



ARTISAN
FOODS CATERING

THE MAIN EVENT WEDDING



PASSED SAMPLERS

Suggested 5 Hot and 5 Cold

HOT SAMPLERS

Crisp Avocado Egg Roll
Spinach and Mushroom Strudel
Pan-seared Japanese Vegetarian Dim Sum
Baby truffle Mac-n-cheese samplers
Baby twice-baked potatoes topped with candied Pastrami
Sweet potato fries served in bamboo cones
Homemade vegan Samosas in baby tagines
Caramelized Onion Tartlets with Truffle Mascarpone
Miniature Brie and baby pears with Raspberry Preserves
Baby grilled brie Sandwiches with cream of tomato bisque
Fire-roasted vegetable and feta flatbread with Balsamic drizzle
Mac-n-cheese spring rolls with a Parmesan aioli
Crispy butternut squash and sage wontons
Kobe beef Sliders, caramelized onions, tomato jam
Traditional Franks-N-Jacket, micro-Beer shots
Miniature Beef Bouchées, mushrooms, and filet tip
Italian mini meatballs with truffle aioli
Baby grilled Reuben sandwiches wrapped in deli paper
Single-bite Korean Duck Tacos with Braised Cabbage Slaw & Spicy Mayo
Spicy boneless short ribs with bourbon glaze
BBQ Brisket Burnt Ends with heirloom radishes
Crispy roast duck breast with pomegranate-chili arils
Crab fritters over New England clam chowder
Japanese shrimp dumplings



HOT SAMPLERS CONTINUED...

Vegan “crabless” cakes with Joe’s mustard sauce
Southern fried chicken and savory herb waffle skewers
Sautéed Japanese Chicken Satay on flaming pupu burners
Asian Pan Seared Salmon Cakes with miso aioli
Pan seared diver scallops with spinach and hoisin butter
Mojito Sea Bass with lime, rum, and sugar reduction, and Citrus Salsa
*Grilled Greek-style Lamb Chops
Bacon-wrapped goat cheese-stuffed dates
Mini Beef Bulgogi Boa Buns
Grilled Haloumi Skewers with Shiracha honey drizzle
White Sweet potato latkes with orange marmalade
Micro hot honey chicken slider

PASSED SAMPLERS

NOVELTY SAMPLERS

Crispy Tuscan fries coated with fresh herbs and shaved Parmesan in bamboo cones.

Mongolian Beef with scallions & mushrooms in Chinese containers with chopsticks

Miniature Philly steak sandwiches in micro-Pretzel rolls

Miniature Grilled Cheese Quesadillas with Guacamole

Sesame Chicken in Chinese containers

Beef or Chicken Walking Tacos with guacamole, salsa, and chips

Authentic Vietnamese Mini Pho Shooters

COLD SAMPLERS

Micro one-bite Tuna Tataki Tacos

Rainbow Rolls with Wasabi, Soy, and Ginger

Summer vegetable rolls wrapped in rice paper

Vegan hearts of palm ceviche with chopped avocado

Spicy Ahi Tuna on Wonton Crisp with Spicy Mayo

Tomato and mozzarella skewers pipettes

Spicy Salmon crudo cone

Hamachi crudo with yuzu marinade and sliced jalapeno

Individual Costa Rican Ceviche set in baby martini glasses with Lime Garnish

Grilled garlic toast rounds with Bruschetta and Provolone topping

Avocado Toasts topped with thyme oil drizzle, microgreens, and fried quail egg

Vegan Ahi watermelon nigiri and Shitake mushroom nigiri

Seared tuna on a Japanese arancini ball

Shrimp cocktail shooters set in shot glasses with homemade cocktail sauce

*CHARCUTERIE GRAZING TABLE

Grilled Naan bread, Italian bread, and an assortment of artisan crackers

Traditional style hummus, roasted beet hummus, bruschetta style tomatoes

Assorted imported and domestic artisanal cheeses with fresh grapes, olives, and nut assortments

Warm baked brie in pastry with raspberries and walnuts

Creamy burrata with peppadew peppers and pesto oil drizzle

A selection of cured Italian meats on tiered wooden boards, beef carpaccio with fresh arugula

Heirloom-style vegetable sticks with assorted dips



* ACTION STATIONS- PICK 3

* JAPANESE SUSHI CHEF

Fresh sushi: Tuna, Salmon, Hamachi 'Japanese Yellowtail,' Escolar 'White Tuna'

California rolls, Tuna rolls, Bagel rolls, Vegetable rolls, shrimp tempura rolls

Spicy mayo, wasabi, Soy sauce, and pickled ginger

Seaweed salad

Sea salt-crusted warm edamame

Sushi Chef + \$850 each



RAMEN LAB

Made-to-order noodle bowls with miso broth and coconut broth

Korean short rib with Thai noodles in miso broth

Japanese lemongrass shrimp with rice noodles in coconut broth

Toppings bar to include:

Soft-boiled eggs, carrots, edamame, scallions, enoki mushrooms, wonton chips, and tempura flakes

HAWAIIAN POKE STATION

Made-to-order poke bowls featuring fresh Ahi tuna, fresh salmon, masago, and cream cheese

Brown rice, white rice, quinoa, and mixed greens

Toppings bar to include asparagus, carrots, cucumber, edamame, red onion, jalapenos, avocado, mango, and pineapple.

Sauces include spicy mayo, sriracha, teriyaki, soy sauce, ponzu, kobachi, and sweet chili

THE LATIN CONNECTION

Made-to-order guacamole bar with freshly baked seasoned chips

Grilled-to-order medium-rare churrasco steak with chimichurri sauce shooters

Made to Made-to-order beef Birria Tacos with Consume

Key West Mahi Mahi tacos with Black Bean Salsa and Lime-Garlic Aioli

Ceviche bar with fresh Tostones

Mexican Street Corn

Tequila shots

Mexican cerveza

* ACTION STATIONS- PICK 3

MODERN MEDITERRANEAN MARKET

Hummus bar with fresh chickpeas offered with inclusions of crisp celery and carrot sticks, Mediterranean pickles, and Zaatar-seasoned miniature Naans and warm pita pockets

Grilled-to-order Greek-style chicken kebabs offered with tzatziki-style dipping sauce

Moroccan Lamb Tagine

Rotisserie flame-grilled Gyro, carved-to-order

Fried to order homemade falafel

Crisp Israeli salad, Tabbouleh, and Baba ghanoush

Eggplant Salad

Fresh Tahini and Tzatziki dip

Spicy Moroccan-style vegan samosas with mint-yogurt dipping sauce

Assortment of dried fruit and nut display, including dates, figs, apricots, and an assortment of nuts



TUSCAN DREAM BAR

Sliced-to-order individual burrata, grilled ciabatta toast points, roasted vine-ripe tomatoes, assorted flavor-infused olive oils, and vinegars

Sauteed-to-order tender butternut squash ravioli topped with sage butter, honey-roasted butternut squash, and roasted cremini mushrooms

Buttered penne Pasta offered with Authentic miniature Italian meatballs and a choice of Homemade Marinara sauce or Pesto-Alfredo Cream Sauce

Grilled-to-order pear and truffle flat breads topped with poached baby pears, shaved Prosciutto, goat cheese, baby arugula, and shaved-to-order truffle topping.

Grilled-to-order Caprese flatbread with balsamic glaze drizzle

Hand sliced-to-order Parma ham set in carving stand offered with fresh melon balls presented in an oversized martini glass with arugula, shave parmesan & fresh olives

Bruschetta-style tomatoes

Crisp Sonoma salad with mixed greens, green apples, gorgonzola cheese, candied pecans, red and yellow teardrop tomatoes, and a citrus vinaigrette

“GOURMENT” GRILLED-TO-ORDER SLIDER BAR

Kobe beef and Brisket sliders offered with caramelized sweet onions and Tillamook cheddar, tomato, and pickles.

Miniature Coney Island hot dogs with mustard and sauerkraut

Louisiana-style fried boneless chicken Buckets with assorted dip

Seared medium-rare Ahi tuna sliders with Asian slaw

Miniature grilled brie sandwiches with cream of tomato bisque dip

Tuscan Parmesan herb fries with sea salt served in bamboo cones

New York-style soft pretzels coated with sea salt

NYC by the slice (New York Style Pizza)

* ACTION STATIONS- PICK 3

CHEF'S CARVING BOARD (2 mains & 2 sides)

- *Whole rack of Greek-style Lamb Chops carved to order
- Bone-in Bourbon Short Ribs
- 18-hour slow-roasted brisket
- Bone in Tomahawk Ribeye
- Peppercorn-crusted beef tenderloin
- Miso Salmon Filet
- Whole Key Lime-Grilled Mahi
- Salmon Kulbiac
- Whole Vermont roast turkey with bread stuffing
- Honey-glazed corned beef with deli mustard
- Churrasco steak grilled to order with chimichurri sauce shooters
- Deli Style Pastrami with traditional mustard
- Italian-style carved-to-order Parma Ham

SIDES

- Mini mashed potato bar with assorted toppings served in martini glasses
- Mashed Cauliflower
- Crispy salt & lemon Brussels Sprouts
- Creamed Spinach
- Harissa Glazed Moroccan carrots
- Herb Buttered California Vegetables
- Soy glazed Brussels Sprouts
- Layered grilled vegetables
- Garlic & Herbs steak fries
- Miso Roasted Japanese Eggplant over tender soba noodles
- Coconut Jasmine Rice with Shucked Soy Glazed Edamame
- Mini Matzo ball soup shooters

THE ORIENT EXPRESS (2 mains & 2 sides)

- Beef and broccoli
- Ginger beef with peppers
- Mongolian beef with scallions and mushrooms
- Honey garlic chicken
- General Tso's chicken
- Sesame chicken with carrots and snow peas
- Chicken Lo Mien

SIDES

- Wok-fried Dumplings
- Thai Spring Rolls
- Soba Noodle Salad
- Vegetarian fried rice
- Edamame
- Chinese containers, Chopsticks, Fortune cookies, assorted dips & Chinese noodles



* ACTION STATIONS- PICK 3



GOURMET GREENS & GRAINS

Fresh chopped to order tossed custom salads

Assorted crisp greens, cut lettuces, and herbs

Freshly seasoned tri-colored quinoa

Nut, dried and fresh berries, assorted grains, and croutons

Sliced and chopped raw vegetables

Italian-style chicken paillard

Herb crusted Tuscan grilled Salmon

Assorted crumbled cheeses

Assorted vinaigrettes and dressings

Champagne cream of carrot soup with fresh dill

Brie-infused mushroom bisque

Vegan Farro risotto made with nutritional yeast

Grilled to order jumbo wild mushrooms

Grilled to order jumbo carrots

Grilled to order zucchini and yellow squash

Grilled to order red, yellow and green peppers

Grilled to order purple onions

SAVEURS DE FRANCE (Flavors of France)

Bakery fresh croissants and baguettes

Classic French Nicoise salad

Made to order chicken Florentine crepe

Made to order wild mushroom, spinach and goat cheese crepe

Sauté to order steak au poivre

Quiche Royale au Saumon et Asperges

Quiche à l'Oignon Caramélisé et Gruyère

* ACTION STATIONS- PICK 3

KOREAN BBQ STATION

Live Grilling Station with a Chef Attendant

Grilled to order Ribeye Filet

Korean Duck Bacon

Galbi- Korean Short Ribs

Bulgogi Chicken

Japchae vegan glass noodles

SIDES

Kimchi Fried Rice

Cucumber & Daikon pickle slaw

Soybean sprout salad

Sweet soy glazed mushrooms

ASSORTED SAUCES AND GARNISHES

Scallion onion pesto

Sesame-garlic soy sauce

Gochujang mayo

Toasted sesame seeds, chopped peanuts,
pickled onions, chili flakes

INDIAN CURRY BAR

Miniature grilled Zaatar-seasoned Naan
bread

Lentil soup shooters served in demi tasse
cups

Jumbo tagines displayed with assorted
Indian curry dishes to include: Chettinado
shrimp (coconut & curry milk), Makahani
cod (buttery tomato curry), Tikka Masala
chicken (tomato, onion and cashew cream
sauce), and Palak vegetables (creamy
spinach curry and spices)

Lemon basmati rice, fried basmati rice

Miniature tagine sampling dishes



CARIBBEAN FUSION

(2 mains, 2 vegetables, 2 starches)

Griot – crispy Haitian marinated pork with pikliz

Jerk Chicken – smoky Jamaican jerk, charred to perfection

Curry Goat – slow-braised with herbs and island spices

Escovitch Fish Fillet – crispy fish topped with spicy pickled peppers & onions

Shrimp in Creole Sauce – succulent shrimp in a garlic-herb-pepper Creole blend

VEGETABLES & STARCHES

Garlic Sautéed Callaloo (Jamaica/Trinidad)

Legume rich Haitian vegetable medley

Island Vegetable Medley

Fried Sweet Plantains

Sautéed Cabbage

Diri Djon Djon (Black Mushroom Rice)

Plantain & Sweet Potato Purée

Cassava Gratin

Fried Breadfruit

Truffe-Infused Macaroni au Gratin

DINNER RECEPTION

3 Course Dinner includes appetizer or salad, main entrée, dessert

APPETIZERS

Tri colored spinach & ricotta stuffed ravioli, pesto infused mashed potato-rimmed, pink vodka sauce, chopped fresh basil

Breaded eggplant & tomato stack, fresh buffalo mozzarella, basil, marinara sauce

Crispy duck spring rolls, Thai sauce, twirled daikon radish and carrot

Tomato & mozzarella tower, red and yellow beefsteak tomatoes, fresh buffalo mozzarella, toasted pine nuts and balsamic marinade

Caramelized onion & goat cheese brioche tartlets, cucumber relish, dijonaise sauce

Individual Dim Sum samplers in miniature bamboo steamer basket, assorted sauces

Spicy Tuna tartar martinis, chopped tomato, avocado, cucumber, wasabi mayo, seaweed salad

Grilled vegetable napoleon on pan seared polenta cake with roasted pepper coulis

Duo of crepes, garden fresh spinach and wild mushrooms individually rolled, served with a ying yang of sauces and pecan toasted wild rice

Wild Mushroom Tartlet with ricotta and brown butter sage beurre blanc

Corvina and mango ceviche dressed in a tropical citrus glaze topped with micro greens

Grilled asparagus wrapped in phyllo with lemon hollandaise

Soup and salad combination of cream of carrot soup with champagne and dill and crisp Sonoma salad with mixed greens, candied pecans, craisins and feta cheese tossed with a sweet vinaigrette

SALADS

Iceberg wedge with marinated sweet red onions, candied pecans, beefsteak tomatoes and a Maytag Blue cheese dressing

Classic Caesar salad in authentic wooden bowls and offered with crisp bruschetta

Crisp watercress and Belgium endive with a Dijon basil vinaigrette

Confetti salad, Bibb, iceberg, romaine, radicchio, tomato, chickpeas, carrots, cucumber, red onion, balsamic vinaigrette

Sonoma salad, mixed greens, candied pecans, craisins, feta cheese and a sweet vinaigrette

Napkin ring Caesar salad with baby romaine heart encased in a crouton ring, Caesar dressing, bruschetta bread

Oriental salad, Red leaf lettuce, Chinese cabbage, mandarin orange sections, toasted sesame seeds, fried rice noodles and a sesame ginger dressing

Seared tuna Nicoise salad, warm roasted potato wedges, fresh guacamole, haricot verts, hard boiled eggs, mixed greens, fresh herbs and a mustard vinaigrette

Heirloom beet carpaccio, Florida fresh citrus sections, creamy burrata, mixed greens, pastry lattice dome, citrus vinaigrette

Kale & Roasted squash salad with pomegranate seeds, apples, pecans and a Dijon vinaigrette

Baby arugula & frisee salad with poached pears candied walnuts, and goat cheese with a champagne vinaigrette



DINNER RECEPTION

MAIN ENTRÉE

Entrée includes poultry and vegan option, fresh fish and steak offered for an additional charge

POULTRY

Grilled chicken Napoleon layered with grilled eggplant served with garlic cream sauce

Chicken roulade rolled with wild mushroom risotto served with Marsala wine sauce

Breast of chicken Sorrento, artichoke hearts, capers, chopped tomatoes, wild mushrooms, white wine & butter sauce

Chicken roulade rolled with sautéed spinach, sun-dried tomatoes and pine nuts served with lemon-butter sauce

Grilled crispy chicken L'orange with citrus zest

Breast of chicken Marsala sautéed in olive oil, Marsala wine & shitake mushrooms

Roasted chicken paillard layered with fresh avocado & chopped tomatoes

Pan-seared chicken breast with lemon-thyme beurre Blanc

Sauteed Chicken breast with truffle and porcini sauce

*FRESH FISH

Miso grilled salmon filet with wasabi mayo and fried wonton noodles

Vidalia onion crusted Florida fresh snapper

Fennel crusted grilled grouper topped with cilantro butter

Key lime grilled Mahi-Mahi topped with grilled mango

Pan seared sake marinated Chilean Sea Bass with coconut curry sauce

Pan seared Halibut with Saffron beurre Blanc

Salmon en Papillote- baked in parchment with fennel, tomatoes and citrus

Japanese style Black Cod with Ginger-Soy Reduction

*STEAK

Herb crusted barrel cut filet mignon

Châteaux Briand carved to order served with a shitake mushroom sauce

Roast Blue ribbon prime ribs of beef au jus served with a creamy horseradish sauce

Center cut veal chop, porcini mushroom and Boursin stuffing

Tomahawk style lamb chops in a pomegranate demi glaze

Bone in Grilled individual Rib Steaks marinated and grilled to order

VEGAN

Roasted vegetable tower with shiitake mushrooms and caramelized Brussels sprouts on top of lemongrass quinoa and a carrot ginger puree. Topped with seasonal garnishes

DESSERT

Alternating individual desserts, or 6 passed dessert samplers

INDIVIDUAL DESSERT

Wild fruit and berry salad, almond basket, banana dressing

Warm chocolate chip soufflé, vanilla bean ice cream

Warm open apple tart, candied walnuts, homemade streusel, warm caramel, vanilla ice cream

Tempura cheesecake with a flambé show of Bananas Foster

Vanilla Bean Crème Brulee

Homemade Chocolate lava cake, liquid chocolate center and vanilla ice cream

Warm Chocolate soufflé served, Grand Mariner sauce, chocolate dipped orange garnish

Honey Lavendar Panna Cotta

Tableside S'mores Sphere, marshmallow mouse, graham cracker crumble, hot chocolate sauce

Mini baked Alaska

Dubai-Inspired Gold Chocolate Bar, hazelnut crunch, 24k gold leaf, saffron-cardamom sauce

Ube Velvet Cake Jar, coconut cream mouse, toasted coconut crumble

PASSED SAMPLER DESSERTS

“Artisan’s famous” oven-fresh Oreo-stuffed Sour Cream Chocolate Chip Cookies with ice-cold milk shots

Home-baked Apple Streusel served in Mason Jars, topped with Bourbon ice cream

Oreo, Strawberry, and Original Cheesecake “Shooters”

Miniature cinnamon bun bread pudding with Godiva chocolate sauce shooters

Freshly warmed gourmet Baby Doughnuts served atop Hot Chocolate mugs

Miniature homemade warm apple cobblers served with vanilla ice cream

Individual hand-filled Cannoli with chocolate chip mascarpone

Banana-Nutella Tart topped with Bourbon-Maple Ice Cream

Miniature gourmet cake pops skewered and set in wheatgrass

Homemade Brownie Tartlets with Bourbon bean ice cream

Oven fresh chocolate chip cookies with ice cold milk shots

Tahitian fresh fruit and berry martinis with topped with coconut gelato or assorted sorbets

Miniature crème Brule samplers served with fresh raspberries

Miniature gourmet cupcakes skewered and set in wheatgrass

Miniature peanut butter smores with vanilla ice cream

Micro English Trifles in miniature glass vessels

Baby ice cream sandwiches with sundae bar dips

Homemade Key Lime tartlets

***ENHANCE YOUR PASSED DESSERTS WITH OUR MOBILE DESSERT AMBASSADORS**

Ice Cream Sandwiches

- Made-to-order ice cream Sandwiches with assorted toppings

La Dolce Vita Cart

- Made-to-order Tiramisu

Stroli Canoli

- Filled-to-order cannoli with assorted toppings

*DESSERT STATIONS

THE ULTIMATE CAMPEFIRE

Torched-to-order jumbo gourmet marshmallow
S'mores & Chocolate fondue bar

with strawberries, bananas, sponge cake, giant gourmet
marshmallows, pretzels, Oreos, pineapple and graham crackers

CIRCUS TREATS

Fried to Order Treats: churros, elephant ears, Oreos,
funnel cakes, fries, beignets, mini donuts, Tempura Ice
Cream

Toppings Bar: rainbow sprinkles, chocolate sprinkles, whipped
cream, cherries, mini M&Ms, mini gummi bears, mini
marshmallows, crushed graham crackers, crushed Oreos, white
chocolate chips, dark chocolate chips

FROZEN DELIGHTS

Ice Cream, Gelato, and Milkshakes

Ice Cream & Gelato Flavors: Madagascar Vanilla Bean,
Brownie Chocolate, Cookies & Cream, Cappuccino Chip,
Salted Caramel, Strawberry Swirl

Toppings Bar: Chocolate-dipped Waffle pops, rainbow
sprinkles, chocolate sprinkles, whipped cream, cherries,
mini M&Ms, mini gummi bears, mini marshmallows,
crushed graham crackers, crushed Oreos, white
chocolate chips, dark chocolate chips

EUROPEAN BAKE SHOP

Cake Pop Display, Classic French Macarons, Gourmet
Cupcakes

Custom themed cake pops created to match your event theme.

Dipping and decorating a bar with melted flavored frosting and
assorted decorations for Blank cupcakes.

ULTIMATE SUGAR RUSH

Willy Wonka Candy Cart & Spun to Order
Cotton Candy

Assorted cotton candy flavors

30 types of candy with festive bags

Includes a candy attendant

DEEP FREEZE

Novelty Ice Cream Pops

Assorted Mochi Ice Cream

Made-to-Order Nitrogen Ice Cream Station

