



**ARTISAN**  
FOODS CATERING

# Clubscape Celebration Menu



# PASSED SAMPLERS

## HOT SAMPLERS

- Crisp Avocado Egg Roll
- 3 cheese Potato Spring Rolls
- Spinach and Mushroom Strudel
- Thai Spring Rolls
- Pan-seared Japanese Vegetarian Dim Sum
- Crisp Potato Cakes
- 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 warm cream of tomato bisque
- Fire roasted vegetable and feta flatbread with Balsamic drizzle and micro greens
- Seasonal gourmet soup samplers served in demi tasse cups
- Baby Baked Ziti samplers with micro garlic knot
- BBQ Brisket Burnt Ends with Radishes & Manchego
- Crispy roast duck breast with fresh pomegranate arils
- Kobe beef Sliders, caramelized onions and melted Cheddar
- Traditional Franks-N-Jacket, micro-Beer shots
- Miniature Beef Bouchees with mushrooms and filet tip
- Italian mini meatballs with truffle Mascarpone
- Baby grilled Rueben sandwiches wrapped in deli paper
- Single-bite Korean Duck Tacos with Braised Cabbage Slaw & Spicy Mayo
- Crispy Orange Beef on flavored skewers with Tangerine Glaze



## HOT SAMPLERS CONTINUED...

- Spicy boneless short ribs with bourbon glaze
- Sautéed Japanese Beef Sate set on flaming pupu burners
- Sautéed Japanese Chicken Sate on flaming pupu burners
- Southern fried chicken and savory herb waffle skewers
- Southwest Chicken Spring Rolls
- Panko Crusted Grouper Filets
- Asian Pan Seared Salmon Cakes with creamy miso aioli
- Pan seared diver scallops served with spinach hoisin butter
- Tequila Grilled Ahi Tuna with Lime Salsa
- Pan-seared Pacific Cod Skewers
- Japanese Shrimp Dumplings
- Bayou Seafood Cakes with cilantro butter Sauce
- Mojito Sea Bass with lime, rum and sugar reduction and Citrus Salsa
- \*Grilled Greek-style Lamb Chops



# PASSED SAMPLERS CONTINUED

## 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 Cheesesteaks in micro-Pretzel rolls with Cheese Drizzle

Baby Meatball Parmesan Heroes with warm marinara dip

Miniature grilled Chicken Quesadillas with Guacamole

Sesame Chicken in Chinese containers

## 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

Moo Shoo Duck Lettuce Wraps rolled in rice paper

Spicy Ahi Tuna on Wonton Crisp with Spicy Mayo

Tomato and mozzarella skewers pipettes

Assorted Seared Tuna Samplers with Spicy Mayo on Asian spoon

Shrimp cocktail shooters set in shot glasses with homemade cocktail sauce

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, micro greens and fried quail egg

## OPTIONAL COLD SAMPLING BAR

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

Moo Shoo Duck Lettuce Wraps rolled in rice paper

Tomato and mozzarella skewers pipettes

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

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

Grilled garlic toast rounds with Bruschetta and Provolone topping

Shrimp cocktail shooters set in shot glasses with homemade cocktail sauce



# ACTION STATIONS

## \* JAPANESE SUSHI CHEF

Fresh sushi: Tuna, Salmon, Hamachi 'Japanese Yellowtail,' Ebi 'Shrimp,' 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

## SOUP DUMPLING & DIM SUM BAR

Wok fried to order Chinese dumplings pan seared in a hand hammered Chinese wok

Steamed to order Chinatown soup dumplings

Sautéed to order soba and Udon noodles

Chinese hot mustard, Plum, Duck, and sweet-sour sauces, dumpling sauce

## 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, sweet chili

## THE LATIN CONNECTION

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

Made to order Korean Duck tacos with Braised Cabbage Slaw

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

Made to order guacamole bar with freshly baked seasoned chips

Ceviche bar featuring several varieties of ceviche served in baby martini glasses

Tequila shots

Mexican cerveza



# ACTION STATIONS CONTINUED...

## MODERN MEDITERRANEAN MARKET

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

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

Grilled-to-order Israeli-style lamb kebobs offered with mint-yogurt dipping sauce

Rotisserie flame grilled Gyro, carved-to-order

Falafel balls skillet, fried-to-order

Crisp Israeli salad, Tabbouleh and Baba ghanoush

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

## FLATBREAD GRILL

Wild mushrooms and goat cheese flatbread with a garlic cilantro aioli

Fire roasted vegetables and feta flatbread topped with Romesco sauce

Grilled chicken Caesar flatbread with Caesar aioli

Spinach and Gorgonzola flatbread with Blue cheese Aioli

Tomatoes basil and buffalo mozzarella flatbread with balsamic reduction

Grilled steak and onion flatbread with A-1 mayo

Seasonal gourmet soup bar featuring a selection of hot and cold soups served in baby martini glasses and demitasse cups

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

## TUSCAN BAR

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

Tri-colored spinach and Ricotta-stuffed raviolis sautéed with garden fresh spinach and served with a pesto cream sauce and toasted pine nuts

Tender pumpkin raviolis served with honey roasted butternut squash, sautéed shitake mushrooms and a garlic cream sauce

Crisp olive oil-brushed Ciabatta crisps

Bruschetta-style tomatoes

Block parmesan and cracked black pepper

## SALAD CHOP CHOP BAR

Assorted crisp greens, cut lettuces and herbs

Nut, dried and fresh berries, assorted grains and croutons

Sliced and chopped raw vegetables

Grilled chopped chicken and flash fried fish

Assorted crumbled cheeses

Assorted vinaigrettes and dressings

Baby colanders for each custom salad

Salad chefs to chop and toss custom salads fresh

## "GOURMENT" GRILLED-TO-ORDER SLIDER BAR

Miniature American Kobe beef sliders offered with caramelized sweet onions and Tillamook cheddar, tomato and kale

Miniature Coney Island hot dogs with mustard and kraut

Miniature grilled Vegan sliders topped with hummus and eggplant 'bacon'

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

# ACTION STATIONS CONTINUED...

## CHEF'S CARVING BOARD (2)

\*Whole rack of Greek-style Lamb Chops carved to order

Bone-in Bourbon Short Ribs

18-hour slow-roasted brisket

Miso Salmon Filet

Whole Key Lime-Grilled Mahi

Salmon Kulbiac

Teriyaki Grilled steak with Thai glaze

Honey glazed corned beef with deli mustard

Chinese roast veal with ginger marinade

Churrasco steak grilled to order with chimichurri sauce shooters

Whole Vermont roast turkey with bread stuffing

Deli Style Pastrami with traditional mustard

Mini mashed potato bar with assorted toppings served in martini glasses

Mashed Cauliflower

Caramelized Brussels Sprouts

Assorted miniature ryes and carving breads

## THE ORIENT EXPRESS (2)

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

Beef, chicken and vegetable Dim Sum

Vegetarian fried rice

Chinese containers, Chopsticks, Fortune cookies, assorted dips & Chinese noodles

## 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 raviolis topped with sage butter, honey roasted butternut squash and roasted cremini mushrooms

Grilled-to-order pear and truffle breadflats topped with poached baby pears, shaved Prosciutto, goat cheese, baby arugula and truffle oil drizzle

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

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

## BOWL FRESH STATION

Bases – Brown rice, Cauliflower mash, Quinoa, Mixed Greens

Garden items – Tender broccolini, Wild mushrooms, Roasted sweet potato wedges

Mains – Citrus-roasted chicken, Teriyaki steak, Grilled salmon

Toppers – Avocado hummus, Feta cheese, Tropical salsa, Crispy kale

Sauce it up – Sriracha aioli, Dijon balsamic, Yuzu plum, Lime garlic aioli

## 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

# ACTION STATIONS CONTINUED...



## FUNTIME OPTIONS

Snow Cone machine featuring six different flavors of the icy favorite

New York pretzel station served from a lit merchandising machine with varieties to include: salted, unsalted, cinnamon, sugar and cheese stuffed pretzels

Gourmet Popcorn popped fresh served in striped boxes and a full assortment of flavors and toppings

Cotton candy spun to order with assorted flavors

## WINGS AND MORE

Grilled and fried chicken wings

Made-to-order Chicken & Waffles

Crispy popcorn chicken

Tavern style miniature wood mixing bowls for saucing

Crispy curly fries served in bamboo cones with ketchup and malt vinegar

Packaged hand wipes will be available!

## YAKTORI GRILL

Teriyaki Steak skewers

Teriyaki Chicken skewers

Teriyaki Veal skewers

Panko crusted grouper

Pan seared Chilean sea bass

Coconut jasmine rice

Thai noodle bowls

Warm sake

Oriental dipping sauces

## THE FRENCH CREPE CONNECTION

Delicate crepes hand made to order

Grilled chicken

Ratatouille

Wild mushrooms

Spinach Florentine

Grilled seafood

Mushroom and béchamel sauce

Pecan toasted wild rice

## THE STEAK HOUSE

Thinly sliced Beef tenderloin sautéed to order served with a peppercorn sauce over sautéed spinach

Thinly sliced beef tenderloin sautéed to order served with a brandy cream reduction served over sautéed wild mushrooms

Pecan toasted wild rice

Creamy Truffle Polenta

Cognac tasting bar served in baby cognac glasses

## VEGETARIAN GRILLING BAR

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

Mediterranean Cous Cous

Assorted dipping sauces

## MOO SHOO AND ASIAN WRAPS

Steamed to order soft pancakes filled with Veal or chicken Moo Shoo

Chinese wraps filled with Sesame Chicken

Chinese wraps filled with crispy Orange Beef

Korean bar-b-q boneless short rib lettuce wraps hand made to order

Hoisin and Plum Sauces



# DESSERT

## 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

Lucky Charm Panna Cotta served in mason jars, topped with Special K Streusel

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

Funnel cake fries served in bamboo cones with assorted dipping sauces

Miniature homemade warm apple cobblers served with vanilla ice cream

Individual hand-filled Cannolis with chocolate chip mascarpone

Banana-Nutella Tart topped with Bourbon-Maple Ice Cream

Miniature gourmet cake pops skewered and set in wheatgrass

Frosty palate-cleansing sorbet servings in individual lucite cones

New Orleans beignets with assorted dipping sauces

Homemade Brownie Tartlets with bourdon bean ice cream

Oven fresh chocolate chip cookies with ice cold milk shots

Tahitian fresh fruit and berry martinis with coconut sorbet

Miniature crème Brule samplers served with fresh raspberries

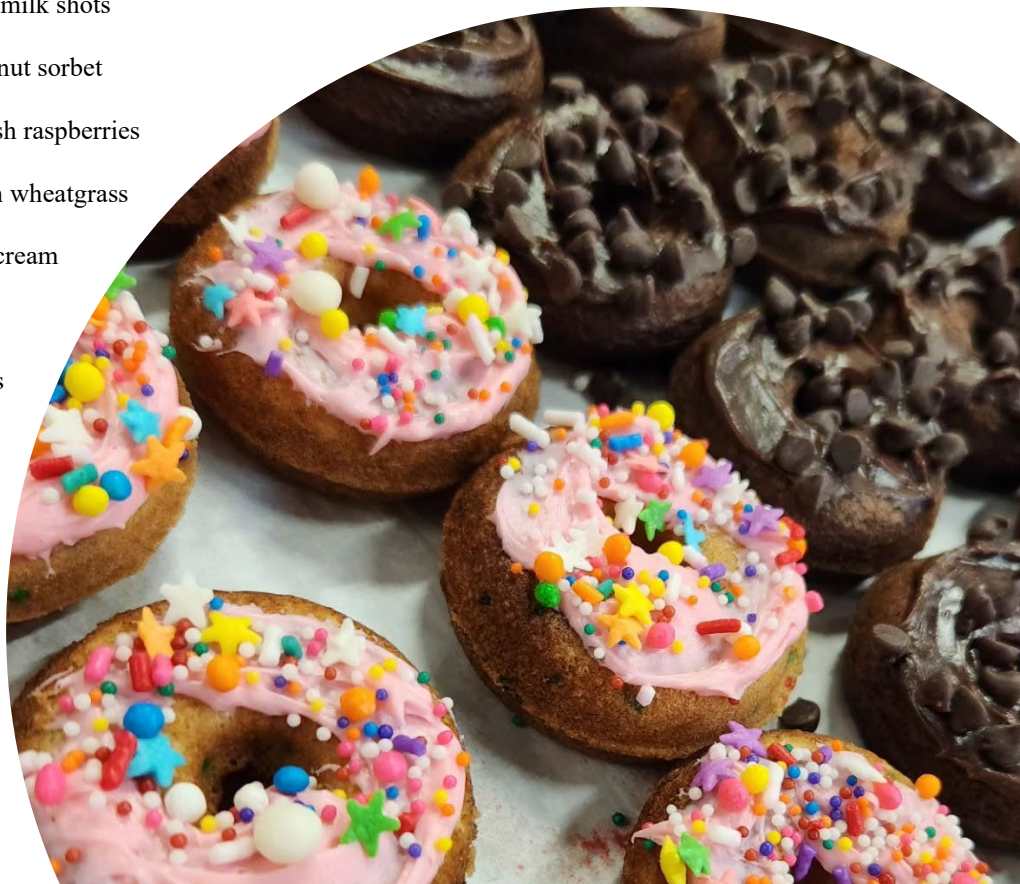
Miniature gourmet cupcakes skewered and set in wheatgrass

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







## DESSERT STATIONS

### ICE CREAM PARLOR

Includes Sundae & Milkshake bar

Choose 3 ice cream flavors for sundaes and milkshakes

Ice Creams Flavors: vanilla, chocolate, chocolate fudge brownie, mint chocolate chip, cappuccino chip, cookies & cream, cookie dough, cake batter, chocolate chip, pistachio

Toppings Bar: Waffle cone bowls, 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 CUPCAKE

custom themed cake pops created to match your event theme.

Dipping and decorating bar with melted flavored frosting and assorted  
decorates for Blank cupcakes

### THE ULTIMATE CAMPEFIRE

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

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

### CARNIVAL TREATS

FUNNEL CAKE STICKS & DOUGHNUT  
DIPPING WALL

Served in cones with powdered sugar and cinnamon

Assorted dipping decorations for doughnuts

### ULTIMATE SUGAR RUSH

WILLY WONKA CANDY CART & SPUN TO ORDER  
COTTON CANDY

with assorted cotton candy flavors

and 30 types of candy, bags

come with an attendant

### \*DEEP FREEZE\*

NOVELTY ICE CREAM POPS

ASSORTED MOCHI ICE CREAM

MADE-TO-ORDER NITROGEN ICE CREAM STATION