



ARTISAN
FOODS CATERING

CLUBSCAPE CELEBRATION



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

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 chicken slider 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

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

Herb-crusted beef tenderloin

Miso Roasted 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

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

(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



ACTION STATIONS



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

Italian-style chicken paillard

Herb crusted Tuscan grilled Salmon

Assorted crumbled cheeses

Assorted vinaigrettes and dressings

Choice of- Champagne cream of carrot soup with fresh dill OR Brie-infused mushroom bisque

Vegan Farro risotto made with nutritional yeast

Grilled to order jumbo wild mushrooms, jumbo carrots, zucchini, yellow squash, red, yellow, and green peppers, 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

Sautéed to order steak au poivre

Quiche Royale au Saumon et Asperges

Quiche à l'Oignon Caramélisé et Gruyère

INDIAN CURRY BAR

Miniature grilled Zaatar-seasoned Naan bread

Lentil soup shooters served in demi tasse cups

Jumbo Chettinad lamb tagine (coconut & curry milk)

Jumbo Makahani cod tagine (buttery tomato curry)

Jumbo Tikka Masala chicken tagine (tomato, onion and cashew cream sauce)

Jumbo Palak vegetables tagine (creamy spinach curry and spices)

Lemon basmati rice

Miniature tagine sampling dishes

ACTION STATIONS

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



CARIBBEAN FUSION

Made to order Jerk chicken tacos with mango chutney

Caribbean style pulled curry goat on crispy tostones

Escovitch style crispy black cod topped with spicy pickled peppers & onions

Flaky classic Jamaican beef patties with a herb yogurt dip

Crispy sweet potato fritters with orange marmalade

Legume rich Haitian vegetable medley

Classic Puerto Rican style mofongo (mashed plantains)

Diri Djon Djon (Black Mushroom Rice)

Truffe-Infused Macaroni au Gratin

DESSERTS

PASSED SAMPLER DESSERTS – Select 6

“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

