

THE ARTISAN

Catering Packages

APERITIF'S

Includes selection of any of our aperitif's: **1 aperitif**

\$5/guest | 2 aperitif \$7/guest | 3 aperitif \$9/guest

ENTREE SELECTIONS

Heart of the Field Dinner \$20/Guest

Chicken Pasta Con Broccoli and choice of house or Caesar salad and artisan bread

Farmstead Dinner \$24/Guest

Choice of 1 Entrée with 2 sides, house salad and artisan bread

Country Side Dinner \$26/Guest

Our traditional Ste. Genevieve dinner with Fried Chicken & Kettle Beef served with mashed potatoes, green beans, house salad and artisan bread

Creek Side Dinner \$28/Guest

Choice of 2 Entrées served with 2 sides, any choice of salad and artisan bread

The Artisan Dinner \$35/Guest

Choice of 3 Entrées served with 2 sides, any choice of salad and artisan bread

Homemade Famous Liver Dumplings \$4/Guest

When upgrading a side to liver dumplings

***Entrée Selections of Salmon or Prime Rib is Market Price/Guest up-charge each, above the package pricing. The Salmon is wild flown- in fresh and served whole with a carving station. The Prime Rib is served with a carving station. Multiple aperitif's, entrée and dessert selections are calculated at 70% of Guest Count.*

CUSTOMIZED DESSERT BAR

Choose from signature mini Baetje cheese infused cheesecakes, stuffed cupcakes, hand crafted tarts, whipped moussè cups, cake pops and more!

Choose 2 items \$6/Guest | Choose 4 items \$8/Guest | Choose 6 items \$10/Guest

Baetje Farm Cheesecake Selections

Cranberry Orange, Plain, Chocolate Raspberry, Lemon Bavarian Crème

Crème Stuffed Cupcake Flavors

Oreo, Red Velvet, Peanut Butter Cup, Vanilla, Chocolate, Black Forest

Please inquire for more flavors and customizing your own dessert bar!

THE ARTISAN

Catering Menu Options

APERITIF'S

Sweet Potato Pulled Pork Sliders

sliced crispy sweet potato topped with pulled pork, Baetje Three Pepper goat cheese, sweet pickles

Lobster Rangoon

lobster and cream cheese stuffed rangoon served with sweet Thai sauce

Baetje Stuffed Mushrooms

stuffed with spinach, Baetje goat cheese spread, garlic with a toasted panko topping

Beer Wash Fondue

made with our Boulevard Whiskey Stout Beer Wash Cheese served with house bread and fruit

Goat Cheese Medallions

Coeur de la Crème plain chèvre tossed in panko crumbs, flash fried served with dipping sauce

Dry-Rubbed Smoked Chicken Wings

dry-rubbed with our special seasoning served with Bloomsdale basil blue cheese dressing

Charcuterie Grazing Board

variety of Baetje Farms cheese served with fruits, spreads, nuts, variety of cured meats, gourmet crackers

ARTISAN FLATBREADS

Heriloom Tomato & Basil Flatbread

heirloom tomatoes, fresh basil, sun-dried tomatoes, Coeur de la Crème Herb de Province chèvre, topped with a balsamic glaze

Pork Belly Jam Flatbread

pork belly jam, crumbled Miette, grilled onions and topped with balsamic glaze

Apple Arugula Pecan Flatbread

candied pecans, apples, Baetje Plain goat cheese and topped with arugula

SALADS

Spinach & Bacon Salad

Baby spinach, bacon crumbles, shaved red onion, mandarin oranges, crumbled Baetje feta cheese, candied nuts and served with poppy seed dressing or House Bloomsdale Basil Blue Cheese dressing

Apple Pecan Salad

crisp apples, toasted pecans, dried cranberries, on a bed of arugula serviced with House Bloomsdale basil blue cheese

Classic House Salad

heirloom tomatoes, cucumbers, cheddar cheese, croutons on a bed of mixed greens with choice of two dressings

House Caesar Salad

chopped romaine lettuce, our famous Amoureux cheese, house croutons and tossed in a Caesar dressing

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Catering Menu Options

ENTREES

Stuffed Artisan Chicken Breast

Chicken breast stuffed with spinach, roasted red pepper, and Baetje Farms garlic and chive goat cheese, topped with a creamy pesto sauce

Herb Encrusted Chicken Breast

Grilled chicken tossed in an herb encrusted panko with a dollop of fresh Baetje goat cheese spread

Pork Loin with Blackberry Glaze

thick sliced apple smoked pork loin served with a blackberry glaze

Chicken Mudegia

Breaded chicken breast, pan seared and topped with provol cheese and bacon and finished with lemon wine sauce

Fried, Baked or Smoked Chicken

homestyle classic traditional chicken fried, baked or smoked

Kettle Beef

Savory juicy rendition of a pot roast, served in au ju

Wild Salmon & Sweet Bourbon Glaze (Carving Station)

freshly flown-in whole wild salmon served with a sweet bourbon glaze

Prime Rib (Carving Station)

Certified angus beef prime rib served with au ju, horseradish sauce and Bloomsdale Basil Blue dressing

SIDES

Grilled Brussel Sprouts | Roasted Vegetable Medley

Amaretto Glazed Carrots | Roasted Cauliflower | Fire Roasted Corn

Garlic & Chive Mashed Potatoes | Whipped Sweet Potato with Local Honey Pasta

Con Broccoli | Au Gratin Potatoes | Steamed Broccoli | Herb Roasted Potatoes

Haricot Verts with Herb Butter & Shallots

Catering selections are subject to change and be renewed.

The prices above are guaranteed until June 2024.

THE ARTISAN

Lunch Menu

Mini Slider Trays

\$50 (20 sandwiches) | \$25 (10 sandwiches)

Ham and Cheddar | Turkey and Swiss | Chicken Salad

Italian Pinwheels

\$55 (20 pinwheels) | \$30 (10 pinwheels)

Genoa Salami | Pepperoni | Provel Lettuce | Cream Cheese
Pepper Spread

Turkey Pinwheels

\$55 (20 pinwheels) | \$30 (10 pinwheels)

Oven Roasted Turkey Breast | Roasted Red Peppers
Swiss Cheese | Lettuce | Basil Pesto Spread

BLT Wraps

\$50 (20 wraps)

\$25 (10 wraps)

Bacon | Lettuce | Shredded Cheddar
Tomatoes | Ranch Dressing

Fruit Tray with Fruit Dip

\$75 (20) | \$40 (10)

Veggie Tray with Ranch Dip

\$65 (20) | \$35 (10)

Add House-Made Chips to Any Sandwich Tray

\$30 (20) | \$30 (10)

Add House or Caesar Salad to Any Sandwich Tray

\$50 (20) | \$25 (10)