

# 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  
(GF Pasta Option)

### **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 (DF) & Kettle Beef (GF) served with mashed potatoes and gravy, 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 (GF Crust Option)**

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 (GF)**

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 (GF)**

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

#### **Beer Wash Fondue (GF)**

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 (GF/DF)**

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 Mietté, 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

**GF = Gluten free | DF = Dairy Free.**

**Make any chicken dish GF by removing the breading.**

# THE ARTISAN

## Catering Menu Options

### ENTREES

#### **Stuffed Artisan Chicken Breast (GF Option)**

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 (GF Option)**

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 (GF Option)**

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 (GF)**

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

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#### **Wild Salmon & Sweet Bourbon Glaze (Carving Station) (GF option, DF)**

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

#### **Prime Rib (Carving Station) (GF, DF)**

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

### SIDES

Grilled Brussel Sprouts (GF, DF) | Roasted Vegetable Medley (GF)

Amaretto Glazed Carrots (GF) | Roasted Cauliflower (GF, DF) | Fire Roasted Corn (GF)

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

Con Broccoli (GF Option) | Au Gratin Potatoes (GF Option) | Steamed Broccoli (GF, DF)|

Herb Roasted Potatoes (GF) | Haricot Verts with Herb Butter & Shallots (GF)

Catering selections are subject to change and be renewed.

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# 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

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### Fruit Tray with Fruit Dip (GF)

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

### Veggie Tray with Ranch Dip (GF)

\$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)