

# 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 aperitifs, 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!