

THE ARTISAN *Catering Packages*

APERITIF'S

Includes selection of any of our aperitif's:

1 aperitif \$6/guest | 2 aperitif \$8/guest | 3 aperitif \$10/guest

Get a tray of appetizers for \$300 (feeds 50)

ENTREE SELECTIONS

Heart of the Field Dinner \$22/Guest

Chicken Pasta Con Broccoli and choice of house or Caesar salad and artisan bread
(GF Pasta Option)

Farmstead Dinner \$25/Guest

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

Country Side Dinner \$27/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 \$30/Guest

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

The Artisan Dinner \$36/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

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) | Broccolini (GF, DF)|

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

GF = Gluten free | DF = Dairy Free.

Make any chicken dish GF by removing the breading.

Catering selections are subject to change and be renewed | *Asterisks indicates an up charge*

THE ARTISAN

Lunch Menu

Mini Slider Trays

\$60 (20 sandwiches) | \$30 (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

\$60 (20 wraps)

\$30 (10 wraps)

Bacon | Lettuce | Shredded Cheddar
Tomatoes | Ranch Dressing

Fruit Tray with Fruit Dip (GF)

\$78 (20) | \$40 (10)

Veggie Tray with Ranch Dip (GF)

\$68 (20) | \$35 (10)

Add House-Made Chips to Any Sandwich Tray

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

Add House or Caesar Salad to Any Sandwich Tray

\$60 (20) | \$35 (10)

THE ARTISAN

Bar & Beverage Packages

When it comes to the bar package for your event, we offer several options to fit your needs. Host bar, cash bar, combination, fixed costs or per person, we can accommodate them all! Want a signature drink, Champagne toast or prefer only craft beer? Not a problem.

Prices are subject to change. Any Questions? Ask your Venue Manager!

Choice of Alcohol	Tier 1	Tier 2	Tier 3	Tier 4	Tier 5
Bottled Beer	×	×	×	×	×
Draft Beer	×	×	×	×	×
House Liquor	×		×	×	×
Wine		Pick 2	Pick 2	Pick 4	Pick 4
Mid-Tier Liquor				×	×
Premium Liquor					×
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3 Hour Price/Guest	\$17	\$18	\$19	\$21	\$23
4 Hour Price/Guest	\$20	\$21	\$22	\$24	\$26
5 Hour Price/Guest	\$22	\$23	\$24	\$26	\$28
6 Hour Price/Guest	\$24	\$25	\$26	\$28	\$30

PUDDING SHOTS

50 Pudding Shots // \$160
 100 Pudding Shots // \$300
 150 Pudding Shots // \$420

FLAVORS

Birthday Cake | Cinnamon Toast Crunch | Oreo | Pina Colada | Turtle | S'mores | Pistachio | Salted Caramel | Strawberry Cheesecake | Butterfinger | Banana Cream Pie | Key Lime Pie | Coconut Cream Pie | Reese's Peanut Butter Cup

Soda, tea and coffee is free for all guests with tier selection. Without tier selection cost is \$3.50/guest. Open cash bar is available before or after your tiered package or you are welcome to have full cash bar only with no bar package selection. Sales Tax & 20% Service Fee Not Included. Beer, Liquor & Wine Selections – See Separate List

THE ARTISAN

Beer, Liquor & Wine Lists

Prices are subject to change. Any Questions? Ask your Venue Manager!

HOUSE TIER

House Vodka
House Rum
House Gin
House Scotch
House Bourbon
House Tequila
Amaretto
Peachtree Blue
Curacao
Smackers Apple
Triple Sec

MID- TIER

Jameson
Jim Beam
Jack Daniels
American Honey
Malibu
Captain Morgan
Seagram's 7
Seagram's VO
Bacardi
Absolut Vodka
Jose Cuervo
Southern Comfort
Beefeater

PREMIUM TIER

Maker's Mark
Crown Royal
Crown Apple
Elijah Craig
Chivas Regal
Disaronno Amaretto
Grey Goose
Tito's Vodka
Patron
Tanqueray
Glenfiddich
Macallan

INCLUDED WINES

Moscato La Morosa Nu Piemonte | Pinot Grigio Delle Benezie | Chardonnay Collevento 921
Cabernet Collevento 921 | Mombaruzzo 1894 Pinot Noir

BOTTLED BEER

Bud Light | Miller Lite | Busch Light | Michelob Ultra | Budweiser

SELTZERS

High Noon | NUTRL Seasonal Flavors

DRAFT BEER

The Artisan's Seasonal Choice | Charleville Craft Beer

INCLUDED MIXERS

Tonic | Cranberry Juice | Pineapple Juice | Orange Juice | Lime Juice | Grenadine
Sweet 'n Sour | Bitters | Bloody Mary Mix | Red Bull

THE ARTISAN *Finishing Touches*

Full Clean-Up Service	_____	\$250
Plated Dinner Service	_____	\$5.50/Guest
Cake Cutting & Plating	_____	\$3.00/Guest
Extra Hour	_____	\$500
White Linen Tablecloth	_____	\$20.00/Linen
Colored Linen Tablecloth	_____	\$30.00/Linen
Colored Linen Napkins	_____	\$0.50/Napkin
Tiny Home Lodging	_____	\$250-\$500/unit
Fire Pits	_____	\$150 (includes two)

Wedding Party Champagne Toast

Antonutti Prosecco - \$39/bottle

Bridal Suite Breakfast

\$99 (serves 10-15)

Mini Bagels with our Plain Chèvre + Dark Chocolate Raspberry Chèvre

Assortment of Mini Muffins

Assortment of Mini Danishes

Fresh Fruit

Yogurt, Granola, and Honey

Mimosa Bar

\$30 per bottle (serves 5)

The Artisan Lunch

Options for 10 or 20 Guests

Pricing varies by selection. Please ask for full list to make your selection.

Late Night Snacks

Toasted Raviolis + Marinara - \$4/Guest

Mini Pretzel Bites + Cheese - \$5/Guest

Nachos (Chips, Cheese, Ground Beef, and Jalapeños) - \$6/Guest

One Topping Pizza (feeds 4-5 guests) - \$20/pizza | \$25/ specialty pizzas

Get a tray instead (feeds 50)

Toasted Raviolis, Mini Pretzel Bites (\$250) | Nachos (\$300)