

# Artisan's Catering Trays and More...



GF = Gluten Free  
V = Vegetarian  
Vegan = Vegan

All ½ pans serve about 8 people

Some items may not be available in less than 48 hours.

## Salads

(dressings included in the price)

½ pan Greek Salad \$45.00 **gf/v**

½ pan Caesar Salad \$35.00 **v**

½ pan Artisan's Garden Salad \$35.00 **gf/v**

*Add grilled chicken to any salad \$30.00*

*Add grilled shrimp to any salad \$35.00*

## Whole Grain Salads

½ pan Seasonal Warm Farro Salad \$60.00

½ pan Cold Red Quinoa and Vegetable Salad \$60.00 **gf/v**

½ pan Cold Black Lentil and Vegetable Salad \$60.00 **gf/v**

*Add grilled chicken to any salad \$30.00*

*Add grilled shrimp to any salad \$35.00*

## Starters

12" Vegetable Platter w/ House Buttermilk Ranch \$40.00 **gf/v**

12" Domestic Cheese Platter \$45.00 **v**

½ tray Chicken Fingers (20 pieces) \$45.00

½ tray Buffalo Wings w/ celery & Bleu Cheese (30 pieces) \$60.00

Hummus by the Quart \$35.00 (Includes pita) **gf/v/vegan**

Guacamole by the Quart \$55.00 (includes crispy tortilla) **gf/v**

Avocado/Feta Dip by the Quart \$65.00 (includes crispy tortilla) **gf/v**

Tzatziki Sauce by the Quart \$35.00 (Includes pita) **v**

Skordalia by the Quart \$35.00 (Includes pita) **v**

Roasted Red Pepper Feta by the Quart \$35.00 (Includes pita) **v**

½ Pan Mashed Potatoes \$40.00

The chicken breasts we use in our salads, sandwiches and entrees are antibiotic free, hormone and steroid free, no animal byproducts, raised cage free and fed an all vegetarian diet.

## Chicken

½ pan Marsala w/shallots, mushrooms, wine & demi-glace \$65.00 **gf**

½ pan Franchise with shallots, white wine, lemon, butter \$65.00 **gf**

½ pan Parmigiano with tomato sauce, fresh mozzarella \$65.00

½ pan Cacciatore w/tomato, peppers, onions & mushroom \$65.00 **gf**

## Pasta

½ pan Penne Vodka \$45.00 **v**

½ pan Rigatoni Alfredo \$50.00 **v**

½ pan Baked Penne with Ricotta and Mozzarella \$50.00 **v**

½ pan Macaroni and Cheese (medium shells) \$55.00 **v**

½ pan Orecchiette with Broccoli Rabe and Sausage \$60.00

½ pan House Ricotta Gnocchi Bolognese \$60.00

½ pan Paprika Cous Cous \$50.00

*We can substitute any pasta with Gluten Free Penne for \$25.00 per tray*

½ pan Ricotta Lasagna \$50.00 **v/48**

½ pan Lasagna Bolognese \$55.00 **48**

## Meat

½ pan House made Meatballs in Tomato Sauce (20 pieces) \$60.00

½ pan Boneless Braised Short Ribs in  
Natural Gravy \$150.00 (in season) **gf/48**

### House Brewed Craft Beer in Kegs

¼ Keg \$95.00

½ Keg \$170.00

**Butchered Prepared meat to take home**

- 5oz Marinated Petite Filet Mignon \$20.00 each
- 9oz Marinated Filet Mignon \$30.00 each

**Vegetable**

- ½ pan Eggplant Parmigiano \$50.00 v
- ½ pan Grilled Seasonal Vegetables w/balsamico & olive oil \$35.00 **gf/v**
- ½ pan Roasted Broccoli w/olive oil & red pepper seeds \$35.00 **gf/v/vegan**
- ½ pan Broccoli Rabe w/garlic, olive oil & red pepper seed \$55.00 **gf/v/vegan**
- ½ pan Crispy Brussel Sprouts with hot sauce and honey \$50.00 (in season) v
- ½ pan Roast Butternut Squash with spices and olive oil \$40.00 (in season) **gf/v/vegan**
- ½ pan Green Beans with garlic, breadcrumb and cheese \$40.00 (in season) v

**Fish**

- 12" platter Wild USA Shrimp Cocktail 30 pc w/ lemon & cocktail sauce \$150.00 **gf/v/48**
- ½ pan Our Famous Crab Cakes with Remoulade sauce (10 pieces) \$140.00 **v/48**
- ½ pan Shrimp Scampi \$130.00 **gf/v/48**
- ½ pan Shrimp Fra Diavolo \$130.00 **gf/v/48**
- ½ pan Sesame Tuna with sugar snap peas and vinaigrette \$110.00 **gf/v**

**Desserts Serves 12 (unless otherwise noted)**

- ½ pan Tres Leches \$40.00 **v/48**
- ½ pan Tres Leches with Berries \$70.00 **v/48**
- ½ tray Tiramisu \$60.00 **v/48**
- 10" round Flourless Chocolate Cake \$55.00 **gf/v/48**

Name \_\_\_\_\_  
Date and Time of Pickup \_\_\_\_\_  
Credit Card Number and Exp \_\_\_\_\_  
Phone # \_\_\_\_\_

**House made**  
**Salad Dressings by the Quart**

*All dressings are \$17.95 **gf/v***

- Our Famous Balsamic
- Our Famous Caesar
- Cabernet Sauvignon Vinaigrette
- Buttermilk Ranch
- Buttermilk Bleu Cheese
- Our Famous Ginger/Cilantro/Soy

**House made**  
**Soup by the Quart**

- Split Pea Soup \$16.95
- Pasta Fagioli \$16.95
- Soup du Jour \$MP

**House Made Sauces by the Quart**

- Tomato Sauce \$16.95 **gf/v/Vegan**
- Francese Sauce \$16.95 **gf**
- Marsala Sauce \$23.95 **gf**
- Bolognese Sauce \$23.95 **gf**
- Vodka Sauce \$17.95 **gf/v**
- Buffalo Wing Sauce \$16.95 **gf/v**
- Veal Demi-Glace \$40.00 **gf**
- Chicken Demi-Glace \$35.00 **gf**

**QUARTS (32 OZ) ONLY**