



1171 Hooper Avenue Toms River, NJ 08753

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www.artisanstomsriver.com

Catering Dinner Menu Packages

The Artisan's Family invites you to taste the difference. Artisan's offers you an unforgettable catering experience, with an inviting decor, superb ambiance and spectacular staffing.

Our Executive Chef Steven Farley uses only the finest ingredients, superior local produce, and New Jersey seafood so fresh it often comes straight off the boat!

Our chicken breasts we use are antibiotic free, hormone and steroid free, no animal byproducts, raised cage free and fed an all vegetarian diet. Whether you choose a sit-down affair or one of our creative buffet menus, all our dishes are handmade, fresh to order.

We have several private rooms, all tastefully balanced and arranged professionally to meet the needs of your function.

From the smallest of affairs to a party of 150 people, our professional banquet management team comes together to ensure each detail for your function is met and tailored to accommodate your specifications.

**If you are looking for a place like no other,
choose Artisan's!**

Birthday Parties - Anniversaries

Baby Showers - Bridal Showers

Communions - Baptisms

Rehearsal Dinners - Vow Renewals

In-House Small Intimate Weddings

**Corporate - Seminar - Pharmaceutical
and Repast Packages Also Available**

Signature Dinner Menu II

Upon Arrival:

(On tables served family style)

Mediterranean Dips v

Fried Point Judith, RI Calamari v

Salad:

(Please select one item below)

Artisan's Garden Salad

with Balsamic Vinaigrette v

House Caesar v

Entree:

(Please select three items)

Buffet includes fourth chaffer of roasted potatoes and seasonal vegetables

Sit Down choose four entrees, prepared with appropriate starch and vegetable

Chicken Parmigiano

Golden fried chicken breast, fresh mozzarella, tomato sauce

Chicken Franchise

Sautéed breast of chicken, white wine-lemon sauce

Market Fish

The freshest seasonal fish prepared simply. Supplemental charge may apply

Penne A La Vodka

Penne rigate, Italian tomatoes, cream, Pecorino Romano v

Eggplant Parmigiano

Breaded eggplant cutlets, marinara sauce, fresh mozzarella v

Chicken Marsala

Sautéed chicken breast, mushrooms, Marsala wine sauce

Rigatoni Alfredo

Cream, butter, black pepper, Grana Padano v

Certified Angus Beef® Grilled Top Sirloin

Marinated, grilled and sliced, dressed with demi-glace gf

Certified Angus Beef® Petite Filet Mignon

(Sit Down Only \$ Supplement)

Demi glace gf

Dessert:

(Please select 2 items)

Chocolate, Vanilla Ice Cream, Chocolate Mousse Parfait or NY Cheesecake

Price includes Soft Drinks, Coffee/Tea, and Homemade rolls

We offer brownies, mini pastries and cake pops, cupcakes \$2.50 pp

Custom cake with your choice of flavor, filling, frosting and colored personalization \$3.50 per person

Buffet: (Minimum 25Adults)

Sit Down

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Call For Pricing