



1171 Hooper Avenue Toms River, NJ 08753

732-244-7566

[www.artisanstomsriver.com](http://www.artisanstomsriver.com)

**Call between 10:00am to 4:00pm**

## **Catering Lunch 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 Lunch Menu II

## Salad:

(Please select one item below)

**Artisan's Garden Salad v**

with Balsamic Vinaigrette

**House Caesar v**

## Entree:

(Please select three items)

**\*Buffet includes fourth chaffer of roasted potatoes and seasonal vegetables\***

**\*Sit Down select four entrees, which come with appropriate starch and vegetable\***

**Chicken Franchise**

Sautéed breast of chicken, white wine-lemon sauce

**Roasted Day Boat Cod**

Butter crumbed, lemon sauce v

**Penne A La Vodka**

Penne rigate, Italian tomatoes, cream, Pecorino Romano v

**Chicken Parmigiano**

Golden fried chicken breast, fresh mozzarella, tomato sauce

**Eggplant Parmigiano**

Breaded eggplant cutlets, marinara sauce, fresh mozzarella v

**Roasted Salmon**

Franchise sauce v/gf

**Spinach Pie**

Spinach, feta & pecorino in phyllo v

**Certified Angus Beef® Grilled Top Sirloin**

Grilled and sliced, dressed with 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 25 Adults)

**Sit Down.**

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**Call for Pricing**