



1171 Hooper Avenue Toms River, NJ 08753

732-244-7566

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 III

Upon Arrival:

(On tables family style)

Mediterranean Dips ▼

Fried Point Judith, RI Calamari ▼

Salad:

(Please select one item below)

Artisan's Garden Salad ▼

with Balsamic Vinaigrette

House Caesar ▼

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

Orecchiette and Broccoli

Little ear pasta, extra virgin olive oil, garlic, red pepper seeds, grana padano ▼

Penne A La Vodka

Penne rigate, Italian tomatoes, cream, Pecorino Romano ▼

Chicken Parmigiano

Golden fried chicken breast, fresh mozzarella, tomato sauce

Chicken Franchise

Sautéed breast of chicken, white wine-lemon sauce

Certified Angus Beef® Grilled Top Sirloin

Grilled and sliced, dressed with demi-glace **gf**

Certified Angus Beef® Petite Filet Mignon

(Sit down only) \$7.00 supplement/ Demi-glace **gf**

Sesame Ahi Tuna

Seared and sliced, sugar snap pea salad; ginger and soy vinaigrette **v/gf**

Spinach Pie

Spinach, feta & pecorino in phyllo ▼

Market Fish

The freshest seasonal fish prepared simply. Supplemental charge may apply ▼

Dessert:

(Please select 2 items)

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

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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Brunch Buffet

French Toast v
Scrambled Eggs v
Bacon
Sausage
Fresh Fruit v
Assorted Mini Wraps
Assorted Pastries
Includes Coffee, Tea, Soda, Orange Juice

(Minimum 25 Adults, Served 11- 1pm)

Savory Buffet

Supplement for each
Chicken Franchise
Penne Vodka v
Orecchiette and Broccoli v
Crispy Herbed Potatoes v
Roasted Day Boat Cod
Salmon v

Stations

Omelet \$ per person v

Farm fresh eggs, with cheeses, ham, bacon, onion, mushrooms, peppers, tomato
\$50.00 fee for omelet maker \$100 for two

Mimosa, Sangria or Bloody Mary's
\$7 each ~or~ \$25 Pitchers

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