

ARTISAN CATERING CO.

# CATERING menu

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## -beef-

rolled beef stuffed with ricotta, spinach, mushroom  
chipotle bbq beef shortribs  
sliced roast beef w/wine sauce mushrooms  
seared filet mignon with gorgonzola cream sauce  
garlic prime rib w/au jus

## -poultry-

boneless breast (romano, marsala, or piccata style)  
caribbean chicken w/pineapple salsa  
chicken breast stuffed w/traditional stuffing  
chicken medallions in dijon cream sauce  
chicken parmesan  
sauteed chicken with capers, garlic white wine  
chicken breast stuffed w/spinach, feta & mushrooms  
roasted sliced turkey w/pan gravy  
sweet & tangy BBQ chicken  
southwest chicken breast w/ black bean salsa  
herb baked chicken  
oven fried chicken

## -pork-

pork chop w/sage stuffing  
rosemary & garlic roasted pork loin  
maple bacon pork loin  
slice ham w/bourbon glaze  
shredded pork - BBQ or regular  
BBQ country ribs

## -pasta-

stuffed shells w/marinara sauce  
lasagna (5 cheese or meat)  
rigatoni w/meat sauce or marinara

## -non-meat-

cauliflower, potato, & pea curry  
quinoa & lentil with roasted brussels sprouts  
chickpea, sweet potato & farro bowl

## -starters-

stuffed mushrooms w/sausage - 50 pcs.  
hummus and pita bread - serves 20-25  
buffalo chicken dip w/assorted crackers - serves 20-25  
shrimp cocktail - 50 pcs.  
sauteed crab cake - 50 pcs.  
bacon wrapped scallops - 50 pcs.  
assorted olive tray - serves 20-25  
stuffed mushroom w/capicola & sundried tomatoes - 50 pcs.  
stuffed banana peppers w/goat cheese - 50 pcs.  
artichoke tomato bruschetta - 50 pcs.  
mediterranean spiced grilled chicken skewers - 50 pcs.  
teriyaki glazed chicken skewers - 50 pcs.  
artichoke, red bell peppers, feta crostini - 50 pcs.  
medium meatballs w/sauce - 50 pcs.  
spicy crab dip w/assorted crackers - serves 20-25  
asstd. cheese tray w/crackers & wine mustard - serves 20-25  
premium cheese board w/flatbread - serves 20-25  
vegetable tray w/dill sauce - serves 20-25

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## -salad-

tossed salad • chop salad  
cole slaw  
macaroni salad  
tri-color pasta salad  
red skin potato salad  
wilted spinach salad  
cucumber & tomato salad  
fresh fruit salad (seasonal)  
cold sesame noodles

## -starch-

roasted potatoes  
parsley red potatoes  
rice (steamed or pilaf)  
broccoli rice casserole  
mashed red potatoes  
candied sweet potato  
BBQ mixed beans  
potato au gratin

## -vegetable-

baby carrots  
french green beans  
corn  
creamed spinach  
seasonal squash medley  
broccoli / cauliflower

**artisan**  
RESTAURANT & CATERING CO.

**Jeremy P. Green / executive chef**

**781 New Castle Road, Butler, PA**

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**Entree and your choice any 3 combination of starch,  
salad and vegetable start at \$10.99 per person.  
Two entrees start at \$12.50 per person.**

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*Includes: Assortment of rolls & bread, disposable plates, napkins  
and plasticware. 16% charge for delivery and set-up (food display only)  
Seven day advance notice. Deposit required upon booking.*

**Restaurant is available for private parties.**

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*We will gladly accommodate any dietary need, please ask.  
Something you'd like that's not listed? We'll work with you! A cherished  
family recipe that needs recreated on a large scale? We can do that.*

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**Please call 724-256-9626 or email for a detailed quote.  
info@artisancateringcompany.com**

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