



WE INVITE YOU TO ENJOY THE COMPLETE ARTISAN EXPERIENCE!

Artisan Creative Catering welcomes you and your guests to *THE CAJUNDOME* and *CONVENTION CENTER* where guest satisfaction is our main goal. Our mission is to ensure that our clients experience the highest quality food and beverage services from our responsive, solution-driven staff.

Artisan Creative Catering is located at the CAJUNDOME & Convention Center complex and offers on and off premise catering from picnics to posh events.

As the caterer and facility of choice for the most discriminating local, regional and national events, we successfully provide the best food, drink and event services available! Please call early to reserve your space as available booking dates are limited.

Our office hours are 8:00 a.m. to 5:00 p.m. Monday through Friday to assist with your food and beverage requirements. Please contact *Artisan Creative Catering* at the numbers below for more information!

Please note that ARTISAN CREATIVE CATERING is the exclusive provider of food and beverages throughout the CAJUNDOME and associated facilities. It is expressly forbidden to bring in or remove food and beverage items from these areas. Thank you for observing this policy.

SERVICES DIRECTORY

<i>Artisan Creative Catering</i> Sales Department	337-265-2322
<i>Artisan Creative Catering</i> Fax Line	337-265-2310
Cajundome General Information	337-265-2100

FOOD & BEVERAGE ORDERING

ARTISAN CREATIVE CATERING and Chef Gilbert Decourt, our extraordinary culinary master from the south of France, use only the finest and freshest ingredients. The listed menu selections are offered based on our experience in meeting the most discriminating guests' tastes. If you require items not displayed in our menu please feel free to contact your Catering Sales Representative. We will make every effort to fulfill special dietary menus such as kosher and vegetarian meals.

ARTISAN CREATIVE CATERING offers a variety of bar packages that are tailored to meet our client's needs. A selection of recognized, quality brand-name products, including liquors, beer, wine and soft drinks are available. Please refer to our beverage menu for recommendations. Should you prefer beverages that are not displayed in our menu, please let us know and we will do our best to fulfill your requests.

EVENT REORDERING

During an event, additional food and beverage orders may be placed through your Catering Sales Representative. Please note that original menu items may not be available when reordering. We will make every effort to suggest and serve appropriate alternative menu items.

SPECIAL REQUESTS

In addition to complete food and beverage services, our Catering Department can assist you with many other arrangements. From special occasion cakes to theme decorations and floral arrangements, our *ARTISAN CREATIVE CATERING* staff will work with you to create a unique experience for you and your guests. Please contact your Catering Sales Representative for information about these service providers.

GUEST COMMENTS

For your continued satisfaction, Post-Event Evaluation Forms will be mailed to each client or representative for perspective on your event experience. Please take a moment to share your comments and rate your level of satisfaction.

BE A GREAT HOST...DRINK RESPONSIBLY!!!!

CAJUNDOME and *ARTISAN CREATIVE CATERING* are proud to promote both enjoyment and safety for our clients and their guests. Therefore, we ask that you please refrain from drinking and driving. We appreciate your efforts to keep Lafayette's CAJUNDOME an exciting and safe venue for everyone.

To maintain compliance with the rules and regulations set forth by the State of Louisiana, we ask that you adhere to the following:

1. It is the host's or their representative's responsibility to monitor and control alcohol consumption within the facility.
2. Minors (those under age 21), by law, are not permitted to consume alcoholic beverages and will be carded.
3. Alcoholic beverages cannot be brought into or taken out of the facilities.
4. It is unlawful to serve alcoholic beverages to an intoxicated person.

PAYMENT POLICY

Please inform your Catering Sales Representative of your guaranteed number of guests no later than 12:00 NOON, five (5) business days prior to your event. Full payment is required upon execution of the catering contract. A credit card is required to confirm final payment of any additional charges.

Events booked on Federal holidays will be surcharged for the increased labor expense paid to employees working at holiday pay rates. Please consult your Catering Sales Representative for details.

All event billings will include a 20% service charge; therefore, an additional gratuity is neither expected nor required.

CLEANING/MAINTENANCE

All personal items are required to be removed at the end of each event. Damages other than normal wear and tear may be charged to the event in accordance with your Facility Rental Agreement.

LOST & FOUND

If you should discover any personal items lost, stolen or missing during an event, please contact the Cajundome immediately. During regular business hours, you may contact us at (337) 265-2100. CAJUNDOME and *ARTISAN CREATIVE CATERING* are not responsible for any personal items lost, missing or stolen from your event.

ARTISAN
CREATIVE CATERING

We're excited to offer this menu to complement your CAJUNDOME event experience.

Bon appétit!

Continental Breakfast

Artisan "Bronze" Continental

Juices
Milk
Assorted Danishes
Freshly Brewed Coffee
Hot Tea
\$6.50 per person

Artisan "Silver" Continental

Juices
Milk
Assorted Muffins
Fresh Cut Fruit Tray with Yogurt Dip
Freshly Brewed Coffee
Hot Tea
\$9.00 per person

Artisan "Gold" Continental

Juices
Milk
Assorted Individual Cereals
Fresh Cut Fruit Salad Cups
Assorted Yogurts
Assorted Muffins
Assorted Danish
Freshly Brewed Coffee
Hot Tea
\$18.00 per person

Artisan
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Breakfast Buffets

Breakfast Basics

Hot Biscuits
Scrambled Eggs
Cheese Grits
Crisp Bacon Strips
Freshly Brewed Coffee
Juices
Jelly and Butter
\$11.00 per person

Home Style Starters

Hot Biscuits
Scrambled Eggs with Onions & Peppers *NAME CHANGE*
Hash Browns
Crisp Bacon Strips
Sausage Links
Freshly Brewed Coffee
Juices
Jelly & Butter
\$14.00 per person

Morning Bistro

Hot Biscuits
Crepes Stuffed with Scrambled Eggs and Finished with Mornay Sauce *NAME CHANGE*
Brabant Potatoes
Freshly Cut Fruit with Yogurt Dip
Crisp Bacon Strips
Sausage Links Freshly
Freshly Brewed Coffee
Assorted Juices
Jelly & Butter
\$20.00 per person

The Board Meeting



<i>Assorted Muffins</i>	<i>\$26.00/dozen</i>
<i>Assorted Danishes</i>	<i>\$18.00/dozen</i>
<i>White & Wheat Bagels w/ Cream Cheese</i>	<i>\$30.00/dozen</i>
<i>Assorted Individual Cereals w/ Milk</i>	<i>\$2.25/pack</i>
<i>Freshly Baked Biscuits w/ Condiments</i>	<i>\$17.50/dozen</i>
<i>Glazed Donuts</i>	<i>\$30.00/dozen</i>
<i>Chocolate Covered Donuts</i>	<i>\$30.00/dozen</i>
<i>Assorted Filled Donuts</i>	<i>\$30.00/dozen</i>
<i>Freshly Baked Croissants w/ Condiments</i>	<i>\$35.00/dozen</i>
<i>Freshly Baked Cookie Assortment</i>	<i>\$17.00/dozen</i>
<i>Homemade Brownies</i>	<i>\$24.00/dozen</i>
<i>Granola Bars</i>	<i>\$1.25/each</i>
<i>Candy Bars</i>	<i>\$2.00/each</i>
<i>Assorted Whole Fruits</i>	<i>\$2.75/each</i>
<i>Assorted Individual Yogurts</i>	<i>\$3.50/each</i>
<i>Milk</i>	<i>\$8.00/carafe</i>
<i>Coffee (Regular or Decaf) w/ Condiments</i>	<i>\$25.00/gallon</i>
<i>Freshly Brewed Tea w/ Condiments</i>	<i>\$25.00/gallon</i>
<i>Hot Tea Service *Item Change & Price</i>	<i>\$2.50/guest</i>
<i>Artisan Fruit Punch</i>	<i>\$25.00/gallon</i>
<i>Orange Juice</i>	<i>\$15.00/pitcher</i>
<i>Apple Juice</i>	<i>\$15.00/pitcher</i>
<i>Cranberry Juice</i>	<i>\$15.00/pitcher</i>
<i>Soft Drinks 12 oz.</i>	<i>\$2.50/each</i>
<i>Bottled Water 12 oz.</i>	<i>\$2.50/each</i>
<i>Bulk Tap Water</i>	<i>\$25.00/5-gallon</i>

Artisan
CREATIVE CATERING

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The Festival Buffet Menu

Salad Selection (Choose 1)

Garden Salad
Caesar Salad
Tomato & Onion Salad
Potato Salad
Vegetable Pasta Salad

Entrée Selection (Choose 1 or 2)

Roasted Chicken
Beef Burgundy
Italian Lasagna
Cajun Meatloaf w/Gravy
Crawfish Penne Pasta
Salisbury steak
Smoked Cajun Brisket
Fried Catfish with Sauces
Fried Pork Chops

Starch & Vegetable Selection (Choose 2)

Jalapeno Mashed Sweet Potatoes
Garlic Mashed Potatoes
Green Bean Provencale
Corn Macque Choux
Steamed Broccoli
Buttered Carrots
Cajun Rice Pilaf

Dessert Selection (Choose 1)

Bread Pudding w/Praline Sauce
Peach Cobbler
Apple Pie
Lemon Meringue Pie
Boston Cream Pie

One Entrée: \$23.00 per person

Two Entrées: \$29.00 per person

Meal served with iced tea, coffee, water, rolls and butter
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Acadian Buffet Menu

Soup or Salad Selection (Choose 1)

Garden Salad
Caesar Salad
Potato Salad
Chicken & Sausage Gumbo w/ Rice
Tomato Basil Bisque
Curried Carrot Soup

Entrée Selection (Choose 1 or 2)

Herb Roasted Chicken
Chicken Parmesan
Grilled Tilapia Meuniere
Shrimp Creole w/ Rice
Crawfish Etouffee w/ Rice
Fried Catfish w/ Tartar Sauce
Roasted Andouille Stuffed Pork Loin w/ Spicy Demi-Glace
Roast Beef au Jus

Starch & Vegetable Selection (Choose 2)

Green Beans Provençale
Broccoli & Rice Casserole
Steamed Mixed Vegetables
Corn Macque Choux
Sautéed Squash and Zucchini
Rice Dressing
Roasted Potatoes
Lyonnaise Potatoes

Dessert Selection (Choose 1)

Bread Pudding w/ Praline Sauce
Assorted Selection of Pies and Cakes

One Entrée: \$27.00 per person

Two Entrées: \$30.00 per person

Meal served with iced tea, coffee, water, rolls and butter
A 20% service charge and applicable sales taxes will be added to all menu charges

Zydeco Buffet Menu

Soup or Salad Selection (Choose 2)

Chicken & Sausage Gumbo
Corn and Crab Bisque
Crawfish Bisque
Garden Salad
Caesar Salad w/ Dressing
Mediterranean Salad
Spinach Salad w/ Bacon Dressing

Entrée Selection (Choose 1 or 2)

Cajun Stuffed Chicken Breast w/ Red Wine Demi-Glace
Grilled Chicken Breast w/ Wild Mushroom Marsala Sauce
Roasted Pork Loin Orloff w/ Spicy Demi-Glace
Grilled Pork Chop w/ Fig Demi-Glace
Grilled Tilapia w/ Andouille Cream Sauce
Fried Catfish w/ Tartar Sauce
Seafood & Spinach Lasagna
Crab Stuffed Catfish Roulade Meuniere

Starch and Vegetable Selection (Choose 2)

Green Beans Amandine
Green Beans Provencale
Buttered Asparagus
Broiled Provencale Tomatoes
Eggplant & Rice Dressing
Roasted Potatoes w/ Bacon & Caramelized Onions
Dauphinoise Potatoes
Madras Rice

Dessert Selection (Choose 1)

White Chocolate Bread Pudding
Crème Brûlée
Chocolate Fudge Cake
Strawberry Cheesecake

One Entrée: \$28.00 per person

Two Entrées: \$32.00 per person

Meal served with iced tea, coffee, water, rolls and butter
A 20% service charge and applicable sales taxes will be added to all menu charges

Artisan Barbecue Buffet

Salad

Cole Slaw
Potato Salad

Entrée

BBQ Beef Brisket
BBQ Chicken
BBQ Ribs

Vegetable and Starch

Buttered Corn Cobettes
Rice Dressing
Baked Beans

Dessert

Peach Cobbler

\$30.00 per person



Artisan
CREATIVE CATERING

Meals served with iced tea, coffee, water, rolls and butter
A 20% service charge and applicable sales taxes will be added to all menu charges

Plated Luncheons

Roasted Pork Orloff

Garden Salad with Dressing
Roasted Stuffed Pork Loin
Cajun Rice Pilaf, Green Beans Provencale
Tiramisu
\$16.00 per person

Chicken Barataria

Garden Salad with Dressing
Marinated Chicken Breast with Artichokes, Tomatoes and Garlic
Garlic Potatoes, Sautéed Squash
Pecan Pie
\$20.00 per person

Grilled Tilapia Meuniere

Garden Salad with Dressing
Herb Grilled Tilapia topped with Meuniere Sauce
Rice Pilaf, Green Beans with Bacon
Chocolate cake
\$22.00 per person

Chicken Ballotine

Caprese Salad with Olive Oil and Pesto
Chicken Breast Stuffed with Meat and Vegetables
Sautéed Zucchini & Squash, Madras Rice
Strawberry Cheesecake
\$24.00 per person

Stuffed Catfish Nantua

Caesar Salad with Dressing
Crab Stuffed Catfish with a Crawfish Cream Sauce
Steamed Broccoli, Rice Dressing
Spiced Carrot Cake
\$26.00 per person

Artisan
CREATIVE CATERING

Plated Dinners

Roasted Pork Orloff

Garden Salad with Dressing
Roasted Ham & Swiss Stuffed Pork Loin w/ Red Wine Demi-Glace
Cajun Rice Pilaf
Green Beans Provençale
Tiramisu
\$21.00 per person

Pork En Croute

Garden Salad with Dressing
Roasted Pastry Wrapped Pork Tenderloin stuffed with Mushroom Duxelle
w/ Red Wine Demi-Glace
Green Beans Provençale
Dauphinoise Potatoes
Chocolate Swan
\$22.00 per person

Chicken Ballotine

Caprese Salad with Basil Vinaigrette
Roasted Sausage Stuffed Chicken Breast w/ Red Wine Demi-Glace
Green Beans Provençale
Roasted Potatoes
Strawberry Cheesecake
\$24.00 per person

Tilapia Barataria

Tomato Basil Soup
Grilled Tilapia Fillet with a Zesty Barataria Sauce
Cajun Rice Pilaf
Buttered Asparagus
Chocolate Cake
\$25.00 per person

Stuffed Catfish Roulade

Garden Salad with Dressing
Crab Stuffed Catfish Fillet with Meuniere Sauce
Rice Dressing
Sautéed Brussels Sprouts
Mendiant Bread Pudding
\$26.00 per person

*All meals served with Iced Tea, Water, Coffee, Rolls and Butter
A 20% service charge and applicable sales taxes will be added to all menu charges*

Plated Dinners (cont.)

Beef Tenderloin with Roasted Shallot Sauce

Garden Salad with Dressing

Seared 8oz Beef Tenderloin with Roasted Shallot Demi-Glace

Buttered Asparagus

Roasted Potatoes w/ Caramelized Onions

Turtle Cheesecake

\$42.00 per person



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*All meals served with Iced Tea, Water, Coffee, Rolls and Butter
A 20% service charge and applicable sales taxes will be added to all menu charges*

Menu Enhancements

Soups

*Fresh soups may be added to any plated meal as an additional course should you desire an upgrade.
All of our soups are made fresh in our own kitchen for your event.*

<i>Tomato Basil Bisque</i>	<i>\$2.50 per person</i>
<i>Chicken & Sausage Gumbo</i>	<i>\$2.50 per person</i>
<i>Crawfish Bisque</i>	<i>\$6.00 per person</i>
<i>Corn & Crab Bisque</i>	<i>\$5.50 per person</i>
<i>Shrimp & Artichoke Bisque</i>	<i>\$6.00 per person</i>
<i>Shrimp Bisque</i>	<i>\$5.50 per person</i>
<i>Seafood Gumbo</i>	<i>\$6.50 per person</i>

Desserts

The desserts may be substituted in place of a previously listed dessert for the ultimate enhanced finish to any of our great menu selections. These upgrades are made fresh in our own kitchen

<i>Chocolate Swan</i>	<i>\$3.50 per person</i>
<i>Crème Brulée with Berries & Cream</i>	<i>\$4.00 per person</i>
<i>Crème Brulée</i>	<i>\$3.00 per person</i>
<i>Mendiant Bread Pudding</i>	<i>\$2.50 per person</i>
<i>Chocolate Fudge Cake</i>	<i>\$7.00 per person</i>
<i>Strawberry Cheesecake</i>	<i>\$7.00 per person</i>
<i>Turtle Cheesecake</i>	<i>\$7.00 per person</i>
<i>Spiced Carrot Cake</i>	<i>\$4.00 per person</i>

A 20% service charge and applicable sales taxes will be added to all menu charges

Wedding Reception Packages

Basic Menu

Cold

*Fresh Cut Fruit Tray w/ Yogurt Dip
Domestic Cheese Cubes Tray w/ Crackers
Fresh Crudités Tray w/ Ranch Dressing
Assorted Salad Stuffed Finger Sandwiches*

Hot

*Italian Meatballs
BBQ Sausage Bites
Chicken and Sausage Jambalaya
Hot Spinach and Artichoke Dip w/ Crostini*

\$22.00 per person

Gourmand Menu

Cold

*Fresh Cut Fruit Tray w/ Yogurt Dip
Domestic Cheese Tray w/ Crackers
Fresh Crudités Tray w/ Ranch Dressing
Cold Spinach Dip w/ Crostini
Chicken Salad Stuffed Puffs
Cajun Deviled Eggs
Assorted Deli Meat & Cheese Finger Sandwiches*

Hot

*Deep fried Chicken Drumettes w/ Bleu Cheese Dressing
BBQ Meatballs
Fried Catfish w/ Tartar Sauce
Grilled Chicken & Penne Pasta Alfredo*

\$34.00 per person

*Artisan Wedding Packages are presented for three hours to adequately serve your guests
A 20% service charge and applicable sales taxes will be added to all menu charges*

Gourmet Menu

Cold

Fresh Cut Fruit Tray w/ Yogurt Dip
Domestic Cheese Cubes Tray w/ Crackers
Fresh Crudités Tray w/ Ranch Dressing
Spinach Dip Filled Puffs
Hummus & Pita Bread
Silver Dollar Sandwiches

Hot (Choose 4)

Pork & Sausage Jambalaya
Sausage & Cheese Stuffed Mushrooms
Hot Crawfish Dip w/ Crostini
Hot Spinach & Artichoke Dip w/ Crostini
Fried Catfish w/ Tartar Sauce
Fried Chicken Tenders w/ Ranch Dressing
Fried Chicken Drumettes w/ Bleu Cheese Dressing
Crispy Mini Pork Eggrolls w/ Sweet Chili Sauce
Chicken Quesadilla Rolls

Pasta Station

Grilled Chicken, Sautéed Shrimp, Penne Pasta, Alfredo & Marinara Sauces
Served w/ Garlic Breadsticks

\$38.00 per person

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Artisan Menu

Cold

Fresh Cut Fruit Tray w/ Yogurt Dip
Domestic Cheese Cubes Tray w/ Crackers
Fresh Crudités Tray w/ Ranch Dressing
Tomato & Mozzarella Bruschetta w/ Crostinis
Mini Muffulettas
Mediterranean Hummus Display
(Hummus, Feta Cheese, Sun Dried Tomatoes, Black Olives, & Pita Bread)
Cold Crab & Herbed Cheese Spread w/ Crostinis

Hot (Choose 4)

Roasted Jumbo Shrimp Wrapped in Bacon
Mini Crab Cakes w/ Creole Aioli
Crab Stuffed Mushrooms
Crawfish Wontons w/ Sweet Chili Sauce
Spicy Meat Pies
Hot Crab Dip w/ Crostini
Hot Spinach and Artichoke Dip w/ Crostini
Fried Chicken Tenders w/ Ranch Dressing
Fried Jumbo Shrimp w/ Remoulade Sauce
Stuffed Shrimp Jalapenos Peppers
Sausage & Cheese Stuffed Mushrooms
Fried Catfish w/ Tartar Sauce

Pasta Station

Grilled Chicken, Sautéed Shrimp, Penne Pasta, Alfredo & Marinara Sauces
Served w/ Garlic Breadsticks

Carving Station

Cajun Roasted Pork Loin & Roasted Breast of Turkey w/
Condiments and Sweet Hawaiian Rolls

\$40.00 per person

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Make Your Own Reception

Hot Hors D'oeuvres Selection Priced per 100 Pieces

<i>BBQ Grilled Sausage Bites</i>	\$101.00
<i>BBQ Meatballs</i>	\$60.00
<i>Sausage & Cheese Mushrooms Caps</i>	\$135.00
<i>Spicy Cajun Meat Pies</i>	\$143.00
<i>Swedish Meatballs</i>	\$60.00
<i>Roasted Chicken Kabobs</i>	\$300.00
<i>Crab Stuffed Mushroom Caps</i>	\$228.00
<i>Spicy Cajun Crawfish Pies</i>	\$168.00
<i>Jumbo Bacon Wrapped Shrimp</i>	\$199.00
<i>Fried Chicken Drumettes</i>	\$193.00
<i>Hand Battered Chicken Tenders</i>	\$200.00
<i>Hand Battered Jumbo Shrimp</i>	\$246.00
<i>Chicken Quesadilla Rolls</i>	\$217.00
<i>Hand Battered Catfish Bites</i>	\$316.00
<i>Crispy Mini Egg Rolls</i>	\$182.00
<i>Mini Crab Cakes</i>	\$464.00
<i>Fried Soft Shell Crab</i>	Market
<i>Seared Beef Tenderloin Bites</i>	\$450.00

Cold Hors D'oeuvres Selection per 100 Pieces

<i>Crab Deviled Eggs</i>	\$140.00
<i>Spinach Dip Stuffed Puffs</i>	\$167.00
<i>Deviled Eggs</i>	\$70.00
<i>Bruschetta & Mozzarella Canapé</i>	\$130.00
<i>Smoked Salmon & Caper Canapé</i>	\$300.00
<i>Assorted Deli Finger Sandwiches</i>	\$115.00
<i>Deli Wrap Pinwheels</i>	\$132.00
<i>Prosc. Wrapped Melon Skewers</i>	\$120.00
<i>Chicken Salad Stuffed Puffs</i>	\$146.00
<i>Salad Stuffed Finger Sandwiches</i>	\$86.00
<i>Shrimp & Herbed Cheese Canapé</i>	\$251.00
<i>Chilled Jumbo Shrimp Cocktail</i>	\$175.00
<i>Silver Dollar Sandwiches</i>	\$150.00
<i>Tuna Tartar on Mini Scones</i>	\$190.00
<i>Assorted Canapés</i>	\$200.00
<i>Sliced Seared Tuna w/ Soy Dress.</i>	\$179.00
<i>Assorted Mini Quiche</i>	\$240.00
<i>Assorted Sushi Rolls</i>	\$250.00

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Dips, Trays & Displays

<i>Fresh Fruit Tray (Seasonal Fruits)</i>	<i>\$2.60/person</i>
<i>Crudités Tray</i>	<i>\$2.25/person</i>
<i>Domestic Cheese Tray (Cheddar, Swiss, Pepper jack)</i>	<i>\$2.80/person</i>
<i>Spinach Dip & Crostini</i>	<i>\$120.00/gallon</i>
<i>Hot Crawfish Dip & Crostini</i>	<i>\$173.00/gallon</i>
<i>Cold Crab & Herbed Cheese Spread & Crostini</i>	<i>\$1.50/person</i>
<i>Hot Crab Dip & Crostini</i>	<i>\$245.00/gallon</i>

Jambalaya

<i>Chicken and Sausage Jambalaya</i>	<i>\$3.00/person</i>
<i>Pork Jambalaya</i>	<i>\$3.00/person</i>
<i>Seafood Jambalaya</i>	<i>Market Price</i>

Pasta Action Stations

Cooked to order & chafers served with gourmet ingredients & breadsticks

<i>Spicy Crawfish Sauce & Penne Pasta</i>	<i>\$4.50 per person</i>
<i>Grilled Chicken & Penne Pasta w/ Alfredo & Marinara</i>	<i>\$4.65 per person</i>
<i>Sautéed Shrimp & Penne Pasta w/ Alfredo & Marinara</i>	<i>\$5.00 per person</i>
<i>Combination Chicken & Shrimp Station</i>	<i>\$8.00 per person</i>

Carving Action Stations

Carved to order & Presented with the appropriate condiments and rolls

<i>Roasted Pork Loin</i>	<i>\$5.00 per person</i>
<i>Roasted Breast of Turkey</i>	<i>\$7.00 per person</i>
<i>Roasted Top Sirloin of Beef</i>	<i>\$6.00 per person</i>
<i>Roasted Beef Tenderloin</i>	<i>\$10.00 per person</i>

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Desserts Selections

<i>Classic Bread Pudding with Praline Sauce</i>	<i>\$3.00 per person</i>
<i>Chocolate Bread Pudding with Chocolate Sauce</i>	<i>\$3.50 per person</i>
<i>White Chocolate Bread Pudding with Vanilla Sauce</i>	<i>\$4.50 per person</i>
<i>Assorted Petit Fours</i>	<i>\$29.00 per dozen</i>
<i>Assorted Mini French Pastries</i>	<i>\$32.00 per dozen</i>

Chocolate Fountain Supreme

Rich & creamy bittersweet chocolate fondue presented in our elegant fountain with strawberries, marshmallows, ladyfinger cookies, mini-pretzels and graham crackers.

Minimum 100 Guests-\$550.00 charge

<i>101 -200 Guests</i>	<i>\$5.50 per person</i>
<i>201 -400 Guests</i>	<i>\$4.90 per person</i>
<i>400 or more Guests</i>	<i>\$4.50 per person</i>

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Beverage Services

*Artisan Creative Catering proudly serves
the following superior brands of beverages upon request.*

Spirits

Premium Liquors

*Grey Goose Vodka
Jack Daniel's Black Label Whiskey
Crown Royal Blended Whiskey
Bombay Sapphire Gin
Dewar's Scotch
Bacardi Light Rum
Patron Tequila*

Wines

Mondavi Select (Premium House)

*Chardonnay
Merlot
Cabernet Sauvignon*

House Wine

*Chardonnay
Merlot
Cabernet Sauvignon*

Beringer

White Zinfandel

Champagne

Korbel

Beer

*Packaged beer selection includes Budweiser, Bud Light, Michelob Ultra, Miller Lite, Coors Light, Heineken,
Corona and Miller Lite*

Draft beer selection includes Budweiser, Coors Light and other domestic beers.

Soft Drinks

*We proudly serve the Coco-Cola family of soft drinks
Coke, Diet Coke, Sprite and Dasani Bottled Water*



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Bar Packages

Premium Host Bar Pricing



Single Cocktails	\$7.00/each
Double Cocktails	\$11.25/each
Premium House Wine	\$7.00/each
House Wine	\$5.50/each
Korbel Champagne	\$7.00/each
Domestic Can Beer	\$3.50/each
Domestic Bottled Beer	\$3.50/each
Imported Can Beer	\$6.25/each
Imported Bottled Beer	\$6.25/each
Soft Drinks	\$2.50/each
Bottled Water	\$2.50/each
Keg Beer (Host Bar Only)	\$350.00/keg
Frozen Drinks (3 Gallon Minimum)	\$35.00/gallon

Premium Cash Bar Pricing



Single Cocktails	\$8.50/each
Double Cocktails	\$12.50/each
Premium House Wine	\$8.00/each
House Wines	\$6.50/each
Korbel Champagne	\$7.50/each
Domestic Can Beer	\$5.00/each
Domestic Bottled Beer	\$5.00/each
Imported Can Beer	\$7.00/each
Imported Bottled Beer	\$7.00/each
Soft Drinks	\$3.50/each
Bottled Water	\$3.50/each

A 20% service charge and applicable sales taxes will be added to all host bar charges

Artisan Host Bar Menu Package

*Assorted Soft Drinks
Bottled Water*

Can Beer:

Budweiser

Bud Light

Coors Light,

Miller Lite

Michelob Ultra

Corona

Heineken

House Wines:

Chardonnay

Merlot

White Zinfandel

Premium Liquor:

Dewar's Scotch

Jack Daniels Black Label

Crown Royal Canadian Grey

Goose Vodka Bacardi Rum

Bombay Sapphire Gin

Patron

3-Hours: \$28.00 per person

5-Hours: \$40.00 per person

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A 20% service charge and applicable sales taxes will be added to all host bar charges

Beer and Wine Host Bar Package

Assorted Sodas
Bottle water

Can Beer

Budweiser
Bud Light
Coors Light
Miller Light
Michelob Ultra
Corona
Heineken

House Wine

Chardonnay
Merlot
White Zinfandel

3-Hours: \$18.00 per person

5-Hours: \$22.00 per person

Non Alcoholic Host Bar Package

Fruit Punch
Assorted Soft Drinks
Bottled Water

3-Hours: \$10.00 per person

5-Hours: \$12.00 per person

A 20% service charge and applicable sales taxes will be added to all host bar charges

Express Line

*When you're on the go... Artisan offers these packaged lunch options for your convenience.
These items can be delivered to local departure point for private or chartered trips.*

The Small Suitcase Sandwich

Each boxed lunch sandwich is served with lettuce and tomato, fresh whole fruit, individually bagged potato chips, a freshly baked chocolate chip cookie, packaged condiments, and a packaged beverage.

*Ham & Cheddar on Croissant
\$14.00/each*

*Turkey & Swiss on Croissant
\$15.00/each*

*Roast Beef & Pepper Jack on Croissant
\$15.00/each*

*Grilled Rosemary Chicken Breast on Croissant
\$15.00/each*

The Small Suitcase Salad

Each boxed lunch salad is served with a freshly baked chocolate chip cookie, packaged dressing, and a packaged beverage.

*Grilled Chicken Caesar
Grilled Chicken Breast, Chopped Romaine Lettuce, Parmesan Cheese, Croutons,
Caesar Dressing
\$13.00/each*

*Chef's Salad with Ranch or Italian Dressing
Sliced Ham & Turkey, Shredded Cheddar & Swiss Cheeses, Chopped
Bacon, Boiled Egg, Fresh Tomatoes, Chopped Lettuce Mix, Ranch or
Italian Dressing
\$13.00/each*

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