

The Artist's Café Catering Menu

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Fresh Salads & Dressings

Greek Village Salad (Horiatiki)

Tomato Wedges, Cucumbers slices, Red Onions, Green Peppers, Pepperoncinis, Feta Cheese & Greek Olives tossed with our Balsamic Vinaigrette

Individual \$3.75 Small \$25 Large \$45

Classic Caesar Salad

Hearts of Romaine Lettuce tossed with Crisp Croutons, Fresh Grated Parmesan Cheese and our own Caesar Dressing

Individual \$3.75 Small \$20 Large \$40

Artist's Café Salad

Fresh Field Greens with your choice of dressing topped with Asparagus Tips, Roasted Red Peppers, Goat Cheese, Croutons & Tomatoes

Individual \$3.75 Small \$35 Large \$50

Our Own Dinner Salad

Romaine Lettuce, Fresh Mixed Greens & Iceburg topped with Shredded Carrots, Cucumbers, Red Onions, & Tomatoes with your choice of Dressing

Individual \$ 2.50 Small \$15 Large \$25

Soups*

32 ounces

(Need 24 hour notice to prepare)

Broccoli & Cheddar \$6.95

Corn Chowder \$6.95

Potato, Leek \$6.95

Gazpacho (seasonal) \$8.95

Cream of Tomato & Basil \$7.95

Clam Chowder (New England or

Manhattan) \$9.95

Chicken Florentine \$8.95

Lobster or Crab Bisque \$11.95

Chili Con Carne \$8.95

Appetizers

*Serves 30 to 40 people **

<i>Homemade Crab cakes Served with Traditional Remoulade Sauce</i>	<i>\$110</i>
<i>Whole Beef Tenderloin with Rolls & Condiments</i>	<i>\$155</i>
<i>Whole Smoked Turkey with Giblet Gravy & Rolls</i>	<i>\$80</i>
<i>Homemade Smoked Salmon (Gravlox) with Lemon & Dill spread On Crostinis, Topped with Capers</i>	<i>\$125</i>
<i>Bruschetta with Olive Tapenade, Fresh Mozzarella & Basil Pesto</i>	<i>\$65</i>
<i>Jumbo Shrimp Cocktail with Lemon Wedges & Cocktail Sauce</i>	<i>\$75</i>
<i>Stuffed Baby Portobellos with Mixed Cheeses or Crab</i>	<i>\$60</i>
<i>Traditional Greek Meat Balls with Cucumber, Lemon Sauce And Pita Points</i>	<i>\$55</i>
<i>Marinated Pork Loin Skewers with Red Onions, Cherry Tomatoes, & Green Peppers</i>	<i>\$60</i>

Meats

Minimum of 20 people

<i>Beef Tenderloin with Port Wine Sauce and Wild Mushrooms</i>	<i>\$19.95pp</i>
<i>Veal Chop Stuffed with Spinach, Proscuitto, and Fresh Mozzarella Served with Red Wine, Thyme Sauce</i>	<i>\$19.95pp</i>
<i>Herb Crusted Prime Rib Served with Au Jus and Horseradish Sauce</i>	<i>\$18.95pp</i>
<i>Dry Rub Pork Loin Served with Grilled Pineapple & Roasted Tomato, Jalapeno, Cilantro Sauce</i>	<i>\$11.95 pp</i>
<i>Braised Lamb Shanks</i>	<i>\$13.95 pp</i>
<i>Braised Short Ribs</i>	<i>\$13.95 pp</i>

Dijon & Herb Crusted Rack of Lamb with Red Wine Glaze **\$19.95 pp**

Osso Buco an Italian braised Veal Shank **\$18.95 pp**

Beef Stew **\$7.95 pp**

Seafood

Minimum of 20 people

Horseradish Crusted Salmon **\$13.95 pp**

Seared yellow Fin Tuna with Salsa Fresco **\$16.95 pp**

Fresh Whole Lobster **\$ Market Price**

Lobster Tails in Orange, Thyme Sauce **\$ Market Price**

Prawn Shrimp (4) in Tomato, Saffron Sauce **\$19.95 pp**

Jumbo Sea Scallops in a Wild Mushroom, Lemon Sauce **\$ Market Price**

Crab Meat Stuffed Rainbow Trout **\$13.95 pp**

Chicken

Minimum of 20 people

Chicken Oreganato: Chicken Baked in Oregano & Lemon Sauce **\$11.95 pp**

*Chicken Marsala: Chicken & Mushrooms sautéed in a Marsala Sauce
over linguine* **\$12.95 pp**

Chicken a la Vodka

*Chicken, Mushrooms, Onions & Tomatoes sautéed in a light pink vodka sauce
Tossed in Penne Pasta* **\$13.95 pp**

Sun Dried Tomato Crusted Chicken Breast topped with Feta Cheese **\$13.95 pp**

Basil Pesto Chicken

*Chicken, Mushrooms, Tomatoes & Onions sautéed in a Basil Pesto Sauce
With your choice of Pasta topped with Fresh Grated Parmesan Cheese* **\$13.95 pp**

Chicken Napolitano

Chicken, Artichokes, Roasted Red Peppers & Spinach over Angel Hair **\$12.95 pp**

Chicken Pot Pie

\$6.95 pp

Pasta

Minimum of 20 people

Lasagna with layers of traditional meat sauce (Bolognese), Ricotta, Mozzarella & Parmesan Cheese **\$10.95 pp**

Vegetable Lasagna layered with seasonal Grilled Vegetables; Zucchini, Squash, Eggplant, Spinach & Mushrooms, Ricotta, Mozzarella & Parmesan Cheese Topped with Béchamel Sauce **\$10.95 pp**

Greek Lasagna (Pastichio)

Layers of Greek noodles, meat sauce & Béchamel Sauce **\$10.95 pp**

Mousaka

Layers of Potato, Eggplant, Meat sauce & Béchamel Sauce **\$10.95 pp**

Cheese Ravioli or Stuffed Shells

Baked in our Homemade Marinara Sauce topped with Mozzarella Cheese **\$10.95 pp**

Carbonara

Italian dish with Mushrooms, Prosciutto, Onions & Peas in a Creamy Sauce Tossed in Rigatoni Pasta **\$10.95 pp**

Vegetables & Starch

Feeds 2 to 4 people

Corn Casserole **\$8.95**

Green Bean Casserole **\$8.50**

Sauteed Vegetables **\$8.95**

Mashed Potatoes **\$7.95**

Marinated Vegetables **\$8.95**

Rice Pilaf **\$6.00**

Candied Sweet Potatoes **\$8.95**

Haricot vert **\$8.50**

Desserts

<i>Cheesecake</i>	<i>\$3.75 pp</i>
<i>Carrot Cake</i>	<i>\$3.75 pp</i>
<i>Napoleon</i>	<i>\$3.75 pp</i>
<i>Chocolate Decadence</i>	<i>\$4.00 pp</i>
<i>Red Velvet</i>	<i>\$3.75 pp</i>
<i>Pecan Pie</i>	<i>\$3.75 pp</i>
<i>Key Lime Pie</i>	<i>\$3.75 pp</i>
<i>Baklava</i>	<i>\$3.75 pp</i>

*We also sell whole desserts and special order desserts.
Order at least one week in advance*