



SAMPLE DINNER MENU

Artisan Catering knows that every dinner party is a special and intimate occasion, and we make sure that every affair we cater is as unique as the host. With over 25 years of experience, the team at Artisan Catering knows how to ensure an elegant and unforgettable meal.

As a full service catering company, we can provide not only a fantastic meal, but all necessary staff; rentals or extras that you may need to throw an extraordinary event. No matter what the occasion, large or small, we will provide the best dining experience available!

Menu 1

Appetizer

Crawfish Ravioli with Thai Basil and Pea Emulsion

Salad

Roasted Beet Salad with Baby Arugula, Pickled Grapes, Bleu Cheese and Sherry Vinaigrette

Entrée

Filet Mignon with Wild Mushroom Demi-glace and Potato Gratin

Dessert

Chocolate Truffle with Frangelico Cream and Caramelized Bananas

Menu 2

Appetizer

Pan Seared Scallops with Red Pepper Grits and Chive Oil

Salad

Frisse Greens with Tasso Hash, Poached Egg and Curry Vinaigrette

Entrée

Chili Braised Lamb Shank served with Goat Cheese Risotto with Rosemary

Dessert

Lemon Goat Cheese Cake with Cardamom Infused Cherries and Candied Lemon Peel