

ARTISTIC CATERING

by Kathryn Ross and Company

(360) 573-4949 ~ www.artisticcatering.net

Dinner Buffet

Choose 2 entrees:

*Roasted Wild Caught Salmon
Beef Tenderloin
Asian Grilled Flank Steak
Chicken Kiev*

Romaine and Wild Green Salad

Fingerling Potatoes & Fresh Asparagus Salad (warm)

**Summer Fruits –Perfectly ripe cantaloupe, local marrionberries and
seedless watermelon wedges w/fresh mint*

Fresh Baked Focaccia Bread and Butter

*Pastry Rack of Espresso Brownies, Lemon Bars,
Honey Walnut Shortbread Bars
Plated desserts available*

*\$28.00 per person based on 75 guests
\$31.50 pp- 50 guests/ \$41.50 pp-25 guests
price includes glass plate, knife and fork, quality paper dinner napkin
(cloth napkins available)*

Service available \$30 per hour per server

**We always serve the best fruits and vegetables of the season -
For fall and winter think "Roasted Pears"*

Prices are subject to change.