

Artistic Catering

by Kathryn Ross
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Dinner Buffet Menu

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.