

Artistic Catering

by Kathryn Ross
(360) 573-4949

Luncheon Selection

Old Fashioned Buttermilk Fried Chicken Salad
w/Romaine, Carrots, Cucumber, Radish and Tomatoes
Honey Mustard Dressing
Sliced Apples and Fresh Baked Corn Bread

Sesame Chicken Pasta Salad
w/Asparagus, Spinach, Carrots, Scallions, Red Pepper,
served with a (not too) Spicy Peanut Dressing
Apples and Grapes or Best Fresh Fruit in Season

Chicken Curry w/Carrots, Fingerling Potatoes and Broccoli
Served with Rice and Fresh Fruit

Pork Verde Taco Salad
in a Fresh Baked Tortilla Bowl, Fresh Fruit

Ravioli Carbonara (Bacon, Peas, and Parmesan)
Green Salad and Bread

Fresh Roasted Chicken. Panzanella Salad,
and Fresh Fruit in Season

Italian Frittata
Wild Green Salad w/Apples, Gorgonzola and Candied Walnuts

Fresh Baked House Made Focaccia Sandwiches
Turkey, Roasted Chicken Caesar Club, or Vegetarian
Broccoli Salad w/Yellow Raisins and Almonds, Fresh Fruit Garnish
or Fresh Fruit Salad in Season

Our lunch includes local delivery, service, choice of house made desserts, bottled water and/or iced tea, and linens for the buffet

\$12.50 – 50 or more \$13.00-25 or more \$13.50-20 or more, \$15.00-10 or more.
Dinner/after business hours add \$2.00 pp./ Portland Customers add \$50 delivery