

# Artistic Catering

by Kathryn Ross

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## Open House Menu Suggestion

### choose two:

Chicken Satay with Peanut Sauce  
Curried Chicken and Fresh Mango Mini Pitas  
Sesame Noodles in Mini Chinese "to go" Containers w/ Chopsticks  
Italian Style Bruschetta Trio  
Teriyaki Meatballs w/Fresh made Pineapple Salsa  
Asian Salad Rolls  
Tapas Style Shrimp  
Baby BLTs  
Grilled Pork Tenderloin w/House-made Chutney (add \$1.00)  
Roasted Beef Tenderloin and Horseradish (or Blue Cheese and  
Caramelized Onion) on Sliced Baguette (add \$2.00)  
Fresh Wild Caught Smoked Salmon Sides (add \$1.00)

### \*choose three:

Best Fruits of the season  
Roasted Pepper Hummus and Fresh Vegetables  
House Made Dip with Fresh Vegetables  
Garden Green Bean, Tomato and Baby Potatoes w/ Blue Cheese Dip  
Heirloom Tomatoes, all colors, w/ Blue Cheese, Fresh Baked Focaccia  
Guacamole with Fresh Chips  
Italian Style Stuffed Mushrooms  
Baked Artichoke Dip with Baguette slices  
Special Cheeses, Crackers and Grapes  
Cheese Tortas with Crackers (Pesto, Red Pepper and Gorgonzola)  
House Made Jalapeno Poppers  
Tomato, Fresh Mozzarella and Basil Bruschetta

Pastry Rack of Fresh Baked Special Cookies and Bars  
or Choice of Beverages

\$24.60 pp. - 20 or more \* \$21.60 pp. - 25 or more  
\$18.25 pp. - 50 \* \$16.50 pp. - 100

Includes delivery, set up, linens for the buffet, quality paper goods.  
Glass Appetizer Plates / Forks add \$1.00. Service \$30 per hr per server