



WE INVITE YOU TO ENJOY THE COMPLETE ARTISAN EXPERIENCE!

Artisan Creative Catering welcomes you and your guests to *THE CAJUNDOME* and *CONVENTION CENTER* where guest satisfaction is our main goal. Our mission is to ensure that our clients experience the highest quality food and beverage services from our responsive, solution-driven staff.

Artisan Creative Catering is located at the CAJUNDOME & Convention Center complex and offers on and off premise catering from picnics to posh events.

As the caterer and facility of choice for the most discriminating local, regional and national events, we successfully provide the best food, drink and event services available! Please call early to reserve your space as available booking dates are limited.

Our office hours are 8:00 a.m. to 5:00 p.m. Monday through Friday to assist with your food and beverage requirements. Please contact *Artisan Creative Catering* at the numbers below for more information!

Please note that ARTISAN CREATIVE CATERING is the exclusive provider of food and beverages throughout the CAJUNDOME and associated facilities. It is expressly forbidden to bring in or remove food and beverage items from these areas. Thank you for observing this policy.

SERVICES DIRECTORY

<i>Artisan Creative Catering</i> Sales Department	337-265-2322
<i>Artisan Creative Catering</i> Fax Line	337-265-2310
Cajundome General Information	337-265-2100

FOOD & BEVERAGE ORDERING

ARTISAN CREATIVE CATERING and Chef Gilbert Decourt, our extraordinary culinary master from the south of France, use only the finest and freshest ingredients. The listed menu selections are offered based on our experience in meeting the most discriminating guests' tastes. If you require items not displayed in our menu please feel free to contact your Catering Sales Representative. We will make every effort to fulfill special dietary menus such as kosher and vegetarian meals.

ARTISAN CREATIVE CATERING offers a variety of bar packages that are tailored to meet our client's needs. A selection of recognized, quality brand-name products, including liquors, beer, wine and soft drinks are available. Please refer to our beverage menu for recommendations. Should you prefer beverages that are not displayed in our menu, please let us know and we will do our best to fulfill your requests.

EVENT REORDERING

During an event, additional food and beverage orders may be placed through your Catering Sales Representative. Please note that original menu items may not be available when reordering. We will make every effort to suggest and serve appropriate alternative menu items.

SPECIAL REQUESTS

In addition to complete food and beverage services, our Catering Department can assist you with many other arrangements. From special occasion cakes to theme decorations and floral arrangements, our *ARTISAN CREATIVE CATERING* staff will work with you to create a unique experience for you and your guests. Please contact your Catering Sales Representative for information about these service providers.

GUEST COMMENTS

For your continued satisfaction, Post-Event Evaluation Forms will be mailed to each client or representative for perspective on your event experience. Please take a moment to share your comments and rate your level of satisfaction.

BE A GREAT HOST...DRINK RESPONSIBLY!!!!

CAJUNDOME and *ARTISAN CREATIVE CATERING* are proud to promote both enjoyment and safety for our clients and their guests. Therefore, we ask that you please refrain from drinking and driving. We appreciate your efforts to keep Lafayette's CAJUNDOME an exciting and safe venue for everyone.

To maintain compliance with the rules and regulations set forth by the State of Louisiana, we ask that you adhere to the following:

1. It is the host's or their representative's responsibility to monitor and control alcohol consumption within the facility.
2. Minors (those under age 21), by law, are not permitted to consume alcoholic beverages and will be carded.
3. Alcoholic beverages cannot be brought into or taken out of the facilities.
4. It is unlawful to serve alcoholic beverages to an intoxicated person.

PAYMENT POLICY

Please inform your Catering Sales Representative of your guaranteed number of guests no later than 12:00 NOON, five (5) business days prior to your event. Full payment is required upon execution of the catering contract. A credit card is required to confirm final payment of any additional charges.

Events booked on Federal holidays will be surcharged for the increased labor expense paid to employees working at holiday pay rates. Please consult your Catering Sales Representative for details.

All event billings will include a 20% service charge; therefore, an additional gratuity is neither expected nor required.

CLEANING/MAINTENANCE

All personal items are required to be removed at the end of each event. Damages other than normal wear and tear may be charged to the event in accordance with your Facility Rental Agreement.

LOST & FOUND

If you should discover any personal items lost, stolen or missing during an event, please contact the Cajundome immediately. During regular business hours, you may contact us at (337) 265-2100. CAJUNDOME and *ARTISAN CREATIVE CATERING* are not responsible for any personal items lost, missing or stolen from your event.

We're excited to offer this menu to complement your CAJUNDOME event experience.

Bon appétit!

Continental Breakfast

Artisan "Bronze" Continental

Juices
Milk
Assorted Danishes
Freshly Brewed Coffee
Hot Tea
\$6.00 per person

Artisan "Silver" Continental

Juices
Milk
Assorted Muffins
Cut Fruit Tray with Yogurt Dip
Freshly Brewed Coffee
Hot Tea
\$6.50 per person

Artisan "Gold" Continental

Juices
Milk
Assorted Cereal Packs
Fruit Salad Cup
Yogurts
Muffins and Danishes
Freshly Brewed Coffee
Hot Tea
\$14.00 per person

A 20% service charge and applicable sales taxes will be added to all menu charges

Breakfast Buffets

Breakfast Basics

*Hot Biscuits
Scrambled Eggs
Cheese Grits
Crisp Bacon Strips
Freshly Brewed Coffee
Juices
Jelly and Butter
\$8.95 per person*

Home Style Starters

*Hot Biscuits
Cajun Style Scrambled Eggs
Hash Browns
Crisp Bacon Strips
Sausage Links
Freshly Brewed Coffee
Juices
Jelly & Butter
\$11.95 per person*

Morning Bistro

*Hot Biscuits
Stuffed Crepe with Scrambled Eggs and Mornay Sauce
Brabant Potatoes
Freshly Cut Fruit with Yogurt Dip
Crisp Bacon Strips
Sausage Links
Freshly Brewed Coffee
Juices
Jelly & Butter
\$14.95 per person*

The Board Meeting



<i>Assorted Mini Muffins</i>	<i>\$14.00/dozen</i>
<i>Assorted Mini Danishes</i>	<i>\$17.00/dozen</i>
<i>Fresh Bagels</i>	<i>\$27.00/dozen</i>
<i>Assorted Cereal Packs</i>	<i>\$2.25/pack</i>
<i>Fresh Baked Biscuits</i>	<i>\$17.50/dozen</i>
<i>Glazed Donuts</i>	<i>\$22.50/dozen</i>
<i>Croissants</i>	<i>\$32.00/dozen</i>
<i>Fresh Baked Cookies</i>	<i>\$17.00/dozen</i>
<i>Brownies</i>	<i>\$21.00/dozen</i>
<i>Granola Bars</i>	<i>\$1.00/each</i>
<i>Candy Bars</i>	<i>\$1.50/each</i>
<i>Assorted Whole Fruit</i>	<i>\$2.75/each</i>
<i>Assorted Yogurt</i>	<i>\$2.50/each</i>
<i>Milk</i>	<i>\$8.00/carafe</i>
<i>Coffee (Regular or Decaf)</i>	<i>\$20.00/gallon</i>
<i>Freshly Brewed Tea</i>	<i>\$20.00/gallon</i>
<i>Iced Tea</i>	<i>\$18.00/gallon</i>
<i>Fruit Punch</i>	<i>\$20.00/gallon</i>
<i>Orange Juice</i>	<i>\$15.00/pitcher</i>
<i>Apple Juice</i>	<i>\$15.00/pitcher</i>
<i>Cranberry Juice</i>	<i>\$15.00/pitcher</i>
<i>Soft Drinks 12 oz.</i>	<i>\$2.25/each</i>
<i>Bottled Water 12 oz.</i>	<i>\$2.25/each</i>
<i>Bulk Tap Water</i>	<i>\$25.00/5-gallon</i>

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A 20% service charge and applicable sales taxes will be added to all menu charges

The Festival Buffet Menu

Salad Selection (Choose 1)

Garden Salad
Carrot & Raisin Salad
Tomato & Onion Salad
Potato Salad
Vegetable Salad

Entrée Selection (Choose 1 or 2)

Roasted Chicken
Beef Burgundy
Italian Lasagna
Italian Meatballs
Cajun Meatloaf w/Gravy
Shrimp & Pasta Alfredo
Salisbury Steak
Smoked Cajun Brisket
Fried Catfish with Sauces
Fried Pork Chops

Starch & Vegetable Selection (Choose 2)

Sweet Potato Casserole
Garlic Mashed Potatoes
Green Bean Provencale
Cajun Fried Potatoes
Corn Macque Choux
Steamed Broccoli
Buttered Carrots
Peas and Carrots
Cajun Rice Pilaf

Dessert Selection (Choose 1)

Bread Pudding w/Praline Sauce
Mendiant Bread Pudding w/ Vanilla Sauce
Apple Pie
Fruit Cobbler
Lemon Meringue Pie
Boston Cream Pie

One Entrée: \$21.50 per person

Two Entrées: \$31.00 per person

Meal served with iced tea, coffee, water, rolls and butter
A 20% service charge and applicable sales taxes will be added to all menu charges

Acadian Buffet Menu

Soup or Salad Selection (Choose 1)

Garden Salad
Greek Salad
Green Bean and Potato Salad
Chicken & Sausage Gumbo
Tomato Basil Bisque

Entrée Selection (Choose 1 or 2)

Rosemary Grilled Chicken Breast
Chicken Parmesan
Stuffed Catfish Roulade w/ Meuniere Sauce
Grilled Tilapia
Shrimp Creole
Crawfish Etouffee
Fried Catfish w/Tartar Sauce
Smoked Sausage Stuffed Pork Loin w/ Spicy Demi Glace
Honey Roasted Turkey Breast
Roast Beef au Jus

Starch & Vegetable Selection (Choose 2)

Green Beans Provencale
Broccoli Casserole
Mixed Fresh Vegetables
Corn Macque Choux
Sautéed Squash and Zucchini
Rice Dressing
Smothered Potatoes and Onions
Lyonnaise Potatoes

Dessert Selection (Choose 1)

Bread Pudding w/ Praline Sauce
Assorted Selection of Pies and Cakes

One Entrée: \$27.00 per person

Two Entrées: \$34.00 per person

*Meal served with iced tea, coffee, water, rolls and butter
A 20% service charge and applicable sales taxes will be added to all menu charges*

Zydeco Buffet Menu

Soup or Salad Selection (Choose 2)

Garden Salad
Caesar Salad w/ Dressing
Mediterranean Salad
Roasted Pear Salad
Spinach Salad w/ Bacon Dressing
Chicken & Sausage Gumbo
Corn and Crab Bisque
Crawfish Bisque

Entrée Selection (Choose 1 or 2)

Cajun Stuffed Chicken Breast w/ Red Wine Sauce
Pork Tenderloin en Croute
Roasted Pork Loin Orloff
Pecan Crusted Tilapia w/ Andouille Cream Sauce
Fried Catfish w/ Tartar Sauce
Seafood and Penne Pasta Alfredo

Starch and Vegetable Selection (Choose 2)

Green Bean Almandine
Buttered Asparagus
Broiled Provencale Tomatoes
Ratatouille
Roasted Herbed Chateau Potatoes
Dauphinoise Potatoes
Mushroom and Zucchini Risotto

Dessert Selection (Choose 1)

White Chocolate Bread Pudding w/ Sauce
Crème Brule
Assorted Pies and Cakes

One Entrée: \$28.00 per person

Two Entrées: \$32.00 per person

*Meal served with iced tea, coffee, water, rolls and butter
A 20% service charge and applicable sales taxes will be added to all menu charges*

Plated Luncheons

Roasted Pork Orloff

Garden Salad with Dressing
Roasted Stuffed Pork Loin
Cajun Rice Pilaf, Green Beans Provencale
Tiramisu

\$15.95 per person

Chicken Barataria

Garden Salad with Dressing
Marinated Chicken Breast with Artichokes, Tomatoes and Garlic
Garlic Potatoes, Sautéed Squash
Pecan Pie

\$17.95 per person

Pork Chop with Mustard Sauce

Garden Salad with Dressing
Braised Pork Chop with a creamy mustard sauce, mushrooms and caramelized onions
Seasonal Mixed Vegetables, Oven Roasted Potatoes
Strawberry Cheesecake

\$17.95 per person

Grilled Tilapia Meuniere

Garden Salad with Dressing
Fresh Tilapia Grilled with Herbs and Spices and topped with Meuniere Sauce
Rice Pilaf, Green Beans with Bacon
Chocolate Cake

\$18.95 per person

Stuffed Catfish Nantua

Caesar Salad with Dressing
Seafood and Spinach Stuffed Catfish with a Crawfish Sauce
Steamed Broccoli, Madres Rice

Spicy Carrot Cake

\$19.95 per person

Chicken Ballotine

Caprese Salad with Olive Oil and Pesto
Chicken Breast Stuffed with Meat and Vegetables
Sautéed Zucchini & Squash, Garlic Roasted Chateau Potatoes
Strawberry Cheesecake

\$20.95 per person

Meal served with iced tea, water, coffee, rolls and butter
A 20% service charge and applicable sales taxes will be added to all menu charges

Plated Dinners

Stuffed Catfish Roulade

Garden Salad with Dressing
Catfish Fillet Filled with the Chef's Secret Seafood Stuffing with Meuniere Sauce
Rice Dressing, Mixed Vegetables
Mendiant Bread Pudding
\$16.95 per person

Roasted Pork Orloff

Garden Salad with Dressing
Roasted Stuffed Pork Loin
Cajun Rice Pilaf, Green Beans Provencale
Tiramisu
\$18.95 per person

Pork En Croute

Garden Salad with Dressing
Seared Pork Loin stuffed with Duxelle Mushrooms and Spinach,
wrapped in a Puff Pastry and baked with a Marchand de vin Sauce
Green Beans Provencale, Dauphinoise Potatoes
Chocolate Swan
\$19.95 per person

Tilapia Barataria

Tomato Basil Soup
Tilapia Fillet with Barataria Sauce
Cajun Rice Pilaf, Asparagus
Chocolate Cake
\$21.95 per person

Chicken Ballotine

Caprese Salad with Olive Oil and Pesto
Chicken Breast Stuffed with Meat and Vegetables
Sautéed Zucchini and Squash, Garlic Roasted Potatoes
Strawberry Cheesecake
\$21.95 per person

Meal served with iced tea, coffee, water, rolls and butter
A 20% service charge and applicable sales taxes will be added to all menu charges

Plated Dinners (cont.)

Stuffed Shrimp Nantua

Garden Salad with Dressing

Seafood & Spinach Stuffed Shrimp with a Crawfish Sauce

Steamed Broccoli, Dauphinoise Potatoes

Spicy Carrot Cake

\$27.50 per person

Beef Tenderloin with Roasted Shallot Sauce

Garden Salad with Dressing

Roasted Beef Tenderloin with a Roasted Shallot Sauce

Mixed vegetables, Cajun Potatoes

Turtle Cheesecake

\$42.00 per person



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Meal served with iced tea, water, coffee, rolls and butter

A 20% service charge and applicable sales taxes will be added to all menu charges

Menu Enhancements

Soups

*Fresh soups may be added to any plated meal as an additional course should you desire an upgrade.
All of our soups are made fresh in our own kitchen for your event.*

<i>Tomato Basil Bisque</i>	<i>\$1.95 per person</i>
<i>Chicken & Sausage Gumbo</i>	<i>\$1.95 per person</i>
<i>Crawfish Bisque</i>	<i>\$5.50 per person</i>
<i>Corn & Crab Bisque</i>	<i>\$5.50 per person</i>
<i>Shrimp & Artichoke Bisque</i>	<i>\$6.00 per person</i>
<i>Shrimp Bisque</i>	<i>\$5.50 per person</i>
<i>Seafood Gumbo</i>	<i>\$6.50 per person</i>

Desserts

The desserts may be substituted in place of a previously listed dessert for the ultimate enhanced finish to any of our great menu selections. These upgrades are made fresh in our own kitchen

<i>Fruit Cobbler</i>	<i>\$3.00 per person</i>
<i>Chocolate Swan</i>	<i>\$3.50 per person</i>
<i>Crème Brule with Berries & Cream</i>	<i>\$3.75 per person</i>
<i>Bread Pudding</i>	<i>\$3.00 per person</i>
<i>Chocolate Bread Pudding</i>	<i>\$3.75 per person</i>
<i>White Chocolate Bread Pudding</i>	<i>\$4.50 per person</i>
<i>Rich Chocolate Layer Cake</i>	<i>\$6.50 per person</i>
<i>New York Cheesecake</i>	<i>\$5.50 per person</i>
<i>Turtle Cheesecake</i>	<i>\$6.50 per person</i>
<i>Spicy Carrot Cake</i>	<i>\$4.00 per person</i>

A 20% service charge and applicable sales taxes will be added to all menu charges

Wedding Reception Packages

Basic Menu

Cold

*Assorted Fruit Tray
Domestic Cheese Tray w/ Crackers
Assorted Crudités Tray w/ Assorted Dips
Assorted Finger Sandwiches*

Hot

*Italian Meatballs
BBQ Sausage Bites
Chicken and Sausage Jambalaya
Hot Spinach and Artichoke Dip w/ Crostini*

\$20.00 per person

Gourmand Menu

Cold

*Assorted Fruit Tray
Domestic Cheese Tray w/ Crackers
Assorted Crudités Tray w/ Assorted Dips
Cold Spinach Dip w/ Crostini
Assorted Southwestern Wraps
Cajun Deviled Eggs
Finger Sandwiches*

Hot

*Deep-fried Chicken Drumettes w/ Assorted Sauces
BBQ Meatballs
Fried Catfish w/ Assorted Sauces
Penne Pasta Alfredo*

\$25.00 per person

*Artisan Wedding Packages are presented for three hours to adequately serve your guests
A 20% service charge and applicable sales taxes will be added to all menu charges*

Gourmet Menu

Cold

Assorted Fruit Tray

Domestic Cheese Tray w/ Crackers

Assorted Crudités Tray w/ Assorted Dips

Spinach Dip filled Cream Puffs

Mediterranean Display

(Hummus, feta cheese, sun dried tomatoes, Pita Bread, olives and Taboule)

Silver Dollar Sandwiches

Hot (Choose 4)

Roasted Pork Jambalaya

Crawfish Casserole w/ Patty Shells

Fried Catfish w/ Tartar Sauce

Seafood Wonton w/ Plum Sauce

Pork Loin Orloff

Fried Chicken Drummettes

Asian Eggrolls

Chicken Quesadillas

Italian Meatballs

Pasta Station

Chicken and Shrimp served with your choice of Alfredo or Marinara Sauce

\$26.00 per person

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Artisan Menu

Cold

Assorted Fruit Tray
Domestic Cheese Tray w/ Crackers
Assorted Crudités Tray w/ Assorted Dips
Assorted Canapés
Mini Muffalatta Tray
Hummus w/ Pita Bread
Crab Dip w/ Crostini
Spinach & Artichoke Dip w/Crostini

Hot (Choose 4)

Mini Stuffed Seafood Catfish Roulade
Cajun Meat Pies
Chicken Quesadillas
Hot Spinach and Shrimp Dip w/ Crostini
Fried Chicken Tenders
Stuffed Shrimp Jalapeno Peppers
Sausage and Cheese Stuffed Mushrooms
Fried Catfish w/ Tartar Sauce

Pasta Station

Chicken and Shrimp served with your choice of Alfredo or Marinara Sauce

Carving Station

Cajun Pork & Roasted Turkey w/ Condiments and Assorted Breads

\$31.00 per person

*Artisan Wedding Packages are presented for three hours to adequately serve your guests
A 20% service charge and applicable sales taxes will be added to all menu charges*

Make Your Own Reception

Hot Hors D'oeuvres (per 100 pieces)

BBQ Grilled Sausage Bites	\$94.00
BBQ Meatballs	\$42.00
Sausage & Cheese Mushroom Caps	\$135.00
Cajun Meat Pies	\$125.00
Chicken Kabobs	\$228.00
Crab Stuffed Mushroom Caps	\$228.00
Crawfish Pies	\$164.00
Jumbo Shrimp Wrapped in Bacon	\$199.00
Cajun Fried Oysters	Market
Fried Chicken Drumettes	\$162.00
Cajun Chicken Tenders	\$200.00
Louisiana Fried Shrimp	\$246.00
Chicken Quesadilla Rolls	\$200.00
Cajun Fried Catfish	\$305.00
Crispy Egg Rolls	\$175.00
Fried Alligator Bites	Market
Crab Cakes	\$464.00
Soft Shell Crab	Market
Mini Beef Wellingtons	\$392.00
Skewered Tenderloin Bites	\$420.00

Cold Hors D'oeuvres (per 100 pieces)

Crab Deviled Eggs	\$128.00
Spinach Dip Puffs	\$167.00
Assorted Deli Wraps	\$125.00
Prosciutto Melon Bites	\$100.00
Chicken Salad Puffs	\$146.00
Finger Sandwiches	\$86.00
Shrimp Canapes	\$110.00
Chilled Jumbo Shrimp	\$175.00
Silver Dollar Sandwiches	\$137.00
Tuna Tartar Croute	\$135.00
Assorted Canapes	\$199.00
Seared Tuna & Soy Vinaigrette	\$178.00
Assorted Mini Quiche	\$213.00
Po Boy Sandwiches	\$214.00
California Rolls	\$232.00

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*Hors D'oeuvres receptions are presented for three hours to adequately serve your guests
A 20% service charge and applicable sales taxes will be added to all menu charges*

Dips, Trays & Displays

<i>Fresh Fruit Tray (Seasonal Fruits)</i>	\$2.60/person
<i>Crudités Tray</i>	\$2.10/person
<i>Cheese Tray (Swiss, Cheddar & Pepperjack)</i>	\$2.30/person
<i>Chicken and Sausage Jambalaya</i>	\$1.50/person
<i>Pork Jambalaya</i>	\$1.80/person
<i>Seafood Jambalaya</i>	Market
<i>Spinach Dip & Crostini</i>	\$85.00/gallon
<i>Hot Crawfish Dip & Crostini</i>	\$130.00/gallon
<i>Chilled Crab Dip & Crostini</i>	\$180.00/gallon
<i>Warm Crab Dip & Crostini</i>	\$199.00/gallon

Pasta Action Stations

Cooked to order & chafer served with gourmet ingredients & breadsticks

<i>Crawfish & Penne Pasta</i>	\$4.50 per person
<i>Chicken Alfredo with Penne Pasta</i>	\$4.50 per person
<i>Shrimp and Penne Pasta</i>	\$4.50 per person

Carving Action Stations

Carved to order & Presented with the appropriate condiments and rolls

<i>Roasted Pork Loin</i>	\$5.00 per person
<i>Roasted Turkey Breast</i>	\$5.00 per person
<i>Fried Turkey</i>	\$5.00 per person
<i>Cajun Roast Beef</i>	\$5.50 per person
<i>Tenderloin of Beef</i>	\$9.00 per person

Chocolate Fountain Supreme

Rich & creamy bittersweet chocolate fondue presented in our elegant fountain with strawberries, marshmallows, ladyfinger cookies, mini-pretzels and graham crackers.

Minimum 100 Guests-\$450.00 charge

<i>101 - 200 Guests</i>	\$4.50 per person
<i>201 - 400 Guests</i>	\$3.75 per person
<i>400 or more Guests</i>	\$3.25 per person

*Hors D'oeuvres receptions are presented for three hours to adequately serve your guests
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Beverage Services

*Artisan Creative Catering proudly serves
the following superior brands of beverages upon request.*

Spirits

Premium Liquors

*Grey Goose Vodka
Jack Daniel's Black Label Whiskey
Forty Creek Canadian Whiskey
Crown Royal Blended Whiskey
Bombay Sapphire Gin
Dewar's Scotch
Bacardi Light Rum
1800 Reserve Tequila*

Wines

Mondavi Select (Premium House)

*Chardonnay
Merlot
Cabernet Sauvignon*

House Wine

*Chardonnay
Merlot
Cabernet Sauvignon*

Beringer

White Zinfandel

Chamapgne

Korbel

Beer

*Packaged beer selection includes Budweiser, Bud Light, Michelob Ultra, Miller Lite, Coors Light, Heineken
and Corona*

Draft beer selection includes Budweiser, Coors Light and other domestic beers.

Soft Drinks

*We proudly serve the Coca-Cola family of soft drinks
and bottled water*

Bar Packages

Premium Host Bar Pricing



<i>Single Cocktails</i>	<i>\$6.75/each</i>
<i>Double Cocktails</i>	<i>\$11.00/each</i>
<i>Premium House Wine</i>	<i>\$6.25/each</i>
<i>House Wine</i>	<i>\$5.25/each</i>
<i>Korbel Champagne</i>	<i>\$6.25/each</i>
<i>Domestic Can Beer</i>	<i>\$3.25/each</i>
<i>Domestic Bottled Beer</i>	<i>\$3.25/each</i>
<i>Imported Can Beer</i>	<i>\$5.25/each</i>
<i>Imported Bottled Beer</i>	<i>\$5.25/each</i>
<i>Soft Drinks</i>	<i>\$2.25/each</i>
<i>Bottled Water</i>	<i>\$2.25/each</i>
<i>Keg Beer (Host Bar Only)</i>	<i>\$300.00/keg</i>
<i>Frozen Drinks (3 Gallon Minimum)</i>	<i>\$35.00/gallon</i>

Premium Cash Bar Pricing



<i>Single Cocktails</i>	<i>\$8.25/each</i>
<i>Double Cocktails</i>	<i>\$12.25/each</i>
<i>Premium House Wine</i>	<i>\$7.25/each</i>
<i>House Wines</i>	<i>\$6.25/each</i>
<i>Korbel Champagne</i>	<i>\$7.00/each</i>
<i>Domestic Can Beer</i>	<i>\$4.25/each</i>
<i>Domestic Bottled Beer</i>	<i>\$4.25/each</i>
<i>Imported Can Beer</i>	<i>\$6.25/each</i>
<i>Imported Bottled Beer</i>	<i>\$6.25/each</i>
<i>Soft Drinks</i>	<i>\$3.25/each</i>
<i>Bottled Water</i>	<i>\$3.25/each</i>

A 20% service charge and applicable sales taxes will be added to all host bar charges

Artisan Host Bar Menu Package

*Assorted Soft Drinks
Bottled Water*

Can Beer:

*Budweiser
Bud Light
Coors Light
Miller Lite
Michelob Ultra
Corona
Heineken*

House Wines:

*Sutterhome Chardonnay
Sutterhome Merlot
Sutterhome White Zinfandel*

Premium Liquor:

*Dewar's Scotch
Jack Daniels Black Label
Crown Royal Canadian
Grey Goose Vodka
Bacardi Rum
Bombay Sapphire Gin
1800 Tequila*



3-Hours: \$26.00 per person

5-Hours: \$38.00 per person

A 20% service charge and applicable sales taxes will be added to all host bar charges

Beer and Wine Host Bar Package

Assorted Soft Drinks
Bottled Water

Can Beer

Budweiser
Bud Light
Coors Light
Miller Light
Michelob Ultra
Corona
Heineken

House Wine

Sutterhome Chardonnay
Sutterhome Merlot
Sutterhome White Zinfandel

3-Hours: \$16.00 per person

5-Hours: \$20.00 per person

Non Alcoholic Host Bar Package

Fruit Punch
Assorted Soft Drinks
Bottled Water

3-Hours: \$8.00 per person

5-Hours: \$10.00 per person

A 20% service charge and applicable sales taxes will be added to all host bar charges

Express Line

*When you're on the go... Artisan offers these packaged lunch options for your convenience.
These items can be delivered to local departure point for private or chartered trips.*

The Small Suitcase

Wrapped Deli Sandwich

Ham & Cheddar, Turkey & Swiss or Roast Beef & American

Rosemary Grilled Chicken Breast Sandwich

On a Ciabatta Roll

Fresh whole Fruit

Single Serve Chips

Chocolate Chip Cookies

Assorted Chilled Soft Drink

\$12.95 per person

\$13.95 per person (Roast Beef)



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