



WEDDING MENUS

PLATED DINNER

All Plated Dinner Selections are served with a Choice of Salad, Chef's Choice of Vegetable, Dinner Rolls and Butter, Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea, Iced Tea or Iced Water

PLATED OPTION #1 ● \$69.99

Pricing per person unless otherwise noted

SALAD – CHOICE OF ONE

Traditional Caesar Salad

Garden Salad with Herb Vinaigrette

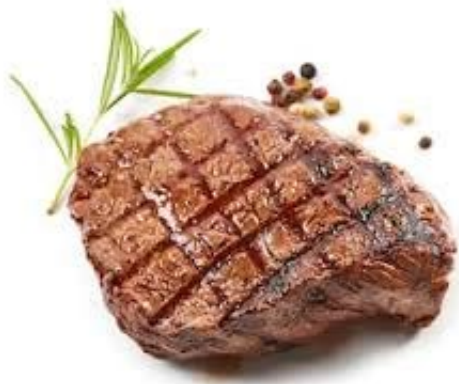
Romaine Lettuce, Cucumber, Sliced Oranges, Artichokes, Roasted Tomatoes and Balsamic Vinaigrette

ENTRÉE – CHOICE OF ONE

Grilled Rib Eye served with Garlic Mashed Potatoes and natural Jus

Grilled Salmon with Dill Sauce and Rice Pilaf

Roasted Chicken Breast Topped with a Mustard Glaze and Rice Pilaf



PLATED OPTION #2 ● \$79.99

Pricing per person unless otherwise noted

SALAD – CHOICE OF ONE

Traditional Caesar Salad

Caprese Salad

Romaine Lettuce, Cucumber, Sliced Oranges, Artichokes, Roasted Tomatoes and Balsamic Vinaigrette

ENTRÉE – CHOICE OF ONE

Filet Mignon with Wild Mushroom Ragout and Garlic Mashed Potatoes

Roasted Sea Bass with Sundried Tomato Orzo and Lemon Butter Sauce

Chicken Piccata in a Lemon Caper White Wine Sauce served with Garlic Mashed Potatoes

**Some menu items may contain food allergies

All prices are subject to a 23% service charge and prevailing sales tax.

Prices are subject to change without notice.

PLATED DINNER

All Plated Dinner Selections are served with a Choice of Salad, Chef's Choice of Vegetable, Dinner Rolls and Butter, Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea, Iced Tea or Iced Water

PLATED OPTION #3 ● \$89.99

Pricing per person unless otherwise noted

SALAD – CHOICE OF ONE

Traditional Caesar Salad

Mixed Greens, Bleu Cheese, Poached Bosc Pear, Toasted Walnuts and Balsamic Vinaigrette

Romaine Lettuce, Cucumber, Sliced Oranges, Artichokes, Roasted Tomatoes and Balsamic Vinaigrette

ENTRÉE – CHOICE OF ONE

Filet Mignon & Blue Crab Cakes with Asparagus and Port Wine Reduction

Shrimp a la Diablo with Sweet Corn, Watercress, Crab Meat and Chimichurri Sauce

Seared Ahi Tuna with Couscous, Asian Coleslaw and Sweet and Spicy Sauce

PLATED OPTION #4 ● \$99.99

Pricing per person unless otherwise noted

SALAD – CHOICE OF ONE

Traditional Caesar Salad

Blue Crab with Mache, Red Onion & Truffle Vinaigrette

Romaine Lettuce, Cucumber, Sliced Oranges, Artichokes, Roasted Tomatoes and Balsamic Vinaigrette

ENTRÉE – CHOICE OF ONE

Black Angus Tournedos of Beef with a Lump Crab Meat Stuffed Prawn and Spinach with Hollandaise Sauce

Lamb Chops with a Merlot Wine Reduction served with Couscous and Crumbled Feta Cheese

Shrimp & Scallops with Linguini, Roasted Tomatoes and a Chimichurri Butter Sauce



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BUFFET DINNER

All Buffet Dinner Selections are served with Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea, Iced Water and Iced Tea (Minimum 20 Guests)

BUFFET DINNER OPTION #1 ● \$39.99

Pricing per person unless otherwise noted

SALAD

Caprese Salad
Panzanella Salad
Antipasto Misto to include Mortadella,
Salami, Prosciutto, Marinate Mushrooms,
Artichokes and Roasted Bell Peppers

ENTRÉE

Salmon with Sun Dried Tomato Orzo and
Vegetable Risotto
Chicken Milanese with Lemon Caper
Vinaigrette
Tortellini Carbonnade
Three Cheese Ravioli served in a Tomato
Crème Sauce and Topped with Parmesan
Cheese
Garlic Bread

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BUFFET DINNER OPTION #2 ● \$49.99

Pricing per person unless otherwise noted

SALAD

Traditional Caesar Salad
Tomatoes, Cucumbers and Red Onions
with Lemon Caper Vinaigrette
Barcelona Salad with Romaine Lettuce,
Cucumber, Sliced Oranges, Artichokes,
Roasted Tomatoes and Balsamic
Vinaigrette

ENTRÉE

**Roast Turkey with Sage Stuffing
**Baked Ham with Pineapple Chutney
**Tri-Tip with Au Jus
Tilapia with Lemon Caper Butter Sauce
Asparagus
Roasted Baby Carrots
Garlic Mashed Potatoes

**Action Chef Required

BUFFET DINNER

All Buffet Dinner Selections are served with Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea, Iced Water and Iced Tea (Minimum 20 Guests)



BUFFET DINNER OPTION #3 ● \$59.99

Pricing per person unless otherwise noted

SALAD

Caesar Salad

Fresh Fruit & Berries

****FAJITA STATION**

Spicy Beef and Chicken with Tomatoes and Peppers, Sour Cream, Jalapenos, Diced Tomatoes and Salsa

Seared Shrimp with Chiles and pickled Onions

Mexican Rice and Refried Beans

Soft Flour Tortillas

****TACO STATION**

Beef, Chicken and Fish Tacos served with Shredded Lettuce, Diced Tomatoes, Shredded Cheese, Sour Cream, Jalapenos, Mexican Rice, Pico de Gallo, Guacamole and Soft Corn Tortillas

****Action Chef Required**

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HOT HORS D'OEUVRES

The following serve approximately 60 to 75 guests unless otherwise listed

Optional Butler Service for one Server per Four Hours: \$175.00

Tray of 100 Pieces

*prices based on one-hundred pieces unless otherwise noted

HOT ITEMS

STEAK KABOBS

Beef Steak Marinated in Tasty Spices, then Skewered with Cherry Tomatoes, Onions and Bell Peppers and Rotisserie Broiled ● \$825

CHICKEN KABOBS

Chicken Marinated in Tasty Spices, then Skewered with Cherry Tomatoes, Onions and Bell Peppers and Rotisserie Broiled ● \$715

VEGETABLE KABOBS

Skewered and Broiled Slices of Zucchini, Peppers, Onions, Mushrooms and Eggplant ● \$605

GRILLED STEAK SKEWER

Served with Red Wine Sauce ● \$475

GRILLED CHICKEN SKEWER

Served with a Tomatillo Avocado Sauce ● \$475

PAN FRIED STUFFED DATES

Stuffed with Almonds and Wrapped in Bacon. Served with a Bleu Cheese and Merlot Sauce ● \$275

ASSORTED EMPANADA

Beef, Pork, Chicken and Vegetable. Served with Aioli, Tomato and Chimichurri Sauces ● \$400

BARCELONA SLIDERS

Served with Caramelized Onions and Horseradish Ketchup ● \$475



BAKED STUFFED JALAPENOS

Wrapped with Bacon and Stuffed with Boursin Cheese ● \$325

THREE CHEESE RAVIOLI

Deep Fried Ravioli with Marinara Dipping Sauce ● \$325

BAKED STUFFED ARTICHOKE

With Mushroom Duxelles and Creamed Garlic Cheese ● \$475

MEDALLION OF BEEF A LA ROSSINI

Wrapped in Smoked Bacon and Served on a Crostini ● \$475

SAUTEED GARLIC SHRIMP ● \$475

SPANAKOPITA

Spiced Spinach and Feta Cheese Baked in a Greek Phyllo. Served with a Tzatziki Dipping Sauce ● \$300

SAUTEED DIABLO SHRIMP

In a Sweet and Spicy Sauce ● \$475

CHICKEN MEATBALLS

Savory Ground Chicken with your choice of Tomato Garlic, Teriyaki or Buffalo Sauces ● \$425

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COLD HORS D'OEUVRES

The following serve approximately 60 to 75 guests unless otherwise listed

Optional Butler Service for one Server per Four Hours: \$175.00

Tray of 100 Pieces

*prices based on one-hundred pieces unless otherwise noted



COLD ITEMS

BRUSCHETTA

Diced Tomatoes, Roasted Garlic and Feta Cheese Served on a Crostini ● \$400

PROSCIUTTO WRAPPED MELON

Fresh Ripe Melon wrapped in Prosciutto ● \$350

FRUIT AND CHEESE DISPLAY

Natural Swiss, Sharp Cheddar and Monterrey Jack Cheeses, Fresh Fruit and Seasonal Berries. Served with Crackers, Flatbreads and a Honey Yogurt Dipping Sauce ● \$425 to serve 75

SLICED FRESH FRUIT DISPLAY

Cantaloupe, Honeydew, Watermelon, Pineapple, Strawberries, and Various Seasonal Berries. Served with a Honey Yogurt Dipping Sauce ● \$375 to serve 75

VEGETABLE CRUDITE

Baby Carrots, Celery Sticks, Black Olives, Zucchini Strips, Baby Corn, Broccoli and Cauliflower. Served with Lemon Garlic Dip ● \$325 to serve 75

IMPORTED CHEESE DISPLAY

French Brie, Sharp Cheddar, Natural Swiss, Fontina, Bleu Cheese, Goat Cheese and Smoked Gouda. Served with Crackers and Flatbreads ● \$500 to serve 75

CAPRESE SKEWERS

Fresh Mozzarella, Basil and Cherry Tomatoes Drizzled with a Balsamic Reduction ● \$425

DRIED FRUIT, NUT AND IMPORTED CHEESE DISPLAY

Manchego, Bleu Cheese and Smoked Gouda Cheeses with Freshly Sliced Apples, Dried Fruits, Guava Paste and Toasted Breads ● \$550 to serve 75

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ACTION STATIONS

Chef Attendant required at all Action Stations for \$175.00 per 4-hour serve time

**Pricing per person unless otherwise noted

MACARONI ACTION STATION ● \$19

Your Choice of Two Pastas to include Elbow, Orecchiette or Cavatelli Macaroni. Your Choice to Two Cheeses to include Aged White Cheddar, Fontina, Bleu Cheese or Smoked Gouda

MASHED POTATO BAR ● \$16.50

Your Choice of Two Potatoes to include Whipped, Sweet Potato or Yukon Gold. Your Choice of Three Toppings to include Bleu Cheese, Caramelized Onions, Applewood Smoked Bacon, Sautéed Mushrooms, Fresh Chives, Shaved Reggiano, Whipped Butter, Sharp Cheddar, Sour Cream, Candied Pecans & Clove Infused Butter for Sweet Potatoes

FAJITA STATION ● \$20

Chicken & Beef Strips with Sautéed Peppers & Onions. Served with Soft Flour Tortillas, Guacamole, Salsa, Sour Cream, Shredded Lettuce, Diced Tomatoes and Cheddar Cheese

PASTA PRONTO ● \$17

Penne, Orecchiette, Farfalle or Vegan Quinoa Rotini Pasta served with Pesto Garlic, Marinara, Alfredo or Bolognese Sauce, Parmesan Cheese & Sliced Baguettes
Choice of Two (2) Pastas & Two (2) Sauces



MAKE YOUR OWN TACOS ● \$16.25

Beef, Chicken and Fish Tacos Served with Shredded Lettuce, Diced Tomatoes, Shredded Cheese, Olives, Sour Cream, Guacamole, Jalapenos, Salsa, Soft Flour and Corn Tortillas

SALAD STATION ● \$16.25

Barcelona Salad – Romaine Lettuce, Cucumber, Sliced Oranges, Artichokes, Roasted Tomatoes pre-tossed with a Balsamic Vinaigrette

Caesar Salad – Romaine Lettuce tossed with Traditional Caesar Dressing, Croutons and Shredded Parmesan Cheese

Asian Chicken Salad – Fresh Spring Mixed Greens with Mandarin Oranges, Scallions, Red Peppers, Snow Peas, Wontons, Toasted Almonds and Sesame Seeds Tossed in a Sesame Ginger Dressings

Greek Salad – Romaine Lettuce, Roma Tomatoes, Cucumbers, Red Onions, Feta Cheese and Kalamata Olives pre-tossed with Greek Dressing

SLIDER CITY STATION ● \$19

Barcelona Beef Sliders with Caramelized Onions and Horseradish Ketchup, Fish Slider (Blackened Cod, Red Cabbage Tossed in Our Chipotle Cilantro Dressing with Roasted Salsa and Fresh Lime), Black Bean & Veggie Sliders and Pulled Pork Sliders

PIZZA-PIZZA ACTION STATION ● \$17

Quattro Formaggio (Four Cheese), Chicken, Garlic and Tomato, Pepperoni and Sausage Pizzas

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ROTISSERIE CARVINGS

Chef Attendant required at all Carving Stations for \$175.00 per 4-hour serve time

WHOLE PRIME RIB ● \$900

Served with Mini Rolls, Au Jus & Creamy Horseradish
Serves 60

WHOLE HONEY SMOKED HAM ● \$225

Served with Mini Rolls, Au Jus & Cracked Mustard
Serves 35

SOUTHWESTERN CRUSTED BEEF TRI-TIP ● \$300

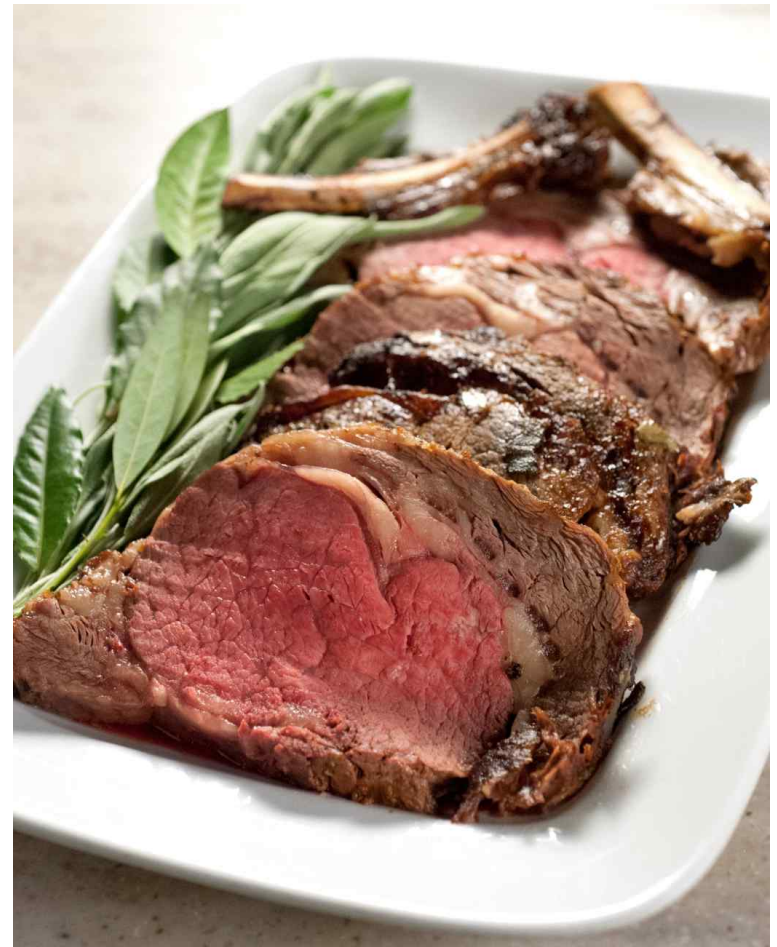
Served with Mini Rolls & Green Peppercorn Sauce
Serves 20

WHOLE ROASTED TURKEY ● \$225

Served with Mini Rolls & Cranberry Chutney
Serves 35

MUSTARD HERB-CRUSTED PORK LOIN ● \$225

Served with Mini Rolls & Cranberry Chutney
Serves 30



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BAR SERVICES

HOST BAR (Priced per Person)

BEER & WINE

Domestic & Import Beers, House Wine (Red, White, Blush), House Champagne, Assorted Juices and Soft Drinks

- 2-Hours ● \$35
- 3-Hours ● \$45
- 4-Hours ● \$55

WELL

Skyy Vodka, Castillo Rum, Crystal Palace Gin, Juarez Tequila, Wakefield Whiskey (or Like Brands), Domestic & Import Beers, House Wine (Red, White, Blush), House Champagne, Mixers, Mineral Water, Assorted Juices and Soft Drinks

- 2-Hours ● \$40
- 3-Hours ● \$50
- 4-Hours ● \$60

CALL

Absolut Vodka & Absolut Vodka Flavors, Tito's Vodka, Tanqueray Gin, Bacardi Rum, Captain Morgan Spiced Rum, Jose Cuervo Tequila, Jack Daniels Whiskey, Jameson Whiskey (or Like Brands), Domestic & Import Beers, House Wine (Red, White, Blush), House Champagne, Mixers, Mineral Water, Assorted Juices and Soft Drinks

- 2-Hours ● \$45
- 3-Hours ● \$55
- 4-Hours ● \$65

PREMIUM

Grey Goose Vodka, Ketel One Vodka, Bombay Sapphire Gin, Makers Mark, Hennessy VS, Patron Silver (or Like Brands), Domestic & Import Beers, Premium Variety of our fine selection of wines, La Marca Prosecco, Mixers, Mineral Water, Assorted Juices and Soft Drinks

- 2-Hours ● \$50
- 3-Hours ● \$60
- 4-Hours ● \$70

(Host bar prices are exclusive of tax & service charge)

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TICKET BAR (Priced per Ticket)

WELL BRAND	\$8-9
CALL BRAND	\$9-10
PREMIUM BRAND	\$12-14

(Ticket bar prices are exclusive of tax & service charge. Any unused tickets pre-purchased will not be refunded)

CASH BAR (Priced per Drink)

WELL BRAND	\$10	DOMESTIC BEER	\$7
CALL BRAND	\$12	IMPORTED BEER	\$8
PREMIUM BRAND	\$14-\$15	HOUSE WINE	\$8
SOFT DRINKS/JUICES	\$3	BOTTLED WATER	\$4
MINERAL WATERS	\$4		

(Cash bar prices are inclusive of tax)

CASH BAR GUARANTEE

Minimum sales of \$600.00 per four-hour shift is required. If minimum is not exceeded, the amount for the difference of actual sales and the guarantee of \$600.00 will be charged to the master account. If bar sales exceed \$600.00 in total sales, the bartender fee will be waived.

SATELLITE BARTENDER FEES

(MAY APPLY BASED ON STYLE OF SERVICE)

- 4-Hour Minimum ● \$175
- Each Additional Hour ● \$37 per hour
- Over Eight Hours ● \$55 per hour



SIGNATURE COCKTAILS

SIGNATURE COCKTAILS - \$14

OLD FASHIONED 3-WAYS

- ~ Traditional: Classic Bourbon, Bitters, Sugar and Splash of Soda
- ~ A Mexican Twist: Anejo Tequila, Chipotle Pineapple, Lemon Juice and Cinnamon Sugar
- ~ Peanut Butter: Screwball Peanut Butter Whiskey, Bitters, Sugar and Splash of Soda

VESPAR

Gin, Vodka and Splash of Lillet

MARTINEZ

Gin, Vermouth, Luxardo and Dash of Bitters

HEMINGWAY

Rum, Luxardo, Grapefruit Juice, Simple Syrup and Lime Juice

JACKROSE

Crown Apple, Crown Royal, Splash of Grenadine and a Lime Wedge

AVIATION

Gin, Luxardo, Crème de Violette and Juice of Fresh Lemon

SWEETBERRY WINE

Raspberry Liqueur and Champagne

HENNESSEY SIDECAR

Hennessey, Cointreau and Juice of Fresh Lemon

MANGORITA

Volcan Blanco, Triple Sec, and Juice of Fresh Lime, topped off with Golden Road Mango Cart and Splash of Orange Juice

(Signature Cocktail prices are inclusive of tax)

SIGNATURE DRINK PACKAGES (Priced per Person)

ENDLESS BLOODY MARY & MIMOSA BAR ● \$20

Vodka, Bloody Mary Mix and an Assortment of Garnishes
Sparkling Wine with Assorted Fruit Juices and Garnishes

(Signature Drink Packages are exclusive of tax & service charge)



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DETAILS OF SERVICE

THE FOLLOWING INCLUDED WITH THE PRICE OF EACH MENU

- ❖ Complete China and Flatware
- ❖ Water glasses and champagne flutes for the guest tables and wine, highball and rocks glasses at the bar
- ❖ Polyester linen tablecloths, overlays and napkins for all bars, dining tables and food stations; all linen in solid colors
- ❖ Buffet and food station décor to include linen accents, candlelight and seasonal décor
- ❖ Chafers, platters and serving pieces for all buffets and food stations
- ❖ Salt and pepper shakers
- ❖ Beautiful serving trays for butlered hors d'oeuvres
- ❖ Bar setups to include cocktail napkins, bar kit, sodas, sparkling water, mixers, garnishes, glassware and ice
- ❖ Tables, buffets, guest seating and chairs; upgrades to chivari chairs at an additional cost
- ❖ All staff including event supervision

TASTINGS

Artisan Hotel Boutique regularly hosts wedding menu tastings and site visits of our property. All are welcome with our compliments.

A private tasting will gladly be arranged at our facility.

