

Artisans Trays To Go



Contact us at 732-244-7566 and we will help you complete your order.
All items listed below feed approximately 8 People

Salads

(dressings included in the price)

½ pan Greek Salad \$30 gf/v

½ pan Caesar Salad \$30 v

½ pan Artisan's Garden Salad \$30 gf/v

Add grilled chicken to any salad \$20 Add grilled shrimp to any salad \$20

Whole Grain Salads

½ pan Seasonal Warm Farro Salad \$40

½ pan Cold Black Lentil & Vegetable Salad \$40 gf/v

Add grilled chicken to any salad \$20

Starters

½ tray Chicken Fingers (20 pieces) \$30

½ tray Buffalo Wings w/ celery & Bleu Cheese (30 pieces) \$40

Chicken

½ pan Marsala w/shallots, mushrooms, wine & demi-glace \$40 gf

½ pan Franchise with shallots, white wine, lemon, butter \$40 gf

½ pan Parmigiano with tomato sauce, fresh mozzarella \$40

Pasta

½ pan Penne Vodka \$35 v

½ pan Rigatoni Alfredo \$35 v

½ pan Baked Penne with Ricotta and Mozzarella \$35 v

½ pan Macaroni and Cheese (medium shells) \$35 v

½ pan Orecchiette with Broccoli Rabe & Sausage \$40

½ pan House Ricotta Gnocchi Bolognese \$45

We can substitute any pasta with Gluten Free Penne for \$25 per tray

Meat

½ pan House made Meatballs in Tomato Sauce (18 pieces) \$45

Vegetable Entrees

½ pan Eggplant Parmigiano \$30 v

½ pan Spinach Pie \$30 v

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Vegetables

- ½ pan Grilled Seasonal Vegetables w/balsamico & olive oil \$30 gf/v
- ½ pan Roasted Broccoli with olive oil \$30 gf/v/vegan
- ½ pan Broccoli Rabe w/garlic, olive oil & red pepper seed \$45 gf/v/vegan
- ½ pan Crispy Brussel Sprouts with hot sauce and honey \$35 (in season) gf/v/vegan
- ½ pan Roast Butternut Squash with spices and olive oil \$30 (in season) gf/v/vegan
- ½ pan Green Beans with garlic \$30 (in season) gf/v/vegan
- ½ pan Grilled Tri Color Peppers w/balsamico & olive oil \$40 gf/v/vegan/48
- ½ pan Chunky Ratatouille \$40 gf/v/vegan/48

Fish

- 12" platter Wild USA Shrimp Cocktail w/lemon & cocktail sauce (30 pieces) \$125 gf/v/48
- ½ pan Our Famous Crab Cakes with remoulade sauce (10 pieces) \$140 v/48
- ½ pan Roasted Salmon with Blood Orange Sauce \$60 gf
- ½ pan Day Boat Nova Scotia Halibut with lemon sauce \$MP
- ½ pan Sesame Tuna with sugar snap peas and vinaigrette \$110 gf/v

Desserts (Serves 12 unless otherwise noted)

- ½ pan Tres Leches \$40 v/48
- ½ pan Tres Leches with Berries \$60 v/48
- 10" round Flourless Dark Belgian Chocolate Cake \$60 gf/v/48

House Made Soup by the Pint (pint containers are 16oz)

- Split Pea Soup \$8
- Soup du Jour \$8
- Pasta Fagioli \$8

House made Salad Dressings by the Pint

- All dressings are \$12 gf/v
- Our Famous Balsamic
- Our Famous Caesar
- Cabernet Sauvignon Vinaigrette
- Buttermilk Ranch
- Buttermilk Bleu Cheese,
- Our Famous Ginger/Cilantro/Soy

House Made Sauces by the Pint

- Tomato Sauce \$8 gf/v/vegan
- Marsala Sauce \$10 gf
- Bolognese Sauce \$11 gf
- Vodka Sauce \$10 gf/v

Cases/Bottles of Wine

- Any Mezzacorona Varietal (750ml bottle) \$10
- Any Zonin Varietal (1.5ml bottle) \$20
- We also offer over 50 different varietals from various regions. Selection and Pricing Available upon Request

House Brewed Craft Beer

- 64oz Growlers \$16
- 1/6 Keg \$95
- ½ Keg \$170

GF = Gluten Free V = Vegetarian Vegan = Vegan 48 = requires 48hrs advance notice

The chicken breasts we use in our salads, sandwiches and entrees are antibiotic free, hormone and steroid free, do not contain any animal byproducts, are raised cage free and fed an all vegetarian diet.