

# Artisans Trays To Go



Let us make your next in-home event truly memorable. Select from our delicious Salads, Entrees and Sides to create an inspired menu for your party. Once you have made your selections, contact one of our managers at 732-244-7566 and they will help you complete your order.

## Salads & Starters

(dressings included in the price)

½ pan Greek Salad \$35.00 **gf/v**

½ pan Caesar Salad \$35.00 **v**

½ pan Artisan's Garden Salad \$35.00 **gf/v**

½ pan Seasonal Warm Farro Salad 45.00

*Add grilled chicken to any salad \$20.00    Add grilled shrimp to any salad \$20.00*

½ tray Chicken Fingers (20 pieces) \$45.00

½ tray Buffalo Wings w/ celery & Bleu Cheese (30 pieces) \$55.00

## Chicken

½ pan Marsala w/shallots, mushrooms, wine & demi-glace \$55.00 **gf**

½ pan Franchise with shallots, white wine, lemon, butter \$55.00 **gf**

½ pan Parmigiano with tomato sauce, fresh mozzarella \$55.00

## Pasta

½ pan Penne Vodka \$35.00 **v**

½ pan Baked Penne with Ricotta and Mozzarella \$45.00 **v**

½ pan Macaroni and Cheese (medium shells) \$40.00 **v**

½ pan Orecchiette with Broccoli Rabe and Sausage \$45.00

½ pan House Ricotta Gnocchi Bolognese \$45.00

*We can substitute any pasta with Gluten Free Penne for \$25.00 per tray*

## Meat

½ pan House made Meatballs in Tomato Sauce (18 pieces) \$50.00

## Vegetable Entrees

½ pan Eggplant Parmigiano \$40.00 **v**

½ pan Spinach Pie \$40.00 **v**

GF = Gluten Free    V = Vegetarian    Vegan = Vegan

All ½ pans serve about 8 people    *Some items may not be available in less than 48 hours.*

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## Vegetables

- ½ pan Grilled Vegetables w/ balsamico & olive oil \$35.00 **gf/v**
- ½ pan Roasted Broccoli w/olive oil \$30.00 **gf/v/vegan**
- ½ pan Broccoli Rabe w/garlic, olive oil & red pepper seed \$55.00 **gf/v/vegan**
- ½ pan Crispy Brussel Sprouts with hot sauce and honey \$35.00 (in season) **gf/v/vegan**
- ½ pan Roast Butternut Squash with spices and olive oil \$30.00 (in season) **gf/v/vegan**
- ½ pan Green Beans with garlic \$35.00 (in season) **gf/v/vegan**

## Fish

- 12" platter Wild USA Shrimp Cocktail w/ lemon & cocktail sauce (30 pcs) \$145.00 **gf/v/48**
- ½ pan Our Famous Crab Cakes with Remoulade sauce (10 pieces) \$150.00 **v/48**
- ½ pan Roasted Salmon with Blood Orange Sauce \$70.00 **gf**
- ½ pan Sesame Tuna with sugar snap peas and vinaigrette \$125 **gf/v**

## Desserts Serves 12 (unless otherwise noted)

- ½ pan Tres Leches \$50.00 **v/48**
- ½ pan Tres Leches with Berries \$70.00 **v/48**
- 10" Ricotta Cheesecake \$50 **gf/v/48**

## House made Salad Dressings by the Pint (All dressings are \$12.00 **gf/v**)

- Our Famous Balsamic
- Our Famous Caesar
- Cabernet Sauvignon Vinaigrette
- Buttermilk Ranch
- Buttermilk Bleu Cheese
- Our Famous Ginger/Cilantro/Soy

## House Made Soup by the Pint

- Split Pea Soup \$10.00
- Pasta Fagioli \$13.00
- Soup du Jour \$10.00

## House Made Sauces by the Pint

- Tomato Sauce \$10.00 **gf/v/Vegan**
- Marsala Sauce \$12.00 **gf**
- Bolognese Sauce \$12.00 **gf**
- Vodka Sauce \$12.00 **gf/v**

## Cases/Bottles of Wine

- Any Mezzacorona Varietal (750ml bottle) \$20
- Any Zonin Varietal (1.5ml bottle) \$30
- We also offer over 50 different varietals from Various regions. Selection & Pricing Available upon request

## House Brewed Craft Beer

- 64oz Growler \$18.00
- ¼ Keg \$110.00
- ½ Keg \$185.00

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