



Plan Your Day with us!

910.755.6642 x2 | cateringsales@artcateringevents.com

4647 Main Street, Suite 6, Shallotte, NC 28470

www.artcateringevents.com

Our Story

ART Catering & Events is a full-service catering company that offers impeccable menus, bar packages, china and serviceware packages, linens and rentals. All of that comes with unforgettable kind customer service. Our passion is working closely with each client so they may host their event and enjoy time with their guests while we manage behind the scenes dining details.

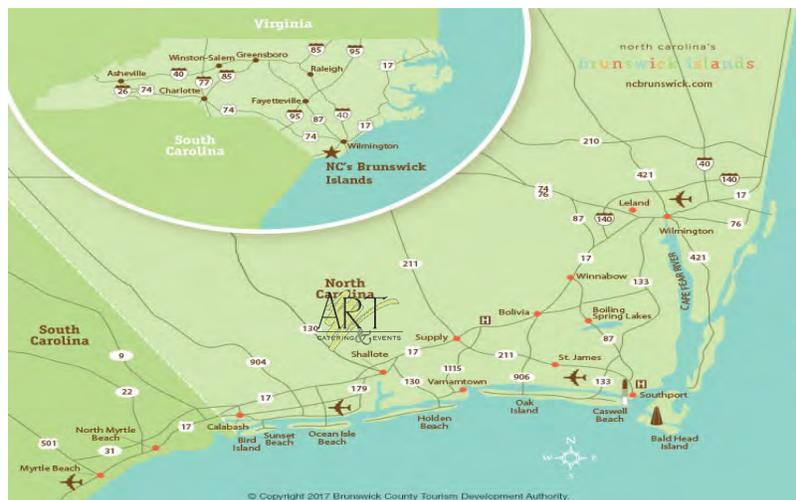
ART Catering was opened in 1997 by husband and wife team, Andrew & Terry Bland. Upon moving ART Catering to the Brunswick County beaches in 2004, they also opened the Purple Onion Café located at 4647 Main street in Shallotte, NC. Andrew is a French cuisine trained chef from England, while Terry instills her southern hospitality in the business side.

ART Catering is made up of a close team of office staff, catering crew, and our culinary department.

Located in the heart of the Brunswick County shoreline, ART Catering's main office and culinary kitchen are a short drive from our off-premise destinations. Our service areas for catering are in Brunswick County, Wilmington, Columbus County, Conway and Myrtle Beach.

We invite you to come visit us at 4647 Main Street, Unit 6, in Shallotte, NC!

We can be reached at 910-755-6642 ext 2.



ART Catering & Events

910.755.6642 x2 | cateringsales@artcateringevents.com
4647 Main Street, Suite 6, Shallotte, NC 28470

HORS D'OEUVRES

Hot Hors D'oeuvres

BREADED CHICKEN TENDERS & DIPS 2pp | 2.75

CHICKEN VOL AU VENT 2pp | 3.50

Puff pastry shells filled with chicken & mushrooms in a creamy white sauce

MARINATED CHICKEN TENDERS 2pp | 3.25

BBQ, Teriyaki or Jerk

***CHICKEN & WAFFLES** *SIGNATURE ITEM* 2pp | 3.95

Bite size all white chicken, seasoned and served on a crispy waffle bite with raspberry bourbon syrup

CHICKEN & PINEAPPLE KEBABS 1pp | 2.75

MINI HAM DELIGHTS 2pp | 2.00

Served warm on a soft roll with butter & melted Swiss cheese

MINI TURKEY DELIGHTS 2pp | 2.00

Served warm on a soft roll with butter & melted Swiss cheese

BACON WRAPPED SCALLOPS 2pp | 4.25

BACON WRAPPED SHRIMP 2pp | 3.00

BACON DELIGHTS 2pp | 2.75

Texas Toast painted with mushroom cream, wrapped in bacon & baked

***PIMENTO CHEESE BALLS** *SIGNATURE ITEM* 2pp | 2.75

LOBSTER MAC & CHEESE 1pp | 4.50

Classic mac & cheese tossed with lobster and served with a parmesan crisp

***MINI CRAB CAKES** 2pp | 4.00

***MINI SPRING ROLLS** 2pp | 3.25

***COCONUT FRIED SHRIMP** 2pp | 3.50

Served with and orange pineapple dip

***FISH & CHIPS** *SIGNATURE ITEM* 2pp | 3.50

PHYLLO WRAPPED BAKED BRIE 3.50

Topped with Kahlua pecan or raspberry coulis

BRIE TARTLETS 2pp | 3.00

Mini phyllo cups filled with brie & topped with choice of two:
Kahlua pecan, raspberry coulis, or fig preserves

***MINI FISH TACOS** 2pp | 4.50

Crunchy mini tacos filled with shredded lettuce, tomato, onion & fried Mahi-Mahi topped with a zesty key-lime drizzle & goat cheese

MINI BEEF WELLINGTON EN CROUTE 2pp | 5.25

MEATLOAF CUPCAKE 2pp | 3.25

Topped with mashed potatoes



MEATBALLS 3pp | 2.50

BBQ, Teriyaki, Jerk, Portobello Stroganoff, Swedish or BBQ/Jerk

CAROLINA STEAK BITES 2pp | 3.00

Marinated flank steak with creamed Spinach on crostini, topped with horseradish cream and chives

ROAST PORK BELLY TOAST, CITRUS BBQ & PICKLED ONION 1pp | 3.25

Tender pork belly served on crisp crostini, drizzled with citrus bbq sauce and topped with pickled red onion

PORK TENDERLOIN CROSTINI 1pp | 3.25

Tender roast pork belly served on crisp crostini painted with Dijon mustard and topped with sweet cranberry relish and goat cheese

CAROLINA BBQ DELIGHT *SIGNATURE ITEM* 1pp | 3.50

Sweet potato corn muffin filled with BBQ and spicy peach chutney

GRILLED SMOKED SAUSAGE 1pp | 2.75

Served on crostini with herbed ricotta cheese

BBQ SLIDER WITH CABBAGE APPLE SLAW 1pp | 3.25

BRISKET SLIDER WITH HORSERADISH CREAM & ONION JAM 1pp | 3.25

BACON RANCH GUACAMOLE CHICKEN SLIDER 1pp | 3.50

JERK CHICKEN SLIDER 1pp | 3.25

BUFFALO CHICKEN SLIDER 1pp | 3.00

CHICKEN SLIDER ON HAWAIIAN ROLLS 1pp | 3.00

CRAB CAKE SLIDER 1pp | 4.25

MINI BURGER SLIDER 1pp | 3.95

MINI NATHAN HOTDOG SLIDERS *Min 40ppl* 1pp | 3.75

ASSORTED MINI QUICHE 2pp | 3.00

SPANIKOPITAS 2pp | 3.00

BBQ SMOKED COCKTAIL FRANKS 3pp | 1.75

***MINI TOMATO BISQUE** 1pp | 3.00

Roasted tomato bisque served with grilled pimento cheese sandwiches

***MINI SHE CRAB SOUP** 1pp | 3.75

Our homemade southern she crab soup served with a mini cheese herbed biscuit

***SHRIMP FRITTERS** 2pp | 3.25

MAC & CHEESE BITES 3pp | 2.50

FRIED GREEN TOMATOES 1pp | 2.75

Served with Onion Jam

BUFFALO CAULIFLOWER 2pp | 2.25

JUMBO MUSHROOMS

Stuffed with Smoked Sausage 2pp | 2.75

Stuffed with Crab 2pp | 3.25

Stuffed with Cream Cheese & Parmesan 2pp | 2.50

Stuffed with Pimento Cheese 2pp | 2.75

Stuffed with Artichokes 2pp | 2.75



Cold Hors D'oeuvres

ELEGANT FRUIT DISPLAY | 3.50

Fruits include: cantaloupe, honey dew, grapes, pineapple, kiwi, strawberries and oranges

ASSORTED EUROPEAN & DOMESTIC CHEESES | 3.75

Served with gourmet assorted whole grain, water and butter crackers

FARMER'S MARKET CHEESEBOARD *Minimum 40ppl* | 4.75

Chef's selection of local cheeses, dried fruits, and nuts.

FRESH VEGETABLE DISPLAY | 2.50

Chef's Selection of carrots, celery, green onions, cucumber, green/red peppers
Served with parmesan ranch dip

FRESH VEGGIE SHOTS | 2.75

Julienned carrots, cucumbers, celery, red peppers and yellow peppers
Served in shot glasses with creamy ranch dressing

CHARCUTERIE BOARD *Minimum 40ppl* | 6.25

Chef's selection of cured meats, prosciutto, salami, fresh mozzarella, roasted peppers, stuffed olives, and kalamata olives

JUMBO SHRIMP COCKTAIL | 5.50

CLASSIC BRUSCHETTA 2pp | 2.25

Fresh tomato, basil, garlic and olive oil and served on a crostini

MARINATED BEEF TENDERLOIN PLATTER | Market Price *Avg 10pp*

Served with fresh baked rolls and condiments

BLT STUFFED CHERRY TOMATO 2pp | 2.25

CHERRY TOMATO STUFFED WITH CREAM CHEESE 2pp | 2.25

CHERRY TOMATO STUFFED WITH CRAB 2pp | 2.50

MEDITERRANEAN SKEWERS 2pp | 2.75

Fresh mozzarella, olives, cherry tomatoes and fresh basil leaf

MINI HERB AND SMOKED SALMON BISCUITS 1pp | 3.00

Mini biscuits filled with smoked salmon and herbed cream cheese

MINI COUNTRY HAM BISCUITS 2pp | 2.50

TUNA TARTAR *Min 40ppl* | 1pp

Wasabi Spoon 4.50 | Cucumber Cup 4.00

Yellowfin tuna chopped and blended in our own seasonings

SESAME CRUSTED AHI TUNA 2pp | 4.50

Served on a cucumber slice with wasabi aioli

SHRIMP & GUACAMOLE TARTLET 2pp | 3.25

SMOKED SALMON PLATTER *Min 40ppl* | 4.00

CUCUMBER CANAPES 2pp | 4.00

Choice of Two: Smoked salmon pate, shrimp pate, goat cheese & chives

CLASSIC DEVILED EGGS 2 Halves pp | 1.75

MARINATED ASPARAGUS PLATTER 3pp | 3.25

PROSCIUTTO WRAPPED ASPARAGUS 2pp | 3.25

PROFITEROLES 2pp | 3.50

Filled with choice of three: chicken salad, shrimp salad, smoked salmon pate, crab salad or goat cheese

ASSORTED TARTLETS 2pp | 3.50

Artichokes, creamed spinach, bacon and swiss cheese



- PIMENTO CHEESE STUFFED CELERY STALKS** 2pp | 2.25
- OYSTER SHOOTERS WITH COCKTAIL SAUCE & ABSOLUTE** 2pp | 3.50
- PROSCUITTO WRAPPED HONEYDEW MELON** 1pp | 2.75
- PINWHEELS | Choice of: HAM & CHEESE, TURKEY & CHEESE, or
ROAST BEEF & CHEESE** 2pp | 2.00
- ASSORTED ¼ GOURMET SANDWICHES & WRAPS** 2pp | 3.25
- MINI CHICKEN SALAD CROISSANTS** 1pp | 3.25
- STRAWBERRY PRESERVE CHEESE RING** Minimum of 40ppl | 3.50

Chilled Dips

- TRADITIONAL HUMMUS** | 2.75
Served with pita points
- CHILLED SPINACH DIP** Feeds 30-40ppl | 2.50
Served with pita points
- HOMEMADE SALSA** Feeds 30-40ppl | 2.50
Served with Tortilla Chips
- PINEAPPLE MANGO SALSA** Feeds 30-40ppl | 2.75
Served with Tortilla Chips
- TRADITIONAL GUACAMOLE** Feeds 30-40ppl | 3.00
Served with Tortilla Chips

Hot Dips

- SPINACH/ARTICHOKE DIP** | 3.00
Served with Pita or Toast Points
- SPINACH DIP** | 2.50
Served with Pita or Toast Points
- ARTICHOKE DIP** | 2.50
Served with Pita or Toast Points
- CRAB DIP** | 3.50
Served with Pita or Toast Points
- ROASTED CORN DIP** | 2.50
Served with Tortilla Chips

Hors D'oeuvre Carving Stations

Carving Stations are served for a minimum of 50 people and require a cook and server.
Served with our Freshly Baked Sourdough, Pumpernickel, and Multi-Grain Rolls.

Meat Prices are approximate - prices vary with market conditions

- | | |
|--|--|
| <p>BEEF TENDERLOIN 12.00pp
<i>with Horseradish, Horseradish Sauce,
Mayo and Dijon Mustard</i></p> <p>PRIME RIB OF BEEF 9.00pp
<i>with Horseradish, Horseradish Sauce,
Mayo and Dijon Mustard</i></p> <p>TOP ROUND OF BEEF 6.00pp
<i>with Horseradish, Horseradish Sauce,
Mayo and Dijon Mustard</i></p> | <p>ROASTED PORK LOIN 5.00pp
<i>with Mayo, Dijon Mustard, and Apple Butter</i></p> <p>TURKEY BREAST 4.75pp
<i>with Mayo and Cranberry Sauce</i></p> <p>HONEY ROASTED HAM 4.25pp
<i>with Mayo and Dijon Mustard</i></p> <p>TUNA AU POIVRE 12.00pp
<i>Served with Mango Salsa</i></p> |
|--|--|



Hors D'oeuvre Stations

* Stations have a minimum of 50 people and require a cook. *

SHRIMP & GRITS STATION 6.00pp

Sautéed shrimp tossed in a cream sauce with our own herbs and spices
Served over our spicy cheese grits

QUESADILLA ACTION STATION* 4.50pp

Flour tortilla grilled and stuffed with chicken, cheese, peppers, and onions.
Served with roasted black bean and corn salad, salsa and sour cream

BISCUIT BAR 4.50pp

Mini biscuits served with assorted butters, jams and sliced ham

SMASHED POTATO BAR 4.00pp

Creamy roasted garlic mashed potatoes served warm with whipped butter,
sour cream, cheese, bacon, ham and onions

MAC & CHEESE STATION 5.00pp

Classic mac and cheese served with ham, sliced green onion, cheddar cheese and bacon

GOURMET FRENCH FRY STATION* 6.50pp

Classic French Fries & Sweet Potato Fries served with Assorted Toppings

SLIDER STATION 7.25pp

Your choice of 3 Sliders:

Brisket Slider

BBQ Slider with cabbage apple slaw

Jerk Chicken Slider

Buffalo Chicken Slider

Mini Burger Slider

Mini Nathan Hot Dog Slider

PASTA STATION* 5.50pp

Bowtie & Penne pasta served with choice of two sauces,
(Classic Marinara, Alfredo, or Ala Vodka)
mushrooms, and peas.

Add Meatballs - 1.75pp

Add Chicken - 3.00pp

Add Shrimp - 4.00pp



MENU IDEAS

BUFFET OR SIT-DOWN DINNERS

Poultry Entrees

CHICKEN OSCAR 22.00pp | 14.00 Entrée

Marinated chicken breast, pan fried and topped with local blue crabmeat, roasted asparagus & Hollandaise Sauce

CHICKEN WELLINGTON 21.00pp | 13.00 Entrée

Chicken breast topped with mushroom duxelle and chicken liver pate wrapped in puff pastry and baked.
Served with Port Wine Demi-Glaze

THAI CHICKEN VEGETABLE CURRY 22.95pp | 13.00 Entrée

Fresh seasonal vegetables sautéed and tossed in a flavorful broth of coconut milk, Thai Curry Paste, fresh ginger and basil topped with toasted coconut and served with saffron rice

CHAMPAGNE CHICKEN 16.95pp | 8.00 Entrée

Champagne poached chicken breast cooked to perfection and simmered in a champagne cream sauce

CHICKEN MARSALA 16.95pp | 8.00 Entrée

Chicken breast sautéed with mushrooms, marsala wine and our blend of herbs & finished with heavy cream

PECAN CRUSTED CHICKEN BREAST 17.95pp | 9.00 Entrée

Chicken breast coated in pecans and pan fried. Served with bourbon maple syrup drizzle

CHICKEN FLORENTINE 15.95pp | 8.00 Entrée

Chicken breast topped with a parmesan and spinach cream sauce

CHICKEN AT THE RITZ 15.95pp | 8.00 Entrée

Chicken breast marinated in sour cream, breaded in Ritz crackers and pan fried

CHICKEN PICCATA 15.95pp | 8.00 Entrée

Grilled chicken breast finished in a light chicken broth with fresh lemon juice, capers and topped with fresh parsley

ROSEMARY CHICKEN 14.95pp | 7.00 Entrée

Marinated bone-in chicken seasoned with fresh rosemary and roasted to perfection

ROTISSERIE CHICKEN 14.95pp | 7.00 Entrée

Marinated bone-in chicken seasoned with our special blend of seasoning and roasted

TERIYAKI CHICKEN BREAST 14.95pp | 7.00 Entrée

Grilled chicken breast glazed in our house made teriyaki sauce and garnished with fresh pineapple

LEMON DILL CHICKEN 14.95pp | 7.00 Entrée

Marinated bone-in chicken seasoned with lemon pepper and dill roasted and garnished with fresh lemons



JERK CHICKEN 16.95pp | 9.00 Entrée

Marinated chicken breast glazed in our spicy island jerk sauce and garnished with fresh pineapple

ROASTED TURKEY & GRAVY 14.95pp | 7.00 Entrée

Oven roasted turkey breast, served with giblet gravy



Pork Entrees

PORK TENDERLOIN MEDALLIONS 24.95pp | 15.00 Entrée

Medallions of pork tenderloin finished with cognac, heavy cream and a hint of bleu cheese

BOURBON BBQ GLAZED PORK LOIN 19.95pp | 12.00 Entrée

Roasted pork loin with a barbeque relish

ROASTED PORK LOIN WITH APPLE CORNBREAD STUFFING 19.95pp | 12.00 Entrée

Tender pork loin seasoned, slow roasted, topped with an apple cider demi-glaze and served with apple cornbread dressing

BBQ PORK RIBS 20.95pp | 13.00 Entrée

Pork ribs cooked low and slow and finished off with sweet barbeque sauce

JERK PORK LOIN 15.95pp | 8.00 Entrée

Roasted pork loin glazed in our Jamaican jerk sauce & served with black bean roasted corn salsa

ROASTED PORK LOIN 15.95pp | 8.00 Entrée

Pork loin glazed in our homemade apple cider demi-glaze and slow roasted

KIELBASA SAUSAGE 13.95pp | 7.00 Entrée

With roasted peppers & onions

MILD ITALIAN SAUSAGE 14.95pp | 7.00 Entrée

With roasted peppers & onions, served with sub rolls

BLACK OAK HAM 14.95pp | 7.00 Entrée

Oven roasted honey glazed ham

PULLED PORK BBQ 15.95pp | 7.00 Entrée

Vinegar base style pulled pork served with our homemade vinegar sauce and sweet tomato sauce



*All Entrees come with a choice of two vegetables, one starch, fresh baked rolls, sweet/unsweet tea & water
Add Fresh Garden Salad or Caesar Salad for 2.00*

Beef Entrees

CLASSIC BEEF WELLINGTON 25.00-40.00pp *average range*

Filet of Beef with a Mushroom duxelle topped with a Chicken Liver Pate; wrapped in a puff pastry and served with a Port Wine Demi-Glaze

BEEF BRISKET 18.95pp | 10.00 Entrée

Texas style brisket prepared with a dry rub, cooked slow, and served with rich beef gravy or Texas style bbq sauce

MARINATED FLANK STEAK 19.95pp | 10.00 Entrée

Choice Flank marinated in soy, red wine, beer and spices; grilled, sliced and topped with a rich sauce from the marinade

ROAST BEEF WITH GRAVY 14.95pp | 7.00 Entrée

CLASSIC MEATLOAF 14.95pp | 7.00 Entrée

Butchers Block

YOUR CHOICE OF CUT & SAUCE

FILET MIGNON *Plated* 22.00-40.00 *average range*

ROAST TENDERLOIN OF BEEF MEDALLIONS *Plated* 39.95

NEW YORK STRIP *Plated or Buffet* 25.95 | 16.00 Entrée

FLAT IRON STEAK *Plated or Buffet* 25.95 | 16.00 Entrée

GRILLED RIBEYE *Plated or Buffet* 24.95 | 15.00 Entrée

ACCOMPANIMENTS

AU POIVRE

PORT WINE DEMI-GLAZE

CREAMY BLEU CHEESE SAUCE

BRANDY CREAM SAUCE

TERIYAKI SAUCE

PRESERVED BLACKBERRY PAN SAUCE

CHIMI CHURRI (+3.00pp)

SAUTEED MUSHROOMS (+3.00pp)

SCOOP OF PIMENTO CHEESE (+2.00pp)

AVOCADO BEURRE BLANC (+2.00pp)

OSCAR STYLE (+6.00pp)

MAKE IT SURF & TURF

ADD SHRIMP SKEWERS 6.00 more per person

ADD SEARED SCALLOPS 8.00 more per person

ADD CRAB CAKES 10.00 more per person

ADD LOBSTER TAIL *Market Price* | *Average 17.00pp*



Seafood Entrees

CARVED YELLOWFIN TUNA AU POIVRE 22.95pp | 15.00 Entrée

Roasted Yellowfin Tuna rolled in cracked black peppercorns & served with Mango Salsa

CRAB STUFFED GROUPEL WITH HOLLANDAISE 24.95pp | 17.00 Entrée

Grouper wrapped around our homemade crab stuffing, baked & topped with Hollandaise

CRAB STUFFED TILAPIA WITH HOLLANDAISE 19.95pp | 11.00 Entrée

Tilapia wrapped around our homemade crab stuffing, baked & topped with Hollandaise

GROUPEL PICCATA 21.95pp | 14.00 Entrée

Grilled Grouper finished in a light lemon broth with Capers, Parsley & Lemon

SHRIMP & GRITS 19.95pp | 11.00 Entrée

Sautéed Shrimp tossed in heavy cream with house made spice blend & served over our spicy cheese grits

SHRIMP SCAMPI 18.95pp | 10.00 Entrée

Fresh Shrimp, sautéed with garlic, lemon, white wine & parsley; finished with butter, with linguini noodles (*counts as starch option*)

PHYLLO WRAPPED SALMON & CAPER DILL CREAM 17.95pp | 11.00 Entrée

Atlantic Salmon wrapped in phyllo, baked to a golden brown and topped with a light caper dill cream

TILAPIA FLORENTINE & PARMESAN CREAM SAUCE 16.95pp | 9.00 Entrée

Tilapia rolled with spinach and topped with a parmesan cream sauce



From the Sea

Your Choice of Fish & Sauce

Served with two vegetables, one starch, rolls, tea & water

TUNA STEAK 22.95 | 17.00 Entree

RED SNAPPER 21.95 | 16.00 Entrée

GROUPEL 20.95 | 14.00 Entrée

MAHI MAHI 20.95 | 14.00 Entrée

SEABASS 18.95 | 12.00 Entrée

SALMON 15.95 | 9.00 Entrée

TILAPIA 15.95 | 9.00 Entrée

SAUCE

Citrus Glaze, Lemon Dill, Pesto, Teriyaki,

Mango Salsa, Pineapple Pico

Oscar Style (+6.00pp)

Low Country Boil

Jumbo Shell-on Shrimp, New Potatoes,
Corn-on-the-Cob, Smoked Sausage, Celery & Onions

Green Bean Almondine

Regular & Jalapeno Cornbread

Fresh Garden Salad

Sweet & Unsweetened Tea

19.95

Optional Add-ons

Grilled Chicken 7.00pp

Crab Legs | Clams | Scallops | Mussels

Market Price

Carving Stations

ROAST TENDERLOIN OF BEEF Carved 31.95+pp

Choice of Sauce from Accompaniments List on Butchers Block Menu

**SURF & TURF – SLOW ROASTED PRIME RIB OF BEEF
WITH JUMBO SHRIMP** 30.95pp

SLOW ROASTED PRIME RIB OF BEEF 26.95pp

Served with Au Jus & Horseradish sauce

YELLOWFIN TUNA AU POIVRE 22.95 | 15.00 Entree

Yellowfin tuna loin encrusted in crushed black peppercorns and seared. Served rare with mango salsa.

**TOP ROUND OF BEEF | HONEY GLAZED HAM
OR ROAST TURKEY BREAST & CORNBREAD DRESSING**

Choice of One 16.95 | 7.00 Entree

Choice of Two 20.95pp | 12.00 Entree

ROASTED PORK LOIN 15.95pp | 8.00 Entree

All Carving Stations require a Carver. Carving Stations are served with appropriate condiments.

All entrees come with a choice of two vegetables, one starch, fresh baked rolls, sweet & unsweetened tea, water

Add Fresh Garden Salad or Caesar Salad for 2.00



Salad Choices

Prices include Buffet-Style salad. Make it a plated salad for an additional .50pp

FRESH GARDEN SALAD 2.00pp

Served with Ranch & Poppyseed Vinaigrette Dressings

CAESAR SALAD 2.00pp

Topped with Parmesan Cheese, Croutons, & served with Caesar Dressing

PURPLE ONION CAFÉ SALAD 3.00pp

Topped with toasted walnuts & orange segments & served with Poppyseed Vinaigrette

CRANBERRY NUT SALAD 3.00pp

Topped with Dried Cranberries, Toasted Walnuts, Cucumber, Purple Onion, and Goat Cheese.

STRAWBERRY SPINACH SALAD 3.50pp

Topped with Lemon Poppyseed Vinaigrette Dressing

CUCUMBER WATERMELON SALAD 4.00pp

Plated Only

Stacked Cucumber and Watermelon, with Greens and Poppyseed Dressing





Pasta Entrees

*All pasta entrees come with a garden or Caesar Salad, fresh baked rolls, sweet & unsweetened tea, water
Add a classic vegetable choice for \$1.50*

TORTELLINI PRIMAVERA 15.95pp | 7.00 Entrée

Cheese stuffed tortellini & fresh vegetables tossed in a garlic cream sauce; topped with parmesan cheese
Add Chicken 3.00pp | Add Shrimp 4.00pp

TORTELLINI PESTO PASTA 15.95pp | 7.00 Entrée

Cheese stuffed tortellini tossed in our classic fresh basil pesto
Add Chicken 3.00pp | Add Shrimp 4.00pp

TORTELLINI ALFREDO 14.95pp | 6.00 Entrée

Cheese stuffed tortellini tossed in a garlic cream sauce topped with parmesan cheese
Add Chicken 3.00pp | Add Shrimp 4.00pp

CLASSIC LASAGNA 15.95pp | 7.00 Entrée

Layered with classic noodles, marinara sauce, beef, ricotta, mozzarella, parmesan and romano cheeses

VEGETABLE LASAGNA 15.95pp | 7.00 Entrée

Layered with chopped red and yellow peppers, carrots and broccoli in a creamy sauce with garlic smothered in ricotta, mozzarella, parmesan and romano cheeses topped with bread crumbs

PENNE A LA VODKA 14.95pp | 6.00 Entrée

Penne pasta tossed in a creamy vodka sauce

CLASSIC MANICOTTI 14.95pp | 6.00 Entrée

Pasta tubes stuffed with a combination of mozzarella & ricotta, herbs & topped with our homemade marinara sauce and parmesan cheese

SPAGHETTI & MEATBALLS 13.95pp | 6.00 Entrée

Spaghetti noodles tossed with marinara sauce, beef meatballs and Italian seasonings

BAKED ZITI MARINARA 13.95pp | 6.00 Entrée

Ziti pasta tossed with our homemade marinara sauce, topped with a blend of cheeses and baked

GOURMET PASTA STATION 15.95pp | 9.00 Entrée

Served with homemade marinara, alfredo and ala vodka sauces, penne & bowtie pastas, sweet peas, mushrooms, broccoli, spinach and parmesan cheese
Add Grilled Chicken | 5.00pp Add Grilled Shrimp | 5.00pp Add Meatballs | 1.50pp



The Menu options listed are an example of our most popular items.

Any of these menu items can be modified or completely changed.

With the expertise of our Chef, we can create any menu to suite your taste or budget.

*We do our best to accommodate food allergies and diet restrictions, however, we cannot 100% guarantee non-cross-contamination with any of our menu items.
Notify us of your allergy/concerns upon ordering and we can discuss all options.*

Vegetarian & Vegan Entrees

All Vegan & Vegetarian Entrees come with a garden or Caesar Salad, fresh baked rolls, sweet & unsweetened tea, water
Add a classic vegetable choice for \$1.50

Vegetarian Entrees

EGGPLANT ROLLATINI 16.95pp | 8.00 Entrée

Baked and breaded eggplant rolled with ricotta and mozzarella cheese,
fresh basil and topped with marinara

VEGETARIAN PASTA DISHES

Listed on Previous Page

TORTELLINI PRIMAVERA
TORTELLINI PESTO PASTA

TORTELLINI ALFREDO
VEGETABLE LASAGNA

PENNE A LA VODKA
CLASSIC MANICOTTI

Vegan Entrees

WILD MUSHROOM RAGOUT OVER POLENTA 17.95pp | 9.00 Entrée

Assorted mushrooms cooked with a blend of fresh herbs into a hearty ragout, served over creamy polenta

THAI VEGETABLE CURRY 16.95pp | 8.00 Entrée

Sautéed vegetables smothered in a creamy Thai curry sauce with Saffron Rice and garnished with toasted coconut

VEGETABLE TOFU STIR-FRY 16.95pp | 8.00 Entrée

Fresh seasonal vegetables stir fried with tofu in sesame oil and soy sauce over rice

SOUTHWESTERN BLACK BEANS & RICE 13.95pp | 6.00 Entrée

Spiced black beans served over rice

STUFFED BELL PEPPER 14.95pp | 6.00 Entrée

Red bell pepper stuffed with quinoa cashew pilaf and fresh vegetables, roasted and topped with Thai Curry Sauce

VEGAN PASTA WITH MARINARA PRIMAVERA 14.95pp | 6.00 Entrée



Vegetable Carving Station

10.00pp added on as second entrée | Minimum of 50% Guest Count

Roasted and chargrilled fresh vegetables displayed at a carving station for guests to handpick their selections. Vegetables on station are chosen by our Chef, by season and availability. A typical vegetable display includes:

** We carry fresh, quality products and therefore cannot guarantee a specific vegetable. **

Choice of Five Vegetables

CAULIFLOWER
PORTOBELLO MUSHROOM CAPS
ASPARAGUS
CARROTS
PARSNIPS *Fall Only*

BROCCOLI
BELL PEPPERS
SQUASH
ZUCCHINI
PURPLE ONIONS

Vegetable Choices

CLASSIC

Roasted Corn & Peppers
Minted Baby Carrots & English Peas
Country Green Beans
Green Bean Almondine
Green Bean Casserole
Honey Glazed Carrots
Roasted Vegetables
Roasted Cauliflower
Broccoli Casserole
Buttered Corn

Buttered Broccoli
Corn on the Cob
Black Eyed Peas
Stewed Okra & Tomatoes
Stewed Squash & Onions
Roasted Butternut Squash *seasonal
Buttered Sweet Green Peas
Creamy Cole Slaw
Baked Beans
Lima Beans

GOURMET (Add 1.25pp)

Raspberry Sautéed Fresh Green Beans
Fresh Green Bean Almondine
Roasted Vegetable Tart
Sautéed Brussel Sprouts with Crumbled Bacon

Citrus Glazed Asparagus
Balsamic Sautéed Fresh Green Beans
Haricot Vert
Salad as Vegetable Choice:
Garden Salad | Caesar Salad



Starch Choices

CLASSIC

Wild Rice Pilaf
White Rice
Brown Rice
Buttermilk Mashed Potatoes
Fresh Mashed Sweet Potatoes
Herb Roasted Potatoes
Baked Macaroni & Cheese
Sweet Potato Casserole

Parsley New Potatoes
Baked Potato with Butter
Homestyle Potato Salad
Scalloped Potatoes
Southwestern Black Beans
Roasted Sweet Potatoes
Southern Cornbread Dressing

GOURMET (Add 1.25pp)

Saffron Rice
Pear Potato
Twice Baked Potatoes
Goat Cheese & Roasted Red Pepper Polenta
Quinoa | Red Quinoa

Roasted Fingerling Potatoes
Vanilla Scented Sweet Potato Puree
Roasted Purple, Fingerling, & Red Potatoes
Lobster Macaroni & Cheese (add 2.50pp)



Cookout Menus

Barbeque Menu #1

BBQ Pulled Pork
Served with two sauces & creamy coleslaw
Rotisserie Chicken
2 Sides from Dinner Menu
Fresh Baked Rolls
Sweet & Unsweetened Tea

16.95pp

Barbeque Menu #2

BBQ Pork Ribs
Rotisserie Chicken
2 Sides from Dinner Menu
Fresh Baked Rolls
Sweet & Unsweetened Tea

18.95pp

Barbeque Menu #3

Hamburgers/Hotdogs
Served with Condiments & Buns
Rotisserie Chicken
Baked Beans
Homestyle Potato Salad
Sweet & Unsweetened Tea

15.95pp

Barbeque Menu #4

Beef Brisket
Rotisserie Chicken
2 Sides from Dinner Menu
Fresh Baked Rolls
Sweet & Unsweetened Tea

18.95pp



Taco Bar Menu

Taco Seasoned Ground Beef & Fajita Chicken Strips
Served with Lettuce, Tomato, Onion, Sour Cream,
Homemade Salsa, Shredded Cheese
Flour Tortillas & Crunchy Taco Shells
Tortilla Chips, Homemade Salsa, Queso
Spanish Rice & Black Beans
Sweet & Unsweetened Tea

17.95pp

Optional Add-Ons

Steak | 8.00pp
Shrimp | 7.00pp
Fish | 7.00pp
Guacamole | 3.00pp
Roasted Corn Dip | 2.50pp



Brunch Menu

Minimum of 30 Guests

Wedding Brunch

- Fresh Fruit Kebabs
- Assorted Gourmet Quiche Selections
- Homemade Chicken Salad Croissants
- Southwest Potato Casserole
- Fresh Baked Pastries & Danishes
- Blueberry & Cream Cheese Croissants, Raspberry & Cream Cheese Croissants, Apple Croissants, Apple Strudel, Raspberry Strudel*
- Sweet & Unsweetened Tea
- Orange Juice
- Fresh Brewed Coffee
- \$20.95pp**



Brunch Cocktail Bar

Bloody Mary | Mimosa
7.00pp

Build Your Own Brunch

Choose a variety of options below and we will price it out per person.

- Fresh Fruit Display
- Fruit, Yogurt & Granola Parfaits
- Mini Assorted Pastries
- Mini Blueberry Biscuits
- Assorted Bagel Tray
- Assorted Muffin Tray
- Smoked Salmon Platter
- Charcuterie Board
- Mini Baked Brie Tartlets

- Cheese Tray
- Chicken Salad Croissants
- Assorted Quiche
- Southwestern Potato Casserole
- Ham & Cheddar Potato Casserole
- Omelet Station
- Shrimp & Grits Station
- Belgian Waffle Station
- Mini Chicken & Waffles

- Bacon & Sausage
- Turkey Bacon
- Home Fries
- Crepe Stroganoff
- Fruit Filled Crepes
- Fresh Baked Scones
- Donut Station
- Sweet & Unsweetened Tea
- Orange Juice

SWEETS & STATIONS

A la carte Desserts: Choose 4

6.00 per person | 3 desserts per person

- | | |
|--------------------------------------|-------------------------------|
| Raspberry Bars | Mini Assorted Cookies |
| Lemon Cake Bites | Mini Brownie Bites |
| Mini Cannolis | Mini Magic Cookie Bars |
| Mini Key Lime Pies | Mini Brownie Trifle |
| Mini Lemon Pies | Mini Strawberry Shortcake |
| Mini Coconut Pies | Chocolate dipped Strawberries |
| Mini Cheesecakes | Profiteroles |
| Mini Eclairs | |
| Mini Pumpkin Pies
<i>Seasonal</i> | |

Sweet Action Stations Min 50 ppl

Ice Cream Sundae Bar 6.00

Churned ice cream served with a variety of delicious candy, nut, fruit, and syrup toppings

S'mores Bar 6.00

A roasting station complete with marshmallows, graham crackers, and chocolate bars

Warm Donut Delights or "Drunk Donuts" 6.00

Scrumptious donut holes flambéed with brandy & rum and served with vanilla ice cream

Classic Bananas Foster 6.00

Fresh bananas flambéed with rum and banana liqueur and served atop vanilla ice cream

Cherries Jubilee 6.00

Sweet black cherries flambéed with Kirshwasser and Brandy and served atop vanilla ice cream

Twin Chocolate Fondue 6.00

White & Milk Chocolate served with Pineapple, Strawberries, Pound Cake, Brownies, & Marshmallows



Chocolate Fountain

Perfect for parties of 100+ our chocolate fountain flows 20 pounds of chocolate ready for dipping.

Items for dipping include: strawberries, pineapple, marshmallows, mini cookies, and pretzel sticks.



Pricing: \$200 Fountain Rental + 4.00 per person



CAKE & CUPCAKES

Cutting Cake

6" Basic Round Cake 40.00

8" Basic Round Cake 60.00

Basic cakes in these sizes only. We do not offer tiered elaborate cakes but can refer you to local wedding cake bakeries nearby!

Cutting Cake Flavors

7-Layer	Dream
Death by Chocolate	Chocolate Raspberry
Oreo	Shadow
Coconut	Caramel
Gourmet Carrot	Red Velvet
German Chocolate	Traditional with Yellow
Chocolate Peanut Butter	Cake & White Icing

Cupcakes

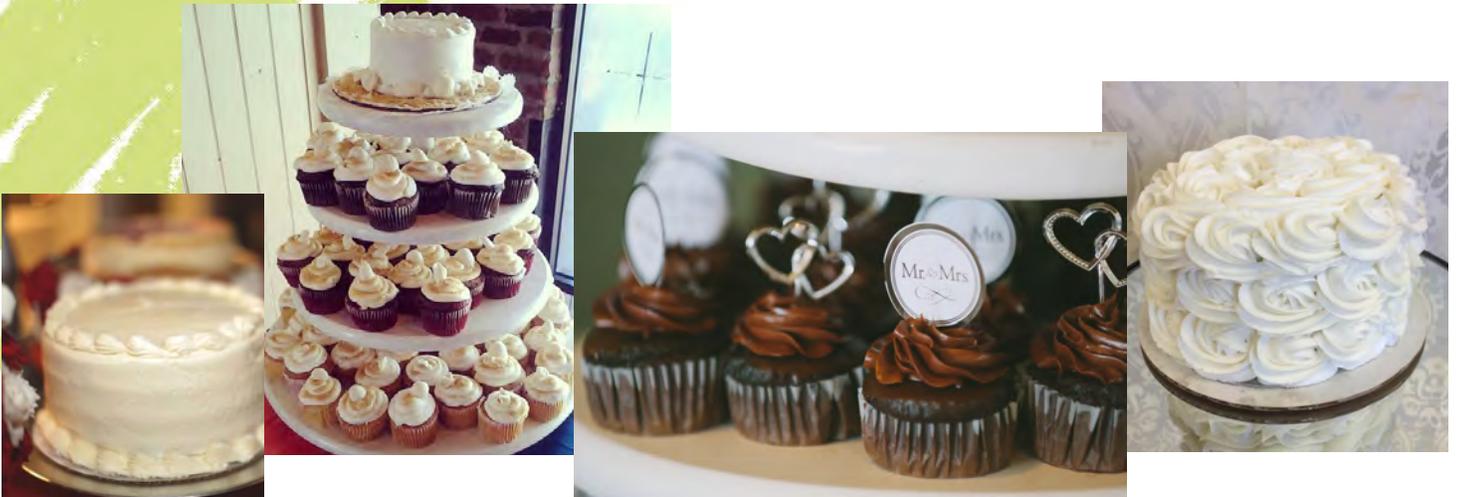
Minimum of 4 cupcakes per flavor | 2.95 Each

Yellow Cake w/White, Chocolate, or Cream Cheese Icing	Chocolate Cake w/White, Chocolate, or Cream Cheese Icing
Boston Cream	German Chocolate
Key Lime	Oreo Cake
Lemon	Raspberry Chocolate
Peanut Butter	Shadow Cake
Red Velvet	Turtle

Bakery Cakes

Cake Serves 18-20 People | 42.95 Each

7-Layer	Dream
Carrot	German Chocolate
Caramel	Oreo
Chocolate Peanut Butter	Red Velvet
Chocolate Raspberry	Shadow
Coconut	<i>Boston Cream Pie 26.95</i>
Death by Chocolate	<i>Sundrop Poundcake 26.95</i>





BAKERY SWEETS

Scoop & Serve

Serves 20 People

Oreo Dirt	Strawberry Shortcake
Brownie Trifle	Blueberry Shortcake
Éclair Dip	Banana Pudding
50.00	60.00

Homemade Pies

Pies serve 8-12 People | 23.95-27.95 Each

Coconut Cream	Apple Lattice
Chocolate Cream	Cherry
Key Lime	Blueberry
Lemon Cream	Pecan
Peanut Butter	Bourbon Pecan
	Sweet Potato
	Pumpkin

Homemade Cookies

2.25 Each | 26.95 Large Dozen | 7.95 Mini Dozen

Chocolate Chip	Royale
Peanut Butter	Lemon Cooler
Oatmeal Raisin	Sugar
Triple Chocolate	Sugar with Sprinkles
English Toffee	White Chocolate Macadamia Nut

NY Style Cheesecakes

Serves 14-16 People

44.95-48.95 Each

Classic	Crème Brûlée
Caramel Apple	Oreo
Cherry	Pumpkin (<i>Seasonal</i>)

Assorted Desserts

2.75 per person | 2pcs

Gourmet Mini Cookies

Brownie Bites

Magic Cookie Bars





CATERING BAR PACKAGES

ART CATERING HAS ALL NC ABC PERMITS AND FULLY INSURED

Mid - Tier Bar	Top - Tier Bar	Beer & Wine Bar
50 Person Minimum <i>No Substitutions</i>	50 Person Minimum <i>Liquor Substitutions can be made</i>	40 Person Minimum
Beer, Wine and Liquor <i>Titos Vodka, Cruzan Rum, Seagram's Gin, Evan Williams Bourbon, Scoresby Scotch</i>	Beer, Wine and Liquor <i>Ketal One Vodka, Bacardi Rum, Crown Royal, Dewars Scotch, Tanqueray Gin, Jim Beam Bourbon, Jack Daniels</i>	Choice of Wine & Beer
5 Hours \$23.95	5 Hours \$28.95	5 Hours \$19.95
4 Hours \$21.95	4 Hours \$26.95	4 Hours \$17.95
3 Hours \$19.95	3 Hours \$24.95	3 Hours \$15.95

Domestic/Import Beers: Your choice of 2 Domestic and 1 Import
*Craft beer selection available upon request, Additional charge may apply.

Wine Selections: Your choice of 2 white/1 rose/2 red wines

Chardonnay, Pinot Grigio, Rose, Reisling, Sauvignon Blanc, Cabernet, Merlot, Pinot Noir

Standard Bar Mixers: Coke, Diet Coke, Sprite, Tonic, Club Soda, Ginger-ale, Cranberry, Grapefruit, Pineapple and Orange Juice, Lemon and Lime Wedges

Specialty Drinks:

Champagne Toast-\$4.00 per person-Includes champagne Flutes

Signature Drinks-Starting at \$6.00 per person (Price depends on ingredients of drink)

Brunch Cocktails:

Blood Mary/Mimosa \$7.00 per person

Services for Client Provided Bars:

Full Bar Set Up: \$3.00 per person, 50 person minimum

Includes Mixers: Coke, Diet Coke, Sprite, Tonic Water, Club Soda, Ginger-ale, Cranberry, Grapefruit, Pineapple and Orange Juice

Includes Bar Equipment: Ice Bucket, Scoops, Corkscrew, Beer Opener, Pitchers and Stirrs

Ice for Beer and Wine: \$1.00 per person

- Corkage Fee \$2.00 per guest for host supplied beer and wine
- Fee includes liability insurance coverage (required by most venues) for duration of contracted alcohol beverage service.
- All host supplied beer and wine must be iced and ready for function unless ART Catering Bar Service is added.
- Only invited guests over the age of 21 are charged for the beverage packages.
- ART Catering alcohol serving policies apply to all events.



SERVICEWARE & RENTALS PRICING

Tables, Chairs & Linens

Equipment Rentals

60" Round Table	10.00
48" Round Table	10.00
6' Banquet Table	10.00
8' Banquet Table	10.00
Cocktail Table	10.00
White Resin Chairs	3.00
Arbors	75.00

Linen Rentals

90" Round Cloth	9.00
108" Round Cloth	10.00
120" Round Cloth	14.00
Rectangle Cloth - 6'	14.00
Rectangle Cloth - 8'	15.00
Cloth Napkins	.75
Table Runners	4.00

Delivery Charges range from
\$75.00 to \$500.00 depending on location
And quantity ordered

*These prices are for our Poly-Cotton
Blend Linens. We have a large selection
of colors, materials and sizes.*

Classic China

9" White Dinner Plate, 7" White Cocktail Plate, 6" White Dessert Plate,
Silverware for all courses, cocktail napkins, paper dinner napkins, water goblets, wine
glasses and rocks glasses (if needed), 9 oz. plastic tumblers, 12 oz. plastic tumblers.

\$4.00 per person *(requires additional staff)*

Gold flatware \$1.50 per setting/Champagne Flutes .50 per/Martini Glasses .50 per/Steak Knives .25 per

Poolside Melamine Serviceware

Shatterproof Look-Alike China for Poolside Occasions

9" White Dinner Plate, 7" White Cocktail Plate, 6" Dessert Plate, Silverware for all Courses,
Cocktail Napkins, Paper Dinner Napkins, Acrylic Water Goblets, Acrylic Wine Glasses
and Rocks Glasses (if needed), 9oz. Plastic tumblers, 12oz. Plastic tumblers

\$4.00 per person

Casual Plasticware

Variety of Styles: Clear, White with Silver or Gold Rim, Fallen Palm Leaves or Modern
Dinner Plate, Cocktail Plate, Dessert Place, Plasticware for all Courses, Cocktail Napkins,
Paper Dinner Napkins, 9 oz. Plastic Tumblers, 12 oz. Plastic Tumblers

\$3.50 per person

*When ordering serviceware 15% to order for each course needed. Also, individual rental companies and
ART Catering may charge a delivery and/or setup charge. The prices are guidelines and are subject to
change without notice. Replacement cost of rentals that are lost or broken is the responsibility of the client.*



OFF PREMISE CATERING

ADDITIONAL INFORMATION

Service Guidelines

ART Catering & Events uses their years of industry experience to determine staffing needs for each event. The number of staff can change depending on the number of guests, style of service, menu, event venue and other elements.

Below are some general guidelines for event staffing:

- Sit-down dinners allow one server and one cook per 20 people.
- Buffet dinners allow one server per 35 people.
- For carvings, pasta or action stations, allow one cook per station.
- One bartender per 60 people.
- Dishwasher required with china serviceware at \$25+ per hour.
- Servers, bartenders, and cooks are \$25+ per hour each

ART Catering has the right to make change to these guidelines as needed based on the details of the event.

Service, Delivery and Additional Charges

- 6.75% Brunswick County NC Sales Tax
- 7.00% New Hanover County NC Sales Tax
- 9.00% Horry County SC Sales Tax
- Event Service Fee Charge \$75-500 depending for details of event
- Staff Gratuity \$50-75 per staff member

Deposit Information

- \$250 NON-REFUNDABLE deposit to hold the date if more than 6 months from event date
- All prices are confirmed at 6 months from the event date
- 25% NON-REFUNDABLE deposit with signed contract
- 50% due 30 prior to event
- Final details due 21 days prior to event
- Final payment due 10 days prior to event
- Rentals (linens/serviceware) and bar package confirmed 4 months prior to event
- Event cancellation insurance is required for events June 1-November 1 due to hurricane season

Payment Information

- Visa, Mastercard, Discover, American Express (3% convenience fee incurred)
- Business or Certified Checks (no personal checks), Cash Accepted and ACH Transactions (no fee)
- Mailing address for payments: 111 Cheers St. Shallotte, NC 28470

If there is an item that you would like but do not see it on our menu, please let us know as we most likely can create it for you. We do our best to accommodate food allergies and diet restrictions, however, we cannot 100% guarantee no cross-contamination with any of our menu items. ART Catering & Events cooks and bakes from the same kitchen with shellfish, dairy, nuts, gluten, and all other items on the food pyramid. Notify us of your allergy/concerns upon ordering and we can discuss all options.

