



RECEPTION MENU PACKAGES

Catering menus come in a variety of package offerings, each customizable and suited to fit your needs and favorite flavors. The ARTISAN specializes in creating custom menus based on the needs of our clients.

contact us for assistance planning your custom menu.

RECEPTION MENU PACKAGES

These menus are not intended to be sold as a substitute for lunch or dinner service. They may be served as refreshments for groups that do not wish to provide full meal service or offered prior to service of a dinner menu.

TRAY PASSED RECEPTION MENU

Mini Mac n Cheese Muffins topped with Smoked Cheddar

Fresco Chicken Bruschetta with Seasoned Grilled Chicken, Roma Tomato, Queso Fresco, Fresh Cilantro and Lime Vinaigrette

Elegant Texas Cheese Board – Assorted wedges and blocks of Texas Cheeses displayed on ceramic trays with Habanero Pickles and Chili Cumin Crostini

SUPER LIGHT RECEPTION MENU

Margarita Bruschetta with Beefsteak Tomato, Fresh Mozzarella, Fresh Basil and Herb Infused Olive Oil

Hickory Smoked Brisket on Silver Dollar Roll, Signature BBQ Sauce and Diced Pickle

Blackened Shrimp on Southern Grits Cake with Cilantro Crème Fraiche

Angel Hair Carbonara Mini Muffin

Smoked Comino Chicken Tostada with Crushed Avocado and Fresh Cilantro

LIGHT RECEPTION MENU

Blackened Chicken on Cream Herb Risotto Spoon in Asian Spoon

Caprese Skewer with Tomato, Mozzarella and Fresh Basil

Mexican Shrimp Cocktail Shooter with Spicy Cocktail Sauce and Fresh Lime

Simple Nosh Boards - Smoked Gouda, Texas Gold Cheddar, Olives, Deli Pickle, Pepperoni, and House Crostini Herb Crostini and Dips Station – Roasted Red Pepper Hummus, Tomato Olive Pesto, and Artichoke Spinach Dip are served with Herb Crostini and Wafer

LIGHT RECEPTION MENU

Smoked Comino Chicken Tostada with Crushed Avocado and Fresh Cilantro

Mini Pulled Pork Hoagie with BBQ Mayo and Roasted Peppers

Savory Spinach Ricotta Tart

Shaved Beef Tenderloin, Jalapeno Béarnaise, Micro Arugula on Toasted Brioche

Nosh Table - Hill Country Smoked Sausages and Cured Meats, Olives, Pickled Okra, Roasted Red Peppers, Spicy Mixed Peppers stuffed with Feta and Ricotta Cheese, Marinated Mushrooms and Cornichons served with Hearty Grain Mustard, Crostini and Artisan Breads

3 Inch Chocolate Pecan Tart with Whiskey Chocolate Sauce and Fresh Whipped Cream

Lemon Chiffon Cake Balls with Jalapeno Blueberry Rum Sauce

BRIDAL RECEPTION MENU

Smoked Salmon and Crab Cake

Chicken and Smoked Bacon Knot with Fresh Jalapeno

Carne Asada Steak Skewer with Chimichurri Sauce

Savory Turkey and Couscous Meatballs with Roasted Tomato Pesto, Bamboo Pick

Angel Hair Carbonara Mini Muffin

Elegant Fruits and Cheeses with Baked Brie - Wedges of Seasonal Fruits and Berries displayed with Assorted Cheeses, Wafers and Baked Brie wrapped in Decorative Pastry Crust