



# STATION MENU PACKAGES

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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.***

# STATION MENU PACKAGES

*Chef-attended & Small Plated Stationed menus are entertaining and innovative. Chef-attended food stations add extra freshness to plates. These menus include sufficient quantities of each menu item to allow each guest to have a complete meal. The menus will require Chef/station attendants to be quoted based on the projected guest count.*

## TEX MEX STATION MENU

Brisket Tostada with Black Bean Refrito and Queso Fresco

Open Face Empanada with Spinach, Mushrooms and Crema Mexicana House Salsa with Tortilla Chips – Freshly made Salsas are served with baskets of Crisp Tortilla Chips

Roasted Corn Sautee Station - Grilled Sweet Corn shown on the cob and sliced from the cob to order and pan sautéed with Butter, Kosher Salt and Fresh Black Pepper, Diced Fresh Peppers, Garlic and Parmesan

Street Taco and Seafood Bar - Barbacoa Beef, Shredded Chicken, and Spicy Shrimp Tacos are displayed on cast iron griddles and served with Southwestern Rice, Soft Flour and Corn Tortillas, Grilled Onion, Tomato, Jalapeno, Sour Cream, Feta Cheese and Fresh Salsa

Southwestern Salad with Roasted Corn, Black Beans, Red Peppers, Queso Fresco, Tortilla Strips and Cilantro and Tomato Vinaigrette

Pick Two Pastry Display – Select two of our incredible house-made pastries to be presented on elevated trays (total of 2.5 servings per guest)

1. Almond Pound Cake with Raspberry Jam Enrobed in White Chocolate
2. House-made Oatmeal Cream Pie Lollipops
3. Oreo Cookie Brownie Bites
4. Italian Cream Cake Ball
5. Mini Lemon Tarts
6. Carrot Cake Petit Fours

## TEXAS STATION MENU

Chicken and Smoked Bacon Knot with Fresh Jalapeno

Mini Mac n Cheese Muffin with Smoked Cheddar and Panko

Mini Pulled Pork Hoagie with Barbecue Mayo

Stationed Salad Bar – Crisp Iceberg and Hearts of Romaine with a selection of toppings to include Shredded Cheddar, Crumbled Bacon, Fresh Tomato, Sliced Cucumber, Carrots, House Croutons and Assorted Dressings

Texas Barbecue Carving Station - Select one of our Signature Smoked Meats to be carved at this station and served with Fresh Baked Yeast Rolls, Signature Barbecue Sauce, Fresh Pickles, Peppers and Onions. Selections include Hickory Smoked Beef Brisket, Smoked Turkey Breast, Pit Ham and Chili Rubbed Smoked Chicken

Roasted Corn Sautee Station - Grilled Sweet Corn shown on the cob and sliced from the cob to order and pan sautéed with Butter, Kosher Salt and Fresh Black Pepper, Diced Fresh Peppers, Garlic and Parmesan

Crushed New Potatoes topped with Parmesan and Chives

Fresh Baked Cobbler (Apple or Peach)

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## SMALL PLATE STATION MENU

Crispy Fried Lobster Medallions with Champagne Beurre

Spicy Gulf Shrimp Ceviche Shooter with Chili Cumin Chips

Mason Jar Relish Display including Colorful Peppers, Purple Onion, Green Onion, Pepperoncini, Pickled Okra, Match Stick Carrots, and Celery

Composed Caesar Salad - Chopped Romaine Hearts and Crisp Radicchio are tossed in Traditional Caesar Dressing and Garnished with Heirloom Tomatoes, Shaved Parmesan and House-made Garlic Crostini

Coffee Ale Braised Beef Rib - Tender Beef Rib braised in Traditional Oak Cliff Coffee Ale and served with White Cheddar Whipped Potatoes and Crispy Onion Strings

Seafood Paella - with Gulf Shrimp, Clams, Steamed Mussels and Saffron Rice  
Blackened Chicken Mac n Cheese - Blackened Chicken Skewer served over IPA Mac n Cheese

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## SMALL PLATE STATION MENU #2

Smoked Salmon and Crab Cake with Chipotle Aioli

Caprese Skewer with Sliced Tomato, Fresh Basil, Buffalo Mozzarella and Herb Infused Olive Oil

Antipasti Display - Trays of Hard Salami, Country Ham, Olives, Grilled Vegetables, Pepperoncini Peppers and Cubed Cheeses

Grilled Fennel and Apple Salad with Baby Kale - Sliced Apples and Grilled Fennel on Baby Kale with Spiced Pecans and Feta Cheese, tossed in Sweet Onion and Agave Vinaigrette.

Blackened Chicken Mac n Cheese - Blackened Chicken Skewer served over IPA Mac n Cheese

Pepper Crusted Petit Beef Tenderloin Medallion with White Truffle Compound Butter on Whipped Sweet Potatoes with Brown Butter Broccolini)

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## BRIDAL STATION MENU

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

Smoked Salmon and Crab Cake

Smoked Cheddar Mac and Cheese Bar – Displayed with: Crumbled Bacon, Chives and Diced  
Fresh Jalapeno

Farm to Table Salad Bar – Field Greens, Chopped Romaine, Heirloom Tomato, Cucumber  
Root, Sliced Mushroom, Sliced Red Onion, Red Peppers, Shaved Carrot, Parmesan, Crumbled  
Smoked Bacon, Croutons, House Ranch and Herb Vinaigrette

Upscale Carving Station - Select Pepper Crusted Sirloin with Peppercorn Au Jus or Mustard  
Glazed Pork Tenderloin with Apple Pecan Chutney, served with Fresh Baked Yeast Rolls

Garlic Roasted Mashed Potatoes

## CHEF ATTENDED STATION

Tuscan Steak Bruschetta Station - Italian grilled steak, charred tomato relish, roasted garlic,  
topped with sliced buffalo mozzarella, torched by our Chef

Seafood Paella - with Gulf Shrimp, Clams, Steamed Mussels and Saffron Rice

Petit Wedge Salad with Roquefort Dressing, Heirlooms and Crumbled Bacon

Prosciutto Stuffed Chicken Breast with Lemon Caper Sauce, Grilled Asparagus with Bacon  
Vinaigrette

Banana Pudding Cupcakes

Caramel Chip and Sea Salt Brownie with Caramel Rum Sauce and Fresh Mint