



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.

Starters

- ½ tray Chicken Fingers \$45
- ½ tray Buffalo Wings w/ celery & Bleu Cheese \$70
- ½ tray Stuffed Mushrooms (Crab Meat or Sausage and Goat Cheese) \$70
- ½ tray Mini Spinach Puffs or Mini Cheese Puffs \$60
- ½ tray of Buttermilk Fried Chicken Bites \$60
- ½ tray Pigs in a blanket with Mustard \$50
- ½ tray Mozzarella Sticks with Marinara Sauce \$45
- ½ tray Pretzel Nuggets with Cheese Sauce \$35
- Kettle Chips with Onion Dip Platter \$25
- Hummus with Pita Platter \$50
- Cheese Platter \$65
- Vegetable Platter with Dip (choice Skordalia, Tzatziki, Roasted Red Pepper Feta) \$40

Salads

(dressings included in the price)

- ½ tray Greek Salad \$40 **gf/v**
- ½ tray Caesar Salad \$35 **v**
- ½ tray Artisan's Garden Salad \$35 **gf/v**
- ½ tray Arugula Salad \$40 **gf/v**
- ½ tray Beet & Arugula salad \$50 **gf/v**
- ½ tray Seasonal Warm Farro Salad \$45
- Add grilled chicken to any salad \$25 Add grilled shrimp to any salad \$30*

Chicken

- ½ tray Marsala w/shallots, mushrooms, wine & demi-glace \$60 **gf**
- ½ tray Franchise with shallots, white wine, lemon, butter \$60 **gf**
- ½ tray Parmigiano with tomato sauce, fresh mozzarella \$60
- ½ tray Chicken Breast stuffed with Prosciutto & Manchego Cheese \$70
- ½ tray Grilled Chicken with Vegetables \$65
- ½ tray Chicken Piccata \$60

Meat

- ½ tray House made Meatballs in Tomato Sauce \$60.00
- ½ tray House made Turkey Meatballs in Tomato Sauce \$60
- ½ tray Meat Lasagna \$60
- ½ tray Sausage & Peppers \$60
- ½ tray Swedish Meatballs \$60
- ½ tray Pork Loin/Medallions \$50
- ½ tray Short Rib \$110
- ½ tray of Strip Steak with Demi glace \$250

Pasta

- ½ tray Penne Vodka \$40 v
- ½ tray Baked Penne with Ricotta and Mozzarella \$50 v
- ½ tray Cheese Lasagna \$50
- ½ tray Macaroni and Cheese (medium shells) \$40 v
- ½ tray Orecchiette with Broccoli Rabe and Sausage \$60
- ½ tray House Ricotta Gnocchi Bolognese \$50
- ½ tray Cavatelli and Broccoli \$50
- ½ tray Sacchetti Pasta Carbonara \$60
- ½ tray Baked Ziti \$45
- ½ tray Fettucine Alfredo \$50
- ½ tray Pasta Primavera \$50

*We can substitute any pasta with Gluten Free Penne for \$25.00 per tray
Add grilled chicken to any pasta for \$25.00 Add grilled shrimp to any pasta for \$30.00*

Vegetable Entrees

- ½ tray Eggplant Parmigiano \$45 v
- ½ tray Spinach Pie \$45 v
- ½ tray Vegetable Lasagna \$55 v
- ½ tray Eggplant Rollatini \$48 v

Seafood

- 12" platter Wild USA Shrimp Cocktail w/ lemon & cocktail sauce (30 pcs) \$150 **gf/v/48**
- ½ tray Our Famous Crab Cakes with Remoulade sauce (10 pieces) \$150 **v/48**
- ½ tray Roasted Salmon with Blood Orange Sauce \$80 **gf**
- ½ tray Sesame Tuna with sugar snap peas and vinaigrette \$125 **gf/v**
- ½ tray Roasted Cod butter crumbed with lemon beurre blanc sauce \$70
- ½ tray Shrimp and Cavatelli \$70
- ½ tray Shrimp Scampi \$110
- ½ tray Grilled Shrimp and Vegetables \$110
- ½ tray Clams Oreganata \$55

Sides

- ½ tray Grilled Vegetables w/ balsamico & olive oil \$40 **gf/v**
- ½ tray Roasted Broccoli w/olive oil \$40 **gf/v/ve**
- ½ tray Broccoli Rabe w/garlic, olive oil & red pepper seed \$60 **gf/v/ve**
- ½ tray Crispy Brussel Sprouts with hot sauce and honey \$40 (in season) **gf/v/ve**
- ½ tray Roast Butternut Squash with spices and olive oil \$35 (in season) **gf/v/ve**
- ½ tray Green Beans with garlic \$40 (in season) **gf/v/ve**
- ½ tray Potato Dauphine \$50
- ½ tray Rice Pilaf \$40
- ½ tray Mashed Potatoes \$40
- ½ tray Sweet Mashed Potatoes \$40
- ½ tray Roasted Potatoes \$40
- ½ tray Bread Rolls \$12

Desserts Serves 12 (unless otherwise noted)

- ½ pan Tres Leches \$50 **v/48**
- ½ pan Tres Leches with Berries \$70 **v/48**
- 10" Ricotta Cheesecake \$50 **gf/v/48**

House Made Soup by the Pint

Split Pea Soup \$10

Pasta Fagioli \$13

Soup du Jour \$10

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 \$10 gf/v/ve

Marsala Sauce \$12 gf

Bolognese Sauce \$12 gf

Vodka Sauce \$12 gf/v

House Brewed Craft Beer

64oz Growler \$18

1/6 Keg \$110

1/2 Keg \$185

gf = Gluten Free v = Vegetarian Ve = Vegan

All 1/2 pans serve about 8 people *Some items may not be available in less than 48 hours.*

Artisan's Restaurant & Brewery

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Follow us on Instagram @artisansbrewerytr