

# Artisans Catering Packages



Call or email us any day for event details, pricing and information  
732-244-7566  
info@artisanstomsriver.com

The Artisan's Family invites you to taste the difference. Artisan's offers you an unforgettable catering experience, with an inviting decor, superb ambiance and spectacular staffing.

Our Executive Chef uses only the finest ingredients, superior local produce, and New Jersey seafood so fresh it often comes straight off the boat!

Our chicken breasts we use are antibiotic free, hormone and steroid free, no animal byproducts, raised cage free and fed an all vegetarian diet. Whether you choose a sit-down affair or one of our creative buffet menus, all our dishes are handmade, fresh to order.

We have several private rooms, all tastefully balanced and arranged professionally to meet the needs of your function. From the smallest of affairs to a party of 150 people, our professional banquet management team comes together to ensure each detail for your function is met and tailored to accommodate your specifications.

If you are looking for a place like no other, choose Artisan's!

Birthday Parties - Anniversaries  
Baby Showers - Bridal Showers  
Communions - Baptisms  
Rehearsal Dinners - Vow Renewals  
In-House Small Intimate Weddings  
...and so much more!

Corporate - Seminar - Pharmaceutical and Repast Packages Also Available

Artisan's Restaurant & Brewery  
1171 Hooper Avenue, Toms River, NJ 08753  
732-244-7566  
www.artisanstomsriver.com

# Brunch & Lunch Packages

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Brunch & Lunch packages are available daily beginning at 11:30am

If an earlier start time is required, please inform us and we will make every effort to accommodate you

See the following pages for the different options to choose from and their respective price per person. If you don't see a catering package that fits your needs, our Executive Chef would be happy to work with you to create the perfect menu for your event.

Package prices do not include tax (6.625%) & gratuity (20%)

Buffets require a minimum of 25 adults

Maximum 30 adults for Sit-Down

All catering events are for 3 hours. Additional time may be added for an extra fee. Set up and decoration time is 1 hour prior to the event and no more than 6 people may arrive early to decorate.

Please review the terms & conditions page in this document for further details.

# Signature Lunch Menu I

## Salad Please select one

Artisan's Garden Salad with Balsamic Vinaigrette v  
House Caesar Salad v

## Entrée For Buffet please select three, For Sit-Down please select four

### Chicken Franchisee gf

Sautéed breast of chicken, white wine-lemon sauce

### Roasted Day Boat Cod v

Butter crumbed, lemon sauce

### Penne A La Vodka v

Penne rigate, Italian tomatoes, cream, Pecorino Romano

### Chicken Parmigiano

Golden fried chicken breast, fresh mozzarella, tomato sauce

### Eggplant Parmigiano v

Breaded eggplant cutlets, marinara sauce, fresh mozzarella

### Roasted Salmon gf

Blood orange sauce

### Orecchiette and Broccoli v

Little ear pasta, extra virgin olive oil, garlic, red pepper seeds, grana padano

### Spinach Pie v

Spinach and feta wrapped in flaky phyllo dough

## Sides

Buffets come with roasted potatoes and seasonal vegetables

Sit Down Dinners come with appropriate starch and vegetable

## Dessert:

NY Cheesecake

Chocolate Brownie

Price includes Soft Drinks, Coffee/Tea, and Homemade rolls. We offer brownies, mini pastries, cake pops & cupcakes for \$4.50pp. Custom sheet cake with your choice of flavor, filling, frosting and color personalization for \$4.50pp. If you choose to bring your own cake there is a \$2.50pp cake cutting fee.

# Signature Lunch Menu II

## Upon Arrival Please select one

*Served on tables family style*

Mozzarella Sticks

Buffalo Wings

Tomato Bruschetta

## Salad Please select one

Artisan's Garden Salad with Balsamic Vinaigrette v

House Caesar v

## Entrée For Buffet please select three, For Sit-Down please select four

### Chicken Franchise gf

Sautéed breast of chicken, white wine-lemon sauce

### Roasted Day Boat Cod

Butter crumbed, lemon sauce

### Penne A La Vodka v

Penne rigate, Italian tomatoes, cream, Pecorino Romano

### Chicken Parmigiano

Golden fried chicken breast, fresh mozzarella, tomato sauce

### Eggplant Parmigiano v

Breaded eggplant cutlets, marinara sauce, fresh mozzarella

### Roasted Salmon gf

Blood orange sauce

### Spinach Pie v

Spinach, feta & pecorino in phyllo

### Certified Angus Beef® Grilled Top Sirloin gf

Grilled and sliced, dressed with demi-glacé

## Sides

Buffets come with roasted potatoes and seasonal vegetables

Sit Down Dinners come with appropriate starch and vegetable

## Dessert Please select two

NY Cheesecake, Chocolate Brownie, Tres Leches

Price includes Soft Drinks, Coffee/Tea, and Homemade rolls. We offer brownies, mini pastries, cake pops & cupcakes for \$4.50pp. Custom sheet cake with your choice of flavor, filling, frosting and color personalization for \$4.50pp. If you choose to bring your own cake there is a \$2.50pp cake cutting fee.

# Signature Lunch Menu III

## Upon Arrival Please select two

*Served on tables family style*

Mediterranean Dips v  
Fried Point Judith RI Calamari  
Tomato Bruschetta  
Italian Meatballs  
Pigs in a Blanket

## Salad Please select one

Artisan's Garden Salad with Balsamic Vinaigrette v  
House Caesar v

## Entrees For Buffet please select three, For Sit-Down please select four

**Rigatoni Bolognese v**  
Rigatoni pasta, housemade Bolognese sauce

**Penne A La Vodka v**  
Penne Rigate, Italian tomatoes, cream, Pecorino Romano

**Chicken Parmigiano**  
Golden fried chicken breast, fresh mozzarella, tomato sauce

**Chicken Franchise gf**  
Sautéed breast of chicken, white wine-lemon sauce

**Certified Angus Beef® Grilled Top Sirloin gf**  
Grilled and sliced, dressed with demi-glace

**Certified Angus Beef® Petite Filet Mignon gf**  
(Sit down only) \$18.00 supplement/ Demi-glace

**Sesame Ahi Tuna gf**  
Seared and sliced, sugar snap pea salad; ginger and soy vinaigrette

**Spinach Pie v**  
Spinach, feta & pecorino in phyllo

**Roasted Salmon gf**  
Blood orange sauce

**Roasted Day Boat Cod.**  
Butter crumbed, lemon sauce

## Sides

Buffets come with roasted potatoes and seasonal vegetables  
Sit Down Dinners come with appropriate starch and vegetable

## Dessert Please select two

NY Cheesecake, Chocolate Brownie, Tres Leches, Crème Brule

Price includes Soft Drinks, Coffee/Tea, and Homemade rolls. We offer brownies, mini pastries, cake pops & cupcakes for \$4.50pp. Custom sheet cake with your choice of flavor, filling, frosting and color personalization for \$4.50pp. If you choose to bring your own cake there is a \$2.50pp cake cutting fee.

# Artisans Brunch Buffet

French Toast

Scrambled Eggs

Bacon or Sausage (choose both for +1.50pp)

Seasonal Salad

Rigatoni Bolognese

Assorted Wraps (please select two) Veggie Wrap, Turkey & Cheese, Ham & Cheese

Crispy Herbed Potatoes or Rice Pilaf (choose both for +1.50pp)

Fresh Fruit

(Minimum 25 Adults, Served 11- 1pm)

## Buffet Add-Ons (+\$pp)

Avocado Toast Platter

Chicken Franchise

Penne Vodka

Orecchiette and Broccoli

Roasted Day Boat Cod

Roasted Salmon

Roasted Brussel Sprouts

Cauliflower Au Gratin

Add Grilled Chicken for Salad

Add Grilled Shrimp for Salad

## Omelet Station (+\$pp)

Farm fresh eggs, with cheeses, ham, bacon, onion, mushrooms, peppers, tomato

\$75.00 fee for omelet maker \$150 for two

## Roasted Carvery (+\$pp)

Prime Rib au Jus gf

Boneless Leg of Lamb au Jus gf

Pork Loin with German Mustard gf

\$75.00 fee for carver \$150 for two

## Dessert (+\$pp)

Cheesecake or Brownie

## Pitchers Mimosa, Sangria or Bloody Mary's

Per glass ~or~ Per Pitcher

Custom Food items are available. Don't see something you are looking for? Our Event Manager can work with you to create a package tailored to your needs.

# Dinner Packages

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Our Dinner packages are available daily beginning at 3:00pm

See the following pages for the different options to choose from and their respective price per person. If you don't see a catering package that fits your needs, our Executive Chef would be happy to work with you to create the perfect menu for your event.

Package prices do not include tax (6.625%) & gratuity (20%)

Buffets require a minimum of 25 adults

Maximum 30 adults for Sit-Down

All catering events are for 3 hours. Additional time may be added for an extra fee. Set up and decoration time is 1 hour prior to the event and no more than 6 people may arrive early to decorate.

Please review the terms & conditions page in this document for further details.

# Signature Dinner Menu I

## Salad Please select one

Artisan's Garden Salad with Balsamic Vinaigrette v

House Caesar Salad v

## Entrees For Buffet please select three, For Sit-Down please select four

### Chicken Parmigiano

Golden fried chicken breast, fresh mozzarella, tomato sauce

### Chicken Franchise

Sautéed breast of chicken, white wine-lemon sauce

### Penne A La Vodka v

Penne rigate, Italian tomatoes, cream, Pecorino Romano

### Orecchiette and Broccoli v

Little ear pasta, extra virgin olive oil, garlic, red pepper seeds, grana padano

### Eggplant Parmigiano v

Breaded eggplant cutlets, marinara sauce, fresh mozzarella

### Chicken Marsala

Sautéed chicken breast, mushrooms, Marsala wine sauce

### Roasted Day Boat Cod

Butter crumbed, lemon sauce

### Roasted Salmon v/gf

Blood orange sauce

### Spinach Pie v

Spinach, feta & pecorino in phyllo

## Sides

Buffets come with roasted potatoes and seasonal vegetables

Sit Down Dinners come with appropriate starch and vegetable

## Dessert:

NY Cheesecake

Chocolate Brownie

Price includes Soft Drinks, Coffee/Tea, and Homemade rolls. We offer brownies, mini pastries, cake pops & cupcakes for \$4.50pp. Custom sheet cake with your choice of flavor, filling, frosting and color personalization for \$4.50pp. If you choose to bring your own cake there is a \$2.50pp cake cutting fee.



# Signature Dinner Menu II

## Upon Arrival Please select two

*Served on tables family style*

Mediterranean Dips v

Fried Point Judith, RI Calamari v

Tomato Bruschetta

Italian Meatballs

## Salad Please select one

Artisan's Garden Salad with Balsamic Vinaigrette v

House Caesar Salad v

## Entrees For Buffet please select three, For Sit-Down please select four

### Chicken Parmigiano

Golden fried chicken breast, fresh mozzarella, tomato sauce

### Chicken Franchise

Sautéed breast of chicken, white wine-lemon sauce

### Roasted Day Boat Cod

Butter crumbed, lemon sauce

### Roasted Salmon v/gf

Blood orange sauce

### Penne A La Vodka v

Penne rigate, Italian tomatoes, cream, Pecorino Romano

### Eggplant Parmigiano v

Breaded eggplant cutlets, marinara sauce, fresh mozzarella

### Chicken Marsala

Sautéed chicken breast, mushrooms, Marsala wine sauce

### Rigatoni Bolognese v

Rigatoni pasta, housemade Bolognese sauce

### Certified Angus Beef® Grilled Top Sirloin gf

Marinated, grilled and sliced, dressed with demi-glace

### Certified Angus Beef® Petite Filet Mignon Demi Glace gf

(Sit Down Only \$18.00 Supplement)

## Sides

Buffets come with roasted potatoes and seasonal vegetables

Sit Down Dinners come with appropriate starch and vegetable

## Dessert Please select two

NY Cheesecake, Chocolate Brownie, Tres Leches

Price includes Soft Drinks, Coffee/Tea, and Homemade rolls. We offer brownies, mini pastries, cake pops & cupcakes for \$4.50pp. Custom sheet cake with your choice of flavor, filling, frosting and color personalization for \$4.50pp. If you choose to bring your own cake there is a \$2.50pp cake cutting fee.

# Signature Dinner Menu III

## Upon Arrival Please select four

*Served on tables family style*

Mediterranean Dips v

Fried Point Judith, RI Calamari v

Crabmeat Stuffed Mushrooms v

Swedish Meatballs

Avocado Toast

Golden Fried Shrimp

Clams Oreganata

Pigs in a Blanket

## Salad Please select one

Artisan's Garden Salad with Balsamic Vinaigrette v

House Caesar Salad v

## Entrees For Buffet please select three, For Sit-Down please select four

### Chicken Marsala

Sautéed chicken breast, mushrooms, Marsala wine sauce

### Penne A La Vodka v

Penne rigate, Italian tomatoes, cream, Pecorino Romano

### Shrimp and Gemili v

Gemili pasta, jumbo shrimp, grape tomatoes, spinach, garlic, cream, Grana Padano

### Chicken Parmigiano

Golden fried chicken breast, fresh mozzarella, tomato sauce

### Certified Angus Beef® Grilled Top Sirloin gf

Grilled and sliced, dressed with demi-glace

### Certified Angus Beef® Petite Filet Mignon Demi Glace gf

(sit down only) \$18.00 supplement

### Eggplant Parmigiano v

Breaded eggplant cutlets, marinara sauce, fresh mozzarella

### Roasted Day Boat Cod

Butter crumbed, lemon sauce

### Roasted Salmon v/gf

Blood orange sauce

## Sides

Buffets come with a fourth chaffer of roasted potatoes and seasonal vegetables

Sit Down Dinners come with appropriate starch and vegetable

## Dessert Please select two

NY Cheesecake, Chocolate Brownie

Tres Leches, Flourless Chocolate Cake, Crème Brule

Price includes Soft Drinks, Coffee/Tea, and Homemade rolls. We offer brownies, mini pastries, cake pops & cupcakes for \$4.50pp. Custom sheet cake with your choice of flavor, filling, frosting and color personalization for \$4.50pp. If you choose to bring your own cake there is a \$2.50pp cake cutting fee.

# Buffet Ad-Ons

## Additional Starter (+\$pp)

Avocado Toast Platter  
Fresh Fruit Platter  
Cheese Platter

## Additional Entrée (+\$pp)

Chicken Franchese  
Penne Vodka  
Orecchiette and Broccoli  
Roasted Day Boat Cod  
Roasted Salmon

Custom Food items are available. Don't see something you are looking for? Our Event Manager can work with you to create a package tailored to your needs.

## Salad Add-On (+\$pp)

Add Grilled Chicken for Salad  
Add Grilled Shrimp for Salad

## Additional Side (+\$pp)

Roasted Brussel Sprouts  
Cauliflower Au Gratin

## Carving Station (+\$pp)

Slow Roasted Selection of Meats, Minimum 30 people

Prime Rib au Jus  
Boneless Leg of Lamb au Jus  
Pork Loin with German Mustard

There is a \$75 fee for one carver, \$150 fee for two

## Pitchers Mimosa, Sangria or Bloody Mary's

Per glass ~or~ Per Pitcher

# Artisans Evening Cocktail Party

## Passed Hors d'oeuvres For 2 Hours

Please select 6 items

Sausage and Goat Cheese Stuffed Mushrooms

Italian Meatballs

Swedish Meatballs

Avocado-Feta Toast v

Point Judith, RI Fried Calamari v

Grilled Octopus with Skordalia (\$ supplement) v/gf

Domestic Cheese Platter v/gf

Pigs-n-a-blanket

Tomato and Mozzarella Bruschetta v

Filet Mignon Mini Skewers (\$ supplement) gf

Spinach and Cheese Puffs v

Buttermilk Fried Chicken Bites

Buffalo Wings

Golden Fried Shrimp (\$ supplement) v

Clams Oreganata v

Mini Crab Cake (\$ supplement) v

Mini Pizzas

Broccoli Rabe and Sausage Flatbread

Mozzarella Sticks

# Artisans Liquor Packages

## Beer and House Wine

for 2 hours

Any of Artisan's homebrewed beers and any of our house wines.  
Does not include bottled beer or wine not designated "house".

## Beer, Wine and Liquor Package

For 2 hours

Any of Artisan's homebrewed beers, bottled beers and any of our "house" wines. "House" liquor including house vodka, gin, rum, tequila, scotch, and bourbon. Does not include wine not designated as "house", top or mid shelf vodkas, tequilas, rums, gins, whiskeys, scotches or bourbons. Does not include cordials. Does not include champagne or brut.

## Premium Liquor Package

for 2 hours

Any of Artisan's Homebrewed beers, bottled beer and any of our house wines. Includes mid shelf liquors; Absolut, Stolli or Tito's vodka; Tangueray, Beefeater or Bombay gin; Jose Cuervo Gold tequila; Bacardi, Malibu, Meyers or Captain Morgan rum; Segrans 7, VO, Canadian Club whiskey; Jack Daniels, Red Stag bourbon; Dewars, JW Red, JW Black, Chivas scotch. Does not include wines not designated as 'House'. Does not include single malt scotches or cordials. Does not include champagne or brut.

## Ultra Premium Liquor Package

for 2 hours

Any of Artisan's Homebrewed beers, bottled beer, any of our house wines or any of the wines we offer "by-the-glass". Includes top shelf liquor including Grey Goose, Belvedere, Kettle One and Zyr vodka; Tangueray 10 and Bombay Sapphire gin; Patron Silver and Avian tequila, Jameson's Irish whiskey; Crown Royal whiskey; Maker's Mark, Gentleman's Jack and Woodford Reserve bourbon; Glenlivet 12 and Maccallan 12 single malt scotch; Pinch blended scotch. Amaretto di Sarrono, Baileys, Liquor 43, or Sambuca Romano cordials. Hennesey, Remy Martin or Courvoisier cognac. Does not include Johnny Walker Blue, does not include champagne or brut. Does not include craft beer bottles.

## Artisan's Beer & Wine Station

House Wine by the Bottle (1.5 liter)  
Pitchers of Artisan's Handcrafted Beers  
Artisan's Famous Sangria by the pitcher

Liquor Packages Do Not Include Shots

Cash bar or tab bar is available upon request

# Terms & Conditions for Catering

1. In order to reserve your banquet room Artisan's requires a \$200 deposit to hold the date. We do not accept personal checks. Deposits are non-refundable. All catering events are for 3 hours. \$100 will be added to your bill for every half hour over contracted end time. We charge a linen fee of \$30 which covers the cost of linens and napkins for your event. We offer a variety of linen color options. You must provide us with your linen color choice two weeks prior to your event. If no specific linen color is requested, we will order standard linens. A \$15 packaging fee will be charged for takeout of leftover food.

2. Final Headcount as well as Final Payment is due (5) five full days prior to your function. You can pay in cash or your credit card will be charged the package price for the final headcount (guaranteed number of guests confirmed) five business days prior to your event. On the day of your event, you will be charge for any additional guests over the guaranteed final headcount number. The additional charge will be calculated according to the package price per person. Package Prices do not include the 6.625% sales tax, 20% gratuity or room maintenance fees. Room maintenance fees will be charged if any damage occurs. It is your responsibility to call in your final guest count 5 business days before your scheduled function.

3. Once you provide the Final Headcount it cannot be decreased. Once the final number is in, that is the minimum number of guests you will be charged for.

4. Please note, although you may request a specific room for your event we cannot guarantee it. Rooms are subject to change based on management's discretion. Artisan's banquet rooms are assigned by the number of guests attending for the event. If attendance increases or decreases, Artisan's reserves the right, with notification, to reassign the room suitable for attendance.

5. We do not permit the use and consumption of an assorted candy bar or loose candies.

6. Artisan's management reserves the right to shut down a function due to disorderly conduct, illegal drinking by minors or any other reason that may jeopardize personnel, licenses or guests.

7. Decorations are to be approved by management; we do not allow the following decorations: confetti, no pushpins or tape or wall decorations to be used of any kind. Set up and decoration time is 1 hour prior to the event, and no more than 6 people may arrive early to decorate. Our wait staff is still completing their portion of set up, and it can create too much commotion. It is of the utmost importance to us that we give your party the full attention it needs. If prohibited decorations are used a fee of \$50 will be added to your bill. This fee covers the additional time it will take our staff clean up after your event.

8. If children are attending they must be supervised at all times. No arts and crafts, markers or paint, glue, glitter, stickers or face paint allowed.

9. The client will assume responsibility for any and all damages caused by the client or any of the client's guests. Artisan's will not assume responsibility for the damage or loss of any items in the Banquet room before, during, or following the event. In the event that something is damaged during setup or the course of your event we will assess a breakage fee for the cost of the item which was broken. The breakage fee will be added to your bill.

10. Cancellation: We understand that there are circumstances outside of your control which may require you to cancel your party less than 10 days prior to your event date. In that case we will make every effort to work with you to reschedule your party for another date/time. Under no circumstance will we be able to provide a full refund. Our cancellation policy is as follows:

Cancellation within 10 days prior to your event will result in your credit card being charged 50% of the total estimated party cost\*.

If you cancel within 5 days prior to your event (after final payment has been made) there will be no refund for cancellation. You will be responsible for 100% of the total estimated party cost\*

(\*Estimated party cost will be calculated from the information provided in the party contract and the estimated headcount)