

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

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%)

A 2.89% credit card processing fee applies if paying by credit card

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 Franchise 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 Mousse

Price includes Soft Drinks, Coffee/Tea, and Homemade rolls. We offer brownies, mini pastries, cupcakes for \$5.00pp. Custom sheet cake with your choice of flavor, filling, frosting and color personalization for \$5.00pp. If you choose to bring your own cake there is a \$3.00pp cake cutting fee or your own pastries \$3.00pp plating 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 Franchisee 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-glace

Sliced Strip Steak gf

Grilled and sliced, dressed with demi-glace (+ \$ 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 Mousse,, Tres Leches

Price includes Soft Drinks, Coffee/Tea, and Homemade rolls. We offer brownies, mini pastries & cupcakes for \$5.00pp. Custom sheet cake with your choice of flavor, filling, frosting and color personalization for \$5.00pp. If you choose to bring your own cake there is a \$3.00pp cake cutting fee or your own pastries \$3.00pp plating fee.

Signature Lunch Menu III

Upon Arrival Please select two

Served on tables family style

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

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

Sliced Strip Steak gf

Grilled and sliced, dressed with demi-glace (+\$ supplement)

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 Mousse, Tres Leches, Crème Brule

Price includes Soft Drinks, Coffee/Tea, and Homemade rolls. We offer brownies, mini pastries, cake pops & cupcakes for \$5.00pp. Custom sheet cake with your choice of flavor, filling, frosting and color personalization for \$5.00pp. If you choose to bring your own cake there is a \$3.00pp cake cutting fee or your own pastries \$3.00pp plating fee.

Artisans Brunch Buffet

Included in your Brunch Buffet

Avocado Toast

Ripe Avocado, The World's Best Feta, extra virgin olive oil; sourdough toasts

Texas French Toast

Thick sliced Texas toast, vanilla custard batter, powdered sugar, maple syrup

Scrambled Eggs

Crispy Bacon or Breakfast Sausage (choose both for +1.50pp)

Belgian Waffles

Seasonal Salad

mesclun greens, walnuts, dried cherries, bleu cheese, crisp apple slices, red wine vinegar, EVOO

Spaghetti Carbonara

Crispy Breakfast Potatoes or Rice Pilaf (choose both for + \$pp)

Assorted Seasonal Fresh Fruit

(Minimum 25 Adults, Start times between 11- 1pm)

Dessert + \$ per person

Cheesecake or Chocolate Mousse

Pitchers Mimosa, Sangria or Bloody Mary's

\$ per Pitcher

See following page for a list of Buffet Add-Ons

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.

Artisans Brunch Buffet Add-Ons

Entrée Add-Ons

- Chicken Franchese (+ \$pp)
- Penne Vodka (+ \$pp)
- Orecchiette and Broccoli (+ \$pp)
- Roasted Day Boat Cod (+ \$pp)
- Roasted Salmon (+ \$pp)
- Roasted Brussel Sprouts (+ \$pp)
- Cauliflower Au Gratin (+ \$pp)
- Add Grilled Chicken for Salad (+ \$pp)
- Add Grilled Shrimp for Salad (+ \$pp)

Omelet Station + \$ per person

Your guests can build their own Farm fresh egg omelets with a choice of various cheeses, ham, bacon, onion, mushrooms, peppers, tomato

Carving Stations

Choose one or more of the following slow roasted meats

- Prime Rib au Jus gf (+ \$pp)
- Boneless Leg of Lamb au Jus gf (+ \$pp)
- Pork Loin with German Mustard gf (+ \$pp)

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

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%)

A 2.89% credit card processing fee applies if paying by credit card

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.

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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

Chicken Marsala

Sautéed chicken breast, mushrooms, Marsala wine 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

Roasted Day Boat Cod

Butter crumbed, lemon sauce

Roasted Salmon v/gf

Blood orange sauce

Eggplant Parmigiano v

Breaded eggplant cutlets, marinara sauce, fresh mozzarella

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 Mousse

Price includes Soft Drinks, Coffee/Tea, and Homemade rolls. We offer brownies, mini pastries, cake pops & cupcakes for \$5.00pp. Custom sheet cake with your choice of flavor, filling, frosting and color personalization for \$5.00pp. If you choose to bring your own cake there is a \$3.00pp cake cutting fee or your own pastries \$3.00pp plating 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

Certified Angus Beef® Grilled Top Sirloin gf

Marinated, grilled and sliced, dressed with demi-glace

Sliced Strip Steak gf

Grilled and sliced, dressed with demi-glace (+\$ supplement)

Chicken Parmigiano

Golden fried chicken breast, fresh mozzarella, tomato sauce

Chicken Franchise

Sautéed breast of chicken, white wine-lemon sauce

Chicken Marsala

Sautéed chicken breast, mushrooms, Marsala wine sauce

Penne A La Vodka v

Penne rigate, Italian tomatoes, cream, Pecorino Romano

Rigatoni Bolognese v

Rigatoni pasta, housemade Bolognese sauce

Roasted Day Boat Cod

Butter crumbed, lemon sauce

Roasted Salmon v/gf

Blood orange sauce

Eggplant Parmigiano v

Breaded eggplant cutlets, marinara sauce, fresh mozzarella

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 Mousse, Tres Leches

Price includes Soft Drinks, Coffee/Tea, and Homemade rolls. We offer brownies, mini pastries, cake pops & cupcakes for \$5.00pp. Custom sheet cake with your choice of flavor, filling, frosting and color personalization for \$5.00pp. If you choose to bring your own cake there is a \$3.00pp cake cutting fee or your own pastries \$3.00pp plating 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

Certified Angus Beef® Grilled Top Sirloin gf

Grilled and sliced, dressed with demi-glace

Sliced Strip Steak gf

Grilled and sliced, dressed with demi-glace (+ \$ supplement)

Chicken Marsala

Sautéed chicken breast, mushrooms, Marsala wine sauce

Chicken Parmigiano

Golden fried chicken breast, fresh mozzarella, tomato sauce

Shrimp and Gemili v

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

Penne A La Vodka v

Penne rigate, Italian tomatoes, cream, Pecorino Romano

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 Mousse, Tres Leches, Flourless Chocolate Cake, Crème Brule

Price includes Soft Drinks, Coffee/Tea, and Homemade rolls. We offer brownies, mini pastries & cupcakes for \$5.00pp. Custom sheet cake with your choice of flavor, filling, frosting and color personalization for \$5.00pp. If you choose to bring your own cake there is a \$3.00pp cake cutting fee or your own pastries \$3.00pp plating fee.

Buffet Add-Ons

Additional Starters

Avocado Toast Platter (+ \$pp)

Fresh Fruit Platter (+ \$pp)

Cheese Platter (+ \$pp)

Additional Entrées

Chicken Franchise (+ \$pp)

Penne Vodka (+ \$pp)

Orecchiette and Broccoli (+ \$pp)

Roasted Day Boat Cod (+ \$pp)

Roasted Salmon (+ \$pp)

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-Ons

Add Grilled Chicken for Salad (+ \$pp)

Add Grilled Shrimp for Salad (+ \$pp)

Additional Sides

Roasted Brussel Sprouts (+ \$pp)

Cauliflower Au Gratin (+ \$pp)

Carving Station

Slow Roasted Selection of Meats, Minimum 30 people

Prime Rib au Jus (+ \$pp)

Boneless Leg of Lamb au Jus (+ \$pp)

Pork Loin with German Mustard (+ \$pp)

Pitchers Mimosa, Sangria or Bloody Mary's

+\$ per pitcher

Artisans Evening Cocktail Party

Passed Hors d'oeuvres hor d'oeuvres passed for 2 hours of your 3 hour party

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

Minimum of 30 people

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 Per Bottle (1.5 liter)

Pitchers of Artisan's Handcrafted Beers

Artisan's Famous Sangria per pitcher

Liquor Packages Do Not Include Shots

Cash bar or tab bar is available upon request

Terms & Conditions for Catering

We require a \$200 deposit to hold your event date. Deposits are non-refundable and must be paid by Cash or Credit Card. Personal checks are not accepted. (Initial)

1. All catering events are for 3 hours. Extension of your party will depend on availability. You will be charged an additional \$200 for every half hour over contracted end time. (Initial)
2. 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. (Initial)
3. If you would like to take food home a \$25 packaging fee will be charged for takeout of leftover food. (Initial)
4. Final Headcount as well as Final Payment is due (5) five full days prior to your function. You can pay by 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. A 2.89% credit card processing fee will be charged if paying by credit card. On the day of your event, you will be charged for any additional guests over the guaranteed final headcount number. The additional charge will be calculated according to the package price per person. It is your responsibility to call in your final guest count 5 business days before your scheduled function. (Initial)
5. 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. (Initial)
6. 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. (Initial)
7. 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, without notification, to reassign the room suitable for attendance. (Initial)

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. (Initial)

Please discuss any decorations, such as centerpieces and flower walls, with management prior to your event; We **Do Not** allow confetti or wall decorations of any kind. Set up and decoration time is 1 hour prior to your event, and no more than 6 people may arrive early to decorate. If prohibited decorations are used a fee of \$200 will be added to your bill. This fee covers the additional time it will take our staff clean up after your event. (Initial)

If children are attending your event they must be supervised at all times. No arts and crafts, markers, paint, glue, glitter, stickers, play dough or face paint allowed. Children must not be allowed to run around the event space. (Initial)

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. (Initial)

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: (Initial)

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)