



Catering Brochure

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11920 Saradrienne Lane | Bonita Springs | FL | 34135



Full-Service Custom Catering | Event & Wedding Planning
Event Design | Exceptional Celebrations | Corporate Events

– HORS D'OEUVRES –

C– Chaffing Dish GF– Gluten Free

Seafood

Shrimp

- Jumbo Shrimp Shooters Marinated with Lime & Sea Salt Served with a Tequila Cocktail Sauce **GF**
- Jumbo Shrimp with a Citrus Marinade & an Old Bay Cocktail Sauce **GF**
- Spicy Grilled Jumbo Gulf Shrimp with a Bourbon Glaze **C GF**
- Bacon Wrapped Barbeque Shrimp on a Skewer **C GF**
- Coconut Crusted Shrimp with a Sweet N Sour Sauce **C**
- Sweet N Sour Shrimp Dumplings **C**
- Savory Deviled Eggs with Baby Shrimp **GF**
- Belgian Endive Stuffed with Cold Grilled Gulf Shrimp & Mango **GF**
- Mexican Shrimp Bites with guacamole on top of Tortilla chip



Sesame

Ahi Tuna | Salmon

- Thai Rice Paper Spring Rolls with Ahi Tuna & Spicy Roasted Garlic Sauce **GF**
- Ahi Tuna and Avocado Mixed In Soy Sauce on Sliced Cucumber Topped with Seeds **GF**
- Selection of Sushi Rolls Served with Pickled Ginger, Wasabi, & Wakami Salad **GF**
- Scottish Smoked Salmon on French Baguettes with Capers, Berries, & Dill Cream
- Sliced Sesame Toasted Ahi Tuna with Ponzu Sauce
- Tuna & Mango Tartare Spoons
- Salted Chip topped with Caviar with Crème Fraiche **GF**
- Smoked trout Blinis with Crème Fraiche and Dill
- Glazed Salmon Bites
- Tuna Tartar Cups on a Bed of White Rice **GF**



Crab | Lobster

- Florida Stone Crab Claws Out of the Shell with a Green Mustard Sauce -In Season May– October) **GF**
- Artichoke Bottoms Stuffed with Crab Salad **GF**
- Jumbo Lump Miniature Crab Cakes with a Fresh Tarragon Tartar Sauce **C**
- Lobster & Mango Spring Rolls with a Sweet N Sour Sauce **C**
- Lobster Salad Crostini
- Mini Lobster Rolls
- Crab Salad Crostini

Scallops | Oysters | Mussels | Calamari

- Pan Seared Sea Scallops with a Cilantro Citrus & Caviar **C GF**
- Bacon Wrapped Scallops **C GF**
- Lightly Fried Calamari with Red and Green Peppers Served with Marinara Sauce **C**
- Couch Fritters with Key Lime Aioli **C**

****Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. ****

– HORS D'OEUVRES –

C– Chaffing Dish GF– Gluten Free

Chicken

- Marinated Soy Chili Grilled Chicken Sate with a Thai Peanut Sauce **C GF**
- Chicken & Bacon Satay Served with a Peanut Sauce **C**
- Coconut Encrusted Chicken Sate with a Sweet N Sour Sauce **C**
- Teriyaki or Barbeque Glazed Chicken Wings **C GF**
- Tempura Battered Chicken & Waffle Skewers Served with a Creamy Maple Butter Sauce **C**
- Herb Roasted Chicken Meatball with Spinach, Fontina Cheese, Prosciutto & Roasted Red Pepper **C**
- Buffalo Chicken Polpette Served with Celery Sticks and Blue Cheese or Ranch **C**
- Buffalo Pulled Chicken Sliders with Melted Blue Cheese Crumbles **C**
- Spiced Chicken Empanadas with Lime Sour Cream Dipping Sauce **C**
- Fried Chicken Slider with Red Cabbage Slaw with Spicy Mayo **C *Built***
- Mini Chicken & Waffle Bites
- Chicken Cordon Bleu Croquettes
- Honey Lime Grilled Chicken Thighs Skewer **GF**

Turkey

- Oven Roasted Turkey Roll Ups with an Herb Cream Cheese *** Can be Made GF***
- Monte Cristo Sliders on Sweet Hawaiian Rolls (raspberry preserve, turkey, ham, swiss cheese)

Pork | Ham | Bacon

- Baked Honey Ham Bruschetta with Apple Brie & Honey Mustard
- Marinated & Grilled Pork Tenderloin Skewers with a Mango Chutney **C GF**
- Sliced pear wrapped with prosciutto & blue cheese **GF**
- Braised Pork Belly Cubes **GF**
- Domestic Mushrooms Stuffed with Italian Bacon, Monchego Cheese, & Mushroom Duxelle **C**
- Grilled Asparagus Wrapped with Prosciutto Di Parma **GF**
- BLT Crostini Topped with Spicy Mayo
- Bacon Wrapped Brussel Sprouts with a Maple Dijon
- Antipasto Skewers of Fresh Mozzarella Balls, Prosciutto Di Parma, & Cherry Tomatoes **GF**
- Prosciutto Di Parma and Melon Skewers **GF**
- Jalapeno Popper Wrapped in Bacon **C GF**
- Barbecue Orange Glazed Pulled Pork Sliders on Sweet Hawaiian Rolls **C *NOT BUILT***

Duck | Gator

- Roasted Duck Pot Stickers with a Sweet Chili Pepper Sauce **C**
- Maple Leaf Farms Coconut Encrusted Duck Skewers with a Sweet Chili Pepper Sauce **C**
- Crispy Gator Tail Bites with a Sweet Pepper Jelly **C**



– HORS D'OEUVRES –

C– Chaffing Dish GF– Gluten Free

Beef

- Prime Beef Tenderloin Bruschetta Served on Roasted Garlic Toast with Creamy Horseradish
- Prime Beef Tenderloin Skewers with a Hot Gorgonzola Sauce **C GF**
- Beef Tenderloin Medallions with Lemon, Thyme, & Garlic Butter with Panini Rolls on the Side **C (GF without rolls)**
- Beef Tenderloin Crostini Topped with Merlot Jam
- Garlic Roast Beef with Creamy Horseradish & Arugula on Mini Panini Rolls **GF, without rolls**
- Sweet N Sour Meatballs with Red & Yellow Bell Peppers **C**
- Asian Braised Short Ribs on a Steamed Bun with a Pickled Vegetable Slaw **C**
- BBQ Beef Brisket Sliders with Caramelized Onions **C (GF without rolls)**
- Beef Brisket Shooters Topped with Slaw
- Beef Carpaccio with White Wine, Mustard, Green Peppercorn Sauce, Pecorino Romano & Baby Arugula
- Mini Beef Wellington **C**
- Teriyaki Beef Satay **C GF**
- Steak & Potato Stacks **C GF**
- Jalapeño Horseradish Filet Bites **C GF**
- Japanese Beef Tataki Rolls
- Cheeseburger Sliders (with lettuce, tomato, onion)
- Cheeseburger Eggrolls **C**
- Spaghetti and Meat Forks/Skewers
- Mini Short Rib Grilled Cheese **C**
- Bacon Burger Sliders on Sweet Hawaiian Rolls with Cheddar Cheese



Lamb

- Grilled Baby Lamb Chops with Provencal Crust **C**
- Grilled Baby Lamb Chops Seasoned with Whole Grain Mustard **C GF**
- Grilled Baby Lamb Chops with a Fresh Tomato & Mint Salsa **C GF**
- Lamb meatballs with tzatziki sauce **C**

Vegetarian

- Buffalo Cauliflower with Blue Cheese or Ranch Dipping Sauce **C GF**
- Fresh Buffalo Mozzarella Balls & Tomato Skewers with Basil & Olive Oil **GF**
- Roasted Artichokes Wrapped in Phyllo Pastry with Gruyere Cheese **C**
- Porcini Mushroom & Black Truffles Wrapped in Phyllo Pastry
- Domestic Mushrooms Stuffed with Californian Spinach & Three Cheeses **C**
- Belgian Endive Stuffed with Parmesan Artichoke Tapenade **GF**
- French Brie with Raspberries in Miniature Savory Pastry Shell
- French Brie Tartlets with Caramelized Onions & Mango Chutney
- Vegetable Potstickers

– HORS D'OEUVRES –

C– Chaffing Dish GF– Gluten Free

Vegetarian (continued)

- Fresh Salsa & Guacamole Dips with Fresh Baked Chips & Pita Bread
- Spicy Gazpacho Served in Shot Glasses **GF**
- Chick Pea Homemade Hummus with Assorted Vegetables and Toasted Pita Triangles **GF** **With No Bread**
- Fried Mac & Cheese with Panko & Sriracha Ranch Dip **C**
- Blue Cheese Stuffed Baby Artichokes
- Blue Cheese Crostini Topped with Balsamic Roasted Grapes
- Assorted Miniature Quiches **C**
- Vegetable Crudités with an Ancholade Dipping Sauce **GF**
- Wild Mushroom Risotto Cakes with Bel Pease **C**
- Fresh Californian Spinach & Feta Cheese Wrapped in Phyllo Pastry **C**
- Cucumber Canapés with Herbed Cream Cheese
- Vegetable Rice Paper Wraps with Avocado Cilantro and Lime **GF**
- Eggplant Ricotta Bites **C**
- Truffle Deviled Eggs **GF**
- Pimento Cheese Stuffed Deviled Eggs
- Cilantro Lime Watermelon with Feta Bites Shooter Cups **GF**
- Fort Myers Famous Beach Bread Bruschetta
- Heirloom Tomato Caprese Frico Cups
- Fig & Brie Tartlets
- Bruschetta with Apple Brie & Honey
- Pear, Brie & Arugula Skewers
- Mini Grilled Cheese with Arugula, Sun-dried Tomatoes & Mushrooms **C**
- Grilled Cheese & Tomato Soup Shooters **C**
- Watermelon & Feta Shooters **GF**
- Fresh Mozzarella Balls & Tricolor Tortellini Skewers with a Pomodoro Sauce **GF**
- Eggplant Rollatini Stuffed with Ricotta Cheese, Fresh Basil, & a Touch of Tomato **C**
- Grilled Bruschetta of Tomato & Fresh Mozzarella
- Mushroom and Caramelized Onion Polenta Bites
- Whipped Feta with Roasted Tomatoes Crostini
- Caramelized onion & Goat Cheese Bites topped with Honey



– SALADS –

DF– Dairy Free GF– Gluten Free

**** All Salads GF unless it contains Croutons****

Salads

- Spring Green Salad with Sun-Dried Cherries, Crumbled Gorgonzola Cheese, Oven Roasted Tomatoes, & a Balsamic Dressing Optional: Add Spicy Pecans or Candid Walnuts
- Hand Tossed Caesar Salad with Ciabatta Bread Croutons, Kalamata Olives, Roasted Tomatoes, & Fresh Parmesan Cheese
- Mixed Baby Greens with Roasted Beets, Caprino Cheese, Caramelized Balsamic Onions, Honey Roasted Pecans, & a Balsamic Vinaigrette **GF & DF**
- Mixed Green Salad with Feta Cheese, Honey Roasted Walnuts, & Marinated Tomato Greek Vinaigrette
- Romaine Salad with Cucumbers, Tomatoes, Candied Walnuts, Mandarin Oranges and Crumbled Blue Cheese with a Balsamic Vinaigrette
- Field of Greens with Sweet & Sun-Dried Cranberries, Bleu Cheese, & Honey Vinaigrette with Spicy Pecans
- Greek Salad with Fresh Tomato, Cucumber, Bermuda Onion, Kalamata Olives, & Imported Feta Cheese with a Greek Vinaigrette
- Waldorf Salad with Red Leaf Lettuce, Red Grapes, Red and Green Apples, Chopped Pecans, Crumbled Goat Cheese with Raspberry Walnut Vinaigrette
- Artisan Bundles Wrapped Cucumber, Heirloom Tomatoes & Aged Balsamic Dressing
- Artichoke & Hearts of Palm Salad with Red Wine Vinaigrette **GF & DF**
- Tomato & Cucumber Salad with Red Wine Vinaigrette **GF & DF**
- Grilled Corn Salad with Swiss Cheese, Cilantro, & Lemon
- Fresh Florida Corn Salad with Ham & Roasted Sweet Onions **GF & DF**
- Black Bean & Corn Salad with Cilantro Red Pepper **GF & DF**
- Broccoli Salad with Raisins & a Yogurt Dressing
- Tomato Basil Caprese with Fresh Mozzarella & Balsamic Drizzle



Protein Salads

- Napolean Salad Stack– Toasted Parmesan Crouton, Prosciutto, Creamy Goat Cheese, Arugula, Raspberry Vinaigrette
- Seafood Salad of Shrimp Scallops & Crab with an Orange Sauce **GF & DF**
- Mixed Green Salad with Grilled Asparagus, Fresh Florida Strawberries, Prosciutto Di Parma, Artichokes, & a Strawberry Balsamic Vinaigrette **GF & DF**
- Antipasto Salad of Mixed Imported Olives, Prosciutto Di Parma, Fresh Mozzarella, & Fire Roasted Red Peppers Over a Bed of Baby Arugula with a Balsamic Vinaigrette **GF & DF**
- Cold Grilled Shrimp & Mango Salad Served on a Bed of Arugula with a Strawberry Balsamic Dressing **GF & DF**
- Potato Salad with Applewood Smoked Bacon

– MAIN ENTRÉES –

C– Chaffing Dish GF– Gluten Free

Pastas

- Chilled Penne Pasta Salad with Fresh Mozzarella, Vine Ripe Tomatoes, Basil & Olive Oil
- Penne Pasta with Roasted Red Peppers, Grilled Italian Sausage, & Caprino Cheese with a Fresh Pomodoro Sauce
- Olive Oil & Herb Marinated Grilled Chicken Alfredo with Pappardelle Pasta & Aged Romano
- Pappardelle Pasta with Bolognese Sauce
- Penne Pasta with Artichokes, Basil, & Fresh Mozzarella with Fresh Pomodoro Sauce
- Tri Color Cheese Tortellini Tossed in Creamy Basil Alfredo Sauce
- Tri Colored Tortellini Tossed in Sun Dried Tomatoes with Pesto and Fresh Vegetables
- Penne Pasta Tossed with Fresh Tomato Sauce & Imported Parmesan
- Imported Wild Mushroom Ravioli with Pancetta, Porcini Mushrooms, & Baby Spinach Drizzled with Extra Virgin Olive Oil
- Home Made Cheese Ravioli Stuffed with Butternut Squash
- Orzo Pasta with Tuscan Grilled Vegetables (**Room Temp**)
- Penne Pasta with Roasted Red Peppers, Sweet Peas, & a Creamy Pomodoro Sauce
- Farfalle Pasta with a Roasted Garlic White Wine Sauce, Prosciutto Di Parma With Fresh Spinach & Pecorino Romano
- Penne Pasta Carbonara with Bacon, Peas, Onions Cooking in a Light Cream
- Penne Pasta Tossed with Fresh Shrimp, Sweet Peas, & a Creamy Pomodoro Sauce
- Bologna's Finest Three Meat Tomato Sauce Simmered to Perfection & Served Over Rigatoni Pasta
- Lobster Ravioli Tossed with Basil & Lemon Butter

Gluten Free Penne Pasta & Spaghetti Pasta Upon Request



– MAIN ENTRÉES –

C– Chaffing Dish GF– Gluten Free

Chicken

Entrees can be Plated or Buffet Style

*-Olive Oil Marinated & Grilled Chicken Breast Topped with Fresh Spinach & Roasted Red Peppers **C GF***

*-Marinated & Grilled Chicken Breast with Portobello Mushroom & Spinach Cooking in Sauce Madeira **C GF***

*-Fresh off the Grill Barbeque Chicken Breast **C GF***

*-Chicken Parmesan: Panko Breaded Chicken Breast Baked in the Oven with Fresh Cut Mozzarella Cheese in Marina Sauce **C***

*-Pan Seared Lightly Breaded Chicken Breast Served with Fresh Lemon & White Wine Sauce **C***

*-Tropical Jamaican Jerk Chicken: Boneless or Whole **GF***

*-Franciase Roasted Shallots, & a Creamy White Wine Sauce **C GF***

*-Wild Mushroom & Spinach Stuffed Chicken Breast **C***

*-Grilled Chicken Breast with Mango & Peach Salsa Finished in a Pina Colada Rum Glaze **C GF***

*-Spinach & Cheese Stuffed Chicken Breast with a Creamy White Wine Sauce **C GF***

*-Chicken Cordon Bleu– Chicken Breast Filled with Black Forest Ham, Gruyere Cheese Breaded and Seasoned Bread Crumbs. Finished with a Chardonnay Grape Sauce **C***

*-Chicken Picatta with Capers, Lemon, & White Wine **C GF***

*-Caprese Stuffed Chicken Breast with Balsamic Glaze **C GF***

-Pan Seared Bone-in Chicken Breast

*-Cowboy Butter Airline Chicken **GF***

-Chicken Francese with Lemon Butter Sauce

*-Grape & Balsamic Glazed Prosciutto Wrapped Chicken **GF***

-Chicken and Artichokes over Israeli Cous Cous

*-Pistachio Crusted Chicken Breast with Orange Beurre Blanc **GF***

*- Honey Lime Grilled Chicken Thighs Skewer **GF***



— MAIN ENTRÉES —

C– Chaffing Dish GF– Gluten Free

Seafood

Entrees can be Plated or Buffet Style

Crab | Lobster | Shrimp

- Half Maine Lobster with Julian of Winter Vegetables & Salt Baked Fingerling Potatoes **C GF**
- Jumbo Lump Crab Louie Stacks with Avocado **GF**



Salmon

- Oven Roasted North Atlantic Salmon with a Creamy Chardonnay & Dill Sauce **C GF**
- North Atlantic Salmon Grilled to Perfection with a Dill & Lemon Butter Sauce **C GF**
- Poached Salmon with Dill Cream—Chilled or Room Temperature **Tray/No Chafer/GF**
- Toragashi Grilled Chili Salmon **GF**
- Blackened Salmon with Black Bean Corn Succotash **GF**
- Miso Glazed Salmon with Scallion Jasmin Rice

Mahi Mahi

- Blackened Mahi Mahi Topped with Mango & Strawberry Salsa with Cilantro & Lime **C GF**
- Marinated Florida Mahi Mahi Served with a Key Lime Butter Sauce **GF**
- Marinated & Grilled Mahi Mahi with a Pineapple & Ponzu Glaze **C GF**



Grouper

- Grilled Gulf Grouper with Julian of Fresh Garden Vegetables with a Ginger Aromatic Sauce **C GF**
- Florida Grouper with a Hazelnut Crust & Mandarin Orange & Franghca Butter Sauce **C**
- Blackened Grouper with Sautéed Shrimp, Blue Crab, Caramelized Bananas, Spinach, & Grape Tomatoes in Béarnaise Sauce **C GF**
- Coconut Poached Grouper with Lobster medallions (turmeric, coconut ginger butter sauce)
- Grouper Oscar Pan seared, Asparagus Prosciutto Wrapped Lump Crabmeat **GF**
- Roasted Grouper with Clam & Chorizo Creole Tomato Butter **GF**
- Parmesan Crusted Grouper with Chili Corn Relish

Sea Bass

- Grilled Chilean Sea Bass Topped with Julianne of Tuscan Vegetables with a Ginger Aromatic Sauce **C GF**
- Chilean Sea Bass Pan Seared Served with Fresh Artichokes en Barigual (Province Style) White Wine

Tuna

- Sashimi Grade Tuna Served with Wakame Salad, Pickled Ginger, Wasabi, & a Lemon Lime & Coriander Ponzu **GF**
- Black & White Sesame Encrusted Ahi Tuna with a Ginger Coriander Sauce **GF**

– MAIN ENTRÉES –

C– Chaffing Dish GF– Gluten Free

Seafood (continued)

Scallops | Mussels | Oysters

-Prince Edward Island Mussels Sautéed with Fresh Basil & Sweet Butter with Linguini Served with Either Pomodoro Sauce or White Wine Sauce

C GF

-Coldwater Oysters & Clams on the Half Shell GF

-Deep Fried Scallops with Tarragon Tartar

-Sambal Bean Paste Spicy Scallops with Coconut Beurre Blanc



Snapper | White Fish

-Pan Seared Florida Yellowtail Snapper with a Potato Crust & a Citrus Dressing C GF

Mixed Seafood

-Paella with Chicken, Chorizo, Calamari, Mussels, & Sofrito C GF

Vegan Options

-Vegetable Wellington , Carrots & Spinach

-Quinoa Stuffed Bell Pepper with Black Beans, Carrots & Celery

-Cauliflower Steaks

-Mushroom with Eggplant Caponata



– MAIN ENTRÉES –

C– Chaffing Dish GF– Gluten Free

Meat

Entrees can be Plated or Buffet Style

- Sliced Prime Beef Tenderloin on a Bed of Fresh Wilted Spinach with Creamy Horseradish & Panini Rolls (**GF WITHOUT Rolls**) **C**
- Prime Beef Tenderloin Carving Station with a Creamy Horseradish Sauce, Béarnaise Sauce, Au Jus or Hollandaise Sauce **Heat Lamp/ GF**
- Oven Roasted Prime Rib with Garlic & Herbs Served with Creamy Horseradish & Au Jus
- Grilled Prime Beef Tenderloin served in a Port Wine & Truffle Demi Glaze

Heat Lamp or C

- Slow Braised Short Rib of Beef with Cabernet Sauce
- Slow Roasted Beef Brisket (BBQ or Red Wine Demi Mushroom Sauce) **C GF**
- New York Strip Roasted with Fresh Herbs Served with a Green Pepper Corn Sauce **C GF**
- Grilled New York Strip Steak with a Chimichurri Sauce
- Italian Stuffed Steak Pinwheel (raisins, pine butts, spinach, garlic, provolone)
- Pepper crusted Tri Tip Steak with House Chimichurri **GF**
- Bourbon Marinated Filet Tips served with a Mushroom Demi **GF**

Kobe | Wagu Beef

- Kobe Beef Tenderloin Served on a Bed of Fresh Braised Spinach with Shallots & Port Wine Demi Glaze with Black Truffle Oil **Room Temp GF**
- Wagu Beef Tenderloin with Broccoli Rabe with Light Garlic on Filet & White Wine Truffle Demi Glaze **GF**
- Wagu Beef Tenderloin Filet with a Port Wine Sauce **Lamp/Carved GF**

Pork | Ribs | Lamb

- Slow Roasted Ribs & Grilled with Texas Barbeque Sauce (baby back or st. louis) **C GF**
- Roasted Pork Loin with Apple Brandy Smothered **GF**
- Oven Roasted Pork Loin Stuffed with Californian Spinach & Florida Mangos **C GF**
- Roasted Rack of Lamb with Moroccan Spices & a Mint Glaze **C GF**
- Fig & Pecan Pork Tenderloin
- Honey Mustard Crusted Pork Tenderloin **GF**
- Apple Cider Grain Mustard Glazed Pork Ribeyes **GF**
- Bacon & Exotic mushroom stuffed pork loin **GF**
- Brown Peach sauce Pork Ribeye **GF**



– MAIN ENTRÉES –

C– Chaffing Dish GF– Gluten Free

Meat

Pork (continued)

-Bacon & Exotic Mushroom Stuffed Pork Loin **GF**

-Apple & Brandy Smothered Pork **GF**

- Brown Peach Sauce Pork Ribeye **GF**

Turkey | Ham

-Oven Roasted Fresh Turkey with Roasted Onion Gravy & Cornbread Stuffing **C**

-Oven Roasted Turkey Wraps with Avocado & Crisp Romaine

-Honey Baked Ham with a Pineapple and Rum Raisin Glaze **C GF**

Others

-Empanadas: Beef, Pork, & Chicken **C**

Off the Grill (option to be grilled onsite)

-Fresh Bratwurst Grilled to Order with all the trimmings **C (GF with NO Bread)**

-Sirloin Burgers with Fresh Baked Rolls, Sliced Tomato, Sliced Avocado, Crisp Greens, & Cheddar Cheese Ketchup & Mayonnaise **C**

-Jumbo Beef Franks with Fresh Baked Rolls, Sauerkraut, Onions, & Spicy Mustard **C GF**

-Smoked Sausage Rolls with a Dijon Mustard **C GF**

-Barbeque Chicken Breast **GF**

- Bacon Burger Sliders on Sweet Hawaiian Rolls with Cheddar Cheese

****Eating Undercooked or Raw foods can be hazardous to your health****



– SIDE DISHES –

C– Chaffing Dish GF– Gluten Free

Vegetables

Asparagus | Green Beans

- Fresh Grilled Asparagus with Lemon & Feta **Tray GF**
- Grilled Asparagus Topped with Fresh Lemon, Tomatoes, & Seasoned Bread Crumbs **Tray**
- French Green Beans with Roasted Almonds, Pancetta, & Fontina Cheese **C GF**
- French Green Beans Steamed with Roasted Shallots & Toasted Almonds **C GF**
- Black Bean Corn Succotash **GF**

Broccoli | Brussel Sprouts

- Pan Roasted Brussel Sprouts with Bacon & Balsamic Onions **C GF**
- Fresh Steamed Broccoli with Seasoned Bread Crumbs & Roasted Tomatoes **C**

Cauliflower | Eggplant | Artichokes | Carrots

- Oven Roasted Cauliflower with Imported Parmesan **C GF**
- Honey Glazed Carrots **C GF**
- Braised Artichoke Bottoms Stuffed with Roasted Vegetable Ratatouille & Roasted Garlic **C GF**
- Lightly Seasoned Italian Eggplant Rollatini with Ricotta Salata & Pomodoro Sauce **C**

Others

- Grilled Seasonal Vegetables (Yellow zucchini, peppers, asparagus) with Extra Virgin Olive Oil & Shaved Parmesan Cheese

Tray/Chafar GF

- Steamed Vegetable Medley with Tarragon & Ginger **C GF**
- Slow Roasted Hickory Beans **C GF**
- Spaghetti Squash with Olive Oil and Tomatoes **C GF**
- Parsnip Puree



– SIDE DISHES –

C– Chaffing Dish GF– Gluten Free

Starch

Potatoes

- Slow Roasted Potato Gratin with Light Cream, Roasted Garlic, & Imported Parmesan Cheese **C GF**
- Roasted Garlic & Parmesan Mashed Potatoes **C GF**
- Oven Roasted Red Skin Potatoes with Parmesan Herbs, Lemon **C GF**
- Sea Salt Baked Fingerling Potatoes with Lemon Butter **C GF**
- Loaded Potato Skins with Bacon, Cheddar, Broccoli, & Sour Cream **C GF**
- Candied Sweet Potato Casserole with Brown Sugar & Maple Syrup **C GF**



Rice | Quinoa

- Creamy Parmesan Potatoes Puree **C GF**
- Basmati Rice Pilaf with Carrots, Onion, & Celery Seasoned with Black Pepper & Lemon **C GF**
- Orange Jasmine Rice with Garden Vegetables **C GF**
- Caribbean Coconut Rice & Peas (yellow rice, Israeli Cous Cous) **C GF**
- Hawaiian Rice with Grilled Vegetables (white rice) **C GF**
- Wild Rice with Sliced Almonds & Seedless Grapes **C GF**
- Brown Rice **C GF**
- Quinoa with Artichokes, Edamame, & Roasted Red Peppers with an Italian Parsley Vinaigrette **GF**
- Risotto: Wild Mushroom, Truffle or Vegetable
- Scallion Jasmine Rise

Others

- Sweet Sautéed Crisp Fried Green Plantains **GF**
- Jalapeno Corn Bread
- Chilled Ratatouille Salad



– DESSERTS –

C– Chaffing Dish GF– Gluten Free

Sweets

- Fresh Baked Gourmet Cookies
- Chocolate Dipped Ricotta Cheese Cannoli
- Miniature Fresh Fruit Tarts
- Miniature Key Lime Tarts
- Assorted Miniature Cheesecakes
- Chefs Choice: Assorted Miniature French Pastries
- Whipped Mascarpone Cheese in Chocolate Cups with Fresh Berries & Lady Finger Cookies
- Chocolate Fudge Brownies with Raspberries & Cream
- S'mores Station
- Cookie & Milk Shooters
- Churros with Chocolate Dipping Sauce
- Assortment of Macaroons
- Oreo Mousse Shooters
- Chocolate Fondue with Fresh Strawberries & Pineapples **GF**
- Chocolate Covered Strawberries and Pineapples **GF**
- Tiramisu in Belgian Chocolate Cups with Fresh Fruit
- Chocolate Truffles **GF**
- Individual Chocolate Mousse with Fresh Raspberries & Tahitian Vanilla Sauce **GF**
- Miniature Raspberry Crème Brûlée
- Assorted Chocolate Covered Cheesecake Lollipops
- Assorted Cake Pops
- Assorted Miniature Cupcakes
- Miniature Lemon Squares
- Miniature Apple Tartlets
- Assorted Miniature Cheese Cake Shooters
- Strawberry Shortcake in Mason Jars
- Apple Crisp in Mason Jars
- Blue Beery Cobbler in Mason Jars
- Tempura Fried Donuts **C**
- Fresh Fruit Tray **GF**



– FOOD STATIONS –

C– Chaffing Dish GF– Gluten Free

Mashed Potato Bar GF C

Garlic Roasted and Wasabi Mashed Potatoes Served in Martini Glasses with Toppings to Include Bacon, Cheddar, Chives, Sour Cream, Bleu Cheese, & Herbed Butter

Martini Glass Optional

Mac and Cheese Bar C

Homemade Creamy Macaroni and Cheese, Grilled Ham Bites, Bacon Bits, Diced Tomatoes, Sour Cream, Scallions, Grated Cheddar Cheese, Sautéed Onions and Mushrooms

Martini Glass Optional

Salad Station GF

Mixed baby Greens, Crisp Romaine, Baby Broad Leaf Lettuces with a Variety of Fresh Ingredients Caramelized Balsamic Onions, Honey Roasted Pecans, Sun Flower Seed, Hungarian Feta Cheese, Diced Tomatoes, Cucumbers, Carrots, Shredded Cheese, Croutons, Roasted Beets,

Variety of Dressing: Ranch, Caesar, Creamy Italian and Balsamic

Mediterranean Garden

(GF EXCEPT Pita Triangles)

Classic Greek Salad with Feta & Black Olives, Grilled Pesto Vegetables, Tuscan White Bean Salad, Hummus with Toasted Pita Triangles & Assorted Slow Cured Olives

Tapas Bar GF

Including Spanish Cheeses, Chick Pea & Olive Salad, Chorizo & Roasted Red Pepper

Kebobs, Black Olive Bread, Shrimp, & Artichoke Kebobs

Risotto GF C

Creamy Risotto with Toppings to Include Wild Mushroom Mélange, Walnut Pesto, Caramelized Onions, Baby Shrimp, Grilled Vegetables Gorgonzola & Asiago Cheeses, Asparagus Tips, & Shaved Prosciutto

– FOOD STATIONS –

C– Chaffing Dish GF– Gluten Free

Cheese Platter

(GF EXCEPT Breads & Crackers)

*Chefs Choice of Imported and Domestic Cheese with Assorted Crackers and Crusty Bread
Whole Imported Baked Brie in Brioche Pastry with a Green Apple Stuffing*

Chesapeake Bay

*Crab Cakes, Scallop Cakes & Lobster Cakes with Sauces of Lemon Caper, Traditional
Cocktail Sauce & Remoulade*

Iced Raw Bar GF

*Shrimp, Cocktail Crab Claws, Clams and Oysters Beautifully Displayed on a Bed of Crushed
Ice, Garnished with Seaweed Salad, Cocktail Sauce, Louisiana Hot Sauce, Horseradish, Lem-
on Wedges, & Oyster Crackers*

Fajitas Station C

*Grilled Marinated Chicken or Flank Steak, Warm Flour Tortillas, Grilled Onions and
Peppers, Grated Monterey Jack Cheese, Fresh Garden Salsa, Sour Cream, & Guacamole*

Taco Station GF

*Soft Flour Corn Tortillas and Hard Tacos **GLUTEN**
Beef, Pulled Pork and Pulled Chicken C*

*With sides of Sautéed Onions, Bell Peppers, Shredded Lettuce, Salsa, Guacamole, Chopped
Tomato, Sour Cream, Shredded Cheese, Crumbled Queso Blanco, Fresh Limes,
Sauces, and Cilantro **GF***

Mixed Grill GF

*Skewered Chicken Kebobs (C) with a Chipotle Apricot Glaze; Marinated Skirt Steak (C)
Prepared in the Traditional Brazilian Barbecue Style with Lemon Juice, Garlic & Salt with a
Chimichurri Sauce; Baby Lamb Chops (C) Drizzled with a Mint & Jalapeno Oil
Served with a Seasonal Chutney*

– FOOD STATIONS –

Bruschetta Bar

Crusty Breads & Assortment of Crackers

Spreads to Include: Olive Tapenade, Crab Salad, Marinated Eggplant, Sauteed Mushrooms, Caramelized Onions, Red Onion Jam, Pesto, Marinated Zucchini

& White Bean Spread

Toppings to Include: Fresh Mozzarella, Prosciutto, Brie, Blue Cheese, Parmesan, Salami, Sundried Tomatoes, Roasted Peppers, Avocado & Arugula

Garnish: Rosemary, Basil, Honey, Balsamic Glaze & Marinara Sauce

Antipasto Platter

(GF EXCEPT Breads & Crackers)

Chefs Choice of Imported Meats, Cheeses, Vegetables

& Olives with Crusty Breads & Crackers



Flatbread Station

(Customizable)

Selection of Flatbreads to Include

~BBQ Chicken with Avocado

~Margherita Topped with Fresh Basil

~Grilled Steak with Truffle, Potatoes & Smoked Gouda

~Goat Cheese with Caramelized Onions & Spinach

– FOOD STATIONS –

Slider Bar

Choice of 3

Served with House Made Potato Chips

- ~Honey Fried Chicken, Purple Cabbage Slaw*
- ~Bacon Cheddar Burger, Shredded Lettuce, Tomato*
- ~BBQ Pulled Pork, Chipotle Slaw*
- ~Ham & Cheese Slider, Honey Mustard*
- ~Chicken Parmesan Slider, Mozzarella, Pomodoro Sauce*
- ~Buffalo Chicken Slider, Bleu Cheese*

Asian Dim Sum

Choice of 3

Served with Asian Noodle Salad

- ~Edamame Dumplings, Sweet Chili Sauce*
- ~Shrimp Shu Mai, Vietnamese Sauce*
- ~Pork Pot Stickers, Hoisin Glaze*
- ~Kung Pao Chicken Dumplings, Sweet Soy Sauce*
- ~Vegetable Spring Rolls, Sweet Chili Sauce*

Sushi GF

Vegetable and Seafood Sushi to Include California

Spicy Tuna, Shrimp & Salmon

Prepared-to-Order With Soy Sauce, Wasabi, & Pickled Ginger



– FOOD STATIONS –

Philly Cheese Steaks c

Shaved Prime Rib, Steak, Rolls, Cheese Sauce, Grilled Onions, Cherry Peppers, Ketchup Hoagies:

Chef Cooked to Order Pasta Station

Gluten Free Pasta Available

Pastas: Penne, Farfalle, Tri Color Tortellini;

Sauces: Fresh Pomodoro, Roasted Garlic White Wine, Alfredo, Potato Gnocchi, Herb Pesto, Bolognese;

Condiments: Pesto, Roasted Red Peppers, Italian Sausage, Meat Balls, Grilled Chicken, Shrimp, Balsamic Caramelized Onions, Fresh Spinach, Broccoli, Artichokes, Peas, Black Olives Caprino Cheese, Buffalo Mozzarella, Prosciutto Di Parma Pecorino Romano Cheese

Ceviche

The Tuna – Sushi Grade Tuna, Avocado, Yuzu Ponzu and Cucumbers

The Veggie – Roasted Beets, Blood Oranges and Cilantro

La Concha – Bahamian Style Conch Salad with Lime and Chilis

The Classic – Key West Pink Shrimp, Tomatoes, Cilantro Lime and Island Spice

*****Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. *****



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