

Artichoke & Company



CATERING AT ITS FINEST

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www.ArtichokeAndCompany.com



Artichoke & Company. CATERING BROCHURE



At Artichoke & Company, we pride ourselves with providing our clients with innovative menus that are sure to wow your guests. Each of our menus are hand-customized, tailored to each of our clients' unique tastes, budgets, and chosen event themes ensuring that your menu is truly distinctive and delicious!

Our Catering Brochure contains lists of the various menu items that we offer.

As a fully-customizable catering company, we have no set prices for our menus or menu items. This allows us the flexibility to adjust your event to fit your budget and exceed your expectations!

Here is what our chefs recommend when creating the perfect menu:

Guest counts may alter the recommended quantities

Cocktail Party: 5-7 Passed Hors D'oeuvres and/or 1-3 Displays
Dinner Party: 3-5 Passed Hors D'oeuvres, 1 salad, 2 proteins, 1 starch and 1 vegetable
Wedding: 3-5 Passed Hors D'oeuvres and/or 1-3 Displays, 1 Salad, 2 Proteins, 1 starch and 1 vegetable

Additional menu items available upon request. All menu items can be customized to your preferences!



Passed Hors D'oeuvres



Passed Hors D'oeuvres Sea

C– Cold GF– Gluten Free

Shrimp Shooters (C, GF)
Marinated with Lime & Sea Salt served with a Tequila Cocktail Sauce

Jumbo Shrimp Cocktail (C, GF)
Citrus Marinade & Old Bay Cocktail Sauce

Savory Deviled Eggs (C, GF)
Topped with Baby Shrimp

Stuffed Belgian Endive (C, GF)
Cold Grilled Gulf Shrimp & Mango

Scottish Smoked Salmon on French Baguettes (C)
with Capers, Berries, & Dill Cream

Glazed Salmon Bites (GF)
Miso Terriyaki Sauce

Artichoke Bottoms (GF)
Stuffed with Crab Salad

Lobster & Mango Spring Rolls
Sweet N Sour Sauce

Pan Seared Sea Scallops (C, GF)
Cilantro Citrus & Caviar

Bacon Wrapped Barbeque Shrimp on a Skewer (GF)

Coconut Crusted Shrimp
Sweet N Sour Sauce

Ahi Tuna Rice Paper Spring Rolls (C,GF)
Spicy Roasted Garlic Sauce

Ahi Tuna on Sliced Cucumber (C, GF)
Mixed with Avocado, Soy Sauce and Sesame Seeds

Tuna & Mango Tartare (C,GF)
on a Baby Spoon

Jumbo Lump Miniature Crab Cakes
Fresh Tarragon Tartar Sauce

Florida Stone Crab Claws Out of the Shell
Green Mustard Sauce (In Season October-May)

Mini Maine Lobster Rolls (C)

Crispy Gator Tail Bites
Sweet Pepper Jelly

Bacon Wrapped Scallops (GF)



Passed Hors D'oeuvres Land

C- Cold GF- Gluten Free

Marinated Soy Chili Grilled Chicken Sate (GF)
Thai Peanut Sauce

Coconut Encrusted Chicken Sate
Sweet N Sour Sauce C

Herb Roasted Chicken Meatball
Spinach, Fontina Cheese, Prosciutto & Roasted
Red Pepper with a Sriracha Ranch Dressing

Pesto Chicken Crostini (C)
Sun-Dried Tomato Chutney

Turkey Meatballs
Rosemary, Sage and Thyme

Baked Honey Ham Bruschetta (C)
Apple Brie & Honey Mustard

Braised Pork Belly Cubes (GF)

Pork Belly Bao Bun
Pickled Vegetable Slaw

Antipasto Skewers (C, GF)
Fresh Mozzarella Balls, Prosciutto Di Parma, & Cherry
Tomatoes

Prime Beef Tenderloin Bruschetta (C)
Roasted Garlic Toast with Creamy Horseradish

Asian Braised Short Ribs
Steamed Bun with a Pickled Vegetable Slaw

Grilled Baby Lamb Chops (GF)
Seasoned Whole Grain Mustard

Mini Chicken & Waffle Bites
Hot Honey Drizzle

Chicken Cordon Bleu Croquettes
Honey Mustard Dipping Sauce

Honey Lime Grilled Chicken Thighs Skewer (GF)

Marinated & Grilled Pork Tenderloin Skewers (GF)
Mango Chutney

Pulled Pork Arancini
Carolina BBQ Dipping Sauce

Grilled Asparagus (C, GF)
Wrapped with Prosciutto Di Parma

Prosciutto Di Parma and Melon Skewers (C, GF)

Ginger Pork and Chive Wontons
Chili Oil

Prime Beef Tenderloin Skewer (GF)
Hot Gorgonzola Sauce

Sweet N Sour Meatballs
Red & Yellow Bell Peppers

Mini Beef Wellington

Mini Short Rib Grilled Cheese

Roasted Duck Spring Rolls
Sweet Chili Pepper Sauce

Grilled Baby Lamb Chops
Provencal Crust with a Jalapeno Mint Jelly

Passed Hors D' oeuvres
Vegetarian

C— Cold GF- Gluten Free

*Fresh Buffalo Mozzarella Balls & Tomato Skewers
(C, GF)
Basil & Olive Oil*

*Porcini Mushroom & Black Truffles
Wrapped in Phyllo Pastry*

*French Brie (C)
Raspberries in Miniature Savory Pastry Shell*

*Spicy Gazpacho (C, GF)
Served in Shot Glasses*

*Wild Mushroom Risotto Cakes
with Bel Pease*

*Vegetable Rice Paper Wraps (C, GF)
Avocado Cilantro and Lime*

Truffle Deviled Eggs (C, GF)

Pear, Brie & Arugula Shooters (C, GF)

*Grilled Bruschetta (C)
Tomato & Fresh Mozzarella*

*Endive Cup (C, GF)
Beet, Persimmon and Marinated Feta*

*Roasted Artichokes
Wrapped in Phyllo Pastry with Gruyere Cheese*

*Domestic Mushrooms
Stuffed with California Spinach & Three Cheeses*

*Vegetable Potstickers
Sweet and Sour Sauce*

*Fried Mac & Cheese
Panko & Sriracha Ranch Dip*

*Fresh Californian Spinach & Feta Cheese
Wrapped in Phyllo Pastry*

*Figs in a Blanket
Stuffed with Goat Cheese*

Eggplant Ricotta Bites

*Cilantro Lime Watermelon with Feta (C, GF)
Shooter Cups*

*Grilled Cheese & Tomato Soup
Shooters*

*Zucchini Fritters
Sriracha Ranch Aioli*





Hors D'oeuvres Displays



Fruit & Cheese Platter

Chefs Choice of Imported and Domestic
Cheeses

Imported Baked Brie in Brioche Pastry with a
Green Apple Stuffing
Fresh Tropical Fruit Clusters
Assorted Crackers and Crusty Bread

Charcuterie Display

Chefs Choice of Imported and Domestic Meats &
Cheeses

Raw Vegetables, Fruit Clusters, Tapenades, Olives,
Nuts, Crusty Breads & Crackers

Mediterranean Garden

Chick Pea Homemade Hummus Topped with Olive Oil
and Paprika

Grilled Pesto Vegetables, Raw Vegetables,
Crumbled Feta Cheese,
Tuscan White Bean Salad

Tomato & Cucumber Salad with Red Wine Vinaigrette
Toasted Pita Triangles & Assorted Slow Cured Olives

Sushi Boat

Vegetable and Seafood Sushi to Include
California, Spicy Tuna, Shrimp & Salmon
With Soy Sauce, Wasabi, & Pickled
Ginger

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

Iced Raw Bar

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





Entrees

All Entrees can be served buffet or plated



Salads

DF– Dairy Free

All salads GF unless it contains croutons

Artichoke House Salad

Mixed Greens, Sun-Dried Cherries, Crumbled Gorgonzola Cheese, Oven Roasted Tomatoes, Marinated Artichokes, Candied Walnuts & Balsamic Dressing

Hand Tossed Caesar Salad

Ciabatta Bread Croutons, Kalamata Olives, Roasted Tomatoes & Fresh Parmesan Cheese

Roasted Beets Salad

Mixed Baby Greens, Caprino Cheese, Caramelized Balsamic Onions, Honey Roasted Pecans, & a Balsamic Vinaigrette

Spinach Salad

Fresh Spinach, Feta Cheese, Honey Roasted Walnuts & Marinated Tomato Greek Vinaigrette

Mandarin Orange Salad

Romaine Lettuce, Cucumbers, Tomatoes, Candied Walnuts, Mandarin Oranges and Crumbled Blue Cheese with Balsamic Vinaigrette

Greek Salad

Fresh Tomato, Cucumber, Bermuda Onion, Kalamata Olives, & Imported Feta Cheese with Greek Vinaigrette

Waldorf Salad

Red Leaf Lettuce, Red Grapes, Red and Green Apples, Chopped Pecans, Crumbled Goat Cheese with Raspberry Walnut Vinaigrette

Caprese Salad

Tomato, Basil with Fresh Mozzarella & Balsamic Drizzle

Florida Salad (DF)

Mixed Green Salad with Grilled Asparagus, Fresh Florida Strawberries, Prosciutto Di Parma, Artichokes & Strawberry Balsamic Vinaigrette

All salads can be served buffet or plated

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

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

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 Cooked in a Light Cream Sauce

Shrimp Pasta Primavera with Penne Pasta, Bell Pepper, Green Beans, Carrots and Tomatoes



Olive Oil Marinated & Grilled Chicken Breast (GF)
Fresh Spinach & Roasted Red Peppers and White Wine Sauce

Marinated & Grilled Chicken Breast (GF)
Portobello Mushroom & Spinach Cooking in Sauce Madeira

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

Pan Seared Lightly Breaded Chicken Breast
Fresh Lemon & White Wine Sauce

Grilled Chicken Breast (GF)
Mango & Peach Salsa Finished in a Pina Colada Rum Glaze

Spinach & Cheese Stuffed Chicken Breast (GF)
Creamy White Wine Sauce

Chicken Cordon Bleu
Filled with Black Forest Ham, Gruyere Cheese Breaded and Seasoned Bread Crumbs. Finished with a White Wine Butter Sauce

Chicken Picatta (GF)
Capers, Lemon, & White Wine

Caprese Stuffed Chicken Breast (GF)
Balsamic Glaze

Chicken Francese
Lemon Butter Sauce

Pistachio Crusted Chicken Breast (GF)
Orange Beurre Blanc

Chicken Capri (GF)
Topped with Fresh Mozzarella, Marinated Artichoke Hearts and Sun Dried Tomatoes

Land

GF–Gluten Free

Slow Braised Short Rib of Beef (GF)
Cabernet Sauce

Slow Roasted Beef Brisket (GF)
(BBQ or Red Wine Demi Mushroom Sauce)

Grilled New York Strip Steak (GF)
Chimichurri Sauce

Oven Roasted Prime Rib (GF)
Garlic & Herbs Served with Creamy Horseradish & Au Jus

Grilled Prime Beef Tenderloin (GF)
Port Wine & Truffle Demi Glaze

Pepper crusted Tri Tip Steak (GF)
House Chimichurri GF

Marinated & Grilled Skirt Steak (GF)
Chimichurri Sauce

Oven Roasted Pork Loin
Stuffed with Californian Spinach & Florida Mangos (GF)

Pork Tenderloin (GF)
Honey Mustard Crusted

Pork Ribeye (GF)
Demi Brown Sugar with Roasted Peaches

Pork Loin (GF)
Stuffed with Bacon & Exotic mushroom

Sliced Roasted Rack of Lamb (GF)
Moroccan Spices & a Mint Glaze

Leg of Lamb (GF)
Seasoned with Rosemary

Oven Roasted Fresh Turkey (GF)
Roasted Onion Gravy

Ham (GF)
Pineapple & Rum Raisin Glaze

Carving Station Choose 1 Meat and 2 Sauces

Meats:

Grilled Prime Beef Tenderloin	Roasted Pork Loin	Herb Roasted NY Strip Steak	Roasted Rack of Lamb
Oven Roasted Turkey	Oven Roasted Prime Rib	Marinated Skirt Steak	Honey Baked Ham

Sauces:

Creamy Horseradish	Mango Chutney	Tuscan Herbed Compound Butter	
Hollandaise Sauce	Béarnaise Sauce	Au Jus	Pineapple Rasin Sauce
Chimichurri	Roasted Onion Gravy	Cranberry Relish	

Sea

C–Cold GF– Gluten Free

Grilled Cold Water Lobster Tail (GF)

Jumbo Lump Crab Cakes
Tartar Sauce

Grilled North Atlantic Salmon (GF)
Dill & Lemon Butter Sauce

Oven Roasted North Atlantic Salmon (GF)
Creamy Chardonnay & Dill Sauce

Whole Poached Salmon (C,GF)
Dill Cream

Miso Glazed Salmon (GF)

Blackened Mahi Mahi (GF)
Mango & Strawberry Salsa with Cilantro & Lime

Marinated Florida Mahi Mahi (GF)
Key Lime Butter Sauce

Marinated & Grilled Mahi Mahi (GF)
Pineapple & Ponzu Glaze

Pan Seared Branzino (GF)
Bed of Spinach Topped with Lemon Caper Sauce

Grilled Chilean Sea Bass (GF)
Juliannned Tuscan Vegetables with a Ginger Aromatic Sauce

Pan Seared Chilean Sea Bass (GF)
Fresh Artichokes en Barigual (Province Style) White Wine

Blackened Seabass (GF)
Caramelized Riesling Onions and a Light White Cream Sauce

Pan Seared Florida Yellowtail Snapper (GF)
Potato Crust & a Citrus Dressing

Grilled Gulf Grouper (GF)
Julian of Fresh Garden Vegetables with a Ginger Aromatic Sauce

Parmesan Crusted Grouper
Chili Corn Relish

Coconut Poached Grouper(GF)
Lobster medallions (turmeric, coconut ginger butter sauce)

Florida Grouper
Pistachio Crust & Mandarin Orange & Frangelico Butter Sauce

Seared Scallops (GF)
Sage Butter

Black & White Sesame Encrusted Ahi Tuna (GF)
Ginger Coriander Sauce



Vegetarian / Vegan

VG-Vegan GF- Gluten Free

Vegetable Wellington , Carrots & Spinach

Quinoa Stuffed Bell Pepper with Black Beans, Carrots & Celery (VG, GF)

Portobello Mushroom Steaks (VG, GF)

Penne Pasta with Artichokes, Basil, & Fresh Mozzarella with Fresh Pomodoro Sauce

Vegetable Paella with Zucchini, Mushroom, Onion, Tomatoes, Spinach, Peppers and Peas (VG, GF)

Roasted Tomato and Cremini Mushroom Ragu with Parmesan Polenta (GF)

Portobello Bolognese on a Bed of Seasonal Squash, San Marzano Tomato and Micro Basil (VG, GF)



Side Dishes

GF– Gluten Free

Vegetables

French Green Beans with Roasted Almonds, Pancetta, & Fontina Cheese (GF)

French Green Beans Steamed with Roasted Shallots & Toasted Almonds (GF)

Grilled Asparagus Topped with Fresh Lemon, Tomatoes, & Seasoned Bread Crumbs

Pan Roasted Brussel Sprouts with Sundried Tomatoes (GF)

Fresh Steamed Broccoli with Seasoned Bread Crumbs & Roasted Tomatoes

Oven Roasted Cauliflower with Imported Parmesan (GF)

Honey Glazed Carrots (GF)

Grilled Seasonal Vegetables (Yellow Zucchini, Peppers, Asparagus, Eggplant) with Extra Virgin Olive Oil & Shaved Parmesan Cheese on a Pomodoro Base (GF)

Steamed Vegetable Medley with Tarragon & Ginger (GF)

Starch

Slow Roasted Potato Gratin with Light Cream, Roasted Garlic, & Imported Parmesan Cheese (GF)

Roasted Garlic & Parmesan Mashed Potatoes (GF)

Sea Salt Baked Fingerling Potatoes with Lemon Butter (GF)

Oven Roasted Red Skin Potatoes with Parmesan Herbs, Lemon (GF)

Basmati Rice Pilaf with Carrots, Onion, & Celery Seasoned with Black Pepper & Lemon (GF)

Hawaiian Rice with Grilled Vegetables (white rice) (GF)

Scallion Jasmine Rice (GF)

Quinoa with Artichokes, Edamame, & Roasted Red Peppers with an Italian Parsley Vinaigrette (GF)

Risotto: Wild Mushroom, Truffle or Vegetable (GF)

Taste of the Sea

Jumbo Lump Crab Cakes with Traditional Cocktail
Sauce & Remoulade

FL Snapper Ceviche with onion, Bell Pepper & Fruit
Toasted Chips and Guacamole
Chilled Lobster Salad with Avocado

Mixed Grill

Skewered Chicken Kebobs with a Chipotle Apricot Glaze
Marinated Skirt Steak Prepared the Traditional Brazilian
Barbecue Style with Lemon Juice, Garlic & Salt with a
Chimichurri Sauce

Baby Lamb Chops Drizzled with a Mint & Jalapeno Oil with
a Seasonal Chutney
Roasted Garlic Red Skin Mashed Potatoes

Slider Bar

Choice of 3

Served with House Made Potato Chips

Fried Chicken Slider with Red Cabbage Slaw and Spicy Mayo
Buffalo Pulled Chicken with Melted Blue Cheese Crumbles
Bacon Cheddar Burger, Shredded Lettuce, Tomato
BBQ Orange Glazed Pulled Pork, Chipotle Slaw
Garlic Roast Beef with Creamy Horseradish & Arugula
Philly Cheese Steak with Onion and Pepper
Caprese with Tomato, Mozzarella, Basil and Pesto

Tapas Stations

GF–Gluten Free

Lets Fiesta

Soft Flour Tortillas and Hard Tacos
Grilled Marinated Flank Steak, Pulled Pork and Pulled Chicken
Grilled Onions and Peppers, Shredded Lettuce,
Chopped Tomato,
Shredded Cheese, Crumbled Queso Blanco,
Fresh Garden Salsa, Sour Cream, Guacamole, Fresh Limes and
Cilantro
Yellow Rice and Beans

Flatbread Station

Choice of 3

Served With Hand Tossed Caesar Salad
BBQ Chicken with Avocado
Margherita Topped with Fresh Basil
Grilled Steak with Truffle, Potatoes & Smoked Gouda
Meat Lovers with Pepperoni, Sausage & Bacon
Classic Pepperoni and Mozzarella



Additional Stations



Salad Station

Mixed Baby Greens, Crisp Romaine, Baby Broad Leaf Lettuces

Toppings: Caramelized Balsamic Onions, Honey Roasted Pecans, Sunflower Seed, Hungarian Feta Cheese, Diced Tomatoes, Cucumbers, Carrots, Shredded Cheese, Croutons, Roasted Beets

Dressing: Ranch, Caesar, Creamy Italian and Balsamic

Fresh Baked Dinner Rolls

Add Protein (Optional): Grilled Chicken, Salmon or Flank Steak

Mac and Cheese Bar

Homemade Creamy Macaroni and Cheese

Toppings to Include Grilled Ham Bites, Bacon Bits, Diced Tomatoes, Sour Cream, Scallions, Grated Cheddar Cheese, Sautéed Onions and Mushrooms

Mini Martini Glass Optional (Additional rental cost)

Chef Cooked to Order Pasta Station

Choice of 2 Pastas, 3 Sauces, 2 Proteins

Pastas: Penne, Farfalle, Tri Color Tortellini, Potato Gnocchi (GF Penne available)

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

Proteins: Italian Sausage, Meatballs, Grilled Chicken, Shrimp

Toppings: Pesto, Roasted Red Peppers, Balsamic Caramelized Onions, Fresh Spinach, Broccoli, Artichokes, Peas, Black Olives, Caprino Cheese, Buffalo Mozzarella, Prosciutto Di Parma, Pecorino Romano Cheese

Desserts

GF– Gluten Free

Sweet Treats

Fresh Baked Gourmet Cookies

Miniature Fresh Fruit Tarts

Chocolate Fudge Brownies
Raspberries & Cream

Mini Cookies & Milk Shooters

Assortment of Macaroons

Individual Chocolate Mousse (GF)
Fresh Raspberries & Tahitian Vanilla Sauce

Chocolate Covered Strawberries
and Pineapples (GF)

Assorted Cake Pops
Vanilla, Chocolate, Red Velvet, Carrot

Miniature Lemon Squares Assorted

Miniature Cheese Cake Shooters
Strawberry, Raspberry, Oreo, Caramel

Tempura Fried Donuts

Chocolate Dipped Ricotta Cheese Cannoli

Miniature Key Lime Tarts

Whipped Mascarpone Cheese in Chocolate Cups
Fresh Berries & Lady Finger Cookies

Churros

Chocolate Dipping Sauce

Oreo Mousse Shooters

Tiramisu in Belgian Chocolate Cups
with Fresh Fruit

Miniature Raspberry Crème Brûlée

Assorted Miniature Cupcakes
Vanilla, Chocolate, Red Velvet

Miniature Apple Tartlets

Strawberry Shortcake shooter

Fresh Fruit Tray (GF)

Action Stations

Create your Own S'mores Bar

Marshmallows, Graham Crackers, Chocolate Hershey's, Cookies
and Cream Hershey's and Reese's Cups with Skewers

Made to order Banana Foster Station

Fresh Whipped Cream, Vanilla Ice Cream, Caramel Sauce, Cinnamon and
Brown Sugar

Made to Order Crepes Station

Fresh Strawberry, Blueberry, Apples and Chocolate and Nutella
Whipped Cream and Maples Syrup



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