

ARTISAN KITCHEN

1704 Broadway Paducah, KY & 506 n. 12TH St. Suite L Murray, Ky
270-538-0250 270-873-2246

Artisan Crafted Catering Options



Catering events come in an endless array of configurations with varying degrees of required service. They can be as simple as delivery of food, or as complex as fully staffed and served meals with complete linen, China and glassware service. The following pricing information is provided to help with estimating costs for your event. Specific pricing may vary.

Drop Off Sandwich Buffets (10 person Minimum)

Sandwich Buffets Includes:

1 gallon of Sweet Tea, Unsweetened tea, or lemonade (additional gallons are \$7.00)
Paper plates, disposable cups, fork/knife/napkin rollup and disposable serving utensils.
48 hours notice appreciated.

The Original:

Three Little Pigs—black forest ham, pork tenderloin, spiced bacon and apple-apricot chutney.

Chicken Caponata—grilled chicken breast, sun-dried tomato tapenade, provolone cheese spinach and tomato.

Cranturkey Croissant—cranberry turkey salad and field greens.

Served with Greek pasta salad, Waldorf slaw and relish picks.

\$12.00/person (Includes food and Delivery)*

The Board :

Tender Melt—Tender beef medallions with sautéed Portabella mushrooms, onions and horseradish sauce with Mozzarella cheese.

Brie Bruschetta— Roasted garlic, spinach, sautéed Portabella mushroom, brie and toasted walnuts .

Southwest Turkey Club—Roast Turkey, house made guacamole, spiced bacon, tomato, field greens and salsa mayo.

Served with Greek pasta salad, Waldorf slaw and relish picks.

\$13.00/person (Includes food and Delivery)*

Pick Three :

Choose any three sandwiches from our daily menu and we'll make a buffet!

Served with Greek pasta salad, Waldorf slaw and relish picks.

\$13.00/person (Includes food and Delivery)*

For \$2.00 more per person you may add a simple dessert tray of cookies and bars.

Ice is available for \$2.00/bag.

Drop Off Breakfast Buffets (25 person minimum)

All Breakfast Buffets include the following:

Orange Juice

Heavy duty, clear disposable plates, cups, utensils, and serving ware.

Continental: Assorted mini muffins, fruit scones, stuffed croissants and fresh fruit.
8.00/person (Includes Food and Delivery)*

Hot Start: Early Morning Casserole, Oven French Toast, Spiced Bacon and fresh fruit. 9.00/
person (Includes Food and Delivery)*

Hardy Start: Breakfast Smash, Oven French Toast, Spiced Bacon, assorted breakfast pastries,
fresh fruit. 11.00/person (Includes Food and Delivery)*

Coffee Service: Our coffee is fresh ground and brewed. Service includes Decaf and Regular,
sweeteners, creamer, stirrers, and cups/lids. 2.50/person

Attended Buffet: Chafing dishes, buffet cloths, beverage dispensers and a Staff person \$5.00/person (approximately
one attendant for every 30 guests. Additional attendants may be required.)

*Additional delivery fees may apply to areas outside of the Paducah city limits.

Dinner Buffet (25 person minimum)

All dinner buffets include the following:

House Salad

Bread/butter

Beverage Service: Sweet and/or unsweetened tea

Heavy duty, clear disposable plates, cups, utensils, and serving ware.

Family time Buffet

Artisan Meatloaf and Herb Roasted Chicken Served with Country Style Green Beans, Creamed Corn and Garlic Mashed Potatoes. 15.00/person (Includes Food and Delivery)*

Italian Dinner

Choose from Traditional, Vegetable, or Portabella Florentine lasagna; paired with Italian Chicken Stir-Fry, a stir-fry of grilled chicken, sweet peppers, red onions, oregano, pesto and garlic. Served with Seasonal Sautéed Vegetables and Garlic Bread. 17.00/person (Includes Food and Delivery)*

Foodie Feast

Kingston Pork Tenderloin and Cheesy Honey Mustard Chicken: Gouda Scalloped Potatoes and Pesto Fried Corn and Country Style Green Beans 19.00/person (includes Food and Delivery)*

Wine Country

Chicken Riesling and Roasted Beef Medallions with Cream Sherry Sauce:

Served with Garlic Mashed Potatoes, Spicy Ginger Green Beans and Honey-Bourbon Carrots.

21.00/person (Includes Food and Delivery)*

Smorgasbord

Herb Roasted Chicken, Beef Medallions with Cream Sherry Mushroom, and Campanelle Pasta Primavera. Served with honey-bourbon carrots, garlic mashed potatoes and country style green beans.

22.00/person (Includes food and Delivery)*

For \$2.00 more per person you may add a simple dessert tray of cookies and bars. (additional dessert options available)

Ice is available for \$2.00/bag.

Attended Buffet: Chafing dishes, buffet cloths, beverage dispensers, ice and a Staff person \$5.00/person (approximately one attendant for every 30 guests. Additional attendants may be required.)

Upgrade to real china, flatware, glassware: \$3.00/person

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Heavy Hors D' Oeuvre Buffets (25 person minimum)

All Heavy Hors D' Oeuvre Buffets include the following:

Heavy duty, clear disposable plates, utensils, and serving ware.

Option 1

Charcuterie Display: An eye-catching display of assorted cured meats, pickled vegetables, fresh berries, gourmet cheeses, breads and crackers.

Baby Beef Wellingtons: Tender beef with a blue cheese spread, baked in crispy phyllo.

Mediterranean Flat Breads: Our home-made, roasted garlic hummus with Kalamata olive and cherry tomato on a mini flat bread.

South West Tortilla Rollups: Seasoned cream cheese filling rolled in a soft tortilla and finished with red pepper jam and garnished with a cilantro leaf.

Duck and Bacon Won tons: Fried dumplings with a creamy, duck, bacon and corn filling.

Mango Salsa: Fresh mango, cucumber, red sweet peppers with ginger and lime. Served with fresh fried tortillas.

15.00/person (Includes Food and Delivery)*

Option 2

Bacon and Gouda Meatballs: Hand-made bacon and gouda meatballs in a bourbon glaze.

Three Little Pigs: Appetizer sized sandwiches with Black Forest ham, spiced bacon, roasted pork tenderloin and apple-apricot chutney.

Tender Melts: Appetizer sized sandwiches with tender beef medallions, sautéed portabella and onions with horseradish sauce.

Bacon Wrapped Chili Chicken Bites: Bite-sized pieces of chicken breast, wrapped in bacon and tossed in a brown sugar-chili powder blend.

Lump Crab Cakes: Served with roasted red pepper tartar sauce.

Stuffed Mushrooms: Spinach and feta filling topped with shredded Parmesan.

Tomato and Basil Flatbread: Tomatoes, basil and garlic on a velvety flat bread.

Cheese Tray: Assorted cubed cheeses and berries.

Seasoned Vegetable Display: Broccoli, cauliflower, carrots, sweet peppers, and asparagus; blanched and seasoned with our "Fowl Play" seasoning.

Artichoke and Spinach Dip: Served with fresh fried tortillas.

18.00 (Includes Food and Delivery)*

Option 3

Premium Gourmet Cheese Board: Assorted gourmet cheeses, berries and baked brie.

Roasted Shrimp Cocktail: Season with our New Orleans seasoning blend, roasted and chilled. Served with our roasted red pepper cocktail sauce.

Three Little Pigs: Appetizer sized sandwiches with Black Forest ham, spiced bacon, roasted pork tenderloin and apple-apricot chutney.

Tender Melts: Appetizer sized sandwiches with tender beef medallions, sautéed portabella and onions with horseradish sauce.

Bacon Wrapped Chili Chicken Bites: Bite-sized pieces of chicken breast, wrapped in bacon and tossed in a brown sugar-chili powder blend.

Mediterranean Flat Breads: Our home-made, roasted garlic hummus with Kalamata olive and cherry tomato on a mini flat bread.

Artichoke and Spinach Dip: Served with fresh fried tortillas.

South West Tortilla Rollups: Seasoned cream cheese filling rolled in a soft tortilla and finished with red pepper jam and garnished with a cilantro leaf.

Seasoned Vegetable Display: Broccoli, cauliflower, carrots, sweet peppers, and asparagus; blanched and seasoned with our "Fowl Play" seasoning.

22.00/person (Includes Food and Delivery)*

Beverage Service: Mojito Tea and Fruit Infused water. (includes clear disposable punch cups and beverage dispensers. (1.25/person)

For \$2.00 more per person you may add a simple dessert tray of cookies and bars. (additional dessert options available)

Attended Buffet: Chafing dishes, buffet cloths, beverage dispensers, ice and a Staff person \$5.00/person (approximately one attendant for every 30 guests. Additional attendants may be required.)

Upgrade to real china, flatware: \$1.50/person

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Desserts (25 person minimum)

Sweet Treats: Assorted bar bites, mini cookies, and mini cupcakes. These are ideal additions to heavy hors d' oeuvres buffets.

3.00/person

Pies, Trifles and Cake: Choose from a wide selection of individual pies, trifles or cake by the slice. These are ideal additions to dinner meals.

3.00/person

Individual Tortes: Individual specialty cakes with decadent toppings and garnishes. These are ideal additions to dinner meals.

5.00/person

Alcoholic Beverage Catering

Artisan Kitchen offers a fully licensed and insured alcoholic beverage catering service. All alcohol served, by law, must be provided and transported by Artisan Kitchen. Artisan Kitchen provides S.T.A.R. certified bartending staff to insure guests are legally and appropriately served.

Beer/Wine Service Only	Setup fee: 150.00
Full Bar Service	Setup fee: 200.00
Bartender (recommend 1/75 guests)	125.00
House Wine	5.00/glass
House Beer	
Domestic	3.00/bottle
Import/Specialty (price may vary)	4.00/bottle
Keg Beer	
Domestic (Bud, Bud Light, Miller lite, etc.)	198.00
Others available upon request	Price will vary
Premium Cocktail service	7-8/drink

Premium Place Settings: White China plates, flatware and glassware.

3.00-10.00/person

Linen Service: A Basic 120" round table cloth generally costs around \$19.00. A basic cloth napkin generally costs around \$.85/each. We work with a number of rental companies, and pricing can vary greatly depending on the final selection. Pricing will include all setup and breakdown of rented linens.

Customized Menu: Chef Karla or David will be happy to plan a custom menu for your unique event. We have created hundreds of items over the years, and are continually developing new creations. We love creating menus around regional cuisines or themes.

150.00 (price/person will vary)