

MAD ART CATERING

The great advantage to having Mad Art Gallery cater your event is that our food is always prepared hot and fresh the day of your event in our on-site kitchen by our Head Chef, Ron Buechele. Unlike many outside caterers, we do not mass-produce our meals. We make every meal especially for your event based on your specifications. We strive to make our menus both unique and economical. Our ingredients are sourced locally, and dishes can be made to order, and we can accommodate requests for vegetarian, vegan, kosher, halal, etc. menus.

MENU OPTIONS

The base menu price for our buffet is \$40 per person.
The base menu price for a sit-down dinner is \$50 per person
Appetizer-only events start at \$23 per person

Please choose from the options listed on the following pages, or our chef can work with you to build a menu.

We serve our buffet dinner on a serpentine style buffet. This gives a more interesting look in contrast to a traditional rectangular buffet and allows for guests to approach the buffet at both sides of the table. This helps the lines to flow more quickly and smoothly.

Salad and Soup Options

* Guests' Favorite

Please note all of our dressings are made fresh in house. They contain no preservatives or additives.

House Italian "Hill" Style Chopped head lettuce, red onion, pimentos, Provel with creamy Italian dressing.

Caesar Romaine lettuce, shaved parmesan & house made croutons with Caesar dressing.

Strawberry Spinach Salad Spinach, curried almonds & fresh strawberries with strawberry balsamic vinaigrette dressing.

* Blueberry Spring Salad Mesclun lettuce mix, red onions, fresh blueberries, candied walnuts & shaved parmesan with blueberry vinaigrette dressing

Summer Salad Spinach Spring lettuce mix, roasted radishes, green onion & mint with lemon-basil vinaigrette dressing

Entre Options

*Please note all of our sauces are made fresh in house & are designed to pair with each individual meat/fish/poultry.
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Beef Options

*Chili Rubbed Oven-Roasted Beef Brisket with natural jus & house made sweet-smoky BBQ Sauce

Marinated Herb Rubbed Roast Beef with natural jus, horseradish crème fraiche & cranberry red wine reduction

Beef Tenderloin Au Poive with herb butter sauce & rosemary port reduction (Add \$5/person)

Pancetta Wrapped Beef Tenderloin with whipped horseradish crème & porcini red wine reduction (add \$5/person)

Pork Options

Rosemary Garlic Crusted Tuscan Pork Roast with Cardamom Balsamic Reduction

*Garlic Studded Pork Loin With Ancho Blackberry BBQ Sauce

Smoked Chile & Cumin Dusted Pork Roast with Pomegranate Chipotle Molasses

Chicken Options

Pan Seared Chicken Breast With Dijon White Wine Pan Sauce & Tomato Relish

Herb Roasted Chicken Breast With Lemon Herb Sauce & Mushroom Ragout

*Brie & Apple Stuffed Chicken Breast With Apple Cider Reduction

Goat Cheese Stuffed Chicken Breast With Red Bell Pepper, Onion with Red Pepper Coulis

Sweet & Sour Grilled Chicken With Lemon, Garlic and Brown Sugar

Fish Options

Mediterranean Baked Cod Citrus Marinated Served With Olives, Onions & Lemon Butter Broth

*Pan Seared Tilapia With Chili Lime Butter & Tomato Concasse

Pistachio Crusted Salmon With Fresh Basil & Basil Oil

Side Options

Potato Options

Garlic Rosemary Roasted Potatoes Red & White Potatoes With Fresh Rosemary, Extra Virgin Olive Oil & Kosher Salt

*Yukon Gold Garlic Mashed Potatoes Fresh Cream, Roasted Garlic & Garlic Oil

Sweet Potato Mash Nutmeg Butter & Maple drizzle

Vegetables Options

*Roasted Brussel Sprouts with pancetta and red wine reduction

Autumn Slaw With Apple & Cranberry Cider Dressing

Fresh Steamed Green Beans With Shallots & Tarragon Butter

Moroccan Carrots With Coriander & Cumin

Balsamic & Parmesan Roasted Cauliflower Lemon & Olive Oil

*Roasted Squash Trio Zucchini, Yellow & Butternut Squash Oven Roasted & Tossed With Coarse Sea Salt, Cracked Black Pepper & Extra Virgin Olive Oil

Grilled Asparagus With Roasted Red Pepper Cardamom Butter

Mediterranean Ratatouille Italian Eggplant, Zucchini, Yellow Squash, Red Pepper in Thyme Oil

Sweet Pepper Beans With Balsamic Roasted Red Peppers, Red Beans, Grape Tomatoes, Fresh Basil & Balsamic Drizzle

Pasta Options

Penne Pomodoro San Marzano Tomatoes, Fresh Basil & Olive Oil

*Cheese Filled Tortellini Basil Pesto Alfredo, House Made Basil Pesto & Cream Topped With Oven Roasted Tomato Relish

Conchiglie Arrabiata Spicy Southern Italian Tomato Sauce Finished With Fresh Herbs & Extra Virgin Olive Oil Drizzle

Bucatini Amatriciana San Marzano Tomatoes, Pancetta & Fresh Herbs Finished With Shaved Parmesan & Extra Virgin Olive Oil

Rice & Risotto

Spring Herb Rice Long Grain Rice, Fresh Snipped Herbs & Crimini Mushrooms

Basmati Rice Pilaf With Dried Orange & Currants

Mushroom Risotto Arborio, Crimini Mushroom, Chive Butter

Risotto Milanese Arborio, Saffron, White Wine

Herb Risotto with Fennel, Rosemary, Mint & Coriander

Other Grains

*Mediterranean Orzo Dill, Red Onion, Feta, Hot House Cucumber, Cherry Tomato & Extra Virgin Olive Oil

*Mediterranean Cous Cous With Feta, Cherry Tomato, Green Onion, Basil & Lemon Juice

Autumn Cous Cous With Apples, Cranberries & Herbs Finished With Apple Cider Vinaigrette

Quinoa With Black Beans & Tomatoes Black Beans, Fresh Cilantro & Lime

Griddled Polenta Cakes Caramelized Onions, Goat Cheese & Wildflower Honey

Hors D'oeuvres

Buffet-style, per person

Custom appetizer buffet will be priced accordingly. Add \$3/person for passed appetizers.

Seasonal Fresh Crudit  with garlic hummus or Ranch

Seasonal Fresh Fruit served with vanilla cream cheese-yogurt dip

Smoked Skirt Steak Empanadas with herbed goat cheese

Pork Empanadas with lime-cilantro sour cream

Mini Louisiana Crab Cakes with remoulade sauce

Coconut Shrimp with sweet chili lime sauce

Shrimp Cocktail boiled shrimp displayed on ice

Arancini served with basil marinara

Vodka Latkes smoked salmon & sour cream sandwiched between 2 vodka latkes

Toasted Ravioli with marinara

Veggie Spring Rolls with sweet & sour dipping sauce

Italian Meatballs served with marinara

Caesar Teasers mini wonton cups filled with Caesar salad & topped with freshly grated parmesan cheese

Caprese Skewers basil, cherry tomatoes and mini mozzarella pearls

Bruschetta tomato and basil

Asian Potstickers with ginger-soy dipping sauce

Grilled Polenta with caramelized onion and goat cheese

Chicken Drumettes sweet & smoky BBQ sauce

Mini Quiche puff pastry with cheese and spinach

Italian Antipasto an array of Italian meats, cheeses, breads, and olives (add \$2/guest)

Selection of Petite Caf  Sandwiches Roasted turkey with apple chutney/ Maple ham with Gouda and caramelized onions/ Roast beef with rosemary mayonnaise & arugula (add \$2/guest)

Selection of Domestic Cheeses with crackers and flat breads (add \$2/guest)

Hand Carved Striploin of Beef served with petite rolls, wasabi cream sauce, and classic b arnaise sauce (add \$3/guest)

Hors D'oeuvres Buffet

4 Selections.....	\$17/person with dinner, \$23 apps-only event.
5 selections.....	\$21/person with dinner. \$27 apps-only event.
6 Selections.....	\$25/person with dinner. \$31 apps-only event.