

Catering Menu

Bites

ARTHOUSE BAR NUTS

MARINATED MIXED OLIVES

ARANCINI RICE BALLS

Marinara Sauce, Parmesan Cheese, Basil

JALAPEÑO HUMMUS VERDE

Chickpeas, Jalapeño, Tahini, Cilantro, Pita Bread

GARLIC SHRIMP AL AJILLO*

House-Marinated Garlic Shrimp, Paprika,

Toasted Garlic Baguette

ARTHOUSE SLIDERS*

Beef Sliders, Caramelized Onion Jam, Garlic

Aioli, Aged-Cheddar Cheese, Arugula, Cape

Cod Kettle Chips

ARTHOUSE CHEESE & CHARCUTERIE

Aged Sharp Cheddar, Brie, Prosciutto,

Sopressata, Seasonal Fruit Spread, Cornichon,

Dijon Mustard, Grapes, Water Crackers

BEETS, QUINOA & BURRATA SALAD

Arugula, Pistachio, Quinoa, Lemon Dressing

+ Grilled Salmon* / + Shrimp*

Arthouse Flatbreads

CHEESY GARLIC FLATBREAD

+ Marinara Sauce / + Truffle

MARGHERITA

Roma Tomatoes, Mozzarella, Basil

VODKA & PEPPERONI

House-Made Vodka Sauce, Pepperoni,

Parmesan

ARTICHOKE

Artichoke, Basil, Mozzarella, Lemon

ARUGULA, PROSCIUTTO & BURRATA

Burrata Spread, Seasoned Arugula, Sliced

Prosciutto

Catering Packages

- 3 Selections: \$45.00 per person
- 4 Selections: \$55.00 per person
- 5 Selections: \$65.00 per person

Packages are based on 2 hour events. Pricing is subject to 14.75% tax plus 23% (3% Admin Fee & 20% Gratuity).