



Art&Belle
CATERING AND EVENTS

23 East 51st Street, New York, NY 10022

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BREAKFAST A LA CARTE

Minimum of 6 guests unless otherwise noted

H & H NEW YORK BAGELS **\$3.50/guest**
Assorted hand-rolled bagels accompanied with sweet butter, cream cheese, flavored cream cheese and preserves

BREAKFAST TREATS **\$5.25/guest**
Assortment of full-sized bagels, muffins, pastries, croissants and sweet yogurt cakes with sweet butter, cream cheese, flavored cream cheese and preserves

MINI BREAKFAST TREATS **\$6.45/guest**
Miniature bagels, muffins and pastries with sweet butter, cream cheese, flavored cream cheese and preserves

FRUIT SALAD **\$4.95/guest**
Medley of fresh fruit cubes: cantaloupe, honeydew, mango, pineapple, grapes, oranges, kiwi and berries

SLICED FRUIT & BERRIES **\$5.50/guest**
An elegant arrangement of seasonal fruit and berries

HEALTHY YOGURT PARFAIT BAR **\$5.95/guest**
Vanilla and strawberry low-fat yogurt with granola, chopped fruit, mixed berries and chopped banana

NORWEGIAN SMOKED SALMON **\$11.95/guest**
Slices of smoked salmon, served with capers, tomatoes, onions and lemon wedges with a tray of assorted mini bagels and cream cheeses

PANCAKES, FRENCH TOAST OR BELGIAN WAFFLE **\$7.75/guest**
Served with sliced bananas and berries and accompanied with maple syrup, sweet butter and preserves
Additional sausage, bacon or ham + **\$2.95/guest**

BREAKFAST WRAPS, PRESSED PANINI OR ENGLISH MUFFIN BASKET **\$6.75/guest**
Served with chef's selection of eggs or egg whites with assorted toppings: spinach, peppers, tomato, crispy bacon, ham, sausage, sharp cheddar, gouda, swiss and fresh mozzarella

HOT OATMEAL **\$5.45/guest**
Minimum of 10 guests; Please choose 4 toppings
Granola • Caramelized Pears • Fruit • Berries • Honey • Cranberries • Brown Sugar • Cinnamon • Raisins • Nuts

BREAKFAST TEA SANDWICHES **\$9.95/guest**
Minimum of 10 guests; Assorted savory bite-sized sandwiches
• Roast beef, havarti, arugula, and horseradish mustard on multigrain bread
• Smoked salmon with dill cream cheese and cucumber on black bread

- Smoked turkey, brie, arugula and cranberry mustard on raisin walnut bread
- Mini bagels with smoked salmon and cream cheese
- Mini croissants, granola, peanut butter, sliced banana
- Mini croissants, goat cheese and strawberry preserves
- Chicken salad on mini brioche

BREAKFAST PACKAGES

Minimum of 6 guests unless otherwise noted

FULL-SIZED BREAKFAST **\$11.95/guest**
• Bagels, muffins and pastries with preserves, sweet butter and cream cheese
• Sliced fruit and mixed berries
• Fresh-squeezed orange juice
• Regular coffee with sweeteners, milk and cream

CONTINENTAL BREAKFAST **\$10.95/guest**
• Mini bagels, muffins and pastries with preserves, sweet butter and cream cheese
• Sliced fruit and mixed berries
• Fresh-squeezed orange juice

BOARDROOM BREAKFAST **\$11.95/guest**
• Mini bagels, muffins and pastries with preserves, sweet butter and cream cheese
• Sliced fruit and mixed berries
• Fresh-squeezed orange juice
• Regular coffee with sweeteners, milk and cream

COMBO BREAKFAST **\$11.95/guest**
Minimum of 10 guests
• Grilled breakfast wraps and paninis
• Sliced fruit and mixed berries
• Fresh-squeezed orange juice

HEARTY BREAKFAST BUFFET **\$13.95/guest**
Minimum of 10 guests
• Cinnamon French toast and pancakes with maple syrup and sweet butter
• Scrambled eggs • Crispy bacon
• Country-style potatoes
• Fresh-squeezed orange juice

ART & BELLE BUFFET TABLE **\$21.95/guest**
Minimum of 15 guests
• Eggs any style, choice of two kinds of protein (ham, bacon, pork sausage or beef sausage)
• Mini bagels, muffins and pastries with preserves, sweet butter and cream cheese
• Home fries and toast

- Fresh fruit salad
- Fresh-squeezed orange juice
- Regular coffee with sweeteners, milk and cream

DELUXE BREAKFAST **\$17.95/guest**
Minimum of 10 guests
• Smoked wild salmon basket served with regular and scallion cream cheese
• Sliced fruit and mixed berries
• Fresh-squeezed orange juice

BREAKFAST EXTRAVAGANZA **\$21.95/guest**
Minimum of 15 guests
• Mini bagels, muffins and pastries served with preserves, sweet butter and cream cheese
• Grilled breakfast wraps and paninis
• Sliced fruit and mixed berries
• Low-fat yogurt parfait
• Fresh-squeezed orange juice
• Full coffee and/or tea service

BREAKFAST BEVERAGES

Coffee Service **\$2.50/guest**
House blend or decaf served with sweeteners, milk, cream

Tea Service **\$2.50/guest**
Selection of teas, sweeteners and lemon

Fresh-Squeezed Orange Juice **\$3.25/guest**
Fresh-Squeezed Grapefruit Juice **\$4.25/guest**



JUICE BAR

Minimum of 10 guests **\$5.95/guest**

THE CLEANSER | Beet, carrot, kale, celery and green apple

BEET SUNRISE | Beet, carrot, green apple, lemon, ginger

GREEN, CLEAN & MEAN | Celery, cucumber, kale and green apple

CITRUS WITH A KICK | Grapefruit, orange, lemon, ginger

BRIGHT EYES | Carrot, green apple, pineapple, orange and mint

GREEN GODDESS | Kale, spinach, cucumber, celery, green apple, lemon and ginger

WATERMELON MINT | Watermelon, cucumber, lime, mint

FRUITY TIMES | Beet, carrot, green apple, orange and pineapple

LUNCH PACKAGES

Minimum of 6 guests unless otherwise noted

SIMPLE **\$10.95/guest**
• Our signature hot and cold sandwiches and wraps

ART & BELLE'S COMBO **\$13.95/guest**
• Our signature hot and cold sandwiches and wraps
• Choice of one green or pasta salad

TRADER'S LUNCH **\$16.95/guest**
• Our signature hot and cold sandwiches and wraps
• Choice of one green or pasta salad
• Assorted dessert platter

MADISON AVENUE **\$19.95/guest**
• Our signature hot and cold sandwiches and wraps
• Choice of two green or pasta salads
• Assorted dessert platter

FULL LUNCH **\$21.95/guest**
• Our signature hot and cold sandwiches and wraps
• Choice of two green or pasta salads
• Sliced fruit and mixed berries
• Assorted dessert platter

CREATE YOUR OWN LUNCH **\$21.95/guest**
Minimum of 10 guests

- Create your own sandwiches from an elegant array of meats and cheeses with homemade spreads
- A basket of brick oven baked bread
- A relish tray of lettuce, tomato and pickles
- Your choice of two green or pasta salads
- Assorted dessert platter

LUNCH IN A BOX

Convenient for quick meetings, tours, outdoor events, sporting events, garden parties, picnics and seminars

MADISON AVENUE **\$15.95/box**
Choice of a sandwich or wrap, side salad, potato chips and freshly baked cookies

ART & BELLE **\$17.95/box**
Choice of a sandwich, side salad, fruit salad, potato chips and freshly baked cookies

MIDTOWN **\$18.95/box**
Choice of a sandwich or wrap, side salad, fruits, potato chips, freshly baked cookies and beverage

HEROES BY THE FOOT

One foot serves approximately 5 guests;
Served with a gourmet side salad

\$38/foot

A sandwich of heroic proportions! 3 to 6 feet of fresh, thick-crust Italian brick-oven sesame semolina bread bursting with delectable meats, cheeses and veggies:

AMERICAN | Roast beef, roast turkey, baked virginia ham, swiss cheese, american cheese, lettuce and tomato

ITALIAN | Cappicola, genoa salami, provolone, onion, oil and vinegar, lettuce and tomato

GRILLED CHICKEN | With roasted vegetables, roasted peppers and balsamic vinegar

VEGETARIAN | Roma tomato, fresh mozzarella, basil, roasted peppers, sun-dried tomato with vinaigrette or roasted pepper aioli

SIGNATURE COLD SANDWICHES

ITALIAN | Genoa salami, cappicola ham, provolone, lettuce, tomato, onion and oil and vinegar

ALICE | Turkey, brie, granny smith apples, romaine lettuce and honey mustard on multigrain bread

DOWNTOWN | Turkey, roast beef, finlandia swiss, lettuce, tomato, onion, horseradish and herb mayo

SMOKEY | Smoked ham, smoked turkey, finlandia swiss, cole slaw and russian dressing

SUE'S COMBO | Honey maple turkey, brie, romaine lettuce, tomato and honey mustard

COSCIA | Thinly sliced prosciutto, fresh mozzarella cheese, romaine lettuce, sun-dried tomato pâté, olive oil and balsamic vinegar

JIMBO | Virginia ham, gouda, mesclun, tomato and sesame ginger dressing

DORY'S CATCH | Cured salmon fillet, scallion cream cheese, sliced cucumber and tomato on choice of bagel

CASPAR | Turkey breast, sliced avocado, mesclun, hummus and balsamic vinaigrette on rye bread

AMERICAN | Virginia and smoked ham, american cheese, lettuce, tomato and mayo

CHICKEN CAESAR | Grilled chicken, roasted red peppers, parmesan, shredded romaine and caesar dressing in a wrap

CHICKEN/TUNA SALAD SANDWICHES

BIRDIE | Chicken salad with bacon, monterey pepper jack, romaine lettuce and tomato

BIRD'S EYE | Chicken salad with cheddar, pico de gallo, guacamole, pickles and romaine lettuce

TUNA MELT | Tuna salad with melted gouda, mesclun and tomato on toasted bread

HONEY FISH | Tuna salad with sliced carrots, cucumber, alfalfa sprouts, tomato and honey mustard

TUNA BLT | Tuna salad with fresh mozzarella, bacon, romaine lettuce and tomato

SIGNATURE HOT SANDWICHES

E-Z | Grilled turkey, melted monterey pepper jack, crispy bacon, sautéed mushrooms and mayo

HOUSE COMBO | Grilled pastrami and corned beef, finlandia swiss, cole slaw and russian dressing

SMOKED JACK | Grilled smoked turkey, melted monterey pepper jack, crispy bacon, spinach, sun-dried tomato pâté and honey mustard

UNION SQUARE | Grilled cracked pepper turkey, melted monterey pepper jack, grilled onions, romaine lettuce and dijon mustard

RUSSIAN | Grilled smoked ham and smoked turkey, melted finlandia swiss, cole slaw, romaine lettuce and russian dressing

EMILY WAITS | Grilled honey maple turkey, melted muenster, spinach, tomato and apple butter sauce

CUBAN | Grilled black-forest ham and smoked turkey, finlandia swiss, sliced pickles and spicy mustard

CHICKEN SANDWICHES

BARBECUE | Chicken cutlet, melted fresh mozzarella, lettuce, grilled onions and barbecue sauce

CHEDDAR | Chicken cutlet, melted cheddar, crispy bacon, lettuce and tomato

CORDON BLEU | Chicken cutlet and grilled honey ham, fresh mozzarella, grilled onions, lettuce and tomato

SGT SWEET PEPPER | Chicken cutlet, melted fresh mozzarella, sweet peppers, grilled onions, honey mustard

SMOKED DELUXE | Chicken cutlet and grilled pastrami, melted fresh mozzarella, lettuce and tomato

CHICKEN PARM | Chicken cutlet, melted fresh mozzarella and marinara sauce

ASIAN | Chicken cutlet, slivered almonds, cilantro, shredded red cabbage, carrots, romaine lettuce, tomato, sesame ginger dressing in a warm wheat wrap

GRILLED CHICKEN SANDWICHES

CAESAR | Grilled chicken breast, parmesan, romaine lettuce, onion and caesar dressing

CLASSIC | Grilled chicken breast, melted fresh mozzarella, grilled onions, romaine and roasted red peppers

COBB | Grilled chicken breast, crispy bacon, avocado, romaine lettuce and blue cheese dressing

PALTA | Grilled chicken breast, melted cheddar, guacamole, pico de gallo and romaine lettuce

POPEYE | Grilled chicken breast, melted fresh mozzarella, spinach, alfalfa sprouts, roasted red peppers, shredded red cabbage, romaine lettuce and honey mustard

SPICY | Grilled chicken breast, melted fresh mozzarella, grilled onions, romaine lettuce, hot peppers and tabasco

TERIYAKI | Grilled chicken breast, melted fresh mozzarella, grilled onions, romaine lettuce, tomato and teriyaki sauce

SOPHIE BLUE | Grilled chicken breast, avocado, romaine lettuce, cucumber, green peas, blue cheese and honey dijon

CALIENTE | Grilled chicken breast, melted three-pepper colby jack, avocado, arugula, tomato and chipotle mayo

CHICKEN PHILLY | Grilled chicken breast, melted american cheese, grilled onions and bell peppers

GRILLED ROAST BEEF SANDWICHES

PHILLY | Grilled roast beef, melted american cheese, grilled onions and grilled bell peppers

WHITE COLLAR PHILLY | Grilled roast beef, melted fresh mozzarella, grilled onions and roasted red peppers

PIPER'S PHILLY | Grilled roast beef, melted cheddar, sautéed mushrooms, sweet peppers, grilled onions and herb mayo

RB KING | Grilled roast beef, melted american cheese, crispy bacon, sliced pickles, grilled onions, lettuce, tomato and A-1 sauce

SPICY RB | Grilled roast beef, melted monterey pepper jack, romaine, tomato, grilled onions, hot peppers and tabasco

CHIPOTLE RB | Grilled roast beef, melted three-pepper colby jack, grilled onions, arugula, tomato and herb mayo

PIZZA STEAK | Grilled roast beef, melted mozzarella, grilled onions, grilled bell peppers and marinara sauce

CHEESE AND VEGGIE SANDWICHES

EAT YOUR GREENS | Romaine lettuce, avocado, tomato, carrots, cucumber, alfalfa sprouts, shredded red cabbage, sweet peppers and honey mustard on multigrain bread

MOZZARELLA SUPREME | Fresh mozzarella, roasted red peppers, basil, capers and sesame ginger dressing

SPINACH ROLLY | Spinach, melted swiss cheese, avocado, sautéed mushrooms, sun-dried tomato pâté and honey mustard

EGGPLANT PARM | Breaded eggplant, melted mozzarella, parmesan and marinara sauce

VIVALDO | Hummus, sliced avocado, alfalfa sprouts, sweet peppers, romaine and tomato on multigrain bread

VEGAN DELIGHT | Hummus, sliced avocado, black olives, tomato and mesclun in a sun-dried tomato wrap

MEDITERRANEAN | Hummus, grilled vegetables, fresh mozzarella cheese and sun-dried tomato pâté

CAPRICE | Fresh mozzarella, basil, tomato and pesto

TIMES VEGGIES | Fresh mozzarella, sliced avocado, basil, roasted tomato, roasted red peppers and italian vinaigrette

CHÈVRE | Grilled vegetables, goat cheese, roasted red peppers, arugula and pesto



SOUP A LA CARTE

Served with fresh baked bread or crackers, our delicious soups are the perfect companion to our signature sandwiches and salads. Following are some of our soup options. Please inquire about availability. **\$5.95/guest**

Chicken Noodle • Chicken Chili • Beef Barley • Italian Wedding • Turkey Gumbo • New England Clam Chowder • Lobster Bisque • Tomato Basil (dairy or non-dairy) • Corn Chowder • Garden Vegetable • Quinoa & Vegetable • Lentil • Green Split Pea • Minestrone

SPECIALTY SALADS

Minimum of 6 guests; Served as side dish **\$4.95/guest**

BIG APPLE | Field greens, sliced apples, spiced walnuts, cherry tomato, feta cheese, golden raisins and dried cranberries with raspberry vinaigrette

HOUSE GARDEN | Field greens, carrots, cherry tomato, bell peppers, broccoli, asparagus, cucumber, alfalfa sprouts and mushroom with choice of dressing

GREEK | Bell peppers, cucumber, tomato, red onion, black olives, stuffed grape leaves and feta over crispy romaine hearts sprinkled with fresh oregano

CAESAR | Homemade croutons, shaved fresh parmesan cheese and baby romaine hearts with caesar dressing

ENDIVE | Arugula, sliced apples, blue cheese, cherry tomato, raisins and toasted honey walnuts with choice of dressing

COLE SLAW | Red and green cabbage, carrots, candied walnuts, dried cranberries and diced apples

SPINACH & PORTOBELLO | With crumbled bacon bits, herbed croutons and balsamic vinaigrette

SALADA FRISCA | Field greens with goat cheese, red beets, toasted walnuts, mandarin oranges and sliced avocado with choice of dressing

BABY MOZZARELLA & GRAPE TOMATO | Tossed with basil pesto, sun-dried tomato pâté and roasted garlic

SLICED FRESH MOZZARELLA | Sliced tomato topped with fresh basil and drizzled with balsamic vinegar and extra virgin olive oil

CHOP CHOP | Diced cucumber, bell peppers, avocado, roasted sweet corn, black olives, tomato and chopped romaine hearts with ranch and sesame ginger dressing

NUEVO SPINACH | Fresh edamame, sliced apples, roasted wild mushrooms, scallion, mandarin oranges, baby spinach and toasted black and white sesame seeds with honey lime dressing

IMPERIAL SALAD | Field greens, mandarin oranges, crispy chinese noodles and toasted almonds with sesame ginger dressing

ALMONDS & BEET | Field greens, candied almonds, red beets, edamame, red onion, goat cheese, dried cranberries, sliced apples and mandarin oranges with sesame ginger dressing

FIG | Field greens, dried black mission figs, goat cheese, shredded carrots, red cabbage, sliced mango, raisins, sliced apples and honey roasted almonds with balsamic vinaigrette

CALIFORNIA | Kale, sliced strawberries, avocado, sliced almonds and feta cheese with lemon herb vinaigrette

GRAPEFRUIT & AVOCADO | Arugula, shredded red and green cabbage, avocado, grapefruit, fire roasted corn, shredded carrots and red onion with olive oil and apple cider vinegar

COBB | Romaine, cherry tomato, cucumber, avocado, crumbled blue cheese, hard boiled egg and red onion with ranch or blue cheese dressing

BUTTERNUT SQUASH | Field greens, roasted butternut squash, dried cranberries, pecans and shaved parmesan with balsamic vinaigrette

ART & BELLE QUINOA | Spinach, quinoa, grilled asparagus, dried cranberries, pecans and red onion with lemon herb vinaigrette

CREATE YOUR OWN SALAD BAR

Minimum of 10 guests **\$15.95/guest**

GREENS (2): Crisp Romaine • Mesclun • Baby Spinach • Baby Arugula • Kale

PROTEIN (2): Tuna Salad • Chicken Salad • Grilled Chicken • Cajun Chicken • Ham • Turkey • Shrimp • Albacore Tuna (no mayo) • Bacon • Hard-Boiled Egg • Egg Whites

CHEESE (2): Blue Cheese • Feta • Cheddar • Fresh Mozzarella • Parmesan

TOPPINGS (6): Black Beans • White Beans • Kidney Beans • Red Onion • Green Peas • Bell Peppers • Sliced Mushroom • Diced Tomato • Shredded Carrots • Cucumber • Broccoli • Celery • Corn • Chinese Noodles • Alfalfa Sprouts • Hot Peppers • Chick Peas • Avocado • Tofu • Black Olives • Green Olives • Asparagus • Cherry Tomato • String Beans • Sun-dried Tomato • Mandarin Oranges • Roasted Red Peppers • Roasted Eggplant • Portobello Mushroom •

Brussel Sprouts • Artichoke Hearts • Hearts of Palm • Edamame • Red Beets • Pea Pods • Walnuts • Sliced Almonds • Sunflower Seeds • Raisins • Dried Cranberries • Strawberries • Granny Smith Apples • Red Grapes

DRESSINGS (2): Honey Lime • Lemon Herb • Honey Dijon • Caesar • French • Russian • Ranch • Blue Cheese • Balsamic Vinaigrette • Roasted Garlic • Sesame Ginger • Red Wine Vinegar • White Wine Vinegar • Apple Cider Vinegar • Balsamic Vinegar • Fat-Free Raspberry • Low-Fat Caesar • Low-Fat Italian • Low-Fat Ranch • Low-Fat Honey Dijon

COLD PASTA SALADS

Minimum of 6 guests; Served as side dish **\$5.50/guest**

MINI BOWTIE | With fresh basil, baby mozzarella, oven-roasted vegetables, and sun-dried tomato pâté

TRICOLOR FUSILLI | With sliced black olives, baby mozzarella, broccoli florets, and sun-dried tomato with basil pesto

TRICOLOR TORTELLINI | With sun-dried tomato, mushroom, spinach and parmesan with basil pesto

FUSILLI PRIMAVERA | Broccoli, cherry tomato, baby mozzarella, parmesan, basil and oven-roasted vegetables

ROTINI | Artichoke, white wine vinegar, roasted peppers, sliced black olives, parsley, baby mozzarella with olive oil

ORZO ANTIPASTO | Orzo, black olives, red onion, baby mozzarella, cherry tomato and fresh basil

SOBA NOODLE | Julienne vegetables, bell peppers, napa cabbage, shredded carrots, scallions and black and white sesame seeds

PENNE A LA PROVENÇAL | Oven-roasted vegetables, carrot, cherry tomato, black olives, baby mozzarella, parmesan and basil in sun-dried tomato pâté and red wine vinegar

ASIAN COLD NOODLE | Lo Mein noodles, julienne vegetables, napa cabbage and shredded carrots in a sesame ginger dressing with scallion and toasted sesame seeds

FARFALLE PARMESAN | Farfalle pasta with fresh basil, oven-roasted vegetables, baby mozzarella, sun-dried tomato and shaved parmesan in a light sun-dried tomato and pesto sauce

GREEK PASTA | Elbow macaroni, mushroom, cherry tomato, bell peppers, black olives, red onion and feta with olive oil and red wine vinegar

MEXICAN PASTA | Spicy elbow macaroni, black beans, fire roasted corn, cherry tomato, black olives, red onion, chopped scallions and cilantro with chipotle mayo

KALE PASTA | Mini bowtie, kale, sun-dried tomato and shaved parmesan in garlic, olive oil and balsamic vinegar

MANDARIN SPINACH | Mini bowtie, spinach, mandarin orange, roasted red peppers, cilantro, dried cranberries and walnuts with teriyaki ginger dressing

FRIED ZUCCHINI | Penne, fried zucchini, roasted red peppers, Ciliegine mozzarella, edamame, capers and lemon zest with basil pesto

VEGETABLE SALADS

Minimum of 6 guests; Served as side dish **\$5.50/guest**

ROASTED BEET | With a fresh orange reduction, candied walnuts, crumbled gorgonzola and red wine vinaigrette

NAPOLEON | A stack of grilled vegetables with mozzarella and a balsamic reduction

STRING BEAN AMANDINE | String beans and almonds

ASPARAGUS | With portobello mushrooms, grilled bermuda onion and lemon zest

SAUTÉED SHITAKE | With kale, scallions, sesame seeds

SAUTÉED BOK CHOY | Baby bok choy with soy and ginger

GRILLED SEASONAL VEGETABLES

BROCCOLI E AGLIO OLIO

SAUTÉED SPINACH & MUSHROOMS

ROASTED BUTTERNUT SQUASH

ROASTED VEGETABLES RATATOUILLE

GRAINS & POTATO SALADS

Minimum of 6 guests; Served as side dish **\$5.50/guest**

CHICK PEA | With scallion, cherry tomato, feta, watercress and radicchio with curry vinaigrette

BARLEY | With bell peppers, cherry tomato with diced mango, cilantro and citrus vinaigrette

MOROCCAN COUSCOUS | With roasted vegetables, chick peas, dried fruit, cumin, cilantro and roasted garlic vinaigrette

TABOULI | With oven-roasted vegetables, chopped onions, parsley, cucumber and roasted garlic vinaigrette

GRAINS & POTATO SALADS

continued

Minimum of 6 guests; Served as side dish **\$5.50/guest**

- WHITE BEANS** | With cherry tomato, red onions, roasted peppers, rosemary and sun-dried tomato pâté
- SOUTHWESTERN BLACK BEAN** | With corn, avocado, cilantro, chopped tomato and chipotle dressing
- FRENCH LENTIL** | With arugula, feta cheese, cherry tomato, scallion and citrus vinaigrette
- ISRAELI COUSCOUS** | With diced vegetables, cilantro and roasted garlic vinaigrette
- COUNTRY POTATO** | With red bliss potato, bell pepper, corn, red onion, celery and mayo
- CREOLE POTATO** | With bell pepper, onion, parsley, celery and spicy mayo
- ROASTED RED POTATO** | With black olives, scallion, caramelized onion, cilantro and chipotle dressing
- HONEY ORANGE-GLAZED SWEET POTATO** | With dried fruit and toasted pecans
- BLACK WILD RICE** | With sun-dried cranberries, currants, seedless grapes, toasted pecans, scallion, parsley, dill and balsamic vinaigrette
- QUINOA** | With grilled vegetables, cherry tomato, cucumber, dried cranberries, sliced almonds, parsley, cumin and roasted garlic vinaigrette

CREATE YOUR OWN TACO OR BURRITO BAR

Minimum of 10 guests **\$18.95/guest**

- PROTEIN:** Grilled Chicken • Steak • Shredded Pork • Chorizo
- TORTILLA:** Flour • Corn
- RICE:** White • Brown • Yellow
- BEANS:** Pinto • Black
- SALSA:** Mild • Spicy
- TOPPINGS:** Lettuce • Tomato • Fire-Roasted Corn • Pico de Gallo • Shredded American Cheese • Sour Cream • Guacamole

CHICKEN ENTREES

Served with bread basket and gourmet salad
Minimum of 10 guests **\$15.95/guest**

- CHICKEN SCALLOPINE** | Sautéed chicken, lemon white wine sauce, artichoke hearts and walnuts
- HONEY GINGER CHICKEN** | Chicken breast marinated with fresh ginger, honey, soy sauce, scallion and cilantro
- STUFFED BOURSIN CHICKEN** | Grilled chicken breast filled with spinach, boursin cheese and sun-dried tomato
- STUFFED CHICKEN ROULADE** | Roasted chicken breast stuffed with apricots, figs and prunes with orange and apricot glaze
- COCONUT & ALMOND CRUSTED CHICKEN** | Chicken breast with dijon chipotle sauce
- CHICKEN ROLLATINI** | Chicken breast rolled with spinach, asparagus, ricotta, mozzarella in lemon butter
- CHICKEN PROVENÇAL** | Marinated herb grilled chicken, capers, olives, diced tomato with a provençal vinaigrette
- CHICKEN VALDOSTINO** | Chicken breast topped with prosciutto, mushroom and provolone
- CHICKEN CORDON BLEU** | Chicken breast rolled with cured ham and fresh mozzarella with béchamel sauce
- CHICKEN CACCIATORE** | Chicken breast in tomato and wine sauce with onion, garlic, bell peppers and capers
- ORANGE SESAME CHICKEN** | Pan-fried boneless chicken with a sesame and orange sauce
- TERIYAKI CHICKEN** | Boneless teriyaki-glazed chicken with sautéed bell peppers and onions
- CHICKEN FAJITAS** | Sliced chicken breast with sautéed bell peppers, onion, tomato and cilantro
- CHICKEN CURRY** | Curried chicken with potatoes, carrots, bell peppers and green peas
- SWEET CHILI** | Chicken breast baked in sweet chili sauce
- ROASTED CHICKEN CHIPOTLE** | Boneless chicken with spicy chipotle sauce, onion and cilantro
- CHICKEN PICCATA** | Chicken breast sautéed in butter, white wine, lemon juice and capers
- CLASSIC CHICKEN TOMATO STEW** | Chicken stew with tomato, potato, carrot, celery and peas
- CHICKEN MARSALA** | Chicken breast in mushroom and marsala wine sauce

- MEDITERRANEAN CHICKEN** | Chicken sautéed with tomato, olives, onion and lemon white wine sauce
- ROSEMARY CHICKEN** | Chicken breast marinated in white wine, rosemary and garlic
- CHICKEN CASSEROLE** | Chicken breast with onion, carrot and celery in garlic sauce

BEEF, LAMB & PORK ENTREES

Served with bread basket and gourmet salad
Minimum of 10 guests

- JAPANESE BEEF NEGIMAKI ROLLS** **\$17.95/guest**
With asparagus and julienne vegetables
- CHURRASCO STEAK** **\$18.95/guest**
With chimichurri sauce served with caramelized shallots
- LONDON BROIL** **\$18.95/guest**
With sautéed onions, mushroom and gravy
- BEEF PIZZAIOLA** **\$18.95/guest**
Sautéed in tomato sauce, bell peppers, onion, mushrooms
- SALISBURY STEAK** **\$17.95/guest**
With gravy, onion and mushrooms
- FRENCH LAMB STEW** **\$18.95/guest**
With potato, carrot, celery, rosemary and garlic
- BRAISED NEW YORK STEAK** **\$18.95/guest**
With root vegetables
- MARINATED GRILLED LAMB CHOPS** **\$19.95/guest**
With natural jus and fresh mint
- BRAISED LAMB SHANKS** **\$19.95/guest**
With winter vegetables and white bean cassoulet
- BEEF BRISKET** **\$18.95/guest**
With roasted vegetables
- PORK TENDERLOIN FLORENTINE** **\$17.95/guest**
Stuffed with sautéed spinach, garlic and rosemary
- GRILLED CENTER-CUT PORK CHOPS** **\$18.95/guest**
With a sherry wine reduction, mushroom and shallots
- ROASTED PORK LOIN** **\$17.95/guest**
With bell peppers, sautéed onions and balsamic glaze
- BARBECUE PORK RIBS** **\$17.95/guest**
With onions and bell peppers

SEAFOOD ENTREES

Served with bread basket and gourmet salad
Minimum of 10 guests

- MARYLAND CRAB CAKES** **\$16.50/guest**
With a spicy remoulade sauce
- GINGER SOY-GLAZED SALMON** **\$16.50/guest**
With sautéed baby bok choy
- PARMESAN & ARTICHOKE SALMON** **\$16.50/guest**
Baked with a parmesan and artichoke crust
- WALNUT & PARMESAN-CRUSTED SALMON** **\$16.50/guest**
Baked salmon finished with orange butter sauce
- SHRIMP SCAMPI** **\$16.50/guest**
Shrimp sautéed with garlic in butter, olive oil, lemon and white wine tossed with red pepper flakes and parsley
- RED SNAPPER ACAPULCO** **\$17.50/guest**
With tequila and shrimp sauce
- SHRIMP & SCALLOP PAPILLOTE** **\$16.50/guest**
With julienned vegetables and lemon herb butter
- SAUTÉED TILAPIA** **\$16.50/guest**
With capers, tomato, artichokes, black olives with lemon
- PARMESAN-CRUSTED TILAPIA** **\$16.50/guest**
Served with creamy spinach and parmesan sauce
- CRISP WHITEFISH** **\$15.50/guest**
Fried fillet with homemade tartar sauce
- WHITEFISH ROLLATINI** **\$15.50/guest**
Baked fillet filled with spinach, ricotta and mozzarella

VEGETARIAN ENTREES

Served with bread basket and gourmet salad
Minimum of 10 guests

- EGGPLANT ROLLATINI** **\$12.95/guest**
Eggplant filled with tomato, ricotta, parmesan and mozzarella, topped with tomato basil sauce
- NO-PASTA FLORENTINE LASAGNA** **\$12.95/guest**
Eggplant, potato, zucchini, portabello mushroom, ricotta, spinach, carrot, squash in a zesty tomato sauce
- CURRIED VEGETABLE STEW** **\$12.95/guest**
Spicy curry garlic stew with carrots, potato, zucchini, chick pea and tomato
- CHINESE STIR-FRY VEGETABLES & TOFU** **\$11.95/guest**
With a garlic and ginger soy sauce
- FALAFEL** **\$12.95/guest**
With Israeli salad of cucumber, tomato, onion, hummus and tahini sauce

PASTA/RICE ENTREES

Served with grated cheese, bread basket and gourmet salad
Minimum of 10 guests

PENNE ARRABIATA **\$11.95/guest**
With crushed tomatoes, hot peppers, olives and garlic

SPAGHETTI POMODORO **\$11.95/guest**
With roma tomatoes, fresh basil and olive oil

PASTA PRIMAVERA **\$11.95/guest**
With grilled vegetables lightly tossed in extra virgin olive oil and herbs

PENNE ALLA VODKA **\$11.95/guest**
With crushed tomatoes, fresh basil and cream

TRICOLOR TORTELLINI **\$11.95/guest**
With olives, grilled red onions and artichoke in a light sun-dried tomato sauce

WILD MUSHROOM FETTUCINE **\$11.95/guest**
With wild mushroom ragout

BAKED PENNE **\$13.95/guest**
With three cheeses, spinach and herbs

CHICKEN PESTO PENNE **\$13.95/guest**
With grilled chicken, sun-dried tomato, pine nuts in a pesto sauce

SALMON ALFREDO **\$13.95/guest**
With fresh dill and snow peas in a parmesan cream sauce

RIGATONI BOLOGNESE **\$13.95/guest**
With ground meat, sausage and basil in a light fresh tomato sauce

BEEF LASAGNA **\$13.95/guest**
With ground beef, ricotta cheese and mozzarella in marinara sauce

CAJUN JAMBALAYA **\$13.95/guest**
Cajun-seasoned long-grain rice with chicken, shrimp and andouille sausage

SEAFOOD PAELLA **\$14.50/guest**
Saffron-infused rice with shrimp, mussels and calamari



RICE & GRAINS SIDES

Minimum of 10 guests **\$4.95/guest**

- Rice with Garden Peas and Red Peppers
- Classic Rice Pilaf
- New Orleans Dirty Rice
- Coconut Jasmine Rice
- Basmati Rice Pilaf
- Wild Rice Pilaf with Orange Zest and Dried Cranberries
- Grilled Vegetable Couscous
- Parmesan Polenta
- Jasmine Rice Salad
- Coconut Curried Basmati Rice Pilaf
- Chinese Vegetable Fried Rice
- Steamed Brown Rice

POTATO SIDES

Minimum of 10 guests **\$5.50/guest**

- Herb Roasted Potatoes with Fresh Rosemary
- Potato Gratin with Gruyere and Parmesan Cheese
- Balsamic Glazed Sweet Red Potatoes
- Twice Baked Potato
- Scalloped Potatoes with Béchamel Sauce
- Cheddar and Bacon Mashed
- Roasted Garlic Mashed Potato
- Classic Mashed Potato

VEGETABLES SIDES

Minimum of 10 guests **\$5.50/guest**

- String Bean Amandine
 - Grilled Asparagus
 - Cauliflower Cheddar Gratin
 - Roasted Winter Vegetables
 - Ratatouille Provencal
 - Garlic Sautéed Broccoli with Red Pepper
 - Garden Peas and Pearl Onions
 - Sautéed Spinach with Mushrooms
 - Steamed Asian Vegetables with Sesame-Soy Glaze
 - Brown Sugar Roasted Butternut Squash
 - Corn and Lima Bean Succotash
- Sautéed Broccoli Rabe
 - Creamed Spinach
 - Orange Glazed Carrots
 - Grilled Italian Vegetables
 - Sweet Plantains



FRENCH BUFFET

Minimum of 10 guests **\$38.95/guest**

- Stuffed Chicken Napoleon with Spinach, Sun-dried Tomato and Béchamel Sauce
- Sautéed Tilapia with Espagnole Sauce
- Beef Bourguignon with Mushrooms
- Classic Rice Pilaf
- Baby Carrots with Fleur de Sel
- Endive Salad
- Sliced Baguette
- Petit Fours, Cookies and Brownies

GREEK BUFFET

Minimum of 10 guests **\$38.95/guest**

- Baked Lemon Chicken with Potatoes and Carrots in a Lemon White Wine Sauce
- Lamb Moussaka layered with Eggplant and Shredded Lamb topped with Parmesan Cheese
- Monkfish with Lemon Zest, Tomato and topped with Julienne Vegetables
- Spanakopita (Spinach and Feta Turnovers)
- Traditional Greek Salad with Stuffed Grape Leaves
- Roasted Lemon Dill Potatoes
- Baklava, Cookies and Brownies

ITALIAN BUFFET

Minimum of 10 guests **\$37.95/guest**

- Sun-Dried Tomato Crusted Salmon with Lemon
- Chicken Rollatini with Asparagus and Sun-dried Tomato
- Baked Ziti with Four Cheeses
- Baby Mozzarella, Tomato and Basil Salad
- Classic Caesar Salad
- Assorted Italian Breads and Focaccia
- Mini Italian Pastries and Cookies

CARIBBEAN BUFFET

Minimum of 10 guests **\$36.95/guest**

- Jerk Chicken with Pineapple Salsa
- Mango Barbecue Rib Tips
- Grilled Red Snapper with Coconut and Vegetable Sauce
- Rice and Peas
- Jamaican Potato Salad
- Kingston Garden Salad
- Tropical Fruit Salad

MEXICAN BUFFET

Minimum of 10 guests **\$32.95/guest**

- Shredded Pork and Steak Fajitas
- Chicken Chimichangas
- Mexican Yellow Rice, Refried Beans, Plantains
- Warm Flour Tortillas
- Fresh Garden Mexican Salad
- Spicy Red Salsa, Guacamole and Pico de Gallo
- Shredded Mexican Cheese, Diced Tomatoes and Shredded Lettuce
- Cookies and Churros

PAN-ASIAN BUFFET

Minimum of 10 guests **\$34.95/guest**

- Thai Pepper Basil Chicken
- Beef and Chinese Broccoli with Oyster Sauce
- Whitefish in Green Curry and Vegetable Broth
- Oriental Style Sautéed String Beans
- Vegetable Fried Rice
- Asian Spring Salad
- Coconut Rice Pudding with Fruit

INDIAN BUFFET

Minimum of 10 guests **\$38.95/guest**

- Chicken Tikka Masala in Spicy Tomato Cream Sauce
- Lamb Madras Curry
- Coconut Curry Fish
- Basmati Rice
- Vegetable Samosas with Spiced Potato, Onion, Peas and Lentils
- Garden Salad
- Nan Basket
- Rice Pudding



CHICKEN HORS D'OEUVRES

24- to 48-hour notice required; Pricing of **\$24-\$30**/dozen is based on volume and availability; Ask for additional selections

- Southern Fried Pecan Chicken Fingers
- Rosemary Chicken with Roasted Peppers on Rustic White Bean Crostini
- Rice-Paper Pockets Filled with Chicken, Avocado, Basil, Asian Vegetables with Ginger Sauce
- Malaysian-Style Chicken Satay Skewers with Peanut Sauce
- Coconut-Crusted Chicken Fingers with Piña Colada Sauce
- Mini Quesadillas with Chicken, Monterey Jack and Cilantro
- Curried Chicken with Toasted Coconut in Cucumber Cups

BEEF & LAMB HORS D'OEUVRES

24- to 48-hour notice required; Pricing of **\$24-\$36**/dozen is based on volume and availability; Ask for additional selections

- Filet Mignon Croustade with Horseradish Cream and Caramelized Onions
- Teriyaki Beef Skewers with Honey-Soy Dipping Sauce
- Mini Beef Frankfurters with Southern-Style Mustard
- Beef Negimaki Rolls with Asparagus
- Swedish Meatballs on Skewers
- Ban Mai Pork in Cocktail Brioche

SEAFOOD HORS D'OEUVRES

24- to 48-hour notice required; Pricing of **\$36-\$38**/dozen is based on volume and availability; Ask for additional selections

- Classic Shrimp Cocktail with Classic Cocktail Sauce
- Coconut Shrimp with Apricot-Ginger Dipping Sauce
- Firecracker Grilled Jumbo Shrimp with Thai-Style Lemongrass Dipping Sauce
- Smoked Salmon Tartare on Cucumber Rounds with Crème Fraiche
- Mini Maryland Crab Cake with Chipotle-Lime Sauce
- Clams Casino in Pastry Shells
- Sesame-Crusted Grilled Rare Tuna on Rice Cracker with Wasabi Mayo and Pickled Ginger
- Endive Spears Filled with Cumin-Infused Roast Salmon

VEGETARIAN HORS D'OEUVRES

24- to 48-hour notice required; Pricing of **\$24-\$32**/dozen is based on volume and availability; Ask for additional selections

- Vietnamese-Style Vegetarian Cocktail Spring Rolls with Thai Basil Vinaigrette
- Mini Assorted Quiches (Spinach and Lorraine)
- Japanese Eggplant Crisp with Oven-Dried Cherry Tomatoes, Fresh Mozzarella and Basil
- Spanakopita Triangles Filled with Spinach and Feta
- Wild Mushroom Ragout in Mini Brioche
- Stuffed Mushrooms Filled with Spinach and Mozzarella
- Black Mission Fig and Goat Cheese Crostini
- Mozzarella, Tricolored Peppers and Fresh Basil Crostini

MEDITERRANEAN HORS D'OEUVRES BASKET

24-hour notice required

Small baskets serve approx. 10 guests

\$180

Large baskets serve approx. 15 guests

\$270

- Turkish Grilled Chicken Skewers
- Lamb Kebabs
- Hummus
- Assorted Olives
- Baba Ghanoush
- Tabouli
- Roasted Zucchini Skewers
- Pita Toasts

ALL-AMERICAN HORS D'OEUVRES BASKET

24-hour notice required

Small baskets serve approx. 10 guests

\$180

Large baskets serve approx. 15 guests

\$270

- Mini Crab Cakes
- Sirloin Steak Skewers
- Sweet Potato Sticks
- Southern Fried Chicken Finger Skewers
- Grilled Asparagus
- Roasted Pepper Sauce and Horseradish Cream

ITALIAN HORS D'OEUVRES BASKET

24-hour notice required

Small baskets serve approx. 10 guests

\$180

Large baskets serve approx. 15 guests

\$270

- Rosemary Garlic Chicken Skewers
- Lemon-Basil Shrimp Skewers
- Marinated Baby Mozzarella and Grape Tomato Skewers
- Olive Medley, Salamis and Dried Sausage

SANTA FE HORS D'OEUVRES BASKET

24-hour notice required

Small baskets serve approx. 10 guests

\$180

Large baskets serve approx. 15 guests

\$270

- Mini Chicken, Cheese and Veggie Quesadilla
- Fajita Chicken Skewers
- Carne Asada Skewers
- Tricolored Tortilla Chips
- Tomato Salsa
- Fresh Guacamole
- Pico de Gallo

ASIAN FUSION HORS D'OEUVRES BASKET

24-hour notice required

Small baskets serve approx. 10 guests

\$210

Large baskets serve approx. 15 guests

\$315

- Glazed Shrimp Skewers
- Malaysian Beef Satay Skewers
- Teriyaki Chicken Skewers
- Coconut Shrimp
- Vegetarian Spring Rolls
- Pan-Fried Dumplings
- Roasted Vegetables
- Hoisin Glaze and Honey-Soy Sauce

TOKYO HORS D'OEUVRES BASKET

24-hour notice required

Small baskets serve approx. 10 guests

\$180

Large baskets serve approx. 15 guests

\$270

- Japanese Ginger Chicken Wings
- Grilled Shrimp with Mirin Glaze
- Yakiniiku BBQ Beef Skewers
- Hibachi Zucchini and Pepper Skewers
- Vegetable Dumplings
- Soy Sauce, Wasabi and Sweet Chili Sauce

THAI HORS D'OEUVRES BASKET

24-hour notice required

Small baskets serve approx. 10 guests

\$180

Large baskets serve approx. 15 guests

\$270

- Grilled Chicken and Beef Satay Skewers
- Lemongrass Shrimp Skewers
- Vegetable Spring Rolls
- Sweet Corn Patties
- Crisp Wonton Strips
- Spicy Peanut Dip and Ginger Scallion Dip



AMERICANA PLATTER

Minimum of 10 guests \$10.95/guest

- Macaroni and Cheese Poppers
- Chicken fingers with Honey-Mustard Dip
- Buffalo Chicken Wings

MEZE MEDITERRANEAN PLATTER

Minimum of 10 guests \$9.95/guest

- Kalamata Olives
- Greek Feta
- Spanakopita
- Roasted Eggplant Dip
- Tzatziki and Dolma with Toasted Pita Triangles

ITALIAN ANTIPASTO PLATTER

Minimum of 10 guests \$10.95/guest

- Proscuitto
- Genoa Salami
- Soppressata
- Provolone
- Ciligrine Mozzarella
- Parmesan and Asiago
- Olives
- Roasted Red Peppers and Artichokes
- Toast Points and Focaccia

MEXICAN 7-LAYER DIP PLATTER

Minimum of 10 guests \$8.95/guest

- Generous Layers of Refried Beans, Sour Cream, Guacamole, Cheddar Cheese, Tomato, Black Olives and Jalapeño peppers
- Basket of Homemade Tortilla Chips

TEX-MEX FIESTA PLATTER

Minimum of 10 guests \$7.95/guest

- A Bountiful Assortment of Tortilla Chips, Guacamole, Salsa and Black Bean Dip
- Monterey Jack and Sharp Cheddar Cheeses
- Red Sweet Bell Peppers and Diced Mango Garnish

SNACK PLATTER

Minimum of 10 guests \$5.95/guest

- Colorful Terra Potato Chips, Nachos, Pretzels
- Fresh Salsa and Guacamole

PREMIUM MIXED NUTS PLATTER

Minimum of 10 guests \$8.95/guest

- Special Blend of Cashews, Pistachios, Almonds, Brazilian Nuts, Filberts and Pecans

CHEESE FRUIT PLATTER

Minimum of 10 guests \$8.95/guest

- A Selection of Imported and Domestic Cheeses
- Garnished with Grapes, Berries, Roasted Nuts, Dried Fruit and Crackers

CRUDITÉS PLATTER

Minimum of 10 guests \$6.95/guest

- Fresh Assortment of Garden Vegetables
- Ranch and Blue Cheese Dressing



DESSERTS A LA CARTE

ASSORTED DESSERT PLATTER \$5.50/guest
Butter Cookies, Brownies, Bars and Chocolate-Dipped Strawberries

ITALIAN PASTRIES \$5.95/guest
Mini Cannolis, Fruit Tarts, Cream Puffs, Pecan Tarts and Chocolate Covered Fruits

CHOCOLATE-DIPPED STRAWBERRIES \$28/dozen
Available in Dark or White Chocolate

FRESH SEASONAL FRUIT PLATTER \$5.50/guest
An elegant arrangement of seasonal fruits and berries

FRUIT SKEWERS \$5.95/guest

FRUIT SALAD \$4.95/guest
Medley of cubed fresh cantaloupe, honey dew, mango, pineapple, grapes, oranges, kiwi and berries

DESSERTS PIES

Each pie serves approximately 10 guests \$35/pie

- Blueberry
- Cherry
- Apple
- Apple Crumb

DESSERTS CAKES

Available in 10" \$60/cake

- Red Velvet
- Grand Marnier
- Grand Mousse
- Black & White Mousse
- Black Forest
- Strawberry Shortcake
- Tiramisu
- Carrot
- Checker Board
- Customized Cake: 24-hour advance advance for inscription; Various colors and décor may be at additional cost



BEVERAGES

Coffee Service \$2.50/guest
House-blend or decaf with sweeteners, milk and cream

Tea Service \$2.50/guest
Selection of teas, sweeteners and lemon

Fresh-Squeezed Orange Juice \$3.25/guest

Fresh-Squeezed Grapefruit Juice \$4.25/guest

Flavored Coffee (ask for availability) \$2.50/guest

Hot Chocolate \$2.50/guest

Hot Apple Cider (a real treat for winter) \$2.95/guest

Home-Brewed Iced Tea \$2.50/guest

Bottled Water \$2/guest

Assorted Sodas \$2/guest

Assorted Snapple \$2.50/guest

Assorted Bottled Juice \$2.95/guest

Please ask for a complete list of wine, beer, and liquor selections.

CATERING POLICIES

- Please place your order from 7:00 am to 5:00 pm, Monday to Friday.
- We can arrange early and late deliveries.
- Weekend catering is available with a minimum of \$250.
- There will be a fee for same-day cancellation.
- A notice of one full business day is required to cancel the order.
- Please ask for a complete list of wine, beer, and liquor selections.
- Bartending, professional wait staff and executive chefs are available.
- Tables, linens, china, flower arrangements can be provided for your office functions and private parties.
- Most credit cards and company checks are accepted.
- House accounts are welcome.
- All catering equipment will be picked up within the same or the following day.
- Clients will be charged for lost or broken equipment.
- Disposable paper goods, eating utensils, forks, knives, napkins, chafing wire and sterno are provided at no additional cost.
- Eco-friendly disposable ware is available at an additional cost.
- Art & Belle surcharges a 10% administrative fee on all catering orders to cover administrative costs. This fee/surcharge is not a gratuity and is not distributed to service staff or delivery personnel.

THANK YOU

Thank you for choosing Art & Belle Catering and Events.

We use only the highest quality ingredients to create our culinary delights.

Our event planners will gladly assist you with any special requests.

We look forward to making your event spectacular!