

Artichoke & Company



CATERING AT ITS FINEST



# Wedding Brochure

(239) 263-6979

[www.ArtichokeAndCompany.com](http://www.ArtichokeAndCompany.com)

11920 Saradrienne Lane | Bonita Springs | FL | 34135



Full-Service Custom Catering | Event & Wedding Planning  
Event Design | Exceptional Celebrations | Corporate Events



## — SERVICES —

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ith over twenty years of premier catering in the Southwest Florida area, *Artichoke & Company* provides full-service custom catering and planning services for a wide variety of wedding, corporate, and Private Party events. We are here to take the stress away and allow you and your guests to enjoy your wedding to the fullest while we make sure everything goes exactly as you imagined. We can manage every aspect of your wedding or simply assist you in specific areas. You will get experienced industry advice throughout the planning from our very experienced and talented team.



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ur commitment to delighting our clients is at the core of everything we do. Let us take over and help you with a wedding that you and your guests will never forget.

*Some of the many things our **Day of Coordination Services** include are:*

- ◇ Management of Ceremony space set up and décor
- ◇ Coordination of vendors, guests, and wedding party
- ◇ Create timeline that will be sent to all vendors prior
- ◇ Be your liaison to vendors day of with any questions
- ◇ Coordinate any times or details with vendors prior to wedding
  - ◇ Management of Reception space set up and décor
  - ◇ Our staff will be on site for rehearsal direction
  - ◇ Unlimited telephone and emails prior to wedding
- ◇ Direct and coordinate ceremony and reception day of
  - ◇ Create floor plan if needed
  - ◇ Preferred Vendor Referrals

## — RENTALS & VENUES —

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e can provide décor & rentals to bring your dream wedding to life! Whether you're looking for rustic chic, classic beach, or modern glam, we've got it all!



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rtichoke can cater at any location near or far! Our venue is located in Bonita Springs. Below are some of the other venues in the SWFL area that we can cater at:

Burroughs Home, *Downtown Fort Myers*

Shangri-La, *Bonita Springs*

Lover's Key, *Fort Myers Beach*

Knickerbocker Estate, *Naples*

Cypress M Ranch, *Punta Gorda*

Arching Oaks Ranch, *Labelle*

Southern Waters, *North Fort Myers*

Palm Cottage, *Naples*

Edison Home, *Downtown Fort Myers*

Naples Zoo, *Naples*

Etude Ballet, *Naples*

Inn at Pelican Bay, *Naples*

Von Liebig Art Center, *Naples*

Suite 48, *Fort Myers*

Happatachee Center, *Estero*

Koreshan Park, *Estero*

Snell Park, *On river off McGregor in Fort Myers*

Bonita Boat Club, *Bonita Springs*

Cape Coral Yacht Club, *Cape Coral*

Trianon Hotel, *Bonita Springs*

Buckingham Community Center, *Buckingham*

Heitman House, *Downtown Fort Myers*

Whispering Pines Estate, *Naples*

Naples wedding Barn, *Naples*

Barn at Williams Farm, *Immokalee*

Sea Oates Estate, *Captiva*

Bayshore Ranch, *North Fort Myers*

Haze Venue, *Bonita Springs*



# – HORS D'OEUVRES –

## **Seafood**

### **Shrimp**

- Jumbo Shrimp Shooters Marinated with Lime & Sea Salt Served with a Tequila Cocktail Sauce
- Jumbo Shrimp with a Citrus Marinade & an Old Bay Cocktail Sauce
- Cilantro Marinated Shrimp with Tequila Cocktail Sauce
- Spicy Grilled Jumbo Gulf Shrimp with a Bourbon Glaze
- Bacon Wrapped Barbeque Shrimp on a Skewer
- Coconut Crusted Shrimp with a Sweet N Sour Sauce
- Sweet N Sour Shrimp Dumplings
- Jumbo Gulf Shrimp Spring Rolls with Savoy Cabbage & Spicy Marinade
- Savory Deviled Eggs with Baby Shrimp



### **Ahi Tuna | Salmon**

- Thai Rice Paper Spring Rolls with Ahi Tuna & Spicy Roasted Garlic Sauce
- Ahi Tuna and Avocado Mixed In Soy Sauce on Sliced Cucumber Topped with Sesame Seeds
- Selection of Sushi Rolls Served with Pickled Ginger, Wasabi, & Wakami Salad
- Scottish Smoked Salmon on French Baguettes with Capers, Berries, & Dill Cream

### **Crab | Lobster**

- Florida Stone Crab Claws Out of the Shell with a Green Mustard Sauce
- Artichoke Bottoms Stuffed with Crab Salad
- Jumbo Lump Miniature Crab Cakes with a Fresh Tarragon Tartar Sauce
- Californian Spinach & Blue Crab Wontons with Chili Pepper Sauce
- Lobster & Mango Spring Rolls with a Sweet N Sour Sauce

### **Scallops | Oysters | Mussels | Calamari**

- Pan Seared Sea Scallops with a Cilantro Citrus & Caviar
- Beer Battered Pan Fried Oysters with a Roasted Red Pepper Aioli
- Bacon Wrapped Scallops
- Lightly Fried Calamari with Red and Green Peppers Served with Marinara Sauce

**\*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. \*\***



# – HORS D'OEUVRES –

## **Chicken**

- Balsamic Marinated & Grilled Chicken Sate with a Thai Peanut Sauce
- Coconut Encrusted Chicken Sate with a Sweet N Sour Sauce
- Jamaican Jerk Chicken Sate with a Cool Ranch Dip
- Teriyaki or Barbeque Glazed Chicken Drummetts
- Tempura Battered Chicken & Waffle Skewers Served with a Creamy Maple Butter Sauce
- Grilled Thai Spice Chicken Slider with Sriracha Mayo
- Herb Roasted Chicken Meatball with Spinach, Fontina Cheese, Prosciutto, & Roasted Red Pepper
- Buffalo Chicken Polpette Served with Celery Sticks and Blue Cheese or Ranch

## **Turkey**

- Roasted Turkey & Spicy Sprouts Wrapped in a Soft Lavish Cracker with Avocado
- Oven Roasted Turkey Roll Ups with an Herb Cream Cheese
- Turkey Bruschetta with Swiss Cheese & a Cranberry Relish

## **Pork | Ham | Bacon**

- Baked Honey Ham Bruschetta with Apple Brie & Honey Mustard
- Minced Pork Sugar Cane Skewers with a Ginger Soy Dipping Sauce
- Marinated & Grilled Pork Tenderloin Skewers with a Mango Chutney
- Domestic Mushrooms Stuffed with Italian Bacon, Monchego Cheese, & Mushroom Duxelle
- Grilled Asparagus Wrapped with Prosciutto Di Parma
- BLT in Miniature Savory Pastry Cup
- Antipasto Skewers of Fresh Mozzarella Balls, Prosciutto Di Parma, & Cherry Tomatoes

## **Lamb**

- Grilled Baby Lamb Chops with Provencal Crust
- Grilled Baby Lamb Chops Seasoned with Whole Grain Mustard
- Grilled Baby Lamb Chops with a Fresh Tomato & Mint Salsa

## **Duck**

- Roasted Duck Pot Stickers with a Sweet Chili Pepper Sauce
- Maple Leaf Farms Coconut Encrusted Duck Skewers with a Sweet Chili Pepper Sauce



# – HORS D'OEUVRES –

## **Beef**

- Prime Beef Tenderloin Bruschetta Served on Roasted Garlic Toast with Creamy Horseradish
- Prime Beef Tenderloin Skewers with a Hot Gorgonzola Sauce
- Beef Tenderloin Medallions with Lemon, Thyme, & Garlic Butter with Panini Rolls on the Side
- Garlic Roast Beef with Creamy Horseradish & Arugula on Mini Panini Rolls
- Sweet N Sour Meatballs with Red & Yellow Bell Peppers

## **Vegetarian**

- Grilled Zucchini Wrapped in Phyllo Pastry
- Buffalo Cauliflower with Blue Cheese or Ranch Dipping Sauce
- Roasted Artichokes Wrapped in Phyllo Pastry with Gruyere Cheese
- Grilled Zucchini Wrapped in Phyllo Pastry
- Porcini Mushroom & Black Truffles Wrapped in Phyllo Pastry
- Domestic Mushrooms Stuffed with Californian Spinach & Three Cheeses
- Belgian Endive Stuffed with Creamy Gorgonzola Cheese & Honey Roasted Walnuts
- Belgian Endive Stuffed with Parmesan Artichoke Tapenade
- Avocado and Hearts of Palm in Belgian Endive with Fresh Cilantro
- French Brie with Raspberries in Miniature Savory Pastry Shell
- French Brie Tartlets with Caramelized Onions & Mango Chutney
- Whole Imported Baked Brie in Brioche Pastry with a Green Apple Stuffing
- Pan Seared Vegetable Spring Rolls with a Sweet Chili Pepper Sauce
- Fresh Buffalo Mozzarella Balls & Tomato Skewers with Basil & Olive Oil
- Fresh Mozzarella Balls & Tricolor Tortellini Skewers with a Pomodoro Sauce
- Eggplant Rollatini Stuffed with Ricotta Cheese, Fresh Basil, & a Touch of Tomato
- Vegetable Crudités with an Anchoise Dipping Sauce
- Fresh Californian Spinach & Feta Cheese Wrapped in Phyllo Pastry
- Fresh Pencil Asparagus & Sweet Potato Tempura with a Ponzu Dipping Sauce
- Miniature Fried Cheese Ravioli Stuffed with Ricotta Cheese & Fresh Herbs with Basil & Pomodoro Sauce
- Tempura Battered Sweet Potato with a Ponzu Dipping Sauce
- Grilled Bruschetta of Tomato & Fresh Mozzarella
- Bruschetta with Apple Brie & Honey
- Cucumber Canapés with Herbed Cream Cheese
- Vegetable Rice Paper Wraps with Avocado Cilantro and lime
- Roasted Garlic Toast with Imported Parmesan
- Assorted Grilled Vegetables Wrapped in Phyllo Pastry
- Fresh Salsa & Guacamole Dips with Fresh Baked Chips & Pita Bread
- Wild Mushroom Risotto Cakes with Bel Pease

## – HORS D'OEUVRES –

### ***Vegetarian (continued)***

- Spicy Gazpacho Served in Shot Glasses
- Baby Green Zucchini Stuffed with Gorgonzola Cheese, Honey Roasted Walnuts, & Granny Smith Apples
- Mini Herbed Goat Cheese Turnovers with Roasted Onion Dipping Sauce
- Smoked Gouda Mac & Cheese Bites Fried with Panko Breading and Sriracha Ranch Dip
- Fried Mac & Cheese with Panko & Sriracha Ranch Dip
- Blue Cheese Stuffed Baby Artichokes
- Roasted Shishio Pepper with Feta Cheese & Extra Virgin Olive Oil
- Jalapeno Corn Fritters with Jicama Salad
- Fried Chili Cheese Squares
- Assorted Miniature Quiches





## – SALADS –

### **Salads**

- Spring Green Salad with Sun-Dried Cherries, Crumbled Gorgonzola Cheese, Oven Roasted Tomatoes, & a Balsamic Dressing Optional: Add Spicy Pecans or Candid Walnuts*
- Hand Tossed Caesar Salad with Ciabatta Bread Croutons, Kalamata Olives, Roasted Tomatoes, & Fresh Parmesan Cheese*
- Mixed Baby Greens with Roasted Beets, Caprino Cheese, Caramelized Balsamic Onions, Honey Roasted Pecans, & a Balsamic Vinaigrette*
- Mixed Green Salad with Feta Cheese, Honey Roasted Walnuts, & Marinated Tomato Greek Vinaigrette*
- Romaine Salad with Cucumbers, Tomatoes, Candied Walnuts, Mandarin Oranges and Crumbled Blue Cheese with a Balsamic vinaigrette*
- Field of Greens with Sweet & Sun-Dried Cranberries, Bleu Cheese, & Honey Vinaigrette with Spicy Pecans*
- Mixed Organic Field Greens with Maine Lobster Porcini Mushrooms & a Pignole Nut Dressing*
- Greek Salad with Fresh Tomato, Cucumber, Bermuda Onion, Kalamata Olives, & Imported Feta Cheese with a Greek Vinaigrette*
- Waldorf Salad with Red Leaf Lettuce, Red Grapes, Red and Green Apples, Chopped Pecans, Crumbled Goat Cheese with Raspberry Walnut Vinaigrette*
- Artichoke & Hearts of Palm Salad with Red Wine Vinaigrette*
- Tomato & Cucumber Salad with Red Wine Vinaigrette*
- Grilled Corn Salad with Swiss Cheese, Cilantro, & Lemon*
- Fresh Florida Corn Salad with Ham & Roasted Sweet Onions*
- Black Bean & Corn Salad with Cilantro Red Pepper*
- Broccoli Salad with Raisins & a Yogurt Dressing*

### **Protein Salads**

- Seafood Salad of Shrimp Scallops & Crab with an Orange Sauce*
- Mixed Green Salad with Grilled Asparagus, Fresh Florida Strawberries, Prosciutto Di Parma, Artichokes, & a Strawberry Balsamic Vinaigrette*
- Antipasto Salad of Mixed Imported Olives, Prosciutto Di Parma, Fresh Mozzarella, & Fire Roasted Red Peppers Over a Bed of Baby Arugula with a Balsamic Vinaigrette*
- Cold Grilled Shrimp & Mango Salad Served on a Bed of Arugula with a Strawberry Balsamic Dressing*
- Potato Salad with Applewood Smoked Bacon*



# —MAIN ENTRÉES—

## ***Pastas***

- 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
  - Olive Oil & Herb Marinated Grilled Chicken Alfredo with Pappardelle Pasta & Aged Romano
  - 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
  - Tri Colored Tortellini Tossed in Sun Dried Tomatoes with Pesto and Fresh Vegetables
  - Penne Pasta Tossed with Fresh Tomato Sauce & Imported Parmesan
  - Imported Wild Mushroom Ravioli with Pancetta, Porcini Mushrooms, & Baby Spinach Drizzled with Extra Virgin Olive Oil
  - Imported Hand Made Ravioli of Sun-Dried Tomato & Basil with a Fresh Tomato Sauce & Mozzarella Cheese
  - Home Made Cheese Ravioli Stuffed with Butternut Squash
  - Orzo Pasta with Tuscan Grilled Vegetables
  - Penne Pasta with Roasted Red Peppers, Sweet Peas, & a Creamy Pomodoro Sauce
  - Farfalle Pasta with a Roasted Garlic White Wine Sauce, Prosciutto Di Parma, Fresh Spinach, & Pecorino Romano
  - Penne Pasta Carbonara with Bacon, Peas, Onions Cooking in a Light Cream
  - Penne Pasta Tossed with Fresh Shrimp, Sweet Peas, & a Creamy Pomodoro Sauce
  - Bologna's Finest Three Meat Tomato Sauce Simmered to Perfection & Served Over Rigatoni Pasta
- Gluten Free Penne Pasta and Spaghetti Pasta Upon Request*



## – MAIN ENTRÉES –

### **Chicken**

*Entrees can be Plated or Buffet Style*

- Olive Oil Marinated & Grilled Chicken Breast Topped with Fresh Spinach & Roasted Red Peppers*
- Marinated & Grilled Chicken Breast with Portobello Mushroom & Spinach Cooking in Sauce Madeira*
- Olive Oil Marinated & Grilled Chicken Breast with Wild Mushrooms & Marsala Wine Sauce*
- Fresh off the Grill Barbeque Chicken Breast*
- Chicken Parmesan: Panko Breaded Chicken Breast Baked in the Oven with Fresh Cut Mozzarella Cheese in Marina Sauce*
- Pan Seared Lightly Breaded Chicken Breast Served with Fresh Lemon & White Wine Sauce*
- Tropical Jamaican Jerk Chicken: Boneless or Whole*
- Asiago Encrusted Chicken Breast Topped with Fresh Wilted Spinach, Roasted Shallots, & a Creamy White Wine Sauce*
- Teriyaki Marinated Peppered Chicken Breast Medallions*
- Chicken Wellington with Porcini Mushroom Duxelle & Truffle Oil*
- Wild Mushroom & Spinach Stuffed Chicken Breast*
- Grilled Chicken Breast with Mango & Peach Salsa Finished in a Pina Colada Rum Glaze*
- Spinach & Cheese Stuffed Chicken Breast with a Creamy White Wine Sauce*
- Chicken Cordon Bleu– Chicken Breast Filled with Black Forest Ham, Gruyere Cheese Breaded and Seasoned Bread Crumbs. Finished with a Chardonnay Grape Sauce*
- Chicken Picatta with Capers, Lemon, & White Wine*
- Caprese Stuffed Chicken Breast with Balsamic Glaze*





## — MAIN ENTRÉES —

### **Seafood**

*Entrees can be Plated or Buffet Style*

#### **Crab | Lobster | Shrimp**

- Hoisin Glazed Thai Shrimp Grilled with Fresh Thai Basil Sauce*
- Half Maine Lobster with Julian of Winter Vegetables & Salt Baked Fingerling Potatoes*
- Lobster Ravioli Tossed with Basil & Lemon Butter*

#### **Salmon**

- Oven Roasted North Atlantic Salmon with a Creamy Chardonnay & Dill Sauce*
- North Atlantic Salmon Grilled to Perfection with a Dill & Lemon Butter Sauce*
- Poached Salmon with Dill Cream*

#### **Mahi Mahi**

- Blackened Mahi Mahi Topped with Mango & Strawberry Salsa with Cilantro & Lime*
- Marinated Florida Mahi Mahi Served with a Concord Grape & Port Wine Reduction Sauce*
- Marinated & Grilled Mahi Mahi with a Pineapple & Ponzu Glaze*

#### **Grouper**

- Grilled Gulf Grouper with Julian of Fresh Garden Vegetables with a Ginger Aromatic Sauce*
- Florida Grouper with a Hazelnut Crust & Florida Strawberry & White Wine Sauce*
- Pan Seared Caribbean Grouper Cakes with a Lemon & Caper Tartar Sauce*
- Blackened Grouper with Sautéed Shrimp, Blue Crab, Caramelized Bananas, Spinach, & Grape Tomatoes in Béarnaise Sauce*

#### **Sea Bass**

- Pan Seared Sea Bass with Fresh Herbs, Grilled Polenta, Broccoli, & Burrata Cheese*
- Grilled Chilean Sea Bass Topped with Julianne of Tuscan Vegetables with a Ginger Aromatic Sauce*
- Chilean Sea Bass Pan Seared Served with Fresh Artichokes en Barigual (Province Style)*

#### **Tuna**

- Sashimi Grade Tuna Served with Wakame Salad, Pickled Ginger, Wasabi, & a Lemon Lime & Coriander Ponzu*
- Black & White Sesame Encrusted Ahi Tuna with a Ginger Coriander Sauce*

#### **Scallops | Mussels | Oysters**

- Pan Seared Sea Scallops Over Baby Arugula with Ginger Vinaigrette*
- Prince Edward Island Mussels Sautéed with Fresh Basil & Sweet Butter with Linguini Served with Either Pomodoro Sauce or White Wine Sauce*
- Coldwater Oysters & Clams on the Half Shell*
- Beer Battered Pan Fried Oysters with a Roasted Red Pepper Aioli*

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## – MAIN ENTRÉES –

### ***Seafood (continued)***

#### ***Snapper | White Fish***

- Oriental Steamed White Fish with Soy Ponzu & Green Scallions*
- Pan Seared Florida Yellowtail Snapper with a Potato Crust & a Citrus Dressing*

#### ***Mixed Seafood***

- Rosette of Sea Scallops with Jumbo Lump Crab Meat, Raspberry Braised Belgian Endive, & Italian Parsley Dressing*
- Braised Jumbo Gulf Shrimp & Pan Seared Sea Scallops Tossed Together with Fresh Basil, Olive Oil, & Roasted Red & Yellow Bell Peppers*
- Paella with Chicken, Chorizo, Calamari, Mussels, & Soffrito*





## — MAIN ENTRÉES —

### **Meat**

*Entrees can be Plated or Buffet Style*

#### **Beef Tenderloin | Prime Rib**

- Grilled Prime Beef Tenderloin Served in a Port Wine & Truffle Demi Glaze
- Prime Beef Tenderloin Grilled with Lemon Thyme Served in a Port Wine Sauce
- Sliced Prime Beef Tenderloin on a Bed of Fresh Wilted Spinach with Creamy Horseradish & Panini Rolls
- Prime Beef Tenderloin Carving Station with a Creamy Horseradish Sauce, Béarnaise Sauce, Au Jus or Hollandaise Sauce
- Oven Roasted Prime Rib with Garlic & Herbs Served with Creamy Horseradish & Au Jus

#### **Steak/Filet | Sirloin**

- Grilled New York Strip Steak
- Braised Sirloin of Beef with Cabernet Sauce & Julienne Root Vegetables
- Slow Roasted Beef Brisket
- Grilled Filet Mignon with a Port Wine Sauce
- Prime New York Strip Roasted with Fresh Herbs Served with a Green Pepper Corn Sauce
- Beef Strip Loin with a Bordelaise Sauce

#### **Kobe | Wagu Beef**

- Kobe Beef Tenderloin Served on a Bed of Fresh Braised Spinach with Shallots & Port Wine Demi Glaze with Black Truffle Oil
- Wagu Beef Tenderloin with Broccoli Rabe with Light Garlic & White Wine Truffle Demi Glaze
- Wagu Beef Tenderloin Filet with a Port Wine Sauce

#### **Pork | Ribs | Lamb**

- Baby Back Ribs Slow Roasted & Grilled with Texas Barbeque Sauce
- Roasted Pork Loin with a Mango Chutney Glaze
- Oven Roasted Pork Loin Stuffed with Californian Spinach & Florida Mangos
- Roasted Rack of Lamb with Moroccan Spices & a Mint Glaze

#### **Turkey | Ham**

- Oven Roasted Fresh Turkey with Roasted Onion Gravy & Cornbread Stuffing
- Oven Roasted Turkey Wraps with Avocado & Crisp Romaine
- Honey Baked Ham with a Pineapple and Rum Raisin Glaze

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## – MAIN ENTRÉES –

### ***Meat (continued)***

#### ***Others***

- Empanadas: Beef, Pork, & Chicken
- Grilled Italian Sausage with Broccoli Rabe, Olive Oil, & Garlic
- Braised Beef Stew with Fresh Vegetables
- Sheppard's Pie with Lamb & Roasted Vegetables

#### ***Off the Grill***

- Sirloin Burgers & Fresh Bratwurst Grilled to Order with all the trimmings
- Angus Burgers with all the Trimmings
- Sirloin Burgers with Fresh Baked Rolls, Sliced Tomato, Sliced Avocado, Crisp Greens, & Cheddar Cheese Ketchup & Mayonnaise
- Jumbo Beef Franks with Fresh Baked Rolls, Sauerkraut, Onions, & Spicy Mustard
- Grilled German Bratwurst
- Smoked Sausage Rolls with a Dijon Mustard

***\*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. \*\****





## – SIDE DISHES –

### **Vegetables**

#### **Asparagus | Green Beans**

- Fresh Grilled Asparagus with Lemon & Feta
- Grilled Asparagus Topped with Fresh Lemon, Tomatoes, & Seasoned Bread Crumbs
- French Green Beans with Roasted Almonds, Pancetta, & Fontina Cheese
- French Green Beans Steamed with Roasted Shallots & Toasted Almonds

#### **Broccoli | Brussel Sprouts**

- Pan Roasted Brussel Sprouts with Bacon & Balsamic Onions
- Fresh Steamed Broccoli with Seasoned Bread Crumbs & Roasted Tomatoes

#### **Cauliflower | Eggplant | Artichokes | Carrots**

- Oven Roasted Cauliflower with Imported Parmesan
- Honey Glazed Carrots
- Braised Artichoke Bottoms Stuffed with Roasted Vegetable Ratatouille & Roasted Garlic
- Lightly Seasoned Italian Eggplant Rollatini with Ricotta Salata & Pomodoro Sauce

#### **Others**

- Grilled Seasonal Vegetables with Extra Virgin Olive Oil & Shaved Parmesan Cheese
- Grilled Tuscan Style Vegetables with Lemon & Herbs
- Steamed Vegetable Medley with Tarragon & Ginger
- Fresh Steamed Vegetable Tossed in a Beurre Blanc Sauce
- Fresh Steamed Vegetables with Tarragon Butter
- Slow Roasted Hickory Beans
- Spaghetti Squash with Olive Oil and Tomatoes
- Parsnip Puree



## – SIDE DISHES –

### **Starch**

#### **Potatoes**

- Slow Roasted Potato Gratin with Light Cream, Roasted Garlic, & Imported Parmesan Cheese
- Roasted Garlic & Parmesan Mashed Potatoes
- German Style Potato Salad
- Oven Roasted Red Skin Potatoes with Parmesan Herbs, Lemon
- Roasted New Potatoes with Fresh Beans & Fire Roasted Red Peppers
- Sea Salt Baked Fingerling Potatoes with Lemon Butter
- Loaded Potato Skins with Bacon, Cheddar, Broccoli, & Sour Cream
- Candied Sweet Potato Casserole with Brown Sugar & Maple Syrup

#### **Rice | Quinoa**

- Creamy Parmesan Potatoes Puree
- Basmati Rice Pilaf with Carrots, Onion, & Celery Seasoned with Black Pepper & Lemon
- Orange Jasmine Rice with Garden Vegetables
- Caribbean Coconut Rice & Peas
- Hawaiian Rice with Grilled Vegetables
- Wild Rice with Sliced Almonds & Seedless Grapes
- Brown Rice
- Quinoa with Artichokes, Edamame, & Roasted Red Peppers with an Italian Parsley Vinaigrette
- Lemon Cilantro Quinoa & Chickpea Salad
- Quinoa with Black Beans & Roasted Red Peppers Tossed in Lime & Cilantro Vinaigrette  
with Shredded Colby Jack & Pepper Jack Cheese

#### **Others**

- Sweet Sautéed Crisp Fried Green Plantains
- Jalapeno Corn Bread



## – DESSERT –

### **Sweets**

- Fresh Baked Gourmet Cookies
- Chocolate Dipped Ricotta Cheese Cannoli
- Miniature Fresh Fruit Tarts
- Miniature Key Lime Tarts
- Assorted Miniature Cheesecakes
- Chefs Choice: Assorted Miniature French Pastries
- Whipped Mascarpone Cheese in Chocolate Cups with Fresh Berries & Lady Finger Cookies
- Chocolate Fudge Brownies with Raspberries & Cream
- Chocolate Fondue with Fresh Strawberries & Pineapples
- Chocolate Covered Strawberries and Pineapples
- Tiramisu in Belgian Chocolate Cups with Fresh Fruit
- Chocolate Truffles
- Individual Chocolate Mousse with Fresh Raspberries & Tahitian Vanilla Sauce
- Miniature Raspberry Crème Brûlée
- Assorted Chocolate Covered Cheesecake Lollipops
- Assorted Cake Pops
- Assorted Miniature Cupcakes
- Miniature Lemon Squares
- Miniature Apple Tartlets
- Assorted Miniature Cheese Cake Shooters
- Strawberry Shortcake in Mason Jars
- Apple Crisp in Mason Jars
- Blue Beery Cobbler in Mason Jars
- Tempura Fried Donuts
- Fresh Fruit Tray





## — FOOD STATIONS —

### ***Mashed Potato Bar***

*Garlic Roasted and Wasabi Mashed Potatoes Served in Martini Glasses with Toppings to Include Bacon, Cheddar, Chives, Sour Cream, Bleu Cheese, & Herbed Butter Martini Glass Optional*

### ***Mac and Cheese Bar***

*Homemade Creamy Macaroni and Cheese, Grilled Ham Bites, Bacon Bits, Diced Tomatoes, Sour Cream, Scallions, Grated Cheddar Cheese, Sautéed Onions and Mushrooms Martini Glass Optional*

### ***Salad Station***

*Mixed baby Greens, Crisp Romaine, Baby Broad Leaf Lettuces with a Variety of Fresh Ingredients Caramelized Balsamic Onions, Honey Roasted Pecans, Sun Flower Seed, Hungarian Feta Cheese, Diced Tomatoes, Cucumbers, Carrots, Shredded Cheese, Croutons, Roasted Beets, Variety of Dressing: Ranch, Caesar, Creamy Italian and Balsamic*

### ***Mediterranean Garden***

*Classic Greek Salad with Feta & Black Olives, Grilled Pesto Vegetables, Tuscan White Bean Salad, Hummus with Toasted Pita Triangles & Assorted Slow Cured Olives*

### ***Tapas Bar***

*Including Spanish Cheeses, Chick Pea & Olive Salad, Chorizo & Roasted Red Pepper Kebobs, Black Olive Bread, Shrimp, & Artichoke Kebobs*

### ***Risotto***

*Creamy Risotto with Toppings to Include Wild Mushroom Mélange, Walnut Pesto, Caramelized Onions, Baby Shrimp, Grilled Vegetables Gorgonzola & Asiago Cheeses, Asparagus Tips, & Shaved Prosciutto*

### ***Antipasto Platter***

*Chefs Choice of Imported Meats, Cheeses, Vegetables, & Olives with Crusty Breads & Crackers*

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# — FOOD STATIONS —

## ***Cheese Platter***

*Chefs Choice of Imported and Domestic Cheese with Assorted Crackers and Crusty Bread*

## ***Chesapeake Bay***

*Crab Cakes, Scallop Cakes & Lobster Cakes with Sauces of Lemon Caper, Traditional Cocktail Sauce, & Remoulade*

## ***Iced Raw Bar***

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

## ***Sushi***

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

## ***Fajitas Station***

*Grilled Marinated Chicken or Flank Steak, Warm Flour Tortillas, Grilled Onions and Peppers, Grated Monterey Jack Cheese, Fresh Garden Salsa, Sour Cream, & Guacamole*

## ***Taco Station***

*Soft Flour Corn Tortillas and Hard Tacos*

*Beef, Pulled Pork and Pulled Chicken*

*With sides of Sautéed Onions, Bell Peppers, Shredded Lettuce, Salsa, Guacamole, Chopped Tomato, Sour Cream, Shredded Cheese, Crumbled Queso Blanco, Fresh Limes, Sauces, and Cilantro*

## ***Mixed Grill***

*Skewered Chicken Kebobs with a Chipotle Apricot Glaze; Marinated Skirt Steak Prepared in the Traditional Brazilian Barbecue Style with Lemon Juice, Garlic & Salt with a Chimichurri Sauce; Baby Lamb Chops Drizzled with a Mint & Jalapeno Oil Served with a Seasonal Chutney*

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# – FOOD STATIONS –

## ***Philly Cheese Steaks***

*Shaved Prime Rib, Steak, Rolls, Cheese Sauce, Grilled Onions, Cherry Peppers, Ketchup Hoagies: Italian, Turkey and Vegetarian with Lettuce, Sliced Tomatoes, Onions, Olive Oil, Oregano, Hot & Sweet Peppers*

## ***Chef Cooked to Order Pasta Station***

*Pastas: Penne, Farfalle, Tri Color Tortellini;*

*Sauces: Fresh Pomodoro, Roasted Garlic White Wine, Alfredo, Vodka Blush Sauce, Herb Pesto, Marinara;*

*Condiments: Pesto, Roasted Red Peppers, Italian Sausage, Meat Balls, Grilled Chicken, Shrimp, Balsamic Caramelized Onions, Fresh Spinach, Broccoli, Artichokes, Peas, Black Olives Caprino Cheese, Buffalo Mozzarella, Prosciutto Di Parma Pecorino Romano Cheese*

## ***Ceviche***

*The Tuna – Sushi Grade Tuna, Avocado, Yuzu Ponzu and Cucumbers*

*The Veggie – Roasted Beets, Blood Oranges and Cilantro*

*La Concha – Bahamian Style Conch Salad with Lime and Chilis*

*The Classic – Key West Pink Shrimp, Tomatoes, Cilantro Lime and Island Spice*

***\*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. \*\****





# —DÉCOR & RENTALS AVAILABLE—

## *Including:*

- *Linens*
- *Napkins*
- *Tables*
- *Chairs*
- *Heaters*
- *Décor*
- *Flowers*
- *Day of Coordination*
- *Photo Booth*
- *Extensive Vendors List for Dj, Photos, Make-Up ect.*





*Contact Us Today*

(239) 263-6979

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