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BBQ Packages

The BBQ to End All BBQ's

Hickory Smoked Ribs
Carolina Pulled Pork
Texas Beef Brisket
Smoked ¼ Chickens
Choice of 2 Down Home Hot Side Dishes
Tossed Salad w/Dressing
Cornbread
Fresh Rolls
Mild BBQ Sauce
Hot BBQ Sauce

32.99 per person plus tax

Memphis BBQ Madness

Smoked Ribs
Carolina Pulled Pork
Pulled Chicken
Choice of 2 Down Home Hot Side Dishes
Dixie Slaw
Tossed Salad w/Dressing
Fresh Rolls
Mild BBQ Sauce
Hot BBQ Sauce

29.99 per person plus tax

The Smokehouse

Carolina Pulled Pork
Texas Beef Brisket
Southern Smoked Sausage
BBQ Beans
Cole Slaw
Potato Salad
Fresh Rolls
Mild BBQ Sauce
Hot BBQ Sauce

22.99 per person plus tax

Pig n'Chicken

Carolina Pulled Pork
Hickory Smoked ¼ Chickens
Cornbread & Rolls
Choice of 2 Hot Side Dishes
Choice of 1 Cold Salad
Mild BBQ Sauce
Hot BBQ Sauce

18.99 per person plus tax

The Backyard Bash

Carolina Pulled Pork
Grilled Jumbo All Beef Hot Dogs
Hamburgers
Cheeseburgers
BBQ Beans

Cole Slaw
Potato Salad
Condiments
Fresh Rolls

15.99 per person plus tax

(We recommend a cook on site. Addi*onal fees apply)



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PIG ROASTS

The Big Jig Pig Roast

A Whole Hickory Smoked Pig (Fully Decorated, and yes he'll have an apple in his mouth)

BBQ Beans

Potato Salad

Dixie Slaw

Fresh Rolls

Mild BBQ Sauce

Hot BBQ Sauce

Teriyaki Sauce

Market Price

(We recommend a cook on site. Addi*onal fees apply)

THIS LITTLE PIGGY WENT TO MARKET

A Whole Hickory Smoked Pig (Fully Decorated, and yes he'll have an apple in his mouth)

Cole Slaw

Tossed Salad/Dressing

Fresh Rolls

Mild BBQ Sauce

Hot BBQ Sauce

Teriyaki Sauce

(We recommend a cook on site. Addi*onal fees apply)



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MARKET PRICE

A PIG IN A POKE

The Pig by itself

Market Price/Lb.

DOWN HOME SIDE CHOICES FOR PACKAGES

BBQ Beans

Mississippi Green Beans n' Ham

Green Beans

Rice Collard Greens

Baked Mac n' Cheese

Smashed Sweet Corn

Buttered Rice

Roasted Red Bliss Potatoes

Corn on the Cob

Cajun Corn

Fire Roasted Corn

Country Fried Potatoes

Fresh Smashed Potatoes n' Country Gravy

COLD SALAD CHOICES

Potato Salad

Kentucky Slaw

Macaroni Salad

Pasta Salad

Tossed Salad

Southern Green Bean Salad

Southern Tomato Salad

Caesar Salad

Spring Mix Salad

Corn and Black Bean Salad

Tomato Salad



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LOT'S OF OTHER GOOD STUFF

Hickory Smoked Prime Rib (<i>Sold whole Only</i>)	Market Price per pound (Must Order in Advance)
Sausage, Biscuits n' Gravy	95.00/Full Pan 50.00/1/2 Pan
Texas Beef Ribs	40.00/7 Bone Slab
Hickory Smoked Ribs	22.00/Slab
Texas Beef Brisket (Served w/Hot or Mild BBQ Sauce on Side)	19.99/Pound
Memphis Pulled Chicken (Served w/Hot or Mild BBQ Sauce on Side)	13.99/Pound
Carolina Pulled Pork (Served w/Hot or Mild BBQ Sauce on Side)	13.99/Pound
Grilled BBQ Chicken Breast	13.99/Pound
Southern Smoked Sausage (Topped w/Peppers n' Onions)	13.99/Pound (Must Order in Advance)
Hickory Smoked Turkey Breast	13.99/Pound (Must Order in Advance)
Whole New Orleans Cajun Chicken (Cut)	14.99 Each (Minimum Order 4 Chickens)
Whole Caribbean Jerk Chicken (Cut)	13.99 Each (Minimum Order 4 Chickens)
Whole BBQ Chicken	13.99 Each (Minimum Order 4 Chickens)
Whole Herb Roasted Chicken (Cut)	13.99 Each (Minimum Order 4 Chickens)

LIP SMACKIN' DOWN HOME SIDES (Hot)

	<u>Full Pan</u>	<u>1/2 Pan</u>
Loaded Smashed Potatoes	95.00	50.00 (Bacon, Cheese, Scallions, Sour Cream)
Mississippi Green Beans n' Ham	90.00	50.00
Green Beans Almondine	85.00	45.00
N'Orleans Red Beans n' Rice	85.00	45.00
Smokin' Collard Greenz	95.00	50.00
Baked Mac n' Cheez	95.00	50.00
Cajun Cospicy)	75.00	40.00
Bu^ered Corn	70.00	40.00
Seasonal Grilled Veggies	90.00	50.00
BBQ Beans	85.00	45.00
Smashed Sweet Potatoes	85.00	45.00
Buttered Green Beans	75.00	40.00
Fire Roasted Corn	85.00	45.00
Roasted Red Bliss Potatoes	90.00	50.00
Smashed Potatoes/Country Gravy	85.00	45.00
Grilled Corn on the Cob		Market Price



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DOWN HOME SALADS

	<u>Full Pan</u>	<u>1/2 Pan</u>
Cole Slaw	80.00	45.00
Pasta Salad	75.00	40.00
Momma's Potato Salad	80.00	45.00
Marinated Green Bean Salad	70.00	40.00
Dixie Slaw	70.00	40.00
Macaroni Salad	70.00	40.00
Caesar Salad	90.00	50.00
Tossed Salad/Dressing	50.00	30.00
Southern Tomato Salad	60.00	35.00



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Simple Wedding Buffet

Buffet Includes:

Chicken Entrée

Choice of 2:

Chicken Marsala Chicken Piccata Lemon Chicken Thai Chili Chicken
Mojo Grilled Chicken Breast Baked Ziti Lasagna Mediterranean Chicken
BBQ Chicken Quarters Tortellini Alfredo Baked Italian Chicken Quarters

Guava Pulled Pork Peppered Steak Smothered Porkchops

with

Seasonal Salad

Rice Pilaf

Seasonal Vegetable Medley

Baked Dinner Rolls with Butter

Coffee and Iced Tea

Professional Service Staff

\$ 19.50 / \$ 23.50

Disposable / Hard Plastic China

Price does not include

Guest Linens

Sales Tax or Service Charge

Price based on 100 people

Additional \$3 pp per additional entree

Add \$ 4.00 for counts 50-99

For counts under 50 ppl, Staff is not included

Basic Hors D'oeuvres Packages

Ask your salesperson about adding hors d'oeuvres,
Package prices starting at \$ 4.00 pp



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Hors D'oeuvres

Herb Roasted Shrimp

served chilled on a skewer with lemon-herb aioli

Stacked Quesadilla

flour tortillas layered with roasted corn, poblano peppers, cheese, chicken or shrimp served with jalapeno pesto and sour cream

Lamb Lollipops

grilled petite lamb chops served with a parsley-mint sauce

Cream Cheese-Jalapeno Chutney Puffs

creamy, sweet and spicy in buttery puff pastry

BLTA Bites

stacked canape of bacon, lettuce, roasted tomato with avocado mousse and chipotle cream

Bleu Cheese Asparagus Crepes

crisp asparagus and bleu cheese mousse wrapped in a house-made crepe

Asian Meatball Skewers

turkey meatballs packed with flavor in a spicy sesame-ginger glaze

Bacon Wrapped Scallops

succulent scallops wrapped in smoky pepper bacon

Teriyaki Beef or Chicken Skewers

tender tri-tip or chicken marinated in our special house-made teriyaki sauce

Caprese Salad Skewers

grape tomatoes, fresh mozzarella and basil

Mini Crab Cakes

succulent crab, herbs and lemon served with a red pepper aioli

Spanokopita Nuggets

rich spinach, feta and fresh herbs in a crispy phyllo crust

Artisan and Domestic Cheese Board

a selection of cheeses with crackers and baguettes

Rosemary Roasted Baby Potatoes

served with a spiced yogurt dipping sauce

Bite Size Pulled Pork Biscuits

slow cooked pulled pork in our Carolina style BBQ sauce stacked on a savory biscuit



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The Perfect Fig

luscious figs stuffed with bleu cheese, wrapped in prosciutto

Seasonal Fresh Fruit Display

a beautiful display of seasonal sliced and whole fruits and berries

Bruschetta Bar

a build-your-own-bite station with a selection of tortas, spreads, and toppings

Antipasti Platter

meats, cheeses, olives and more

Sliders

mini burgers with sharp cheddar cheese, lettuce, and chipotle mayo

Chicken Satay Skewers

tender lemon-roasted chicken breast served with a decadent peanut satay sauce

Baked Brie Bites

filled with buttery brie, cranberries and almonds

Empanadas

small versions of the classic Spanish savory turnovers filled with flavorful meats and cheeses

Chilled Jumbo Shrimp with Dipping Trio

tarragon mustard sauce, classic cocktail sauce, chili-lime aioli

Steak and Potato Skewers

filet of beef, roasted potato and horseradish dipping sauce

Stuffed Baby Potatoes

filled with herbed creme fraiche and topped with caviar

Deviled Eggs

classic or smoked salmon filling

Stuffed Mushrooms

Italian stuffed, crab stuffed, or grits and ham stuffed

Lemon Herb Goat Cheese Turnovers

creamy goat cheese filling inside flaky puff pastry

Spicy Crab Salad Martini

a spicy fresh crab salad served with avocado spears in a martini glass

Crudite Platter

an assortment of farm fresh, crisp colorful vegetables served with buttermilk peppercorn dip and hummas

Italian Sausage or Pesto Palmiers

flaky, buttery pastry rolled and filled with savory Italian sausage or a variety of pestos



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Mini Orange Honey-Glazed Ham Sandwiches

served with mustard on cheddar-chive biscuits

Smoked Caprese Bruschetta

grilled ciabatta bread topped with tomato, basil, garlic & smoked mozzarella

Tea Sandwiches

*Apricot Ham Finger Sandwiches
Roasted Turkey, Herb Cream Cheese and Strawberries
Cucumber and Smoked Salmon
Chicken Salad Veronique with Toasted Almonds
Smoked Salmon with Herb Butter
Cucumber and Mint
Egg Salad with Basil*

Soup Shots

*Watermelon Gazpacho
Butternut Squash and Apple Soup
Pear-Sage Soup
Carrot-Ginger Soup
Shrimp Bisque*

Dips and Tortas

*Pan-fried Onion Dip
Roasted Eggplant Spread
Buttermilk Peppercorn Dip
House-made Hummas
Artichoke; Crab Dip
Spinach; Artichoke Dip
Pesto, Sun-dried Tomato; Goat Cheese Torta
Artichoke, Tapenade; Goat Cheese Torta*



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Swingin' Cocktail Party

Mini Crab Cakes

sweet lump crab, lemon and fresh herbs served with a roasted red pepper aioli

Bite-Size Pulled Pork Biscuits

slow cooked pulled pork in our Carolina style BBQ sauce stacked on a savory biscuit

Smoked Salmon Crostini

with herbed cream cheese on a crisp baguette

Summer Bruschetta

organic peaches, tomatoes, and mint with creamy goat cheese

The Perfect Fig

organic figs stuffed with bleu cheese, wrapped in prosciutto

Artisan Cheese Platter

handcrafted cheeses, crackers and baguettes

Seasonal Fresh Fruit Platter

a beautiful display of seasonal sliced and whole fruits and berries

Spicy Bar Nuts
