

Artichoke and Company is a full service catering company located in Naples, Florida. We specialize in custom catering, creating each menu specifically for the occasion

The ultimate goal of Artichoke and Company is to provide our clients with the highest quality of products for their special occasion. Serving up the finest foods with a great presentation to the most professional, dependable, and prompt service staff

We will happily accommodate you with everything needed for your event From foods beverages staffing rentals and more



239.263.6979

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www.artichokeandcompany.com

Artichoke & Company

Fine Foods ~Exquisite Catering ~ Vintage Wines

Ph 239-263-6979 ~ Fax 239-263-2136

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Light Passed Hors D'oeuvres

~

Miniature Honey Roasted Ham and Spinach Quiche

~

Prime Beef Tenderloin on a Rosemary Sprig Served with a Hot Gorgonzola Sauce

~

Belgian Endive Stuffed with Creamy Gorgonzola Cheese and Honey Roasted Walnuts

~

Fresh Californian Spinach and Feta Cheese Wrapped in Phyllo Pastry

~

Grilled Bruschetta of Tomato and Fresh Mozzarella

~

Spicy Grilled Jumbo Gulf Shrimp with a Bourbon Glaze

Dinner

First course

~

*Mixed Green Salad with Feta Cheese Honey Roasted Walnuts and Marinated Tomato
Greek Vinaigrette*

Entrée

~

*Prime Beef Tenderloin Grilled to Perfection served with Roasted Garlic Potato Gratin and Fresh Asparagus
Port Wine Demi Glaze*

Desserts

~

Seven Layer Chocolate Cake with Raspberry Cream

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Menu

Balsamic Marinated Grilled Vegetables Wrapped in Phyllo Pastry

~

Domestic Mushrooms Stuffed with Californian Spinach and Three Cheeses

~

Baby Lamb Chops Seasoned with Whole Grain Mustard and Grilled

~

Spanish Style Crab Cakes with a Roasted Pepper Salsa

~

Jumbo Gulf Shrimp Cocktail with a Duo of Sauces

~

Prime Beef Tenderloin Carved to Order with Black Truffle Oil

~

Lightly Seasoned Italian Eggplant Rolled with Ricotta Salata and Pomodoro

~

Buffalo Mozzarella Cheese and Cherry Tomato Skewers with Extra Virgin Olive Oil and Basil

~

Miniature Baked Brie Tartlets with Caramelized Onions

~

Marinated and Grilled Chicken Sate with a Thai Peanut Sauce

~

Desserts

Tiramisu in Belgian Chocolate Cups with Fresh Fruit

~

Assorted Miniature Pastries

~

Chocolate Dipped Canollies

~

Fresh Baked Gourmet Cookies

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Seafood Station

Fresh Maine Lobster Chunks Stuffed in Belgian Endive with Swan Rivers Mustard Sauce

~

Hot House Cucumber Topped with Sliced North Atlantic Salmon with Fresh Dill

~

Beer Battered Prime Oysters with a Red Pepper Aioli

~

Pan Seared Sea Scallops Served in the Shell with Cilantro and Orange Glaze

~

Florida Stone Crab Claws out of the shell with Swan Rivers Mustard Sauce

~

Jumbo Lump Miniature Crab Cakes with a Fresh Tarragon Tarter Sauce

Station 2

Beef Tenderloin Grilled and served on Panini Rolls with Gorgonzola Cheese

~

Mini Tarts Filled with French Brie and Roasted Onion Confit

~

Coconut Crusted Chicken Sate with a Sweet N Sour Sauce

~

Fresh Californian Spinach and Feta Cheese Wrapped in Phyllo Pastry

Pasta Station

Penne Pasta Tossed with Pomodoro Sauce Roasted Red Peppers Artichokes and Imported Parmesan Cheese

~

Farfale with Roasted Garlic White Wine Sauce Procuitto Di Parma Fresh Spinach and Pecorino Romano Cheese

Dessert

Seven Layer Chocolate Cake with Raspberry Cream and Chocolate Ganache

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Passed and Placed Hors D'oeuvres

~

Grilled Baby Lamb Chops with a Tomato and Mint Salsa

~

Fresh Florida Stone Crab Claws with an Orange Dijon Dipping Sauce

~

Coconut Crusted Shrimp with an a Sweet n Sour Mango Chutney

~

Spinach and Cheese Wontons with a Ponzu Dipping Sauce

Antipasto Table

~

*Antipasto Salad of Mixed Imported Olives Procuitto Di Parma Fresh Mozzarella Fire Roasted Red Peppers
Over a Bed of Baby Arugula with a Balsamic Dressing*

*Prime Beef Tenderloin Roasted with a Honey Mustard Glaze and Served with Tarragon and Black Pepper
Béarnaise Sauce*

*Braised Artichoke Bottoms Braised in White Wine and Olive Oil with Roasted Onions French Green Beans
and Baby Carrots in a Pistou Manor*

Fresh Grilled Asparagus Served with Imported Panco Crumbs Crumbled Blue Cheese and Tomato

Penne Pasta Tossed in a Light Pomodoro with Basil and Shredded Grana Padana

*Fresh Seafood of the Week
(either grilled or sautéed to order)*

Desserts

~

*Whipped Mascarpone Cheese and Godiva Chocolate Liquor in Belgium Chocolate Cups with Fresh Straw-
berries*

Miniature Canolies

Imported Cheese and Fruit Plate

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Menu

Italian Station

Baby Lamb Chops Seasoned with Whole Grain Mustard Grilled to Order

Wild Mushroom Risotto Cakes

Lightly Marinated Prime Beef Tenderloin on Rosemary Skewers Grilled with Lemon Thyme and Roasted Garlic

Calamari Salad of Fresh Calamari with Lemon Capers Celery and Beef Steak Tomato

Spanish Style Crab Cakes with a Roasted Pepper Salsa

French

Braised Artichokes Bottoms with White Wine and Olive Oil French Beans and Basil Oil

Prince Edward Island Mussels Sautéed in Pernod with Fresh Basil and Sweet Butter

Grilled Sea Scallops Marinated in Extra Virgin Olive Oil and Florida Citrus Served in The Shell with Roasted Wild Mushrooms

Duck Confit with Blood Orange and Lavender Marmalade

Pissaladier with Onion and Anchole

Desserts

Fresh Baked Gourmet Cookies

Tiramisu with Godiva Chocolate Liquor

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Passed and Placed Hors D'oeuvres

~
Grilled Eggplant Rollintini Stuffed with Creamy Asiago and Ricotta Cheese

~
Grilled Green Zucchini Wrapped Scallops

~
Miniature Quiche in a Savory Tart Shell with Spinach and Crab

~
Marinated Sweet and Sour Shrimp Wontons Pan Seared to Order

~
Vegetable Crudités with a Light Anchoлада Mayonnaise Dipping Sauce

~
Coconut Shrimp with a Sweet Chili Pepper Sauce

~
Mixed Imported Olives

~
Assorted Nuts and Trail Mix at Bar

Desserts

~
Miniature Individual Fruit Tarts

~
Fresh Baked Gourmet Cookies

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Menu

~
Jumbo Gulf Shrimp Marinated with Lime and Sea Salt and Served with a Tequila Cocktail Sauce

~
Coconut Crusted Chicken Bites with an Orange Marmalade

~
Prime Beef Tenderloin Skewers with a Warm Gorgonzola Cheese Sauce

~
Crab Cilantro and Chive Wontons with a Ponzu Dipping Sauce

~
Spinach and Three Cheese Stuffed Mushrooms

~
California Rolls with Pickled Ginger and Wasabi

~
Grilled Baby Lamb Chops with a Tomato and Mint Salsa

~
Antipasto Skewers of Tri Color Tortellini Fresh Mozzarella Cheese a Pomodoro Dipping Sauce

~
Fresh Grilled Asparagus Wrapped with Pricuitto Di Parma

Desserts

~
Whipped Mascarpone Cheese and Godiva Chocolate Liquor in Belgium chocolate cups with Fresh Strawberries

~
Miniature Canolies