

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



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Artichoke & Company

Fine Foods ~Exquisite Catering ~ Vintage Wines

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

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Wedding Menu

Passed Hors D'oeuvres

*Spinach Stuffed Mushrooms with three cheeses
Miniature Baked Brie with a Raspberry Stuffing
Spinach and Wild Mushroom Wellingtons*

Seafood Hors D'oeuvres Station

*Jumbo Shrimp Cocktail
Fresh Calamari Pan Fried with a Ginger and Soy Dressing
Jumbo Lump Miniature Crab Cakes with Key Lime Aioli
Coconut Shrimp with a Sweet n Sour Sauce
Hand Rolled to Order Assorted Sushi Rolls*

1st Course Pre Plated Salad

*Mixed Baby Greens with Roasted Beets Caprino Cheese Caramelized Balsamic Onions Honey
Roasted Pecans and Balsamic Vinaigrette*

Antipasto Table

*New York Strip Carving Station with a Creamy Horseradish Sauce and Béarnaise and Panini Rolls
Marinated and Grilled Mahi Mahi with a Pineapple and Ponzu Glaze
Penne Pasta with Roasted Red Peppers, Sweet Peas and Creamy Pomodoro Sauce
Balsamic Marinated and Grilled Chicken Marsala with Wild Mushrooms
Fresh Grilled Tuscan Vegetables with a Balsamic Glaze
Slow Roasted Potato Gratin with Light Cream and Roasted Garlic*

Dessert

Wedding Cake Optional

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Wedding Dinner Menu

~
Jumbo Gulf Shrimp with a Coconut Crust and a Sweet n Sour Sauce

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Pan Seared Sea Scallops Wrapped in Fresh Green Zuchine

~
Grilled Ciabatta Bread Topped with Imported Gorgonzola Cheese and Toasted Walnuts

~
Pan Seared Crab Cakes with a Fresh Tarragon Remulade

First Course

~
*Olive Oil Braised Pink Shrimp Served with a Mized Green Salad Topped with Grilled Portobello
Mushrooms Fresh Tomato and Pine Nut and Mushroom Viniagrette*

Entrée Choice of

*Grilled Filet Mignon with Slow Roasted Potato Gratin and Fresh Asparagus
Port Wine sauce*

Or

*Fresh Grilled Tilapia with Basmati Rice and Grilled Seasonal Vegetables
Mango Glaze*

Or

*Marinted and Grilled Chicken Breast with Slow Roasted Potato Gratin, Vegetable Jullian
Lemon Caper*

Dessert

Wedding Cake to be supplied by client

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Chocolate Fondue with Fresh Tropical Fruit for Dipping

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Tiramisu in Belgian Chocolate Cups with Fresh Fruit

~
Minature Key Lime Tarts

~
Chocolate Dipped Ricotta Cheese Canollies