

Artisan GRILLE

Dinner Banquet Menu

Appetizers

Prices are per person and will be prepared for all guests attending party

Artichoke dip with baguette slices	3.75
Fried Calamari with lemon Aioli	3.75
French Onion and Swiss Cheese Crostini	3.50

25 guests or less -select two or three items and styles

26 or more select two items and styles

Includes, salad w house dressing, vegetables, roasted garlic mashed potatoes, beverage, tax and gratuity

Chicken Alfredo Pasta (doesn't come with potato or vegetable)	15.95
Broiled Chicken - With chef's seasonings or choose basil pesto butter	15.95
Filet of Salmon- With chef's seasonings	19.95
Basil Pesto Butter or Sesame Crusted with Soy Ginger Glaze and Wasabi drizzle	21.00
Seared Ahi Tuna- Sesame Crusted with Soy Ginger Glaze	22.00

Ribeye Steak- Prepared at medium temperature with chef's seasonings or choose one of the options listed below: Roasted Garlic and Gorgonzola Cheese or Green Peppercorn Garlic Butter	23.95
Roast Prime Rib- (10 person minimum) prepared at medium temperature served au jus	23.95

Desserts

Select one or two alternating desserts. For special party pricing all guests will receive selected dessert	
Cheesecake-, Strawberry,	3.95
Chocolate Truffle Tart- With raspberry Sauce and Berries	
Caramel Apple Bread Pudding (minimum of 10)	

Wine and Beer available

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