

WEDDING DINNER BUFFETS

Congratulations on your upcoming wedding!

Your celebration at the Erie Art Museum will be a memorable event for you and your guests. Our -all-inclusive wedding buffet packages offer the options for you to personalize your special day.

The package includes:

- Three-hour bar services with your choice of house or premium liquor
- White dinner table linen to the floor with your choice of napkin color
 - Plating of your wedding cake
 - Display of your family's favorite cookies
- Complimentary black buffet linens to the floor for buffets, cake table, coffee station, bars, & gift table
 - Specialty linens available upon request

BRONZE RECEPTION PACKAGE:

2 Passed Hors-d'oeuvres, 1 Stationary Hors-d'oeuvre

Dinner buffet to include: Celebration Salad with a selection of 2 Dressings, your choice of Starch, 2 Vegetables, and 1 Entrée selection with freshly baked dinner rolls

House Liquor: **\$70 per person** | Premium Liquor: **\$76 per person**

SILVER RECEPTION PACKAGE:

3 Passed Hors-d'oeuvres, 1 Stationary Hors-d'oeuvre

Dinner buffet to include: Celebration Salad and Specialty Salad with a selection of 2 Dressings, your choice of Starch, 2 Vegetables, and 2 Entrée selections with freshly baked dinner rolls

House Liquor: **\$85 per person** | Premium Liquor: **\$91 per person**

GOLD RECEPTION PACKAGE:

4 Passed Hors-d'oeuvres, 2 Stationary Hors-d'oeuvres

Dinner buffet to include: Celebration Salad and Specialty Salad with a selection of 2 dressings, your choice of 2 Starches, 2 Vegetables, and 3 entrée selections with freshly baked dinner rolls

House Liquor: **\$100 per person** | Premium Liquor: **\$106 per person**

PLATINUM RECEPTION PACKAGE:

4 Passed Hors-d'oeuvres, 2 Stationary Hors-d'oeuvres

Dinner buffet to include: Celebration Salad and Specialty Salad with your selection of 2 Dressings, your choice of 2 starches, 2 vegetables, and 3 entrée selections with freshly baked dinner rolls and your selection from the Chef's Station

House Liquor: **\$120 per person** | Premium Liquor: **\$126 per person**

Erie Art Museum
Unique and Beautiful Venue

COLD HORS D' OEUVRES:

Caprese Skewer with Ewoo & Balsamic Glaze

Baked Polenta Squares with Sundried
Tomato Pesto, Artichokes & Parmesan

Grilled Asparagus Wrapped with Prosciutto

Thinly Sliced Herbed Roasted Beef Tenderloin on
Crostini with Creamy Horseradish and Arugula

Smoked Salmon on Pumpernickel Toast Point
with Creamy Boursin

Seared Ahi Tuna on Skewer & Hoisin Drizzle

Bbq Pulled Pork in Mini Phyllo Cup Topped
lime with Café Cole Slaw

Devilled Eggs with Pulled Pork and Smoked Paprika

Mini Fruit Skewers of Pineapple, Berries, Melon

Make It Fabulous
Successful Catered Events

HOT HORS D' OEUVRES:

Spinach & Feta Phyllo Triangles

Wild Mushroom with Parmesan in Crisp
Buttered Bread Cup

Asparagus Wrapped with Phyllo & Asiago

Bacon Wrapped Dates Filled with Blue Cheese

Southwest Chicken or Wild Mushroom
Quesadillas

Mini Maryland Crab Cakes on Crostini

Jamaican Jerk Chicken Skewers with Orange
Dipping Sauce

Bourbon or Marina Meatballs

Mini Quiche Assortment

Beef Mojito Skewer with Salsa Crème

Chicken Satay with Zesty Curry Sauce

Beef Satay with Hoisin Drizzle

STATIONARY APPETIZERS:

Imported and Domestic Cheese Display:

Presented with a selection of Sliced Melon, Grapes and Berries
with Sliced Baguette and Premium Crackers

Vegetable Crudités:

Fresh Garden Vegetables with a selection of Dips and Hummus and Pita Chips

Bruschettas:

Traditional Tomato, Basil Garlic Bruschetta, Artichoke and Spinach Dip, Basil Pesto,
Hummus with a selection of Olives, Buttered Crostini, and Fried Pita Chips

Chips and Salsas:

Tri-Colored Tortillas with a selection of: Picante, Tomatillo, Salsa Fresca, Guacamole,
and Mango Melon Salsa

SALADS:

Celebration Salad

Mixed Field Greens with Heirloom Cherry Tomatoes, Cucumbers, Slivered Red Onions, and Julienne
Carrots

Classic or Southwest Caesar Salad

With Our Homemade Croutons

The Power Salad

Fresh Spinach, Kale, and Arugula Tossed with Craisins, Heirloom Cherry Tomatoes
and Feta Cheese Tossed with Sherry Shallot Vinaigrette

Mediterranean Spinach Salad

Tender Spinach Leaves, Kalamata Olives, Pepperoncini, Slivered Red Onion
and Feta Cheese Offered with Our Lemon Oregano Vinaigrette

Café Salad

Mixed Spring Greens with Heirloom Cherry Tomatoes, Craisins, Homemade Candied Walnuts
and Crumbled Blue Cheese Offered with Raspberry Walnut Vinaigrette

VEGETABLES:

Honey and Orange Glazed Baby Carrots

Buttered Fresh Broccoli

Freshly Steamed Vegetable Medley

Green Beans Almandine

Herb Roasted Green Beans

Herb Roasted Vegetables Display

Cheddar Corn Casserole

Summer Squash Gratin

STARCH:

Oven Roasted Rosemary Potatoes

Baby Red Potatoes with Parsley and Butter

Potato Cheddar Macaroons

Red-Skinned Mashed Potatoes with Gravy

Garlic Mashed Potatoes with Gravy

Sweet Mashed Potatoes with Cinnamon Butter

Wild and Brown Rice with Dried Fruit

Penne with Fresh Marinara

Cavatappi with Extra Virgin Olive Oil, Fresh
Garlic, and Chopped Parsley

ENTRÉE SELECTIONS:

POULTRY:

Chicken Bruschetta: Sliced and Fanned Chicken Breast Topped with Fresh Tomato Bruschetta

Chicken Marsala: Herb Roasted Airline Chicken Breast with Mushrooms and Rich Marsala Wine Demi-Glacé

Chicken Piccata: Pan-fried Chicken Breast with Lemon Caper Butter Sauce

Rosemary Roasted Chicken Legs, Thighs, and Breast with Pan Jus
(for chicken breast only add \$1.50pp)

Roasted Herbed Turkey Breast with Pan Gravy

BEEF:

Beef Bolognese Lasagna: Beef and Pork Layered in Pasta Noodles with 5 Cheese Blend and Homemade Marinara Sauce

Beef Stroganoff: Slow Braised Angus Beef Tossed in a Rich Sour Cream Sauce Served Over Fettuccini
(fettuccini counts as starch selection)

Winter Beef Stew Ladled in Individual Bread Bowls

Top Sirloin Center Cut Steak with Port Wine Demi-Glacé

Herb & Roasted Sliced Sirloin of Beef with Au Jus

Hickory and Smoked BBQ Brisket

Erie's Famous Ox Roast

PORK

Roasted Pork Loin with Apple & Pear Cream Sauce

Spiral Brown Sugar Glazed Ham with Black Cherry Sauce

Roasted Sweet Italian Sausage Links with Grilled Onions & Sautéed Tri-Colored Peppers

Center Cut Pork Chop with Whole Grain Mustard Cream

FISH:

Citrus-Glazed Salmon Fillet with Pineapple Mango Relish

Mahi Mahi Baked with Thai Coconut Curry Sauce

Maryland Style Crab Cakes Offered with Remoulade and Zesty Cocktail Sauce

Parmesan Breaded Baked Cod Fillet with Lemon Butter Sauce

Shrimp Creole served Over Rice (*rice counts as starch selection*)

Blackened Catfish with Cajun Remoulade

VEGETARIAN:

Eggplant Parmesan: Breaded Filets of Eggplant Layered with 5 Cheese Blend and Rich Marinara

Baked Squash Stuffed with Tabbouleh with rich Ratatouille Vegetables Drizzled Smoked Red Pepper Coulis

Portabella Mushroom Caps Stuffed with Black Bean and Corn Salsa Chipotle Cream Sauce

Black Bean and Corn Enchiladas Topped with Queso Fresco Cheese on a Bed of Enchilada Sauce

Mushroom and Spinach Lasagna with Rich Marinara

Traditional 5 cheese Lasagna with Rich Marinara

Spinach Palak Paneer: Indian Spiced Creamed Chopped Spinach with Cubed Farmer's Cheese – Accompanied by Basmati Rice (*rice counts as starch selection*)

CHEF'S STATIONS TO INCLUDE:

Carving Station Select I

- Filet Tenderloin
- Herb Roasted Turkey Breast
- Roasted Prime Rib of Beef
- Pit Ham

Presented with condiments of:

Creamy Horseradish, Cranberry Mayo, Chipotle Chili Marmalade,
Pommery Mustard and Traditional Horseradish

PASTA OPTIONS: SELECT II

Bowtie Pasta with Grilled Chicken, Spinach, & Artichokes in a Light Basil Pesto Creme

Ricotta Filled Tri-Colored Tortellini with Bacon Lardons & Fresh Spring Peas in a Light Vodka Cream Sauce

Penne Pasta, Fresh Mozzarella, Cherry Tomatoes, & Chiffonade of Basil in Garlic Olive Oil

Cavatappi Pasta with Sautéed Spinach in a Sun-Dried Tomato Cream Sauce

7

MAC & CHEESE STATION SELECT II

6 Cheese Elbow Pasta Mac & Cheese with Bacon Lardons

Italian Penne Pasta Mac & Cheese with Sweet Italian Sausage, Sautéed Mushrooms
& Finished with Parmesan Cheese

Texas Radiator Mac & Cheese: Jack's Spicy Texas Chili & Shredded Cheddar, with a Frito Chip Topping

6 Cheese Cavatappi Mac & Cheese with Spinach & Sun-Dried Tomato Cream

PRICING DOES NOT INCLUDE 6% SALES TAX PA STATE & 20 % GRATUITY.

ADDITIONAL LIQUOR RATES

All Packages include a 3-hour bar

Under Museum liquor license, Museum can serve alcohol for up to 5 hours.

Each Additional hour

House - \$10.00/Person

Premium - \$12.00/Person

Last minute bar extension: Contract available upon request

Each additional hour: \$15.00/person

BAR SERVICES RATES

*Includes Bartenders for duration of event plus set-up and clean-up

3-Hour Bar \$425.00

4-Hour Bar \$460.00

5-Hour Bar \$495.00

LIQUOR

	<u>HOUSE</u>	<u>PREMIUM</u>
Bourbon	Jim Beam	Jack Daniel's
Scotch		Dewar's
Vodka	Gilbey's	Sky
Gin	Gordon's	Bombay
Whiskey	Black Velvet	Canadian Club
Rum	Captain Morgan	Captain Morgan

8

DOMESTIC & IMPORTED BEER

Labatt's Blue

Labatt's Blue Light

Landshark

Stella Artois

Yuengling

WINE SELECTIONS

Pinot Grigio

Chardonnay

Zinfandel

Pinot Noir

Cabernet Sauvignon

CHAMPAGNE TOAST

Martini and Rossi Prosecco \$5.00/person

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Under the Museum's alcoholic beverage license outside alcoholic beverages are not permitted to be brought into the Museum.