

Plated Lunches and Dinners

All Lunches and Dinner Service includes:

- White Linen with your Selection of Napkin Color
- China, Glass, and Silver for Lunch or Dinner Service
- Entrée Selections accompanied by a Salad Selection, Roll and Butter

Salad Selections

Cafe Salad

Mixed Spring Greens with Cherry Tomatoes, Crumbled Blue Cheese & Candied Walnuts with Raspberry Vinaigrette

Caesar Salad

Crisp Romaine Lettuce, Shredded Parmesan Cheese & Asiago Croutons Tossed with Classic Caesar Dressing

Greek Salad

Fresh Baby Spinach, Roma Tomatoes, Sliced Cucumbers, Slivers of Red Onion, Kalamata Olives & Crumbled Feta Cheese, Tossed with Lemon-Oregano Vinaigrette

Spring Green Salad

Mixed Spring Greens with Cherry Tomatoes, Cucumber, Slivered Red Onion, & Shredded Cheddar Offered with Buttermilk Ranch & Northern Italian Dressings

Spinach & Kale Salad

Fresh Baby Spinach, Kale & Arugula with, Craisins & Heirloom Cherry Tomato Tossed in Our Aged Sherry Shallot Vinaigrette

Entree-Style Salads

Grilled Atlantic Salmon Fillet on Yia Yia's Greek Salad

Tender Spinach Leaves with Slivers of Red Onion, Roma Tomato, Cucumbers & Kalamata Olives,
Tossed with Lemon-Oregano Vinaigrette

\$18.95

Chevre Stuffed Chicken Breast Salad

Chevre Stuffed Chicken Breast, Roasted & Sliced, Served atop Fresh Field Greens with Micro Greens,
3 Color Carrot Shreds, Roasted Asparagus & Grape Tomatoes with Parsley Red Potatoes, Finished with
Green Goddess Dressing

\$17.95

Beef Tenderloin Southwest Caesar Salad

Sliced Filet of Beef Tenderloin, Arranged on Arugula, & Romaine Leaves, Asiago-Chile Croutons,
Shredded Parmesan Cheese, Tossed with Piquant Caesar Dressing

\$19.95

Citrus Salmon Salad

Citrus Marinated Salmon Filet, Roasted & Served Over Field Greens with Sliced Fresh Orange
& Grapefruit, Sliced Pear, Asparagus, Parsley Red Potatoes, Sliced Egg, Oiled Tomatoes & Mozzarella
with Raspberry-Walnut Vinaigrette

\$18.95

Caprese Salad

Layers of Beef Steak Tomatoes, Fresh Mozzarella, with Basil, Roasted Red, and Orange Beets, with
Organic Microgreens Drizzled with Balsamic Glaze and EVOO

\$ 16.95 (Add Shrimp \$6)

Entree Selections for Plated Lunch & Dinners

Dinner Prices include

Three-hour bar services with your choice of *House* or *Premium* Liquor

Pricing Does Not Reflect 6% Pa State Tax or 20% Gratuity

Vegetarian

Roasted Vegetable Lasagna

Extra Rich Tower of Fresh Roasted Garden Vegetable Lasagna, Served with Marinara Sauce,
Accompanied by Roasted Asparagus

Lunch **\$16.95**

Dinner *House* **\$49.95** | *Premium* **\$55.95**

Spinach and Mushroom Lasagna

Layers of Spinach and Fresh Sautéed Mushrooms with Ricotta, and 5 Cheese Blend,
Rich Marinara and Parmesan Cheese

Lunch **\$16.95**

Dinner *House* **\$49.95** | *Premium* **\$55.95**

Eggplant Parmesan

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

Lunch **\$17.95**

Dinner *House* **\$50.95** | *Premium* **\$56.95**

Baked Squash

Stuffed with Rich Ratatouille Vegetables on a Bed of Tabouli & Drizzled with a Smoked
Red Pepper Coulis

Dinner Only *House* **\$53.95** | *Premium* **\$59.95**

Portabella Mushroom Cap

Stuffed with Black Bean and Corn Salsa, Heirloom Cherry Tomatoes on a Bed of Creamy Polenta
Drizzled with a Chipotle Avocado Cream

Lunch **\$15.95**

Dinner *House* **\$47.95** | *Premium* **\$53.95**

Lamb

Lamb Shank

Slow Braised Lamb Shank on a Bed of Wild Mushroom Risotto or Creamy Polenta with a Mint Port Demi-Glacé & Roasted Asparagus Bundle

Dinner Only *House* **\$61.95** | *Premium* **\$67.95**

Herb Dijon Crusted Rack of Lamb

With Mint Port Demi-Glacé, Served with Asparagus Bundle & a Potato Cheddar Macaroon

Dinner Only *House* **\$63.95** | *Premium* **\$69.95**

Birds

Mediterranean Lemon Chicken

With Ragout of Artichokes, Summer Squashes, Fennel, Sliced Kalamata Olives & Sprinkles of Feta Cheese, Accompanied by Roasted Red Potatoes

Lunch **\$17.95**

Dinner *House* **\$54.95** | *Premium* **\$60.95**

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Santa Fe Chicken Breasts

On a Bed of Smoked Corn, Cherry Tomato & Black Bean Compote with Chimi Churra Vinaigrette, Served with Grilled Summer Vegetables

Lunch **\$16.95**

Dinner *House* **\$53.95** | *Premium* **\$59.95**

Stuffed Herbed Chicken Breast

Herbed Chicken Breast Stuffed with Ham & Swiss Finished with a Tarragon White Wine Sauce & Accompanied with Spring Vegetable Medley & Buttered Red Potatoes with Parsley

Dinner Only *House* **\$55.95** | *Premium* **\$61.95**

Chicken Marsala

Roasted Airline Chicken Breast with Mushrooms and Rich Marsala Wine Demi- Glacé Served with Mashed Red Buttered Potatoes with Chef's Selection of Fresh Vegetables

Lunch **\$17.95**

Dinner *House* **\$54.95** | *Premium* **\$60.95**

Pork

Roasted Loin of Pork Roulade

Herbed Pork Loin Rolled with Prosciutto, Asiago Cheese & Baby Spinach, Finished with Pan Jus
Served with Roasted Baby Potatoes and Steamed Baby Carrots

Lunch **\$21.95**

Dinner House **\$58.95** | Premium **\$64.95**

Pork with Apples

Center Cut Pork Chops, Roasted & Topped with Apples & Calvados Cream Sauce, with Fresh Garden
Vegetables & Roasted Red Potatoes

Lunch **\$20.95**

Dinner House **\$56.95** | Premium **\$62.95**

Grilled Pork Tenderloin

Sliced & Fanned on a Bed of Shitake Mushroom Ragout, Topped with Caramelized Apples,
Roasted Asparagus & a Stuffed Potato

Lunch **\$19.95**

Dinner House **\$56.95** | Premium **\$62.95**

Beef

Flatiron Steak

Marinated & Grilled, Sliced Flatiron with Madeira Sauce, Sautéed Baby Button Mushrooms & Sweet
Onions, Over Garlic Mashed Potatoes with Dilled Green Beans & Carrot

Lunch **\$19.95**

Dinner House **\$59.95** | Premium **\$65.95**

Filet or Beef Oscar

Center Cut Tenderloin Filet, Seasoned & Grilled, Topped with Lump Crab, Fresh Asparagus & Béarnaise
Sauce, Served with a Stuffed Potato

Lunch **\$24.95**

Dinner House **\$67.95** | Premium **\$73.95**

Short Ribs & Wild Mushroom Risotto

Deep Braised Beef Short Ribs, Marinated in Wine & Herbs, Nested on a Bed of Wild Mushroom Risotto, with Cabernet Demi Reduction, and Fresh Roasted Asparagus Bundles

Lunch **\$19.95**

Dinner *House* **\$59.95** | *Premium* **\$65.95**

Prime Rib

Slice of Herbed & Slow Roasted Angus Prime Rib, Served with Fresh Steamed Broccoli & Red Skin Mashed Potatoes with Sides of Au Jus & Horseradish Cream

Lunch (8 oz) **\$21.95**

Dinner (12 oz) *House* **\$63.95** | *Premium* **\$69.95**

Tenderloin Medallions

2-3 oz. Beef Tenderloin Medallions on a Pool of Port Demi-Glaze, with Roasted Asparagus Bundles & a Twice Baked Potato

Lunch **\$21.95**

Dinner *House* **\$63.95** | *Premium* **\$69.95**

Fish

Citrus Marinated Salmon

With Pineapple-Mango Salsa with Roasted Red Potato & Steamed Green Beans

Lunch **\$19.95**

Dinner *House* **\$54.95** | *Premium* **\$60.95**

Pan Seared 3 Scallops with 2 Grilled Shrimp

On a Bed of Creamed Orzo with Fresh Spinach and Asiago Cheese

Dinner *House* **\$58.95** | *Premium* **\$64.95**

Sea Bass

Potato Crusted with a Basil Pesto Drizzle & Topped with Roasted Pine Nuts on Sautéed Greens

Lunch **\$23.95**

Dinner *House* **\$63.95** | *Premium* **\$69.95**

2 Lump Maryland Style Crab Cakes

On Wilted Greens with Buttered Parsley Potatoes and Asparagus Drizzled with Watercress Remoulade
Lunch **\$19.95**

Dinner *House* **\$59.95** | *Premium* **\$65.95**

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

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

Erie Art Museum
Unique and Beautiful Venue

Make It Fabulous
Successful Catered Events

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.