Make It Fabulous at the Erie Art Museum

DINNER BUFFETS

Congratulations on your upcoming Event!
Your celebration at the Erie Art Museum will be a memorable event for you and your guests.
Our all-inclusive 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
• Display of your family’s favorite cookies
• Complimentary black buffet linens to the floor for buffets, cake/dessert table, coffee station, bars, & if needed gift table
• Specialty linens available upon request
• If event is a Wedding, plating of your wedding cake

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 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: $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
### Cold Hors d’Oeuvres
- Caprese Skewer with Evoo & 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 with Cafe Cole Slaw
- Devilled Eggs with Pulled Pork and Smoked Paprika
- Mini Fruit Skewers of Pineapple, Berries, Melon

### 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 Creme
- 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

Bruschetta’s
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
  - Gravy
- 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
- 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 $1.50 pp)

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
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**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

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

Baked Squash Stuffed with Tabbouleh with rich Ratatouille Vegetables Drizzled Smoked Red Pepper Coulis
Portabolla 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
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Chef’s Stations

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

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 Reflect 6% Pa State Tax or 20% Gratuity

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