APPETIZERS & HORS D’ OEUVRES MENU

PLATTERS

DISPLAYED PRESENTATIONS

Whole Herbed & Roasted Beef Tenderloin
Creamy Horseradish, Chipotle Chili Marmalade, Pommery Mustard & Caramelized Onions, Paired with Fresh Baked Rolls
Small $250 Serves 8-10 Entrée
Large $325 Serves 16-20 Entrée

Chardonnay & Dill Poached Salmon
Traditional Garni of Red Onion, Black Olives, Chopped Egg, Tomato, Capers, Parsley, & Roasted Red Pepper Boursin with Traditional French Remoulade & Pumpernickel Toast Points
1 Side $225
2 Sides $275

Ancho Chile & Coffee Rubbed Pork Loin
Mango & Pineapple Chutney, Pommery Mustard & Chipotle Chile Marmalade, Paired with Fresh Baked Rolls
Small $125 Serves 12-14 Entrée
Large $200 Serves 20-25 Entrée

Black Cherry Glazed Virginia Ham
Cranberry Mayo, Pommery Mustard & Chipotle Chili Marmalade, Paired with Fresh Baked Rolls
Small $150 Serves 12-15 Entrée
Large $200 Serves 20-25 Entrée

Tuscan Tarragon Chicken Breast
Sliced Tarragon Chicken Breast on a Bed of Fennel & Artichoke Ragout with Yellow & Green Squashes, Topped with Crumbled Feta Cheese & Kalamata Olives
Small $150 Serves 12-15 Entrée
Large $200 Serves 15-20 Entrée

Santa Fe Chicken Breast
Sliced Santa Fe Seasoned Chicken Breast with Smoked Corn, Cherry Tomato & Black Bean Relish
Small $150 Serves 12-15
Large $200 Serves 15-20

Herb Roasted Turkey Breast
Cranberry Mayo, Chipotle Chili Marmalade & Pommery Mustard, Paired with Fresh Baked Rolls
Small $125 Serves 12-14
Large $175 Serves 20-25

814-459-5477 ext. 119 Phone
victoria.alcorn@erieartmuseum.org
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**FRUIT & CHEESE PLATTERS**

**Artisan Cheese Sampler**
Chef’s Selection of Imported & Artisan Cheeses Displayed with Dried Fruits & Nuts Presented with Sliced Baguette & Gourmet Crackers
- Small $95
- Medium $125
- Large $200

**Fruit & Cheese Display**
Domestic & Imported Cheeses Artistically Displayed with Fresh Seasonal Fruits, Melons, Berries, & Grapes Presented with Sliced Baguette & Gourmet Crackers
- Small $95
- Medium $125
- Large $200

**Wheel of Brie**
Imported Brie Wheel Topped with Dried Fruits & Candied Walnuts with Choice of Raspberry Preserves, Orange Marmalade, Apricot Jam or Fig Preserves, Presented with Sliced Baguette & Gourmet Crackers
- Small $45
- Large $75

**FRUIT PLATTER OR SALAD**

**Fresh Season Fruit Platter**
A Beautiful Display of Fresh, Seasonal Fruits, Melons, Berries, Sliced & Artfully Arranged with Fresh Bunched Grapes
- Small 12" Platter $45
- Large 16" Platter $95

**Tropical Fruit Bowl**
5 lb. Medley of Fresh Cut, Bite Size Chunks of Seasonal Tropical Fruits & Berries
$50 Serves 16-20

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A LA CARTE MINI SANDWICHES
All Priced Per 25 Pieces

Tier One
Corn Beef Reuben on Dark Party Rye
Roasted Vegetable Pinwheels with Boursin Cheese
BLT on a Soft Potato Roll
Turkey Reuben on Light Party Rye
$87.50/$1.75 Per Item

Tier Two
Turkey & Smoked Gouda with Jalapeño Peach Jam on a Knot Roll
Tarragon Chicken Salad on a Mini Croissant with Lettuce
Dilled Egg Salad on Mini Croissant with Lettuce
Grilled Portobello on Baguette with Greens, Roasted Red Peppers & Parmesan
Carolina Pulled Pork on a Potato Roll Topped with Cafe Cole Slaw
$100/$2.00 Per Item

Tier Three
Hot Cuban: Roasted Pork, Swiss, Ham, Pickles & Pommery Mustard on Focaccia Roll
BLT with Avocado on Mini Croissant with Lettuce
Avocado, Bacon, & Brie on Mini Croissant with Lettuce
Herb Roasted Beef Tenderloin & Cheddar with Creamy Horseradish on Soft Roll
$112.50/$2.25 Per Item
SIGNATURE EVENT PLATTERS

Antipasti Platter
Sopresetta, Spicy Capicola & Salami Served with Grilled Prosciutto-Wrapped Asparagus, Artichoke Hearts, Hearts of Palm, Olive & Pepper Medley, Tapenade, Parmegiano Reggiano, Asiago & Marinated Mozzarella Cheese with Sliced Baguette
Small $85 Serves 15-20
Large $150 Serves 25-30

Smoked Salmon Platter
Lox Style Salmon, Sliced & Garnished with Diced Red Onion Capers, Chopped Egg, Tomato, Parsley, Black Olives, & Red Pepper Boursin, Served with Toasted Pumpernickel Rounds
Small $75 Serves 10
Large $150 Serves 15-20

Mediterranean Platter
Greek Dolmas: Rice Stuffed Grape Leaves, Marinated Mushrooms, Artichoke Hearts, Kalamata Olives, Seasoned Feta Cubes, Pickled Cucumber, Roasted Fennel & Red Onion, Served with Cucumber Tzatziki and Garlic Hummus, Served with House Fried Pita Chips
Small $85 Serves 15-20
Large $150 Serves 25-30

Roasted Vegetable Platter
Seasonal Vegetables Roasted with Olive Oil & Herbs, Includes Asparagus, Green Beans, Summer Squashes, Portobello & Button Mushrooms, Baby Carrots, Cherry Tomato, Red Onion, Fennel & Eggplant
Small $65 Serves 10-15
Large $120 Serves 16-25

Classic American Meats Platter
An Assortment of Smoked Turkey, Roasted Beef & Virginia Ham with Sliced Cheddar & Swiss Cheeses, Served with Condiments of Leaf Lettuce, Roma Tomatoes & Pickles with Pommery Mustard, Creamy Horseradish & Mayo, Presented with Sliced Fresh Baked Rolls
Small $65 Serves 10-12
Large $100 Serves 16-20

Italian Deli Plater
A Selection of Genoa Salami, Spicy Capicola, Pepperoni Slices & Sopresetta with Sliced Provolone & Pepperoncini, Served with Lettuce, Roma Tomato, Sliced Onion & Pickles with Whole Grain Mustard & Mayo with Sliced Italian Bread or Fresh Baked Rolls
Small $75 Serves 10-12
Large $120 Serves 16-20
Classic Garden Vegetable Platter
A Bountiful Display of Fresh Garden Vegetables Including Asparagus, Summer Squashes, Baby Carrots, Celery, Pepper Strips, Cherry Tomatoes, Button Mushrooms, Green Beans, & Fennel, Served with Buttermilk Ranch & House Fried Pita Chips
Small $45 Serves 12-14
Large $65 Serves 16-24
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SANDWICH, WRAP & DELI PLATTERS
Includes Choice of Side

Sides
State Fair Potato Salad, Blue Cheese Cole Slaw, Bow Tie Pasta Salad, Fresh Garden Salad or Individual Bags of Potato Chips

Salad Sandwich Platter
A Fabulous Platter of Our Homemade "Cold" Salad Sandwiches

Your Selection of 3
Tarragon Chicken Salad
Dilled Egg Salad
Classic Tuna Salad
Virginia Ham Salad

All on a Mini Croissant with Lettuce & Tomato & Displayed with Bunched Grapes & Pickles

8 Person Minimum
$8.99 Per Person

Gourmet Mini Sandwich Platter
A Remarkable Platter of Our Distinctive Mini Sandwiches, Artfully Displayed with Bunched Grapes & Pickles

Your Selection of 3
Corn Beef Reuben on Dark Party Rye
Turkey Reuben on Light Party Rye
Hot Cuban on Focaccia
BLT on a Soft Roll
Smoked Turkey & Gouda with Jalapeño Peach Jam on a Knot Roll
Herb Roasted Tenderloin with Cheddar & Creamy Horseradish on a Soft Roll
Roasted Vegetable Pinwheels with Boursin Cheese
Avocado Bacon Brie on Mini Croissant
Pulled Pork Slider Topped with Cafe Cole Slaw
Grilled Portobello on Baguette with Greens, Roasted Red Peppers & Parmesan

8 Person Minimum
$9.49 Per Person
Tortilla Wrap Platter
Filled with Lettuce & Roma Tomato, Served on Flavored Tortilla Wraps, Displayed with Bunched Grapes & Pickles

Your Selection of 3
Smoked Turkey, Swiss, Maple Bacon & Buttermilk Ranch
Smoked Turkey & Gouda with Jalapeño Peach Jam
Virginia Ham, Maple Bacon, Swiss & Mayo
Herb Roasted Beef Tenderloin with Cheddar & Mayo
Roasted Vegetable with Provolone & Boursin Cheeses
Grilled Chicken with Brie & Avocado
Greek Chicken with Cucumber, Feta and Tzatiki Sauce

8 Person Minimum
$9.49 Per Person Serves 1 Wrap Per Person

Italian Sandwich Platter
A Tasty Assortment of Our Choice Tuscan-Style Sandwiches, Displayed with Bunched Grapes & Pickles

Italian Deli Sub with Genoa Salami, Capicola, Ham, Pepperoni, & Provolone with Northern Italian Dressing
Sicilian Focaccia with Fresh Mozzarella, Roma Tomato, Red Onion, Basil Pesto & Romaine Lettuce on Rosemary Focaccia
Panini with Prosciutto, Parmesan with Basil Pesto

8 Person Minimum
$9.49 Per Person
COLD HORS D’OEUVRES
All Priced Per 50 Pieces

VEGETARIAN
Cucumber Rounds with Red Pepper Boursin Cheese
$50

Traditional Deviled Eggs with Smokey Paprika
$50

Deviled Eggs with Truffle Sea Salt or Lavender Salt
$62.50

Baked Polenta Squares with Sun Dried Tomato Pesto & Artichoke, Topped with Parmesan Cheese
$62.50

Cowpoke Caviar
Black Beans, Corn, Red Onion & Cherry Tomato in a Tomato Phyllo Cup
$62.50

Black Bean and Corn Chile Cake with Guacamole
$75

Tortilla Cups with Refried Black Beans Topped with Guacamole and Cheddar Cheese
$87.50

Watermelon and Feta Drizzled with Balsamic Glaze
(In Season Only) $87.50

Fruit Kabob with Fresh Melon, Pineapple, and Strawberry with Mango Yogurt Dipping Sauce
$100

Vietnamese Vegetarian Spring Rolls with Mango, Sprouts, Spinach & Julienne Vegetable with Sweet Chili & Peanut Dipping Sauces
$100

Caprese Skewers
Cherry Tomato, Mini Mozzarella Balls & Fresh Basil, Drizzled with Evoo & Balsamic
$100
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**SEAFOOD**
Shrimp Ceviche in Mini Phyllo Cups
$100

Smoked Salmon on Pumpernickel Rounds with Roasted Red Pepper Boursin Cheese
$100

Maryland Boiled and Chilled shrimp Cocktail
$100

Cold Fish Taco Salad with Black Bean & Corn Salsa, Drizzled with Avocado Crème in a Tomato Phyllo Cup
$100

Lump Crab Salad with Mango & Melon in a Tomato Phyllo Cup
$137.50

Roasted Shrimp and Marinated Mozzarella Skewers
$150

Shrimp and Avocado Shooters in Jack’s Special Cocktail Sauce
$150

Seared Ahi Tuna on a Homemade Wonton Drizzled with Hoisin Ponzu Sauce
$150

Oyster Shooters in a Bloody Mary Sauce
$150

Jumbo Shrimp with Horseradish-Cocktail & Remoulade
$Market Price

**MEAT**

**Antipasti Skewers**
Cubed Salami, Ham, and Provolone Topped with Sicilian Olives and Banana Peppers
$100

Grilled Melon Wrapped in Prosciutto
$100

Grilled Asparagus Wrapped in Prosciutto
$125

Rare Beef Tenderloin on Toasted Baguette with Garlic Mayonnaise and Shaved Parmesan
$150
HOT HORS D’OEUVRES
All Priced Per 50 Pieces

VEGETARIAN

Mini Quiche (Assorted)
$50

Basil Pesto & Mozzarella Crostini
$62.50

Wild Mushroom & Chevre Quesadilla with Sour Cream
$62.50

Veggie Quesadilla

Black Bean & Corn Salsa with Cheddar Cheese
$62.50

Caramelized Onion, Hummus & Smoked Gouda Flatbread
$75

Wild Mushroom Ragout on a Crostini Topped with Parmesan Cheese
$87.50

Spinach & Feta Phyllo Triangles
$87.50

Mini Falafel Balls with Tzatziki Cucumber Dipping Sauce
$87.50

Asparagus Wrapped in Phyllo with Asiago Cheese
$100

Fig & Pear Reduction with Warm Brie in a Graham Cracker Phyllo Cup
$100

Risotto Balls Stuffed with Chevre & Mushroom
$100

Asian Dumplings with Ponzu Sauce & Green Onions
$100

Warm Brie with Roasted Dark Cherries in a Graham Cracker Phyllo Cup
$112.50

Jumbo Stuffed Mushroom Caps with Brie & Raspberry Chipotle Jam
$112.50
SEAFOOD
Mini Maryland Crab Cakes on Sourdough Crostini with French Remoulade
$100

Coconut Shrimp with Orange-Lime Sauce
$112.50

Jumbo Stuffed Mushroom Caps with Lump Crab Meat Gratin
$112.50

Seared Thai Shrimp on Petite Fork
$125

Seared Sea Scallops on a Corn & Black Bean Cake Topped with Guacamole
$125

Seared Sea Scallop on Potato Goufrette Topped with Minted Pea Puree
$125

Broiled Sea Scallops Wrapped in Bacon
$125

Bacon Wrapped Shrimp with a Fiesta Salsa Dipping Sauce
$137.50

Individual Carry Out Boxes with Asian Slaw & 1 Jumbo Thai Shrimp
$150
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**PORK**
Pulled Pork Topped with Café Cole Slaw in a Mini Phyllo Cup  
$62.50

Bacon, Caramelized Onion & Smoked Gouda Flatbread  
$75

Maple Bacon Wrapped Medjool Dates Stuffed with Blue Cheese  
$75

Smoked Gouda, Bacon & Maple Syrup in a Mini Phyllo Cup  
$75

Loaded Potato Wedges with Maple Bacon & Smoked Gouda  
$87.50

Mac & Cheese Fritters with Bacon Lardons and a Salsa Creme Sauce  
$87.50

Roasted Pork Loin on Crostini with Warm Blue Cheese  
$100

Scotch Eggs with Savory Maple Sausage  
$100

Jumbo Stuffed Mushroom Caps with Italian Sausage & Diced Vegetables  
$112.50

Mini Sicilian Sausage Kabobs with Ricotta Filled Tortellini on a Bed of Marinara  
$125

Bacon Jam Tarts in Quinoa Crust  
$125

Hoisin Glazed Baby Back Ribs with Gingered Sweet Chile Sauce  
$125
CHICKEN
Southwest Chicken Quesadilla with Salsa
$62.50

Chicken Fingers with Honey Dijon Sauce
$62.50

Loaded Potato Wedges with Buffalo or Fajita Chicken
$87.50

Thai Chicken with Asian Slaw & Peanuts in a Mini Phyllo Cup
$100

Jumbo Chicken Wings
Plain, Butter & Garlic, Chipotle BBQ, Mild, Hot, Ranch, or Honey Mustard
Buttermilk Ranch & Blue Cheese Dipping Sauces
$100

Skewers
Coconut Chicken with Orange Lime Sauce
Jamaican Jerk Chick with a Curry Sauce
Chicken Satay with Zesty Peanut Sauce
Tortilla Crusted Chicken with Salsa Crème
$100

Chicken and Waffle Skewer
Mini Waffle with Crispy Chicken Strip Drizzled with Sausage Gravy or Maple Syrup
$112.50
**BEET AND LAMB**

**Meatballs**
- Italian in a Traditional Marinara
- Italian in a Pink Vodka Sauce
- Asian in a Sweet Chili Sauce
- Swedish
- Sweet and Tangy Bourbon Sauce
- Buffalo
- $50

**Skewers**
- Mojito Beef with Salsa Crème
- Beef Satay with a Hoisin Drizzle
- $112.50

- Rare Beef Tenderloin on a Crostini with Garlic Mayo and Topped with Parmesan
- $125

- Mini Beef Wellington with Port Wine Demi-Glace
- $150

- Dijon Herb Crusted Lamb Chops with Port Wine Demi-Glace
- $175
FOOD BARS & STATIONS
All Priced Per Person

PASTA BAR & ANTIPASTI DISPLAY

Your selection of 2

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

Antipasti
Sopresetta, Spicy Capicola, & Salami Served with Proscuitto Wrapped Asparagus, Artichoke Hearts, Hearts of Palm, Roasted Vegetables, Olive & Pepper Medley, & Marinated Mozzarella Cheese with Sliced Baguette

$12

MASHED POTATO BAR

Your selection of 3

Twice Baked Potato Shells Presented with Choice of 3 Types of Mashed Potatoes
Yukon Gold, Sweet Potato, Traditional Red Skin or Purple Potatoes

Toppings
Sour Cream, Whipped Butter, Shredded Cheddar, Shredded 4 Cheese Blend, Maple Bacon Crumbles, Chopped Scallions, Rich Beef Gravy, Peppery Sausage Gravy & Brown Sugar-Cinnamon Butter
$9

SPUD BAR

Potato Skins, Mini Baked Potatoes, Rosemary Steak Fries & Tater Tots

Fillings
Carolina Pulled Pork, Jack's Texas Red Chili, Melted Cheddar Cheese & Hot Steamed Broccoli Florets

Toppings
Sour Cream, Whipped Butter, Shredded Cheddar, Maple Bacon Crumbles, Chopped Scallions, Grated Parmesan, BBQ Sauce & Buttermilk Ranch
$9
Salad Station
Your selection of any 2

- Chopped Salad with Fresh Field Greens, Egg, Black Olives, Cherry Tomatoes, Crumbled Buttermilk Blue Cheese, Shredded Colored Carrots, and Green Onions tossed with Green Goddess Dressing
- Summer Yellow and Green Beans, Country Mustard, Lemon & Shallots on Field Greens with Arugula
- Heirloom Tomatoes, Watermelon, Fresh Mozzarella with Fig Balsamic Glaze and Extra Virgin Olive Oil with Basil and Mint Chiffonade
- Roasted Beets, Fresh Oranges, Pea Shoots, Fresh Arugula, Spring Greens Tossed with Balsamic Fig Glaze and Olive Oil
- Summer Kale, Spinach, Arugula, Dried Cranberries, Feta Cheese

Southwest Caesar Salad
Crisp Romaine with Shredded Parmesan Topped with Zesty Asiago Croutons
$9

Carving Station
Your selection of any 2

Meat
- Roasted Turkey Breast
- Herb Roasted Beef Tenderloin
- Roasted Sirloin of Beef
- Prime Rib
- Brown Sugar Glazed Spiral Ham
- Center Cut Pork Loin
$14

- Ahi Tuna
$Market Price

Presented with Condiments of Creamy Horseradish, Raw Horseradish, Cranberry Mayonnaise, Pommery Mustard, Chipotle Chili Marmalade, & Caramelized Onions with Selection of Dinner Rolls with Butter
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MAC & CHEESE STATION

6 Cheese Elbow Pasta Mac & Cheese with Bacon Lardons

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

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

Texas Radiatore Mac & Cheese
Jacks Spicy Texas Chili & Shredded Cheddar with a Frito Chip Topping

Lobster or Crab 6 Cheese Mac & Cheese
Large Pieces of Fresh Maine Lobster or Jumbo Crab Meat
Choice of Pasta-Large Elbow, Penne, Radiatore, or Cavatappi (Add $4 per person)
$10

GRILLED CHEESE SANDWICH STATION
Your selection of 3

Maple Bacon & Smoked Gouda with Jalapeno Peach Han on 12 Grain

Buttery Brie & Cranberry Mayo on Sour Dough

Pit Ham, Sliced Tomato & Swiss with Pommery Mustard on Wheat

Apple & Aged Cheddar on 12 Grain
$8

QUESADILLA & TACO STATION

Tacos
Traditional Taco Beef, Grilled Chicken Strips & Pulled Pork

Flour, Soft Corn, & Crispy Corn Tortillas

Toppings
Shredded Lettuce, Chopped Tomato, Diced Onion, Cheddar Cheese, Red & Green Salsas, Sour Cream, & Guacamole

Quesadillas
Southwest Chicken & Cheddar

Black Bean & Smoked Corn with 4 Cheese Blend
$12
SEAFOOD STATION

*Ice Table Presentation Suggested*

- Display of Jumbo Shrimp & Blue Crab Claws with Zesty Cocktail & Classic Remoulade Sauces
- Bloody Mary Oyster Shooters
- Mini Crab Cakes on a Crostini with Traditional Remoulade
- Chardonnay Poached Salmon or Smoked Salmon with Traditional Garnish of Chopped Egg Yolks & Whites, Capers Black Olives, Tomato, Red Onion & Parsley with Red Pepper Boursin & Pumpernickel Rounds

$Market Prices

PAELLA STATION

Traditional Spanish Paella with Shrimp, Scallops, Chicken & Chorizo Sausage in a rich Tomato Seafood Broth, Served with Saffron Rice & Selection of Crusty Breads

$10

CHOWDER STATION

- Creamy New England Clam Chowder
- Manhattan Tomato Clam Chowder

$9

Served in Mini Bread Bowls with Oyster Crackers, Saltines, Green Onion, Crumbled Maple Bacon & Assorted Hot Sauces

CHILI STATION

- Jack’s Texas Red Chili (Beanless)
- White Bean Turkey Chili
- Black Bean & Sweet Potato Chili (Vegetarian)

**Toppings**

Rice, Frito’s, Shredded Cheddar, Red Beans, Green Onion, Diced Onion, Sour Cream, Assorted Hot Sauces

$8