

Make It Fabulous at the Erie Art Museum

PLATED LUNCHES AND DINNERS

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 packages offer the options for you to personalize your special day.

The package includes:

- Entrée selections accompanied by a Salad selection, roll and butter
- China, Glass, and Silver for Lunch or Dinner Service
- White Linen with your choice of napkin color
- Specialty linens available upon request

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

SALADS 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

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ENTRÉE-STYLE SALAD

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)

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ENTRÉE SELECTIONS

POULTRY

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

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

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

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

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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*

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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**

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**

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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

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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

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

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