



THE CLEVELAND MUSEUM OF ART
SPECIAL EVENTS
HORS D'OEUVRES MENU 2021



PASSED HORS D'OEUVRES

Minimum of 25 pieces per selection | Pricing per guest

SEAFOOD

tuna tartar, smoked shoyu, toasted sesame cone, cilantro	5.00
crab cake, remoulade, crispy caper	5.00
gulf shrimp, tomato chutney, micro wasabi	5.00
sautéed shrimp, red eye jus, smoked cheddar grit cake	4.00
crisp clam, prosciutto, lemon aioli	4.00
smoked trout, deviled egg	4.00

VEGETABLE

roasted corn fritter, shaved celery, remoulade (v)	3.50
artichoke arancini, romesco, basil (v)	3.50
spinach and boursin filled mushroom, dijon breadcrumbs	3.50
chickpea fritter, eggplant-tomato chutney, hari yogurt	3.50
radicchio, gorgonzola, balsamic, crostini	3.50

POULTRY

crispy chicken, calabrian chili, apple-bleu slaw, maple cone	4.00
chipotle turkey taco, jicama-red onion salsa, pickled mango crema, tortilla	4.00
crispy duck, citrus glaze, sorrel, butternut squash shortbread	5.00
smoked chicken arancini, sage pistou	4.00
poached chicken, sliced grapes, tarragon aioli, brioche	4.00

BEEF | LAMB | PORK

prosciutto, ricotta, fig mostarda, crostini	4.00
lamb meatball, squash relish, toasted cumin yogurt	4.00
beef tenderloin carpaccio, truffle aioli, pickled mustard, cornichon	4.50
masala braised short rib, laal yogurt, naan	5.00
braised pork, sharp cheddar, cauliflower pickle, marble potato	5.00

STROLLING HORS D'OEUVRES

Minimum of 25 pieces per selection. | Delivered on a rolling cart.

shrimp cocktail, tomato-horseradish relish, pickled radish, frisee	9.00
seared scallop, corn coulis, avocado mousse, chive	9.00
lamb chop, cannellini bean purée, tomato jam, mint-rosemary chimichurri	8.00
dim sum - chicken and edamame dumplings, baozi, congee	12.00

(v) = Vegan Menu Item

Pricing does not reflect service charge (25%) or tax (8%). Menu is subject to availability of ingredients.

Please inform your sales manager of any allergies or dietary restrictions.

HORS D'OEUVRES STATIONS

25 guest minimum | Pricing per guest

ARTISANAL CHEESE AND MARKET VEGETABLES 19.00

artisanal cheeses, berries, dried fruits, toasted nuts, local seasonal marinated vegetables, lemon hummus, bleu cheese herb spread, caramelized onion dip, crostini, grissini and flatbreads

CHARCUTERIE 25.00 (17.00 AS AN ADDITION TO THE ABOVE)

local, domestic and artisan selections of cured meats and pâté, pickled vegetables, crostini, grissini, dried fruits, toasted nuts, herb relish, preserves.

OYSTER AND ROASTED SALMON BAR MARKET PRICE

assortment of seasonal shucked oysters, roasted sustainable salmon, mignonette, horseradish-tomato gastrique, ginger-cucumber relish, lemon crema, herb toast points

ASIAN FUSION 30.00

vegetable spring rolls, chicken lemongrass dumplings, ginger and shrimp lettuce wrap, seared beef and broccoli, kung pow chicken, mapo tofu, red cabbage salad, steamed rice

OHIO CITY 28.00

local pierogi, blinis with salmon roe, salisbury steak meatballs, kielbasa on potato rolls, latkes, caramelized onions, sour cream, apple chutney, green onion, sauerkraut

SLIDERS 23.00 | SELECT THREE

asian turkey, cumin slaw, bao

beef tenderloin, arugula, horseradish aioli, brioche

wild salmon, remoulade, spinach, herb roll

falafel, avocado hummus, lemon aioli, romaine, naan

calabrian chicken, shaved cabbage, bleu cheese aioli, brioche

pastrami, gherkin-tomato aioli, banana peppers, swiss, onion roll

tomato, mozzarella, roasted onions, artichoke pesto

FLATBREAD 18.00 | SELECT THREE

cured meats, mozzarella, and herb

four cheese, roasted tomato

braised lamb, arugula, feta spread, pickled onion

artichoke, grilled pepper, pesto, fresh mozzarella

heirloom tomato, herb-olive oil, roasted garlic-kale pesto

crispy calabrian chicken, smoked gouda, peppeadew pepper, sliced pickle

wild mushrooms, truffled chevre spread, thyme caramelized onions

kielbasa, hot mustard, kraut, crispy potato, house BBQ

curried roasted cauliflower, hari aioli, tomato chutney, shaved onion

hot italian sausage, banana pepper, roasted tomato, basil

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HORS D'OEUVRES STATIONS CONT.

25 guest minimum | Pricing per guest

RAW BAR MARKET PRICE

scored crab legs and claws, assorted oysters and accoutrements, poached shrimp,
scallop ceviche shooters, deviled eggs with caviar, crab salad, house-smoked salmon, carved ice

SUSHI STATION 24.00

selection of house created sushi specialties including, nigri, maki, and sashimi
wakame, edamame, carved vegetable garnishes and accoutrement

GNOCCHI AND ARANCINI 26.00

sweet potato gnocchi, parmesan herb arancini, tomato-basil marinara, spinach-leek cream,
smoked chicken, local sausage, roasted wild mushrooms, pickled hungarian peppers,
toasted pine nuts, parmesan, olives, roasted seasonal vegetables, fresh herbs

TAPAS 26.00 | SELECT FOUR

papas bravas
calamari fritti
crispy artichokes
smoked chicken taco, charred corn-jicama salsa
ancho braised beef tamale
chicken vindaloo
aloo gobi
bbq carrots, miso aioli, toasted sesame
warm marinated olives
pan-fried anchovies
local pork or vegetable empanadas
crispy cheese curd
speck wrapped grissini

CHIPS AND DIP 15.00

housemade potato chips, naan, crostini, carrot, celery, daikon and tortilla chips
roasted garlic hummus, white bean and chevre spread, edamame and miso dip, pimento cheese,
spinach and artichoke

CARVED ENHANCEMENTS

includes freshly baked breads and chef attendant

sage and cider roasted turkey, cranberry fennel relish, herbed natural jus 24.00
carved sustainable salmon, dill cream, lemon butter 20.00
mustard rubbed pork loin, cinnamon roasted apples, caramelized shallot jus 18.00
aged angus beef tenderloin, heirloom tomato jam, horseradish cream 38.00

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SMALL PLATE STATIONS

25 guest minimum | Pricing per guest

SPRING | SUMMER

crispy rice crusted tofu, radish, bok choy, shitake mushroom, black garlic	15.00
seared gnocchi, roasted local vegetables and mushrooms, herb amish butter	15.00
mustard crusted chicken thigh, braised fennel, sautéed greens, spatzel, sweet onion jus	16.00
pan roasted chicken breast, ratatouille, toasted orzo, roasted tomato jus	16.00
grilled salmon, saffron potato-pea cake, glazed carrot and radish	17.00
seared cod, pea - mushroom - leek saute, sunchoke puree, herb butter	17.00
seared sliced bavette steak, pea puree, roasted asparagus, bourbon jus	18.00
curried beef short rib, sticky rice cake, mango barbecue glaze	18.00

AUTUMN | WINTER

sweet potato gnocchi, parmesan, crispy brussels sprouts, brown butter	15.00
cider brined chicken thighs, braised cabbage, parsnip-sweet potato hash, sage-cider jus	15.00
cannellini bean cassoulet, root vegetables, apple, sage, crispy mushrooms	15.00
harissa rubbed tofu, roasted squash puree, farro - tomato olive chutney	16.00
roasted chicken breast, cauliflower puree, roasted brussels, roasted tomato and onion jus ...	16.00
pork schnitzel, sautéed spinach, spätzle, lemon-thyme butter	16.00
sautéed cod, roasted broccoli, potato-celeriac puree, parsley butter	17.00
seared scallop, corn pepper squash hash, fennel-apple slaw, turnip puree	18.00
braised short rib, grilled broccolini, roasted fingerlings, burgundy jus, crispy shallots	18.00
seared sliced hangar steak, crushed marble potatoes, roasted carrots, chimichurri	18.00



LAUREN GABRIELLE PHOTOGRAPHY

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SIGNATURE CRAFT COCKTAIL BAR(S)

\$150 per experience for up to 250 guests + \$12 per drink based on consumption

SPRITZ

vessel : wine glass

Aperol Spritz

St. Germain Cocktail

Campari Spritz

Champagne Cocktail

Negroni Sbagliato

MULE

vessel : rocks glass

Moscow Mule

Kentucky Mule

Jalisco Mule

Irish Mule

San Juan Mule

FRENCH

vessel : champagne flute

French 75

French 76

Provenance Mint 75

Provenance Pomacious 75

CLASSICS

vessel : rocks glass

and collins glass

Old Fashioned

Margarita

Daquiri

Cosmopolitan

BRUNCH

vessel : collins glass and

champagne flute

Mimosa

Bellini

Bloody Mary

Bloody Maria

Paloma



VCANTER WINE EXPERIENCES

Starting at \$250 + wine selection(s), billed on consumption

STATIONED

Stationed and attended with wine educational materials and accompanied by an arrangement of ingredients to illustrate the character of the selected wine. e.g. Silver Oak Cabernet Sauvignon

Vanilla Bean	Cocoa
Blackberry Jam	Baking Spices
Savory Herbs	Cherries

COCKTAIL | DINNER

Stationed Vcanner with attendant used for dinner, cocktail reception or butler passed wine service.



WINE SELECTIONS

Options based on availability, the below provided as examples, please inquire for availability and additional selections

Clarendelle Rouge, 5L, Jeroboam
35 glasses | \$300

Esperit de Pavie, 3L, Double-mag
20 glasses | \$300

Font de Michelle CDP, Chateauneuf du Pape
20 glasses | \$300

Ken Wright Cellars Pinot Noir, 3L
20 glasses | \$450

Billecart-Salmon Brut Reserve, 6L
60 glasses | \$1250

Aix Rose Provenance, 6L
40 glasses | \$400

Ken Wright Pinot Noir, Shea Vineyard, 9L
60 glasses | \$1150

Ca'del Bosco Franciacorta, 3L
20 glasses | \$750

Pricing does not reflect service charge (25%) or tax (8%).

Regulations of the Ohio Liquor Control Commission prohibit spirits, wine, or beer to be supplied by anyone other than Provenance. Provenance reserves the right to request proof of legal drinking age. Alcoholic beverages will be denied to any guest who is or appears to be intoxicated or is underage.