

the gallery

Catering and Events

Buffet style dining prices include vintner's salad, bread, entrée, two vegetables, one starch and dessert.
All entrée prices are based upon 8 oz. portions. If you wish to select two entrées, both the portion size and the pricing will be reduced accordingly.

Entrees:

- Garlic Chicken** - oven baked chicken breasts with roasted garlic sauce \$16.99
- Rosemary Crusted pork loin** - tender slow cooked pork loin with a dry rub of rosemary and house spices \$17.49
- mustard garlic brisket** - slow roasted, thin sliced brisket with a mustard, garlic, & apricot sauce \$17.49
- Kalua pork** - slow roasted pulled pork with Hawaiian flavors \$16.99
- parmesan Chicken**- breaded chicken breasts topped with a tangy marinara sauce and Parmesan cheese \$16.99
- Chipotle pork**- slow roasted pulled pork with a raspberry chipotle sauce \$16.99
- Smoked peppercorn brisket** - slow smoked tender thin sliced brisket \$16.49
- bacon & blue pork loin** - pork loin stuffed with bacon & crumbled blue cheese \$17.99
- Kentucky pork loin** - tender and juicy pork loin sauced in a reduction of Kentucky bourbon and caramelized onions \$17.49
- Sirloin tips** - tender beef tips with mushrooms & onions \$18.49
- Chicken Marsala** - hand breaded chicken breast, pan seared and topped with a marsala wine sauce \$17.49
- brisket brennan** - slow roasted, thin sliced brisket with a rosemary "Wooster" sauce \$17.49

Entrees Continued:

Guinness loin - slow roasted pork loin with a Guinness & honey glaze \$16.99

Smoked pork chops - bone in, slow smoked, juicy pork chops \$16.99

brisket porto - slow roasted, thin sliced brisket with a port wine and mushroom sauce \$17.49

Smothered Chicken - oven roasted, chicken breasts topped with mushrooms & provol cheese \$17.49

Spinach pork loin - slow roasted pork loin stuffed with spinach, bacon, & parmesan cheese \$16.99

peppercorn brandy Sirloin - slow roasted beef sirloin with a peppercorn & brandy sauce \$17.99

Greek Chicken- oven roasted, chicken breasts topped with a sun-dried tomato & feta cheese sauce \$17.49

Prime Rib - slow roasted, tender & juicy prime rib roast \$23.99
(minimum order for 45 people, other limitations apply)

Vegetables:

Steamed Vegetables - broccoli, cauliflower, carrots, French beans & peppers

English Peas - English peas poached in a parmesan cream sauce

Seasoned green beans - French style green beans with bacon and house spices

Sweet beans - French style green beans with bacon, garlic & herbs

glazed Carrots - sautéed carrots glazed in a reduction of sugar, honey & thyme

buttered Corn - cut corn with butter and parsley

Country Corn - cut corn pan sautéed with onions, peppers and bacon

Parmesan Spinach- sautéed spinach with garlic & parmesan cheese

asparagus - sautéed asparagus with butter & parmesan cheese

(Extra charge applies, up to \$0.50 per person)

Starches:

buttermilk Mashed potatoes - mashed potatoes with buttermilk cream

loaded mashed potatoes - mashed potatoes with butter, sour cream, bacon and cheddar cheese

Southern Grits - creamy white corn grits with grilled corn, heavy cream, parmesan & cheddar cheese

Classic Mashed potatoes - traditional mashed potatoes with butter

Gouda Grits - creamy yellow corn grits with gouda cheese

Marsala Creamed Sweet potatoes - mashed sweet potatoes mixed with heavy cream & marsala wine

Parmigiano Polenta - creamy polenta enhanced with heavy cream & parmesan cheese

Roasted Reds - baby red potatoes roasted with onions & thyme

baked potatoes- Idaho bakers with butter & sour cream

dessert Selections:

bread pudding - traditional rum raisin flavored topped with heavy cream

black forest trifle - layers of rich chocolate cake, bing cherries & fresh whipped vanilla cream

Banana Foster Trifle - layers of brown sugar flavored cream, & rum soaked bananas

Kahlua Cake- rich chocolate enhanced with Kahlua liquor

apple Compote - sliced apples with cinnamon, brown sugar & whipped cream

chef selections

If you want a custom designed selection, choose these perfectly paired entrées. These entrées are served “plated” style, and because they have been carefully planned, no substitutions are allowed.

All entrees are served with vintner’s salad, French bread, and a dessert.

Bourbon Short ribs - bourbon braised short ribs with parmesan mashed potatoes & honey glazed carrots. \$21.49

Crab Stuffed Chicken - chicken breasts stuffed with a crab & cream cheese mixture, hand breaded & baked golden brown, topped with a creamy crab sauce. Served with mashed potatoes & green beans. \$23.99

Pork Chops - thick cut pork chops, stuffed with bacon & blue cheese, served with parmesan polenta & green beans \$22.99

Bacon Wrapped Shrimp - large sautéed shrimp wrapped with thick sliced bacon, served with creamy polenta & grilled asparagus. \$21.99

Chicken Oscar - grilled chicken topped with lump crab meat, asparagus & hollandaise sauce served, with garlic mashed potatoes \$ 25.99

Gorgonzola Lamb Chops - gorgonzola crusted lamb chops served with sautéed spinach & mashed potatoes \$32.99

Surf & turf- petite filet topped with a gouda cream sauce and paired with lobster macaroni, served with asparagus \$32.99

Chicken & Chops - roasted chicken breasts & pork chops topped with a Kentucky bourbon sauce, served with mashed potatoes & honey glazed carrots \$25.99

Duel Scampi - chicken breast & large shrimp sautéed in a white wine & garlic sauce, served with mashed potatoes & green beans \$26.99

Beef & Shrimp briscola - beef tenderloin & sautéed shrimp topped with a beef demi-glaze, served with gouda flavored polenta & asparagus \$29.99

Steak & Chicken - mushroom topped petite filet & roasted chicken breast with a brandy cream sauce, served with mashed potatoes & asparagus \$29.99

appetizer and passed hors d'oeuvres Selections

(appetizer portions are based on an average of 2-3 small servings per person)
(additional charges apply with more than 6 appetizer selections)

hot Selections

Parmesan artichoke dip - a blend of cream cheese, parmesan cheese, & artichokes served with tortilla chips \$2.99

Sage Sausage - sage flavored sausage in a mustard and cream sauce \$2.99

mushroom-herb meatballs - home-style meatballs with mushrooms, onions, garlic, & thyme in red wine sauce \$2.99

blue Chips - toast points with sautéed shrimp, Parmesan & blue cheese \$3.49

Cranberry Meatballs - home-style meatballs with peppers & onions in a sweet & sour cranberry sauce \$2.49

Spinach and artichoke dip - a classic blend of spinach & artichokes served with tortilla chips \$2.99

pulled pork - slow roasted pork roast served with bourbon bbq sauce & dollar rolls \$2.99

mini macs - creamy 3 cheese individual macaroni casseroles \$1.99

mushroom and garlic dip - tomato based dip with mushrooms, onions, & garlic served with toasted crostinis \$2.99

asparagus and Crab dip - a mayonnaise based dip with onions, peppers, asparagus spears & crab meat served with tortilla chips \$3.49

Chicken Wings - oven roasted chicken wings in a unique blend of honey, bourbon & habañeras \$2.49 (specify mild, medium or hot)

Chicken tenders - crispy, oven baked breaded chicken tenders with ranch dressing \$1.99

brisket brennan - smoked brisket with a rosemary demi-glace served with dollar rolls \$2.99

Sicilian Sausage - chicken sausage stuffed with artichokes & spinach, served in a tomato & artichoke sauce \$3.49

appetizer and passed hors d'oeuvres Selections (Cont.)

(appetizer portions are based on an average of 2-3 small servings per person)
(additional charges apply with more than 6 appetizer selections)

Cold Selections

Savory tomato puffs - savory tomatoes, garlic, & basil focaccinos \$2.99

Pesto Shrimp Caprese Skewers - pesto marinated shrimp skewered with cherry tomatoes & mozzarella cheese \$3.99

Pineapple flatbread - fresh baked bread with pineapples, ham, garlic, blue cheese, & mozzarella cheese \$2.49

Philly Stromboli - sautéed beef & onions with provol cheese baked in a soft Italian bread \$2.49

Olive pinwheel bread - fresh bread with black olives, & rosemary \$1.99

antipasta Skewers - salami, green olives, black olives, & tortellini marinated with olive oil & herbs \$3.49

pear foccacia - Italian flat bread with pears, walnuts, & blue cheese \$2.49

puff pastry duxelle - puff pastry squares topped with diced mushrooms & shallots, drizzled with a balsamic glaze \$2.49

Pepperoni Stromboli - pepperoni with parmesan & provol cheese baked in a soft Italian bread \$2.49

fire Roasted Salsa- black beans, chick peas, black-eyed peas, onions, peppers, garlic, salsa, & chilies, served with tortilla chips \$30.00 (serves 15-20)

Greek Orzo tray - small Italian pasta with tomatoes, cucumbers, black olives, & feta cheese \$30.00 (serves 15-20)

Crab Rangoon Spread tray - cream cheese, crabmeat, green onion, & soy sauce spread, served with won ton chips \$40.00 (serves 15-20)

Pineapple Poppers - sweet muffinets with pineapple, sugar & cream \$30.00 (serves 15-20)

Chipotle brownie bites - fudge brownies with chipotle spice \$25.00 (serves 15-20)

Lunch Selections

\$ 15.00 per person, all-inclusive. (minimum of 30)

Served with vintner's salad, fudge brownies, & iced tea.

(all inclusive to include; 3 hour room rental ,tax, & gratuity)

Lunch prices apply Monday thru Friday from 10 am to 3 pm only.

devonshires

Derived from the Pittsburg classic, devonshires were the brain child of Frank Blandi from his restaurant, the Lemont. The concept was to offer a sandwich substitute for his upper crust clientele. These hot and hardy lunches have sandwich ingredients topped with béchamel cheese sauces and eat like a full meal.

Signature - French bread smoked turkey, crisp bacon, & cheddar cheese

New Englander - sourdough bread, seasoned shrimp, artichokes, & provol cheese

Sour Jack - sourdough bread, sirloin steak, onions, peppers, & pepper jack cheese

Surf & turf - sourdough bread, sautéed chicken, crab, shrimp & provol cheese

Monte Cristo - French bread, ham, chicken, & Swiss cheese

Italian Sausage - white bread, Italian sausage, marinara, & mozzarella cheese

Southwestern - spicy chicken with roasted peppers & onions with Monterey jack cheese

Rancher - French bread, bbq roast beef, & cheddar cheese

Rueben - rye bread corned beef, sauerkraut & Swiss cheese

best of both

Build your own delicious lunch menu with one selection each from our salad and sandwich options - and you get the best of both. Piled on each plate is a healthy portion of salad and a half sandwich.

All choices served with fudge brownies

Salads:

Vintner's Salad - fresh mixed spring greens, with red onion, Parmesan cheese, croutons, and a red wine vinaigrette dressing

Spinach Salad - baby spinach, red onion, mushrooms, Parmesan cheese, croutons and honey mustard dressing

blt salad - iceberg & romaine lettuce with bacon, tomatoes & cheddar cheese & dressed with a zesty Italian vinaigrette

house Salad - iceberg and romaine lettuce with red cabbage, carrots, red onions, cheddar cheese and ranch dressing

Sandwiches:

italian Muffaletta - crusty Italian bread marinated in flavored olive oil with layers of grilled vegetables, sugar cured ham & provol cheese.

Cubana - roasted pork, shaved ham, Swiss cheese & mustard, on Panini pressed artisan bread

Steak & Onions - grilled sirloin steak topped with sautéed onions & provol cheese on a crusty hoagie roll

philly Chicken - grilled chicken with onions, peppers & provol cheese on Italian bread

Lunch buffet:

\$ 15.00 per person, all-inclusive. (minimum of 30)

Served with vintner's salad, fudge brownies, & iced tea.

(all inclusive to include; 3 hour room rental ,tax, & gratuity)

Caribbean Pasta - bowtie pasta with peppers, onions & "Jamaican jerk" chicken, served with green beans.

Swiss Steak - slow-cooked sirloin steak with sautéed onions, served with mashed potatoes & green beans.

jambalaya - Louisiana style with smoked sausage, chicken, shrimp & rice.

Mosticiolli - baked mosticiolli noodles with Italian meat sauce, served with green beans & garlic bread.

Sausage & Peppers - Italian sausages with green & red peppers in a rich tomato sauce, served with mashed potatoes & green beans.

Mustard & Rosemary Chicken - chicken marinated in mustard & rosemary, served with green beans & warm bread

breakfast Selections

breakfast prices apply Monday thru Friday until 9:00 am only.

per person all-inclusive. (minimum of 30)

Served with coffee & juice.

(all inclusive to include; 2 hour room rental ,tax, & gratuity)

traditional - \$12.00 - scrambled eggs with cheddar cheese, thick sliced bacon, country potatoes, & baked blueberry French toast

Continental -\$10.00 - iced cinnamon rolls, assorted muffins, cream cheese & bagels, fresh bananas, cantaloupe, grapes, oranges, & strawberries

bar Service

The G²allery offers a variety of bar services, with your choice of cash bar or host bar. A Bartender is required at all events offering any type of alcohol. A \$25.00 fee per bartender per hour will be applied to your final bill. Our standard bar items are listed below. However, if you do not see your favorite spirit listed do not hesitate to ask, we will gladly stock our bar for your event. **NO OUTSIDE ALOCHOL IS ALLOWED ON THE PREMISES. ALL ALCOHOL MUST BE ORDERED THROUGH THE GALLERY.**

beers

Miller Light, Blue Moon, Boulevard Wheat, Corona, Budweiser, Bud Light & Michelob Ultra

Bottle beer \$3.00

½ keg \$120.00 (serves approx. 60 beers in 16 oz. plastic cups)

liquors

Beefeaters gin, Jack Daniels bourbon, Skyy vodka, Dewars scotch, Captain Morgan spiced rum, Bacardi rum, Seagram's 7, Southern Comfort, Jose Quervo tequila, Crown Royal, Varietal Schnapps & Cordials

Mixed drinks - \$5.00 per / drink

Triple shots - \$ 8.00 per / drink

pre-mixed party drinks

Bacardi rum island iced tea, hurricanes, lemon drops, Mexican mudslides & margaritas \$5.00 per / drink

Wines

Cabernet Sauvignon, Merlot, Chardonnay, Les Bourgeois Riverboat Red & White
\$5.00 per glass

\$16.00 per bottle (this option must be requested in advance)

soft drinks

Coke, Diet Coke, Sprite, \$1.00

Coffee (by the 10 cup pot) \$8.00 (this option must be requested in advance)

Iced Tea (complimentary)

the g²allery

general information for Catering and Events

the gallery has accommodations for up to 130 seated guests or 200 intermingling guests with the ability to serve breakfast, lunch, dinner and appetizer functions.

room rental fee	\$300.00 (evening) \$400.00 (Saturdays) \$65/hr (bkfst & lunch)
deposit	\$500.00
time block	5 hours
bartender fee	\$25/hr/bartender
gratuity	18 %
minimum food required	\$500.00 dinner \$250 bkfst/lunch

Off-site Catering

the gallery has the full capability to service off-site events, including breakfast. Inquire with the gallery's Event Coordinator for all your catering needs. There will be a minimum order for 20 people for any catering delivery. For a full off-site catering menu, visit our website at http://www.g2gallery.net/files/Off-Premise_Menu_12-15-082.pdf

Room Rental

a non-negotiable \$300.00 room rental charge is required to occupy the gallery for a 5-hour time block after 4:00 p.m. on weekdays. The room rental charge for Saturday events is \$400.00, and for weekday daytime events is \$65.00 per hour. The rental fee includes 6' rectangular tables, black wooden chairs, tablecloths, napkins, centerpieces, china and silverware, complete room set up and post-event clean up.

deposit

a \$500.00 deposit (\$250.00 for breakfast/lunch) and a signed contract

are required to secure the Gallery for your event. If no damages occur during your event, the deposit will be applied to your final bill.

Minimum food requirement

there is a minimum food order required for all events on property. Dinner minimum is \$500. Lunch minimum is \$250. the food minimums can be entrées and/or appetizers, but cannot be applied to bar service or service fees/incidentals, etc.

Confirmations

All menus must be confirmed two weeks prior to your event. All guests' counts must be confirmed one week prior to your event. Due to food ordering and staff requirements any changes made within two weeks prior to your event may incur additional charges. Should you choose to include children in your guest list, we encourage you to use your own judgement when considering them for your confirmed count. A good rule of thumb is to increase your confirmed number of meals by 1 for every 3 children under the age of 10 years old.

Children

The Gallery makes every effort to block the spiral staircase and keep children from harm. However, cannot be responsible for watching children during an event. **CHILDREN MUST BE SUPERVISED AT ALL TIMES!** Due to liability factors, certain behaviors are not permitted, including, but not limited to, the following: running, screaming, roughhousing, playing with candles, marking on any gallery surfaces (including walls, floors, tablecloths, etc.) and generally playing on stairs, elevator, or in service areas. The gallery strictly enforces these policies for the comfort and safety of our other patrons, as well as the children. The meeting planner will be contacted by a member of our staff, should a problem arise with a child's behavior. If the behavior is not corrected, the child and accompanying adults will be asked to leave the premises. The final bill for the event will reflect any damages caused by any guests, including children.

food and beverage

the gallery offers a menu to please a variety of tastes, however if you have special needs, or if you don't see an item you would like, we love to dabble in the creative and unexpected. Please keep in mind, some food items

and/or ingredients may be omitted or substituted due to uncontrollable circumstances. Prices are subject to change. An 18% gratuity fee and applicable state and local sales tax will be added to all food and beverage invoices.

Menu tasting

Begin your party planning with a seat at the chef's table. With advanced notice the gallery can arrange for a menu tasting of selected items.

Menu tastings are subject to availability of the gallery and all menu tastings are done on property. A minimum chef's fee of \$50.00 applies, plus the regular menu price of each selected item. If a deposit is on file, the cost of the menu tasting can be applied to your final bill; otherwise all menu tasting must be paid for in advance.

Prohibited on the Premises

No food or alcohol can be brought in from outside sources, with the exception of specialty cakes, nuts, mints, etc.

Cancellations

Deposits are forfeited if cancellations are made less than two months prior to your event. In the event that the gallery can re-book your cancelled date to another client, 50% of your deposit will be returned.

Payments

Prices are based upon your confirmed number of guests one week prior to your event. Full payment will be due the day of your event unless other billing arrangements have been approved by the gallery. If other payment arrangements are made, all outstanding balances should be paid in full within 7 days of your event. After the 7th day, a 5% service charge will be applied for each 30-day period. Currently, the gallery **does not** accept credit cards. Please have a check or cash ready for payment.

Decorations

The gallery is typically available at least 4 hours prior to your event to allow for decorating. All decorations must follow the gallery's policies. Absolutely no glitter, confetti, or shredded materials are permitted; no nails or staples can be used on any of the gallery's interiors. In the event that any of the above mentioned materials are used, there will be a minimum charge of \$75.00 applied to your final bill. All decorations must be removed immediately following your event.

Damage to art

art at the gallery is property of the individual artists until sold. We have a strict “you break it, you buy it” policy. In the event that a piece of art is damaged in any way during your event by you or your guests, the client will be responsible for the purchase price of the art work.

fees and incidentals

Centerpieces, ivory linens and black napkins are provided at no additional cost. Specialty centerpieces, linens and napkins are available upon request for an additional charge. Additional accommodations such as audio and visual equipment, arbors, trellises, etc. are available upon request at an additional cost.

a.d.a.accessibility

there is a service elevator located in the rear of our building. This elevator is available for our disabled guests, and for loading and unloading of equipment. Unfortunately, it is not conveniently located so that large numbers of guests can utilize the elevator. Because the elevator is located near the kitchen, it can cause problems with our service operations when the elevator is filled with numerous guests. For this reason, we discourage the use of the elevator for guests who are able to use the stairs at the main entrance of the building.

Parking

Monday thru Friday, during traditional business hours, metered parking spaces are available in and around our facility in addition to the parking garage on Madison Street (approx 2 blocks away). We have also contracted with the City of Jefferson to reserve spaces in the Madison Street Garage for our patrons with advance notice. All applicable charges will be applied to the client’s final bill. During weekends and off-business hours, parking is available in all surrounding available street and lot spaces.

Smoking Policy

The gallery is a smoke free facility; however there are designated smoking areas outside our building.