

# the gallery

## 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 15 people for any catering delivery.

### Room Rental

a non-refundable \$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.

# the Gallery

## Catering and Events

Buffet style dining prices include Caesar 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
- Ka'lua 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
- Swiss Steak** - slow cook sirloin with onions & tomatoes \$17.49
- 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

## 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 \$16.99

**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 \$16.99

**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 coffee flavored liqueur

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 Caesar salad, French bread, and a dessert selection.

**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 \$25.99

**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

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

**a la Andrew** - braised beef & sautéed shrimp topped with a beef demi-glaze, served with gouda grits & asparagus \$27.99

**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 pieces per person)  
(additional charges apply with more than 6 appetizer selections)

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

**beef & artichoke tartine** - French bread layered with spinach, artichokes, beef, parmesan & provol cheese \$3.49

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

**Spanakopita** - fillo dough pastries with spinach and feta cheese \$2.49

**Savory tomato puffs** - onions, garlic, tomatoes, & cream blended with French baguette served with basil cream \$2.99

**beef tartine** - French bread topped with tender grilled sirloin and a creamy horseradish sauce \$2.49

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

**tuscan tartine** - turkey & a sun-dried tomato aioli on toasted rye bread \$2.49

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

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

**bruschetta bites** - fillo pastry cups filled with a blend of tomato, onions, garlic, & basil \$2.49

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

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

**Mexicitos** - empanadas with ground beef, tomatoes, & cilantro \$2.99

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

## **appetizer and passed hors d'oeuvres selections continued**

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

**black bean Cakes** - pan-fried cakes with black beans, grilled corn, peppers & onions, served with cilantro sour cream \$2.99

**beef ravioli** - breaded beef raviolis served with marinara sauce \$1.99

**brownie bites** - rich and gooey fudge brownies \$1.99

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

**italian artichoke dip** - house marinara sauce with artichokes, garlic, & basil, served with crostinis \$2.49

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

**Greek Orzo** - small Italian pasta with tomatoes, cucumbers, black olives, & feta cheese \$2.99

**pineapple Poppers** - sweet muffinettes with pineapple, sugar & cream \$2.49

**fire Roasted Salsa**- (serves 15/20) black beans, chick peas, black-eyed peas, onions, peppers, garlic, salsa, & chilies, served with tortilla chips \$25.00

**Salmon tray**- (serves 10/15) cream cheese, green onions, & smoked salmon served with crackers \$20.00

**White bean pesto tray**- (serves 15/20) puréed white beans with basil pesto and lemon, served with crackers \$20.00

**Roasted Shallot Spread tray**- (serves 10/15) roasted shallots, garlic, mayonnaise, & sour cream, served with crackers \$20.00

**blue Cheese tray** - (serves 10/15) blue cheese, cream cheese, garlic, & red onion spread served with crackers \$25.00

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

## Lunch Selections

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

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

Served with Caesar salad, fudge brownies, & iced tea.

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

### 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, sautéed seasoned shrimp, artichokes, & provol cheese

**Sour Jack** - sourdough bread, sirloin steak, grilled 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.

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

Served with fudge brownies, & iced tea.

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

## **Salads:**

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

**Caesar Salad** - iceberg and romaine lettuce with red onion, Parmesan cheese croutons and Caesar 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 cotto salami, 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 Caesar salad, green beans, mashed potatoes,  
fudge brownies, & iced tea.

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**Chipotle pork**- slow roasted pulled pork with a raspberry chipotle sauce

**Smoked peppercorn brisket** - slow smoked tender thin sliced brisket

**Caribbean Pasta** - bowtie pasta with peppers, onions & "Jamaican jerk"  
spiced chicken

**Swiss Steak** - slow-cooked sirloin steak with sautéed onions& tomatoes

**Ka'lua pork**- slow roasted pulled pork with Hawaiian flavors

**mostaccioli** - baked mostaccioli noodles with Italian meat sauce

**Sausage & Peppers** - Italian sausages with green & red peppers in a rich  
tomato sauce

**Smothered Chicken** - oven roasted, chicken breasts topped with mushrooms  
& provol cheese

## **bar Service**

The G<sup>2</sup>allery offers a variety of bar services from partial bars to full bars 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**

Budweiser, Bud Light & Michelob Ultra

Domestic beer bottle \$2.50,

Premium & Micros beer bottle \$3.00 (by request only)

½ keg \$100.00

Full keg \$165.00

## **bar Service Continued**

### **liquors**

Beefeater 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

### **party drinks**

Bacardi Rum Island Iced Tea, Hurricanes, Lemon Drops, Mexican Mudslides Margaritas (These pre-mixed favorite come ready to drink) \$5.00 per/ drink

### **Wines**

Cabernet Sauvignon, Merlot, Chardonnay, Les Bourgeois Riverboat Red & White  
\$4.50 per glass  
\$14.00 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 g<sup>2</sup>allery

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## 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.

## 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 7<sup>th</sup> day, a 10% 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 and/or partner gallery 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). Lot 8 is the closest parking available, with approximately 20 metered spaces for 25 cents per hour. This lot is limited to 2 hour parking. We cannot reserve or validate any parking in this lot.

However, the Gallery is glad to work with parking authorities to reserve spaces for up to 3 hours in the Madison Street Parking Garage. The fee is \$2.00 per vehicle up to 3 hours, (longer time frames subject to availability) and it can be charged directly to your bill. All drivers wishing to take advantage of this program must bring their garage tickets to the Gallery during the event for an official validation stamp.

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 street side ashtrays in front of our building.