MONET-INSPIRED MENUS

Catering by Provenance

THE CLEVELAND MUSEUM OF ART

Claude Monet (French, 1840–1926) Spring Flowers (details), 1864 Oil on fabric h.116.8 x w. 90.50 cm Gift of the Hanna Fund, 1953.155 © The Cleveland Museum of Art
CORPORATE MEETING MENUS

sourcing from the modern garden

FRENCH PATISSERIE
22.00 per person

Pain au chocolat, croissant, French almond pastry, baguette and brioche toast
served with whipped butter, seasonal berry preserves, local honey
and camembert with poached apricots, dried fruits and toasted nuts

Sliced seasonal fresh fruit and berries served with plain yoghurt and house-made lemon curd

Freshly brewed local coffees and herbal teas, lemon–strawberry sparkler and assorted breakfast juices

BREAKFAST ENHANCEMENTS

SAVORY CRÊPES
Mushrooms, leeks and thyme chèvre
13.00 per person

SAVORY BRIOCHE BREAD PUDDING
Roasted red peppers, chives, asparagus,
spinach and muenster
11.00 per person

CROISSANT SANDWICH
French ham and Gruyère cheese
12.00 per person

SMOKED SALMON PLATTER
Whipped cream cheese, capers, red onion,
chives and lemon with brioche toast points
14.00 per person

LA PAUSE GOURMANDE
afternoon break

CHARCUTERIE ET FROMAGE
French charcuterie featuring assorted sausages, pâté, cured meats, cornichons, mustards
and seasonal pickled vegetables served with French cheeses, assorted crackers and breads,
toasted nuts, dried fruits and seasonal preserves
20.00 per person

SEASONAL CRUDITÉ
Featuring French green beans, baby potatoes, beets, radishes, cucumber, bell peppers, carrots,
cauliflower and broccoli served with sauce vert and roquefort dipping sauces
16.00 per person

ASSORTED GOUGÈRE SELECTION
Pâté, mustard and arugula egg salad with smoked salmon mushroom and Comtè
French ham, camembert and local honey
18.00 per person

FRENCH VEGETABLE CANAPÉ SELECTION
Radish and salted butter French bleu and roasted beet whipped chèvre and asparagus
cucumber and dill cream cheese
16.00 per person

ASSORTED FRENCH MACARON
Pistachio, raspberry, salted caramel and vanilla
15.00 per person

French Wine Pairings Available
Pricing does not reflect Service Charge (22%) or Tax (8%)
MONET GARDEN LUNCHEON BUFFET
52.00 per person

SALADS
select two
Baby lettuces, poached radishes, spring onions, beets and hazelnut-crusted chèvre with lemon vinaigrette

French green lentils, leeks, artichokes, maple-glazed bacon, spinach, red and yellow peppers, Dijon mustard and sage vinaigrette

Fresh strawberries, asparagus, hearts of butter lettuce, crushed pistachios and chunky Roquefort dressing

ENTRÉES
select three
Pan seared herbes de Provence crusted chicken, mushroom and shallot pilaf, carrots and Swiss chard leaves with chicken jus

Roasted trout with almond butter, French green beans and parsleyed baby red potatoes

Sliced certified angus beef tenderloin with rosemary crust served with miniature rolls, nasturtium horseradish cream and red onion-jam jus

French vegetable and fingerling potato tian, roasted tomato-fennel-olive ragoût and Moroccan vegetable couscous

DESSERTS

Lemon curd tartlet with lemon verbena and lightly whipped cream

Bittersweet chocolate pâté with raspberries and pistachio crème anglaise

Café au lait trifle with almond sponge cake and Gran Marnier-poached orange peel

French Wine Pairings Available
Pricing does not reflect Service Charge (22%) or Tax (8%)

(216) 707-2141 | events@clevelandart.org
HORS D’OEUVRES STATIONS
priced per person

CHARCUTERIE ET FROMAGE 32.00
French charcuterie featuring assorted sausages, pâté, cured meats, cornichons, mustards and seasonal pickled vegetables served with French cheeses, assorted crackers and breads, toasted nuts, dried fruits and seasonal preserves

SEASONAL CRUDITÉ 19.00
Featuring French green beans, baby potatoes, beets, radishes, cucumber, bell peppers, carrots, cauliflower and broccoli served with sauce vert and roquefort dipping sauces

ASSORTED GOUGÈRE SELECTION 28.00
Pâté, mustard and arugula, egg salad with smoked salmon, mushroom and Comté, French ham, camembert and local honey

FRENCH VEGETABLE CANAPÉ SELECTION 18.00
Radish and salted butter, French bleu and roasted beet, whipped chèvre and asparagus, cucumber and dill cream cheese

RAW BAR 39.00
Freshly shucked oysters with mignonette, citrus-poached shrimp with herbed aioli and cider-braised mussels

PASSED HORS D’OEUVRES
priced per piece

SEARED DUCK BREAST 5.50
Orange marmalade on brioche with micro watercress

Brioche with Onion Cream 5.00
Wine-poached mussel and finely cut chives

Hazelnut-Crusted Pear Disc 4.50
Camembert and cider-glazed bacon

Watercress, Cucumber and Radish 3.50
Pink peppercorn butter on dark bread

Chicken Liver Mousse Gougère 4.00
Pickled apple and micro greens

Baby Red Potato Confit 5.50
Salt-crusted lamb loin, mint and pine nut pistou

Mushroom Puff 4.00
Allium béchamel, morel dust and tarragon

French Wine Pairings Available
Pricing does not reflect Service Charge (22%) or Tax (8%)
COQ AU VIN 16.00  
Braised chicken in red wine with button mushrooms, bacon lardons, fingerling potatoes and thyme

DUCK AND PORK CASSOULET 18.00  
Duck confit, braised pork, white beans, brunoise vegetables, sage and rosemary crust

ROOT VEGETABLE CASSOULET 14.00  
Carrots, pearl onions, turnips, parsnips, leeks, tomato, white beans, sage and rosemary crust

CAULIFLOWER MOUSSELINE 15.00  
Fresh peas, baby carrots, glazed radish and micro greens with sauce vert

PAN-SEARED SCALLOP 18.00  
Caper, lemon brown butter and almond-leek pilaf

BEEF BOURGUIGNON 19.00  
Braised beef, button mushrooms, pearl onions, carrots and Burgundy jus

FROG LEGS 17.00  
Garlic parsley brown butter and turnip cream

RABBIT STEW 17.00  
Potato purée, glazed carrots, Brussels sprout leaves and mushroom jus

ROASTED TROUT 18.00  
Almond butter, French green beans and parsleyed baby red potatoes
HORS D’OEUVRES STATIONS

Pricing does not reflect Service Charge (22%) or Tax (8%)

CHARCUTERIE ET FROMAGE 32.00
French charcuterie featuring assorted sausages, pâté, cured meats, cornichons, mustards and seasonal pickled vegetables served with French cheeses, assorted crackers and breads, toasted nuts, dried fruits and seasonal preserves

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ASSORTED GOUGÈRE SELECTION 28.00
Pâté, mustard and arugula egg salad with smoked salmon mushroom and Comtè French ham, camembert and local honey

FRENCH VEGETABLE CANAPÉ SELECTION 18.00
Radish and salted butter French bleu and roasted beet whipped chèvre and asparagus cucumber and dill cream cheese

RAW BAR 39.00
Freshly shucked oysters with mignonette, citrus-poached shrimp with herbed aioli and cider-braised mussels

PASSED HORS D’OEUVRES

SEARED DUCK BREAST 5.50
Orange marmalade on brioche with micro watercress

Brioche with onion cream 5.00
Wine-poached mussel and finely cut chives

HAZELNUT-CRUSTED PEAR DISC 4.50
Camembert and cider-glazed bacon

WATERCRESS, CUCUMBER and RADISH 3.50
Pink peppercorn butter on dark bread

CHICKEN LIVER MOUSSE GOUGÈRE 4.00
Pickled apple and micro greens

BABY RED POTATO CONFIT 5.50
Salt-crusted lamb loin, mint and pine nut pistou

MUSHROOM PUFF 4.00
Allium béchamel, morel dust and tarragon

French Wine Pairings Available

sourcing from the modern garden

RECEPTION and DINNER MENUS

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RECEPTION and DINNER MENUS
sourcing from the modern garden

PLATED DINNER
priced per person

FIRST COURSE
Garden lettuce salad with fresh strawberries, pistachios, chèvre brioche and champagne vinaigrette 12.00
Spinach salad with sautéed mushrooms, Boursin crouton and French wine vinaigrette 10.00
Beet, turnip and radish salad with butter lettuce and creamy flax seed-honey dressing 12.00
Potage Saint-Germain with peas, mint and croutons 8.00
Vichyssoise with chopped chives 8.00

ENTRÉES
COQ AU VIN
Braised chicken in red wine with button mushrooms, bacon lardons, fingerling potatoes and thyme 34.00

DUCK AND PORK CASSOULET
Duck confit, braised pork, white beans, brunoise vegetables, sage and rosemary crust 36.00

ROOT VEGETABLE CASSOULET
Carrots, pearl onions, turnips, parsnips, leeks, tomato, white beans, sage and rosemary crust 28.00

CAULIFLOWER MOUSSELINE
Fresh peas, baby carrots, glazed radish and micro greens with sauce vert 29.00

PAN-SEARED SCALLOP
Caper, lemon brown butter and almond-leek pilaf 36.00

BEEF BOURGUIGNON
Braised beef, button mushrooms, pearl onions, carrots and Burgundy jus 36.00

RABBIT STEW
Potato purée, glazed carrots, Brussels sprout leaves and mushroom jus 32.00

ROASTED TROUT
Almond butter, French green beans and parslied baby red potatoes 35.00

DESSERTS
Strawberry galette with vanilla ice cream 12.00
Tarte tatin with crème fraîche 10.00
Lavender cake with whipped cream and lemon syrup 10.00
Red wine-poached pear with crème anglaise and crushed almonds 9.00
Pecan-praline tart with whipped cream and cider syrup 11.00
Pot de crème with cassis-soaked raspberries 12.00
Café au lait ice cream profiterole with bittersweet chocolate ganache and pink peppercorn whipped cream 12.00

French Wine Pairings Available
Pricing does not reflect Service Charge (22%) or Tax (8%)
Learn to cook like a French chef!
Our Cours de Cuisine (cooking classes) can be added on to an existing reception, lunch or dinner.

Select one of our delicious menu items to be demonstrated by acclaimed Chef Douglas Katz* and our culinary team, alongside tasting portions for you and your guests, as well as recipes from the chef.

Cours de Cuisine Menu Items:
- Fresh herb crêpe and simple salad with herb-Dijon vinaigrette
- Hollandaise sauce with asparagus and French ham
- French rolled omelet with leeks, mushrooms and Gruyère
- Crème anglaise with seasonal berries and whipped cream

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*Chef Katz appearance is subject to his availability

Douglas Katz is the Owner and Executive Chef of Fire Food and Drink at historic Shaker Square and The Katz Club Diner, as well as Chef Partner of Provenance, Provenance Cafe, and Catering By Provenance at the Cleveland Museum of Art.

For over a decade, Chef Katz has been celebrated for his unwavering support of local farmers and food artisans. Chef Katz is a national and international advocate for a food system that is sustainable, healthful and local. He serves as a “Chef Ambassador” for the Monterey Bay Aquarium’s Cooking for Solutions program which promotes environmentally responsible fishing and fish farming. In 2006 he was selected to attend Slow Food’s Terra Madre conference in Italy in which delegates from over 150 member nations share ideas for keeping alive small-scale agriculture and sustainable food production.

His simple yet sophisticated seasonal cuisine has garnered numerous culinary awards. An article published in 2007 the Wall Street Journal called Chef Katz “the Alice Waters of Cleveland.” More recently Travel and Leisure Magazine called Fire’s Sunday brunch “one of the best in America.” In 1999 Chef Katz received the Reader’s Digest Rising Star of American Cuisine award and in 1998, Fire was honored by Esquire Magazine as one of America’s best new restaurants.

Prior to opening Fire he served as executive chef of Moxie the restaurant, and worked at other acclaimed restaurants including The Little Nell, in Aspen, Colorado and Wildwood Restaurant in Portland, Oregon. In his restaurant kitchen and through his passionate advocacy work, Chef Douglas Katz truly lives his restaurant’s tagline which is, “simple food, sustainable practices, igniting the community.”

For more information, visit www.provenancecleveland.com and www.firefoodanddrink.com.
EVENT SPACES

PRIVATE DINING ROOM
80 Seated, 100 Reception | 1470 Square Feet

GARTNER AUDITORIUM
452 Floor Seats, 231 Balcony | 40 seated on stage

KEY BANK LOBBY
150 Seated, 200 Reception | 3920 Square Feet

BANQUET ROOM
120 Seated, 150 Reception | 2407 Square Feet

ATRIUM
100-1,000 Seated, 2,000 Reception | 31,395 Square Feet

at the Cleveland Museum of Art
Chef Partner Douglas Katz