

The Culinary Artist. Tasteful life. Beautiful food.

SERVED DINNERS

The Culinary Artist will customize dinner menus to meet your taste and preferences. These sample menus showcase a variety of foods that may help you start planning for your event. A representative from our kitchen will work with you to craft your own special culinary experience. All dinners include

- Hors d'oeuvres passed on platters by our team of servers. Some suggested tastes are included here to whet your appetite.
- A variety of hearth-baked breads accompanied by herb butter
- Coffee service

Dinners are priced per person, plus applicable service and rental charges and Ohio sales tax

HORS D'OEUVRES

For served dinners, the Culinary Artist recommends the following hors d'oeuvre selections.

- Risotto and Fontina Croquettes
- Endive Petals with Blue Cheese Mousse and an Apple Slice
- Smoked Salmon, Capers, and Lemon Dill Cream on Crostini
- Brie and Chive Tartines
- Smoked Almond and Blue Cheese Tartines
- Beggar's Purses with Goat Cheese, Cranberries, and Orange
- Crab and Corn Salad in Endive Petal
- Smoked Trout and Cucumber Tartlets
- Lamb, Spinach, and Chickpea Phyllo Cigars
- Wild Mushroom Palmiers
- Cambozola and Pear Quesadillas

SEAFOOD

Hors d'oeuvres

Choose three selections from our hors d'oeuvres menu or allow our chef to recommend a trio of tastes for you

First Course

Mushroom and Camembert crostini on truffle vinaigrette-dressed butter lettuce

Main Course

Pan-roasted Striped Bass with chipotle chili and roasted red bell pepper sauce, served with crispy potato cake and buttered haricot verts

Dessert Course

Chocolate brioche-English toffee bread pudding with Bananas Foster

MEAT

Menu 1

Hors d'oeuvres

Choose three selections from our hors d'oeuvres menu or allow our chef to recommend a trio of tastes for you

First Course

Bouquet of field greens in a tomato "vase" with herbed goat cheese timbales

Main Course

Grilled long bone veal chop with vanilla bean lobster claw beurre blanc, served with leek tart & spring asparagus

Dessert Course

Truffle-filled banana fritters with tangerine & raspberry coulis

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Menu 2

Hors d'oeuvres

Choose three selections from our hors d'oeuvres menu or allow our chef to recommend a trio of tastes for you

First Course

Marinated peppered goat cheese & oven roasted Roma tomato salad with Kalamata olives & a balsamic vinaigrette

Main Course

Grilled filet of beef tenderloin with a Cabernet reduction with the essence of thyme, topped with crispy leeks; served with wild mushroom & mozzarella bread pudding & seasonal vegetables

Cheese Course

Imported and domestic cheese plate with a variety of goat, blue-vein & sheep's milk cheeses; served with French baguette slices, orange-glazed pecans & seasonal fruit

Dessert Course

Sorbet trio in a chocolate cup

Menu 2

Hors d'oeuvres

Choose three selections from our hors d'oeuvres menu or allow our chef to recommend a trio of tastes for you

First Course

Tomato bisque with Gorgonzola crouton

Main Course

Boneless breast of chicken stuffed with wild mushrooms, brie & sun-dried cherries, served atop a bed of wilted spinach with baby carrots

Garlic whipped potatoes with roasted shallot-Merlot sauce

Dessert Course

Lemon tart in a walnut shortbread crust

POULTRY

Menu 1

Hors d'oeuvres

Choose three selections from our hors d'oeuvres menu or allow our chef to recommend a trio of tastes for you

First Course

Tender asparagus with scallops, brown butter & crispy prosciutto

Main Course

Boneless Cornish game hen with the essence of lemon and sage, served on soft polenta with a tomato morel sauce & wilted greens

Dessert Course

Molten chocolate lava cakes with Macadamia nuts, coconut emulsion & coffee ice cream



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