



Welcome to Dining for the Arts 2021, celebrating creativity, community, and cuisine! This year's Dining for the Arts is a hybrid event, offering both take-out options from local restaurants and privately-hosted in-person events.

### *Restaurant Reservations*

When signing up for an event offered by a restaurant, you'll reserve meals online or by phone through the Arts Center, and contact the restaurant to place your order and arrange pickup. Please note that some restaurants are offering dine-in options with sufficient notice.

### *Hosted Event Reservations*

When signing up for a privately-hosted event, you'll visit [ashtabulaartscenter.org](http://ashtabulaartscenter.org) or call the Arts Center at (440) 964-3396 to make a reservation. Please note that some hosts are requiring that anyone attending their events be fully vaccinated against COVID. Addresses for private events will be provided upon registration.



2928 W. 13th Street  
Ashtabula, OH 44004  
[ashtabulaartscenter.org](http://ashtabulaartscenter.org)  
[facebook.com/ashartscenter](https://www.facebook.com/ashartscenter)  
(440) 964-3396

*Reservations open  
Saturday, May 1  
at 10 a.m.*

## *Many Thanks*

Ashtabula Arts Center Board

Bascule Bridge Grille

Biscotti's

Bill & Kathy Bobulsky

Crosswinds Grille

Peggy & J.P. Ducro & Family

Sue Ducro

Chet & Robin Frazier

Mike & Laura Fusek

Jane Haines & Chris DiGiacomo

Halcyon Speakeasy

Lori Herpen & John DeCato

Meeghan Humphrey

Ryan Humphrey

Hundley Cellars

Huffman-Mayer-Paolo Wealth Management Group

Nick Jammal & Lisa DeCato

Laura Jones & Jim Hockaday

Kristen, Matt, & Caroline Kitchen

Beth Koski

Debbie & Jim LaPierre

Jess & Derek Lebzelter

Moore's Heritage Farm Market

Rennick Meat Market

Bruce & Judy Robson

Rob & Heather Schimmelpfennig

S.R. Snodgrass

Dan & Melissa Sposito

Maureen Tanner & Patrick Dillane

David Thomas

Robinlyn Vogel

*Rennick Meat Market*

June 19, 21, 24-26

1104 Bridge Street, Ashtabula, OH

Sponsored by Huffman-Mayer-Paolo  
Wealth Management Group  
in Memory of Ric Selip

Tomato Salad (Feta, Black Olives, Capers,  
Red Wine Vinaigrette)

Roasted Chicken w/ Wild Rice Salad  
(Almonds, Pine Nuts, Cherries,  
Broccoli, & Kale)

Ricotta Fritters (Orange & Honey)

Wine (Local Whites & Reds)

Available for pickup June 19, 21,  
& 24-26.

Reservations close June 10  
(or when sold out).

30 guests

\$50 per person w/out wine

\$65 per person w/wine

Call Rennick at (440) 964-6328  
to arrange pickup.

*Hundley Cellars*

June 19-25

6451 OH-307, Geneva, OH

Sponsored by Bruce & Judy Robson  
and Jane Haines & Chris DiGiacomo

Two Ham & Slaw Sliders w/ Apricot Jam

French Green Bean Salad

Salted Caramel Pretzel Brownie

Glass of Wine

Available for pickup

June 19-25.

Reservations close June 4  
(or when sold out).

25 guests

\$30 per person

Call Hundley Cellars at (440) 361-3088  
to arrange pickup.

*Bascule Bridge Grille*

June 22-25

1006 Bridge Street, OH

Sponsored by Nick Jammal  
& Lisa DeCato,  
Lori Herpen & John DeCato,  
and Laura Jones & Jim Hockaday

Braised Lamb Shank

Roasted Potatoes

Seasonal Vegetables

Roasted Beets w/ Goat Cheese,  
Candied Walnuts, EVOO, & Balsamic Vinegar

Chocolate Pot de Creme

Available for pickup June 22-25.

Reservations close June 15  
(or when sold out).

30 guests

\$65 per person

Call Bascule Bridge Grille at  
(440) 964-0301 to arrange pickup.

*Halcyon Speakeasy*

July 12-18

1119 Bridge Street, Ashtabula, OH

Sponsored by Jess & Derek Lebzelter  
and Debbie & Jim LaPierre

Caprese Salad

choose an entree:

Fillet w/ Roasted Redskin Hash w/ Bacon  
and Onion Asparagus Mushroom Demi  
or

Pan-Seared Chilean Sea Bass  
w/ Sautéed Spinach Parmesan Risotto  
in a Red Wine Reduction  
or

Pan-Seared Chicken w/ Orzo Salad &  
Asparagus in Arabiatta Sauce  
or

Mushroom, Fontina. & Bell Pepper Ravioli  
in a Sage Brown Butter Sauce

Lava Cake

Available for pickup July 12-18.

Reservations close July 1  
(or when sold out).

30 guests

\$50 per person

Call Halcyon Speakeasy at  
(440) 536-4291 to arrange pickup.

## *Moore's Heritage Farm Market*

July 21-25

1012 Bridge Street, Ashtabula OH

Sponsored by Huffman-Mayer-Paolo  
Wealth Management Group  
and Kristen, Matt, & Caroline Kitchen

"Savor the Summer"

Caprese Salad - Locally-Grown Tomatoes  
& Mozzarella layered with Sweet Basil,  
drizzled w/ Olive Oil  
& Sweet Blasamic Vinegar

Grilled Pasture-Raised Chicken Breast\*  
w/ locally-Grown Summer Vegetables  
over Ohio City Pasta  
w/ Garlic & Olive Oil Sauce

\*for a vegan option, a Portobello Mushroom  
can be substituted for Chicken

Strawberry Shortcake - Locally-Grown  
Strawberries over House-Made Pound Cake  
topped w/ Whipped Cream

Available for pickup July 21-25.  
Reservations close July 17  
(or when sold out).

30 guests

\$50 per person

Call Moores at (440) 536-5841  
to arrange pickup.

## *Biscotti's*

August 1, & 3-5

186 Park Avenue, Conneaut, OH

Sponsored by Chet & Robin Frazier  
and Bill & Kathy Bobulsky

choose 2 entrees:

Chicken Picatta\*

Spaghetti & Meatballs

Chicken Parmesan\*

Penne Putanesca

Fettuccine Alfredo

Baked Penne

Bruschetta Chicken

Petite Fillet (3 oz.)\*

Grilled Salmon\*

Italian Combo (1/2 Chicken Parmesan,  
Fettuccine Alfredo, Cheese Ravioli)

Aglie e Olio

Jumbo Cheese Ravioli

Petite Shrimp Bowtie

\*comes with choice of side;

ask for daily options when reserving

2 glasses of wine (choose from Chardonnay,  
Riesling, Classic Red, Apothic Red - bottles  
available upon request)

Salad & Bread

choice of Tiramisu, Cheesecake, or Cannoli

Available for pickup August 1, & 3-5.  
Reservations close July 31  
(or when sold out).

5 pairs of guests

\$120 per pair

Call Biscotti's at (440) 593-6766  
to arrange pickup.  
(Dine-in available by reservation)

*Picnic on the Lawn*

August 18, 6:30 p.m.  
 Straw Hat Theatre  
 2928 W. 13th Street,  
 Ashtabula, OH

Hosted by Robinlyn Vogel

Relax with a picnic on the Straw Hat lawn while enjoying the music of Blues Project. Dinners come in a reusable souvenir bag and include a picnic blanket. Adult meals include a stemless wine glass; children's meals include a reusable beverage bottle.

for adults:

Charcuterie Grazing Box - a delectable assortment of Gourmet Cheeses, Crackers, Cured Meats, Olives, Nuts, and Fruit  
 Sandwich - choose Lobster Salad or Caprese  
 Black Truffle Potato Chips  
 Watermelon Spears w/ Hawaiian Sea Salt  
 Amaretto Truffles  
 Mini-Bottle of Pinot Grigio, Bottled Water

for children:

Child-Friendly Grazing Box - Cheeses, Crackers, & assorted Nibbles sure to delight any young palate  
 Sandwich - choose Monster Ham & Cheese, Bite-Size PB&J Kabobs, or Fluffernutter  
 Finger Sandwiches  
 Potato Chips, Watermelon Spears  
 Brownies  
 Berry-Infused Lemonade, Bottled Water

40 guests

\$50 adult, \$20 child

Call Ashtabula Arts Center at  
 (440) 964-3396 to make reservation.  
 Reservations close August 11.

*Moores Heritage Farm Market*

September 15-19

1012 Bridge Street, Ashtabula OH

Sponsored by Huffman-Mayer-Paolo  
 Wealth Management Group and  
 Kristen, Matt, & Caroline Kitchen

"Flavors of Fall"

Roasted Beet Salad - Locally-Grown Beets,  
 Goat Cheese, and Sunflower Seeds over  
 Organic Spring Mix w/ Balsamic Dressing

Moores Heritage Farm's own Pasture-Raised  
 Italian Sausage w/ Butternut Squash-Filled  
 Cannelloni covered in a Sage Cream Sauce

Apple Crisp - Local Apples topped with Oats,  
 Brown Sugar, Cinnamon, & Butter,  
 baked to perfection.

Available for pickup September 15-19.  
 Reservations close September 11  
 (or when sold out).

30 guests

\$50 per person

Call Moores at (440) 536-5841  
 to arrange pickup.

*Clams & Claws*

September 18, 5 p.m.

Address provided upon registration

Hosted by Dan & Melissa Sposito,  
and Mike & Laura Fusek

We welcome you to an impressive evening on the coast of Lake Erie, capturing the flavors and delights of a New England clam bake. The evening will begin with appetizers and a signature cocktail, then transition to a delicious four-course clam bake and a sunset that you won't forget.

3 couples

\$200 per couple

Call Ashtabula Arts Center at  
(440) 536-4361 to make reservation.

*Crosswinds Grille*

September 23-26

5653 Lake Road E., Geneva, OH

Sponsored by Beth Koski  
and S.R. Snodgrass

"Just in Thyme" Cocktail - Western Reserve Organic Vodka, House-Made Lemonade, Fresh Thyme Sprig, & Lemon Garnish served in Mason Jar

Arugula Salad w/Truffle Balsamic Vinaigrette (Rainbow Farms)

Oven-Roasted Na\*Kyrsie Pork Loin rubbed in Thyme & EVOO w/ Apple Confit (Brants Apple Orchard)

Tagliatelle Pasta w/Truffle Oil & Parmesan  
Green Beans (Rainbow Farms)  
Chocolate Truffle

Available for pickup September 23-26.  
Reservations close September 16  
(or when sold out).

Three Dining Options:

Curbside Takeout

Dine in at Crosswinds Grille  
(max. 6 per table)

Dine outside on patio  
(weather permitting)

25 guests

\$70 per person

Call Crosswinds Grille at  
(440) 466-8668 to arrange pickup  
or dine-in.

### *Traditional Irish Brunch*

September 25, 11 a.m.

Address provided upon registration

Hosted by Maureen Tanner  
& Patrick Dillane

Homemade Irish Scones, Irish Bacon  
& Sausage, Black & White Puddings,  
Batchelors Brand Beans, Eggs, Tomato,  
Soda Bread, Tea, Coffee, Irish Coffee

After brunch, take a trip through the hills  
of Ireland via the South Waterford Line,  
a 00 scale Irish Model Railway set in 1974  
Southern Ireland. "The Pub" will also be open  
after brunch, featuring a variety of Irish beers  
and cider as well as our signature martini, the  
Leprechaun. Have a pint while enjoying some  
traditional Irish folk music. Sláinte!

Hosts require guests to be vaccinated;  
instructions for providing proof  
of vaccination will be given at time  
of reservation.

8 guests

\$50 per person

Call Ashtabula Arts Center at  
(440) 964-3396 to make reservation.

### *A Grave Affair*

October 30, 6 p.m.

Zaback-Williams-Ducro Funeral Home  
500 W. Prospect Rd, Ashtabula, OH

Hosted by Sue Ducro,  
Peggy & J.P. Ducro, the Ducro Girls,  
and David Thomas

Join us for a fun and spooky Halloween  
dinner at the tastefully & festively decorated  
Zaback-Williams-Ducro Funeral Home  
Reception Room. The meal will be catered  
by Chef Lisa Pucci Delgado.

BBQ Glazed Beef Short Ribs  
"Mummy" Baked Brie w/ Crackers  
Pasta Bar - Chef Delgado will create made-  
to-order pasta plates using Fettuccine  
& Black Squid Ink Pasta w/ choice of  
Bolognese or Alfredo  
"Bat Wings" (Char-grilled Chicken Wings)  
"Compost" Crudites  
"Cobweb" Bean Dip w/ Blue Corn Chips  
Candied "Poison" Apples  
"Boo" White Chocolate-Covered Strawberries  
Pumpkin Pudding "Dirt Gravestones"  
Hot Apple Cider (with and without Rum)

24 guests

\$80 per person

Call Ashtabula Arts Center at  
(440) 964-3396 to make reservation.



## *Night Away at Point Break B&B*

November 5-6, 6 p.m. arrival

Address provided upon registration

Hosted by Meeghan Humphrey  
& Ryan Humphrey

dinner:

Charcuterie Board - Local Meats, Cheeses, Homemade Pickles & Relishes,  
Fresh Fruit & Olives

Butternut Squash Soup w/ Homemade Crackers

Asian Pear Chopped Salad w/ Bleu Cheese & Cranberries

Buttery Garlic Herb Roasted Pork Tenderloin

Roasted Root Vegetables & Brussels Sprouts w/ Ginger & Cumin

Homemade Applesauce, Traditional Apple Pie w/ Ice Cream,

Selection of Chocolates

Cloven Hoof Brews & Local Wines

breakfast:

Quiches - Vegetable & Quiche Lorraine

Fresh Baked Bread w/ Selection of Homemade Jams & Jellies

Juice & Coffee

Located in the Ashtabula Harbor, Point Break B&B is a three-bedroom, 1930's-era house that sleeps six guests in two queen beds and two twins. The house's fun and eclectic look was styled by Ryan Humphrey. Pack an overnight bag and arrive with your group of friends or family at 6 p.m. After dinner, your hosts will clean the kitchen and depart, leaving your group to enjoy the fireplace and board games for the rest of your evening. Your breakfast will be waiting in the refrigerator with heating instructions. Check out on your own by noon.

Hosts require guests to be vaccinated; instructions for providing proof of vaccination will be given at time of reservation.

up to 6 guests

\$500 for entire group

Call Ashtabula Arts Center at  
(440) 964-3396 to make reservation.

*Thank You!*

"Time Traveler"

Hosted by James & Jennifer Restad  
and Phil & Allison Anderson

Iconic bites & drinks from the past,  
spanning every decade from the  
1950s to the 1990s.

10 guests

\$40 per person

**This event is sold out!**

*Thank You!*

Autumn Dinner at the Home of  
Rob & Heather Schimmelpfennig

12 guests

\$400 per couple

**This event is sold out!**