

**Restaurant Associates  
At  
Winterthur Museum**

**Group Tour Menus**

**Cafeteria Voucher**

Hot Entrée

Or

Choice of Sandwich or Salad (Not Including Action Station)

Cup of Soup

Fresh Baked Cookie, Brownie or Cake

Large Coffee, Hot Tea, Fountain Soda or Iced Tea

**\$15.00 per person**

**Basic Boxed Lunch**

*Choice of Sandwich:*

Chicken Caesar Wrap

Roast Turkey with Havarti

Grilled Eggplant, Tomato & Fresh Mozzarella

Bag of Chips

Whole Fruit

Fresh Baked Cookie

Chilled Soft Drink or Bottled Water

**\$14.00 per person**

**Gourmet Boxed Lunch**

*Choice of Sandwich:*

Grilled Chicken Club Wrap

Grilled Portabella Mushroom, Spinach, & Goat Cheese on Baguette

Ham with Roasted Red Pears & Boursin Cheese on Brioche

Fruit Salad

Roasted Potato, Fennel, & Onion Salad

Fresh Baked Cookie

Chilled Soft Drink or Bottled Water

**\$15.00 per person**

**Sandwich Buffet**

*Choice of Three Sandwiches:*

Grilled Chicken, Bacon, Lettuce, and Tomato in a Tortilla with Chili Mayonnaise

Breaded Eggplant, Tomatoes, Basil, & Fresh Mozzarella on Olive bread with Boursin Cheese Spread

Turkey with Dill Havarti, Field Greens, and Cranberry Mayonnaise on Pumpernickel Rounds

Tuna Salad on Flatbread with Leaf Lettuce, Tomato, and Lemon Caper Aioli

Ham, Provolone, & Roasted Pepper with Dijonaise on French Bread

Tossed Salad of Mixed Greens with Balsamic Vinaigrette

Chef's Seasonal Salad Creation

Freshly Baked Cookies

Whole Fruit

Chilled Soft Drink and Bottled Beverage

**\$16.50 per person, includes a private dining section, bio-friendly paper products, drop-off service**

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**Buffet Luncheon Menus**

**Room Temperature Buffet**

**Choice of Two Entrees and Two Sides-\$20.00 per person  
Choice of Two Entrees and Three Sides-\$21.00 per person**

**Buffet includes Mixed Green Salad, Rolls, Cookies or Brownie Bites, Bottled Water & Canned Soda**

**Entrees**

Marinated Grilled Flank Steak with Balsamic Reduction, Grilled Asparagus, and Corn Salad  
Mushroom & Goat Cheese Strudel with Roasted Tomato Emulsion  
Chicken and Vegetable Pies with Monterey Jack Cheese and Jalapeno Lime Sour Cream  
Almond Crusted Salmon with Cranberry Dill Fruit Chutney

**Sides**

Roasted Red Bliss Potato Salad with Fresh Mozzarella, Baby Green Beans, and Country Olives  
Tri-color Orzo Pasta with Feta Cheese, Cucumber and Tomato in Citrus Champagne Vinaigrette  
Truffle Polenta Cakes with Crumbled Goat Cheese and Scallions  
Seasonal Fresh Fruit  
Chef's Seasonal Salad Creation

**Includes private dining section, bio-friendly paper products, drop off service**

**Hot Buffet**

**Choice of Two Entrees and Two Sides-\$23.00 per person  
Choice of Two Entrees and Three Sides-\$24.00 per person**

**Buffet includes Caesar Salad, Rolls, Assorted Cakes, Bottled Water & Canned Soda**

**Entrees**

Grilled Chicken with Plum Tomato, Fresh Mozzarella and Basil  
Pan Seared Mahi-Mahi with Grilled Pineapple and Roasted Red Pepper Sauce  
Teriyaki Ginger Marinated Pork Loin with BBQ Mango Chili Sauce and Asian Slaw  
Lemon Dill Crab Cakes with Black Truffle Sauce and Balsamic Reduction

**Sides**

Capellini Pasta Cakes with Sautéed Spinach and Corn  
Grilled Asparagus with Sun Dried Tomatoes and Olives  
Apple and Roasted Fennel Risotto Cakes  
Haricot Vert with Basil Butter  
Seasonal Fresh Fruit  
Chef's Seasonal Salad Creation

**Includes private dining section, bio-friendly paper products, drop off service**

**For any group larger than 25 people, a cost for a server will be added to the price.  
Please ask your catering representative about adding China, Glassware and Linen for your Lunch.**