

**Restaurant Associates at Winterthur Museum**

Garden and Library, Winterthur, DE 19735

(302) 888-4855, Fax (302) 888-4858

Thank you for considering Winterthur Museum for your upcoming event. Below is a proposal for your consideration:

**Suggested Menu And Estimate For Firm Spring Reception**

**For 80 Guests**

**Monday, May 12, 2008**

**Winterthur Museum**

**Cocktail Hour**

**Reflecting Pool**

**6:30PM- 7:30PM**

**Premium Open Bar (Service for 1 Hour)**

Premium Brand Cocktails, House Merlot and Chardonnay, Imported & Domestic Beer, Coke, Diet Coke, Sprite and Mixers

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Red and White Wine, Sparkling Water passed as guests enter

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**Hors d' Oeuvres - Please choose 6 from the items listed below**

*Butlered*

HOT:

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- Chorizo Sausage and Fig Stuffed Button Mushrooms
- 
- Chicken and Cashew Egg Rolls with Sweet Chili Apricot Sauce
- 
- Kennett Square Portabella Mushroom and Boursin Cheese Tart
- 
- Beef Wellington Wrapped in Phyllo with Horseradish Sour Cream
- 
- Roasted Fig and Goat Cheese on Flatbread
- 
- Sesame Beef Teriyaki Skewers with Thai Peanut Sauce
- 
- Lobster and Mango Spring Rolls with Avocado Lime Sauce
- 
- Pan Seared Crab Cakes with a Jalapeno Remoulade
- 
- Coconut Shrimp with Apricot Dipping Sauce
- 
- Grilled Goat Cheese Sandwiches on Raisin Walnut Bread with Fig Jam
- 
- Pecan Crusted Chicken with Honey Maple Mustard Glaze

COLD:

- 
- Sesame Shrimp Maki Roll with Grilled Pineapple, Snow Pea and Sweet Chili
- 
- Curried Chicken Salad in Phyllo Cup with Pappadam Chip
- 
- Cucumber and Hummus on Marble Rye with Fresh Roasted Pepper
- 
- Seared Beef Tenderloin on Crustini with Roquefort and Watercress
- 
- Spicy Tuna and Cucumber Roll
- 
- Pork Tenderloin with Apricot Chutney on Toasted Brioche
- 
- Avocado and Crab Salad in Phyllo Cup
- 
- Tamarind Swordfish on Pappadam with Roasted Red Peppers
- 
- Smoked Duck Salad on Walnut Toast

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**Seated Dinner**

**Gallery**

**7:30PM-10:00PM**

**Wine Selections - Wine Service with Dinner**

WHITE WINES:



Whitehaven Sauvignon Blanc, Marlborough, NZ



Sterling Vineyards Chardonnay, Napa Valley, California



RED WINES:



Louis Martini Cabernet Sauvignon, Napa Valley, California



Macrostie Pinot Noir, Carneros, California

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**Plated Dinner**

*Soup - Please choose 1 from items listed below*

Maryland Crab and Charred Tomato Basil Bisque

■

Englisih Pea, Grilled Shiitake, and Fresh Thyme

■

Grilled Chicken and Asparagus with Stilton

■

Assorted Rolls and Butter

*Salad - Please choose 1 from items listed below*

Port Wine Vanilla Poached Pears with Field Greens, Candied Pecans, Gorgonzola, and Blackberry Vinaigrette

■

Mizuna Greens Tossed with Pomegrante Vinaigrette with Feta Cheese, Sliced Radishes, Watermelon and Roasted Beets

■

Field Greens with Strawberries, Red Onion, Julienne Mango, and Crumbled Goast Cheese with Lemon Poppyseed Vinaigrette

■

Assorted Rolls and Butter

*Entrée -*

Choice of more then 1 option - please add \$5.00 per person

■

Wild Mushroom Crusted Sirloin Steak with Caraway Port Demi-Glace and Gorgonzola Mashed Potatoes

■

Shiitake Mushroom and Dill LObster Cakes with Caramelized Pear Current Risotto in Lemon Grass Reduction

■

Sesame Crusted Chicken with Sweet Chili Lime Sauce and Three Bean Soft Polenta

■

Orange Teriyaki Marinated Pork Loin with Savory Coconut Brioche Bread Pudding and Tamari Apricot Sauce

■

Petite Tournedos of Sirloin Steak, Red Wine Demi-Glace with Chanterelles and Mashed Potato Cakes

*Dessert - Please choose 1 from items listed below*

Lemon Chiffon Cake

Filled with Lemon Cream, served with Blueberry Ice Cream and Blueberry Cinnamon Sauce

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Dacquoise with Red Fruits

Hazelnut Meringue Cake with Chocolate Cream, Raspberry, Strawberry, and Cherry, served with Strawberry Consomme Sauce

■

Key Lime Cheesecake

Topped with Whipped Cream and served with Coconut Creme Anglaise

■

Bette Noir

Flourless Chocolate Cake laced with Coffee served with Coffee Creme Anglaise

■

Coffee, Decaffeinated Coffee, and Assorted Tea

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**Budget**

**MENU**

Maryland Crab and Charred Tomato Basil Bisque (1 at \$6.00 each)	\$6.00
Englisih Pea, Grilled Shiitake, and Fresh Thyme (1 at \$6.00 each)	\$6.00
Grilled Chicken and Asparagus with Stilton (1 at \$6.00 each)	\$6.00
Port Wine Vanilla Poached Pears with Field Greens, Candied Pecans, Gorgonzola, and Blackberry Vinaigrette (1 at \$7.00 each)	\$7.00
Mizuna Greens Tossed with Pomegrante Vinaigrette with Feta Cheese, Sliced Radishes, Watermelon and Roasted Beets (1 at \$7.00 each)	\$7.00
Field Greens with Strawberries, Red Onion, Julienne Mango, and Crumbled Goast Cheese with Lemon Poppyseed Vinaigrette (1 at \$7.00 each)	\$7.00
Choice of more then 1 option - please add \$5.00 per person (1 at \$5.00 each)	\$5.00
Wild Mushroom Crusted Sirloin Steak with Caraway Port Demi-Glace and Gorgonzola Mashed Potatoes (1 at \$24.65 each)	\$24.65
Shiitake Mushroom and Dill LOBster Cakes with Caramelized Pear Current Risotto in Lemon Grass Reduction (1 at \$30.00 each)	\$30.00
Sesame Crusted Chicken with Sweet Chili Lime Sauce and Three Bean Soft Polenta (1 at \$23.50 each)	\$23.50
Orange Teriyaki Marinated Pork Loin with Savory Coconut Brioche Bread Pudding and Tamari Apricot Sauce (1 at \$23.50 each)	\$23.50
Petite Tournedos of Sirloin Steak, Red Wine Demi-Glace with Chanterelles and Mashed Potato Cakes (1 at \$24.65 each)	\$24.65
Lemon Chiffon Cake~Filled with Lemon Cream, served with Blueberry Ice Cream and Blueberry Cinnamon Sauce (1 at \$7.85 each)	\$7.85
Dacquoise with Red Fruits~Hazelnut Meringue Cake with Chocolate Cream, Raspberry, Strawberry, and Cherry, served with Strawberry Consomme Sauce (1 at \$7.85 each)	\$7.85
Key Lime Cheesecake~Topped with Whipped Cream and served with Coconut Creme Anglaise (1 at \$7.85 each)	\$7.85
Bette Noir~Flourless Chocolate Cake laced with Coffee served with Coffee Creme Anglaise (1 at \$7.85 each)	\$7.85
Hors d' Oeuvres - Please choose 6 from the items listed below (80 at \$14.00 per person)	\$1,120.00

**BEVERAGES**

Whitehaven Sauvignon Blanc, Marlborough, NZ (8 at \$36.00 each)	\$288.00
Sterling Vineyards Chardonnay, Napa Valley, California (10 at \$39.00 each)	\$390.00
Louis Martini Cabernet Sauvignon, Napa Valley, California (11 at \$32.00 each)	\$352.00
Macrostie Pinot Noir, Carneros, California (7 at \$54.00 each)	\$378.00
Premium Open Bar (Service for 1 Hour) (80 at \$12.00 per person)	\$960.00

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ADDITIONAL SERVICES

CHINA, GLASSWARE WITH LINEN: Includes rental linen	\$800.00
LABOR: Includes 1 Banquet Captain, 2 Bartenders, and 5 A Butlers (includes set-up and break-down time)	\$2,400.00
AUDIO VISUAL EQUIPMENT: . Client requests a podium with microphone for brief remarks after dessert has been served	
SET-UP: Client requests 1 8-foot table for placecards and awards	
 SUBTOTAL	 \$6,889.70
 <b>TOTAL</b>	 <b>\$6,889.70</b>

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**Terms and Conditions**