



**WINTERTHUR**  
MUSEUM, GARDEN & LIBRARY

**RECEPTION & DINNER MENU**

**2026**

# BEVERAGE SERVICE

## NON-ALCOHOLIC BAR

Assorted Sodas and Juices

Flat and Sparkling Water

\$10.00 per person | first hour

\$6.00 per person | per each additional hour

## WINE AND BEER BAR

House Red & White Wines, House Sparkling Wine

Imported & Domestic Beer

Assorted Sodas and Juices

Flat and Sparkling Water

\$20.00 per person | first hour

\$12.00 per person | per each additional hour

## PREMIUM BAR

Stateside Vodka, Tanqueray Gin, Bacardi White Rum

Dewar's Scotch Whiskey, Jack Daniel's Bourbon

Amaretto, Seagram's 7, Captain Morgan, Jose Cuervo Tequila

House Red & White Wines, House Sparkling Wine

Dogfish Head 60 Minute IPA, Blue Moon, and Amstel Light

Assorted Sodas and Juices Flat and Sparkling Water

\$30.00 per person | first hour

\$15.00 per person | per each additional hour

## BAR SERVICE INCLUDES

Butler Passed Red and White Wine, Sparkling Water with Lime Wheel Upon Entry

Bar Snack of Seasoned Kettle Chips

# BUTLER PASSED SMALL BITES

\$7.00 EA / MINIMUM OF 3 DOZEN PER TYPE

## BEEF

Ancho Spiced Steak Tostados, Sweet Pea Guacamole, Lime Crema  
Smoked Mozzarella Glazed Italian Meatball, Sugo de Pomodoro  
Steakhouse Beef Slider, White Cheddar Melt, Potato Roll, Spicy Ketchup  
Miso Ginger Marinated Beef and Shishito Pepper Skewer, Chile Cilantro Oil  
All Beef Pigs n' a Blanket, Guinness Mustard

## PORK

Kennett Square Stuffed Mushrooms, Fennel Sausage, Asiago, Tomato Pesto  
Mini BLT, Sweet 100 Tomato, Candied Bacon, Mozzarella, Roasted Pepper Aioli  
Char Siu Pork, Wonton Chip, Pineapple, Thai Basil Salsa  
Prosciutto and Melon, Lemon Mascarpone  
Focaccia Crostini, San Daniele Prosciutto, Fig Butter, Herbed Ricotta, Micro Arugula  
Blue Cheese Stuffed Dates, Bacon Wrap

## POULTRY

Spicy Fried Chicken, Poppyseed Waffle, Sriracha Maple Drizzle  
Ginger Miso Chicken Wrap, Arugula, Shiitake, Hoisin Aioli  
Mini Pulled Chicken Tacos, Cumin, Fire Roasted Pic de Gallo  
Cinnamon Chipotle Chicken, Cilantro Aioli, Blue Corn Tartelette, Cumin Salt  
Sweet-and-Sour Duck Wraps, Pickled Vegetable, Cilantro Aioli

## VEGETARIAN

Heirloom Cherry Tomato, Ciliegine Mozzarella Skewer, Basil, Saba  
Petite Brie, Pear, Rosemary Chutney Grilled Cheese  
Ruby Watermelon, Whipped Feta, Mint, Aigre Dolce  
Stuffed Strawberries, Truffle Honey Goat Cheese, Pistachio Brittle  
Falafel Croquette, Cucumber Labne, Peppadew Jam  
Persian Cucumber, Whipped Goat Cheese, Roasted Beet Tartare, Candied Orange  
Spanakopita Tartelette, Lemon Greek Yogurt Drizzle

## SEAFOOD

Baltimore Mini Crab Cake, Old Bay Aioli, *additional \$2pp*  
Lemon Pepper Roasted Shrimp, Caper Celery Root Salad, *additional \$3pp*  
Tuna Crudo, Sesame Cone, Wakame Salad, Citrus  
Hawaiian Tuna Poke, Wonton, Avocado, Puffed Rice, Nori  
Seared Scallop, Mango Salsa, Wonton Chip

## LAMB

Grecian Lamb Slider, Feta, Oven Roasted Tomato, Cucumber Tzatziki  
Bulgur Lamb Chickpea, Harissa Aioli, Sumac Dusted Pita Chip  
Pistachio Crusted Rack of Lamb "Lolli Pops", Candied Kumquat, Micro Mint, *additional \$3pp*



# STATIONARY SMALL BITES

## FLATBREAD STATION

\$16.00 per person (*choice of three*)

Prosciutto, Pear, Pistachio with Shredded Mozzarella  
Sundried Tomato Pesto, Hot Soppressata, Crushed Red Pepper, Provolone Cheese  
Artichoke, Mushroom, Shredded Fontina  
Ricotta, Roasted Garlic, Broccolini, Fresh Mozzarella  
Grilled Chicken, Mozzarella, Pignolis, Ricotta, Basil Pesto

## FARM STAND STATION

\$18.00 per person

Cured Meats & Assorted Cheeses | Fresh Seasonal Fruits & Vegetables | Marinated Olives  
Fig Jam & Parmesan Peppercorn Dip | Artisan Baguette & Crackers

## BRUSCHETTA BAR

\$14.00 per person

White Bean & Spinach | Tomato, Basil & Mozzarella | Artichoke, Olive & Feta  
Served with Assorted Ficelle Crostini & Crackers

## GOURMET SLIDERS

\$22.00 per person (*choice of three*)

Braised Short Rib, Aged Cheddar, Caramelized Onion Aioli  
Spiced Salmon Slider, Pickled Vegetable Slaw, Orange Miso Glaze  
Portobello Mushroom, Stilton Blue Cheese, Crispy Shallots  
Smash Burger, Aged Cheddar, Tomato, & Bacon Jam  
BBQ Pulled Pork, Apple & Green Cabbage Slaw

## MEDITERRANEAN

\$16.00 per person

Garbanzo Bean Hummus, White Bean & Spinach, Baba Ghanoush, Citrus Labneh,  
Marinated Olives, Grilled and Roasted Seasonal Vegetables  
Feta Cheese, Manchego, Drunken Goat & Seasonal Salad, Toasted Pita, Baguettes, & Focaccia

## MINI TACOS + GUAC

\$17.00 per person

Mini Fajita Vegetable Tacos | Mini Chicken Tacos | Beef Quesadillas  
Fresh Guacamole, Mild Pico De Gallo, Lime Crema, House-made Corn Tortilla Chips

## PETITE SWEETS DISPLAY

\$12.00 per person

Chef's Choice Selection of Mini Brownies & Cookies

## COFFEE & TEA STATION

\$6.00 per person

Regular & Decaffeinated Coffee  
Assorted Gourmet Teas  
Milk, Half & Half  
Assorted Sweeteners, Sliced Lemons

Additional Labor and Rental Enhancements may apply.

# PLATED DINNER MENU

\$130.00 per person

## STARTER

{CHOICE OF ONE}

Mesclun Mix, Grape Tomatoes, Watermelon Radish, Shaved Carrot, Cucumber, Balsamic Vinaigrette

Spinach Cobb, Hard Boiled Egg, Portobello "Bacon", Tomato, Pickled Red Onion, Blue Cheese, Green Goddess Dressing

Romaine, Endive, Segmented Citrus, Radish, Sugar Snap Peas, Dill Vinaigrette

Baby Kale, Radicchio Candied Pecans, Aged Cheddar, Apples, Sherry Dijon Vinaigrette

Baby Kale, Shaved Brussels Sprouts, Kohlrabi, Red Cabbage, Julienned Beets, Cranberry, Orange Cardamom Dressing

Haricots Vert, Cherry Tomatoes, Arugula, Kalamata Olives, New Potato, Hard Boiled Egg, Tarragon Vinaigrette

ASSORTED ROLLS & BUTTER

## ENTREE

{CHOICE OF ONE}

Lemon & Tarragon Chicken, Fingerling Potatoes, Braised Greens, Chicken Au Jus

Mediterranean Branzino, Lemon Risotto, Asparagus, Prosciutto de Parma, Sorrel

Braised Beef Short Rib, Parmesan Whipped Potatoes, Roasted Root Vegetables, Demi-Glace

Marinated Flank Steak, Roasted Fingerling Potatoes, Broccolini, Chimichurri Sauce

Twin Jumbo Lump Crab Cakes

Mango Tartar Sauce, Roasted Fingerling Potatoes, Petite Vegetables  
*\$10 additional per person*

Grilled Filet Mignon with White Cheddar Mashed Potatoes

Zinfandel Shallot Compound Butter, Petite Vegetables  
*\$10 additional per person*

{ \$7 PER PERSON FOR ADDITIONAL ENTRÉE CHOICES }

## DESSERT

{CHOICE OF ONE}

Chocolate Ganache Tart, Sour Cherries, Hazelnut Tuille, Chantilly Cream

Orange & Dark Chocolate Pot du Crème, Candied Hazelnuts, Whipped Cream, Pirouette Cookie

Strawberry & Rhubarb Crisp, Cinnamon Streusel, Vanilla Ice Cream

COFFEE AND TEA SERVICE TABLESIDE

# DINNER STATIONS MENU

\$140.00 per person

## LAND + SEA

Mesclun Baby Greens, Shaved Baby Cucumber, Heirloom Carrot, White Balsamic Vinaigrette  
Red & Golden Quinoa, Baby Kale, Sunflower Seed, Apple Cider Vinaigrette  
Herb & Dijon Crusted Petite Filet of Salmon, Citrus Buerre Blanc, Micro Herbs  
Herb & Salt Cured Boneless Short Ribs, Roasted Root Vegetables, Bordelaise Sauce, Horseradish & Parsley Gremolata  
Roasted Seasonal Vegetables  
Horseradish & Dijon Whipped Yukon Gold Potatoes  
Assorted Dinner Rolls & Whipped Butter  
*Add Pan Seared Crab Cakes for additional \$7.00 per person*

## SOUTHERN HOSPITALITY

Roasted Beet, Strawberry, Grapefruit, Sorrel, Arugula, Candied Pecan, Raspberry Vinaigrette, Nasturtiums  
Fava, Sweet Corn, Vidalia Onion, Cherry Tomatoes, Squash, Farro Succotash, Tarragon & Citrus Emulsion, Squash Blossom  
Braised Southern Greens, Garlic, Apple Cider Vinegar  
Shrimp & Grits, Cheddar White Corn Grits, Roasted Tomato & Pepper Relish  
Golden Wheat Beer Brined Chicken, Leg & Thighs, Roasted Squash, Mesquite Roasted Fingerling Potatoes  
Applewood Smoked Pork Shoulder, Texas BBQ, Brioche Slider Buns  
(Accompaniment of Sauces, Carolina BBQ, Alabama White BBQ)  
Served With Biscuits & Southern Corn Bread

## ASIAN FUSION

Chopped Romaine, Baby Greens, Edamame, Carrots, Radish, Mandarin Orange, Crispy Wontons, Sesame Dressing  
Vegetable Lo Mein, Baby Corn, Water Chestnuts, Broccoli, Peppers,  
General Tso's Chicken, Peppers & Onions  
Petite Filet of Salmon with Black Bean Sauce, Chopped Cilantro, Scallion  
Scallion & Ginger Rice  
Fried Green Beans with Sesame, Peanut & Chili  
Vegetable, Pork Potstickers (Steamer Baskets)

## MEDITERRANEAN STATION

Lemon Tarragon Chicken, Roasted Asparagus, White Wine & Citrus Emulsion  
Atlantic Cod, Mediterranean Olives, Capers, Heirloom Tomato, Puttanesca Sauce  
Lyonnais Salad, Frisee, Arugula, Hard Boiled Egg, Roasted Fingerling Potato, Lardons, Champagne Vinaigrette  
Au Gratin Potato, Gruyere Cheese, Shallot Jam  
Vegetable Paella, Calasparra Rice, Saffron, Seasonal Vegetables, Peppers, Olives  
Served with Focaccia Bread & French Batard Rolls, Olive Oil & Whipped Butter

## MEXICAN

Classic Caesar Salad, Romaine & Radicchio, Cherry Tomatoes, Croutons, Parmesan Crisps, Housemade Dressing  
Adobo Marinated Steak, Tomatillo Salsa Verde, Roasted Peppers & Onions  
Tomato Braised Chicken, Cotija, Chipotle, Salsa Verde  
Spanish Rice, Peas, Corn & Carrots  
Mexican Street Corn, Lime Crema, Tajin Spice, Cotija Cheese  
Sides of Soft Tacos, Guacamole, Pico de Gallo, Crema

# DINNER STATIONS

{CONTINUED}

## INDIAN

Kachumber Salad, Tomatoes, Cucumbers, Onion, Lemon & Chili Pepper  
Potato & Pea Samosa, Tamarind & Cilantro Chutney  
Palak Paneer & Chana Masala  
Tandoori Chicken Legs & Thighs, Roasted Eggplant Chutney  
Cardamon Rice  
Garlic & Cilantro Naan, Crispy Roti Breads

## CARVING

Fennel Pollen Rubbed Pork Tenderloin, Citrus & Sweet Onion Soubise  
Grilled Tri Tip Steak, Chimichurri Sauce, Grilled Onions  
Chef's Seasonal Vegetables  
Pommes Aligot, Swiss & Provolone Cheese  
Assortment of Breads & Rolls, Whipped Butter  
*Optional Attendant \$ 150.00*

## SWEETS

Fresh Seasonal Fruit & Berries  
Miniature Cookies and Brownies  
Chef's Choice of Petite Sweets  
Coffee, Decaffeinated Coffee, and Assorted Tea

Additional Labor and Rental Enhancements may apply.