



DELAWARE ART MUSEUM

Group Tour Menu

Buffet Lunches

Soup, Salad and Pasta Buffet

Chef's Choice of Soup of the Day
Mixed Greens with Shaved Red Onion and Blood Orange Vinaigrette
Fork Shredded Tuna with Green Beans, Potatoes and Olives
Penne Pasta with Tomato and Fresh Basil
Garlic Cheese Bread
Macaroons and Biscotti

Gourmet Sandwich Buffet

Choose Three Pre-made sandwiches from the following:
Roasted Turkey Breast with Gruyere and Honey Mustard on Whole Wheat
Roast Beef with Chinese Mustard and Arugula on Focaccia
Tuna Salad on Whole Wheat Baguette with Lettuce, Tomato and Chive Dressing
Grilled Vegetables and Goat Cheese with Basil Oil on Herb Focaccia
Black Forest Ham, Gruyere Cheese and Whole Grain Mustard on Pretzel Bread
Fresh Mozzarella with Tomato, Basil, and Olive Oil on Ciabatta

House Salad Bowl with Balsamic Vinaigrette
Classic Macaroni Salad
Deli Pickles and Hot Peppers

All American Buffet

Lemon Herb Marinated Barbecued Chicken
Prime Beef Hamburgers
Sliced Cheese, Sliced Tomatoes, Sliced Onions, Lettuce
Ketchup, Mustard, Mayonnaise and Relish
Old Fashioned Cole Slaw
Potato Salad
Cornbread
Apple Cobbler, Assorted Cookies and Classic Brownies

Deli Buffet

Rare Roast Beef, Smoked Turkey Breast, Cured Ham and Tuna Sandwich
Provolone, Swiss and Cheddar Cheeses
Assorted Rolls and Sliced Breads
Mustards, Mayonnaise, Horseradish, Olive Oil and Vinegar
Sliced Tomatoes, Red Onions and Leaf Lettuce
Deli Pickles and Cherry Peppers
Old Fashioned Cole Slaw
Rustic Potato Salad
Sliced Fruit and Berries
Assorted Freshly Baked Cookies

All Buffet Lunches include: Chilled Water, Regular and Decaffeinated Coffee, Assorted Teas served with sugar, Equal, Sweet & Low, half and half, milk

**Guided Tour and Buffet Lunch is \$33 per person
Includes all service fees**

Boxed Lunches

Please select two of the following sandwiches for your group:

Roasted Turkey Breast with Gruyere and Honey Mustard on Whole Wheat
Roast Beef with Chinese Mustard and Arugula on Focaccia
Tuna Salad on Whole Wheat Baguette with Lettuce, Tomato and Chive Dressing
Grilled Vegetables and Goat Cheese with Basil Oil on Herb Focaccia
Black Forest Ham, Gruyere Cheese and Whole Grain Mustard on Pretzel Bread
Fresh Mozzarella with Tomato, Basil, and Olive Oil on Ciabatta

Box lunches include Sandwich, Chips, Whole Fruit, Cookie and Soft Drink

**Guided Tour and Boxed Lunch is \$26 per person
Includes all Service fees**

Seasonal Soup and Salad Lunch (sample is for fall menu)

Chef's Choice of Bean-Based Salad
Apple, Cherry & Walnut Salad with Maple Vinaigrette
Roasted Corn Salad with Cherry Tomatoes and Oven-Roasted Green Onions
Peppered Pear Salad with Oak Leaf & Stilton
Orzo Salad with Golden Raisins and Pine nuts
Pumpkin Soup
Chef's Choice of Bread

**Guided Tour and Seasonal Soup and Salad Lunch is \$26 per person
Includes all Service fees**

Afternoon Tea Buffet

Assorted Savory Sandwiches:
Pear & Stilton
Minted Radish with Lemon Mayonnaise
Smoked Turkey with Arugula
Watercress and Egg
Cucumber and Smoked Salmon with Horseradish Butter
Prosciutto Goat Cheese and fig

Scones with Clotted Cream and Jam
Assorted Miniature Pastries
Berry Trifle
Choice of Fine Tazo Teas

**Guided Tour and High Tea is \$33 per person
High Tea served with a glass of our house sparkling Wine is \$39 per person
Includes all service Fees**