

GROUP SALES MENU

inclusive of tax and gratuity.

HILLWOOD
Café

brunch buffet. 25.95 per guest

quiche lorraine & spinach quiche
bagels, smoked salmon & cream cheese
variety of mini pastries, butter & jams
fruit platter
coffee & tea
assorted juices

light lunch. 19.95 per guest

oven roasted turkey breast sandwich
*roasted turkey, arugula, applewood smoked
bacon, cranberry aioli & onion marmalade.
served with soup or salad; cookies*

or

ham & brie sandwich
*roasted ham, brie, spinach, honey-grained
mustard. served with soup or salad; cookies*

or

spinach quiche*
*served with wild mushroom bisque or
seasonal mixed greens, house-made Russian
dressing or champagne vinaigrette; cookies*

choice of soft drink, iced tea, or coffee

three-course menu. 25.95 per guest

starter.

wild mushroom bisque

main course.

pan roasted salmon
*lentils, baby carrots, wilted spinach, red wine
sauce*

or

pan seared all-natural chicken breast
*poached Russian fingerling potatoes, hard boiled
egg, baby carrots, field greens, house-made
chive dressing*

or

ricotta ravioli*
*roasted zucchini, wild mushrooms, roasted
tomatoes, mascarpone sauce*

dessert.

warm apple & cranberry cobbler

or

crème brûlée

choice of soft drink, iced tea, or coffee

**denotes vegetarian selections*

ORDER FORM

Please check brunch buffet, light lunch, or three-course menu and give quantities for menu items.

date of reservation: _____

reservation time: _____

museum confirmation #: _____

name of group: _____

number of guests: _____

contact name: _____

phone number: _____

email: _____

_____ light lunch

_____ oven roasted turkey breast sandwich

_____ ham & brie sandwich

_____ spinach quiche

_____ brunch buffet

_____ three-course menu

_____ **main course:** pan roasted salmon

_____ **main course:** pan seared chicken

_____ **main course:** ricotta ravioli

_____ **dessert:** cobbler

_____ **dessert:** crème brûlée

Please fill out and fax to 202.237.7848. Phone: 202.243.3964. Email Café@HillwoodMuseum.org

A pre-selected menu is required for all group reservations and should be received **two weeks** prior to event date. Payment in full and the minimum guest guarantee are required **five business days** prior to the event date. Should the actual number of guests exceed the guarantee, an adjustment will be made to the total and will be due at the event. To expedite your luncheon, please share these choices with your group so they may make their selections.