

# Chagall

Halim Time & Glass Museum

A COMBINATION OF PASSED AND STATIONARY OPTIONS, THIS RECEPTION LUNCH OFFERS THE BEST OF BOTH WORLDS. ENJOY THE FRESHEST INGREDIENTS ALONG WITH A MENU TAILORED TO YOUR NEEDS.

**\$35** PER GUEST FOR ONE DISPLAY PLUS THREE PASSED HORS D'OEUVRES

**\$53** PER GUEST FOR TWO DISPLAYS PLUS THREE PASSED HORS D'OEUVRES

**\$66** PER GUEST FOR TWO DISPLAYS PLUS FIVE PASSED HORS D'OEUVRES PLUS DESSERT

## PASTA DISPLAY

CHOOSE 2 OF THE FOLLOWING:

- RIGATONI, PLUM TOMATOES, SHALLOTS & MASCARPONE CHEESE WITH VODKA SAUCE
- MUSHROOM RAVIOLI WITH MARINARA
- THREE CHEESE TORTELLINI WITH GARLIC & OIL
- GRILLED CHICKEN & ARUGULA
- SPINACH FUSILLI, ITALIAN SAUSAGE & BASIL WITH SPICY TOMATO CREAM

## TACO DISPLAY

CRUMBLLED QUESO FRESCO, SOUR CREAM, SALSA ROJA, SHAVED CABBAGE, PICO DE GALLO WITH SIDES OF BLACK BEAN & SALAD, GRILLED ASPARAGUS, AVOCADO, CILANTRO & CITRUS VINAIGRETTE

**Proteins** (CHOOSE 3 OF THE FOLLOWING)

CARNE ASADA, CARNITAS, CHICKEN MOLE, GRILLED TILAPIA

## HORS D'OEUVRES

### COLD

- CAPRESE SKEWERS WITH CHERRY TOMATOES, FRESH MOZZARELLA, PESTO & BALSAMIC
- PEPPER & ARTICHOKE CROSTINI
- ROASTED RED PEPPER HUMMUS WITH PITA CHIPS

### HOT

- BAKED BRIE WITH RASPBERRY COMPOTE & ALMONDS IN A PHYLLO CUP
- FETA CHEESE PHYLLO PUFFS
- SPINACH FETA PHYLLO PUFFS
- CRISPY VEGETABLE SPRING ROLLS

## SLIDER DISPLAY

AVOCADO, PICKLED CHIPS & ONIONS, SAUTÉED WILD MUSHROOMS, BBQ BACON ONION RELISH, JALAPEÑO AIOLI, HORSERADISH CREAM BRIOCHE BUNS & PRETZEL ROLLS

**Proteins** (CHOOSE 3 OF THE FOLLOWING)

SIRLOIN, CHICKEN PARMESAN, LAMB, TURKEY

**Cheeses** (CHOOSE 3 OF THE FOLLOWING)

CHEDDAR, SWISS, FETA, AMERICAN, GORGONZOLA, BRIE, 5-YEAR AGED GOUDA

## SUSHI DISPLAY *(Add \$7)*

CHOOSE 3 OF THE FOLLOWING

NIGIRI TUNA, SALMON, YELLOWTAIL, WHITEFISH, SHRIMP, FRESH WATER EEL, CALIFORNIA, SPICY TUNA & CUCUMBER, YELLOWTAIL & SCALLION, SALMON & AVOCADO, VEGETABLE

## DESSERT

- ASSORTED MINI CHEESECAKES (VARIETY OF 3)
- ASSORTED CAKES (VARIETY OF 3)
- ASSORTED MINI PASTRIES: ÉCLAIRS, CANNOLIS, CREAM PUFFS, NAPOLEONS, FRUIT TARTS, CHOCOLATE MOUSSE CUPS (CHOICE OF 3)

BAR AVAILABLE, SEE SPIRITS MENU

\$3 PER GUEST FOR SODA & COFFEE | EXTRA CHARGE OF 20% PER HOUR FOR EVENTS MORE THAN 2 HOURS

PRICES ARE PER PERSON & NOT INCLUSIVE OF SERVICE (CURRENTLY 23%) & TAX (CURRENTLY 10% FOR FOOD & 16% FOR ALCOHOL).

224-505-9826 | EVENTS@HALIMMUSEUM.ORG | HALIMMUSEUM.ORG



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SAMPLE MENUS BELOW BASED ON 100 GUESTS

EXAMPLE 1

\$38 PER GUEST

HORS D'OEUVRES

- SPINACH FETA PHYLLO PUFFS
- CRISPY VEGETABLE SPRING ROLLS
- PEPPER & ARTICHOKE CROSTINI

DISPLAYS

- TACO DISPLAY

BEVERAGES

- SODA & COFFEE SERVICE

EXAMPLE 2

\$56 PER GUEST

HORS D'OEUVRES

- SPINACH FETA PHYLLO PUFFS
- CRISPY VEGETABLE SPRING ROLLS
- PEPPER & ARTICHOKE CROSTINI

DISPLAYS

- TACO DISPLAY
- PASTA DISPLAY

BEVERAGES

- SODA & COFFEE SERVICE

EXAMPLE 3

\$96 PER GUEST

HORS D'OEUVRES

- CAPRESE SKEWERS WITH CHERRY TOMATOES, FRESH MOZZARELLA, PESTO & BALSAMIC
- FETA CHEESE PHYLLO PUFFS
- CRISPY VEGETABLE SPRING ROLLS
- SPINACH FETA PHYLLO PUFFS
- PEPPER & ARTICHOKE CROSTINI

DISPLAYS

- TACO DISPLAY
- PASTA DISPLAY

DESSERT

- ASSORTED MINI CHEESECAKES

BEVERAGES

- BEER & WINE FOR 2 HOURS (INCLUDES 2 BARTENDERS)

BAR AVAILABLE, SEE SPIRITS MENU

\$3 PER GUEST FOR SODA & COFFEE | EXTRA CHARGE OF 20% PER HOUR FOR EVENTS MORE THAN 2 HOURS

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