

Wallingford

Halim Time & Glass Museum

A COMBINATION OF PASSED AND STATIONARY OPTIONS, THIS RECEPTION DINNER OFFERS THE BEST OF BOTH WORLDS. CREATE A SPECTACULAR EVENT TAILORED TO YOUR NEEDS.

Minimum of two displays with a two hour bar for any evening reception. Hors d'oeuvres included.

HORS D'OEUVRES (Choose 3)

COLD

- Caprese Skewers with Cherry Tomatoes, Fresh Mozzarella, Pesto & Balsamic
- Candied Bacon Deviled Eggs with Waffle Bits & Maple Syrup
- Pepper & Artichoke Crostini
- Roasted Red Pepper Hummus with Pita Chips
- Bruschetta on Parmesan Crostini with Cherry Tomatoes, Garlic & Balsamic

+\$4 PER GUEST

- Prosciutto Wrapped Asparagus with Gorgonzola & Balsamic Glaze
- Smoked Salmon Tartar with Lemon Oil, Fresh Dill & Creme Fraise on Rye Crisp

+\$8 PER GUEST

- Tuna Crudo with Sushi Grade Tuna, Capers, Lemon, Chives & Saffron Aioli on Toast
- Shrimp Shooter

HOT

- Ancient Grain Arancini: Crispy Red & Brown Rice with Quinoa & Parmesan with Pomodoro Sauce
- Baked Brie with Raspberry Compote & Almonds in a Phyllo Cup
- Feta Cheese Phyllo Puffs
- Spinach Feta Phyllo Puffs
- Crispy Vegetable Spring Rolls
- Chicken Pineapple Skewers
- Mediterranean Phyllo Purse: Sun-dried Tomatoes, Kalamata Olive & Artichoke Heart
- Artichoke Heart Au Gratin

+\$8 PER GUEST

- Speared Tenderloin of Beef and Horseradish Cream with Microgreens & Crostini
- Baked Sea Scallop Wrapped in Applewood Smoked Bacon
- Mini Crab Cakes on Crostini
- Filet Mignon Sliders on Brioche Buns
- Lollipop Lamb Chops
- Thai Chili Jumbo Shrimp in Sweet & Spicy Sauce

PRICING INCLUDES SODA & COFFEE | BAR AVAILABLE, SEE SPIRITS MENU

MINIMUM ROOM PRICING APPLIES, PLEASE SPEAK WITH YOUR CONSULTANT

PRICES NOT INCLUSIVE OF 23% SERVICE CHARGE & TAX (CURRENTLY 10.25% FOR FOOD AND 16.25% FOR ALCOHOL).

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MEDITERRANEAN DISPLAY (\$29 per guest)

House Made Hummus, Baba Ghanoush, Roasted Red Pepper Garlic Spread, Tomato Bruschetta, Cannellini Bean Spread, Spicy Red Lentil Dip

Served with Pita Triangles & Crostini

SUSHI DISPLAY (\$42 per guest)

CHOOSE 3 OF THE FOLLOWING:

Nigiri Tuna, Salmon, Yellowtail, Whitefish, Shrimp, Fresh Water Eel, California, Spicy Tuna & Cucumber, Yellowtail & Scallion, Salmon & Avocado, Vegetable

PASTA DISPLAY (\$34 per guest)

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

CARVING STATION (\$52 per guest)

CHOOSE 2 OF THE FOLLOWING:

- Whole Tenderloin of Beef with Horseradish Cream & Dijon Mustard
- Prime Rib of Beef with Horseradish Cream
- Whole Honey Baked Ham with Chipotle Maple Glace Apple & Sage
- Stuffed Pork Loin with Apple Cider Demi-Glace
- Oven Baked Turkey Roast with Sage Gravy

*Served with Assorted Dinner Rolls
Attendant included*

ANTIPASTO DISPLAY (\$35 per guest)

MEATS CHOOSE 3 OF THE FOLLOWING:

Genoa Salami, Soppressata, Spice Coppa and Prosciutto di Parma

CHEESES CHOOSE 3 OF THE FOLLOWING:

Galbani Dolcelatte Gorgonzola, Pecorino Toscano, Provolone and Cacciocavalla Ragusano

Served with Roman Artichokes, Stuffed Cherry Peppers, Cerignola Olives and Marinated Vegetables as well as Freshly Baked Tuscan Breads & Flatbread

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TACO DISPLAY (\$35 per guest)

Crumbled 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

KEBAB DISPLAY (\$42 per guest)

CHOOSE 3 OF THE FOLLOWING:

- Grilled Mushrooms, Onions, Zucchini and Tri-Color Peppers, Yogurt, Garlic & Ginger Sauces
- Marinated Chicken with Green Peppers & Onions
- Mustard Beef with Mushrooms & Onions
- Curried Shrimp with Sugar Snap Pea Pods
- Cumin and Coriander Marinated Lamb
- Served with Basmati Saffron Rice, Garlic Hummus & Pita Bread

SLIDER DISPLAY (\$34 per guest)

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

SWEETS DISPLAY (\$31 per guest)

CHOOSE 1 OF THE FOLLOWING:

- 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)

REGAL SWEETS DISPLAY (\$42 per guest)

CHOOSE 1 OF THE FOLLOWING:

- 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)

INCLUDED

Chocolate Covered Strawberries
Fresh Fruit Platter & Seasonal Berries Bowl
Assortment of European Butter Cookies

INCLUDED

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

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EXAMPLE 1

\$90 PER GUEST

HORS D'OEUVRES

- CAPRESE SKEWERS WITH CHERRY TOMATOES, FRESH MOZZARELLA, PESTO & BALSAMIC
- PEPPER & ARTICHOKE CROSTINI
- CHICKEN PINEAPPLE SKEWERS

DISPLAYS

- SLIDER DISPLAY
- SWEETS DISPLAY

BEVERAGES

- BEER & WINE BAR

EXAMPLE 2

\$152 PER GUEST

HORS D'OEUVRES

- CHICKEN PINEAPPLE SKEWERS
- PROSCIUTTO WRAPPED ASPARAGUS WITH GORGONZOLA & BALSAMIC GLAZE
- CAPRESE SKEWERS WITH CHERRY TOMATOES, FRESH MOZZARELLA, PESTO & BALSAMIC

DISPLAYS

- CARVING STATION
- TACO DISPLAY
- SWEETS DISPLAY

BEVERAGES

- SPIRITS BAR

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