

# Ritterhouse

Halim Time & Glass Museum

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

MINIMUM OF THREE DISPLAYS WITH A TWO HOUR BAR FOR ANY EVENING RECEPTION

## HORS D'OEUVRES DISPLAY

### COLD

\$48 PER DOZEN

- CAPRESE SKEWERS WITH CHERRY TOMATOES, FRESH MOZZARELLA, PESTO & BALSAMIC
- CANDIED BACON DEVILED EGGS WITH WAFFLE BITS AND MAPLE SYRUP
- PEPPER & ARTICHOKE CROSTINI ROASTED RED PEPPER HUMMUS WITH PITA CHIPS
- ROASTED RED PEPPER HUMMUS WITH PITA CHIPS
- BRUSCHETTA ON PARMESAN CROSTINI WITH CHERRY TOMATOES, GARLIC AND BALSAMIC

\$60 PER DOZEN

- PROSCIUTTO WRAPPED ASPARAGUS WITH GORGONZOLA AND BALSAMIC GLAZE
- SMOKED SALMON TARTAR WITH LEMON OIL, FRESH DILL AND CREME FRAISE ON RYE CRISP

\$84 PER DOZEN

- TUNA CRUDO WITH SUSHI GRADE TUNA, CAPERS, LEMON, CHIVES AND SAFFRON AIOLI ON TOAST
- SHRIMP SHOOTER

### HOT

\$48 PER DOZEN

- ANCIENT GRAIN ARANCINI: CRISPY RED AND BROWN RICE WITH QUINOA AND 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 AND ARTICHOKE HEART
- ARTICHOKE HEART AU GRATIN

\$84 PER DOZEN

- SPEARED TENDERLOIN OF BEEF AND HORSERADISH CREAM WITH MICROGREENS AND CROSTINI
- BAKED SEA SCALLOP WRAPPED IN APPLEWOOD SMOKED BACON
- MINI CRAB CAKES ON CROSTINI
- FILE MIGNON SLIDERS ON BRIOCHE BUNS
- LOLLIPOP LAMB CHOPS
- THAI CHILI JUMBO SHRIME IN SWEET & SPICY SAUCE

\$3 PER GUEST FOR SODA & COFFEE | BAR AVAILABLE, SEE SPIRITS MENU

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

MINIMUM ROOM PRICING APPLIES, PLEASE SPEAK WITH YOUR CONSULTANT

224-505-9826 | [EVENTS@HALIMMUSEUM.ORG](mailto:EVENTS@HALIMMUSEUM.ORG) | [HALIMMUSEUM.ORG](http://HALIMMUSEUM.ORG)

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## MEDITERRANEAN DISPLAY *(\$11 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 *(\$25 per guest, \$29 with attendant)*

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 *(\$17 per guest, \$21 with attendant)*

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 *(\$24 per guest)*

ATTENDANT REQUIRED (ADD \$150)

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*

## ANTIPASTO DISPLAY *(\$16 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 AND FLATBREAD*

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## TACO DISPLAY (\$18 per guest)

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

## KEBAB DISPLAY (\$23 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 (\$17 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 (\$15 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 (\$25 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 AND 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

\$3 PER GUEST FOR SODA & COFFEE | BAR AVAILABLE, SEE SPIRITS MENU

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# Spirits

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OUR SPIRITS MENU OFFERS A RANGE WIDE RANGE OF DRINKS, FROM DOMESTIC BEER TO MORE SOPHISTICATED DISTINCTIVE LIQUEURS.

BEER & WINE **\$21** PER GUEST FOR FIRST HOUR, \$6 FOR EACH ADDITIONAL HOUR  
SPIRITS BAR **\$24** PER GUEST FOR FIRST HOUR, \$8 FOR EACH ADDITIONAL HOUR  
DISTINCT SPIRITS BAR **\$28** PER GUEST FOR FIRST HOUR, \$10 FOR EACH ADDITIONAL HOUR

## BEER

### *Domestic*

- Miller Lite
- Coors Light
- Sam Adams

### *Imported*

- Corona
- Heineken
- Amstel Light
- Stella Artois

## WINE

### *White*

- Chardonnay
- Sauvignon Blanc
- Pinot Grigio

### *Red*

- Merlot
- Pinot Noir
- Syrah
- Cabernet Sauvignon

## MUSEUM SPIRITS BAR

- Absolut Vodka
- Beefeater Gin
- Bacardi Silver Rum
- Dewar's White Label Scotch
- Canadian Club Whiskey
- Jack Daniels Whiskey
- Jose Cuervo Tequila
- Christian Bros Brandy
- Domestic Cordials

## MUSEUM DISTINCT SPIRITS BAR

- Grey Goose Vodka
- Absolut Vodka
- Beefeater Gin
- Bacardi Silver Rum
- Captain Morgan Spiced Rum
- Canadian Club Whiskey
- Jack Daniels Whiskey
- Dewar's White Label Scotch
- Makers Mark Bourbon
- Jose Cuervo Tequila
- Hennessy Cognac
- Christian Bros Brandy
- Domestic Cordials
- Imported Cordials

ONE BARTENDER PER 75 GUESTS, \$150 PER BARTENDER (NOT INCLUDED IN PER GUEST COST)

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SAMPLE MENUS BELOW BASED ON 100 GUESTS

## EXAMPLE 1

\$73 PER GUEST

### DISPLAYS

- MEDITERRANEAN DISPLAY
- SLIDER DISPLAY
- SWEETS DISPLAY

### BEVERAGES

- BEER & WINE BAR (INCLUDES 2 BARTENDERS)

## EXAMPLE 1

\$112 PER GUEST

### HORS D'OEUVRES

- CHICKEN PINEAPPLE SKEWERS
- PROSCIUTTO WRAPPED ASPARAGUS WITH GORGONZOLA AND BALSAMIC GLAZE

### DISPLAYS

- CARVING STATION (INCLUDES 1 ATTENDANT)
- TACO DISPLAY
- SWEETS DISPLAY

### BEVERAGES

- SPIRITS BAR (INCLUDES 2 BARTENDERS)

## EXAMPLE 1

\$155 PER GUEST

### HORS D'OEUVRES

- BAKED BRIE WITH RASPBERRY COMPOTE & ALMONDS
- SMOKED SALMON TARTAR, FRESH DILL AND CREME FRAISE ON RYE CRISP

- LOLLIPOP LAMB CHOPS

### DISPLAYS

- CARVING STATION (INCLUDES 1 ATTENDANT)
- TACO DISPLAY
- KEBAB DISPLAY
- DESSERT DISPLAY

### BEVERAGES

- DISTINCT SPIRITS BAR (INCLUDES 2 BARTENDERS)

\$3 PER GUEST FOR SODA & COFFEE | BAR AVAILABLE, SEE SPIRITS MENU

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