

# Willard

Halim Time & Glass Museum

OUR BUFFET DINNER OFFERS A VARIETY OF SELF-SERVE OPTIONS TO SET THE RIGHT MOOD FOR YOUR EVENT. ENJOY THE FRESHEST INGREDIENTS ALONG WITH A MENU TAILORED TO YOUR NEEDS.

## MEDITERRANEAN PROMENADE

**\$52** PER GUEST FOR 2 ENTREES

**\$62** PER GUEST FOR 3 ENTREES

**\$72** PER GUEST FOR 4 ENTREES

### SALADS (BOTH INCLUDED)

- SANTORINI SALAD ROMAIN FETA, TOMATOES, RED ONION, CUCUMBERS, GREEN PEPPER, KALAMATA OLIVES, RED WINE VINAIGRETTE
- CAPRESE SALAD, BUFFALO MOZZARELLA, CHERRY TOMATOES, FRESH BASIL, RED ONION, EXTRA VIRGIN OLIVE OIL, BALSAMIC VINEGAR

### ENTREES (CHOOSE UP TO 4)

- CHICKEN VESUVIO, QUARTERED POTATOES & SWEET PEAS
- MAPLE MUSTARD GLAZED GRILLED SALMON
- GRILLED TENDERLOIN OF BEEF SKEWERS WITH PEPPERS & ONIONS
- ITALIAN SAUSAGE SAUTÉED PEPPER

### SIDES (ALL INCLUDED)

- RIGATONI VODKA MASCARPONE CHEESE & SHAVED PARMIGIANA-REGGIANO
- ROASTED VEGETABLE COUSCOUS
- HUMMUS GRILLED PITA, TZATZIKI YOGURT SAUCE

### DESSERT

GREEK AND ITALIAN PASTRIES

## CLASSIC AMERICANA

**\$54** PER GUEST FOR 2 ENTREES

**\$64** PER GUEST FOR 3 ENTREES

**\$74** PER GUEST FOR 4 ENTREES

### SALADS (BOTH INCLUDED)

- BABY FIELD GREENS, GRANNY SMITH APPLES, CANDIED WALNUTS, RASPBERRY DRESSING
- WALDORF SALAD

### ENTREES (CHOOSE UP TO 4)

- MAPLE MUSTARD GLAZED BOURBON SALMON
- GRILLED LIME-GARLIC MARINATED CHICKEN BREAST
- SLOW ROASTED BARBECUED PORK
- STOUT BRAISED SHORT RIB

### SIDES (CHOOSE 2)

- OVEN ROASTED RED POTATOES WITH OLIVE OIL AND SEA SALT
- MEXICAN RICE, GREEN PEAS & TOMATOES
- FOUR CHEESE MACARONI
- HONEY GLAZED TARRAGON OVEN ROASTED BABY CARROTS
- FIRE GRILLED RED PEPPERS, MUSHROOM & ASPARAGUS
- GREEN BEANS ALMANDINE

### DESSERT

ASSORTMENT OF APPLE TARTS, KEY LIME PIES, CHEESECAKES

\$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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## FRENCH BASSERIE

**\$55** PER GUEST FOR 2 ENTREES

**\$65** PER GUEST FOR 3 ENTREES

**\$75** PER GUEST FOR 4 ENTREES

### SALADS (BOTH INCLUDED)

- TRADITIONAL SALAD NICOISE WITH CHAMPAGNE TARRAGON VINAIGRETTE
- FRISSE WITH BIBB LETTUCE, BACON, DIJON DRESSING

### ENTREES (CHOOSE UP TO 4)

- ROASTED CHICKEN WITH SHALLOTS, HERBS DE PROVINCE
- CHICKEN FRICASSEE, PEARL ONIONS, FOREST MUSHROOMS, CHABLIS CREAM SAUCE
- SHRIMP PROVENCAL, TOMATO GARLIC
- BRAISED LAMB SHANKS, THYME, OREGANO & MERLOT
- TROUT MEUNIERE, CREAMY & LEMON BUTTER SAUCE

### SIDES (CHOOSE 2)

- HERB OVEN ROASTED FINGERLING POTATOES
- ANNA POTATO, BUTTER & PARSLEY
- DAUPHINOISE (ADD \$2)
- HARICOT VERT, LEMON BUTTER
- RATATOUILLE
- OVEN ROASTED SEASONAL FRESH VEGETABLES

### DESSERT

ASSORTMENT OF FRENCH PASTRIES

## RUSH STREET STEAK HOUSE

**\$58** PER GUEST FOR 2 ENTREES

**\$68** PER GUEST FOR 3 ENTREES

**\$78** PER GUEST FOR 4 ENTREES

### SALADS (BOTH INCLUDED)

- ICEBERG WEDGE SMOKED BACON, ROMA TOMATOES & BLUE CHEESE DRESSING
- CAESAR SALAD, GARLIC CROUTONS & SHAVED PARMIGIANA-REGGIANO

### ENTREES (CHOOSE UP TO 4)

- TENDERLOIN OF BEEF & CABERNET DEMI-GLACE
- GRILLED SALMON WITH MUSTARD MAPLE GLAZE
- PORK TENDERLOIN WITH MADEIRA MUSHROOM SAUCE
- CHICKEN FRANCAISE

### SIDES (CHOOSE 2)

- ROASTED BABY POTATOES WITH EXTRA VIRGIN OLIVE OIL AND SEA SALT
- ROASTED GARLIC MASHED POTATOES
- BAKED POTATOES, CONDIMENTS
- ROASTED MARKET VEGETABLES
- ROASTED BRUSSELS SPROUTS WITH PANCETTA
- CREAMED SPINACH

### DESSERT

ASSORTMENT OF FRENCH PASTRIES

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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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