

# Sullivan

Halim Time & Glass Museum

OUR PLATED LUNCH IS SERVED IN 3 COURSES. FINAL ENTREE COUNT NEEDED 15 DAYS PRIOR TO EVENT.

## \$28 PER GUEST

3 courses

### SALAD COURSE

CHOOSE 1

- Mixed Greens Salad, Fresh Dill, Green Onion, Tomatoes, Feta Crumbles, Radishes, Extra Virgin Olive Oil, Lemon Vinaigrette
- Baby Spinach Salad, Sliced Strawberries, Toasted Almonds, Apple Slivers & Raspberry Vinaigrette

### ENTREE COURSE

CHOOSE 2

- Roasted Chicken Breast Vesuvio, Roasted Potatoes, Carrots
- Roasted Balsamic Glazed Salmon, Extra Virgin Olive Oil, Fresh Market Grilled Vegetables
- Farfalle Pasta Primavera, Seasonal Grilled Vegetables

### DESSERT COURSE

Assorted Cookies

## \$37 PER GUEST

3 courses - expanded

### SALAD COURSE

CHOOSE 1

- Mixed Greens Salad, Fresh Dill, Green Onion, Tomatoes, Feta Crumbles, Radishes & Extra Virgin Olive Oil, Lemon Vinaigrette
- Baby Spinach Salad, Sliced Strawberries, Toasted Almonds, Apple Slivers & Raspberry Vinaigrette

### ENTREE COURSE

CHOOSE 2

- Roasted Chicken Breast Vesuvio, Roasted Potatoes, Carrots
- Roasted Balsamic Glazed Salmon, Extra Virgin Olive Oil, Sautéed Spinach, Fingerling Potatoes
- Beef Sirloin, Pinot Noir Demi, Garlic Mashed Potatoes, Brussel Sprouts
- Farfalle Pasta Primavera, Seasonal Grilled Vegetables

### DESSERT COURSE

CHOOSE 1

- White Chocolate Peach Pastry
- Du Monte European Pastry

\$3 PER GUEST FOR SODA & COFFEE.

BAR AVAILABLE, SEE SPIRITS MENU.

## \$51 PER GUEST

4 courses

### APPETIZER COURSE

BOTH INCLUDED

- Smoked Scottish Salmon, Capers, Red Onion, Fresh Dill, Dijon Mustard, Toasted Rye Points (3 per guest)
- Pumpkin Ravioli, Roasted Pine Nuts, Sage Butter, Parmesan (3 per guest)

### SALAD COURSE

CHOOSE 1

- Mixed Greens Salad, Fresh Dill, Green Onion, Tomatoes, Feta Crumbles, Radishes, Lemon Vinaigrette
- Baby Spinach Salad, Sliced Strawberries, Toasted Almonds, Apple Slivers, Raspberry Vinaigrette

### ENTREE COURSE

CHOOSE 2

- Roasted Lemony Chicken Breast, Potato Gallette, Broccolini
- Stuffed Flounder with Salmon Mousse, Pink Pepper Corn Beurre Blanc
- Beef Sirloin, Pinot Noir Demi, Garlic Mashed Potatoes, Brussel Sprouts
- Seasonal Grilled Vegetables, Grilled Tofu in Coconut Thai Chili Sauce

### DESSERT COURSE

CHOOSE 1

- White Chocolate Peach Pastry
- Du Monte European Pastry

## UPGRADES

Petit Filet (add \$15)

New York Strip (add \$12)

EXTRA CHARGE OF 20% PER HOUR FOR EVENTS MORE THAN 2 HOURS

MINIMUM ROOM PRICING APPLIES, PLEASE SPEAK WITH YOUR CONSULTANT

PRICES NOT INCLUSIVE OF SERVICE AND CULINARY STAFF (\$25 PER GUEST), ROOM RENTAL FEE & TAX (CURRENTLY 10.25% FOR FOOD AND 16.25% FOR ALCOHOL).