

Willand

Halim Time & Glass Museum

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

Minimum 75 guests for all buffets

MEDITERRANEAN PROMENADE

\$67 per guest for 2 entrees

\$83 per guest for 3 entrees

SALADS (BOTH INCLUDED)

- SANTORINI SALAD ROMAINE 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 3)

- 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

\$73 per guest for 2 entrees

\$84 per guest for 3 entrees

SALADS (BOTH INCLUDED)

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

ENTREES (CHOOSE UP TO 3)

- 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 & 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

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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FRENCH BASSERIE

\$74 per guest for 2 entrees

\$86 per guest for 3 entrees

SALADS (BOTH INCLUDED)

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

ENTREES (CHOOSE UP TO 3)

- ROASTED CHICKEN WITH SHALLOTS, HERBS DE PROVINCE
- CHICKEN FRICASSEE, PEARL ONIONS, FOREST MUSHROOMS, CHABLIS CREAM SAUCE
- SHRIMP PROVENÇAL, 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
- HARICOT VERT, LEMON BUTTER
- RATATOUILLE
- OVEN ROASTED SEASONAL FRESH VEGETABLES

DESSERT

ASSORTMENT OF FRENCH PASTRIES

RUSH STREET STEAK HOUSE

\$78 per guest for 2 entrees

\$90 per guest for 3 entrees

SALADS (BOTH INCLUDED)

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

ENTREES (CHOOSE UP TO 3)

- 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 & SEA SALT
- ROASTED GARLIC MASHED POTATOES
- BAKED POTATOES, CONDIMENTS
- ROASTED MARKET VEGETABLES
- ROASTED BRUSSELS SPROUTS WITH PANCETTA
- CREAMED SPINACH

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