



Halim Time & Glass Museum

OUR SEATED LUNCHES ARE SERVED IN 3 COURSES. FINAL ENTREE COUNT NEEDED 3 DAYS PRIOR TO EVENT.

**\$43 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

**\$50 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  
 EXTRA CHARGE OF 20% PER HOUR FOR  
 EVENTS MORE THAN 2 HOURS

**\$62 PER GUEST**

4 courses

**APPETIZER COURSE**

- 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 GALLETE & 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**

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PETIT FILET (ADD \$12)

NEW YORK STRIP (ADD \$10)

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