

Iniscall

Halim Time & Glass Museum

ENJOY THE FRESHEST INGREDIENTS ALONG WITH AN EXQUISITE MENU TAILORED TO YOUR NEEDS. OUR SEATED DINNERS ARE SERVED IN 3 COURSES. ENTREE COUNT NEEDED 10 DAYS PRIOR TO EVENT. APPETIZERS OPTIONAL.

\$59 PER GUEST FOR STARTER, ENTREE & DESSERT

STARTER CHOOSE 1 OF THE FOLLOWING:

SOUPS

- FOREST MUSHROOM SOUP WITH MADEIRA CREAM UNDER DOME
- TOMATO BASIL BISQUE WITH ASIAGO CROSTINI
- CHICKEN CONSOMMÉ
- CREAM OF BROCCOLI
- MINISTRONE

INCLUDE BOTH SOUP AND SALAD FOR \$7.

SALADS

- ARUGULA, CHERRY TOMATOES, ORANGE SEQUENT, MARCONA ALMONDS, SHAVED PECORINO CHAMPAGNE VINEGAR & EXTRA VIRGIN OLIVE OIL
- WEDGE, BLUE CHEESE, GRAPE TOMATOES, BACON, RED ONION, WHITE FRENCH DRESSING
- SPINACH SALAD, RASPBERRIES, GOAT CHEESE, TOASTED SLIVERED ALMONDS, SHERRY VINAIGRETTE
- SANTORINI SALAD, SPRING MIXED GREENS, CHEERY TOMATOES, AEGEAN CAPERS, KALAMATA OLIVES, FETA CHEESE & RED WINE EXTRA VIRGIN OLIVE OIL

ENTREE CHOOSE 3 OF THE FOLLOWING:

- RATATOUILLE TART DE PROVINCE, QUINOA PILAF, SEASONAL VEGETABLES
- WILD MUSHROOM RAVIOLI WITH CREAM SAUCE, ROASTED PORTOBELLO MUSHROOMS, RED PEPPERS
- GORGONZOLA CRUSTED CHICKEN BREAST, GARLIC POTATO GRITS, BRAISED GREENS, LEMON BOURBON BUTTER
- PAN ROASTED CHICKEN PICCATA WITH LEMON CAPER SAUCE, POTATO PUREE, SAUTÉED BABY ZUCCHINI
- GRILLED ATLANTIC SALMON WITH CHOICE OF MUSTARD MAPLE SAUCE, ORANGE ROSEMARY GLAZE OR CHAMPAGNE TARRAGON SAUCE, ROASTED FINGERLING POTATOES, SAUTÉED SPINACH
- SLOW ROASTED BRAISED BEEF SHORT RIBS WITH POMMERY MUSTARD REDUCTION, GARLIC MASHED POTATOES & ROASTED BABY CARROTS (ADD \$11)

- GRILLED PETIT FILET CROWNED WITH TWO JUMBO SHRIMP, PARMIGIANA-REGGIANO SCALLOPED POTATOES & ROASTED MARKET VEGETABLES (ADD \$11)
- ROASTED HALIBUT WITH ARTICHOKE & SUN-DRIED TOMATOES WHITE WINE BUTTER SAUCE, & SAUTÉED KALE & ANNA POTATOES (ADD \$11)
- FILET MIGNON (8 oz.) WITH TRUFFLE BUTTER, PARMIGIANA-REGGIANO SCALLOPED POTATOES, ROASTED MARKET VEGETABLES (ADD \$12)
- HERB CRUSTED MEDITERRANEAN RACK OF LAMB WITH WHOLE GRAIN MUSTARD AU JUS, ROASTED FINGERLING POTATOES WITH GARLIC BUTTER, ROASTED MARKET VEGETABLES (ADD \$15)
- FILET & HALIBUT, GRILLED ASPARAGUS SPEARS WITH LEMON OIL & ROASTED FINGERLING POTATOES (ADD \$21)

\$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 | HALIMMUSEUM.ORG



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DESSERT CHOOSE 1 OF THE FOLLOWING:

- STRAWBERRY CHEESECAKE WITH STRAWBERRY COULIS
- WHITE CHOCOLATE MOUSSE WITH RASPBERRY SAUCE
- ALMOND TORTE
- APPLE TART WITH CINNAMON ICE CREAM
- TIRAMISU
- TURTLE CHEESECAKE WITH CARAMEL, PECANS & CHOCOLATE CHIPS
- DU MONDE CHOCOLATE CAKE WITH CHOCOLATE MOUSSE
- OPERA WITH HAZELNUT CREAM, CHOCOLATE MOUSSE & DARK CHOCOLATE GANACHE

HORS D'OEUVRES *(optional)*

- RICOTTA GNOCCHI, VODKA TOMATO CREAM (ADD \$6)
- CHILLED JUMBO SHRIMP COCKTAIL (ADD \$10)
- MINI CAPE COD CRAB CAKE (ADD \$13)
- ROASTED SEA SCALLOP, FRIED LEEK, SHERRY BUTTER (ADD \$13)

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Spirits

Halim Time & Glass Museum

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

\$62 PER GUEST

STARTER

- TOMATO BASIL BISQUE WITH ASIAGO CROSTINI

ENTREE

- GRILLED ATLANTIC SALMON, ROASTED FINGERLING POTATOES, SAUTÉED SPINACH (50 GUESTS)
- GORGONZOLA CRUSTED CHICKEN BREAST, GARLIC POTATO GRITSA, BRAISED GREENS (50 GUESTS)

DESSERT

- STRAWBERRY CHEESECAKE

BEVERAGES

- SODA & COFFEE SERVICE

EXAMPLE 2

\$100 PER GUEST

STARTER

- WEDGE, BLUE CHEESE, GRAPE TOMATOES, BACON, RED ONION, WHITE FRENCH DRESSING

ENTREE

- GRILLED PETIT FILET CROWNED WITH TWO JUMBO SHRIMP, SCALLOPED POTATOES & ROASTED MARKET VEGETABLES (40 GUESTS)
- GORGONZOLA CRUSTED CHICKEN BREAST, GARLIC POTATO GRITSA, BRAISED GREENS (60 GUESTS)

DESSERT

- APPLE TART WITH ICE CREAM

BEVERAGES

- BEER & WINE BAR FOR 2 HOURS (INCLUDES 2 BARTENDERS)

EXAMPLE 3

\$122 PER GUEST

HORS D'OEUVRES

- ROASTED SEA SCALLOP, FRIED LEEK, SHERRY BUTTER

STARTER

- FOREST MUSHROOM SOUP WITH MADEIRA CREAM UNDER DOME

ENTREE

- HERB CRUSTED MEDITERRANEAN RACK OF LAMB, ROASTED FINGERLING POTATOES WITH GARLIC BUTTER, ROASTED MARKET VEGETABLES (100 GUESTS)

DESSERT

- TIRAMISU

BEVERAGES

- SPIRITS BAR FOR 2 HOURS (INCLUDES 2 BARTENDERS)

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

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