

THE MUSEUM WEDDING

Halim Time & Glass Museum

1560 Oak Avenue Evanston, IL 60201 | 224-505-9826 | events@halimmuseum.org | halimmuseum.org



# Room Changes **SATURDAY** FRIDAY OR SUNDAY **MONDAY-THURSDAY VENUE** WISTERIA ROOM \$3,500 \$2,500 \$2,500 (UP TO 300 GUESTS) TIFFANY ROOM \$1,400 \$2,500 \$1,800 (UP TO 76 GUESTS) **GARDEN ROOM** \$900 \$1,500 \$1,100 (UP TO 64 GUESTS) ROOFTOP \$1,300 \$2,000 \$1,000 (UP TO 200 FOR RECEPTION OR CEREMONY)



# PACKAGE 1

# The Museum Wedding

#### WELCOMING

PASSED HORS D'OEUVRES - CHOOSE 3

#### COLD

- CAPRESE SKEWERS WITH PESTO OIL
- BRUSCHETTA WITH GARLIC PARMESAN CROSTINI, CHERRY DICED TOMATOES, GARLIC BALSAMIC
- FETA, CHERRY TOMATO, OLIVE SKEWER, MARINATED IN OREGANO EVOO, RED WINE VINEGAR
- SALAMI CORNUCOPIA WITH CREAM CHEESE, ONION JAM AND WALNUTS

#### **HOT**

- ANCIENT GRAIN ARANCINI WITH POMODORO SAUCE
- CRISPY VEGETABLE ROLLS WITH TANGY SWEET & SOUR SAUCE
- HOMEMADE SPANAKOPITA
- SOUTHWEST GRILLED VEGETABLE SKEWERS
- BEEF PUFF WITH TANGY MUSTARD
- CLASSIC MEATBALL SWEDISH OR POMODORO W/ LEMON MINT YOGURT

#### DINING

SOUP OR SALAD - CHOOSE 1

#### SOUP

- MINESTRONE ROMANA
- TOMATO BISQUE, BASIL ESSENCE, CHEESE CROSTINI
- CREAM OF POSTATO LEEK

#### SALADS

- MIXED FIELD GREENS, POACHED BEETS, CANDIED WALNUTS, ORANGE SEQUENT, BALSAMIC VINAIGRETTE
- CLASSIC CAESAR WITH PARMIGIANO-REGGIANO
- Baby Spinach, Wild Mushrooms, Cherry Tomatoes, Toasted Almonds, Raspberry Vinaigrette

#### **ENTREÉS**

CHICKEN OR VEGETARIAN - CHOOSE 2

#### **CHICKEN**

- CHICKEN PICCATA WITH CREAMY LEMON CAPER SAUCE
- CHICKEN BREAST MARSALA WITH FOREST MUSHROOM CREAM SAUCE
- FINE HERBS ROASTED CHICKEN BREAST WITH PORT AU
  POIVRE SAUCE
- CHICKEN NOUVELLE WITH HONEY GREEN PEPPERCORN SAUCE

## **VEGETARIAN**

- GRILLED TOFU, RED PEPPER, BROCCOLI, THAI CHILI COCONUT SAUCE
- RATATOUILLE PARISIENNE IN A POCKET PUFF
- FIRE GRILLED VEGETABLE RISOTTO WITH RED PEPPER COULIS
- Mushroom Ravioli, Madeira Cream Sauce
- GRILLED PORTOBELLA MUSHROOM STUFFED W/MOZZERELLA SPINACH, VEGETABLE RAGOUT





### **DESSERTS**

PLATED DESSERTS +\$5/PERSON

(CHOOSE ONE OF THE FOLLOWING)

TIFFANY FRUIT PLATE

BRIE CHEESE, FRESH BERRIES, ORANGE SEGMENTS, HONEY DRIZZLE, TOASTED MARCONI ALMONDS

CHOUX, HAZELNUT MOUSSE MILK CHOCOLATE GANACHE, BRITTLE

STRAWBERRIES ROMANOFF

WHITE CHOCOLATE MOUSSE
RASPBERRY COULIS

**FRAMBOISE** 

BITTER CHOCOLATE ORANGE

TART TATIN

FRESH WHIPPING CREAM

VANILLA CRÈME BRULEE FRESH BERRIES

TREAT IN A CHOCOLATE TULIP CRÈME AND FRESH BERRIES

#### **SWEET TABLES**

SWEET ACCENT +\$12/PERSON
TEMPTING ASSORTMENT OF MINI PASTRIES,
ASSORTED COOKIES, FRESH SEASON FRUIT,
SAMOVAR COFFEE

SWEET INTERLUDE +\$18/PERSON
TEMPTING ASSORTMENT OF MINI PASTRIES, PETIT FOURS,
FRUIT TARTS, CHOCOLATE COVERED STRAWBERRIES,
FRESH SEASON FRUIT, SAMOVAR COFFEE

KISS AND TELL SWEET DISPLAY +\$28/PERSON
AMBROSIAL ASSORTMENT OF MINI PASTRIES, PETIT
FOURS, CHOCOLATE COVERED STRAWBERRIES,
CORNUCOPIA OF ASSORTED BUTTER COOKIES, FRESH
FRUIT PLATTER, MINI CRÈME BRULE AND MINI GREEK
YOGURT PARFAIT, FRESH BOWL OF BERRIES,
SAMOVAR COFFEE

#### WEDDING UPGRADES

LATE NIGHT BITES +\$13/PERSON

**SLIDERS** 

(WITH CURLEY FRIES AND BEEF IN A PUFF)

**TAQUITOS** 

(CHOICE OF 2: CHICKEN, BEEF, PULLED PORK OR FISH WITH CONDIMENTS)

ASSORTED FLATBREAD

(5 ASSORTED MEAT AND VEGETARIAN FLATBREADS)

SIGNATURE COCKTAIL +\$10/PERSON
CHOICE OF SIGNATURE COCKTAIL SERVED AT BAR
(INCLUDES COCKTAIL MENU SIGN)

UPGRADED HORS D'OEUVRES

LOLLIPOP LAMB CHOPS,

MINT CUCUMBER YOGURT SAUCE \$5/PERSON

BEEF TENDERLOIN CROSTINI, RED ONION JAM \$3/PERSON

CARPACCIO, TENDERLOIN, REGGIANO PARMIGIANO, ARUGULA \$3/PERSON

CREPE, RED CAVIAR, CRÈME FRAICHE \$4/PERSON

CRAB MEAT COCKTAIL ON ENDIVE, COGNANC REMOULADE \$5/PERSON

SEA SCALLOP WITH GINGER LIME \$5/PERSON