

Rittenhouse

Halim Time & Glass Museum

A COMBINATION OF PASSED AND STATIONARY OPTIONS, THIS RECEPTION DINNER OFFERS THE BEST OF BOTH WORLDS. CREATE A SPECTACULAR EVENT TAILORED TO YOUR NEEDS.

Minimum of three displays with a two hour bar for any evening reception

HORS D'OEUVRES DISPLAY

COLD

\$48 PER DOZEN

- Caprese Skewers with Cherry Tomatoes, Fresh Mozzarella, Pesto & Balsamic
- Candied Bacon Deviled Eggs with Waffle Bits and Maple syrup
- Pepper & Artichoke Crostini Roasted Red Pepper Hummus with Pita Chips
- Roasted Red Pepper Hummus with Pita Chips
- Bruschetta on Parmesan Crostini with Cherry Tomatoes, Garlic and Balsamic

\$60 PER DOZEN

- Prosciutto Wrapped Asparagus with Gorgonzola and Balsamic Glaze
- Smoked Salmon Tartar with Lemon Oil, Fresh Dill and Creme Fraiche on Rye Crisp

\$84 PER DOZEN

- Tuna Crudo with Sushi Grade Tuna, Capers, Lemon, Chives and Saffron Aioli on Toast
- Shrimp Shooter

HOT

\$48 PER DOZEN

- Ancient Grain Arancini: Crispy Red and Brown Rice with Quinoa and Parmesan with Pomodoro Sauce
- Baked Brie with Raspberry Compote & Almonds in a Phyllo Cup
- Feta Cheese Phyllo Puffs
- Spinach Feta Phyllo Puffs
- Crispy Vegetable Spring Rolls
- Chicken Pineapple Skewers
- Mediterranean Phyllo Purse: Sun-dried Tomatoes, Kalamata Olive and Artichoke Heart
- Artichoke Heart Au Gratin

\$84 PER DOZEN

- Speared Tenderloin of Beef and Horseradish Cream with Microgreens and Crostini
- Baked Sea Scallop Wrapped in Applewood Smoked Bacon
- Mini Crab Cakes on Crostini
- File Mignon Sliders on Brioche Buns
- Lollipop Lamb Chops
- Thai Chili Jumbo Shrimp in Sweet & Spicy Sauce

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

MINIMUM ROOM PRICING APPLIES, PLEASE SPEAK WITH YOUR CONSULTANT

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

224-505-9826 | EVENTS@HALIMMUSEUM.ORG | HALIMMUSEUM.ORG

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MEDITERRANEAN DISPLAY (\$11 per guest)

HOUSE MADE HUMMUS, BABA GHANOUSH, ROASTED RED PEPPER GARLIC SPREAD, TOMATO BRUSCHETTA, CANNELLINI BEAN SPREAD, SPICY RED LENTIL DIP

Served with Pita Triangles & Crostini

SUSHI DISPLAY (\$25 per guest, \$29 with attendant)

CHOOSE 3 OF THE FOLLOWING:

NIGIRI TUNA, SALMON, YELLOWTAIL, WHITEFISH, SHRIMP, FRESH WATER EEL, CALIFORNIA, SPICY TUNA & CUCUMBER, YELLOWTAIL & SCALLION, SALMON & AVOCADO, VEGETABLE

PASTA DISPLAY (\$17 per guest, \$21 with attendant)

CHOOSE 2 OF THE FOLLOWING:

- Rigatoni, Plum Tomatoes, Shallots & Mascarpone Cheese with Vodka Sauce
- Mushroom Ravioli with Marinara
- Three Cheese Tortellini with Garlic & Oil
- Grilled Chicken & Arugula
- Spinach Fusilli, Italian Sausage & Basil with Spicy Tomato Cream

CARVING STATION (\$24 per guest)

ATTENDANT REQUIRED (ADD \$150)

CHOOSE 2 OF THE FOLLOWING:

- WHOLE TENDERLOIN OF BEEF WITH HORSERADISH CREAM & DIJON MUSTARD
- PRIME RIB OF BEEF WITH HORSERADISH CREAM
- WHOLE HONEY BAKED HAM WITH CHIPOTLE MAPLE GLAZE APPLE & SAGE
- STUFFED PORK LOIN WITH APPLE CIDER DEMI-GLAZE
- OVEN BAKED TURKEY ROAST WITH SAGE GRAVY

Served with Assorted Dinner Rolls

ANTIPASTO DISPLAY (\$16 per guest)

MEATS CHOOSE 3 OF THE FOLLOWING

Genoa Salami, Soppressata, Spice Coppa and Prosciutto di Parma

CHEESES CHOOSE 3 OF THE FOLLOWING

Galbani Dolcelatte Gorgonzola, Pecorino Toscano, Provolone and Cacciocavalla Ragusano

Served with Roman Artichokes, Stuffed Cherry Peppers, Cerignola Olives and Marinated Vegetables as well as Freshly Baked Tuscan Breads and Flatbread

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TACO DISPLAY (\$18 per guest)

Crumbled Queso Fresco, Sour Cream, Salsa Roja, Shaved Cabbage, Pico de Gallo with Sides of Black Bean & Salad, Grilled Asparagus, Avocado, Cilantro & Citrus Vinaigrette

Proteins (CHOOSE 3 OF THE FOLLOWING)

Carne Asada, Carnitas, Chicken Mole, Grilled Tilapia

KEBAB DISPLAY (\$23 per guest)

CHOOSE 3 OF THE FOLLOWING:

- Grilled Mushrooms, Onions, Zucchini and Tri-Color Peppers, Yogurt, Garlic & Ginger Sauces
- Marinated Chicken with Green Peppers & Onions
- Mustard Beef with Mushrooms & Onions
- Curried Shrimp with Sugar Snap Pea Pods
- Cumin and Coriander Marinated Lamb
- Served with Basmati Saffron Rice, Garlic Hummus & Pita Bread

SLIDER DISPLAY (\$17 per guest)

Proteins (CHOOSE 3 OF THE FOLLOWING)

SIRLOIN, CHICKEN PARMESAN, LAMB, TURKEY

Cheeses (CHOOSE 3 OF THE FOLLOWING)

CHEDDAR, SWISS, FETA, AMERICAN, GORGONZOLA, BRIE, 5-YEAR AGED GOUDA

SWEETS DISPLAY (\$15 per guest)

CHOOSE 1 OF THE FOLLOWING

- Assorted Mini Cheesecakes (variety of 3)
- Assorted Cakes (variety of 3)
- Assorted Mini Pastries: Éclairs, Cannolis, Cream Puffs, Napoleons, Fruit Tarts, Chocolate Mousse Cups (choice of 3)

REGAL SWEETS DISPLAY (\$25 per guest)

CHOOSE 1 OF THE FOLLOWING

- Assorted Mini Cheesecakes (variety of 3)
- Assorted Cakes (variety of 3)
- Assorted Mini Pastries: Éclairs, Cannolis, Cream Puffs, Napoleons, Fruit Tarts, Chocolate Mousse Cups (choice of 3)

INCLUDED

Chocolate Covered Strawberries

Fresh Fruit Platter and Seasonal Berries Bowl

Assortment of European Butter Cookies

INCLUDED

AVOCADO, PICKLE CHIPS, PICKLED ONIONS,
SAUTÉED WILD MUSHROOMS, BBQ BACON ONION RELISH,
JALAPEÑO AIOLI, HORSERADISH CREAM BRIOCHE
BUNS & PRETZEL ROLLS

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Sample menus below based on 100 guests

EXAMPLE 1

\$73 PER GUEST

DISPLAYS

- MEDITERRANEAN DISPLAY
- SLIDER DISPLAY
- SWEETS DISPLAY

BEVERAGES

- BEER & WINE BAR
(INCLUDES 2 BARTENDERS)

EXAMPLE 2

\$112 PER GUEST

HORS D'OEUVRES

- CHICKEN PINEAPPLE SKEWERS
- PROSCIUTTO WRAPPED ASPARAGUS WITH GORGONZOLA AND BALSAMIC GLAZE

DISPLAYS

- CARVING STATION
(INCLUDES 1 ATTENDANT)
- TACO DISPLAY
- SWEETS DISPLAY

BEVERAGES

- SPIRITS BAR
(INCLUDES 2 BARTENDERS)

Example 3

\$155 per guest

HORS D'OEUVRES

- BAKED BRIE WITH RASPBERRY COMPOTE & ALMONDS
- SMOKED SALMON TARTAR, FRESH DILL AND CREME FRAISE ON RYE CRISP
- LOLLIPOP LAMB CHOPS

DISPLAYS

- CARVING STATION
(INCLUDES 1 ATTENDANT)
- TACO DISPLAY
- KEBAB DISPLAY
- DESSERT DISPLAY

BEVERAGES

- DISTINCT SPIRITS BAR
(INCLUDES 2 BARTENDERS)

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

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Spirits

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OUR SPIRITS MENU OFFERS A 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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