

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.

MEDITERRANEAN PROMENADE

\$52 per guest for 2 entrees

\$62 per guest for 3 entrees

\$72 per guest for 4 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 4)

- 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

\$54 per guest for 2 entrees

\$64 per guest for 3 entrees

\$74 per guest for 4 entrees

SALADS (BOTH INCLUDED)

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

ENTREES (CHOOSE UP TO 4)

- 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 AND 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

\$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).



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.

FRENCH BASSERIE

\$55 per guest for 2 entrees

\$65 per guest for 3 entrees

\$75 per guest for 4 entrees

SALADS (BOTH INCLUDED)

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

ENTREES (CHOOSE UP TO 4)

- 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
- DAUPHINOISE (ADD \$2)
- HARICOT VERT, LEMON BUTTER
- RATATOUILLE
- OVEN ROASTED SEASONAL FRESH VEGETABLES

DESSERT

ASSORTMENT OF FRENCH PASTRIES

RUSH STREET STEAK HOUSE

\$58 per guest for 2 entrees

\$68 per guest for 3 entrees

\$78 per guest for 4 entrees

SALADS (BOTH INCLUDED)

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

ENTREES (CHOOSE UP TO 4)

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

DESSERT

ASSORTMENT OF FRENCH PASTRIES

\$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).

Spirits

Halim Time & Glass Museum

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)

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