



Halim Time & Glass Museum

OUR PLATED DINNER IS SERVED IN 3 COURSES.
FINAL ENTREE COUNT NEEDED 15 DAYS PRIOR TO
EVENT. APPETIZERS OPTIONAL.

\$53 per guest for starter, entree & dessert

STARTER HOST TO 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
- Minestrone

INCLUDE BOTH SOUP AND SALAD FOR \$9.

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, Cherry Tomatoes, Aegean Capers, Kalamata Olives, Feta Cheese & Red Wine Extra Virgin Olive Oil

ENTREE HOST TO CHOOSE 2 OF THE FOLLOWING, WITH EACH GUEST SELECTING 1. ADDITIONAL CHOICES ALLOWED AT \$13 PER GUEST (FOR ALL GUESTS):

- 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 \$14)
- Grilled Petit Filet Crowned with Two Jumbo Shrimp, Parmigiana-Reggiano Scalloped Potatoes & Roasted Market Vegetables (add \$14)
- Roasted Halibut with Artichoke & Sun-dried Tomatoes White Wine Butter Sauce, & Sautéed Kale & Anna Potatoes (add \$14)
- Filet Mignon (8 oz.) with Truffle Butter, Parmigiana-Reggiano Scalloped Potatoes, Roasted Market Vegetables (add \$15)
- Herb Crusted Mediterranean Rack of Lamb with Whole Grain Mustard au jus, Roasted Fingerling Potatoes with Garlic Butter, Roasted Market Vegetables (add \$18)
- Filet & Halibut, Grilled Asparagus Spears with Lemon Oil & Roasted Fingerling Potatoes (add \$26)

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

MINIMUM ROOM PRICING APPLIES, PLEASE SPEAK WITH YOUR CONSULTANT

PRICES NOT INCLUSIVE OF SERVICE AND CULINARY STAFF (\$25 PER GUEST), ROOM RENTAL FEE & TAX (CURRENTLY 10.25% FOR FOOD & 16.25% FOR ALCOHOL).

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DESSERT HOST TO 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 DISPLAY (optional - additional charges apply)

COLD **\$39 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

HOT **\$39 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
- Spinach Feta Phyllo Puffs
- Chicken Pineapple Skewers
- Mediterranean Phyllo Purse: Sun-dried Tomatoes, Kalamata Olive and Artichoke Heart
- Artichoke Heart Au Gratin

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Sample menus below based on 100 guests

EXAMPLE 1

\$53 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 Grits, Braised Greens (50 guests)

DESSERT

- Strawberry Cheesecake

BEVERAGES

- Soda & Coffee Service

EXAMPLE 2

\$95 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 Grits, Braised Greens (60 guests)

DESSERT

- Apple Tart with Ice Cream

BEVERAGES

- Beer & Wine Bar for 2 hours (Includes 2 Bartenders)

EXAMPLE 3

\$121 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)

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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 two hours, \$6 for each additional hour
SPIRITS BAR	\$26	per guest for first two hours, \$7 for each additional hour
DISTINCT SPIRITS BAR	\$32	per guest for first two hours, \$9 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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