Chagall

Halim Time & Glass Museum

A combination of passed and stationary options, this Reception Lunch offers the best of both worlds. Tailor the menu to your specific needs for a successful event.

$35 per guest for one display plus three passed hors d'oeurves
$53 per guest for two displays plus three passed hors d'oeurves
$66 per guest for two displays plus five passed hors d'oeurves plus dessert

Pasta Display

(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

Taco Display

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

Slider Display

Avocado, Pickled Chips, Onions, Sautéed Wild Mushrooms, BBQ Bacon Onion Relish, Jalapeño Aioli, Horseradish Cream Brioche Buns, Pretzel Rolls

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

Sushi Display *(Add $7)*

(Choose 3 of the following)
Nigiri Tuna, Salmon, Yellowtail, Whitefish, Shrimp, Fresh Water Eel, California, Spicy Tuna & Cucumber, Yellowtail & Scallion, Salmon & Avocado, Vegetable

Hors D'oeurves

Cold

- Caprese Skewers with Cherry Tomatoes, Fresh Mozzarella, Pesto, Balsamic
- Pepper & Artichoke Crostini
- Roasted Red Pepper Hummus with Pita Chips

Hot

- Baked Brie with Raspberry Compote & Almonds in a Phyllo Cup
- Feta Cheese Phyllo Puffs
- Spinach & Feta Phyllo Puffs
- Crispy Vegetable Spring Rolls

Dessert

- 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)*

$3 per guest for soda & coffee.
Bar available, See Spirits menu.

Extra charge of 20% per hour for events more than 2 hours

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

Chagall
Halim Time & Glass Museum

A combination of passed and stationary options, this Reception Lunch offers the best of both worlds. Tailor the menu to your specific needs for a successful event.

Sample menus below based on 100 guests

Example 1

$38 per guest

Hors D'oeurves

- Spinach & Feta Phyllo Puffs
- Crispy Vegetable Spring Rolls
- Pepper & Artichoke Crostini

Displays

- Taco Display

Beverages

- Soda & Coffee service

Example 2

$56 per guest

Hors D'oeurves

- Spinach & Feta Phyllo Puffs
- Crispy Vegetable Spring Rolls
- Pepper & Artichoke Crostini

Displays

- Taco Display
- Pasta Display

Beverages

- Soda & Coffee service

Example 3

$96 per guest

Hors D'oeurves

- Caprese Skewers with Cherry Tomatoes, Fresh Mozzarella, Pesto & Balsamic
- Feta Cheese Phyllo Puffs
- Crispy Vegetable Spring Rolls
- Spinach & Feta Phyllo Puffs
- Pepper & Artichoke Crostini

Displays

- Taco Display
- Pasta Display

Dessert

- Assorted Mini Cheesecakes

Beverages

- Beer & wine for 2 hours *(includes 2 bartenders)*

$3 per guest for soda & coffee.
bar available, See Spirits menu.

Extra charge of 20% per hour for events more than 2 hours

Minimum room pricing applies, Please speak with your consultant
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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).

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