

Wallingford

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 two displays with a two hour bar for any evening reception. Hors d'oeuvres included.

HORS D'OEUVRES (Choose 3)

COLD

- 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
- Bruschetta on Parmesan Crostini with Cherry Tomatoes, Garlic and Balsamic

+\$3 PER GUEST

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

+\$6 PER GUEST

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

HOT

- 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

+\$6 PER GUEST

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

PRICING INCLUDES SODA & COFFEE | BAR AVAILABLE, SEE SPIRITS MENU

MINIMUM ROOM PRICING APPLIES, PLEASE SPEAK WITH YOUR CONSULTANT

PRICES NOT INCLUSIVE OF 23% SERVICE CHARGE & TAX (CURRENTLY 10.25% FOR FOOD & 16.25% FOR ALCOHOL).

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MEDITERRANEAN DISPLAY (\$24 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 (\$35 per guest)

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 (\$28 per guest)

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 (\$43 per guest)

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 Glace Apple & Sage
- Stuffed Pork Loin with Apple Cider Demi-Glace
- Oven Baked Turkey Roast with Sage Gravy

*Served with Assorted Dinner Rolls
Attendant included*

ANTIPASTO DISPLAY (\$29 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 (\$29 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 (\$35 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 (\$28 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 (\$26 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 (\$35 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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EXAMPLE 1

\$75 PER GUEST

HORS D'OEUVRES

- Caprese Skewers with Cherry Tomatoes, Fresh Mozzarella, Pesto & Balsamic
- Pepper & Artichoke Crostini
- CHICKEN PINEAPPLE SKEWERS

DISPLAYS

- SLIDER DISPLAY
- SWEETS DISPLAY

BEVERAGES

- BEER & WINE BAR

EXAMPLE 2

\$127 PER GUEST

HORS D'OEUVRES

- CHICKEN PINEAPPLE SKEWERS
- PROSCIUTTO WRAPPED ASPARAGUS WITH GORGONZOLA AND BALSAMIC GLAZE
- Caprese Skewers with Cherry Tomatoes, Fresh Mozzarella, Pesto & Balsamic

DISPLAYS

- CARVING STATION
- TACO DISPLAY
- SWEETS DISPLAY

BEVERAGES

- SPIRITS BAR

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