

Iniscall

Halim Time & Glass Museum

OUR PLATED DINNER IS SERVED
IN 3 COURSES.

\$66 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 \$11 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

Upgraded Choices:

- Slow Roasted Braised Beef Short Ribs with Pommery Mustard Reduction, Garlic Mashed Potatoes & Roasted Baby Carrots (add \$11)
- Grilled Petit Filet Crowned with Two Jumbo Shrimp, Parmigiana-Reggiano Scalloped Potatoes & Roasted Market Vegetables (add \$11)
- Roasted Halibut with Artichoke & Sun-dried Tomatoes White Wine Butter Sauce, & Sautéed Kale & Anna Potatoes (add \$11)
- Filet Mignon (8 oz.) with Truffle Butter, Parmigiana-Reggiano Scalloped Potatoes, Roasted Market Vegetables (add \$12)
- Herb Crusted Mediterranean Rack of Lamb with Whole Grain Mustard au jus, Roasted Fingerling Potatoes with Garlic Butter, Roasted Market Vegetables (add \$15)
- Filet & Halibut, Grilled Asparagus Spears with Lemon Oil & Roasted Fingerling Potatoes (add \$21)

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).

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

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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)

CHOICE OF 3 HORS D'OEUVRES (+\$10 PER GUEST)

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

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
- 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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EXAMPLE 1

\$66 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 Gritsa, Braised Greens (50 guests)

DESSERT

- Strawberry Cheesecake

BEVERAGES

- Soda & Coffee Service

EXAMPLE 2

\$91 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 Gritsa, Braised Greens (60 guests)

DESSERT

- Apple Tart with Ice Cream

BEVERAGES

- Beer & Wine Bar for 2 hours

EXAMPLE 3

\$117 PER GUEST

HORS D'OEUVRES

- Spinach Feta Phyllo Puffs
- Roasted Red Pepper Hummus with Pita Chips
- Artichoke Heart Au Gratin

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

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