

Willard

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.

MINIMUM 75 GUESTS FOR ALL BUFFETS

MEDITERRANEAN PROMENADE

\$67 per guest for 2 entrees

\$83 per guest for 3 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 3)

- 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 Parmesan
- Roasted Vegetable Couscous
- Hummus, Grilled Pita, Tzatziki Yogurt Sauce

DESSERT

Greek and Italian Pastries

CLASSIC AMERICANA

\$73 per guest for 2 entrees

\$84 per guest for 3 entrees

SALADS (BOTH INCLUDED)

- Baby Field Greens, Granny Smith Apples, Candied Walnuts, Raspberry Dressing
- Waldorf Salad

ENTREES (CHOOSE UP TO 3)

- 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 & 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

PRICING INCLUDES COFFEE AND TEA.
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 AND 16.25% FOR ALCOHOL)

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

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FRENCH BRASSERIE

\$74 per guest for 2 entrees

\$86 per guest for 3 entrees

SALADS (BOTH INCLUDED)

- Traditional Salad Nicoise with Champagne Tarragon Vinaigrette
- Frisse with Bibb Lettuce, Bacon, Dijon Dressing

ENTREES (CHOOSE UP TO 3)

- Roasted Chicken with Shallots, Herbs de Province
- Chicken Fricassee, Pearl Onions, Forest mushrooms, Chablis Cream Sauce
- Shrimp Provencal, 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
- Haricot Vert, Lemon Butter
- Ratatouille
- Oven Roasted Seasonal Fresh Vegetables

DESSERT

Assortment of French Pastries

RUSH STREET STEAK HOUSE

\$78 per guest for 2 entrees

\$90 per guest for 3 entrees

SALADS (BOTH INCLUDED)

- Iceberg Wedge Smoked Bacon, Roma Tomatoes & Blue Cheese Dressing
- Caesar Salad, Garlic Croutons & Shaved Parmigiano-Reggiano

ENTREES (CHOOSE UP TO 3)

- 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 & Sea Salt
- Roasted Garlic Mashed Potatoes
- Baked Potatoes, Condiments
- Roasted Market Vegetables
- Roasted Brussels Sprouts with Pancetta
- Creamed Spinach

DESSERT

Assortment of French Pastries

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