

# 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 Skewer, Fresh Mozzarella, Tomato, Basil, Balsamic
- Salami Cornucopia with Cream Cheese, Onion Jam, Walnuts
- Classic Deviled Eggs with Candied Bacon
- Caper Dill Tuna Cucumber Wheels
- Goat Cheese with Fig Jam and Balsamic Glaze on Crostini
- Eggplant Caponata, Sourdough Crisp, Parmigiano-Reggiano
- Tangy Thai Chicken Canape

+\$4 PER GUEST

- Prosciutto Wrapped Asparagus, Lemon Zest, Parmesan
- Smoked Salmon on Pumpnickel, Dill Caper, Chive Crème

+\$8 PER GUEST

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

### HOT

- Ancient Grain Arancini with Pomodoro Sauce
- Crispy Vegetable Rolls with Tangy Sweet & Sour Sauce
- Homemade Spanakopita
- Classic Meatball: Swedish, Pomodoro, or Lemon Mint Yogurt
- Artichoke Heart with Roasted Bell Pepper, Pesto Cream on Crostini
- Baked Brie Cups with Raspberry Compote and Almonds
- Chicken Pineapple Skewers

+\$8 PER GUEST

- Speared Tenderloin of Beef and Horseradish Cream with Microgreens & 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 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)

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## MEDITERRANEAN DISPLAY *(\$29 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 *(\$42 per guest)*

(Choose 3 of the following)

Nigiri Tuna, Salmon, Yellowtail, Whitefish, Shrimp, Fresh Water Eel, California Roll, Spicy Tuna & Cucumber Roll, Yellowtail & Scallion Roll, Salmon & Avocado Roll, Vegetable Roll

## PASTA DISPLAY *(\$34 per guest)*

(Choose 3 of the following)

- Rigatoni, Plum Tomatoes, Shallots & Mascarpone Cheese with Vodka Sauce
- Mushroom Ravioli with Marinara
- Three Cheese Tortellini with Garlic & Oil
- Spinach Fusilli, Italian Sausage, Basil with Spicy Tomato Cream

## CARVING STATION *(\$52 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 *(\$35 per guest)*

**Meats** (Choose 3 of the following)

Genoa Salami, Soppressata, Spicy Coppa, 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 & Flatbread*

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## TACO DISPLAY (\$35 per guest)

Crumbled Queso Fresco, Sour Cream, Salsa Roja, Shaved Cabbage, Pico de Gallo with Sides of Black Beans, Salad, Grilled Asparagus, Avocado, Cilantro, Citrus Vinaigrette

**Proteins** (Choose 3 of the following)

Carne Asada, Carnitas, Chicken, Grilled Tilapia

## SWEETS DISPLAY (\$31 per guest)

- Assorted Mini Cheesecakes (variety of 3)
- Assorted Cakes (variety of 3)
- Assorted Mini Pastries: Eclairs, Cannoli, Cream Puffs, Napoleons, Fruit Tarts, Chocolate Mousse Cups (choice of 3)

## KEBAB DISPLAY (\$42 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

## REGAL SWEETS DISPLAY (\$42 per guest)

- Assorted Mini Cheesecakes (variety of 3)
- Assorted Cakes (variety of 3)
- Assorted Mini Pastries: Eclairs, Cannoli, Cream Puffs, Napoleons, Fruit Tarts, Chocolate Mousse Cups

Included:

Chocolate Covered Strawberries  
Fresh Fruit Platter & Seasonal Berries Bowl  
Assortment of European Butter Cookies

## SLIDER DISPLAY (\$34 per guest)

Avocado, Pickle Chips, Onions, Sauteed Wild Mushrooms, BBQ Bacon Onion Relish, Jalapeno Aioli, Horseradish Cream, Brioche Buns, Pretzel Rolls

Assorted Cheeses

**Proteins** (Choose 2 of the following)

Sirloin, Chicken Parmesan, Lamb, Turkey

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## EXAMPLE 1

**\$90 PER GUEST**

### HORS D'OEUVRES

- Caprese Skewer, Fresh Mozzarella, Tomato, Basil, Balsamic
- Artichoke Heart with Roasted Bell Pepper, Pesto Cream on Crostini
- Chicken Pineapple Skewers

### DISPLAYS

- Slider Display
- Sweets Display

### BEVERAGES

- 2-Hour Beer & Wine Bar

## EXAMPLE 2

**\$152 PER GUEST**

### HORS D'OEUVRES

- Caprese Skewer, Fresh Mozzarella, Tomato, Basil, Balsamic
- Prosciutto Wrapped Asparagus, Lemon Zest, Parmesan
- Chicken Pineapple Skewers

### DISPLAYS

- Carving Station
- Taco Display
- Sweets Display

### BEVERAGES

- 2-Hour Spirits Bar

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