

Driscoll

Halim Time & Glass Museum

OUR PLATED DINNER IS SERVED IN 3 COURSES.
FINAL ENTREE COUNT NEEDED 15 DAYS PRIOR
TO EVENT.

\$79 per guest for starter, entree, and dessert

STARTER HOST TO CHOOSE 1 OF THE FOLLOWING

Soups

- Forest Mushroom Soup with Madeira Cream
- Tomato Basil Bisque with Asiago Crostini
- Chicken Consommé
- Cream of Broccoli
- Minestrone

Include both soup and salad for \$11 per guest.

Salads

- Museum Salad, Endive, Tomato, Shaved Fennel, Artichoke Hearts, White French Dressing
- Wedge, Blue Cheese, Grape Tomatoes, Bacon, Red Onion, White French Dressing
- Spinach Salad, Raspberries, Goat Cheese, Toasted Slivered Almonds, Sherry Vinaigrette
- Santorini Salad, Baby Romaine Mix, Fresh Dill, Cherry Tomatoes, Cucumbers, Feta Crumbles, EVOO Lemon Vinaigrette
- Classic Caesar with Parmigiano-Reggiano, Homemade Croutons

ENTREE HOST TO CHOOSE 2 OF THE FOLLOWING, WITH EACH GUEST SELECTING 1. ADDITIONAL CHOICES ALLOWED AT \$13 PER GUEST (FOR ALL GUESTS).

- Ratatouille Tart De Province, Quinoa Pilaf, Seasonal Vegetables (*No Sides*)
- Wild Mushroom Ravioli with Cream Sauce, Roasted Portobello Mushrooms, Red Peppers (*No Sides*)
- Chicken Nouvelle, Honey Green Peppercorn Sauce
- Pan Roasted Chicken Piccata with Lemon Caper Sauce
- Grilled Atlantic Salmon with choice of Mustard Maple Sauce, Orange Rosemary Glaze or Champagne Tarragon Sauce

Upgraded Choices:

- Slow Roasted Braised Beef Short Ribs with Pommery Mustard Reduction (add \$13)
- Grilled Petit Filet Crowned with Two Jumbo Shrimp (add \$13)
- Roasted Halibut with Artichoke & Sun-dried Tomatoes White Wine Butter Sauce (add \$13)
- Filet Mignon (8 oz.) with Truffle Butter (add \$14)
- Herb Crusted Mediterranean Rack of Lamb with Whole Grain Mustard Au Jus, (add \$18)
- Duet of Filet & Halibut (add \$25)

VEGETABLE SIDES

- Steamed Vegetables
- Haricot Vert in a Ring
- Glazed Tarragon Carrots
- Oven Roasted Zucchini and Yellow Squash, Red Pepper

STARCH SIDES

- Oven Roasted Fingerling Potatoes
- Idaho Potato Parsnip Puree
- Israeli Herbed Couscous
- Wild Rice Medley

PLEASE CHOOSE 1 STARCH SIDE AND 1 VEGETABLE SIDE FOR ALL ENTREES

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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DESSERT HOST TO CHOOSE 1 OF THE FOLLOWING

- Strawberry Cheesecake with Strawberry Coulis
- Almond Torte
- 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 (OPTIONAL - ADDITIONAL CHARGES APPLY)

CHOICE OF 3 HORS D'OEUVRES

COLD

+\$12 per guest

HOT

- 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

- 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

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EXAMPLE 1

\$79 PER GUEST

STARTER

- Tomato Basil Bisque with Asiago Crostini

ENTREE

- Grilled Atlantic Salmon, Roasted Fingerling Potatoes, Glazed Tarragon Carrots (50 guests)
- Chicken Nouvelle, Honey Green Peppercorn Sauce, Roasted Fingerling Potatoes, Glazed Tarragon Carrots (50 guests)

DESSERT

- Strawberry Cheesecake

BEVERAGES

- Coffee and Tea Service

EXAMPLE 2

\$109 PER GUEST

STARTER

- Wedge, Blue Cheese, Grape Tomatoes, Bacon, Red Onion, White French Dressing

ENTREE

- Grilled Petit Filet Crowned with Two Jumbo Shrimp, Idaho Potato Parsnip Puree, Haricot Vert in a Ring (40 guests)
- Chicken Nouvelle, Honey Green Peppercorn Sauce, Idaho Potato Parsnip Puree, Haricot Vert in a Ring (60 guests)

DESSERT

- Tiramisu

BEVERAGES

- 2-Hour Beer & Wine Bar
- Coffee and Tea Service

EXAMPLE 3

\$140 PER GUEST

HORS D'OEUVRES

- Caprese Skewer, Fresh Mozzarella, Tomato, Basil, Balsamic
- Homemade Spanakopita
- Classic Deviled Eggs with Candied Bacon

STARTER

- Forest Mushroom Soup with Maderia Cream

ENTREE

- Herb Crusted Mediterranean Rack of Lamb with Whole Grain Mustard Au Jus, Roasted Fingerling Potatoes, Oven Roasted Zucchini and Yellow Squash, Red Pepper (100 guests)

DESSERT

- Du Monde Chocolate Cake with Chocolate Mousse

BEVERAGES

- 2-Hour Museum Spirits Bar
- Coffee and Tea Service

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