# Armstrong

Halim Time & Glass Museum

Our Buffet Lunch offers a variety of options at a reasonable price point. Enjoy the freshest ingredients along with a menu tailored to your needs.

**$29** per guest

## Entrees Choose up to 2 of the following:

- Beef Sirloin, Merlot Demi Glace
- Whole Ancho Rubbed Skirt Steak, Carolina BBQ Sauce
- Chicken Lemony, Capers
- Chicken Vesuvio, Garlic, Rosemary
- Chicken Fricassee, Pearl Onions, Forest Mushrooms, Chablis Cream Sauce
- Pork Loin Madeira, Forest Mushrooms
- Grilled Salmon, Mustard Maple Glaze
- Rigatoni alla Vodka, Mascarpone Cheese, Shaved Parmigiana-Reggiano
- Italian Sausage with Sautéed Pepper
- Shrimp Provencal, Tomato Garlic
- Braised Lamb Shanks, Thyme, Oregano, Merlot
- Trout Meuniere, Creamy Lemon Butter Sauce, Almonds
- Stout Braised Short Rib

## Desserts Choose 2 of the following:

- Raspberry Chocolate Mousse
- Carrot Cake
- Strawberry Shortcake
- Lemon Coconut Cake
- Almond Cake
- Assorted Pastries

## Sides Choose 3 of the following:

- Arugula, Cherry Tomatoes, Sliced Strawberries, Toasted Almonds, Champagne Vinegar, Extra Virgin Olive Oil
- Spring Mixed Greens, Grape Tomato, Radish, Cucumber, Balsamic Vinaigrette
- Romaine, House Crouton, Shaved Parmigiana-Reggiano, Caesar Dressing
- Herb Dusted Fingerling Potatoes, Extra Virgin Olive Oil
- Roasted Garlic Mashed Potatoes
- Vesuvio Style Quartered Potatoes
- Grilled Red Peppers, Mushrooms & Asparagus
- Seasonal Fresh Vegetables
- Roasted Market Vegetables
- Roasted Brussels Sprouts with Pancetta
- Creamed Spinach
- Haricot Vert, Lemon Butter
- Four Cheese Macaroni

$3 per guest for soda & coffee.
Bar available, See Spirits menu.

Extra charge of 20% per hour for events more than 2 hours

Minimum room pricing applies, Please speak with your consultant
Prices not inclusive of service and culinary staff ($25 per guest), room rental fee & tax (currently 10.25% for food & 16.25% for alcohol).

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