

# 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.

**\$56** PER GUEST

## ENTREES

CHOOSE UP TO 2 OF THE FOLLOWING:

- Beef Sirloin, Merlot Demi Glace (+\$5/guest)
- Whole Ancho Rubbed Skirt Steak, (+\$5/guest) 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 (+\$6/guest)
- Trout Meuniere, Creamy Lemon Butter Sauce, Almonds
- Stout Braised Short Rib (+\$5/guest)

## 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

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 AND 16.25% FOR ALCOHOL).