

# Chagall

Halim Time & Glass Museum

A COMBINATION OF PASSED AND STATIONARY OPTIONS, THIS RECEPTION LUNCH OFFERS THE BEST OF BOTH WORLDS. TAILOR THE MENU TO YOUR SPECIFIC NEEDS FOR A SUCCESSFUL EVENT.

**\$50** per guest for one display plus three passed hors d'oeuvres

**\$72** per guest for two displays plus three passed hors d'oeuvres

**\$88** per guest for two displays plus five passed hors d'oeuvres plus dessert

## PASTA DISPLAY

(CHOOSE 2 OF THE FOLLOWING)

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

## TACO DISPLAY

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

**Proteins** (CHOOSE 3 OF THE FOLLOWING)

Carne Asada, Carnitas, Chicken Mole, Grilled Tilapia

## HORS D'OEUVRES

### COLD

- Caprese Skewers with Cherry Tomatoes, Fresh Mozzarella, Pesto, Balsamic
- Pepper & Artichoke Crostini
- Roasted Red Pepper Hummus with Pita Chips

### HOT

- Baked Brie with Raspberry Compote & Almonds in a Phyllo Cup
- Feta Cheese Phyllo Puffs
- Spinach & Feta Phyllo Puffs
- Crispy Vegetable Spring Rolls

## SLIDER DISPLAY

Avocado, Pickled Chips, Onions, Sautéed Wild Mushrooms, BBQ Bacon Onion Relish, Jalapeño Aioli, Horseradish Cream Brioche Buns, Pretzel Rolls

**Proteins** (CHOOSE 3 OF THE FOLLOWING)

Sirloin, Chicken Parmesan, Lamb, Turkey

**Cheeses** (CHOOSE 3 OF THE FOLLOWING)

Cheddar, Swiss, Feta, American, Gorgonzola, Brie, 5-Year Aged Gouda

## DESSERT

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

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).

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## EXAMPLE 1

\$50 PER GUEST

### HORS D'OEURVES

- SPINACH & FETA PHYLLO PUFFS
- CRISPY VEGETABLE SPRING ROLLS
- PEPPER & ARTICHOKE CROSTINI

### DISPLAYS

- TACO DISPLAY

### BEVERAGES

- SODA & COFFEE SERVICE

## EXAMPLE 2

\$72 PER GUEST

### HORS D'OEURVES

- SPINACH & FETA PHYLLO PUFFS
- CRISPY VEGETABLE SPRING ROLLS
- PEPPER & ARTICHOKE CROSTINI

### DISPLAYS

- TACO DISPLAY
- PASTA DISPLAY

### BEVERAGES

- SODA & COFFEE SERVICE

## EXAMPLE 3

\$88 PER GUEST

### HORS D'OEURVES

- CAPRESE SKEWERS WITH CHERRY TOMATOES, FRESH MOZZARELLA, PESTO & BALSAMIC
- FETA CHEESE PHYLLO PUFFS
- CRISPY VEGETABLE SPRING ROLLS
- SPINACH & FETA PHYLLO PUFFS
- PEPPER & ARTICHOKE CROSTINI

### DISPLAYS

- TACO DISPLAY
- PASTA DISPLAY

### DESSERT

- ASSORTED MINI CHEESECAKES

### BEVERAGES

- SODA & COFFEE SERVICE

PRICING INCLUDES SODA & COFFEE  
BAR AVAILABLE, SEE SPIRITS MENU.

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