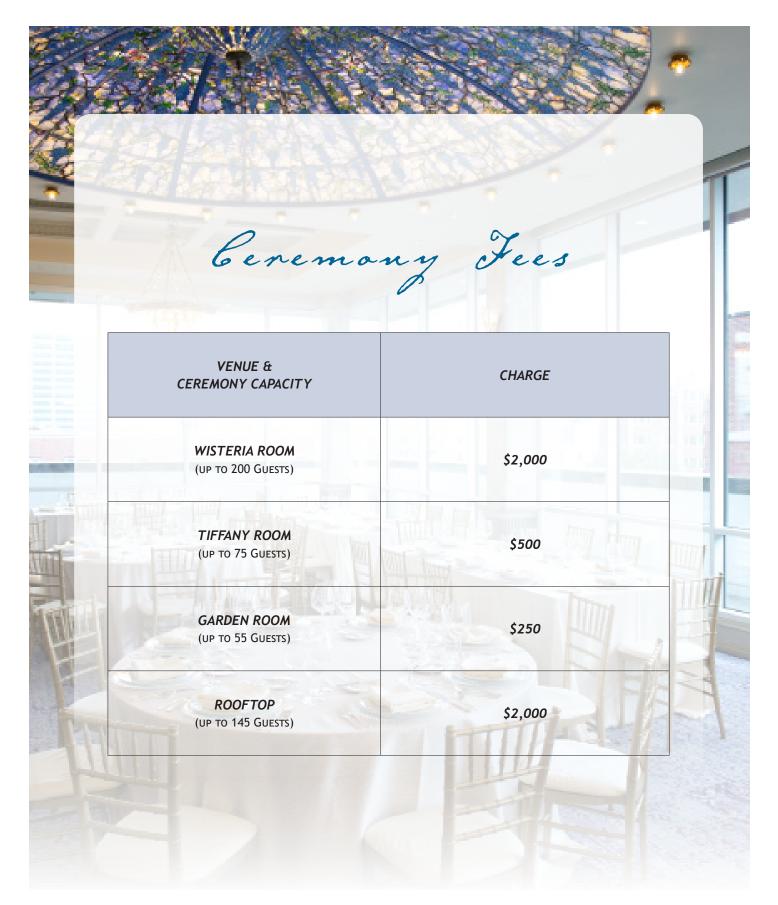


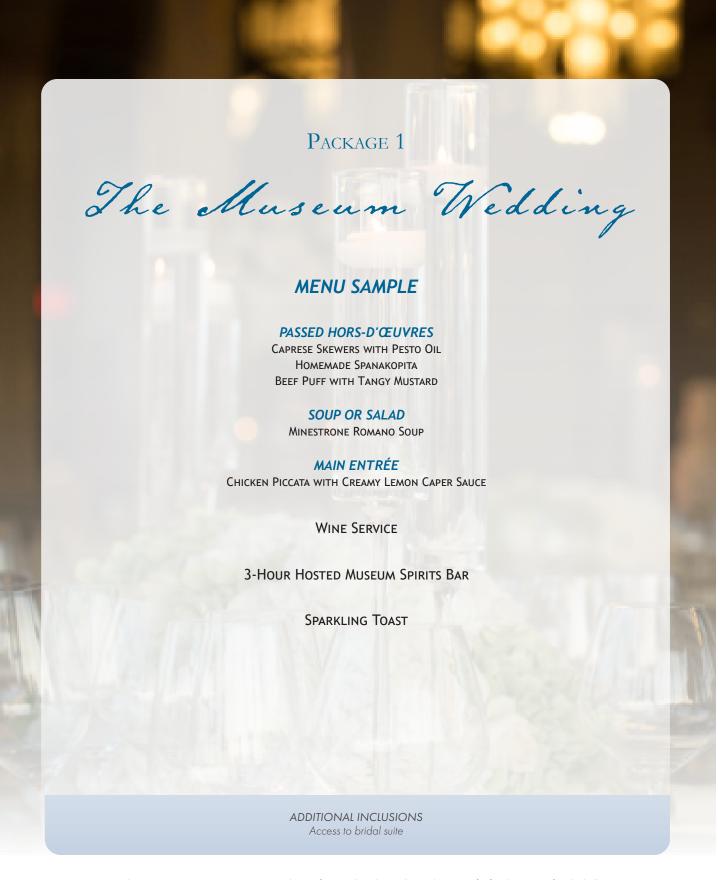
Wedding Tackages

THE MUSEUM WEDDING

Halim Time & Glass Museum







The Museum Wedding

WELCOMING

PASSED HORS-D'ŒUVRES - CHOOSE 3

COLD

- CAPRESE SKEWERS WITH PESTO OIL
- BRUSCHETTA WITH GARLIC PARMESAN CROSTINI, CHERRY DICED TOMATOES, GARLIC BALSAMIC
- SALAMI CORNUCOPIA WITH CREAM CHEESE, ONION JAM & WALNUTS
- GREEK SALAD ON CROSTINI

HOT

- ANCIENT GRAIN ARANCINI WITH POMODORO SAUCE
- CRISPY VEGETABLE ROLLS WITH TANGY SWEET & SOUR SAUCE
- HOMEMADE SPANAKOPITA
- CLASSIC MEATBALL SWEDISH OR POMODORO WITH LEMON MINT YOGURT

DINING

SOUP OR SALAD - CHOOSE 1

SOUP

- MINESTRONE ROMANO
- TOMATO BISQUE, BASIL ESSENCE, CHEESE CROSTINI
- CREAM OF POTATO LEEK

SALADS

- · MUSEUM: ENDIVE, TOMATO, SHAVED FENNEL, ARTICHOKE HEARTS, WHITE FRENCH DRESSING
- CLASSIC CAESAR: PARMIGIANO REGGIANO, HOMEMADE CROUTONS

ENTREÉS

CHICKEN OR VEGETARIAN - CHOOSE 2

CHICKEN

- CHICKEN PICCATA WITH CREAMY LEMON CAPER SAUCE
 GRILLED TOFU, RED PEPPER, BROCCOLI, THAI CHILI
- FINE HERBS ROASTED CHICKEN BREAST WITH PORT AU POIVRE SAUCE
- CHICKEN NOUVELLE WITH HONEY GREEN PEPPERCORN
 FIRE-GRILLED VEGETABLE RISOTTO WITH
- CHICKEN DIJONAISE, HERBS DE PROVENCE, WHITE WINE, MUSTARD CREAM SAUCE

VEGETARIAN

- COCONUT SAUCE
- RATATOUILLE PARISIENNE IN A POCKET PUFF
- **RED PEPPER COULIS**
- MUSHROOM RAVIOLI, MADEIRA CREAM SAUCE
- GRILLED PORTOBELLA MUSHROOM STUFFED WITH MOZZARELLA SPINACH, VEGETABLE RAGOÛT
- BRIAMI, OVEN-ROASTED VEGETABLE MEDLEY, FFTA CRUMBLES



The Museum Wedding

BAR PACKAGE

3-HOUR HOSTED MUSEUM SPIRITS BAR + SPARKLING TOAST

MUSEUM SPIRITS BAR

- ABSOLUT VODKA
- BEEFEATER GIN
- BACARDI SILVER RUM
- DEWAR'S WHITE LABEL SCOTCH
- CANADIAN CLUB WHISKEY
- JACK DANIELS WHISKEY
- Jose Cuervo Tequila
- CHRISTIAN BROTHERS BRANDY
- Domestic Cordials

BEERS

CHOOSE 2 DOMESTIC & 2 IMPORTED

DOMESTIC

- MILLER LITE
- Coors Light
- SAM ADAMS

IMPORTED

- CORONA
- Heineken
- AMSTEL LIGHT
- STELLA ARTOIS
- KALIBER NON-ALCOHOLIC

WINES

CHOOSE 2 WHITE & 2 RED

WHITE

- CHARDONNAY
- PINOT GRIGIO
- SAUVIGNON BLANC

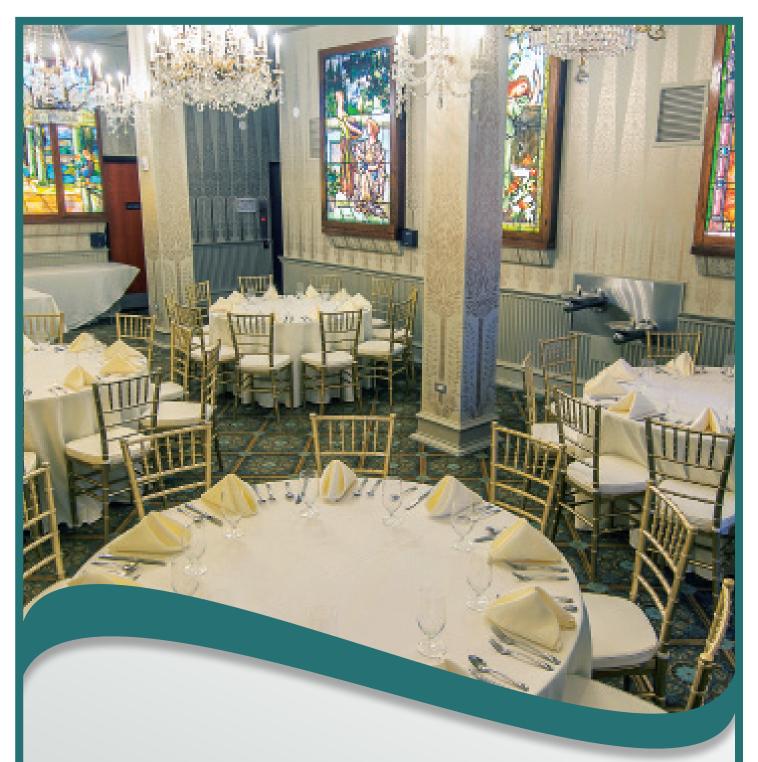
RED

- CABERNET SAUVIGNON
- MERLOT
- PINOT NOIR
- SYRAH

COST PER GUEST

\$160/GUEST

+ Tax & 23% Service Fee



Wedding Packages

THE LAFARGE WEDDING

Halim Time & Glass Museum



The La Fange Wedding

WELCOMING

PASSED HORS-D'ŒUVRES - CHOOSE 4

COLD

- DEVILED EGGS WITH CANDIED BACON
- GOAT CHEESE WITH FIG JAM & BALSAMIC GLAZE ON CROSTINI
- EGGPLANT CAPONATA, SOURDOUGH CRISP, PARMIGIANO REGGIANO
- CAPER DILL TUNA CUCUMBER WHEELS
- TANGY THAI CHICKEN CANAPE

HOT

- ARTICHOKE HEART WITH ROASTED BELL PEPPER, PESTO CREAM ON CROSTINI
- BAKED BRIE CUPS WITH RASPBERRY COMPOTE
 & ALMONDS
- PARMESAN STUFFED MUSHROOMS
- COCONUT SHRIMP WITH RÉMOULADE
- MEDITERRANEAN CHICKEN SKEWERS, TZATZIKI
- PORK & APPLE SKEWERS WITH BRANDY GLAZE

DINING

SOUP OR SALAD - CHOOSE 1

SOUP

- BUTTERNUT SQUASH
- CREAM OF ASPARAGUS WITH CRÈME FRAÎCHE

SALADS

- SANTORINI SALAD: BABY ROMAINE MIX, FRESH DILL, CHERRY TOMATOES, CUCUMBERS, FETA CRUMBLES, EVOO LEMON VINAGRETTE
- EVANSTON SALAD: MIXED GREENS, OVEN-ROASTED APPLES & BEETS, GOAT CHEESE, TOMATOES, RED ONION, APPLE CIDER GARLIC VINAGRETTE

ENTRÉES

FISH, CHICKEN OR VEGETARIAN - CHOOSE 2

FISH

- ATLANTIC SALMON, ROSEMARY ORANGE GLAZE
- OVEN ROASTED LAKE SUPERIOR WHITEFISH, LEMON GARLIC BEURRE BLANC

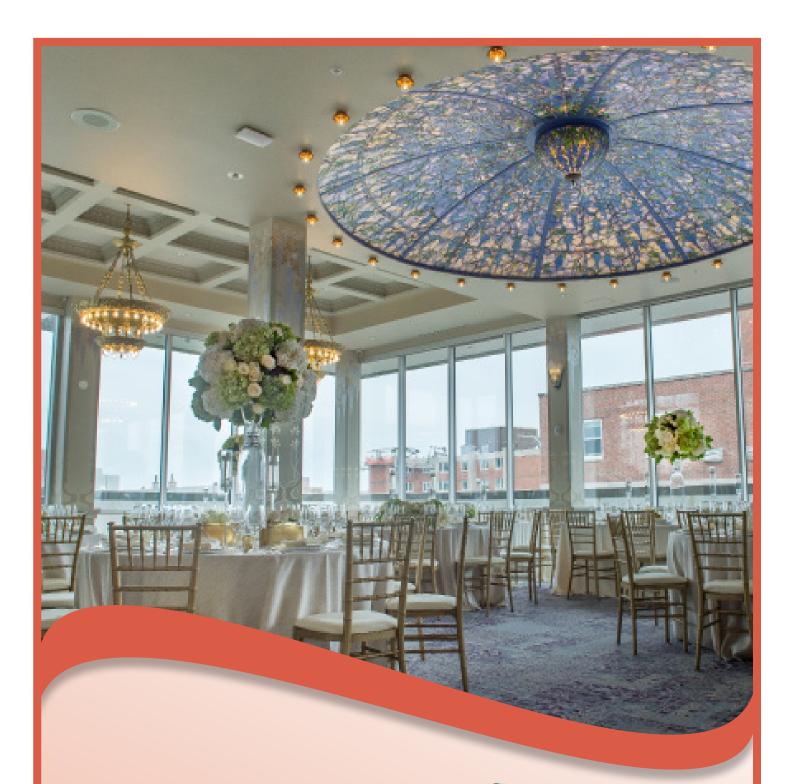
CHICKEN

- CHICKEN WELLINGTON WITH MUSHROOM DUXELLE & SHERRY CREAM SAUCE
- FREE RANGE STUFFED CHICKEN BREAST WITH TARRAGON & BRIE CHEESE, CRANBERRY PORT REDUCTION

VEGETARIAN

SEE MUSEUM WEDDING PACKAGE FOR OTHER OPTIONS





Wedding Packages

THE TIFFANY WEDDING

Halim Time & Glass Museum



The Tiffany Wedding

WELCOMING

PASSED HORS-D'ŒUVRES - CHOOSE 5

Gougère Puff

COLD

- SMOKED SALMON ON PUMPERNICKEL, DILL CAPER, CHIVE CRÈME
- PROSCIUTTO WRAPPED ASPARAGUS, GROUND PEPPER LEMON OIL, SPRINKLE PARMESAN CHEESE
- MEDITERRANEAN OR CAJUN SHRIMP SKEWERS
- GRILLED OCTOPUS-VALENCIA OR AEGEAN PREPARATION
- PÂTÉ ON HERB BAGUETTE TOAST, GRAIN MUSTARD, CORNICHON, RASPBERRY JAM

HOT

- BACON-WRAPPED MANCHEGO STUFFED DATES
- SESAME CHICKEN SATAY, CHILI-HOISIN SAUCE
- . BRAISED SHORT RIB TARTLET, ONION JAM
- MASCARPONE, ROASTED PEACHES, WALNUT FLATBREAD

DINING

SOUP OR SALAD - CHOOSE 1

SOUP

- FOREST MUSHROOM CREAM MADEIRA UNDER A DOME
- Organic Chicken Consommé, Julienne Vegetables, Pastini
- CREAM OF ASPARAGUS CRÈME FRAÎCHE

SALADS

- ORGANIC MESCLUN MIX W/RADICCHIO, HEARTS OF PALM, ARTICHOKE HEARTS, ASIAGO CHEESE, SHERRY-SHALLOT VINAIGRETTE
- Baby Spinach, Wild Mushrooms, Cherry Tomatoes, Seasonal Berries, Toasted Almonds, Gorgonzola Crumbles, Raspberry Vinaigrette
- SANTORINI SALAD, ROMAIN LETTUCE, FRESH DILL, CHERRY TOMATOES, CUCUMBERS, FETA CRUMBLES, EVOO LEMON VINAIGRETTE

ENTREÉS

BEEF, FISH, CHICKEN OR VEGETARIAN - CHOOSE 2

BEEF

- TORNADOES OF BEEF TENDERLOIN, MUSHROOM CABERNET DEMI & BÉARNAISE SAUCES
- HAND-CUT GARLIC HERB-CRUSTED
 FILET OF BEEF, SYRAH HERB ESSENCE

FISH

- CROÛTE, CREAM SPINACH,
 CHAMPAGNE DILL CREAM SAUCE
- GROUPER FILET, HERB CRUSTED, GINGER LIME SAUCE

CHICKEN & VEGETARIAN

SEE MUSEUM AND LAFARGE
PACKAGES FOR OTHER OPTIONS





Wedding Packages

THE VERSAILLES WEDDING

Halim Time & Glass Museum



FREE MUSEUM PASSES FOR NEXT DAY GALLERY ADMISSION

Package prices are per person & are not inclusive of service (23%) & tax (currently 10.25% for food & 16.25% for alcohol).

Additional discounts available for events held on Sunday through Friday. Minimum room charges apply.

Halim Time & Glass Museum

The Versailles Wedding

WELCOMING

PASSED HORS-D'ŒUVRES - CHOOSE 5

COLD

- CARPACCIO, TENDERLOIN, REGGIANO PARMIGIANO, ARUGULA
- Pâté on Herb Baguette Toast, Grain Mustard, Cornichon, Raspberry Jam
- CRÊPE, RED CAVIAR, CRÈME FRAÎCHE
- SHRIMP SHOOTER THREE WAYS AVOCADO CEVICHE/ BLOODY MARY/CAJUN
- CRABMEAT COCKTAIL ON ENDIVE, COGNANC RÉMOULADE
- SEA SCALLOP WITH GINGER LIME

HOT

- LOLLIPOP LAMB CHOPS, MINT-CUCUMBER YOGURT SAUCE
- BEEF TENDERLOIN ON CROSTINI, RED ONION JAM
- Duck Confit, Crostini with Parsnip Fig Jam
- THAI CHILI CHARGRILLED JUMBO SHRIMP, SWEET &
 SPICY SAUCE
- BACON-WRAPPED SHRIMP, SWEET & SOUR SAUCE
- CAPE COD MINI CRAB CAKE, COUNTRY MUSTARD SAUCE

DINING

SOUP OR SALAD - CHOOSE 1

SOUP

- CREAM OF WHITE ASPARAGUS CRÈME FRAÎCHE, CRABMEAT
- WILD MUSHROOM RAVIOLI, WILTED ARUGULA, BASIL BROTH

SALADS

- Caprese, Vine-Ripe Tomato, Fresh Mozzarella, Fresh Basil, Extra Virgin Kalamata Olive Oil Bai Samic Reduction
- BOSTON BIBB, FRISSEE, CRISPY PROSCIUTTO, DICED TOMATO, PORT POACHED PEARS, PARMIGIANO REGGIANO, PORT REDUCTION
- Napoleon of Gold & Red Beets, Fennel, Emulsion, Watercress, Goat Cheese, Citrus Vinaigrette

ENTRÉES

PREMIUM ENTRÉES, BEEF, FISH, CHICKEN OR VEGETARIAN - CHOOSE 2*

PREMIUM ENTRÉES & DUETS

- CENTER CUT FILET MIGNON, PAIRED WITH BUTTER AND ROASTED LOBSTER TAIL **
- CENTER-CUT FILET MIGNON, MUSHROOM CABERNET PAIRED WITH JUMBO SHRIMP SCAMPI
- CENTER-CUT FILET MIGNON, THYME COGNAC BUTTER, PAIRED WITH JUMBO LUMP CRAB CAKE, MUSTARD AIOLI
- Pan-Seared Halibut Royal, Crowned with Jumbo Shrimp, Artichoke Hearts, Roasted Cherry Tomatoes, Chardonnay Butter Sauce
- FRENCH VEAL CHOP, MOREL, CHANTERELLE, PORT REDUCTION
- Maine Lobster Cardinal, Mushrooms, Sherry Sauce, Gruyère Cheese **

* NOTE: ANY ENTREÉ FROM THE MUSEUM, LAFARGE, OR TIFFANY PACKAGE MAY BE CHOOSEN AS A SUBSTITUTE WITHIN THE VERSAILLES WEDDING MENU.

FARD AIOLI

*** UPGRADE - PRICE AVAILABLE UPON REQUEST
Package prices are per person & are not inclusive of service (23%) & tax (currently 10.25% for food & 16.25% for alcohol).

Additional discounts available for events held on Sunday through Friday. Minimum room charges apply.

Halim Time & Glass Museum





DESSERTS

PLATED DESSERTS +\$7/PERSON

(CHOOSE ONE OF THE FOLLOWING)

TIFFANY FRUIT PLATE

Brie Cheese, Fresh Berries, Orange Segments, Honey Drizzle, Toasted Marcona Almonds

CHOUX, HAZELNUT MOUSSE MILK CHOCOLATE GANACHE, BRITTLE

STRAWBERRIES ROMANOFF

WHITE CHOCOLATE MOUSSE
RASPBERRY COULIS

FRAMBOISE

BITTER CHOCOLATE ORANGE

TART TATIN

FRESH WHIPPING CREAM

VANILLA CRÈME BRÛLÉE FRESH BERRIES

TREAT IN A CHOCOLATE TULIP CRÈME AND FRESH BERRIES

SWEET TABLES

SWEET ACCENT +\$17/PERSON
TEMPTING ASSORTMENT OF MINI PASTRIES,
ASSORTED COOKIES, FRESH SEASON FRUIT,
SAMOVAR COFFEE

SWEET INTERLUDE +\$24/PERSON
TEMPTING ASSORTMENT OF MINI PASTRIES, PETIT FOURS,
FRUIT TARTS, CHOCOLATE COVERED STRAWBERRIES,
FRESH SEASON FRUIT, SAMOVAR COFFEE

KISS AND TELL SWEET DISPLAY +\$37/PERSON
AMBROSIAL ASSORTMENT OF MINI PASTRIES, PETIT
FOURS, CHOCOLATE COVERED STRAWBERRIES,
CORNUCOPIA OF ASSORTED BUTTER COOKIES, FRESH
FRUIT PLATTER, MINI CRÈME BRÛLÉE & MINI GREEK
YOGURT PARFAIT, FRESH BOWL OF BERRIES,
SAMOVAR COFFEE

WEDDING UPGRADES

LATE NIGHT BITES +\$18/PERSON

SLIDERS

(WITH CURLEY FRIES AND BEEF IN A PUFF)

TAQUITOS

(CHOICE OF 2: CHICKEN, BEEF, PULLED PORK OR FISH WITH CONDIMENTS)

ASSORTED FLATBREAD

(5 ASSORTED MEAT & VEGETARIAN FLATBREADS)

SIGNATURE COCKTAIL +\$15/PERSON
CHOICE OF SIGNATURE COCKTAIL SERVED AT BAR
(INCLUDES COCKTAIL MENU SIGN)

UPGRADED HORS-D'ŒUVRES

LOLLIPOP LAMB CHOPS,

MINT CUCUMBER YOGURT SAUCE \$7/PERSON

BEEF TENDERLOIN CROSTINI, RED ONION JAM \$5/PERSON

Carpaccio, Tenderloin, Parmigiano Reggiano, Arugula \$5/person

CREPE, RED CAVIAR, CRÈME FRAÎCHE \$6/PERSON

CRABMEAT COCKTAIL ON ENDIVE, COGNANC RÉMOULADE \$7/PERSON

SEA SCALLOP WITH GINGER LIME \$7/PERSON