

GRAND BOHEMIAN HOTEL

ORLANDO

Dinner

*Each Dinner consists of Four Courses.
Choose One Appetizer, One Salad, and One Dessert to
Accompany Your Entrée.*

Appetizers

Chicken and White Bean Minestrone Chive Infused Oil

Cream of Natural Asparagus Soup Brie Cheese and Parsley

Smoked Chicken Ravioli Pepper Coulis, Very Green Oil, Shitake and Garlic Salsa

Cognac Lobster Bisque with Crab Profiteroles

Baked Brie in Puff Pastry Seasonal Grapes, Gravenstein Apples, Herb Vinaigrette

Wild Mushroom Strudel Cognac Sabayon and Microsprouts

Roasted Five Onion Soup with Goat Cheese Crostini

Potato Gnocchi Creamy Leeks and Bacon, Fried Chives, Pepper Confetti

Wild Mushroom Soup with Sherry Drizzled with Truffle Oil

Saffron Risotto and Grilled Asparagus Tomato Ceviche, Scallion Coulis

Feuilette of Asparagus and Portobello Fontina Cheese Mornay

Creamy Seafood Chowder Shrimp Salsa

Roasted Vegetable Stack Portobello Mushroom, Oven Dried Tomato, Roasted Pepper,
Grilled Zucchini, Balsamic Reduction, Olive Oil

Corn & Parmesan Flan Poblano Chili and Green Herb Sauce, Seasonal Sprouts

Dinner

Signature Appetizers

These appetizer selections are available at a supplemental cost.

Feuilette of Shrimp Lobster Emulsion, Herb Confetti	\$6.00 Supplemental
Fresh Seafood Ceviche “Martini” Gazpacho, Tobiko Caviar	\$6.00 Supplemental
Maine Lobster Ravioli Sauce Citron, Crispy Prosciutto	\$6.00 Supplemental
Escargot Nouvelle Exotic Mushrooms, Puff Pastry Vol Au Vent	\$6.00 Supplemental
Jumbo Shrimp Cocktail Vodka Tomato Sauce, Watercress Oil	\$6.00 Supplemental
Sesame Seared Ahi Tuna Radish Slaw, Citrus Ponzu, Wasabi Aioli	\$5.00 Supplemental
House Smoked Salmon Fennel Slaw, Capers, Lemon Mascarpone	\$5.00 Supplemental
Seared Jumbo Diver Scallop Fingerling Potatoes, Sturgeon Caviar	\$7.00 Supplemental
Pepper Seared Duck Breast Watercress Salad, Raspberry Vinaigrette	\$5.00 Supplemental
Jumbo Lump Crab Cake Citrus Essence, Black Bean Salsa, Radish Sprouts	\$7.00 Supplemental
Torchon of Foie Gras Caramelized Fruit, Challah Toast Points	\$10.00 Supplemental
Citrus Poached Salmon Roulade Cucumber, Tobiko, Citrus Vinaigrette	\$6.00 Supplemental
Chilled Jumbo Asparagus Rock Shrimp Remoulade, Vegetable Vinaigrette	\$5.00 Supplemental
Risotto of Duck Confit Chantrel Mushrooms, White Asparagus, Truffle Oil	\$5.50 Supplemental

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Salads

Contemporary Caesar Salad

Whole Leaf Baby Romaine Lettuce,
Caesar Vinaigrette, Parmesan Cheese
Focaccia Croutons

Wedge of Iceberg

Herb Ranch Dressing, Crumbled Bleu Cheese,
Bacon Lardoons, Candied Walnuts,
Bermuda Onions

Hearts of Butter Lettuce

Diced Apples, Grapes, Crumbled Bleu Cheese,
Candied Walnuts, Cider Vinaigrette

House “Chop” Salad

Lettuce and Cabbage Confetti, Radish Slaw, Bibb
Lettuce Cup, Citrus Soy Vinaigrette

Crisp Romaine Hearts Salad

Creamy Roquefort Dressing,
Sliced Strawberries,
Spicy Pecans, Shaved Bermuda Onions

Bohemian Field Greens

Organic Baby Lettuces, Pear Tomatoes, Dried
Cranberries, Champagne Herb Vinaigrette,
Cucumber Ring

Kessler Salad Nicoise

Mesculin Mixed Greens, Roma Tomatoes, Poached
French Beans, Black Olives, Hard Cooked Egg,
Belgian Endive,
Key Lime Vinaigrette

Beefsteak Tomato Salad

Fresh Mozzarella, Arugula,
Balsamic Vinaigrette, Pine Nuts

Bosc Pear and Cambozola Salad

Arugula, Mizuna Walnut Vinaigrette,
Pistachio Dust, Blood Orange Essence

California Salad

Sonoma Organic Greens, Warm Onion and Pistachio Strudel,
Humbolt Fog Goat Cheese Timbale, Port Poached Cherries,
Pomegranite Vinaigrette
(\$4.00 Supplemental)

Dinner
continued

Dinner Entrées

Each Dinner consists of Four Courses, which includes a Choice of One Appetizer, Salad, Entrée, Chef's Selection of Seasonal Vegetable and Potatoes or Rice, One Dessert, Bread and Butter, Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea, and Hot Tea

Please Select One Entrée To Be Served

See Event Manager For More Options

Poultry
Select One

Sauteed Chicken Breast with Capers Parsley and Herb Butter, with Egg and Parmesan Cheese	\$53. 95
Garlic and Rosemary Roasted Half Poulet Warm Cannelinni Bean Stew, Mascarpone Polenta	\$53. 95
Paupiette of Chicken with Goat Cheese Confetti of Vegetables, Roasted Tomato Cream	\$54. 95
Stuffed French Cut Chicken Breast with Spinach and Peppers, Exotic Mushroom and Sundried Tomato Demiglace	\$54. 95
Breast of Chicken Wellington Wild Mushroom Duxelle, Wild Rice, Marjoram Chicken Jus	\$54. 95
Roulade of Chicken with Pine Nuts, Arugula, and Prosciutto Thyme Scented Rice, Sauce Chausser	\$54. 95
Natural Chicken Breast with Bleu Cheese, Apples, and Walnuts Orange Cranberry Jus, Wild Rice Risotto	\$54. 95
Tea Smoked Breast of Muscovy Duck Apple Currant Chutney, Sage and Raspberry Sauce	\$54. 95

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Dinner
continued

Dinner Entrees

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Please Select One Entrée To Be Served
See Event Manager For More Options

Fresh Seafood
Select One

Fennel Dusted Salmon with Morel Mushrooms Broccolini, Wild Rice Melange, Champagne Cream	\$54.95
Porcini “Bronzed” Florida Snapper Peruvian Potatoes, Key Lime and Chervil Emulsion	\$54.95
Grilled Caribbean Mahi Mahi Sweet Potato Mash, Papaya Relish, Ruby Red Grapefruit Sauce	\$53.95
Crab Crusted Grouper Fingerling Potatoes, Zucchini Pomodoro, Citrus Buerre Blanc	\$57.95
Pan Roasted Chilean Seabass Braised Beluga Lentils, Roasted Tomato Nage	\$61.95
Grilled Swordfish Medallions Polenta Johnnycake, Shrimp Vinaigrette	\$57.95
Roasted Australian Lobster Tail Grilled Asparagus, Meyer Lemon Anglaise	\$72.95

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Dinner
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Dinner Entrées

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Please Select One Entrée To Be Served
See Event Manager For More Options

Robust Meats

Rosemary and Chili Rubbed Prime Rib of Beef Red Potatoes, Natural Jus	\$58.95
Pepper and Asiago Crusted New York Steak Shallot Demiglace, Pepper Confetti	\$59.95
Grilled Filet Mignon Cabernet and Black Pepper Butter, Truffle Demi Glace	\$62.95
Tournedos of Beef Tenderloin with Artichoke and Crab Gratin Walnut Levan Crouton, Cabernet Reduction, Shellfish Emulsion	\$64.95
Mustard and Herb Crusted Rack of Lamb Dauphine Potatoes, Lamb Jus, Minted Oil	\$61.95
Porcini Dusted Petite Veal Chops Woodland Mushroom, Marsala Sauce	\$62.95
Stuffed Loin of Domestic Pork Roasted Chili Demiglace, Seasonal Fruit Compote	\$53.95
Lemon and Thyme Crusted Pork Tenderloin Calvados, Fine Herb Buerre Blanc	\$53.95

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Dinner
continued

Dinner Entrées

Each Dinner consists of Four Courses, which includes a Choice of One Appetizer, Salad, Entrée, Chef's Selection of Seasonal Vegetable and Potatoes or Rice, One Dessert, Bread and Butter, Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea, and Hot Tea

Please Select One Dual Entrée To Be Served

See Event Manager For More Options

Melodic Duos

Grilled Salmon & Herb Roasted Chicken Sauce Chivry, Pearl Pasta, Roasted Tomato Coulis	\$61.95
Grilled Chicken & Rosemary Skewered Shrimp Provencale Sauce, Chive Mashed, Citron Emulsion	\$62.95
Filet of Beef & Atlantic Salmon Sauce Poivrade, Shrimp Hollandaise	\$67.95
Filet Mignon & Stuffed Chicken Roulade Wild Mushroom Demiglace, Fine Herb White Mornay	\$70.95
Filet Mignon & Crab Stuffed Jumbo Prawn Cabernet Reduction, Shellfish Buerre Blanc	\$71.95
Chilean Seabass & Porcini Dusted Veal Noisette Truffle Sauce, Parsley Nage	\$77.95
Filet Mignon & Petite Australian Lobster Tail Grilled Vegetable Bouquet, Veal Reduction, Lobster Butter	M.P.
Bohemian Mixed Grill Petite Filet, Stuffed Chicken Roulade, Crab Croquette Fine Herb and Riesling Citron, Potato Hash, Remoulade	\$ 79.95

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Custom Exceptional Event Menus

Our Award Winning Team of Chefs will be happy to help you plan your celebration or event, by creating a unique culinary experience. Our chef will meet with you to discuss your exceptional event and ingredient preferences and create a customized four, five, or six course wine paired dinner using seasonal ingredients from around the world. Let your imagination be your guide and allow us to create an unforgettable evening of art music and cuisine.

All tasting menus include white glove service and personalized keepsake menu.

Anything is possible when you plan your exceptional event at the Grand Bohemian Hotel – Orlando.

Themed Menus

We specialize in creating Themed events featuring cuisine from around the world, as well as American regional cuisine. Themed menus are available ala carte or buffet style. Let us be your passport to a world class dining experience.

Dinner
continued

Intermezzo

Sorbets can be enjoyed for an additional \$4.95 per person.

Lemon Sorbet
Lime Curls

Lychee Sorbet
Candied Ginger

Pomegranate Sorbet
Raspberry Coulis

Blood Orange Sorbet
Fresh Mint

Champagne Sorbet
Sugared Grapes

Pink Grapefruit Sorbet
Tropical Glace

Raspberry Sorbet
Shaved Chocolate

Mango Sorbet
Tropical Salsa

Dinner
continued

Dinner Desserts

Please Choose One Dessert to Accompany Your Entrée.

Vanilla Bean Crème Brulee

Almond Biscotti

Trio of Seasonal Sorbets

Fresh Berries, Tuile Cookie

Chocolate Gateau

Grand Marnier Anglaise, Berrie Coulis

Raspberry and Chocolate Cheesecake

Minty Syrup, Raspberry Sauce

Gravenstein Apple Frangipane

Caramel Sauce, Apricot Glaze

Seasonal Poached Pear and White Chocolate Mousse

Pear William Reduction, Cinnamon Anglaise

Vanilla Poached Pear

White Chocolate Mousse, Crystalized Fruit Relish

Caramel Praline Bread Pudding

Vanilla Bean Sauce, Caramel Drizzle

Tira Mi Su

Espresso Soaked Lady Fingers, Sweetened Marscarpone, Mocha Crema

Key Lime Tarte

Pate Sucree, Tropical Fruit Compote, Mint Syrup

Baked Banana Flan

Gauphrette Cookie, Foster Sauce

Chocolate “Bombe”

Godiva Chocolate Mousse, Kahlua, Chocolate Sponge, Chocolate Ganache

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Signature Dessert Selections

Seasonal Berries in Chocolate “Dome”

Almond Chantilly Cream

\$4.50 Supplemental

Fruit Charlotte with Peach Mousse

Mango Coulis, Star Fruit

\$4.50 Supplemental

Chocolate Cappucino Semifreddo

Chocolate Coffee Cup, Kahluha Chantilly, Tuile Spoon

\$5.50 Supplemental

“Box Of Chocolates”

An Array of Chocolate Delights Served in a Chocolate Bento Box

\$7.00 Supplemental

To Enhance Your Dinner May We Suggest:

Chocolate Dipped Strawberries

\$42.00 Per Dozen

Chocolate Dipped Fruit Assortment

\$38.00 Per Dozen

Customized 10 Inch Birthday Cakes

\$38.00 Each

Serves 12

(24 Hours Notice Required)

Customized Celebration Cakes

1/2 Sheet Cake (serves 40-50) \$135.00

Full Sheet Cake (serves 90-100) \$270.00

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Dinner Buffets

*Minimum of 20 people required.
20% per person surcharge for smaller groups.*

Classical Symphony Buffet

Market Inspired Soup Creation

Organic Baby Greens, English Cucumbers, Roma Tomatoes, and Herb Vinaigrette
Chilled Seasonal Melon Salad, with Mint
Cucumber and Tomato Salad with Feta Cheese, Mustard Vinaigrette
Herb Roasted Chicken and Apple Salad, Cider Vinaigrette

Broiled Atlantic Salmon, Garlic and Parsley Persillade, and Lemon Anglaise
Roasted Chicken Roulade with Arugula and Prosciutto, Roasted Chicken Veloute
Hickory Smoked Loin of Pork, Apple Compote Roasted Chili Demiglace

Fresh Seasonal Vegetables with Fine Herbs
Rosemary Roasted Red Bliss Potatoes
Freshly Baked Bread and Butter

Display of Assorted Cakes, Tortes and Pies
Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea, and Hot Tea

\$60.95 Per Person

Grand Opera Buffet

Chef's Daily Soup Creation

Hearts of Romaine with Shaved Parmesan, Focaccia Croutons, and Caesar Dressing
Tuscan Style Orzo Pasta Salad with Pepper Confetti, Calamata Olives, and Artichokes
Shrimp and White Bean Salad with Roasted Tomato Dressing
Watermelon and Jicama Salad with Cilantro Lime Dressing

Dauphine Potatoes with Scallions and Leeks
Seasonal Vegetable Melange

Pan Roasted Chicken Roulade with Goat Cheese, Portabello Cream
Rock Crab Crusted Grouper, Shellfish Anglaise
Brigole of Filet Mignon Stuffed with Wild Mushrooms and Asparagus,
Port Veal Reduction

Assorted Bread and Butter

Pastry Chef's Array of Seasonal Desserts
Chocolate Dipped Strawberries
Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea, and Hot Tea

\$63.95 Per Person

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Dinner Buffets **continued**

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Grand Bohemian Buffet

Exotic Mushroom Soup with Sherry

Wilted Spinach Salad With Portobello Mushrooms, Pancetta, Sherry Vinaigrette

Asparagus Salad with Beets and Fingerling Potatoes

Shrimp Salad with Melon and Avocado

Bohemian "Waldorf" Salad with Apples, Grapes, Oranges, Candied Walnuts,
Cider Vinaigrette

Whole Citrus Steamed Atlantic Salmon and Appropriate Condiments

Breast of Muscovy Duck, Polenta Cakes, Orange Demiglace, Raspberry Coulis

Maryland Style Crab Croquettes with Lobster Sauce and Tobiko Caviar

Grilled New Zealand Lamb Chops, Juniper Berry Reduction, Mint Oil

Grilled Seasonal Vegetable Array

Mushroom and Fontina Cheese Duchess Potatoes

Freshly Baked Bread and Butter

Melange Chocolate Dipped Fresh and Preserved Fruits

Display of Seasonal Desserts and Petite Fours

Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea, and Hot Tea

\$70.95 Per Person

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Dinner Buffets **continued**

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Kessler Collection Buffet

Cognac Lobster Bisque

Baby Romaine Lettuce with Creamy Herb Dressing, Gorgonzola Cheese,
Crystalized Walnuts, and Fresh Strawberries

Haricot Vert Salad Nicoise, Olives, Tomatoes, Citrus Vinaigrette

Wild Rice Salad with Preserved Duck, Dried Cranberries, and Dates

Grilled Pineapple Salad with Grapes, Almonds, and Watercress

Seafood Ceviche "Martinis" Gazpacho Vinaigrette

Lobster and Rock Crab Strudel, Key Lime Anglaise

Bourbon and Honey Laquered Mollard Duck, Savory Fig and Chestnut Bread Pudding

Tournedos of Filet with Foie Gras and Morel Mushrooms, Truffle Sauce

Ratitouille of Grilled Seasonal Vegetables

Potato Croquettes with Asiago Cheese

Freshly Baked Bread and Butter

Pastry Chef's Seasonal Expression of Tartlets and Petite Fours

Port Poached Pears with White Chocolate Mousse

Chocolate Grand Marnier Strawberries

Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea, and Hot Tea

\$75.95 per person

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Dinner Buffets **continued**

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Tapas Style Progressive Dinner

Seasonal Melon and Parma Prosciutto with Aged Balsamic Syrup
Chardonnay Steamed Shrimp and Maryland Crab Salad
Grilled Asparagus with Parmesan Cheese and Truffle Oil

Steamed Atlantic Salmon Display and Appropriate Garniture
Warm Parmesan Bread Sticks with Charred Tomato and Garlic Tapenade
Seasonal Fruits and Imported Cheeses

Roulade of Beef with Boursin Cheese and Grilled Asparagus
Truffled Lamb Chops with Sage Demiglace
Saffron Roasted Tomato Bouillibaise with Mussels, Clams, Crayfish, and Shrimp

Smoked Duck Spring Rolls, Papaya Relish and Hoisin Dipping Sauce
Crab Croquettes, Lemon Remoulade
Potato Cakes with Crème Fraiche and Wasabi Tobiko
Grilled Polenta and Grilled Local Vegetables with Exotic Mushroom Boudin

Assorted Petite Fours, Mini Pastries, and Profiteroles
Seasonal Berry Trifle

Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea, and Hot Tea

\$75.95 per person

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Receptions

Carving Stations

*Minimum of 35 people required.
Pricing below reflects a charge per person.*

Attendant Fee Required \$75.00 Per Station

Whole Roasted Salmon En Croute

with Crab Meat, and Arugula, Caviar Cream

\$10.95 Per Person

Jerk Seasoned Pork Loin

Tropical Chutney, Calvados Demiglace

\$9.95 Per Person

Roast Leg of Lamb

with a Roast Garlic and Mint Jus with Soft Rolls

\$9.95 Per Person

Sonoran Spiced Beef Tenderloin

Chili Demiglace and French Baguettes

\$13.95 Per Person

Tellicherry Pepper Crusted Beef Striploin

Roasted Garlic Demiglace, Slipper Rolls

\$12.95 Per Person

Clove Studded Virginia Baked Ham

Bone in, Served with Dijon Mustard, Mayonnaise, Rye and Soft Rolls

\$8.95 Per Person

Fennel and Apple Roasted Turkey

with Mayonnaise, Dijon Mustard, Cranberry Relish, Soft Rolls

\$8.95 Per Person

Roasted Baron of Beef

Accompanied by Creamy Horseradish Sauce and Beef Jus, Soft Rolls

\$8.95 Per Person

(Minimum of 100 people required)

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Receptions

Action Stations

*Minimum of 35 people required.
Pricing below reflects a charge per person, per hour.*

Attendant Fee Required \$75.00 Per Station

Hand Tossed Contemporary Caesar Salad

Baby Romaine, Caesar Vinaigrette, Parmesan Cheese, Focaccia Croutons
\$7.95 Per Person

Louisiana Jambalaya

Chicken, Shrimp, Andouille Sausage, Okra, Leeks
with Creole Style Sauce and Dirty Rice
\$14.95 Per Person

Tuscan Pasta

Cheese Tortellini and Penne Pastas, with Fine Herbs, Garlic, Olive Oil,
Parmesan Cheese, Diced Tomatoes, Mushrooms, and Asparagus Tips
with White Cheese Sauce and Basil Pomodoro
Served with Soft Bread Sticks
\$13.95 Per Person

Asian Wok Station

Sesame Beef and Peanut Chicken
Hoisin Glaze, Sweet Chili Sauce, Rice Noodles
\$14.95 Per Person

Spanish Paella Station

Chicken, Mussels, Ham, Artichokes, and Tomatoes
Over Saffron Rice
\$14.95 Per Person

Seafood Scampi Saute

Prawns and Sea Scallops Served Provencal Style
with Scallions, Tomatoes, Garlic, White Wine and Herbs
\$16.95 Per Person

Sushi Array

Hand Rolled Sushi Including; California Roll, Spicy Tuna,
Smoked Salmon Rolls, and Smoked Eel
Wasabi, Pickled Ginger, and Soy
\$16.95 Per Person

Bananas Foster Flambe

Sauteed Bananas, Crème De Banana, Cinnamon, Rum, Brown Sugar,
Served with Tahitian Vanilla Bean Ice Cream
\$10.95 Per Person

French Crepes with Seasonal Berries

Vanilla Pastry Cream, Grand Marnier Flambe
\$ 10.95 Per Person

Espresso and Cappuccino Bar

with Biscotti, ala Parruche Sugars, Lemon Zest, Shaved Chocolate, Cinnamon, Cocoa Powder, Cream
\$5.95 Per Person

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Receptions

Displays

*Minimum of 25 people required.
20% per person surcharge for smaller groups.*

Baked Brie en Croûte

with Apples and Almonds, Wrapped in Puff Pastry, with Baguettes.
\$7.95 Per Person

Fresh, Marinated, and Grilled Vegetable Melange

Herbed Ranch, Red Pepper Aioli
\$7.95 Per Person

Fresh Seasonal Fruit Arrangement

an Array of Local and Seasonal Produce
\$7.25 Per Person

Assorted Imported and Domestic Cheeses

Served with Crusted Baguettes and Crackers
\$10.95 Per Person

Italian Antipasto

Assorted Meats and Cheeses, Marinated Artichokes, Roasted Peppers, Grilled Vegetables, Calamata Olives,
Fresh Mozzarella, Sliced Tomatoes and Basil, Roasted Peppers, and Assorted Breads
\$12.95 Per Person

Trio of Spreads

Roasted Chicken, Cured Ham, Onion with Garlic and Herbs
Served with Sliced Baguettes and Crackers
\$ 7.95 Per Person

Smoked Salmon Display

Hard Cooked Eggs, Capers, Onions, Tomato Concasse, Tobiko Caviar
\$13.95 Per Person

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Receptions

Dessert Displays

Minimum of 25 people required.
20% per person surcharge for smaller groups.

Old Fashioned Ice Cream Bar Chopped Peanuts, Sprinkles, Chocolate Chips, Cherries, Fudge and Caramel Sauces, Whipped Cream	\$8.95 Per Person
Chocolate Dipped Seasonal Fruit Display Assortment of Fresh and Preserved Fruits	\$8.95 Per Person
Bohemian Dessert Array Assorted Mini Pastries, Petite Fours, Cream Puffs, and Tartlets	\$10.95 Per Person
Chocolate, Chocolate, Chocolate Chocolate Truffles, Fudge Brownies with White Chocolate Drizzle, Chocolate Gateau, Marbled Chocolate Mousse Parfaits, Chocolate Robed Berries	\$13.95 Per Person
Vienesse Dessert Display Assortment of Petite Fours, Fruit Frangipane, Napoleon, Cream Puffs, Eclairs with Custard, Fruit Tartlets, Cannolis, and Assorted Cakes	\$15.95 Per Person

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Bountiful Enhancements

Minimum of 25 people required.
20% per person surcharge for smaller groups.

Wild Mushroom and Parmesan Dip

with Sliced Baguettes and Flat Bread

\$6.95 Per Person

Spinach and Artichoke Dip

with Sliced Baguettes and Flatbread

\$6.95 Per Person

Warm Rock Crab Dip

with Sliced Baguettes and Flatbread

\$8.95 Per Person

Godiva Chocolate Fondue

with Fresh Fruit and Pound Cake

\$8.95 Per Person

Bruschetta Toscana

Toasted Focaccia Bread Brushed with Garlic and Olive Oil
Served with Olive Tapenade, Roasted Tomato Relish,
and Fresh Mozzarella

\$10.95 Per Person

Chips and Dips

Assorted Tortilla, Terra Chips, and Lavash
with Bleu Cheese Dip, Fresh Tomato Salsa, and Tapenades

\$6.95 Per Person

Hot Hors d'oeuvres

Minimum of 25 pieces of any one selection
Butler passed, white glove service \$50.00

Crispy California Artichokes with Boursin Cheese	\$4.95 Per Piece
Jerk Chicken Satay with Papaya Relish	\$4.95 Per Piece
Curried Chicken Beggars Purse with Pomegranate	\$4.95 Per Piece
Beef Empenadas with Tomato Compote	\$4.95 Per Piece
Spicy Pork and Ginger Potstickers, Sweet Chili Sauce	\$4.95 Per Piece
Spinach and Feta Cheese in Filo	\$4.95 Per Piece
Shellfish Strudel with Lemon Aioli	\$5.95 Per Piece
Petite Beef and Mushroom Duxelles in Pastry	\$5.50 Per Piece
Smoked Duck Spring Rolls, Hoisin Dipping Sauce	\$5.50 Per Piece
Bacon Wrapped Scallops	\$5.50 Per Piece
Goat Cheese and Mushroom Crostada	\$5.50 Per Piece
Sugar Cane Shrimp Satay, Hoisin Dipping Sauce	\$5.95 Per Piece
Crab Stuffed Crimini Mushrooms	\$5.95 Per Piece
Petite Balsamic Lamb Chops Truffle Oil Drizzle	\$6.95 Per Piece
Crisp Coconut Shrimp Sweet and Sour Sauce	\$5.95 Per Piece
Baked Oysters Bohemian Spinach, Pernot, Mornay Sauce	\$5.95 Per Piece
Petite Crab Cakes with Creole Remoulade	\$6.95 Per Piece
Reuben Eggrolls with Hot Sweet Mustard	\$4.95 Per Piece

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Receptions

Cold Hors d'oeuvres

*Minimum of 25 pieces of any one selection
Butler passed, white glove service \$50.00*

Canape Assortment	\$3.95 Per Piece
Smoked Salmon Mousse in Petite Bouchee	\$4.95 Per Piece
Shrimp and Vegetable Summer Roll Lemongrass Dressing	\$5.95 Per Piece
Roasted Pepper and Goat Cheese Crostini	\$4.95 Per Piece
Prosciutto and Seasonal Melon Balsamic Syrup	\$4.95 Per Piece
Coronet of Coppa Salami with Herbed Cheese	\$4.95 Per Piece
Peppered Tuna with Mango Salsa	\$5.95 Per Piece
Belgian Endive with Boursin Cheese and Pistachios	\$4.95 Per Piece
Preserved Duck on Plantain Tostones	\$4.95 Per Piece
Crab Salad Profiteroles Watercress Aioli	\$5.95 Per Piece
Petite Carpaccio Canapes Truffle Oil, Porcini Aioli	\$5.95 Per Piece
Parma Ham and Brie Cheese Roulades	\$5.95 Per Piece
Smoked Salmon and Lemon Mascarpone Rye Toast Points	\$5.95 Per Piece
Herbed Chevre and Tomato Tartlets	\$4.95 Per Piece
Composed Salmon in Choux Puff	\$4.95 Per Piece
Smoked Chicken Salad on Brioche Onion Marmalade	\$4.95 Per Piece
Sesame Tuna with Wasabi Tobiko Caviar Cucumber	\$5.95 Per Piece
<u>Seafood Bar</u>	
Marinated Mussels with Vodka and Vermouth	\$4.50 Each
Oysters on the Half Shell Champagne Mignonette	\$4.50 Each
Jumbo Gulf Shrimp Horseradish Vodka Cocktail Sauce	\$5.00 Each
Jonah Crab Claws	\$6.00 Each

*Please add 22% service charge and 6.5% tax to all prices.
All prices are subject to increase until signed Banquet Event Orders (BEO's) are received by the Event Office.*

Beverages

*It is the policy of the Grand Bohemian Hotel - Orlando to serve Premium Liquor.
Designated personnel are the only persons authorized and licensed
to sell and serve liquor for consumption on the premises.*

Hosted Sponsored Bar

Prices are By the Drink

Call Brand Cocktails	\$7.50 Each
Premium Brand Cocktails	\$8.50 Each
Call Brand Cordials	\$8.00 Each
Premium Brand Cordials	\$9.00 Each
Wine by the Glass	\$7.50 Each
Domestic Beer	\$5.50 Each
Imported Beer	\$6.00 Each
Mineral Water	\$4.50 Each
Soft Drinks	\$3.50 Each

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Beverages **continued**

Hosted Hours

Our package plan is designed to provide you with unlimited drinks during your Reception Hours. You simply decide how many hours.

Call Brands

\$16.00 Per Person, One Hour
\$20.00 Per Person, One ½ Hours
\$26.00 Per Person, Two Hours
\$31.00 Per Person, Three Hours
\$36.00 Per Person, Four Hours

Premium Brands

\$18.00 Per Person, One Hour
\$23.00 Per Person, One ½ Hours
\$28.00 Per Person, Two Hours
\$36.00 Per Person, Three Hours
\$39.00 Per Person, Four Hours

*Above prices include Liquor, Beer and Wine.
Or you may choose to serve Beer and Wine only with prices listed below.*

Beer and Wine Only

\$15.00 Per Person, One Hour
\$18.25 Per Person, One ½ Hours
\$21.00 Per Person, Two Hours
\$27.00 Per Person, Three Hours
\$35.00 Per Person, Four Hours

Cash Bars

Cocktails	\$8.50 Inclusive
Cordials	\$10.50 Inclusive
Wine by the Glass	\$9.00 Inclusive
Domestic Beer	\$6.00 Inclusive
Imported Beer	\$7.00 Inclusive
Mineral Waters	\$5.00 Inclusive

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Beverages **continued**

Liquor Brands Available

	<u>Call Brands</u>	<u>Premium Brands</u>
Bourbon	Jim Beam	Jack Daniels
Whiskey Blend	Seagram's 7	Crown Royal
Scotch	Johnnie Walker Red	Johnnie Walker Black
Gin	Beefeater	Bombay Sapphire
Vodka	Finlandia Absolute Citron	Belvedere Kettle One
Rum	Bacardi Light	Captain Morgan
Tequila	Jose Cuervo	Cuervo 1800
Cordials and Cognacs	Amaretto di Saronno Baileys Grand Marnier Southern Comfort Remy Martin Cointreau	B&B Kahlúa Frangelico Drambuie Sambuca Romano

Beer Brands Available

Domestic Beer	Budweiser	Bud Light
Imported Beer	Heineken	Amstel Light
Non-Alcoholic Beer		O'Doul's

Other Prices

Tropical Fruit Punch	\$45.00 Per Gallon
Rum Punch	\$70.00 Per Gallon
Champagne Punch	\$70.00 Per Gallon

Labor Charges

A Labor Charge of \$150.00 per bar will be applied for all Hosted and Package Bars.

This charge will be waived should beverage sales exceed \$500.00 per bar.

Cash Bars require a minimum revenue of \$250.00 per bar.

Please add 22% service charge and 6.5% tax to all prices.

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Wine List

House Wine

	<u>Price Per Bottle</u>
Grand Bohemian Reserve Chardonnay, California	\$42.00
Grand Bohemian Reserve Merlot, Columbia Valley, Washington	\$42.00
Grand Bohemian Reserve, Cabernet Sauvignon, California	\$42.00

Chardonnay

Edna Valley Vineyard, San Luis Obispo County California	\$42.00
Coldstream Hills Yarra Valley Australia	\$75.00
Jekel Vineyards, Monterey County	\$42.00
Frogs Leap, Napa	\$84.00
Kistler Carneros California	\$140.00

Sauvignon Blanc & Riesling

Merryvale Vineyards, Sauvignon Blanc	\$60.00
Kim Crawford Marlborough New Zealand, Sauvignon Blanc	\$60.00
Cakebread Cellars, Sauvignon Blanc	\$88.00
Jekel Vineyards, Monterey, Sauvignon Blanc	\$42.00
Hogue Riesling, California	\$42.00

Pinot Grigio

Kings Estate Pinot Gris, Oregon	\$39.00
Pighin Friuli, Pinot Grigio, Adige, Italy	\$45.00
Hofstatter DeVite, Italy	\$51.00

Cabernet Sauvignon

Jekel Vineyards, Monterey, Cabernet Sauvignon	\$42.00
Saint Francis, California	\$55.00
Cabernet/Merlot Greg Norman, South Australia	\$49.00
Provenance, Rutherford California	\$82.00
Los Vascos, Chile	\$39.00
Ravenswood, Sonoma	\$66.00
St. Supery, Napa Valley	\$62.00
Santa Rita Reserve	\$53.00
Duckhorn Vineyards Napa Valley	\$150.00

Merlot

Jekel Vineyards, Monterey, Merlot	\$42.00
Fetzer, Sonoma County California	\$55.00
Blackstone, California	\$45.00
Pepper Bridge, Walla Walla, Washington State	\$117.00

Pinot Noir

Jekel Vineyards, Monterey, Pinot Noir	\$42.00
David Bruce, Russian River Valley	\$120.00
Truchard, Napa Valley	\$42.00
Villa Maria, Marlborough New Zealand	\$60.00
Kings Estate, Oregon	\$75.00

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Wine List (cont.)

Syrah, Shiraz and Zinfandel

Greg Norman, Shiraz, Limestone Coast	\$42.00
Ravenswood, Zinfandel, California	\$42.00
Brochelle Zinfandel, Paso Robles	\$45.00
Bridelwood Shiraz	\$40.00

Other Red

Banfi, Chianti Classico	\$32.00
Fife, L' Attitude, Medocino California	\$52.00
High Note, Malbec Argentina	\$42.00

Champagne and Sparkling

Veuve de Vernay (House Champagne)	\$42.00
Pommery Brut	\$72.00
G.H. Mumm Brut Champagne "Cordon Rouge"	\$95.00
Domaine Carneros, "La Rev"	\$125.00
Veuve Cliquot, Yellow Label	\$120.00
Dom Perignon Brut Champagne	\$250.00

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