

# GRAND BOHEMIAN HOTEL

## ORLANDO

### *Divine Wedding Plated Dinner*

#### *Appetizer*

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

#### *Salad*

*Bohemian Field Greens Salad  
Organic Baby Lettuce, Pear Tomatoes, Dried Cranberries,  
Cucumber Ring, Champagne Herb Vinaigrette*

#### *Entrée*

*Duo of Filet Mignon and Shrimp  
Cabernet Reduction, Shellfish Beurre Blanc,  
Chef's Choice of Starch and Vegetable*

*Assortment of Fresh Baked Bread and Butter*

#### *Dessert*

*Wedding Cake*

#### *Wine*

*Two Glasses of Wine per Person  
Assorted Wente Vineyard Wine*

*Freshly Brewed Regular or Decaffeinated Coffee, Assortment of Hot Tazo Teas,  
Iced Tea, and Iced Water*

*Enhancements Available for the Above Menu and Wine Selections  
Please Contact our Luxury Social Catering Sales Manager for Options*