

Bohemian Lunch Buffets

(Minimum of 20 People Required For All Buffets. 20% per Person Surcharge for Smaller Groups)

Floridian

Florida Seafood Chowder
Grilled Watermelon Salad, Feta Cheese and Cilantro Honey
Baby Spinach Salad, Florida Orange Segments, Roasted Red Pepper, Strawberries, Bleu Cheese,
Roasted Pecan Vinaigrette
Mango Barbeque Chicken Breast
Broiled Florida Grouper with Lime Beurre Blanc
Smoked Pork Tenderloin, Pineapple Chutney
Bohemian Macaroni and Cheese
Green Bean Almondine
Artisan Rolls and Butter
Homemade Peach cobbler
Fresh Key Lime Pie
Freshly Brewed Regular Coffee, Decaffeinated Coffee, and Assorted Tazo Teas
\$48

Latin Infusion

Classic Black Bean Soup with Cilantro Lime Sour Cream
Baby Romaine with Roasted Corn, Black Beans, Chorizo, Onion, Queso and Charred Tomato Vinaigrette
Seafood Ceviche
Chili Marinated Pork Loin with Corn and Tomato Lime Relish
Habanero Lime Chicken Breast with Melon Salsa
Steamed Sofrito Rice Pilaf
Fried Sweet Plantains
Jalapeno Cheese Rolls
Coconut Flan
Mango Trifle
Tres Leches
Freshly Brewed Regular Coffee, Decaffeinated Coffee, and Assorted Tazo Teas
\$49

All Items are subject to a 22% Service Charge and 6.5% Florida State Sales Tax. All prices are per person, plus tax and gratuity, unless otherwise noted. Prices are Subject to Change 12/8/11

Bohemian Lunch Buffets (continued)

Italian

Italian Wedding Soup

Hearts of Baby Romaine Caesar Salad with Kalamata Olives, Roma Tomatoes,
Croutons, Shaved Parmesan, Caesar Dressing

Antipasto Platter of Sliced Meats, Porcini Mushrooms, Cherry Peppers, Cheese and
Roasted Vegetables marinated in Basil Balsamic Vinaigrette

Grilled Pesto chicken topped with Roma Tomatoes and Baby Mozzarella

Broiled Mahi Mahi with Fennel and Artichoke Barigoule

Roasted Vegetable Baked Ziti

Seasonal Grilled Vegetables

Italian Garlic Bread

Tiramisu

Assorted Cannoli

Freshly Brewed Regular Coffee, Decaffeinated Coffee, and Assorted Tazo Teas

\$47

Asian

Asian Slaw with Napa Cabbage, Baby Bok Choy, Carrots, Scallions and Ginger Vinaigrette

Edamame Salad with Pickled Ginger, Bean Sprouts, and Sesame Soy Dressing

Mongolian Beef and Broccoli

Cashew Chicken with Spicy Mandarin Orange Glaze

Shrimp Stir Fry with Pan Fried Rice Noodles

Steamed Basmati Rice

Assorted Breads with Butter

Green Tea Coconut Cheesecake

Chocolate Ginger Cake

Fortune Cookies

Freshly Brewed Regular Coffee, Decaffeinated Coffee, and Assorted Tazo Teas

\$49

All Items are subject to a 22% Service Charge and 6.5% Florida State Sales Tax. All prices are per person, plus tax and gratuity, unless otherwise noted. Prices are Subject to Change 12/8/11

Bohemian Lunch Buffets (continued)

South of The Border

Vegetable Tortilla Soup

Chopped Iceberg and Romaine Salad with Black Beans, Tomatoes, Scallion, Peppers, Feta and Jalapeno
Ranch Dressing

Arugula and Shrimp Salad with Mango, Avocado, Roasted Red Peppers Finished with Lemon Lime
Cilantro vinaigrette

Margarita Marinated Grilled Chicken Quesadillas with Cheddar Cheese and Pico de Gallo

Steak and Pepper Fajitas with Sour Cream, Shredded Cheddar, Salsa and Guacamole

Cheese Enchiladas with Refried Beans, Salsa, Cheddar Cheese and Lime Sour Cream

Saffron Jasmine Rice

Fire Roasted Vegetables

Margarita Flan

Rice Pudding

Tres Leches

Freshly Brewed Regular Coffee, Decaffeinated Coffee, and Assorted Tazo Teas

\$48

The Bohemian Deli

Chef's Salad with Mixed Greens, Turkey, Bacon, Tomato, Cheese, Onion with Herb Ranch Dressing

Fire Roasted Vegetable and Ziti Salad with Roma Tomato Vinaigrette

Fruit Salad with Honey Lime Dressing

Herb Roasted Roast Beef Sliced Thin with Horseradish Cream

Honey Pepper Glazed Black Forest Ham with Spicy Mustard

Oven Roasted Deli Turkey with Barbeque Cranberry Mustard

Display of Sliced Cheeses

Sandwich Breads and Rolls

Pickles, Onion, Lettuce, Tomatoes, Peppers

Assorted Cookies

White and Dark Chocolate Brownies

Freshly Brewed Regular Coffee, Decaffeinated Coffee, and Assorted Tazo Teas

\$40

All Items are subject to a 22% Service Charge and 6.5% Florida State Sales Tax. All prices are per person, plus tax and gratuity, unless otherwise noted. Prices are Subject to Change 12/8/11

Bohemian Plated Lunch

Each Luncheon Consists of Three Courses.

Choose One Soup or Salad and One Dessert to Accompany Your Entrée.

Soups

Lobster Bisque

Three Onions Soup Aged Swiss Crostini

Beef Minestrone

Seafood Chowder

Chicken and Rice

Vegetarian Soup

Wild Mushroom Bisque

Salads

Tomato Caprese with Baby Arugula,
Mozzarella, and Aged Balsamic Vinaigrette

Baby Spinach with Feta, Orange Segments,
Toasted Almonds, and Caramelized Onion Vinaigrette

Field Greens with Tomato, Gorgonzola,
Candied Walnuts, Dried Cranberries and Wild Berry Vinaigrette

Iceberg Lettuce, Spicy Pecans, Bacon,
Bleu Cheese, Bermuda onion Herb Ranch

Traditional Caesar Salad, Shaved
Pecorino Romano, Croutons and Caesar Dressing

Hearts of Romaine with Baby Arugula, Roasted Red Peppers, Feta Cheese,
Kalamata Olives with Granny Smith Apple & Cilantro Vinaigrette

All Items are subject to a 22% Service Charge and 6.5% Florida State Sales Tax. All prices are per person, plus tax and gratuity, unless otherwise noted. Prices are Subject to Change 12/8/11

Bohemian Lunch Entrées

Jamaican Jerk Beef Sirloin	\$36
With Whipped Maple Sweet Potato, Wilted Spinach, Roasted Red Pepper, Onion Marmalade	
Oven Roasted Rosemary Chicken	\$30
With Garlic Red Bliss Potatoes, Grilled Asparagus, Tomato Coulis	
Crab Stuffed Florida Grouper	\$34
With Roasted Potatoes, Grilled Vegetables, White Wine Lemon Sauce	
Fennel Dusted Atlantic Salmon	\$32
With Broccolini, Duchess Potatoes, Lime Beurre Blanc	
Gilled New York Strip	\$36
With Garlic Mashed Potatoes, Grilled Vegetables, Cabernet Sauvignon Reduction	
Classic Chicken Piccata	\$30
Angel Hair Pasta, Vegetable Medley	

Vegetarian Options Available Upon Request

All Items are subject to a 22% Service Charge and 6.5% Florida State Sales Tax. All prices are per person, plus tax and gratuity, unless otherwise noted. Prices are Subject to Change 12/8/11

Desserts

Mango and Passion Fruit Panna Cotta

Coconut Anglaise, Mango Preserve

New York Cheesecake

Strawberry Ragout

Triple Chocolate Crème Brûlée

Whole Berries, Orange Marmalade

Mixed Berries Tarte

Pistachio Meringue, Crème Anglaise,
Fresh Berries

Key Lime Pie a la Boheme

Lime Infused Praline Crème, Margarita Gelee,

Trio of Sorbet

Raspberry, Lemon, Mango

All Items are subject to a 22% Service Charge and 6.5% Florida State Sales Tax. All prices are per person, plus tax and gratuity, unless otherwise noted. Prices are Subject to Change 12/8/11