

Bohemian Dinner Buffets

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

Florida at Night

Lobster Bisque

Mixed Greens Salad with Tomato, Cucumber, Feta, Croutons and Herb Vinaigrette

Watermelon Salad with Apple, Spicy Pecans, Bleu Cheese and Honey Dressing

Baby Spinach Salad with Toasted Almonds, Strawberries, Caramelized Onions, Roasted Red Pepper, Goat Cheese and Mustard Vinaigrette

Floridian Crab Cakes with Tabiko Caviar, Key Lime Aioli

Blackened Mahi Mahi with Orange Beurre Blanc

Jack Daniel Glazed Chicken Breast

Lemon Thyme Marinated Pork Loin with Apple Demi

Red Bliss Potato Casserole

Fire Roasted Vegetable Medley

Assorted Rolls

Pecan Pie

Strawberry Shortcake

Pineapple Upside-down Cake

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

\$79

Bella Della Notte

Italian Wedding Soup

Orzo Pasta and Prosciutto Salad with Roasted Red Pepper, Baby Arugula, Sun-Dried Tomato, Basil Vinaigrette

Antipasto Platter, Cured Meats, Grilled Vegetables, Garlic Crostinis

Roma Tomato Salad with Grilled Artichokes, Baby Mozzarella and Pesto Sauce

Shrimp and Scallop Scampi

Grilled Basil Chicken with White Wine Pomodoro

Grilled Filet Mignon with Rosemary and Baby Portobello Mushroom Demi

Sun-Dried Tomato and Feta Creamy Polenta

Pecorino Romano Roasted Potatoes

Assorted Rolls and Butter

Tiramisu

Assorted Cannoli

Mascarpone Cheese Cake

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

\$79

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 Dinner Buffets (continued)

Cinco de Mayo

Black Bean Soup with Jalapeno Sour Cream
Tomato Avocado and Spinach Salad with Cilantro Vinaigrette
Roasted Corn, Tomato and Poblano Salad
Ancho Chili Rubbed Chicken Breast,
Avocado Cream Sauce
Cilantro and Garlic Marinated Mahi Mahi, Mango Salsa
Grilled Habanero Marinated Pork Loin, Pineapple Chutney

Build Your Own Taco Bar:

Chicken, Beef, Soft Tortillas, Taco Shells, Cheddar Cheese,
Tomatoes, Lettuce, Onions, Scallions, Sour Cream

Tamales
Rice Pilaf
Grilled Vegetables
Cuban Bread and Flour Torillas
Dulce De Leche Cheesecake
Margarita Cake
Tres Leches
Freshly Brewed Regular Coffee, Decaffeinated Coffee, and Assorted Tazo Teas
\$74

Asian

Egg Drop Soup
Edamame Rice Noodle and Ginger Salad
Mango and Tatsoi Salad, Lime Dressing
Cabbage Salad, Soy Poached Shrimp, Toasted Sesame Seed Vinaigrette
Shrimp and Snow Peas
Chicken Chow Mein
Stir Fried Vegetables
Steamed Jasmine Rice
Assorted Rolls and Butter
Banana Egg Rolls with Coconut Ice Cream
Fresh Mango with Coconut Sticky Rice
Asian Thai Donuts with Sweetened Condensed Milk Dipping Sauce
Freshly Brewed Regular Coffee, Decaffeinated Coffee, and Assorted Tazo Teas
\$79

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Bohemian Plated Dinner

Each Dinner Consists of Four Courses.

Choose One Appetizer, 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

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Bohemian Dinner Entrées

Chicken Mediterranean	\$62
Roasted Garlic, Tomatoes, Olives and Capers	
Chicken Montrachet	\$62
Stuffed with Herb Goat Cheese and Brioche, Creamy Tomato Basil Sauce	
Smoked Pork Tenderloin	\$62
Whole Grain Mustard Onion Jam	
Duck Confit	\$66
Wild Rice and Walnuts	
Sautéed Pepper Cracked Salmon	\$62
Lemon Tomato Pan Sauce	
Pan Seared Chilean Sea Bass	\$72
Herb Crust and Pesto Beurre Blanc	
Grilled New York Strip Steak	\$70
Sautéed Onions, Mushroom Peppercorn Sauce	
Grilled Filet Mignon	\$76
Roquefort Crostini and Caramelized Onion Bordelaise Sauce	
Roasted Veal Chop	\$76
Morel Sauce, Wild Field Mushrooms	

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Duo Entrees

Roasted Chicken Breast and Filet of Salmon \$75
Sundried Tomato Pan Sauce and Lemon Hollandaise

Petite Filet Mignon and Shrimp \$82
Béarnaise Sauce

Chilean Sea Bass and Petite Filet Mignon \$83
Pesto Beurre Blanc and Porcini Demi

Lobster Tail and New York Strip Loin \$85
Meuniere Butter and Béarnaise Sauce

Vegetarian Options Available Upon Request

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Bohemian Appetizers

Chilled Appetizers

Caviar Blini

Sour Cream and Red Onion

Lump Crabmeat Martini

Tequila Cocktail Sauce

Classic Shrimp Cocktail

Spicy Horseradish, Crustacean Oil

Salmon en Croute

Scallop Mousse, Lemon Dill Sauce

Vine Ripe Tomato and Buffalo Mozzarella

Baby Arugula Salad,
Basil Pesto Vinaigrette

Hot Appetizers

Wild Mushroom, Chevre Tart

Pommery Mustard Sauce

Crab en Croute

Cream Cheese and Chives

Pistachio Crusted Jumbo Shrimp

Spicy Horseradish, Crustacean Oil

Baked Brie En Croute

Arugula, Grapes, Apples, Walnuts, Herb Vinaigrette

Lobster Mornay

Lobster Classic Cheese Sauce, Puff
Pastry, Caviar Chive Aioli

Roasted Smoked Duck

Wild Mushroom Salad, Raspberry
Vinaigrette

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Desserts

Sour Cream Cheesecake

Strawberry Ragout

Chocolate Croissant Bread Pudding

Vanilla, Caramel Sauces, Fresh Raspberries

Brandied Pecan Tart

Jack Daniels Chocolate Sauce, Vanilla Whipped Cream,
Chocolate Ice Cream

Trio Chocolate Mousse Pyramid

White, Milk, Dark Chocolate Mousse, Cocoa Powder, Berries

Crème Caramel

Seasonal Berries

Buttered Apple Walnut Tart

Cinnamon Streusel, Vanilla Anglaise, Vanilla Haagen-Dazs Ice Cream

Key Lime Pie

Lime Infused Praline Crème

Lemon Pound Cake

Berry Compote, Vanilla Scented Whipped Cream

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Intermezzo

Sorbets can be enjoyed for an additional \$5 per person

Lemon Sorbet

Served with Lemon Twist

Passion Fruit Sorbet

Served with Fruit Garnish in Champagne Glass

Blood Orange Sorbet

Served with Fruit Garnish in Champagne Glass

Pink Grapefruit Sorbet

Served in Champagne with Cut Citrus Fruit

Chardonnay Sorbet

Served on Grape Leaves in Champagne Glass

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Beverages

A bartender fee of \$120.00 will be applied to all bars, 1 bartender per 75 guests

Host Sponsored Bar

(On consumption plus Service Charge and Tax)

Liquors

Select	\$6.50
Premium	\$8.50
Luxury	\$10.50

Wines

Kessler Arties Series, California
\$38 per Bottle / \$10 per Glass

House Wine
\$34 per Bottle / \$9 per Glass

Beers

Domestic	\$4.50
Import	\$5.50
Micro Brews	\$6.50

Cash Bar

(Includes Service Charge and Tax)

Liquors

Select	\$8.00
Premium	\$10.00
Luxury	\$13.00

Wines

Kessler Arties Series, California
\$42 per bottle / \$11 per Glass

House Wine
\$38 per Bottle / \$10 per Glass

Beers

Domestic	\$5.00
Import	\$6.00
Micro Brews	\$7.00

Soft Drinks
And Juices \$5.00

Open Bar Packages

Prices are Per Person per Hour

Select	Premium	Luxury
Smirnoff Vodka	Absolut Vodka	Grey Goose Vodka
Beefeater Gin	Bombay Sapphire Gin	Tanqueray Gin
Bacardi Light Rum	Captain Morgan Rum	Mount Gay Eclipse Rum
Jose Cuervo Tequila	Sauza Hornitos Tequila	Patron Tequila
Jim Bean Bourbon	Jack Daniels Bourbon	Makers Mark Bourbon
Canadian Club Whiskey	Chivas Regal Scotch Whiskey	Crown Royal Blended Whiskey
J & B Scotch	Dewars Scotch	JW Black Scotch
Crown Royal Blended Whiskey		
1 Hour \$21	1 Hour \$26	1 Hour \$32
2 Hours \$26	2 Hours \$31	2 Hours \$36
3 Hours \$31	3 Hours \$36	3 Hours \$41
4 Hours \$36	4 Hours \$41	4 Hours \$4

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Specialty Bars

From the Punch Bowl

(One Gallon Minimum; Serves (20) 6 oz Drinks per Gallon)

Sangria, Champagne Punch

\$130 per gallon

Margarita, Mojito, Caipirinha

Select \$130 per gallon

Premium \$170 per gallon

Luxury \$240 per gallon

A Wake-up Call

A bartender fee of \$120.00 will be applied to all bars, 1 bartender per 75 guests
Charges are based on the Actual Number of Drinks Consumed

Bloody Mary Station

Select \$7 Premium \$8 Luxury \$10

Mimosas

With Fresh Orange, Peach or Pineapple Juice
\$7 each

Martini Bar

A bartender fee of \$120.00 will be applied to all bars, 1 bartender per 75 guests
Charges are based on the Actual Number of Drinks Consumed

Selections of Pomegranate, Apple, Cosmopolitan,
Espresso, Chocolate or Your Choice

Select \$10 Premium \$12 Luxury \$14

Cordials and Cognacs

This is in addition to the OPEN hosted Bar only; Charges are Based on the Actual Number of Drinks Consumed
Based on a 2 oz. serving

B & B, Bailey's, Cointreau, Di Saronno, Frangelico, Drambuie, Grand Marnier, Kahlua, Sambuca, Southern
Comfort, Jagermeister, Campari, Courvoisier, Remy Martin, Hennessy
\$10

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