

\$75.00 Inclusive Dinner Package

Please Choose One Item from Each Course to be Served to All Guests

Salads

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

•

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

Entrées

Stuffed French Cut Chicken Breast
With Spinach and Peppers, Exotic Mushroom and Sun-Dried Tomato Demi-Glace

•

Fennel Dusted Salmon with Morel Mushrooms
Broccolini, Wild Rice Mélange, Champagne Cream

•

Lemon and Thyme Crusted Pork Tenderloin
Calvados, Fine Herb Buerre Blanc

•

Rosemary and Chili Rubbed Prime Rib of Beef
Red Potatoes, Natural Jus

*All Entrées Served with Starch & Vegetable and Fresh Baked Bread & Butter
Regular Coffee, Decaffeinated Coffee, Hot Tea & Iced Tea*

Desserts

Trio of Seasonal Sorbets
Fresh Berries, Tuille Cookie

•

Vanilla Bean Crème Brûlée
Almond Biscotti

•

Chocolate Bombe
Godiva Chocolate Mousse, Kahlúa, Chocolate Sponge, Chocolate Ganache

Wine Service with Dinner

Two (2) Glasses of House Wine Per Person

Additional Items/Fees

Room Rental \$150.00++
AV-LCD Accessory Package \$50.00++
Valet Parking Reduced to \$8.00+ Per Car

\$100.00 Inclusive Dinner Package

Please Choose One Item from Each Course to be Served to All Guests

Appetizers

Cognac Lobster Bisque
With Crab Profiteroles

•

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

•

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

Salads

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

•

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

Entrees

Crab Crusted Grouper
Fingerling Potatoes, Zucchini Pomodoro, Citrus Buerre Blanc

•

Mustard and Herb Crusted Rack of Lamb
Dauphine Potatoes, Lamb Jus, Minted Oil

•

Grilled Filet Mignon
Cabernet and Black Pepper Butter, Truffle Demiglace

•

Dual Entrée of Filet Mignon & Stuffed Chicken Roulade
Wild Mushroom Demiglace, Fine Herb Mornay

*All Entrees Served with Starch & Vegetable and Fresh Baked Bread & Butter
Regular Coffee, Decaffeinated Coffee, Hot Tea & Iced Tea*

Desserts

Trio of Seasonal Sorbets
Fresh Berries, Tullie Cookie

•

Vanilla Bean Crème Brulee
Almond Biscotti

Chocolate Bombe
Godiva Chocolate Mousse, Kahlua, Chocolate Sponge, Chocolate Ganache

Wine Service with Dinner

Two (2) Glasses of House Wine Per Person

Additional Items/Fees

Room Rental \$150.00++
AV-LCD Accessory Package \$50.00++
Valet Parking Reduced to \$8.00+ Per Car

\$125.00 Inclusive Dinner Package

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Appetizers

Jumbo Shrimp Cocktail
Vodka Tomato Sauce, Watercress Oil

•

Chilled Jumbo Asparagus
Rock Shrimp Remoulade, Vegetable Vinaigrette

•

Risotto of Duck Confit
Chantarelle Mushrooms, White Asparagus, Truffle Oil

Salads

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

•

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

Entrées

Pan Roasted Chilean Sea Bass
Braised Beluga Lentils, Roasted Tomato Nage

•

Tournedos of Beef Tenderloin with Artichoke and Crab Gratin
Walnut Levain Crouton, Cabernet Reduction, Shellfish Emulsion

•

Dual Entrée of Filet Mignon & Pan Roasted Chilean Sea Bass
Wild Mushroom Demi-Glace, Roasted Tomato Nage

*All Entrées Served with Starch & Vegetable and Fresh Baked Bread & Butter
Regular Coffee, Decaffeinated Coffee, Hot Tea & Iced Tea*

Desserts

Trio of Seasonal Sorbets
Fresh Berries, Tuille Cookie

•

Vanilla Bean Crème Brûlée
Almond Biscotti

•

Chocolate Bombe
Godiva Chocolate Mousse, Kahlúa, Chocolate Sponge, Chocolate Ganache

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