

Continental Breakfast

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

Florida

Fresh Florida Orange and Grapefruit Juice, Selection of Danish Pastries and Muffins,
Sweet Butter, Jams, and Jellies, Sliced Seasonal Fresh Fruit,
Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea

\$16.95 Per Person

Orlando

Fresh Florida Orange, Grapefruit and Tomato Juice, Assorted Bagels and Cream Cheese, Fruit
Danish, Cinnamon Rolls, Organic Muffins, Assorted Fruit Yogurt with Granola Topping,
Sweet Butter, Butter, Jams and Jellies
Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea

\$18.95 Per Person

Park Avenue

Fresh Florida Orange and Grapefruit Juice, Sliced Seasonal Fresh Fruit, Assorted Fruit Yogurt
with Granola Topping, Assorted Bagels and Cream Cheese, Krispy Kreme Doughnuts, Fruit
Danish, Cinnamon Rolls and Organic Muffins, Assorted Dry Cereals with Whole and Skim Milk,
Sweet Butter, Jams and Jellies
Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea

\$21.95 Per Person

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Bohemian

Fresh Florida Orange and Grapefruit Juice, Assorted Fruit Yogurt with Granola, Assorted Danish, Krispy Kreme Doughnuts, Croissants, Assorted Bagels with Smoked Salmon and Cream Cheese, Seasonal Fruit Skewers, Ham & Cheese Turnovers, Assorted Dry Cereals with Whole and Skim Milk, Sweet Butter, Jams and Jellies
Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea

\$19.95 Per Person

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Breakfast Enhancements:

(Price Per Person)

Assorted Dry Cereals with Milk and Sliced Fruit	\$3.25
Warm Oatmeal	\$3.25
Warm Grits	\$3.25
Country Ham & Cheese Turnovers	\$4.95
Bohemian Beignets with Cinnamon Streusel	\$4.95
Baguette French Toast with Maple Syrup	\$3.95
Egg, Cheese, and Ham Mini Croissants	\$3.95
Breakfast Quiche	\$3.95
Silver Dollar Buckwheat Pancakes with Maple Syrup	\$3.95
Cheese Blintzes with Raspberry Jelly	\$3.95
Giant Cinnamon Roll with Crème Fondant	\$2.95
Granola & Yogurt Parfaits	\$2.95
Krispy Kreme Doughnuts	\$20.00 Per Dozen

Display of Smoked Salmon

with Hard Cooked Egg, Capers, Onions, Cream Cheese and Mini Bagels
\$7.95 Per Person

Espresso and Cappuccino Bar

with Biscotti, ala Parruche Sugars, Lemon Zest, Shaved Chocolate, Cinnamon,
Cocoa Powder, Cream
\$4.95 Per Person

Omelets Cooked to Order*

with a Selection of Ham, Bacon, Mushrooms, Scallions, Sweet Peppers,
Cheddar Cheese, Gulf Shrimp, and Fresh Herbs
\$8.95 Per Person

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Crepe Station*

Prepared to Order; Fresh Seasonal Berries
with Grand Marnier and Chantilly Cream

\$5.95 Per Person

Belgian Waffles*

Classic and Chocolate with Fresh Berries and Vermont Maple Syrup

\$5.95 Per Person

***Attendant Fee Required at \$75.00 Each**

Breakfast Buffets

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

All American Buffet

Selection of Fresh Florida Orange Juice and Grapefruit Juice
Sliced Seasonal Fresh Fruit

Traditional Scrambled Eggs
Crispy Bacon and Sausage Links
Skillet Roasted Potatoes with Onions and Sweet Peppers

Assorted Breakfast Pastries and Sliced Breads
Sweet Butter, Jams and Jellies

Freshly Brewed Coffee, Decaffeinated Coffee,
and Hot Tea

\$23.95 per person

Southern Buffet

Selection of Fresh Florida Orange Juice and Grapefruit Juice
Sliced Seasonal Fresh Fruit

Scrambled Eggs with Cheddar Cheese
Applewood Smoked Bacon
Pan Fried New Potatoes

Stone Ground Grits
Biscuits and Sausage Gravy

Assorted Breakfast Pastries and Sliced Breads
Sweet Butter, Jams and Jellies

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Freshly Brewed Coffee, Decaffeinated Coffee,
and Hot Tea

\$24.95 Per Person

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Breakfast Buffets

continued

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

Orlando Buffet

Selection of Fresh Florida Orange Juice and Grapefruit Juice
Sliced Seasonal Fresh Fruit

Poached Eggs Bohemian
Applewood Smoked Bacon and Sausage Links
Skillet Roasted Potatoes with Onions and Sweet Peppers

Assorted Dry Cereals with Bananas, Whole and Skim Milk
Assorted Bagels and Cream Cheese
Silver Dollar Pancakes with Maple Syrup

Assorted Breakfast Pastries
Sweet Butter, Jams and Jellies

Freshly Brewed Coffee, Decaffeinated Coffee,
and Hot Tea

\$21.95 Per Person

Bohemian Tapas Style Breakfast Buffet

Selection of Fresh Florida Orange Juice and Grapefruit Juice

Baguette French Toast with Maple Syrup
Bohemian Breakfast Wraps with Ranchero Sauce
Organic Stoneground Grits
Ham and Cheese Turnovers

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Yogurt and Granola Parfaits
Cinnamon Rolls with Crème Fondant
Seasonal Fruit Feuilletée

Red Potato Hash with Onion Confit
Smoked Salmon Display with Bagels and Garniture

Espresso and Cappuccino Bar

\$27.95 Per Person

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Breakfast Entrées

Accompanying each Breakfast (unless otherwise noted below) will be our Assortment of Breakfast Pastries, Skillet Roasted Potatoes, Sliced Seasonal Fresh Fruit, choice of Fresh Florida Orange or Grapefruit Juice, Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea

Please Select One Breakfast Entrée To Be Served

See Event Manager For More Options

American Breakfast

Traditional Scrambled Eggs with choice of Crisp Bacon or Sausage Links

\$17.95 Per Person

Country Ham and Egg Croissant

with Cheddar Cheese

\$18.95 Per Person

Easy Egg Breakfast

Scrambled Egg Substitute served with Vegetable Ratatouille and Country Morning Muffins

\$18.95 Per Person

Southern Style Breakfast

Biscuits served with Sausage Gravy and Scrambled Cheddar Cheese Eggs

\$20.95 Per Person

Ham and Roasted Vegetable Quiche

Roasted Peppers, Mushrooms, and Jack Cheese, served with choice of Crisp Bacon or Sausage Links

\$20.95 Per Person

Poached Eggs Bohemian

Toasted English Muffin, with Crispy Bacon and Truffle Hollandaise Sauce

\$19.95 Per Person

Steak and Eggs

Fluffy Scrambled Eggs served with Filet Mignon

\$26.95 Per Person

Egg Substitute is Available For All Egg Items

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Box Breakfasts

Bagel with Cream Cheese, Whole Fruit,
Fresh Baked Muffin, Orange Juice

\$10.95 Per Person

Vegetable and Ham Quiche Slice, Cinnamon Roll with Crème Fondant,
Seasonal Fruit Cup, Orange Juice

\$13.95 Per Person

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Brunches

Minimum of 25 people required.

20% per person surcharge for smaller groups.

Klimt Brunch

Selection of Fresh Florida Orange Juice and Grapefruit Juice
Market Inspired Soup
Seasonal Composed Salad
Tossed Caesar Salad with Parmesan Cheese
Marinated Vegetables and Cured Meats
Sliced Seasonal Fresh Fruit and Seasonal Berries
Fluffy Scrambled Eggs with White Cheddar Cheese
Pan Roasted Chicken with Lemon and Capers
Fresh Seafood en Croute, Sherried Shrimp Sauce
Penne Pasta with Basil, Crushed Tomatoes, Garlic, and Olive Oil
Potatoes O'Brien
Coffee Cake, Specialty Pastries, Croissants, Danish and Muffins
Sweet Butter, Jams and Jellies
Freshly Brewed Coffee, Decaffeinated Coffee, Tea, and Milk

\$34.95 Per Person

Bösendorfer Champagne Brunch

Mimosas – Fresh Florida Orange Juice with Champagne (One per person served)
Fresh Florida Orange, Tomato and Grapefruit Juice
Sliced Seasonal Fresh Fruit and Seasonal Berries
Shellfish Bouillabaise with Mussels, Clams, and Seafood in Roasted Tomato Stew
Poached Eggs Florentine with Hollandaise Sauce
Crispy Bacon and Sausage Links
Cheese Blintzes with Raspberry Jelly
Smoked Salmon with Bagels and Cream Cheese
Grilled Chicken Breast with Portabello Mushroom Cream
Crispy Lyonnaisse Potatoes
Coffee Cake, Specialty Pastries, Croissants, Danish and Muffins
Sweet Butter, Jams and Jellies
Freshly Brewed Coffee, Decaffeinated Coffee, Tea, and Milk

\$38.95 Per Person

The following items may be selected for your Brunch at the prices listed:

Attendant Fee Required at \$75.00 each.

Roasted Leg of Lamb

*Please add 22% service charge and 6.5% tax to all prices.
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with Garlic and Rosemary Lamb Jus with Soft Rolls
\$9.95 per person

Roasted Prime Rib of Beef

with Au Jus and Whipped Horseradish
\$11.95 per person

Omelets Cooked to Order

with a Selection of Ham, Bacon, Mushrooms, Scallions, Sweet Peppers,
Cheddar Cheese, Gulf Shrimp, and Fresh Herbs

\$8.95 Per Person

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Refreshment Breaks

*Continually replenished for a **half hour period** with per person prices.*

Minimum of 20 people required for all breaks priced per person.

Smaller groups, please order refreshments a la carte.

Coffee Bean	\$5.95
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Gourmet Tea.	
Java and More	\$8.95
Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Tea Selection, Assorted Soft Drinks, Bottled Waters, Iced Tea and Juices.	
Intermission	\$11.95
Soft Bavarian Pretzels, Fresh Popped Popcorn, Peanuts, Cracker Jacks® and Assorted Chocolate Candy Bars. Beverages include Assorted Soft Drinks, Bottled Waters, Juices, Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Gourmet Tea.	
Chocolate Indulgence	\$12.95
Chocolate Dipped Strawberries, Rich Fudge Brownies, Chocolate Eclairs, Assorted Chocolate Candy Bars, Chocolate Chip Cookies, Chocolate Yoo-hoo, Bottled Waters.	
Sweets & Treats	\$12.95
Cracker Jacks, Assorted Cookies, Assorted Chocolate Candy Bars, Assorted Soft Drinks, Chocolate Milk, Bottled Waters, Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Gourmet Tea.	
Tropical Island	\$12.95
Tropical Fruit Assortment, Coconut Macaroons, Chocolate Dipped Bananas, Crystalized Papaya and Mango, Assorted Fruit Nectars, Juices, and Assorted Bottled Waters.	
Low-Carb Break	\$14.95
Mixed Roasted Nuts, Trail Mix, Smoked Almonds, Spiced Cashews, Seasonal Fresh Fruit and Yogurt, Assorted Grilled and Marinated Vegetables, Assorted Fruit and Vegetable Juices.	
Power Break	\$15.95
Assorted Flavored Yogurt, Granola Bars, Trail Mix, Whole Seasonal Fruit, Fruit Juices, Assorted Bottled Waters, Decaffeinated Coffee and a Selection of Gourmet Tea.	

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The All Day Break

Early Morning

Fresh Baked Pastries, Freshly Brewed Coffee, Decaffeinated Coffee
and a Selection of Gourmet Tea.

Mid Morning

Soft Bavarian Pretzels, Popcorn, Assorted Soft Drinks

Afternoon

Fresh Cookies, Fudge Brownies, Milk, Chocolate Milk, Bottled Waters

\$24.95 Per Person

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A la Carte Break Items

<i>Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Gourmet Tea</i>	<i>\$49.00 Per Gallon</i>
<i>Assorted Breakfast Pastries</i>	<i>\$30.00 Per Dozen</i>
<i>Assorted Coffee Cake</i>	<i>\$30.00 Per Cake</i>
<i>Bagels and Cream Cheese</i>	<i>\$30.00 Per Dozen</i>
<i>Cookies or Brownies</i>	<i>\$30.00 Per Dozen</i>
<i>Chocolate Dipped Strawberries</i>	<i>\$39.00 Per Dozen</i>
<i>Assorted Whole Fruit</i>	<i>\$25.00 Per Dozen</i>
<i>Sliced Seasonal Fresh Fruit</i>	<i>\$4.50 Per Person</i>
<i>Juices; Orange, Grapefruit, Apple or Tomato</i>	<i>\$35.00 Per Gallon</i>
<i>Assorted Yogurts</i>	<i>\$ 3.00 Each</i>
<i>Bottled Water</i>	<i>\$ 3.00 Each</i>
<i>Soft Drinks</i>	<i>\$2.50 Each</i>
<i>Assorted Haagen Dazs Ice Cream Bars</i>	<i>\$3.50 Each</i>
<i>Assorted Candy Bars</i>	<i>\$2.50 Each</i>
<i>Krispy Kreme Doughnuts</i>	<i>\$20.00 Per Dozen</i>

Snacks a la Carte

<i>Fresh Popcorn</i>	<i>\$14.00 Per Pound</i>
<i>Kettle Chips, Hard Pretzels, or Nacho Chips</i>	<i>\$11.50 Per Pound</i>
<i>Assorted Dips or Salsa</i>	<i>\$11.50 Per Quart</i>
<i>Deluxe Mixed Nuts</i>	<i>\$14.50 Per Pound</i>

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Bohemian Bar Snack Mix

\$14.50 Per Pound

Natural Trail Mix

\$16.95 Per Pound

Continuous Dry Snacks

All of the above selections for up to 3 hours

\$8.95 Per Person

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Luncheon

*Each Luncheon consists of Three Courses.
Choose One Soup or Salad and One Dessert to accompany Your Entrée.*

Soups

Roasted Five Onion Soup

Chicken and White Bean Minestrone

Wild Mushroom Soup with Sherry

Smoked Chicken with Wild Rice

Cream of Natural Asparagus

Cognac Lobster Bisque

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

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

Bohemian Field Greens

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

Kessler Salad Nicoise

Mesculin Mixed Greens, Roma Tomatoes,
Poached French Beans, Black Olives, Hard

Beefsteak Tomato Salad

Fresh Mozzarella, Arugula, Balsamic
Vinaigrette, Pine Nuts

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Cooked Egg, Belgian Endive, Key Lime
Vinaigrette

California Salad

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

Luncheon

continued

Desserts

Vanilla Bean Crème Brulee

Almond Biscotti

Trio of Seasonal Sorbets

Fresh Berries, Gauphrette Cookie

Chocolate Gateau

Grand Marnier Anglaise, Berry Coulis

Raspberry and Chocolate Marble Cheesecake

Minty Syrup, Raspberry Sauce

Almond & Grand Marnier Scented Genoise

Fresh Seasonal Berry Compote, Chantilly Cream

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 Coconut Flan

Gauphrette Cookie

Chocolate “Bombe”

Godiva Chocolate Mousse, Kahlua, Chocolate Sponge, Chocolate
Ganache

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Luncheon

continued

*Each Chilled Luncheon consists of Soup du Jour, Entrée, Dessert, Rolls and Butter,
Freshly Brewed Coffee, Decaffeinated Coffee, and Iced Tea or Hot Tea*

Please Select One Entrée To Be Served

See Event Manager For More Options

Chilled Luncheon Entrées

(Select One)

Oven Roasted Chicken Croissant Sandwich \$21.95

Flaky Croissant with Bohemian Chicken and Almond Salad, with Bibb Lettuce,
Ripe Tomato, and Bermuda Onion

Tuna Salad Nicoise \$24.95

Diced Tomatoes, Poached French Beans, Hard Cooked Eggs, Saffron Potatoes,
Black Olives

Pacific Rim Chicken Salad \$22.95

Rice Noodles, Crispy Wontons, Toasted Almonds, Sesame Soy Vinaigrette

Citrus Poached Salmon \$24.95

Shrimp Remoulade, Baby Lettuce, Dijon Mustard Dressing

Chicken Caesar Salad Wrap \$22.95

Grilled Chicken, Baby Romaine, Caesar Dressing, Parmesan Cheese, Grilled Flatbread

Grilled Chicken Caesar Salad \$17.95

Caesar Salad with Sliced Grilled Chicken, Focaccia Croutons, and
Shaved Reggiano Cheese

Club Wrap \$ 23.95

Sliced Roast Beef, Turkey, and Ham with Leaf Lettuce, Tomato, and Smoked Bacon
on Grilled Flatbread

Bohemian Cobb Salad \$24.95

Pulled Duck or Chicken, Diced Tomatoes, Applewood Smoked Bacon, Avocado,
Diced Egg, Bleu Cheese

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California Turkey and Avocado Panini	\$22.95
Alfalfa Sprouts, Cucumber, Golden Tomato, Aioli	
Bohemian Salad Trio	\$24.95
Freshly Prepared Albacore Tuna Salad, Almond Chicken Salad and Pasta Salad	

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Luncheon continued

Each Hot Luncheon consists of Three Courses, which includes Soup or Salad, Entrée, Chef's Selection of Seasonal Vegetable and Starch, Dessert, Rolls 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

Hot Luncheon Entrées (Select One)

Breast of Chicken with Lemon and Capers Sautéed with Egg and Parmesan Cheese	\$26.95
Pecan Crusted Chicken Breast Caribbean Barbeque, Coconut Rice, Papaya Slaw	\$26.95
Roasted Chicken Roulade with Arugula and Prosciutto Served with Wild Rice Blend, Sage Scented Natural Jus, Balsamic Drizzle	\$27.95
Stuffed French Breast of Natural Chicken Roasted Peppers, Spinach, Wild Mushroom Crema	\$28.95
Herb Seared Salmon Confit Shellfish Butter, Confetti Vegetables	\$26.95
Grilled Jerk Rubbed Mahi Mahi Plantain Sauce, Black Bean Salsa	\$27.95
Porcini "Bronzed" Florida Snapper Broccolini, Peruvian Potatoes, Fine Vegetable Vinaigrette	\$25.95
Pan Seared Maryland Style Crab Cake Shrimp and Asparagus Risotto, Gazpacho Vinaigrette, Remoulade	\$29.95
Bohemian Style "Macaroni and Cheese"	\$22.95

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Asparagus Tips, Sundried Tomatoes, Ziti Pasta, Goat Cheese Cream

Penne Pasta and Herb Roasted Chicken \$25.95

Tomato and Basil Pomodoro, Olive Oil, Parmesan Cheese, Pinenuts

Hoisin Glazed Pork Tenderloin \$28.95

Stir Fried Vegetables, Jasmine Rice, Asian Jus

Petite Filet Mignon \$31.95

Crimini Mashed Potato, Onion Marmalade, Adobo Demiglace

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Luncheon continued

Each Hot Luncheon consists of Three Courses, which includes Soup or Salad, Entrée, Chef's Selection of Seasonal Vegetable and Starch, Dessert, Rolls 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

Luncheon Duos

Grilled Salmon & Herb Roasted Chicken	\$31.95
Citrus Emulsion, Scallion Coulis, Pearl Pasta	
Petite Filet Mignon & Stuffed Chicken Roulade	\$36.95
Shallot and Port Reduction, Basil Butter, Roasted Corn Mashed Potato	
Pan Roasted Chilean Seabass & Grilled Filet Mignon	\$41.95
Sauce Americaine, Grilled Baby Vegetables, Veal Reduction	
Luncheon Mixed Grill	\$39.95
Marinated Pork Medallion, Stuffed Chicken Roulade, and Crab Croquette Fine Herb & Reising Citron, Potato Hash, Remoulade	

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Working Luncheon Buffets

The following buffet selections are recommended for parties of less than 20.

Sandwiches & Wraps

Market Inspired Soup
Baby Field Greens with Champagne Herb Vinaigrette
Oven Dried Tomato and Green Bean Salad with Balsamic Dressing

Assorted Custom Luncheon Wraps and Deli Style Sandwiches
Kettle Chips

Assorted Fresh Baked Cookies
Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea, and Hot Tea

\$26.95 Per Person

Salad Mosaic

Chef's Daily Soup Creation
Wilted Spinach Salad with Portabello Mushrooms, Pancetta, and Sherry Vinaigrette

(Choose 3 of the Following)

White Albacore Tuna Salad
Chicken & Cashew Salad
Egg Salad with Dill
Italian Antipasto
Shrimp and Roasted Pepper Salad
Thai Beef Salad

Served with Sliced Bread Assortment, Fresh Baked Rolls
Pickles, Lettuce, and Tomatoes

Raspberry Layer Cake
Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea, and Hot Tea

\$29.95 Per Person

The Great Impasta

Seasonally Inspired Soup
Organic Mesculin Greens with French Dijon Vinaigrette
Artichoke and Calamata Olive Salad with Balsamic and Herbs

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Penne Pasta with Asparagus, Sundried Tomatoes, and Pine Nuts with White Mornay Sauce
Linguine with Basil, Crushed Tomatoes, Olive Oil, and Parmesan Cheese
Fresh Baked Rolls and Butter

White Chocolate Drizzled Fudge Brownies
Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea, and Hot Tea

\$31.95 Per Person

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Luncheon Buffet

Minimum of 20 people required.

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City Hall Deli Buffet

Tossed Organic Field Greens, Herb Vinaigrette
Petite Potato Salad, Sour Cream Dressing
Bohemian Confetti Slaw with Ginger Dressing
Seasonal Fresh Fruit Arrangement

Assorted Potato Chips

Deluxe Delicatessen Assortment

Turkey Breast, Cured Ham, Roast Beef, and Genoa Salami,
Sliced Cheeses, Bibb Lettuce, Sliced Tomato, and Kosher Pickles
Assorted Deli Breads and Appropriate Condiments

Array of Seasonal Desserts

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

\$29.95 per person

Gustav Klimt Buffet

Mixed Organic Greens with Apples and Goat Cheese
Tortellini Pasta Salad, Pesto Vinaigrette, Parmesan, and Pine Nuts
Asparagus Salad with Beets and Fingerling Potatoes
Assorted Seasonal Fruit Arrangement

Oven Roasted Turkey with Cranberry Relish

Roasted Virginia Ham

Sliced Parma Prosciutto

Herb Roasted Beef Tenderloin

Served with Assorted Breads and Rolls and a Selection of Condiments

Pastry Chef's Array of Seasonal Desserts

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

\$34.95 per person

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Luncheon Buffet

continued

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Picasso Buffet

Creamy Seafood Chowder
Hearts of Romaine with Shaved Parmesan, Focaccia Croutons, and Caesar Dressing
Cucumber and Tomato Salad with Feta Cheese and Calamata Olives
Shrimp and White Bean Salad, Roasted Tomato Dressing
Assorted Seasonal Fruit Arrangement

Roulade of Chicken with Tarragon Mustard Sauce
Hickory Smoked Pork Loin with Fruit Chutney and Ancho Demiglace
Chef's Selection of Starch
Seasonal Vegetable Melange
Fresh Baked Rolls and Butter

Pastry Chef's Array of Seasonal Desserts
Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea, and Herbal Tea Selection

\$37.95 per person

Florida Buffet

Cuban Style Black Bean Soup
Mixed Locally Grown Lettuces, Bermuda Onion, Citrus Vinaigrette
Melon Salad with Toasted Coconut, Lime and Mint
Shrimp Salad with Mango and Avocado
Array of Tropical Fruits

Jerk Grilled Chicken Breast, Grilled Pineapple, Papaya Relish
Macadamia Crusted Mahi Mahi, Mango Barbeque Sauce
Locally Grown Vegetables
Sweet Potato Gratin
Fresh Baked Rolls and Butter

Key Lime Pie
Coconut Macaroons Drizzled with Chocolate
Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea, and Hot Tea

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\$39.95 per person

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Luncheon Buffet

continued

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California Buffet

Creamy Asparagus Soup with Brie Cheese
Baby Hearts of Romaine Lettuce, Strawberries, Gorgonzola Vinaigrette, Spiced Pecans
Orzo Salad with Roasted Pepper Confetti, Sweet Olives, Artichoke Hearts
Watermelon Salad with Cilantro and Jicama
Vegetable Summer Rolls with Lemongrass Dressing

Central Coast Baby Vegetables
Ragout of Heirloom Potatoes
Dungeness Crab Stuffed Pacific Salmon, Shellfish Butter
Marinated Baja Chicken, Charred Tomatoes, Avocado, Roasted Garlic
San Francisco "Levan" Sourdough Bread

Seasonal Dessert Assortment
Chocolate Dipped California Strawberries
Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea, and Hot Tea

\$41.95 per person

Progressive Lunch Buffet

Chilled Melon Soup
Poached Salmon with Mini Breads and Appropriate Garniture
Open Faced Deli "Paninis"
Asian Chicken Lettuce Wraps
Lightly Grilled Asparagus Wrapped with Prosciutto, Balsamic Syrup

Petite Seafood Cakes with Lobster Sauce and Tobiko Caviar
Smoked Chicken and Fennel Sausage with Tasso Gumbo
Beef Brasciola with Asparagus and Wild Mushrooms, Brandy Demiglace
Roasted Mini Peppers with Pearl Pasta
Grilled Vegetable Strudel

Assorted Seasonal Desserts and Petite Fours
Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea, and Hot Tea

\$42.95 Per Person

*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.*

Attended Interactive Lunch Experiences

These Stations may be added to your Luncheon Menu at the additional price listed.

Minimum of 20 people required.

20% per person surcharge for smaller groups.

Attendant Fee Required at \$75.00 each.

Hand Tossed Cobb Salad

Roasted Chicken, Hard Cooked Egg, Bleu Cheese, Tomatoes, Bacon, Avocado, Bibb Lettuce,
Herb Ranch Dressing

\$10.95 Per Person

Asian Chicken Salad

Napa Cabbage, Vegetable Confetti, Daikon Sprouts, Fried Wontons, Rice Noodles, Cucumber,
Sesame Soy Vinaigrette

\$9.95 Per Person

The Sushi Bar

Hand Rolled Sushi Including; California Roll, Spicy Tuna, Smoked Salmon Rolls, and Smoked Eel,
Wasabi, Pickled Ginger, and Soy

\$12.95 Per Person

Tuscan Pasta Lunch

Cheese Tortellini and Penne Pasta with Four Cheese Sauce, Fresh Tomato Pomodoro
and Pesto Sauce, with Parmesan Cheese

\$12.95 Per Person

Contemporary Caesar Salad

Hearts of Baby Romaine, Caesar Vinaigrette, Parmesan Cheese, Foccacia Croutons

\$7.95 Per Person

Add Grilled Chicken \$3.50 Supplemental

Add Shrimp \$4.50 Supplemental

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All prices are subject to increase until signed Banquet Event Orders (BEO's) are received by the Event Office.*

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

Feuillette 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

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Dinner

Signature Appetizers

These appetizer selections are available at a supplemental cost.

Feuilette of Shrimp Lobster Emulsion, Herb Confetti	\$5.00 Supplemental
Fresh Seafood Ceviche “Martini” Gazpacho, Tobiko Caviar	\$5.00 Supplemental
Maine Lobster Ravioli Sauce Citron, Crispy Prosciutto	\$5.00 Supplemental
Escargot Nouvelle Exotic Mushrooms, Puff Pastry Vol Au Vent	\$5.00 Supplemental
Jumbo Shrimp Cocktail Vodka Tomato Sauce, Watercress Oil	\$5.00 Supplemental
Sesame Seared Ahi Tuna Radish Slaw, Citrus Ponzu, Wasabi Aioli	\$4.00 Supplemental
House Smoked Salmon Fennel Slaw, Capers, Lemon Mascarpone	\$4.00 Supplemental
Seared Jumbo Diver Scallop Fingerling Potatoes, Sturgeon Caviar	\$6.00 Supplemental
Pepper Seared Duck Breast Watercress Salad, Raspberry Vinaigrette	\$4.00 Supplemental
Jumbo Lump Crab Cake Citrus Essence, Black Bean Salsa, Radish Sprouts	\$6.00 Supplemental
Torchon of Foie Gras Caramelized Fruit, Challah Toast Points	\$10.00 Supplemental
Citrus Poached Salmon Roulade Cucumber, Tobiko, Citrus Vinaigrette	\$5.00 Supplemental
Chilled Jumbo Asparagus Rock Shrimp Remoulade, Vegetable Vinaigrette	\$4.00 Supplemental
Risotto of Duck Confit Chantrel Mushrooms, White Asparagus, Truffle Oil	\$4.50 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,
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)

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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, Rolls 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	\$48. 95
Parsley and Herb Butter, with Egg and Parmesan Cheese	
Garlic and Rosemary Roasted Half Poulet	\$48. 95
Warm Cannelinni Bean Stew, Mascarpone Polenta	
Paupiette of Chicken with Goat Cheese	\$49. 95
Confetti of Vegetables, Roasted Tomato Cream	
Stuffed French Cut Chicken Breast	\$49. 95
with Spinach and Peppers, Exotic Mushroom and Sundried Tomato Demiglace	
Breast of Chicken Wellington	\$49. 95
Wild Mushroom Duxelle, Wild Rice, Marjoram Chicken Jus	
Roulade of Chicken with Pine Nuts, Arugula, and Prosciutto	\$49. 95
Thyme Scented Rice, Sauce Chausser	
Natural Chicken Breast with Bleu Cheese, Apples, and Walnuts	\$49. 95
Orange Cranberry Jus, Wild Rice Risotto	
Tea Smoked Breast of Muscovy Duck	\$49. 95
Apple Currant Chutney, Sage and Raspberry Sauce	

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Dinner
continued

Dinner Entrees

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, Rolls 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

Fresh Seafood

Select One

Fennel Dusted Salmon with Morel Mushrooms Brocollini, Wild Rice Melange, Champagne Cream	\$49.95
Porcini "Bronzed" Florida Snapper Peruvian Potatoes, Key Lime and Chervil Emulsion	\$49.95
Grilled Caribbean Mahi Mahi Sweet Potato Mash, Papaya Relish, Ruby Red Grapefruit Sauce	\$48.95
Crab Crusted Grouper Fingerling Potatoes, Zucchini Pomodoro, Citrus Buerre Blanc	\$53.95
Pan Roasted Chilean Seabass Braised Beluga Lentils, Roasted Tomato Nage	\$58.95
Grilled Swordfish Medallions Polenta Johnnycake, Shrimp Vinaigrette	\$53.95
Roasted Australian Lobster Tail Grilled Asparagus, Meyer Lemon Anglaise	\$69.95

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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, Rolls 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

Robust Meats

Rosemary and Chili Rubbed Prime Rib of Beef	\$54.95
Red Potatoes, Natural Jus	
Pepper and Asiago Crusted New York Steak	\$57.95
Shallot Demiglace, Pepper Confetti	
Grilled Filet Mignon	\$59.95
Cabernet and Black Pepper Butter, Truffle Demi Glace	
Tournedos of Beef Tenderloin with Artichoke and Crab Gratin	\$62.95
Walnut Levan Crouton, Cabernet Reduction, Shellfish Emulsion	
Mustard and Herb Crusted Rack of Lamb	\$58.95
Dauphine Potatoes, Lamb Jus, Minted Oil	
Porcini Dusted Petite Veal Chops	\$59.95
Woodland Mushroom, Marsala Sauce	
Stuffed Loin of Domestic Pork	\$48.95
Roasted Chili Demiglace, Seasonal Fruit Compote	
Lemon and Thyme Crusted Pork Tenderloin	\$49.95
Calvados, Fine Herb Buerre Blanc	

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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, Rolls 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	\$56.95
Grilled Chicken & Rosemary Skewered Shrimp Provencale Sauce, Chive Mashed, Citron Emulsion	\$59.95
Filet of Beef & Atlantic Salmon Sauce Poivrade, Shrimp Hollandaise	\$64.95
Filet Mignon & Stuffed Chicken Roulade Wild Mushroom Demiglace, Fine Herb White Mornay	\$64.95
Filet Mignon & Crab Stuffed Jumbo Prawn Cabernet Reduction, Shellfish Buerre Blanc	\$68.95
Chilean Seabass & Porcini Dusted Veal Noisette Truffle Sauce, Parsley Nage	\$74.95
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	\$ 76.95

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Fine Herb and Riesling Citron, Potato Hash, Remoulade

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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 Westin Grand Bohemian

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 \$3.95 per person.

Lemon Sorbet

Served with Fresh Thyme

Lychee Sorbet

Tropical Fruit, Mint

Pomegranate Sorbet

Raspberry Coulis

Concord Grape Sorbet

Fruit Garnish, Chervil

Chardonnay Sorbet

Sugared grapes

Mango Sorbet

Tropical Fruit Glace

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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 Marble 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

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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

\$3.50 Supplemental

Fruit Charlotte with Peach Mousse

Mango Coulis, Star Fruit

\$3.50 Supplemental

Chocolate Cappucino Semifreddo

Chocolate Coffee Cup, Kahlua Chantilly, Tuile Spoon

\$4.50 Supplemental

“Box Of Chocolates”

An Array of Chocolate Delights Served in a Chocolate Bento Box

\$6.00 Supplemental

To Enhance Your Dinner May We Suggest:

Chocolate Dipped Strawberries

\$39.00 Per Dozen

Chocolate Dipped Fruit Assortment

\$35.00 Per Dozen

Customized 10 Inch Birthday Cakes

\$35.00 Each

Serves 12

(24 Hours Notice Required)

Customized Celebration Cakes

½ Sheet Cake (serves 40–50) \$125.00

Full Sheet Cake (serves 90–100) \$250.00

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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 Rolls and Butter

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

\$54.95 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

*Please add 22% service charge and 6.5% tax to all prices.
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Brigole of Filet Mignon Stuffed with Wild Mushrooms and Asparagus,
Port Veal Reduction

Assorted Rolls and Butter

Pastry Chef's Array of Seasonal Desserts

Chocolate Dipped Strawberries

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

\$59.95 Per Person

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Dinner Buffets

continued

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

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 Rolls 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

\$64.95 Per Person

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Dinner Buffets

continued

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

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 Rolls 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

\$69.95 per person

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Dinner Buffets

continued

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

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

\$69.95 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
\$8.95 Per Person

Jerk Seasoned Pork Loin

Tropical Chutney, Calvados Demiglace
\$6.95 Per Person

Roast Leg of Lamb

with a Roast Garlic and Mint Jus with Soft Rolls
\$7.95 Per Person

Sonoran Spiced Beef Tenderloin

Chili Demiglace and French Baguettes
\$12.95 Per Person

Tellicherry Pepper Crusted Beef Striploin

Roasted Garlic Demiglace, Slipper Rolls
\$10.95 Per Person

Clove Studded Virginia Baked Ham

Bone in, Served with Dijon Mustard, Mayonnaise, Rye and Soft Rolls
\$5.95 Per Person

Fennel and Apple Roasted Turkey

with Mayonnaise, Dijon Mustard, Cranberry Relish, Soft Rolls
\$5.95 Per Person

Roasted Baron of Beef

Accompanied by Creamy Horseradish Sauce and Beef Jus, Soft Rolls
\$5.95 Per Person

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(Minimum of 100 people required)

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

\$7.95 Per Person

Louisiana Jambalaya

Chicken, Shrimp, Andouille Sausage, Okra, Leeks
with Creole Style Sauce and Dirty Rice

\$13.95 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

\$12.95 Per Person

Asian Wok Station

Sesame Beef and Peanut Chicken
Hoisin Glaze, Sweet Chili Sauce, Rice Noodles

\$13.95 Per Person

Spanish Paella Station

Chicken, Mussels, Ham, Artichokes, and Tomatoes
Over Saffron Rice

\$13.95 Per Person

Seafood Scampi Saute

Prawns and Sea Scallops Served Provencal Style
with Scallions, Tomatoes, Garlic, White Wine and Herbs

\$15.95 Per Person

Sushi Array

*Please add 22% service charge and 6.5% tax to all prices.
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Hand Rolled Sushi Including; California Roll, Spicy Tuna,
Smoked Salmon Rolls, and Smoked Eel
Wasabi, Pickled Ginger, and Soy
\$14.95 Per Person

Bananas Foster Flambe

Sauteed Bananas, Crème De Banana, Cinnamon, Rum, Brown Sugar,
Served with Tahitian Vanilla Bean Ice Cream
\$9.95 Per Person

French Crepes with Seasonal Berries

Vanilla Pastry Cream, Grand Marnier Flambe
\$ 9.95 Per Person

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.

\$5.95 Per Person

Fresh, Marinated, and Grilled Vegetable Melange

Herbed Ranch, Red Pepper Aioli

\$6.95 Per Person

Fresh Seasonal Fruit Arrangement

an Array of Local and Seasonal Produce

\$5.95 Per Person

Assorted Imported and Domestic Cheeses

Served with Crusted Baguettes and Crackers

\$9.95 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

\$11.95 Per Person

Trio of Spreads

Roasted Chicken, Cured Ham, Onion with Garlic and Herbs

Served with Sliced Baguettes and Crackers

\$ 6.95 Per Person

Smoked Salmon Display

Hard Cooked Eggs, Capers, Onions, Tomato Concasse, Tobiko Caviar

\$11.95 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	\$6.95 Per Person
Chopped Peanuts, Sprinkles, Chocolate Chips, Cherries, Fudge and Caramel Sauces, Whipped Cream	
Chocolate Dipped Seasonal Fruit Display	\$7.95 Per Person
Assortment of Fresh and Preserved Fruits	
Bohemian Dessert Array	\$9.95 Per Person
Assorted Mini Pastries, Petite Fours, Cream Puffs, and Tartlets	
Chocolate, Chocolate, Chocolate	\$12.95 Per Person
Chocolate Truffles, Fudge Brownies with White Chocolate Drizzle, Chocolate Gateau, Marbled Chocolate Mousse Parfaits, Chocolate Robed Berries	
Vienesse Dessert Display	\$14.95 Per Person
Assortment of Petite Fours, Fruit Frangipane, Napoleon, Cream Puffs, Eclairs with Custard, Fruit Tartlets, Cannolis, and Assorted Cakes	

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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

\$5.95 Per Person

Spinach and Artichoke Dip

with Sliced Baguettes and Flatbread

\$5.95 Per Person

Warm Rock Crab Dip

with Sliced Baguettes and Flatbread

\$6.95 Per Person

Godiva Chocolate Fondue

with Fresh Fruit and Pound Cake

\$7.95 Per Person

Bruschetta Toscana

Toasted Focaccia Bread Brushed with Garlic and Olive Oil

Served with Olive Tapenade, Roasted Tomato Relish,
and Fresh Mozzarella

\$9.95 Per Person

Chips and Dips

Assorted Tortilla, Terra Chips, and Lavash

with Bleu Cheese Dip, Fresh Tomato Salsa, and Tapenades

\$5.95 Per Person

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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	\$3.95 Per Piece
Jerk Chicken Satay with Papaya Relish	\$3.95 Per Piece
Curried Chicken Beggars Purse with Pomegranate	\$3.95 Per Piece
Beef Empenadas with Tomato Compote	\$3.95 Per Piece
Spicy Pork and Ginger Potstickers, Sweet Chili Sauce	\$3.95 Per Piece
Spinach and Feta Cheese in Filo	\$3.95 Per Piece
Shellfish Strudel with Lemon Aioli	\$4.95 Per Piece
Petite Beef and Mushroom Duxelles in Pastry	\$4.50 Per Piece
Smoked Duck Spring Rolls, Hoisin Dipping Sauce	\$4.50 Per Piece
Bacon Wrapped Scallops	\$4.50 Per Piece
Goat Cheese and Mushroom Crostada	\$4.50 Per Piece
Sugar Cane Shrimp Satay, Hoisin Dipping Sauce	\$4.95 Per Piece
Crab Stuffed Crimini Mushrooms	\$4.95 Per Piece
Sausage Brochette Sweet Mustard Sauce	\$3.95 Per Piece
Petite Balsamic Lamb Chops Truffle Oil Drizzle	\$5.95 Per Piece
Crisp Coconut Shrimp Sweet and Sour Sauce	\$4.95 Per Piece
Baked Oysters Bohemian Spinach, Pernot, Mornay Sauce	\$4.95 Per Piece
Petite Crab Cakes with Creole Remoulade	\$5.95 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 Petite Finger Sandwiches	\$2.95 Per Piece
Smoked Salmon Mousse in Petite Bouchee	\$3.95 Per Piece
Shrimp and Vegetable Summer Roll Lemongrass Dressing	\$4.95 Per Piece
Roasted Pepper and Goat Cheese Crostini	\$3.95 Per Piece
Prosciutto and Seasonal Melon Balsamic Syrup	\$3.95 Per Piece
Coronet of Coppa Salami with Herbed Cheese	\$3.95 Per Piece
Peppered Tuna with Mango Salsa	\$4.95 Per Piece
Belgian Endive with Boursin Cheese and Pistachios	\$3.95 Per Piece
Preserved Duck on Plantain Tostones	\$3.95 Per Piece
Crab Salad Profiteroles Watercress Aioli	\$4.95 Per Piece
Petite Carpaccio Canapes Truffle Oil, Porcini Aioli	\$4.95 Per Piece
Parma Ham and Brie Cheese Roulades	\$4.95 Per Piece
Smoked Salmon and Lemon Mascarpone Rye Toast Points	\$4.95 Per Piece
Herbed Chevre and Tomato Tartlets	\$3.95 Per Piece
Composed Salmon in Choux Puff	\$3.95 Per Piece
Smoked Chicken Salad on Brioche Onion Marmalade	\$3.95 Per Piece
Sesame Tuna with Wasabi Tobiko Caviar Cucumber	\$4.95 Per Piece

Seafood Bar

Marinated Mussels with Vodka and Vermouth	\$3.00 Each
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Oysters on the Half Shell Champagne Mignonette	\$3.00 Each
Jumbo Gulf Shrimp Horseradish Vodka Cocktail Sauce	\$3.50 Each
Jonah Crab Claws	\$4.50 Each

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Beverages

*It is the policy of The Westin Grand Bohemian 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	\$6.50 Each
Premium Brand Cocktails	\$7.50 Each
Call Brand Cordials	\$7.00 Each
Premium Brand Cordials	\$8.00 Each
Wine by the Glass	\$6.50 Each
Domestic Beer	\$4.50 Each
Imported Beer	\$5.00 Each
Mineral Water	\$3.50 Each
Soft Drinks	\$2.75 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

\$14.00 Per Person, One Hour
\$18.00 Per Person, One ½ Hours
\$21.00 Per Person, Two Hours
\$26.00 Per Person, Three Hours
\$31.00 Per Person, Four Hours

Premium Brands

\$16.00 Per Person, One Hour
\$21.00 Per Person, One ½ Hours
\$25.00 Per Person, Two Hours
\$31.00 Per Person, Three Hours
\$37.00 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

\$12.75 Per Person, One Hour
\$15.25 Per Person, One ½ Hours
\$17.50 Per Person, Two Hours
\$20.00 Per Person, Three Hours
\$22.50 Per Person, Four Hours

Cash Bars

Cocktails	\$7.50 Inclusive
Cordials	\$9.50 Inclusive

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Wine by the Glass	\$8.50 Inclusive
Domestic Beer	\$5.50 Inclusive
Imported Beer	\$6.50 Inclusive
Mineral Waters	\$4.50 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

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Tropical Fruit Punch	\$35.00 Per Gallon
Rum Punch	\$60.00 Per Gallon
Champagne Punch	\$60.00 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 \$400.00 per bar.

Cash Bars require a minimum revenue of \$200.00 per bar.

Wine List

<u>House Wine</u>	<u>Price Per Bottle</u>
Chardonnay, Sterling Vineyards	\$29.00
Merlot, Sterling Vineyards	\$29.00
Cabernet Sauvignon, Sterling Vineyards	\$29.00
<u>Chardonnay</u>	
Kenwood Yalupa Chardonnay	\$29.00
Fetzer, "Barrel Select", Mendocino	\$35.00
Kendall Jackson, "Grand Reserve"	\$48.00
Cambria "Katherine Vineyards" c	\$45.00
Erich Russell, Napa	\$58.00
Frogs Leap, Napa	\$66.00
Matanzas Creek	\$43.00
<u>Sauvignon Blanc</u>	
Merryvale Vineyards	\$38.00
Cakebread Cellars	\$85.00
Hogue	\$29.00
<u>Reisling and Pinot Grigio</u>	
Pighin, Pinot Grigio	\$29.00
Hogue Cellars, Washington State, Reisling	\$29.00
Jekel "Johannisberg" Reisling, Monterey	\$29.00
<u>Cabernet Sauvignon</u>	
Kenwood Yalupa Cabernet	\$29.00
J Lohr, "Seven Oaks", Pasa Robles	\$38.00
Saint Francis, Sonoma	\$52.00
Greg Norman, Australia	\$44.00
Dry Creek, Sonoma	\$49.00
Murphy Goode, "Vintage", Alexander Valley	\$60.00
Ravenswood, Sonoma	\$62.00
Santa Rita Reserve	\$34.00
<u>Merlot</u>	
Clos Du Bois, Alexander Valley	\$48.00
Kendall Jackson, "Grand Reserve"	\$58.00
Matanzas Creek, Sonoma	\$52.00
Flora Springs, Napa	\$66.00
Fetzer, "Barrel Select" North Coast	\$62.00
Stonestreet, Sonoma	\$42.00
<u>Pinot Noir</u>	
Cambria, Santa Maria Valley	\$46.00
David Bruce, Russian River Valley	\$54.00
Crighton Hall, Napa	\$76.00
Erath, Willamette Valley	\$34.00
<u>Syrah, Shiraz and Zinfandel</u>	

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David Bruce, Syrah, Central Coast	\$51.00
Greg Norman, Shiraz, Limestone Coast	\$42.00
Lolonis, Zinfandel "Private Reserve" Redwood Valley	\$62.00
Owens Estate, South Australia	\$34.00
<u>Other Red</u>	
Fife, L' Attitude	\$52.00
Banfi, Chianti Classico	\$46.00
<u>Champagne and Sparkling</u>	
Veuve de Vernay (House Champagne)	\$29.00
Pommery Brut	\$60.00
Tattinger, "Brut La Francaise"	\$76.00
Domaine Carneros, "La Rev"	\$100.00
Veuve Cliquot, Yellow Label	\$100.00

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