

GRAND BOHEMIAN
CHARLOTTE

WHERE EXPECTED ENDS,
EXTRAORDINARY BEGINS.

EXCEPTIONAL EVENT MENUS BY KESSLER

BY KESSLER®



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MICO RESTAURANT

PLAN TO BE INSPIRED.

EXCEPTIONAL EVENTS BY KESSLER

What matters to you happens here. It's why we invite you to celebrate bigger. To give your ideas an unexpected twist. And to elevate your story to bold new heights. When you host your event at Grand Bohemian Hotel Charlotte, we'll push the limits until it's exceptional, so that you can make the moment your own.

BEGIN WITH A BLANK CANVAS

We'll help you plan your event down to the tiniest detail, while leaving the doors open for the unexpected, like a rooftop happy hour, an afternoon spa break or live artist painting experience. Our passionate Grand Performers will take your event beyond the ordinary, delivering exceptional experiences and unusual ideas, big and small.

BEVERAGES

FRESHLY BREWED REGULAR, DECAFFEINATED COFFEE & ASSORTED SPECIALTY TEAS • \$130/GAL

SAN BENEDETTO® STILL & SPARKLING WATER • \$6/BTL

ASSORTED COCA-COLA® PRODUCTS & OLIPOP® • \$6

INDIVIDUAL ASSORTED VITAMIN WATER® • \$6

INDIVIDUAL ASSORTED NAKED® JUICES • \$8

INDIVIDUAL BOTTLED JUICES • \$6

Apple, Cranberry, Orange, Grapefruit

ASSORTED GOLD PEAK® ICED TEA • \$7

Peach, Green, Sweet

INDIVIDUAL RED BULL® ENERGY DRINK • \$8

Regular or Sugar-Free

INDIVIDUAL CELSIUS® ENERGY DRINK • \$8

ASSORTED CRAFT CARBONATED BEVERAGES • \$8/BTL

INDIVIDUALLY CHILLED ILLY® • \$9

Caffe Latte, Mochaccino, Cappuccino

FRESHLY BREWED ICED TEA • \$80/GAL

Regular, Sweet, Signature Peach, Passion Fruit

FRESH SQUEEZED LEMONADE • \$80/GAL

FRESH SQUEEZED ORANGE JUICE • \$80/GAL

AGUA FRESCAS • \$55/GAL

Pina "Pineapple", Horchata "Cinnamon Rice", Jamaica "Hibiscus", Sandia "Watermelon"

INFUSED WATER • \$45/GAL

Strawberry & Basil, English Cucumber & Garden Mint, or Local Citrus

Menu prices are subject to 8.25% food & beverage tax. Audio visual and meeting room rentals incur a 7.25% tax. Food, beverage, audio visual, and meeting room rentals are subject to a 25% taxable service charge.

BOHEMIAN BREAKFAST BUFFETS

All Bohemian Breakfast Buffets includes freshly brewed coffee and assorted specialty teas and choice of two juices: fresh orange juice, grapefruit juice, cranberry juice, apple juice. Where applicable, buffets require a chef attendant at \$175. One chef attendant per 75 guests, minimum of 25 guests. Events with less than 25 guests—\$7/person surcharge. All items are displayed for a maximum of 90 minutes to ensure health and safety standards.

CONTINENTAL BREAKFAST • \$35/PP

Fresh Cut Seasonal Fruits
& Berries

Freshly Baked Breakfast
Pastries
*Muffins, Fruit Preserves, Honey,
Butter*

Individual Fruit Yogurts

House-made Granola &
Dried Fruits

AMERICAN BREAKFAST • \$42/PP

Fresh Cut Seasonal Fruits &
Berries

Freshly Baked Breakfast
Pastries
Muffins, Fruit Preserves, Honey, Butter

Individual Fruit Yogurts

House-made Granola & Dried
Fruits

Cage-Free Scrambled Eggs
Aged Cheddar Cheese, Chives

House-made Salsa

Roasted Breakfast Potatoes
Onions & Peppers

Applewood Smoked Bacon &
Pork Sausage Links

QUEEN CITY BREAKFAST • \$49/PP

Warm Buttermilk Biscuits
Local Honey, Citrus Berry Jam, Whipped Butter

Fresh Cut Seasonal Fruits & Berries

Honey Pecan Granola
Served with Chilled Almond, Soy or Whole Milk

Sliced Heirloom Tomatoes
North Carolina Goat Cheese, Basil, Lemon Oil

Cage-Free Scrambled Eggs
Aged Cheddar Cheese, Chives

Stone Ground Grits
with Sweet Cream & Black Pepper

Pork Sausage Patties, Chicken
Sausage, or Hickory Smoked Bacon
(Select One)

Additional Accompaniments:
Whipped Butter, Maple Syrup,
Seasonal Berries, Vanilla Chantilly
(Select One)

Brioche French Toast, Buttermilk
Pancakes, or Belgium Style Waffles
• \$9/PP

BOHEMIAN BREAKFAST • \$56/PP

Fresh Cut Seasonal Fruits & Berries

Freshly Baked Breakfast Pastries
Muffins, Fruit Preserves, Honey, Butter

Individual Fruit Yogurts

House-made Granola & Dried Fruits

Sliced Vine Ripe Tomatoes, English
Cucumber, Cottage Cheese, Hard
Boiled Eggs

Hard & Soft Cheeses with Sliced
Meats
Freshly Baked Rolls & Baguettes

Individual Crepe Quiches
*Egg Whites, Spinach, Feta, Bacon, Onions,
Gruyère Cheese*

Seared Pork Belly

Chicken Apple Sausage

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BOHEMIAN BREAKFAST ENHANCEMENTS

Only available as an enhancement to Bohemian Breakfast Buffets. 12 guest minimum.

ASSORTED INDIVIDUAL FAT FREE FRUIT FLAVORED

GREEK YOGURT • \$5/PP

Chilled Fat Free Fruit Flavored Greek Yogurt

Non-dairy yogurt options available upon request

INDIVIDUAL CEREALS • \$5/PP

Chilled Whole, Skim, Almond or Soy Milks Available

CHORIZO TORTILLA WRAP • \$6/PP

Mexican Chorizo, Soft Scrambled Eggs, Tomato Tortilla Wrap,
Roasted Peppers, Queso Fresca, Jalapeño Cilantro Lime Crema

BREAKFAST MEATS • \$7/PP

Applewood Smoked Bacon, Chicken Apple Sausage,

Pork Sausage

(Select One)

BREAKFAST SANDWICH • \$7/PP

Buttery Croissant, Scrambled Eggs, Black Forest Ham, Gruyère
Cheese, Boursin® Spread

AÇAÍ ENERGY SHOTS • \$9/PP

Açaí, Coconut Water, Pomegranate, Ginger & Guaraná

AVOCADO TARTINE • \$9 / PP

Fork Smashed Avocado, Gluten Free Toast, Roasted Tomatoes,
Goat Cheese & Arugula

SMOKED SALMON BAGEL* • \$15/PP

1/2 Toasted Bagel, Loaded with Smoked Salmon, Capers, Herb
Cream Cheese, Cucumber, Shaved Red Onion, Dill

THE SHMEAR* • \$15/PP

Assorted Bagels

*Various Whipped Cream Cheese, Sliced Smoked Salmon, Capers, Red Onion,
Dill, Diced Hard Boiled Eggs, Candied Walnuts*

DONUTS • \$35/DOZ

Seasonal Assortment

3 dozen minimum, 72-hour advanced notice

FRESH FROM THE OVEN • \$39/DOZ

Croissants, Blueberry Muffins, Banana Bread, Danish Served
with Whipped Butter & Berry Jam

**This item may be served raw or undercooked. Consuming raw or undercooked meats, poultry,
seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness.*

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BOHEMIAN BREAKFAST ENHANCEMENTS *(Continued)*

Only available as an enhancement to Bohemian Breakfast Buffets. 12 guest minimum.

CHEF ATTENDED STATIONS

\$250 chef attendant fee required.

OMELETS • \$18/PP

Vegetables

Spinach, Tomatoes, Peppers, Diced Onions, Mushrooms

Proteins

*Cage-free Whole Eggs or Egg Whites Prepared Any Style,
Served with Ham & Chopped Bacon*

Cheeses

Aged Cheddar & Goat Cheese

WAFFLES • \$18/PP

Whipped Cream

Fresh Berry Compote

Cinnamon Walnut

Butter

Warm Maple Syrup

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BOHEMIAN BREAKFAST GRAB & GO

THE CONTINENTAL • \$25/PP

Upgrade to a Breakfast Sandwich (\$10/PP).

Individual Fruit Yogurt

House-made Granola

Whole or Fruit Cup

Large Blueberry Muffin

Coffee, Hot Tea, Orange & Grapefruit Juice, Bottled Water

BREAKFAST SANDWICHES • \$120/DOZ

Minimum of one dozen. Select two sandwiches per dozen.

Smoked Ham, Egg, Cheddar Cheese on an English Muffin

Applewood Bacon, Egg, Cheddar Cheese on a Croissant

Sausage, Egg, Cheddar Cheese on a Buttermilk Biscuit

Chorizo, Egg, Pepper Jack Cheese Burrito

BOHEMIAN PLATED LUNCH

All Bohemian Plated Lunches include fresh bread and butter, iced tea and coffee service. Priced per person.

SOUP & SALAD (Select One)

ICEBERG WEDGE SALAD

Smoked Bacon, Green Goddess Dressing, Baby Heirloom Tomatoes, Candied Walnuts, Bleu Cheese, Shaved Red Onion

MIXED GREEN SALAD

Red Onion, Tomato, Cucumber, Shredded Carrots, Balsamic Vinaigrette

GEM LETTUCE SALAD*

Reggiano Cheese, Rustic Croutons, Hard Boiled Farm Egg, Crispy Anchovy Fillets, Creamy Parmesan Dressing

CREAMY WILD RICE SOUP

PROTEIN (Select One)

ROSEMARY ROASTED JOYCE FARMS®

CHICKEN BREAST • \$50/PP

Fork Smashed Red Rose Potatoes, Asparagus, Lemon Nage

PARMESAN CRUSTED CHICKEN BREAST • \$50/PP

Fregola Sarda Pasta, Fava Beans, Blistered Cherry Tomatoes, Saffron Fennel Emulsion

ZAATAR SPICED SUNBURST TROUT • \$50/PP

Cauliflower Couscous, Grilled Zucchini, Basil Pistou

SESAME SEARED ATLANTIC SALMON* • \$54/PP

Baby Bok Choy, Citrus Jasmine Rice, Miso Honey Beurre Blanc

GRILLED BISTRO STEAK MEDALLIONS* • \$59/PP

Celery Root Potato Puree, Broccolini, Rosemary Peppercorn Au Jus

WARM GRAIN BOWL • \$45/PP

Herb Quinoa, Roasted Heirloom Carrots, Spiced Chickpeas, Kale, Edamame, Preserved Lemon & Salsa Verde

DESSERT (Select One)

FLOURLESS DARK CHOCOLATE TORTE

Whipped Milk Chocolate Ganache, Dark Chocolate Cremeux, Chili Chocolate Sauce (Gluten Free)

SALTED CARAMEL TART

Almond Financier, Salted Caramel, Caramel Popcorn, Caramel Mousse, Almond Streusel

RASPBERRY CHEESECAKE

Vanilla Bean Cheesecake, Raspberry Cremeux, Lemon Sauce, Graham Cracker Chantilly, Lemon Cookie

BANANA PUDDING

Banana Mousse, Pastry Cream, Vanilla Shortbread, Vanilla Bean Chantilly, Caramelized Bananas

FOR THE TABLE

Brownies, Blondies, & Lemon Bars

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BOHEMIAN LUNCH BUFFETS

All Bohemian Lunch Buffets include fresh bread and butter, iced tea and coffee service. Priced per person.
All items are displayed for a maximum of 90 minutes to ensure health and safety standards.

SANDWICH SHOP \$46/PP

Served with Whole Fruit & Kettle Chips

SOUP (Select One)

Red Rose Potato & Leek Chowder, Vanilla Truffle Oil & Chive

Tortilla Soup, Ancho Chiles, Lime Crema

SALAD

Baby Spinach & Radicchio
Black Berries, Valencia Oranges, Aged Goat Cheese, Grapefruit, Pink Peppercorn Vinaigrette

SANDWICHES (Select Two)

Tarragon Chicken Salad
Buttery Croissant, Walnut, Grapes, Gem Lettuce & Tomato

Roasted Turkey Sandwich
Buttery Croissant, Brie Cheese, Fig & Cherry Chutney, Baby Spinach, Herb Remoulade

The Italian Hero
Focaccia, Prosciutto, Genoa Salami, Provolone Cheese, Olive Pepper Relish, Romaine, Aioli

Shaved Peppered Roast Beef*
Soft Pretzel Roll, Gruyère Cheese, Dijon Mustard, Creamy Horseradish, Arugula

DESSERT (Choice of One)

Brownies, Blondies, & Lemon Bars

Assorted Cookies
Chocolate Chip, Peanut Butter, Oatmeal Raisin, Snickerdoodle

BUTCHER CHARCUTERIE BOARD • \$47/PP

Seasonal Soup Selection

Mixed Green Salad
Red Onion, Tomato, Cucumber, Shredded Carrots, Balsamic Vinaigrette

Red Bliss Potato Salad & Creamy Grain Mustard

Assorted Pickled Vegetables

Charcuterie & Antipasto Display
Turkey, Prosciutto, Roast Beef, Salami, Swiss, Brie, Locally Sourced Cheese, Aged Cheddar, Artichokes, Roasted Peppers, Kalamata Olives, Tomatoes

House-made Delicatessen Specialties
Chicken, Tuna & Egg Salad with the Following Toppings: Lettuce, Tomato, Onions, Pickles, Grain Mustard, Mayonnaise

Assorted Bread
Croissant, White & Wheat

DESSERT (Choice of One)

Brownies, Blondies, & Lemon Bars

Assorted Cookies
Chocolate Chip, Peanut Butter, Oatmeal Raisin, Snickerdoodle

FRESH & FOCUSED • \$49/PP

Chilled Cucumber & Watercress Gazpacho
Spanish Olive Oil

Quinoa Tabbouleh
Tomato & Mint

Kale & Brussels Sprouts
Marinated Olives, Shaved Radish, Citrus, Yogurt Walnut Dressing

Breakfast Tartine
Fork Smashed Avocado, Spiced Pumpkin Seeds, Roasted Peppers, Aged Goat Cheese, Gluten Free Toast

Seared Albacore Tuna*
Edamame & Shiitake Mushrooms, Miso Soy Vinaigrette

Grilled Chicken Breast
Roasted Sweet Potatoes & Swiss Chard, Herb Chermoula

Seasonal Fruit

Mixed Berry Yogurt Bark

Chocolate Mousse Parfait

Peanut Butter Energy Bites

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BOHEMIAN LUNCH BUFFETS *(Continued)*

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TASTE OF ARGENTINA • \$49/PP

Vegetable & Hominy Argentinean Stew

Mediterranean Salad

Crisp Gem Lettuce, Feta Cheese, Red Onion, Roasted Peppers, Olives, Toasted Pita, Oregano, Red Wine Vinaigrette

Capellini Pasta Salad

Olive, Fig, Spinach

Skirt Steak*

Salsa Criolla, Onions, Peppers

Arroz Con Pollo

Grilled Chimichurri Vegetables

Yuca Frita & Mojo Sauce

Alfajores Cupcakes

Apple Empanadas & Caramel Sauce

TASTE OF TUSCANY • \$56/PP

Lacinato Kale, Frisée Hearts

Arugula, Shaved Ricotta Salatta, Pine Nuts, Vincotto, Extra Virgin Olive Oil

Gem Lettuce Salad*

Reggiano Cheese, Rustic Croutons, Hard Boiled Farm Egg, Crispy Anchovy Fillets, Creamy Parmesan Dressing

Grilled Asparagus & Tuscan

Vegetables

Calabrian Chiles

Fava Bean & Leeks

Fregola Sarda Pasta, Pecorino Romano

Pan Roasted Local Catch

Cippolini Onions, Charred Cauliflower, Lemon Caper Brodo

Chicken Marsala

Forest Mushrooms, Garlic Confit, Rosemary

Cannoli Cups

Tiramisu

CAROLINA BBQ • \$54/PP

Creamy Wild Rice Soup

Mixed Green Salad

Red Onion, Tomato, Cucumber, Shredded Carrots, Balsamic Vinaigrette

BBQ Pulled Pork & Pickled Onions

Carolina Spiced Chicken & Caramelized Onions

Sweet Corn & Pepper Succotash with Pickled Okra

BBQ Slaw

Mustard Fingerling Potatoes

Cornbread & Honey Butter

Assorted BBQ Sauces & Soft Rolls

Bananas Foster Pudding

Seasonal Cobbler with Whipped Cream

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BOHEMIAN LUNCH GRAB & GO

All Bohemian Grab & Go Lunches include a choice of salad, sandwich, dessert, whole fruit and water. \$40 per person.

SALADS (Select One)

HEIRLOOM GRAPE TOMATOES & FRESH MOZZARELLA

Basil Pesto

CITRUS BROCCOLI SLAW

Heirloom Carrots, Poppy Seed Vinaigrette

RED & WHITE QUINOA

Grilled Zucchini, Squash, Sweet Roasted Red Peppers

BERRIES IN THE SEASON

Mint

SANDWICHES (Select Two)

TARRAGON CHICKEN SALAD

Buttery Croissant, Walnut, Grapes, Gem Lettuce & Tomato

ROASTED TURKEY SANDWICH

Buttery Croissant, Brie Cheese, Fig & Cherry Chutney, Baby Spinach, Herb Remoulade

THE ITALIAN HERO

Focaccia, Prosciutto, Genoa Salami, Provolone Cheese, Olive Pepper Relish, Romaine, Aioli

SHAVED PEPPERED ROAST BEEF*

Soft Pretzel Roll, Gruyère Cheese, Red Onions, Creamy Horseradish, Arugula

GRILLED CHICKEN CAPRESE WRAP

Garlic Herb Flour Tortilla, Grilled Pesto Chicken, Sliced Heirloom Tomato, Fresh Mozzarella, Arugula, Parmesan Lemon Mayo

RARE SEARED ALBACORE TUNA*

Grilled Naan Bread, Jicama Apple Slaw, Charred Peppers, Lemon Dill Vinaigrette

VEGETABLE WRAP

Spinach Tortilla, Garlic Hummus, Mixed Greens,

Balsamic Grilled Vegetables

DESSERTS (Select One)

LARGE CHOCOLATE CHIP COOKIE

ASSORTED MACARONS

BROWNIE

SEASONAL HAND PIE

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BOHEMIAN BREAKS

Bohemian Breaks are priced on 45 minutes of service; replenishments of any menu items after 45 minutes are charged on consumption. 12 guest minimum.

THE CANDY SHOP • \$16/PP

All day replenishment of an assortment of 6 candy shop favorites selected by the chef.

BARISTA BREAK • \$18/PP

Flavored Syrups & Creamers
Rock Sugar
Swizzle Sticks
Cubed Sugars
Caramel & Chocolate Sauce
Almond Biscotti
Chocolate Covered Espresso Beans
Miniature Coffee Cakes

ENERGIZE BREAK • \$19/PP

Gourmet Mixed Nuts
Beef Jerky
Dark Chocolate Bark
Whole Fresh Fruits
Coconut Water
Seasonal Smoothies

FRESH OFF THE VINE • \$19/PP

Berry Mint Lemonade
Peach Iced Tea
Chile-dusted Fresh Fruit with Honey Yogurt
Chocolate Dipped Fruit Kabobs
Seasonal Fresh Whole Fruit
Lemon Pie Shooters
Fresh Fruit Tarts

MILK & COOKIES • \$19/PP

House-baked Cookies
Chocolate Chip, Snickerdoodle Oatmeal, Peanut Butter, House-made Oreos®
Milk & Cookie Mini Cupcakes
Cookie Fudge
Chocolate and Strawberry Flavored Milk

TASTE OF CAROLINA • \$19/PP

BBQ Spiced Kettle Chips
Fried Chicken Sliders
Pimento Cheese
Celery
Crackers
Krispy Kreme Doughnuts®
Cheerwine®

CHOCOHOLIC BREAK • \$21/PP

Chocolate Covered Strawberries
Chocolate Chunk Cookies
Double Chocolate Chip Cookies
Double Chocolate Brownies
Chocolate Mousse
Chocolate Cake Truffles
Chocolate Milk

TAKE A DIP • \$21/PP

Spiced Kettle Chips
Root Vegetable Chips
Tortilla Chips
Pita Chips
Chive Sour Cream
Roasted Garlic Hummus
Warm Queso
Fire Roasted Salsa
Cheesecake Dip w/ Apples & Graham Crackers

EURO BREAK • \$27/PP

Domestic & Imported Artisan Cheeses
Bohemian Hunt Board with Accompaniments
Castelvetrano Olives
Marinated Olives
French Baguette
Fresh Grapes

TRAILSIDE BREAK • \$24/PP

House-made Granola
Toasted Nuts & Seeds
Yogurt Raisins
Dried Fruits
M&M's®
Chocolate Chips
Pretzels
Toasted Coconut

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BOHEMIAN BREAK ENHANCEMENTS

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BAKERY

ASSORTED BAGELS • \$54/DOZ

Butter, Flavored & Plain Cream Cheese
Add On: Pacific Northwest Smoked Salmon with
Capers, Onions, Tomatoes, Chives • \$15/PP

ASSORTED COOKIES • \$60/DOZ

Chocolate Chip, Peanut Butter, Oatmeal Raisin,
Snickerdoodle

FUDGE BROWNIES & BLONDIES • \$60/DOZ

ASSORTED BAKERY BARS • \$60/DOZ

S'mores Bars, Magic Bars, Strawberry Oatmeal

GRANOLA

GRANOLA BARS • \$5/EACH

INDIVIDUAL TRAIL MIX BAGS • \$5/EACH

INDIVIDUAL SNACK MIX BAGS • \$5/EACH

ENERGY BARS • \$6/EACH

GRANOLA • \$28/LB

FRESH & LIGHT

ASSORTED WHOLE FRUIT • \$4/EACH

INDIVIDUAL MASON JAR FRUIT PARFAITS •

\$7/EACH

Ripe Berries & Greek Yogurt Layered with Fruit Purée &
Granola

INDIVIDUAL VEGETABLE CRUDITÉS • \$7/EACH

Avocado Ranch Dip

FRUIT KABOBS • \$60/DOZ

SLICED FRESH FRUIT & BERRIES • \$18/PP

COLD SNACKS

GOURMET ICE CREAM BARS • \$7/EACH

Häagen-Dazs® & Magnum®

HUMMUS & PITA • \$8/PP

Celery & Carrots

SALTY SNACKS

INDIVIDUAL BAGS OF CHIPS & PRETZELS • \$5/EACH

INDIVIDUAL BAGS OF POPCORN • \$5/EACH

ASSORTED CANDY BARS • \$5/EACH

WARM SALTED PRETZELS • \$64/DOZ

Mustard & Beer Cheese

HOUSE-MADE KETTLE CHIPS • \$15/LB

BAR SNACK MIX • \$28/LB

GOURMET MIXED NUTS • \$28/LB

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BUTLER PASSED HORS D'OEUVRES

Choose a maximum of six Butler Passed Hors D'oeuvres. Two dozen minimum per selection.

LAND

DEVEILED FARM EGG • \$62/DOZ

Bacon Crumbles & Chive

PROSCIUTTO & REGGIANO GRISSINI • \$71/DOZ

Lemon, Gremolata

BEEF SHORT RIB & FONTINA CHEESE PANINI • \$74/DOZ

CHORIZO & MANCHEGO CHEESE AREPAS • \$74/DOZ

Lemon Crema

BRAISED CHICKEN & CHEDDAR EMPANADA • \$81/DOZ

Crisp Pastry, Smoked Onion & Thyme Jam

CRISP MOROCCAN LAMB CIGARS* • \$81/DOZ

Mint & Cumin Honey

FOIE GRAS MOUSSE* • \$87/DOZ

Artisan Bread Crisp, Apricot & Fig Chutney, Candied Pecan

WAGYU BEEF TARTARE* • \$87/DOZ

Smoked Paprika Oil, Mini Waffle Cone, Cornichon, Horseradish Cream

SEA

LOCAL GULF SHRIMP CEVICHE • \$81/DOZ

Lime, Plantain Crisp, Charred Corn & Tomato

SMOKED SALMON* • \$81/DOZ

Smoked Salmon, Dill Crème Fraîche, Cucumber, Fried Capers

CHILLED LOBSTER* & CRÈME FRAÎCHE • \$87/DOZ

Poppy Seed Blini, Fennel Pollen, Radish

MARYLAND STYLE LUMP CRAB CAKES • \$87/DOZ

Lemon, Old Bay® Remoulade, Chive

SESAME TUNA POKE* • \$87/DOZ

Waffle Cone, Edamame & Pineapple Relish, Sriracha Honey

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BUTLER PASSED HORS D'OEUVRES *(Continued)*

Choose a maximum of six Butler Passed Hors D'oeuvres. Two dozen minimum per selection.

GARDEN

CHILLED ENGLISH PEA SHOOTER • \$62/DOZ

Garden Mint, Orange Crème Fraîche

HEIRLOOM TOMATOES • \$62/DOZ

Whipped Burrata, Focaccia Crostini, Basil, Spanish Olive Oil, Balsamic Molasses

TOMATO BRUSCHETTA • \$62/DOZ

Whipped Burrata, Mini Waffle Cone, Basil & Balsamic

TUSCAN VEGETABLE TART • \$62/DOZ

Balsamic, Crisp Rosemary

RICOTTA GNUDI • \$64/DOZ

Butternut Squash Velouté, Wild Mushrooms. Parmesan, Lemon Oil

GRILLED STREET CORN • \$67/DOZ

Cotija Cheese, Phyllo Cup, Chipotle Aioli, Cilantro

TARTINE OF AVOCADO • \$67/DOZ

Toasted Baguette, Smoked Pepper Jam, Goat Cheese & Lemon

ROASTED BEETS & GOAT CHEESE • \$67/DOZ

Crushed Pistachio, Upland Cress, Fig & Sherry Vinaigrette with Toasted Baguette

MISO VEGETABLE SPRING ROLL • \$71/DOZ

Sesame Ginger Soy Glaze

MUSHROOM & TALEGGIO ARANCINI • \$71/DOZ

Roasted Tomato Cream

CROQUETTE • \$74/DOZ

Pimento Mac & Cheese

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BOHEMIAN DINNER BUFFETS

For a minimum of 25 guests. Events with less than 25 guests will be subject to a \$7/ person surcharge.
Buffets include bread and butter, iced tea, water and coffee station.

QUEEN CITY • \$80/PP

Caramelized Onion Chowder
Butter Beans, Skillet Seared Okra & Conecuh Sausage

Heirloom Tomato
Belle Chevre Goat Cheese, Arugula, Balsamic Molasses

Iceberg Wedge Salad
Smoked Bacon, Green Goddess Dressing, Baby Heirloom Tomatoes, Candied Walnuts, Bleu Cheese, Shaved Red Onion

Charred Brussels Sprouts
Pecan Brown Butter, Sage

Country Pole Beans
Pickled Shallots, Fresno Chiles

Select One:

Gulf Shrimp
Tasso Ham Broth, Green Onions

Pan Roasted Gulf Grouper
Braising Greens, Turnips, Charred Red Onions

Southern Fried Chicken
Tabasco Honey Drizzle

Sweet Tea Cured Pork Tenderloin
Apple & Peach Chutney

Select One:

Peanut Butter Pie

Bread Pudding with Toffee Sauce

TASTE OF THE YUCATÁN • \$85/PP

Chilled Watermelon, Mango, & Pineapple
Chile Tajin®

Mixed Green Salad
Red Onion, Tomato, Cucumber, Shredded Carrots, Balsamic Vinaigrette

Mexican Street Corn
Cotija Cheese, Green Onions, Smoked Paprika Aioli, Baja Spice

Slow Cooked Black Beans & Chorizo

Cilantro Lime Rice

Red Snapper Veracruz
Tomato, Olives, Peppers & Sweet Onions

Skirt Steak Carne Asada*
Sautéed Peppers & Onions

Pork Carnitas
Salsa Verde

Warm Flour & Corn Tortillas

Cinnamon Churros
Spiced Chocolate Ganache, Dulce De Leche

FROM THE MEDITERRANEAN • \$90/PP

Chickpea Hummus & Warm Pita Bread
Labneh Tzatziki,

Fattoush Salad
Gem Lettuce, Sweet Peppers, Olives, Capers, Red Onions, Feta Cheese, Oregano Vinaigrette

Grilled Squash, Zucchini, Eggplant & Asparagus

Pan Roasted Black Bass
Warm Pepper Mahummarah, Toasted Walnuts, Fennel Pollen

Chicken Tagine
Butternut Squash, Cauliflower, Lemon, Capers, Cherry Peppers, Chermoula

Rosemary Bistecca Al A Florentine*
Garlic Confit, Roasted Shallots

Israeli Couscous
Marcona Almond, Turkish Apricot, Grilled Onion

Select Two:

Nutella® Mousse Verrine with
Toasted Hazelnuts

Baklava Triangles

Crème Brûlée Tart

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BOHEMIAN DINNER BUFFETS *(Continued)*

For a minimum of 25 guests. Events with less than 25 guests will be subject to a \$7/ person surcharge.
Buffets include bread and butter, iced tea, water and coffee station.

COASTAL INSPIRATION • \$90/PP

Lobster & Crab Bisque

Strawberry Salad

Baby Arugula, Orange Segments, Candied Pecans, Goat Cheese Crumbles, Shaved Red Onion, White Balsamic Vinaigrette

Roasted Vegetable Salad

Peppers, Asparagus Tips, Zucchini, Artichokes

Pan Roasted Chilean Sea Bass

Lemon Thyme Au Jus

House-seasoned Strip Steak*

Wild Mushroom Reduction

Thyme Roasted Marble Baby Potatoes

Green Beans, Sweet Tomatoes &
Toasted Almonds

Atlantic Beach Pie Verrine

Coconut Cake

ARGENTINIAN FLAVOR • \$95/PP

Vegetable & Hominy Argentinean
Stew

Mediterranean Salad

Crisp Gem Lettuce, Feta Cheese, Red Onion, Roasted Peppers, Olives, Toasted Pita, Oregano, Red Wine Vinaigrette

Capellini Pasta Salad

Olive, Fig & Peppers

Arroz Con Pollo

Grilled Chimichurri Vegetables

Yuca Frita & Mojo Sauce

Alfajores Cupcakes

Apple Empanadas & Caramel Sauce

BOHEMIAN CHOP HOUSE • \$105/PP

Iceberg Wedge Salad

Smoked Bacon, Green Goddess Dressing, Baby Heirloom Tomatoes, Candied Walnuts, Bleu Cheese, Shaved Red Onion

Baby Spinach Salad

Shaved Fennel, Spiced Zaatar Crouton, Oranges, Local Goat Cheese, Citrus Vinaigrette

Horseradish Smashed Red Rose Potatoes

Garlic Butter Poached Asparagus

Honey & Sorghum Glazed Heirloom Baby Carrots

Blackened Red Fish, Vermouth Buerre Blanc

Select One:

Chilled Local Shrimp Cocktail

Jumbo Local Shrimp, Citrus Cocktail Sauce, Lemon, Old Bay®

Oysters Rockefeller*

Oysters on a Half Shell, Parmesan Creamed Spinach, Bacon, Bourbon, Garlic Brioche Gratin

Select One:

Brick Pressed Joyce Farms® Chicken

Rosemary Jus

Cider Cured Pork Tenderloin

Apple Thyme Compote

Select One:

Grilled Petite Beef Tenderloin*

Garlic Herb Butter

New York Strip Au Poivre*

Cabernet Jus

Select Two:

Apricot Crème Brûlée Tartlette

Caramel Mousse Brownie

Red Velvet Cheesecake

Mini Pecan Tart

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BOHEMIAN DINNER BUFFET ENHANCEMENTS

All items are displayed for a maximum of 90 minutes to ensure health and safety standards.

CARVING STATIONS

HERB ROASTED TURKEY • \$300 (Serves 20)
Cranberry & Port Relish, Herb Aioli, Soft Rolls

ROASTED SALMON FILET* • \$350

(Serves 20)
Puff Pastry Encrusted Atlantic Salmon, Boursin®
Creamed Spinach & Arugula, Lemon Dill Crème
Fraîche

CIDER HONEY PORK LOIN • \$400 (Serves 30)
Apple & Rosemary Chutney, Soft Pretzel Rolls

ROASTED HONEY HAM • \$400 (Serves 55)
Orange & Pomegranate Jus, Brioche Rolls

ROASTED BEEF TENDERLOIN • \$500

(Serves 15)
Bearnaise, Chimichurri, Bordelaise Sauce

ROASTED PRIME RIB* • \$800 (Serves 35)

Herb Au Jus, Soft Rolls, Horseradish Aioli,
Smoked Onion Marmalade, European Stone
Ground Mustard

DISPLAYS

GARDEN ART • \$16/PP

Vegetable Crudit  in the Season, Edamame
Hummus, Grilled Asparagus, Peppers, Squash
& Zucchini, Balsamic Drizzle, Garden Salad,
Apple Cider Vinaigrette, Creamy Blue Cheese
Dressing

ARTISAN CHEESE DISPLAY • \$20/PP

Goat Cheese, Cambozola, Whipped Feta,
Manchego, Local Cheeses, Cornichons,
Regional Chutney, Rustic Baguette, Flatbreads

**BOHEMIAN HUNT BOARD & LOCAL
ARTISAN CHEESES • \$24/PP**

Prosciutto, Soppressata, Dried Cured
Sausages, Goat Cheese, Cambozola, Whipped
Feta, Local Cheese, Natural Castelvetro
Olives, Cornichons, Lingonberry, Antipasto,
Rustic Baguette, Flatbreads

BURGER BAR* • \$28/PP

Beef Patties/Crab Cake/BBQ Pulled Pork
Served on a Soft Brioche Roll. Create a
Signature Flavor with the Following Toppings:
Creamy Red Cabbage Slaw, Sliced Pickles, Fried Onion
Threads, Kettle Chips, Bourbon Honey Mustard, Lemon Aioli
& Sriracha Ketchup

MAC & CHEESE BAR • \$26/PP

Cavatappi Pasta with a 4 Cheese
B chamel, designed to your taste with
the Following Toppings:
Wild Mushrooms, Chopped Applewood Smoked
Bacon, Aged Goat Cheese, Green Onions, Truffle
Brioche Croutons

SHRIMP & GRITS BAR • \$34/PP

Creole Spiced Local Shrimp, served with
a Tasso Cream & Stone Ground Cheddar
Grits, add to the Experience with the
Following Toppings:
Tasso Ham, Sliced Green Onions, Crisp Andouille
Sausage, Charred Sweet Corn, Diced Heirloom
Tomatoes

CHILLED JUMBO SHRIMP • \$38/PP

Served with Traditional Cocktail Sauce
(3) pieces per person

CHILLED SEAFOOD* • \$51/PP

Smoked Salmon, Seasonal Oysters,
Chilled Shrimp, Mignonette Sauce,
Lemon Aioli, Traditional Cocktail Sauce

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seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness.

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BOHEMIAN PLATED DINNER

Each Bohemian Plated Dinner consists of three courses, choice of two sides, and includes fresh bread and butter, pre-set water and coffee service. Priced per person.

FIRST COURSE *(Soup or Salad, Select One)*

BUTTERNUT SQUASH SOUP

Vanilla Truffle Oil

LOBSTER BISQUE

Spiced Cognac, Sage, Myers Lemon

SOFT SHELL CRAB BISQUE

Spiced Sherry

PULLED CHICKEN & HOMINY

ARGENTINEAN STEW

GEM LETTUCE SALAD*

Reggiano Cheese, Rustic Croutons, Hard Boiled Farm Egg, Crispy Anchovy Fillets, Creamy Parmesan Dressing

ICEBERG WEDGE SALAD

Smoked Bacon, Green Goddess Dressing, Baby Heirloom Tomatoes, Candied Walnuts, Bleu Cheese, Shaved Red Onion

MIXED GREEN SALAD

Red Onion, Tomato, Cucumber, Shredded Carrots, Balsamic Vinaigrette

BABY SPINACH SALAD

Shaved Fennel, Spiced Zaatar Crouton, Oranges, Local Goat Cheese, Citrus Vinaigrette

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BOHEMIAN PLATED DINNER *(Continued)*

Each Bohemian Plated Dinner consists of three courses, choice of two sides, and includes fresh bread and butter, pre-set water and coffee service. Priced per person.

SECOND COURSE *(Select One)*

LAND

BRICK-PRESSED CHICKEN BREAST • \$70/PP

*Sweet Corn Grits, Smoked Paprika Lemon Jus,
English Peas, Charred Red Onion*

PARMESAN-CRUSTED JOYCE FARMS® CHICKEN BREAST • \$70/PP

Roasted Tomato Beurre Blanc

BISTRO STEAK MEDALLIONS* • \$84/PP

*Aged Gruyère Polenta Cake, Brown Butter Haricot
Vert, Peppercorn Cognac Jus*

ALE-BRAISED BEEF SHORT RIBS • \$84/PP

Baby Vegetables, Rosemary Orange Gremolata

NEW ZEALAND LAMB CHOPS • \$92/PP

Crisp Brussels Sprouts, Apple Bourbon Compote

GRILLED 6 OZ. 1855 BEEF FILET* • \$92/PP

*Asparagus, Baby Squash, Sweet Drop Peppers,
Merlot Shallot Emulsion*

SEA

CITRUS-GLAZED ATLANTIC SALMON FILET* • \$75/PP

*Roasted Cauliflower, Fava Beans, Crushed
Pistachio, Lemon Harissa Jus*

JUMBO LUMP MARYLAND CRAB CAKE • \$82/PP

*Butternut Squash Purée, Charred Lemon, Tarragon
Beurre Blanc*

PAN-ROASTED COASTAL WHITE FISH • \$89/PP

*Saffron Risotto, Blistered Cherry Tomatoes,
Broccoli Rabe, Warm Tapenade Vinaigrette*

GARDEN

VADOUVAN BROILED CAULIFLOWER CHOP • \$59/PP

Red Lentil Ginger Purée, Coriander Chermoula

WARM GRAIN BOWL • \$59/PP

*Herb Quinoa, Roasted Heirloom Carrots, Spiced
Chickpeas, Kale, Edamame, Preserved Lemon &
Salsa Verde*

ENTRÉE DUOS

GRILLED BISTRO STEAK & PAN- ROASTED SALMON FILET* • \$102/PP

*Mushroom Leek Risotto, Broccolini, Almond Brown
Butter, Smoked Pepper Chutney*

ALE-BRAISED BEEF SHORT RIBS & COASTAL WHITE FISH • \$109/PP

Citrus Salsa Verde

PETITE 6 OZ BEEF FILET & BUTTER POACHED LOBSTER* • \$129/PP

Asparagus, Champagne Beurre Blanc

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seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness.*

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BOHEMIAN PLATED DINNER *(Continued)*

Each Bohemian Plated Dinner consists of three courses, choice of two sides, and includes fresh bread and butter, pre-set water and coffee service. Priced per person.

SIDES *(Select Two)*

STARCHES	VEGETABLES
FREGOLA SARDA PASTA	TUSCAN ROASTED VEGETABLES
YUKON GOLD POTATO GRATIN	HEIRLOOM BABY CARROTS
CELERY ROOT POTATO MASHED	BROCCOLINI WITH BROWN BUTTER & MARCONA ALMONDS
AGED GRUYÈRE CHEESE POLENTA	HARICOT VERTS
PEARL COUSCOUS WHOLE ROASTED	MUSHROOM & TOMATO SPINACH RAGU
GARLIC MARBLE POTATOES	CHARRED CORN KERNELS, CAROLINA BUTTER BEANS & ROASTED PEPPER SUCCOTASH

THIRD COURSE *(Dessert, Select One)*

- FLOURLESS DARK CHOCOLATE TORTE**
Whipped Milk Chocolate Ganache, Dark Chocolate Cremeux, Chili Chocolate Sauce (Gluten Free)
- SALTED CARAMEL TART**
Almond Financier, Salted Caramel, Caramel Popcorn, Caramel Mousse, Almond Streusel
- RASPBERRY CHEESECAKE**
Vanilla Bean Cheesecake, Raspberry Cremeux, Lemon Sauce, Graham Cracker Chantilly, Lemon Cookie
- BANANA PUDDING**
Banana Mousse, Pastry Cream, Vanilla Shortbread, Vanilla Bean Chantilly, Caramelized Bananas
- STRAWBERRY SHORTCAKE**
Strawberry Mousse, White Chocolate Chantilly, Candied Strawberries, Vanilla Sponge
- RED VELVET**
Red Velvet Cake, Cream Cheese Mousse, White Chocolate Snow, White Chocolate Sauce

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GRAND RECEPTION DISPLAYS

25 guest minimum. Includes fresh bread and butter, iced tea and coffee service.

GRAND RECEPTION #1 • \$70/PP

Choice Soup or Salad

Garden Art Display

Vegetable Crudité in the Season, Edamame Hummus, Grilled Asparagus, Peppers, Squash & Zucchini, Balsamic Drizzle, Garden Salad, Apple Cider Vinaigrette, Creamy Blue Cheese Dressing

Bohemian Cheese Display

Assorted Artisanal Cheeses, Fresh Berries, Fruit Chutney, Marcona Almonds, Local Honey, Roasted Apple, English Water Crackers, Baguette

Cavatappi Pasta

Roasted Joyce Farms® Chicken Breast, Melted San Marzano Tomatoes & Basil, Fava Beans, Forest Mushrooms, Reggiano Cheese

Orecchiette Pasta

Sautéed Local Shrimp, Arugula Pesto, Calabrian Chiles, Asparagus, Charred Peppers, Aged Goat Cheese

Atlantic Salmon Encroute*

Puff Pastry Encrusted Atlantic Salmon, Lemon Spinach & Arugula, Tarragon Dill Crème Fraîche

GRAND RECEPTION #2 • \$80/PP

Choice Soup or Salad

Mixed Green Salad

Red Onion, Tomato, Cucumber, Shredded Carrots, Balsamic Vinaigrette

Charcuterie Display

Assorted Artisanal Meats, Roasted Long Stem Artichokes, Calabrian Olive Antipasto, Cornichons, Stone Ground Mustard, Smoked Onion Jam, Grissini, Rustic Baguette

Shrimp & Grits Bar

Creole Spiced Local Shrimp, Served with a Tasso Cream & Stone Ground Cheddar Grits, Add to the Experience with the Following Toppings: Tasso Ham, Sliced Green Onions, Crisp Andouille Sausage, Charred Sweet Corn, Diced Heirloom Tomatoes

Slow Roasted Turkey Breast

Cranberry & Port Relish, Herb Aioli, Soft Rolls

GRAND RECEPTION #3 • \$90/PP

Garden Art Display

Vegetable Crudité in the Season, Edamame Hummus, Grilled Asparagus, Peppers, Squash & Zucchini, Balsamic Drizzle, Individual Petite Garden Salads, Apple Cider Vinaigrette, Creamy Blue Cheese Dressing

Mac & Cheese Bar

Cavatappi Pasta with a 4 Cheese Béchamel. Design To Your Taste with the Following Toppings: Wild Mushrooms, Chopped Applewood Smoked Bacon, Aged Goat Cheese, Green Onions, Truffle Brioche Croutons

Burger Bar*

Beef Patties/Crab Cake/ Pulled Pork Served on a Soft Brioche Roll. Create a Signature Flavor with the Following Toppings: Creamy Red Cabbage Slaw, Sliced Pickles, Fried Onion Threads, Kettle Chips, Bourbon Honey Mustard, Lemon Aioli & Sriracha Ketchup

Truffle Pomme Frite

Blue Cheese, Chive, White Truffle Oil, Roasted Garlic Aioli

Honey Baked Ham

Orange & Pomegranate Jus, Brioche Rolls

GRAND RECEPTION #4 • \$100/PP

Mixed Green Salad

Red Onion, Tomato, Cucumber, Shredded Carrots, Balsamic Vinaigrette

Bohemian Cheese Display

Assorted Artisanal Cheeses, Fresh Berries, Fruit Chutney, Marcona Almonds, Local Honey, Roasted Apple, English Water Crackers, Baguette

Charcuterie Display

Assorted Artisanal Meats, Roasted Long Stem Artichokes, Calabrian Olive Antipasto, Cornichons, Stone Ground Mustard, Smoked Onion Jam, Grissini, Rustic Baguette

Seafood Display*

Oysters on a Half Shell, Local Peel & Eat Shrimp Cocktail, Marinated Blue Crab Claws, Tuna Poke, Served with Citrus Ponzu, Cocktail Sauce, Creamy Mustard Dip, Lemon

Roasted Prime Rib*

Herb Au Jus, Soft Rolls, Horseradish Aioli, Smoked Onion Marmalade, European Stone Ground Mustard. Served with Truffle Mashed Potatoes

Mac & Cheese Bar

Cavatappi Pasta with a 4 Cheese Béchamel, Design To Your Taste with the Following Toppings: Wild Mushrooms, Chopped Applewood Smoked Bacon, Aged Goat Cheese, Green Onions, Truffle Brioche Croutons

Chocolate Lover's Dream Bar

Chocolate Sandwich Cookies, Warm Dark Chocolate Ganache, Salted Pretzels, Brownie Bites, Strawberries, Hand Rolled Truffles, Milk Chocolate Crème Brûlée, White & Milk Chocolate Mousse

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DESSERT STATIONS

20 guest minimum.

S'MORES STATION • \$21/PP

Marshmallows
White & Milk Chocolate Bars
Reese's® Mini Chocolate Cups
Graham Crackers
Snickerdoodles
Mini Salted Pretzel Twists
S'mores Cones
Chocolate Mousse, Meringue

CHOCOLATE LOVERS DREAM • \$28/PP

Chocolate Sandwich Cookies
Warm Dark Chocolate Ganache
Salted Pretzels
Brownie Bites
Strawberries
Hand-rolled Truffles
Milk Chocolate Crème Brûlée
White & Milk Chocolate Mousse

CHURRO WALL • \$26/PP

Cinnamon Churro Donuts
Dulce De Leche
Chocolate Ganache
Vanilla Crème Anglaise

LA PETITE SWEETS • \$28/PP

French Macarons
Petit Fours
Profiteroles
Tart Citron

ICE CREAM SUNDAE • \$28 / PP

Pick Two Flavors:

Chocolate
Vanilla
Sorbet

Toppings:

Sprinkles
Chocolate Chips
Whipped Cream
Cherries
Caramel & Chocolate Sauce
Cookie Pieces

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RECEPTION BEVERAGES

OPEN HOST BAR

Prices are per person, and includes assorted juice, sodas, and water. All bars require a two hour minimum. For events with bar service exceeding four hours, a late-night snack is required.

PREMIUM

2 HOURS • \$50
3 HOURS • \$65
4 HOURS • \$75
5 HOURS • \$85

LUXURY

2 HOURS • \$65
3 HOURS • \$80
4 HOURS • \$90
5 HOURS • \$100

BEER & WINE

2 HOURS • \$35
3 HOURS • \$45
4 HOURS • \$55
5 HOURS • \$65

WINE

Kessler® By Raymond®, Napa,
Chardonnay

Kessler® By Raymond®, Napa
Cabernet Sauvignon

Rocks Nest
Brut, Blanc de Blancs, Cava

BEER

Domestic & Import

HOST BAR

On consumption, plus service charge and tax.

LIQUOR

Premium • \$13
Luxury • \$16

WINE | HOUSE WINE

Glass • \$14
Bottle • \$50

BEER

Domestic • \$8
Import • \$9

NON-ALCOHOLIC

Sodas & Juices • \$6
Mineral Waters • \$6

CASH BAR

Prices do not include service charge and tax.

LIQUOR

Premium • \$15
Luxury • \$17

WINES | HOUSE WINE

Glass • \$16
Bottle • \$60

BEER

Domestic • \$10
Import • \$12

NON-ALCOHOLIC

Sodas & Juices • \$6
Mineral Waters • \$6

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COCKTAILS & ZERO PROOF COCKTAILS

BASIL LEMONADE • \$150/GAL
ZERO PROOF • \$75/GAL

Wheatly Vodka
Lemon Juice
Basil Simple Syrup
Triple Sec
Water

RASPBERRY LEMONADE • \$175/GAL
ZERO PROOF • \$88/GAL

Wheatly Vodka
Lemon Juice
Chambord
Triple Sec

SPARKLING WATERMELON
PUNCH • \$175/GAL
ZERO PROOF • \$88/GAL

Wheatly Vodka
Watermelon Juice
Lime Juice
Mint Simple Syrup
Sparkling Rose

WHITE SANGRIA • \$175/GAL
ZERO PROOF • \$88/GAL

Wheatly Vodka
Peach Schnapps
Peach Puree
Lemon Juice
Simple Syrup
White Wine (Pinot Grigio)
Club Soda
Berries

RUM PUNCH • \$175/GAL
ZERO PROOF • \$88/GAL

Bacardi White Rum
Captain Morgan Spice Rum
Pineapple Juice
Orange Juice
Lime Juice
Grenadine

GIN PUNCH • \$200/GAL
ZERO PROOF • \$100/GAL

Bombay Sapphire Gin
Aperol
Elderflower Liqueur
Grapefruit Juice
Lemon Juice
Orange Juice
Sparkling Rose Wine

BOUJIE BOHEMIAN • \$200/GAL
ZERO PROOF • \$100/GAL

Elijah Craig Small Batch Bourbon
Chambord
Lemon Juice
Simple Syrup

GRAND BOHEMIAN
OLD FASHIONED • \$250/GAL
ZERO PROOF • \$125/GAL

Elijah Craig Bourbon
Demerara Simple Syrup
Luxardo Sour Cherry
Angostura Bitters

SCHEDULE OF FEES

CASHIER

Up to 2 hours • \$175
Each additional hour • \$35
One cashier per bar

CASH BAR MINIMUM

\$500 drink spend per bar +
Tax + Gratuity

WINE SERVICE ATTENDANT

A fee of \$175 per attendant
per hour. Minimum of one
attendant per 75 guests.

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Kessler

THE KESSLER DIFFERENCE

We believe where expected ends, extraordinary begins. It's why our spaces inspire, our cuisine and cocktails dare you to taste something new, and our experiences are designed to take your event beyond the ordinary. We invite you to imagine things differently, boldly step away from what you've always done and create an event that's truly inspiring.

Let's begin creating your Exceptional Event together. Contact our team at gbchsales@kesslercollection.com to begin.