WHERE EXPECTED ENDS, EXTRAORDINARY BEGINS.

EXCEPTIONAL EVENT MENUS BY KESSLER
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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 Charleston, 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 • $95/GAL

SAN BENEDETTO® STILL & SPARKLING WATER 330ML • $5

ASSORTED COCA-COLA® PRODUCTS • $5

INDIVIDUAL ASSORTED VITAMIN WATER® • $6

INDIVIDUAL ASSORTED NAKED® JUICES • $8

INDIVIDUAL BOTTLED JUICES • $6
  Apple, Cranberry, Orange, Grapefruit

INDIVIDUAL RED BULL® ENERGY DRINK • $8
  Regular or Sugar-Free

FRESHLY BREWED ICED TEA • $80/GAL
  Regular, Sweet

FRESH SQUEEZED LEMONADE • $80/GAL

FRESH SQUEEZED ORANGE JUICE • $80/GAL

INFUSED WATER • $45/GAL
  Strawberry & Basil, English Cucumber & Garden Mint, or Local Citrus

Food and Beverage menu prices are subject to an 11% sales tax. Liquor items are subject to an additional 5% tax. Audio visual and meeting room rentals incur a 9% sales tax. Food, beverage, audio-visual and, meeting room rentals are subject to a 25% taxable service charge.
### BOHEMIAN BREAKFAST BUFFETS

All Bohemian Breakfast Buffets include Fresh Orange Juice, Grapefruit Juice, Cranberry Juice, Apple Juice, Freshly Brewed Coffee and Assorted Specialty Teas. Where applicable, buffets require a chef attendant at $175. One chef attendant per 75 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 • $29/PP
- Fresh Cut Seasonal Fruits & Berries
- Freshly Baked Breakfast Pastries
- Individual Fruit Yogurts
- House-made Granola & Dried Fruits

#### AMERICAN BREAKFAST • $33/PP
- Fresh Cut Seasonal Fruits & Berries
- Freshly Baked Breakfast Pastries
- Individual Fruit Yogurts
- House-made Granola & Dried Fruits

#### GOURMET EUROPEAN • $48/PP
- Fresh Cut Seasonal Fruit & Berries
- Smoked Salmon Display*  
  Herbed Cream Cheese, Capers, Red Onion, Hard Boiled Egg, Toasted Bagels
- Quiche Lorraine
- Hard & Soft Cheeses with Sliced Prosciutto & Baguette
- Warm Hard Boiled Eggs
- Roasted Fingerling Potatoes

#### BOHEMIAN BREAKFAST • $56/PP
- Fresh Cut Seasonal Fruits & Berries
- Freshly Baked Breakfast Pastries
- 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
- Individual Crepe Quiches
  Egg Whites, Spinach, Feta, Bacon, Onions, Gruyère Cheese
- Bacon
- Chicken Apple Sausage

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BOHEMIAN BREAKFAST ENHANCEMENTS

Only available as an enhancement to Bohemian Breakfast Buffets.

INDIVIDUAL CEREALS · $5/PP
Chilled Whole, Skim, Almond or Soy Milks Available

ASSORTED INDIVIDUAL FAT FREE FRUIT FLAVORED
GREEK YOGURT · $7/PP
Chilled Fat Free Fruit Flavored Greek Yogurt

BREAKFAST SANDWICH · $7/PP
Buttery Croissant, Scrambled Eggs, Black Forest Ham, Gruyère Cheese, Boursin® Spread

SUNRISE SMOOTHIES · $7/PP
Greek Yogurt, Fresh Garden Berries, Bananas

BREAKFAST BURRITOS · $8/PP
Scrambled Eggs, Monterey Jack, Onions, Peppers, Mexican Chorizo, Salsa

FRESH FROM THE OVEN · $39/DOZ
Cinnamon Rolls, Morning Glory Mini Muffins, Danishes, Croissants

CHOCOLATE DANISHES · $40/DOZ

GOURMET BAGELS* · $150 (Serves 15)
Assorted Cream Cheese Schmears, Whipped Butter & Preserves, Almond Butter, Smoked Salmon, Capers, Tomatoes, Diced Red Onions, Chopped Egg

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BOHEMIAN BREAKFAST ENHANCEMENTS (Continued)

Only available as an enhancement to Bohemian Breakfast Buffets.

CHEF ATTENDED STATIONS

$175 chef attendant fee required.

OMELETS • $17/PP

Vegetables
Spinach, Tomatoes, Peppers, Diced Onions, Mushrooms

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

Cheeses
Aged Cheddar and Goat Cheese

WAFFLES • $14/PP

Whipped Cream, Fresh Berry Compote, Cinnamon
Walnut Butter, Warm Maple Syrup
BOHEMIAN BREAKFAST GRAB & GO

**THE CONTINENTAL • $19/PP**
Upgrade to a Breakfast Sandwich ($8/PP).

- Individual Fruit Yogurt
- House-made Granola
- Whole or Fruit Cup
- Large Blueberry Muffin
- Coffee, Hot Tea, Orange and Grapefruit Juice, Bottled Water

**BREAKFAST SANDWICHES • $110/DOZ**
Minimum of one dozen.

- Cage-free Eggs
- **Select One:**
  - Cheddar Cheese
  - Pepper Jack Cheese
- **Select One:**
  - English Muffin
  - Croissant
  - Tortilla
- **Select One:**
  - Smoked Ham
  - Applewood Bacon
  - Sausage
  - Chorizo
BOHEMIAN PLATED LUNCH

All Bohemian Plated Lunches include Fresh Bread, Coffee and Tea Service. Priced per person.

SOUP & SALAD (Select One)
- BEET SALAD
  Pickled Apple, Pomegranate Seeds, Goat Cheese, Preserved Orange Vinaigrette
- SIMPLY GREEN SALAD
  Lolla Rossa, Frisée, Tango, Shaved Fennel, Strawberries, Pink Peppercorn Dressing
- THE NUESKE’S® BACON WEDGE
  Old World Style Smoked & Peppered Bacon, Grape Tomatoes, Candied Walnuts, Blue Cheese, Jalapeño Ranch Dressing
- CAESAR SALAD
  Shaved Parmesan, Grape Tomatoes, Italian Bread Croutons, House Caesar Dressing
- ARUGULA SALAD
  Dried Cherries, Brie, Candied Pecans, Apples, Champagne Vinaigrette
- SWEET PEA EDAMAME SOUP
- TOMATO BISQUE SOUP

PROTEIN (Select One)
- JOYCE FARMS® FREE-RANGE CHICKEN • $45/PP
  Toasted Couscous, Garlic Spinach, Preserved Tomato Emulsion
- CIDER HONEY PORK LOIN • $46/PP
  Spiced Summer Squash Purée, Spinach, Chili Cider Reduction
- ARTISAN CHEESE CAVATAPPi PASTA • $47/PP
  Asparagus, Cremini Mushrooms, Green Peas, Pecorino
- ROASTED SALMON* • $52/PP
  Succotash, Sweet Corn, Peppers, Fresh Dill Beurre Blanc
- MARKET CATCH • $56/PP
  Gingered Sweet Potato Mash, Baby Green Beans, Beet Emulsion
- GREEN CHILI MARINATED BISTRO STEAK* • $56/PP
  Roasted Corn Salad, Coriander Potatoes, Chimichurri
- MARKET CATCH • $56/PP

DESSERT (Select One)
- BERRIES WITH MINTED WHIPPED CREAM
- KEY LIME PIE
- NUTELLA® CHOCOLATE FLOURLESS CAKE
- CHOCOLATE TOFFEE MOUSSE CAKE
- SALTED CARAMEL CHEESECAKE
- CARROT LAYER CAKE

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BOHEMIAN LUNCH BUFFETS

All Bohemian Lunch Buffets include Fresh Bread, Iced Tea and Coffee Service. Priced per person. All per person buffet charges based on 1 hour duration. $8 per person will be applied for each additional half hour.

**PROVINCIAL • $42/PP**

Simply Green Salad
Lolla Rossa, Frisée, Tango, Shaved Fennel, Strawberries, Pink Peppercorn Dressing

Antipasti
Artichokes, Roasted Red Peppers, Cured Olives, Burrata, Fresh Thyme, Basil, Oregano

Chicken Cacciatore
Roasted Tomato, White Wine, Capers, Italian Parsley

Pan-Seared Whitefish
Caramelized Fennel, Kalamata Olives, Chermoula, Preserved Lemon Risotto, Chives, Pistachio

Squash Ragout

Basil Peach Crumble

Rustic Apple Galette

**COUNTRYSIDE • $43/PP**

Squash & Corn Soup
Squash, Peppers, Onions, Corn Cream, Potatoes

Simply Green Salad
Lolla Rossa, Frisée, Tango, Shaved Fennel, Strawberries, Pink Peppercorn Dressing

Roasted Vegetable Salad
Peppers, Asparagus Tips, Zucchini, Artichokes, Lemon Thyme Vinaigrette

Grilled Coriander Skirt Steak*
Chimichurri

Pan Seared White Fish
Citrus Slaw, Saffron Butter Sauce

Chateau Potatoes

Herbed Green Beans

Lemon Chiffon Cake

Salted Caramel Cheesecake

**FARMER’S MARKET • $43/PP**

Sweet Pea Edamame Soup

Arugula Salad
Dried Cherries, Brie, Candied Pecans, Apples, Champagne Vinaigrette

Tomato Mozzarella Salad
Grape Tomatoes, Fresh Mozzarella, Basil Pesto, Fresh Herbs

Pan Seared Salmon*
Ginger Mango Chutney

Herb Roasted Chicken Breast
Red Onion Marmalade

Artisan Cheese Cavatappi Pasta
Asparagus, Cremini Mushrooms, Green Peas, Pecorino

Red & White Roasted Quinoa

Salted Caramel Cheesecake

Carrot Layer Cake

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BOHEMIAN LUNCH BUFFETS (Continued)

All Bohemian Lunch Buffets include Fresh Bread, Iced Tea and Coffee Service. Priced per person. All per person buffet charges based on 1 hour duration. $8 per person will be applied for each additional half hour.

GREEN VALLEY • $47/PP

Baby Spinach Salad
Orange, Shaved Fennel, Manchego Cheese, Pink Peppercorn Gastrique

Beet Salad
Pickled Apple, Pomegranate Seeds, Goat Cheese, Preserved Orange Vinaigrette

Sweet Tea Brined Pork Tenderloin
Chili Apple Reduction

Coriander Roasted Joyce Farms® Chicken
Spiced Orange Glaze

Summer Squash Casserole
Tomato, Onion, Pecorino

Roasted Potatoes

Key Lime Pie

Chocolate Toffee Mousse Cake

BUTCHER CHARCUTERIE BOARD • $49/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, Aged Cheddar, Artichokes, Roasted Peppers, Kalamata Olives, Tomatoes

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

All Bohemian Grab & Go Lunches include a choice of Salad, Sandwich, Dessert, Whole Fruit and drink of choice. $35 per person.

**SALADS (Select One)**
- SWEET ONION FINGERLING POTATO SALAD
- EDAMAME ENERGY SALAD
- SEASONAL PASTA SALAD

**SANDWICHES (Select Two)**
- CLUB SANDWICH
  Sliced Turkey, Smoked Bacon, Tomato, Lettuce, Chipotle Lime Mayo on Sourdough Bread
- CHICKEN CAPRESE SANDWICH
  Grilled Chicken, Fresh Mozzarella, Roma Tomatoes, Basil Pesto on Ciabatta Bread
- PESTO PORTOBELLO SANDWICH
  Portobello Mushroom, Roasted Red Peppers, Spinach, Provolone Cheese, Basil Pesto on Whole Wheat Bread
- STEAK & CAESAR SANDWICH*
  Sliced Prime Beef, Romaine, Caesar Dressing, Shaved Parmesan on Ciabatta Bread
- TURKEY & BRIE SANDWICH
  Sliced Turkey, Brie Cheese, Lingonberry Aioli, Spinach on a Buttery Croissant
- CHICKEN CAESAR WRAP
  Grilled Herbed Chicken, Caesar Dressing, Romaine, Parmesan Cheese on a Spinach Wrap
- GREEK WRAP
  Grilled Herbed Chicken, Artichoke Hearts, Feta Cheese, Olives, Roasted Red Peppers, Tomatoes, Lettuce, Red Onion on a Spinach Wrap

**DESSERTS (Select One)**
- SALTED CARAMEL BROWNIE
- DARK CHOCOLATE WALNUT BLONDIE

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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.

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<tr>
<th>Break</th>
<th>Price</th>
<th>Items</th>
</tr>
</thead>
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<tr>
<td><strong>THE CANDY SHOP</strong> • $17/PP</td>
<td>All day replenishment of an assortment of 6 candy shop favorites selected by the chef.</td>
<td></td>
</tr>
<tr>
<td><strong>BARISTA BREAK</strong> • $18/PP</td>
<td>Flavored Syrups &amp; Creamers, Rock Sugar, Swizzle Sticks, Cubed Sugars, Caramel &amp; Chocolate Sauce, Almond Biscotti, Chocolate Covered, Espresso Beans, Miniature Coffee Cakes</td>
<td></td>
</tr>
<tr>
<td><strong>FRESH OFF THE VINE</strong> • $19/PP</td>
<td>Berry Mint Lemonade, Peach Iced Tea, Chile-dusted Fresh Fruit with Honey Yogurt, Chocolate Dipped Fruit Kabobs, Seasonal Fresh Whole Fruit &amp; Wedges, Fresh Fruit Tarts</td>
<td></td>
</tr>
<tr>
<td><strong>MILK &amp; COOKIES</strong> • $19/PP</td>
<td>House Baked Cookies, Milk &amp; Cookie Mini Cupcakes, Chocolate or Strawberry Flavored Milk</td>
<td></td>
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<tr>
<td><strong>ENERGIZE BREAK</strong> • $21/PP</td>
<td>Gourmet Mixed Nuts, Beef Jerky, Dark Chocolate Bark, Whole Fresh Fruits, Coconut Water, Seasonal Smoothies</td>
<td></td>
</tr>
<tr>
<td><strong>SOUTH OF THE BORDER</strong> • $21/PP</td>
<td>Empanadas, Warm Corn Tortilla Chips, Guacamole &amp; House-Made Salsa, Fresh Queso Blanco, Assorted Hot Sauces, Churros with Chocolate Ganache, Fresh Strawberries</td>
<td></td>
</tr>
<tr>
<td><strong>TAKE A DIP</strong> • $21/PP</td>
<td>Chips, Spiced Kettle, Root Vegetable, Tortilla, Pita Chips with Smoked Bacon, Dips, Chive Sour Cream, Roasted Garlic Hummus, Warm Queso, Fire Roasted Salsa, Cheesecake</td>
<td></td>
</tr>
<tr>
<td><strong>EURO BREAK</strong> • $23/PP</td>
<td>Domestic &amp; Imported Artisan Cheeses, Bohemian Hunt Board with Accompaniments, Castelvetrano Olives, Marinated Olives, French Baguette, Fresh Grapes</td>
<td></td>
</tr>
<tr>
<td><strong>TRAILSIDE BREAK</strong> • $24/PP</td>
<td>House-made Granola, Toasted Nuts &amp; Seeds, Yogurt Raisins, Dried Fruits, M&amp;M’s®, Chocolate Chips, Pretzels, Toasted Coconut</td>
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</tbody>
</table>

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BOHEMIAN BREAK ENHANCEMENTS

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<table>
<thead>
<tr>
<th>BAKERY</th>
<th>FRESH &amp; LIGHT</th>
<th>SALTY SNACKS</th>
</tr>
</thead>
<tbody>
<tr>
<td>ASSORTED COOKIES</td>
<td>ASSORTED WHOLE FRUIT</td>
<td>INDIVIDUAL BAGS OF CHIPS &amp; PRETZELS</td>
</tr>
<tr>
<td>$60/DOZ</td>
<td>$4/EACH</td>
<td>$5/EACH</td>
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<tr>
<td>FUDGE BROWNIES</td>
<td>INDIVIDUAL FRUIT PARFAITS</td>
<td>INDIVIDUAL BAGS OF POPCORN</td>
</tr>
<tr>
<td>$60/DOZ</td>
<td>$6/EACH</td>
<td>$5/EACH</td>
</tr>
<tr>
<td>ASSORTED BAKERY BARS</td>
<td>INDIVIDUAL VEGETABLE CRUDITÉS</td>
<td>INDIVIDUAL GREEK &amp; FRUIT YOGURT</td>
</tr>
<tr>
<td>$60/DOZ</td>
<td>$6/EACH</td>
<td>$6/EACH</td>
</tr>
<tr>
<td>GRANOLA</td>
<td>FRUIT KABOBS</td>
<td>ASSORTED CANDY BARS</td>
</tr>
<tr>
<td></td>
<td>$60/DOZ</td>
<td>$5/EACH</td>
</tr>
<tr>
<td></td>
<td>SLICED FRESH FRUIT &amp; BERRIES</td>
<td>WARM SALTED PRETZELS</td>
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<tr>
<td></td>
<td>$8/PP</td>
<td>$64/DOZ</td>
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<tr>
<td></td>
<td>COLD SNACKS</td>
<td>KETTLE CHIPS</td>
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<td></td>
<td></td>
<td>$15/LB</td>
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<tr>
<td></td>
<td></td>
<td>BAR SNACK MIX</td>
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<td></td>
<td></td>
<td>$28/LB</td>
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<td></td>
<td></td>
<td>GOURMET MIXED NUTS</td>
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<tr>
<td></td>
<td></td>
<td>$28/LB</td>
</tr>
<tr>
<td></td>
<td>GRANOLA</td>
<td></td>
</tr>
<tr>
<td></td>
<td>$28/LB</td>
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BUTLER PASSED HORS D’OEUVRES

Choose up to six Butler Passed Hors D’oeuvres. Two dozen minimum per selection.

LAND

SMOKED CHICKEN CROSTINI • $60/DOZ  
Mango, Almond, Coconut, Chive, Rye Bread

ASPARAGUS HAM CANAPÉ • $66/DOZ  
Mustard Aioli, Artisan Crostini

BEEF TARTARE* • $68/DOZ  
Fried Capers, Onion Jam, Artisan Cheese, Crostini

DUCK CONFIT • $68/DOZ  
Seasonal Fruit Marmalade, Jalapeño, Pita Point

BOURBON & BOURSIN® CHICKEN EN CROUTE • $72/DOZ  
Mustard Aioli

CHICKEN SATAY • $72/DOZ  
Peppers, Onions

BEEF SATAY* • $74/DOZ  
Horseradish Crust

CHICKEN SALTIMBOCCA SKEWER • $74/DOZ  
Prosciutto, Sage

CHILI LIME CHICKEN CROSTINI • $74/DOZ  
Cumin Pepper Glaze, Fresh Lime Zest

SEA

MANDARIN SHRIMP CANAPÉ • $66/DOZ  
Lemon Crème Fraîche, Chive

COCONUT SHRIMP • $75/DOZ  
Orange Chili Glaze, Ginger

MINI SHRIMP N’ GRITS • $75/DOZ  
Goat Cheese, Chive

LUMP CRAB CAKE • $90/DOZ  
Organic Arugula, Basil Oil, Rémoulade, Grilled Lemon

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BUTLER PASSED HORS D’OEUVRES (Continued)

Choose up to six Butler Passed Hors D’oeuvres. Two dozen minimum per selection.

GARDEN

BRIE BRIOCHE • $60/DOZ
Apple Chutney, Toasted Brioche

BRUSCHETTA • $60/DOZ
Red & Yellow Tomatoes, Garlic, Basil, Grilled Toast

GOAT CHEESE PHYLLO CUP • $60/DOZ
Black Pepper Honey, Almond

PEPPER FLATBREAD • $66/DOZ
Manchego Cheese, Spicy Smoked Pepper Chutney

FRIED GREEN TOMATOES • $66/DOZ
Buttermilk Dressing

VEGETABLE SAMOSA • $66/DOZ
Peach Chutney

VEGETABLE SPRING ROLL • $66/DOZ
Miso Cured Vegetables, Ginger Chili Sauce

BAKED BRIE • $72/DOZ
Fresh Raspberries, Cabernet Berry Compote

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# BOHEMIAN DINNER BUFFETS

*Events with less than 25 guests will have an additional $200 surcharge.*

<table>
<thead>
<tr>
<th><strong>SPICE MARKET • $95/PP</strong></th>
<th><strong>FARMSTAND • $105/PP</strong></th>
<th><strong>SEASIDE • $115/PP</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Beet Salad</strong></td>
<td><strong>Roasted Tomato Bisque</strong></td>
<td><strong>Corn Chowder</strong></td>
</tr>
<tr>
<td><em>Pickled Apple, Pomegranate Seeds, Goat Cheese, Preserved Orange Vinaigrette</em></td>
<td><strong>Chopped Salad</strong></td>
<td><strong>Shrimp Salad</strong></td>
</tr>
<tr>
<td><strong>Green Lentil &amp; Marinated Artichoke Salad</strong></td>
<td><strong>Dried Cherries, Brie, Candied Pecans, Apples, Champagne Vinaigrette</strong></td>
<td><strong>Avocado, Chayote Lime Slaw, Chipotle Oil</strong></td>
</tr>
<tr>
<td><em>Green Goddess Dressing</em></td>
<td><strong>Arugula Salad</strong></td>
<td><strong>Citrus Glazed Green Bean</strong></td>
</tr>
<tr>
<td><strong>Skirt Steak</strong></td>
<td><strong>Herb Roasted Chicken Breast</strong></td>
<td><strong>Roasted Mahi Mahi</strong></td>
</tr>
<tr>
<td><em>Cilantro Pesto</em></td>
<td><strong>Red Onion Marmalade</strong></td>
<td><strong>Tomatoes, Fennel, Lemon Basil, Beurre Blanc</strong></td>
</tr>
<tr>
<td><strong>Pork Tenderloin</strong></td>
<td><strong>Fava Beans, Edamame, Sweet Corn, Peppers</strong></td>
<td><strong>Grilled Sirloin</strong></td>
</tr>
<tr>
<td><em>Sweet Tea Brined, Chili Apple Reduction</em></td>
<td><strong>Fresh Herbs</strong></td>
<td><strong>Coriander Chimichurri Celeriac Purée</strong></td>
</tr>
<tr>
<td><strong>Summer Squash</strong></td>
<td><strong>Creamed Corn Risotto</strong></td>
<td><strong>Garlic Chips</strong></td>
</tr>
<tr>
<td><em>Tomatoes, Onions, Pecorino Gratin</em></td>
<td><strong>Chocolate Toffee Mousse</strong></td>
<td><strong>Saffron Shrimp Risotto</strong></td>
</tr>
<tr>
<td><strong>Butter Poached Asparagus</strong></td>
<td><strong>Key Lime Pie</strong></td>
<td><strong>Salted Caramel Cheesecake</strong></td>
</tr>
<tr>
<td><strong>Berries with Minted Whipped Cream</strong></td>
<td></td>
<td><strong>Warm Nutella® Chocolate Cake</strong></td>
</tr>
<tr>
<td><strong>Carrot Layer Cake</strong></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

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Events with less than 25 guests will have an additional $200 surcharge.

**COASTAL INSPIRATION • $115/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, Lemon Thyme Vinaigrette
- Pan Roasted Chilean Sea Bass
  Lemon Thyme Au Jus
- House Seasoned Strip Steak*
  Wild Mushroom Reduction (Carving Station)
- Thyme Roasted Marble Baby Potatoes
- Green Beans, Sweet Tomatoes & Toasted Almonds
- Key Lime Pie
- Coconut Cake

**NATURAL FARE • $120/PP**

- Shaved Brussels Sprout Salad
  Gorgonzola, Red Apples, Brioche Croutons, Cider Vinaigrette
- Mixed Green Salad
  Red Onion, Tomato, Cucumber, Shredded Carrots, Balsamic Vinaigrette
- Green Beans
  Toasted Almonds, Olive Oil
- Roasted Prime Ribeye*
- Pot Roast Jus
- Crab Crusted Grouper
- Lemon Chardonnay Sauce
- Garden Vegetable Caponata
- Garlic & Herb Roasted New Potatoes
- Lemon Chiffon Cake
- Warm Nutella® Chocolate Cake

**BOHEMIAN CHOP HOUSE • $125/PP**

- The Nueske's® Bacon Wedge Salad
  Old World Style Smoked & Peppered Bacon, Grape Tomatoes, Candied Walnuts, Blue Cheese, Jalapeño Ranch Dressing
- Baby Spinach Salad
  Orange, Shaved Fennel, Manchego Cheese, Pink Peppercorn Gastrique
- Horseradish Smashed Red Rose Potatoes
- Garlic Butter Poached Asparagus
- Honey & Sorghum Glazed Heirloom Baby Carrots

**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:**

- 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
- Italian Lemon Cake
- Flourless Chocolate Cake

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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

<table>
<thead>
<tr>
<th>Item Description</th>
<th>Price</th>
<th>Serves</th>
</tr>
</thead>
<tbody>
<tr>
<td>Herb Roasted Turkey • $225 (Serves 20)</td>
<td>$225</td>
<td>20</td>
</tr>
<tr>
<td>Cranberry &amp; Port Relish, Herb Aioli, Soft Rolls</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cider Honey Pork Loin • $300 (Serves 30)</td>
<td>$300</td>
<td>30</td>
</tr>
<tr>
<td>Apple &amp; Rosemary Chutney, Soft Pretzel Rolls</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Roasted Honey Ham • $300 (Serves 55)</td>
<td>$300</td>
<td>55</td>
</tr>
<tr>
<td>Orange &amp; Pomegranate Jus, Brioche Rolls</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Roasted Salmon Filet* • $320 (Serves 20)</td>
<td>$320</td>
<td>20</td>
</tr>
<tr>
<td>Puff Pastry Encrusted Atlantic Salmon, Boursin®</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Creamed Spinach &amp; Arugula, Lemon Dill Crème Fraîche</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Roasted Beef Tenderloin* • $350 (Serves 15)</td>
<td>$350</td>
<td>15</td>
</tr>
<tr>
<td>Bearnaise, Chimichurri, Bordelaise Sauce</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Roasted Prime Rib* • $650 (Serves 35)</td>
<td>$650</td>
<td>35</td>
</tr>
<tr>
<td>Herb Au Jus, Soft Rolls, Horseradish Aioli, Smoked Onion Marmalade, European Stone Ground Mustard</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### DISPLAYS

<table>
<thead>
<tr>
<th>Item Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Garden Art • $16/PP</td>
<td></td>
</tr>
<tr>
<td>Vegetable Crudité in the Season, Edamame Hummus, Grilled Asparagus, Peppers, Squash &amp; Zucchini, Balsamic Drizzle, Individual Petite Garden Salads, Apple Cider Vinaigrette, Creamy Blue Cheese Dressing</td>
<td></td>
</tr>
<tr>
<td>Artisan Cheese Display • $17/PP</td>
<td></td>
</tr>
<tr>
<td>Goat Cheese, Cambozola, Whipped Feta, Manchego, Cornichons, Regional Chutney, Rustic Baguette, Flatbreads</td>
<td></td>
</tr>
<tr>
<td>Bohemian Hunt Board &amp; Artisan Cheeses • $19/PP</td>
<td></td>
</tr>
<tr>
<td>Prosciutto, Soppressata, Dried Cured Sausages, Goat Cheese, Cambozola, Whipped Feta, Natural Castelvetrano Olives, Cornichons, Lingonberry, Antipasto, Rustic Baguette, Flatbreads</td>
<td></td>
</tr>
<tr>
<td>Sweet &amp; Traditional • $19/PP</td>
<td></td>
</tr>
<tr>
<td>Assorted Macarons, Mini Lemon Bars, Mini Blondies, Cheesecake Bites, Salted Caramel Brownies</td>
<td></td>
</tr>
<tr>
<td>Chocolate &amp; Fruit • $22/PP</td>
<td></td>
</tr>
<tr>
<td>Assorted Chocolate Truffles, Fresh Berries with Minted Whipped Cream, Florentine Cookies</td>
<td></td>
</tr>
<tr>
<td>Mac &amp; Cheese Bar • $28/PP</td>
<td></td>
</tr>
<tr>
<td>Cavatappi Pasta with a 4 Cheese Béchamel, designed to your taste with the Following Toppings: Wild Mushrooms, Chopped Applewood Smoked Bacon, Aged Goat Cheese, Green Onions, Truffle Brioche Croutons</td>
<td></td>
</tr>
<tr>
<td>Chilled Jumbo Shrimp • $38/PP</td>
<td></td>
</tr>
<tr>
<td>Served with Traditional Cocktail Sauce (3) pieces per person</td>
<td></td>
</tr>
<tr>
<td>Crab Cakes • $40/PP</td>
<td></td>
</tr>
<tr>
<td>Rémoulade Sauce</td>
<td></td>
</tr>
<tr>
<td>Chilled Seafood* • $45/PP</td>
<td></td>
</tr>
<tr>
<td>Smoked Salmon, Seasonal Oysters, Chilled Shrimp, Mignonette Sauce, Lemon Aioli, Traditional Cocktail Sauce</td>
<td></td>
</tr>
</tbody>
</table>

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BOHEMIAN PLATED DINNER
Each Bohemian Plated Dinner consists of three courses, choice of two sides, and includes fresh bread and coffee service. Priced per person.

FIRST COURSE  (Soup or Salad, Select One)

LOBSTER & CRAB BISQUE

FRENCH GREEN LENTIL SOUP

ROASTED TOMATO BISQUE

SQUASH AND CORN SOUP

ARUGULA SALAD
Dried Cherries, Brie, Candied Pecans, Apples, Champagne Vinaigrette

SIMPLY GREEN SALAD
Lolla Rossa, Frisée, Tango, Shaved Fennel, Strawberries, Pink Peppercorn Dressing

THE NUESKE’S® BACON WEDGE SALAD
Old World Style Smoked & Peppered Bacon, Grape Tomatoes, Candied Walnuts, Blue Cheese, Jalapeño Ranch Dressing

GARDEN SALAD WITH ROASTED SEASONAL FRUIT
Field Greens, Buttered Pecans, Buttermilk Blue Cheese, Raspberries, Cornbread Croutons, Fig & Sherry Vinaigrette

CAESAR SALAD
Shaved Parmesan, Grape Tomatoes, Italian Bread Croutons, House Caesar Dressing
BOHEMIAN PLATED DINNER *(Continued)*

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

<table>
<thead>
<tr>
<th>SECOND COURSE (Select One)</th>
<th>LAND</th>
<th>SEA</th>
<th>GARDEN</th>
<th>ENTREÉ DUOS</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>GINGER HONEY GRILLED CHICKEN • $85/PP</strong></td>
<td><strong>RED SNAPPER • $85/PP</strong> Orange Beurre Blanc</td>
<td><strong>SEALED SALMON• $90/PP</strong> Tomato Chutney</td>
<td><strong>ARTISAN CHEESE CAVATAPI PASTA • $80/PP</strong> Asparagus, Cremini Mushrooms, Green Peas, Pecorino</td>
<td><strong>CHICKEN &amp; SALMON • $105/PP</strong> Charred Tomato Emulsion</td>
</tr>
<tr>
<td>Ginger-Honey Glaze, Micro Herbs</td>
<td></td>
<td></td>
<td></td>
<td><strong>PETITE FILET &amp; CRAB CAKE • $125/PP</strong> Lemon Beurre Blanc</td>
</tr>
<tr>
<td><strong>GRILLED CHICKEN BREAST • $85/PP</strong> Preserve Tomato Emulsion</td>
<td><strong>CHILEAN SEA BASS • $95/PP</strong> Orange Glaze</td>
<td></td>
<td><strong>PETITE FILET &amp; SALMON • $125/PP</strong></td>
<td><strong>PETITE FILET &amp; SEA BASS • $130/PP</strong> Blackberry Port Reduction</td>
</tr>
<tr>
<td><strong>OVEN ROASTED CHICKEN • $85/PP</strong></td>
<td><em><em>SEARED SALMON</em> • $90/PP</em>* Tomato Chutney</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
| Orange Glaze | | | | | *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 PLATED DINNER (Continued)

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SIDES (Select Two)

STARCHES
FREGOLA SARDA PASTA
YUKON GOLD POTATO GRATIN
CELERY ROOT POTATO MASHED
AGED GRUYÈRE CHEESE POLENTA
PEARL COUSCOUS WHOLE ROASTED
GARLIC MARBLE POTATOES

VEGETABLES
TUSCAN ROASTED VEGETABLES
HEIRLOOM BABY CARROTS
BROCCOLINI
Brown Butter, Marcona Almonds
HARICOT VERTS
MUSHROOM & TOMATO SPINACH RAGU
CHARRED CORN KERNELS, CAROLINA BUTTER BEANS & ROASTED PEPPER SUCCOTASH

THIRD COURSE (Dessert, Select One)

BERRIES WITH MINTED WHIPPED CREAM
KEY LIME PIE
NUTELLA® CHOCOLATE FLOURLESS CAKE
CHOCOLATE TOFFEE MOUSSE CAKE
SALTED CARAMEL CHEESECAKE
CARROT LAYER CAKE
GRAND RECEPTION DISPLAYS

GRAND RECEPTION #1 • $70/PP

Warm Brie en Croute  
*Sliced Rustic Breads, Cabernet Berry Marmalade*

Seasonal Garden Vegetables  
*Creamy Garlic & Maytag Blue Cheese Dips*

Fresh Pasta (Select One)

- Mushroom Fettuccine  
  *Boursin® Cheese, Baby Spinach, Truffle Oil*

- Orecchiette Carbonara  
  *Pancetta, Parmesan Reggiano, English Peas*

- Butternut Squash Gemelli  
  *Grilled Chicken, Manchego Cheese, Kale, Roasted Garlic*

- Cavatappi Alla Capricciosa  
  *Roasted Tomato Almond Pesto, Shrimp, Fresh Lemon, Basil*

Artisan Cheese Cavatappi Pasta  
*Asparagus, Cremini Mushrooms, Green Peas, Pecorino*

Chocolate & Fruit  
*Assorted Chocolate Truffles, Fresh Berries, Minted Whipped Cream, Florentine Cookies*

GRAND RECEPTION #2 • $85/PP

Bohemian Hunt Board & Artisanal Cheeses  
*Prosciutto, Soppressata, Naked Goat, Cambozola, Natural Castelvetrano Olives, Cornichons, Lingonberry, Antipasti, Rustic Baguette, Flatbreads*

Seasonal Garden Vegetables  
*Creamy Garlic & Maytag® Blue Cheese Dips*

Fresh Pasta (Select Two)

- Mushroom Fettuccine  
  *Boursin® Cheese, Baby Spinach, Truffle Oil*

- Orecchiette Carbonara  
  *Pancetta, Parmesan Reggiano, English Peas*

- Butternut Squash Gemelli  
  *Grilled Chicken, Manchego Cheese, Kale, Roasted Garlic*

- Cavatappi Alla Capricciosa  
  *Roasted Tomato Almond Pesto, Shrimp, Fresh Lemon, Basil*

Artisan Cheese Cavatappi Pasta  
*Asparagus, Cremini Mushrooms, Green Peas, Pecorino*

Chocolate & Fruit  
*Assorted Chocolate Truffles, Fresh Berries, Minted Whipped Cream, Florentine Cookies*

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GRAND RECEPTION DISPLAYS

GRAND RECEPTION #3 • $120/PP

Bohemian Hunt Board & Artisanal Cheeses
Prosciutto, Soppressata, Naked Goat, Cambozola, Natural Castelvetrano Olives, Cornichons, Lingonberry, Antipasti, Rustic Baguette, Flatbreads

Chilled Jumbo Cocktail Shrimp
Traditional Cocktail Sauce (3 pieces per person)

Fresh Pasta (Select Two)

Mushroom Fettuccine
Boursin® Cheese, Baby Spinach, Truffle Oil

Orecchiette Carbonara
Pancetta, Parmesan Reggiano, English Peas

Butternut Squash Gemelli
Grilled Chicken, Manchego Cheese, Kale, Roasted Garlic

Cavatappi Alla Capricciosa
Roasted Tomato Almond Pesto, Shrimp, Fresh Lemon, Basil

Artisan Cheese Cavatappi Pasta
Asparagus, Cremini Mushrooms, Green Peas, Pecorino

Roasted Prime Rib*
Horseradish Aioli, Red Onion Marmalade

Sweet & Traditional
Assorted Macarons, Mini Lemon Bars, Mini Blondies, Cheesecake Bites, Salted Caramel Brownies

GRAND RECEPTION #4 • $130/PP

Bohemian Hunt Board & Artisanal Cheeses
Prosciutto, Soppressata, Naked Goat, Cambozola, Natural Castelvetrano Olives, Cornichons, Lingonberry, Antipasti, Rustic Baguette, Flatbreads

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

Fresh Pasta (Select Two)

Mushroom Fettuccine
Boursin® Cheese, Baby Spinach, Truffle Oil

Orecchiette Carbonara
Pancetta, Parmesan Reggiano, English Peas

Butternut Squash Gemelli
Grilled Chicken, Manchego Cheese, Kale, Roasted Garlic

Cavatappi Alla Capricciosa
Roasted Tomato Almond Pesto, Shrimp, Fresh Lemon, Basil

Artisan Cheese Cavatappi Pasta
Asparagus, Cremini Mushrooms, Green Peas, Pecorino

Roasted Prime Rib*
Horseradish Aioli, Red Onion Marmalade

Cider Honey Pork Tenderloin
Calvados Jus, Apple Chutney

Sweet & Traditional
Assorted Macarons, Mini Lemon Bars, Mini Blondies, Cheesecake Bites, Salted Caramel Brownies

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RECEPTION BEVERAGES

OPEN HOST BAR
Prices are per person, per hour. Includes assorted waters, juice and sodas.

<table>
<thead>
<tr>
<th>PREMIUM</th>
<th>1 HOUR • $28</th>
</tr>
</thead>
<tbody>
<tr>
<td>2 HOURS</td>
<td>$38</td>
</tr>
<tr>
<td>3 HOURS</td>
<td>$48</td>
</tr>
<tr>
<td>4 HOURS</td>
<td>$58</td>
</tr>
<tr>
<td>5 HOURS</td>
<td>$68</td>
</tr>
<tr>
<td>LUXURY</td>
<td>1 HOUR • $32</td>
</tr>
<tr>
<td>2 HOURS</td>
<td>$42</td>
</tr>
<tr>
<td>3 HOURS</td>
<td>$52</td>
</tr>
<tr>
<td>4 HOURS</td>
<td>$62</td>
</tr>
<tr>
<td>5 HOURS</td>
<td>$72</td>
</tr>
</tbody>
</table>

BEER & WINE

| 1 HOUR • $26 |
| 2 HOURS      | $34          |
| 3 HOURS      | $42          |
| 4 HOURS      | $50          |
| 5 HOURS      | $58          |

WINE

| Kessler® By Raymond®, Napa Chardonnay |
| Kessler® By Raymond®, Napa Cabernet Sauvignon |

BEER

| Domestic & Import |
| Domestic • $6 |
| Import • $7 |
| Selection of Locally Brewed Charleston Beer • $7 |

HOST BAR
On consumption, plus service charge and tax.

LIQUORS

| Premium • $11 |
| Luxury • $14 |

WINES | HOUSE WINE

| Premium Glass • $11 |
| Luxury Glass • $14 |
| Premium Bottle • $50 |
| Luxury Bottle • $65 |

BEER

| Domestic • $6 |
| Import • $7 |

NON-ALCOHOLIC

| Sodas & Juices • $5 |
| Mineral Waters • $5 |
| Élevé Mocktails • $8 |

CASH BAR
Plus service charge and tax.

LIQUORS

| Premium • $13 |
| Luxury • $15 |

WINES | HOUSE WINE

| Premium Glass • $12 |
| Luxury Glass • $15 |
| Premium Bottle • $56 |
| Luxury Bottle • $70 |

BEER

| Domestic • $6 |
| Import • $7 |

NON-ALCOHOLIC

| Sodas & Juices • $5 |
| Mineral Waters • $5 |
| Élevé Mocktails • $8 |

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Cordial Bar

2 Hours. Recommended as an After-Dinner Bar to complement your dessert selections.

Standard Cordial Bar • $36/PP
Disaronno® Amaretto, Frangelico®, Kahlua®, Sambuca, Bailey’s®

Deluxe Cordial Bar • $42/PP
Amaretto Disaronno®, Courvoisier®, Frangelico®, Kahlua®, Sambuca, Bailey’s®, Port Wine

Martini Bar

Premium • $12
Luxury • $14

Sangria & Champagne Bar • $130/GAL (Select One)

White Wine Sangria
Chardonnay, Brandy, Cointreau®, Orange Juice, Simple Syrup, Club Soda
Chardonnay, Apricot Brandy, Pineapple Juice, Honey, Club Soda
Moscato, Triple Sec, Orange Juice, Sprite®

Red Wine Sangria
Cabernet, Brandy, Peach Schnapps, Simple Syrup, Raspberry
Cabernet, Honey, Apple Schnapps, Simple Syrup, Ginger Ale
Malbec, Brandy, Triple Sec, Grapefruit Juice, Pineapple Juice

Bloody Mary Bar

Premium • $11/PP
Luxury • $14/PP

Mimosa & Peach Bellini Bar

$11/Each

Specialty Cocktails • $220/GAL

Rainbow Row Punch
Flor de Caña® 4 Year Secco, Flor de Caña® 5 Year, St. Elizabeth® Allspice Dram, Orange Curaçao, Orange Juice, Pineapple, Angostura Bitters

Palmetto Paloma
Espolòn® Blanco, Grapefruit Juice, Lime Juice, Villa Sandi® Sparkling Rosé Prosecco

The Second Wind
Tito’s®, Van Gogh® Espresso Vodka, Kahlua®, Espresso

Schedule of Fees

Bartender
A fee of $175/bartender will be applied (4 hours). Each additional hour is $50/bartender. Minimum of one bartender per 75 guests.

Cashier
Up to 2 hours • $150
Each additional hour • $35
One cashier per bar

Cash Bar Minimum
$500 drink spend per bar + Tax + Gratuity
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 gbcsales@kesslercollection.com to begin.