

BOHEMIAN HOTEL CELEBRATION

CATERING MENU - DINNER

❧ SIGNATURE APPETIZER SELECTIONS ❧

(Priced Per Guest)

<i>Celebration Bruschetta with Boursin Cheese, Vine-Ripened Tomatoes, And Fresh Basil served on a Italian Bread Husks Dressed with Balsamic Vinaigrette</i>	<i>5.95++</i>
<i>Warm Tomato Tartlet Accented with Mache and Tarragon Vinegar</i>	<i>7.95++</i>
<i>Boneless Stuffed Quail With Currant Sauce</i>	<i>14.95++</i>
<i>Filet Mignon Egg Rolls Fresh Omaha Beef and Boursin Cheese with a Crisp Egg Roll Wrap Served with Sweet Chili Sauce</i>	<i>11.95++</i>
<i>Shrimp Martini Accented with Chopped Tomato Salsa, Papaya Relish and Whipped Avocado</i>	<i>14.25++</i>
<i>Kessler Calamari Sliced Calamari Mixed with Semolina Flour, Flash Fried and Tossed with Olives, Tomatoes, Asiago Cheese and Cilantro Served with Moroccan Pesto Sauce</i>	<i>10.95++</i>
<i>Seared Scallop with Baby Spinach Accented with Ginger Maple Syrup</i>	<i>10.50++</i>
<i>Lump Crab Cake With Tropical Fruit Salad</i>	<i>10.95++</i>

*Please Add 22% Service Charge and 7% Tax to all Prices
All Prices Subject to Change*

❧ *DINNER* ❧

Continued

SOUP SELECTIONS

Chef's Selection of Soup Du Jour
Yellow Tomato Gazpacho with Shrimp (Chilled)
She-Crab Bisque
Lemongrass Chicken

SALAD SELECTIONS

Fried Goat Cheese Salad

Trio of Exotic Baby Lettuces, Plum Tomatoes,
Fried Goat Cheese Served with Poppy Seed Dressing

Tossed Caprese Salad

Early Bibb Lettuce with Beef Steak Tomatoes,
Buffalo Mozzarella with Aged Balsamic Vinaigrette

Baby Spinach and Brie Salad

Baby Spinach, Toasted Pine Nuts and Brie Salad
Served with Raspberry Vinaigrette

Orange Grove

Oranges, Apples, Strawberries, Caramelized Walnuts,
Shaved Sweet Onion & Stilton with Orange Vinaigrette

Mixed Beet Salad

Golden and Red Beets, Endive, Watercress,
and Apple in a Caraway Vinaigrette

Traditional Caesar Salad

Crisp Romaine Lettuce, Fresh Grated Parmesan
Tossed in Creamy Caesar Dressing
Accented with Fresh Baked Croutons and Anchovies

🌀 *DINNER* 🌀

Continued

PLATED SELECTIONS

Each Dinner is a 3 Course Meal with:
Choice of Soup or Salad, Fresh Baked Bread with Butter,
Chef's Selection of Starch and Vegetable & Dessert,
Fresh Brewed Starbucks Regular & Decaffeinated Coffee and Selection of Gourmet Hot Tea

DINNER ENTRÉES

Please Select One Entrée to Be Served – Priced Per Person

<i>Mushroom Chicken</i> Grilled Breast of Chicken Topped with Chanterelle Sauce	\$43.95++
<i>Pan Seared Breast of Airline Chicken</i> Spicy Mango Papaya Beurre Blanc	\$43.95++
<i>Celebration Cordon Blue</i> Chicken Breast stuffed with Spicy Sausage, Mozzarella Cheese and Basil Lightly Breaded, Fried and Served with Champagne Cream Sauce	\$46.95++
<i>Salmon Pappiollet</i> Norwegian Salmon wrapped in Basil with Citrus Beurre Blanc	\$49.95++
<i>Pesto Encrusted Grouper</i> Fresh Grouper Coated in a Pineapple Pesto	\$51.95++
<i>Pan Seared Magret Duck</i> Breast of Duck Seared and Served with Black Currant Glaze	\$51.95++
<i>Omaha Filet Mignon</i> Eight Ounce Filet Topped with a Shallot Confetti and Three Peppercorn Sauce	\$57.95++
<i>Rack of Lamb</i> Grilled Marinated Rack of Lamb with a Mint Demi	\$58.95++
<i>Center-Cut Pork Chop</i> Smoked Double Center-Cut Pork Chop with Fruit Chutney	\$51.95++

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❧ *DINNER* ❧

Continued

PLATED SELECTIONS

Each Duet Dinner is a 3 Course Meal with:
Choice of Soup or Salad, Chef's Choice of Starch & Seasonal Vegetable
Fresh Baked Bread with Butter & Dessert,
Fresh Brewed Starbucks Regular & Decaffeinated Coffee and Selection of Gourmet Hot Tea

DINNER DUET ENTRÉES

Please Select One Entrée to Be Served – Priced Per Person

<i>Bloom Street Marker</i> Medallions of Beef Tenderloin topped with Compound Butter Jumbo Prawns with Lobster Sauce	\$64.95++
<i>Lake Evalyn Duet</i> Pan Seared Breast of Chicken and Maine Scallops With Red & Yellow Tomato Relish	\$66.95++
<i>North Village Duo</i> Grilled Omaha Filet and Paprika Kissed Saddleback Lobster Tail	\$78.95++
<i>Key Biscayne Marker</i> Grilled Shrimp with Diver Scallops and Coriander Crusted Pork Loin with Natural Au Jus	\$59.95++
<i>Celebration Surf and Turf</i> Filet of Beef and Potato Crusted Grouper With Wild Mushroom Sauce	\$67.95++

CUSTOM EVENT MENUS

Our Catering Team and Executive Chef will be happy to customize a 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 event
that will perfectly match your style and taste.

Anything is possible when you plan your event with Celebration Hotel!

❧ *DINNER* ❧

Continued

DESSERTS

(Please choose one Dessert to accompany your Entrée)

Chocolate Mousse Cake with Raspberry Coulis

Turtle Cheesecake

Chocolate Opera Cake

Strawberries Grand Marnier with Chantilly Cream

Bourbon Pecan Pie

Fresh Fruit Tarts

Southern Bread Pudding with Bourbon Sauce

Italian Gelato Served with Biscotti

*Customized Birthday or Specialty Celebration Cakes Can be Added
For an additional Charge – Ask for Details!*

INTERMEZZO

Seasonal Sorbets can be enjoyed for an additional \$3.95 Per Person

❧ *DINNER BUFFETS* ❧

Minimum of 25 Guests Required
\$150.00 Buffet surcharge for Smaller Groups

CELEBRATION BARBECUE

CHILLED SELECTIONS

Mixed Field Greens served with Medley of Dressings
Oven Roasted Red Skin Potato Salad
Marinated Vine Tomatoes, Roasted Onions and Avocado
Colorful Vegetable Slaw with Honey Basil Dressing

THE HOT SIDE

Hickory Barbecue Chicken
Smoked Baby Back Ribs
Honey and Ginger Glazed Salmon
Accompanied by:
Sweet Corn
Molasses Baked Beans
Rosemary Garlic Potatoes
&
Fresh Baked Breads

THE SWEET SIDE

Mile High Apple Pie
Strawberry Shortcake
Watermelon

Fresh Brewed Coffee, Decaffeinated Coffee and Selection of Tea

\$55.00 ++ per person

❧ *DINNER BUFFETS* ❧

Continued

TOWN CENTER BUFFET

CHILLED SELECTIONS

Baby Spinach, Fresh Strawberries, Wild Mushrooms and
Scallions with Raspberry Vinaigrette
A Selection of Sliced Fresh Tropical Fruit
Vine Ripened Tomato, Vidalia Onions & Avocado Salad
Celery Root Remoulade

THE HOT SIDE

Cajun Roasted Chicken Breast, Mahi Mahi with Mango-Cilantro Relish &
Marinated Beef Medallions with Grilled Mushrooms
Accompanied by: Roasted New Potatoes with Caramelized Onions
Chefs Selection of Vegetables

FROM THE CARVING BOARD

Jerk Marinated Boneless Pork Loin
With Chef Accompaniments

DESSERTS

Chocolate Opera Cake
Key Lime Pie
Turtle Cheesecake

Fresh Brewed Coffee, Decaffeinated Coffee and Selection of Tea

\$73.95 ++ per person

Please Add 22% Service Charge and 7% Tax to all Prices
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❧ *DINNER BUFFETS* ❧

Continued

BLOOM STREET BUFFET

CHILLED SELECTIONS

Mixed Greens with Vine-Ripened Tomatoes and
Cucumbers with Lemon Vinaigrette

Grilled Shrimp, Citrus and Avocado Salad

Roasted Pepper and Fennel Salad

Mixed Wild Mushroom and Israeli Couscous Salad

THE HOT SIDE

Celebration Cordon Blue

Chicken Breast stuffed with Prosciutto, Mozzarella Cheese and Basil
Lightly Breaded, Fried and Served with Champagne Cream Sauce

Grilled Petit Omaha Filet

With Mushroom Demi Glace

Seared Ahi Grade Tuna with Trio of Aiolis

Accompanied by:

Truffle Mashed Potatoes

Roasted Vegetables

THE SWEET SIDE

Bananas Foster

Chocolate Pear Cake

Assorted Petit Fors

Gourmet Dessert Cheese Display

\$77.00 ++ per person