

BOHEMIAN HOTEL CELEBRATION

CATERING MENU - RECEPTIONS

🌀 HOT HORS D'OEUVRES 🌀

Choose Butler Passed, White Glove Service for \$60.00

Seafood Stuffed Mushrooms	\$4.95 ++ per piece
Crab Rangoon with Honey Mustard	\$5.25 ++ per piece
Herb Crusted Lollipop of Lamb with Warm Mint Sauce	\$9.95 ++ per piece
Beef or Chicken Satay Teriyaki Style	\$4.25 ++ per piece
Spanakopita, Spinach and Feta Cheese Wrapped Phyllo Dough	\$4.25 ++ per piece
Skewers of Pork Tenderloin with Mango Salsa	\$4.25 ++ per piece
Mini Assorted Quiche	\$4.25 ++ per piece
Oriental Spring Rolls with Plum and Mustard Sauce	\$4.25 ++ per piece
Mini Jack Cheese Quesadillas with Fresh Salsa and Sour Cream	\$3.75 ++ per piece
Sea Scallops Wrapped in Applewood Smoked Bacon	\$4.95 ++ per piece
Spicy Beef Empanada with Apple Chutney	\$4.25 ++ per piece
Caribbean Conch Fritters	\$4.25 ++ per piece
Caramelized Vidalia Onion and Foie Gras Tartlet	\$7.95 ++ per piece
Asparagus Roulades	\$4.25 ++ per piece
Pheasant Sausage Bruschetta with Lingonberry Jelly	\$6.95 ++ per piece
Gourmet Grilled Cheese – Smoked Salmon and Herb Cream Cheese	\$5.25 ++ per piece
Miniature Beef Wellington	\$4.95 ++ per piece
Lump Crab Cakes with Cajun Remoulade	\$5.95 ++ per piece
Brie and Raspberry in Pastry	\$4.25 ++ per piece
Coconut Shrimp with Honey Mustard and Aioli Sauce	\$4.95 ++ per piece
Oysters Rockefeller	\$6.95 ++ per piece
Escargot Vol-au-Vent	\$5.95 ++ per piece
Mushroom Duxelle	\$4.95 ++ per piece
Tempura Shrimp with Soy Dipping Sauce and Lime Aioli	\$5.95 ++ per piece

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

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❧ **RECEPTIONS** ❧

Continued

COLD HORS D'OEUVRES

Choose Butler Passed, White Glove Service for \$60.00

<i>Jumbo Shrimp with Citrus Cocktail Sauce</i>	<i>\$4.25 ++ per piece</i>
<i>Prosciutto Wrapped Pineapple</i>	<i>\$4.25 ++ per piece</i>
<i>Coronets of Genoa Salami with Herbed Cheese</i>	<i>\$4.25 ++ per piece</i>
<i>Gourmet Canapé Assortment</i>	<i>\$4.25 ++ per piece</i>
<i>Gourmet Finger Sandwich Assortment</i>	<i>\$4.25 ++ per piece</i>
<i>Steak Tartare on Black Bread</i>	<i>\$4.25 ++ per piece</i>
<i>Artichoke and Cream Cheese Tartlet</i>	<i>\$4.25 ++ per piece</i>
<i>Oysters served on Silver Spoons with Caviar</i>	<i>\$9.95 ++ per piece</i>
<i>Tuna Tartare with Ginger Soy</i>	<i>\$7.95 ++ per piece</i>
<i>Goat Cheese Mousse wrapped in Vine Leaves</i>	<i>\$4.25 ++ per piece</i>
<i>Beef Tenderloin, Blue Cheese & Sweet Pickle Coins</i>	<i>\$6.95 ++ per piece</i>
<i>Yellow Tomato Gazpacho Shooters with Cilantro Cream</i>	<i>\$5.95 ++ per piece</i>
<i>Sugar Cane Fruit Kabobs with Yogurt Poppy Seed Dipping Sauce</i>	<i>\$4.95 ++ per piece</i>
<i>Curry Chicken Salad in Sweet Tart Shells</i>	<i>\$4.25 ++ per piece</i>
<i>Assorted Sushi and Sashimi</i>	<i>\$4.25 ++ per piece</i>
<i>Seared Ahi Tuna</i>	<i>\$6.50 ++ per piece</i>
<i>Seared Salmon with Compliments of Sauces</i>	<i>\$4.25 ++ per piece</i>

SEAFOOD ENHANCEMENTS

Raw Bar

Crab Legs, Shrimp, Oysters, Crab Claws

Citrus Scented Tarter Sauce, Horseradish, Lemon Wedges, Spicy Course Grain Mustard Sauce

Chef Selection of Fresh Seafood Salad

\$17.95 Per Person, Minimum 30 Guests

Ceviche served in Chilled Martini Glasses

Accented with Snipped Chives and Lemon

\$14.95 Per Person

❧ *RECEPTIONS* ❧

Continued

HORS D'OEUVRES DISPLAYS

Domestic and Imported Cheeses

Served with Gourmet Crackers and Sliced French bread

\$9.75 ++ per person

Seasonal Fresh Fruit Mirror

Served with Yogurt Poppy Seed Dipping Sauce

\$7.25 ++ per person

Artfully Displayed Fresh Vegetable Crudités with Herb Dip

\$8.95 ++ per person

Assortment of Sushi Rolls including

Spicy Tuna, Yellow Tail Crab and Cucumber

\$15.95 ++ per person

Mediterranean Splendor

Baba Gannoush, Hummus, Grape Leaves & Feta

Garnished with Cucumber and Carrot Wedges

Served with Grilled Pita Chips

\$7.95 Per Person

Antipasto Platter

Italian Meats and Cheeses, Assorted Grilled Fresh Vegetables

Garnished with Olives, Pepperoncini and Capers

\$7.95 ++ per person

Whole Side of House Smoked Salmon with Caviar

(Serves 30-40 Guests)

\$425.00 ++ each

Tapas Tapenades

Caramelized Onions, Roasted Eggplant, Sun-dried Tomatoes & Black Olive Tapenades

Served with Rustic Breads

\$6.95 Per Person

Warm Wheels of Brie Cheese

Garnished Fresh Berries & Grapes and Served with Freshly Baked Baguettes

\$6.95 Per Person, 15 Guest Minimum

❧ **RECEPTIONS** ❧

Continued

CELEBRATION TENDERLOIN DISPLAY

Sliced Marinated Tenderloin of Beef
Served with Blue Cheese Crumbles, Horseradish Cream & Wedges of Brie Cheese
Accompanied by Hot French Baguettes
\$425.00++
(Serves 25 Guests)

CARVING STATIONS

All Carving Stations are Chef Attended Stations

TENDERLOIN OF BEEF

Roasted Tenderloin of Beef
Accompanied by Daulphinois Potatoes
And Béarnaise Sauce
\$375.00 ++ per tenderloin
(Serves 20 guests)

TURKEY BREAST

Marinated Boneless Oven Roasted Turkey Breast
Accompanied by Corn Pudding and Fresh Cranberry Orange Chutney
\$300.00 ++ per breast
(Serves 50 guests)

PRIME RIB OF BEEF

Prime Rib of Beef
Accompanied by Red Bliss Mashed Potatoes
And Grated Horseradish Cream Sauce
\$425.00 ++ per rib
(Serves 30 guests)

CARIBBEAN PORK

Slow Roasted Pork Loin with Mojo Seasoning
Grain Mustard Remoulade and Island Fruit Chutney
Served with Fried Yucca, Fried Plantain and Sliced Cuban Bread
\$350.00 ++ per loin
(Serves 50 guests)

\$75.00++ Chef Attendant Fee Per Station

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

Continued

ACTION STATIONS

All Carving Stations are Chef Attended Stations

ITALIAN PASTA

Tortellini, Penne or Bow Tie Pastas
Sautéed with a Selection of Fresh Seasonal Vegetables and Herbs
Accented with your choice of Sausage, Shrimp or Chicken
Served with Alfredo, Tomato Basil and Marinara Sauce
\$14.95 ++ per person

ORIENTAL STIR FRY

Stir Fry Chicken, Shrimp and Beef with Oriental Noodles
And Crisp Vegetables
Tossed in a Thai Chili Sauce
\$14.95 ++ per person

SEAFOOD SAUTÉ

Shrimp & Scallops Sautéed in Roasted Garlic,
Accented with Tomato, Mushroom and Sweet Onions
Finished with Fresh Basil, Olive Oil & White Wine
\$18.95 ++ per person

CAVIAR AND BLINI STATION

Miniature Corn Blini with a Trio of Caviar,
Crème Fraiche & Apricot Chutney
\$11.95 ++ Per Person

TUNA SLIDERS

Hawaiian Tuna Burgers Sautéed to Order
With Maui Wowiee Ginger Salsa
*Station set up on Terrace
\$15.95 ++ Per Person

\$75.00 ++ Chef Fee Per Station

❧ *RECEPTIONS* ❧

Continued

THE CYPRESS RECEPTION

Celebration Hotel provides a minimum of 12 hors d'oeuvres

Per guest for a reception based on 1 ½ hours

BUTLERED HORS D'OEUVRES

Gourmet Grilled Cheese - Smoked Salmon with Herb Cream Cheese

Pineapple wrapped with Prosciutto Ham

Beef Tenderloin, Blue Cheese & Sweet Pickle Coins

BUFFET

Warm Wheels of Brie Cheese with
Grapes and Freshly Baked Baguettes

Miniature Beef Wellington

Crispy Crab Rangoon with Hot Mustard Dip

Demi Tasse of Yellow Tomato Gazpacho topped with Rock Shrimp

Marinated Chicken Hibachi with Soy Dipping Sauce

Chicken Quesadilla with Freshly Made Salsa & Sour Cream

\$41.95 ++ per person

This reception requires a \$60 ++ Butler Fee

❧ **RECEPTIONS** ❧

Continued

THE PALM RECEPTION

Celebration Hotel provides a minimum of 12 hors d'oeuvres

Per guest for a reception based on 1 ½ hours

BUTLERED HORS D'OEUVRES

Tempura Shrimp with Soy Dipping Sauce and Lime Aioli

Assortment of Crostini

Jumbo Lump Crab Cake with Cajun Remoulade Sauce

Miniature Beef Wellington

BUFFET

Domestic and Imported Cheeses with Fresh Berries

Served with French Baguettes and Assorted Gourmet Crackers

Tuna Tartare with Ginger Soy

Chicken Tenderloin Satay with Spicy Peanut Sauce

Marinated Beef Brochette with Peppers and Onions

Puff Pastry Filled with Brie Cheese and Raspberries

Seafood Stuffed Mushroom Caps

CARVED TO ORDER

CARIBBEAN PORK

Slow Roasted Pork Loin with Mojo Seasoning

Grain Mustard Remoulade and Island Fruit Chutney

Served with Fried Yucca, Fried Plantain and Sliced Cuban Bread

\$59.95 ++ per person

This reception requires a uniformed attendant at \$75.00 ++
and Butler Fee of \$60.00 ++

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❧ **RECEPTIONS** ❧

Continued

THE FLORIDIAN RECEPTION

Celebration Hotel provides a minimum of 12 hors d'oeuvres
Per guest for a reception based on 1 ½ hours

BUTLERED HORS D'OEUVRES

Steak Tartare on Black Bread
Shrimp Canapés
Oysters Rockefeller
Miniature Mushroom Cappuccino

BUFFET

Fried Ravioli with Tomato Cream
Chicken Quesadilla with Freshly Made Salsa & Sour Cream
Oriental Spring Rolls with Plum Sauce
Coconut Shrimp with Citrus Chutney
Spinach and Feta Cheese Wrapped in Pastry

STATIONS

SEAFOOD PAELLA

Saffron Rice Accented with Your Choice of the Following:
Chicken, Market Seafood, Spanish Sausage, Green Beans, Roasted Peppers & Sweet Peas

TENDERLOIN

Herbed Beef Tenderloin of Omaha Filet
Served with Dauphinos Potatoes
Accompanied by Horseradish Cream Sauce, Bearnaise and Fresh Baked Rolls

\$68.95 ++ per person

This reception requires a uniformed attendant at \$75.00 ++
and Butler Fee of \$60.00 ++