

GRAND BOHEMIAN HOTEL

ASHEVILLE

Exceptional Events

Menus

All Food and Beverage items are subject to a 21% Service Charge and 7.75% North Carolina Sales Tax. Prices are subject to change

Breakfast at the Grand Bohemian

All Plated & Buffet Breakfasts are Served With Freshly Brewed Starbucks® Coffee, Tazo® Tea Selection, Fresh Orange, Apple & Grapefruit Juices & Related Condiments

A Minimum of 20 People is Required and Will Be Charged on Buffets; If Minimum is Not Met, an Additional \$5 per Person Will Be Charged

All Prices are per Person, Plus Tax and Gratuity, Unless Otherwise Noted

Buffet Breakfast

AWAKEN - \$17.95

Selection of Freshly Baked Danishes, Croissants & Muffins with Preserves, Butter and Chef's Mountain Honey butter

Seasonal Fruit Display

GRAND BOHEMIAN - \$24.95

Assorted Yogurt & Seasonal Berry Parfait

Assorted Bagels with Smoked Salmon
with Appropriate Garniture and Cream Cheese

Selection of Freshly Baked Danishes, Croissants & Muffins
with Local Preserves and Butter

Assorted Dry Cereals with Milks

Hot Buffet

CAROLINA BREAKFAST - \$32

Scrambled Eggs, Apple Wood Smoked Bacon, Sausage Links,
Southern Style Grits, Red Stag Hash Browns, Pastries, Biscuits

Seasonal Fruit Display

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Enhance Your Breakfast Experience

These Items are Available in Conjunction with Buffet Arrangements;
Prices are Per Person Plus Tax and Gratuity, Unless Otherwise Noted.

Cold

Assorted Dry Cereals with Whole and Skim Milk.....	\$2
Power Bar / Granola Bar.....	\$3
Fresh House Made Granola.....	\$2
Muffins / Brownies.....	\$3
Whole Fruit: Apples, Bananas, Oranges and Grapes.....	\$3
Caramelized Grapefruit Halves.....	\$3
Seasonal Fruit.....	\$5
Individual Low Fat Fruit Yogurts.....	\$3
Fruit and Cheese Danish.....	\$4 each
Homemade Scones Served with Butter, Jam, and Honey Whipped Butter.....	\$4 each
Yogurt Parfait with Mixed Seasonal Berries, with Vanilla Yogurt and Granola.....	\$4 each
Fresh Assorted New York Style Bagels Served with Assorted Cream Cheeses.....	\$4
Norwegian, "Gravlax", House Smoked Salmon, or or Cured Local Trout.....	\$6
Lox and Bagel.....	\$7
Assorted Donuts.....	\$20 per dozen

Hot

Southern Style Grits and Steel Cut Oatmeal.....	\$2
Au Gratin Potatoes with Asiago Cheese Crust.....	\$4
Home Fries- Roasted Potatoes with Caramelized Onions and Peppers.....	\$3
Mini Croissants with Scrambled Eggs.....	\$4
Cinnamon Raisin Brioche French Toast, Vermont Maple Syrup.....	\$4
Scrambled Farm Eggs.....	\$4
Apple Smoked Bacon and Sausages.....	\$6
Sausage Gravy.....	\$6
Eggs Benedict.....	\$7
Oatmeal.....	\$4

Action Stations

Chef Attended Fee - \$75

Chef Attended Belgian Waffle Station with Berry Compote and French Whipped Cream.....	\$7
Chef Attended Egg and Omelet Station with Condiments, Made to Order.....	\$8
Chef attended Omelet and Waffle Station.....	\$12
Chef carved Whole Bone-In Honey-Baked Ham (Serves 40-60 people).....	\$295

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Brunch at the Grand Bohemian

Served with Freshly Brewed Starbucks® Coffee, Tazo® Tea Selection, Fresh Orange, Apple & Grapefruit Juice & Related Condiments

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Breakfast Selection

Chef Attended Omelet and Waffle Station with Condiments,
Berry Compote and French Whipped Cream

Chilled Juice and Coffee Bar

Scrambled Eggs, Apple Wood Bacon, Sausages Links, Southern Style Grits and Red Stag Hash Browns

Assorted Dry Cereals with Whole and Skim Milk

Breakfast Breads & Assorted Pastries with Local Preserves

Salad Display

Choice of Greek or Traditional Caesar Salad

Fresh Tomato and Mozzarella with Basil Pesto

Pasta Salad with Roasted Vegetables

Red Stag Chicken Salad

Carving Station

TENDER PRIME RIB

With Au Jus and Chef's Horseradish Sauce

Grand Desserts Display

Chef Selection of Assorted Desserts, Cakes, Tarts and Petit Fours

\$68 PER PERSON

2 Chef Attendants at \$75 each

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30 Minute Breaks

Served with Freshly Brewed Starbucks® Coffee, Tazo® Tea Selection,
Fresh Orange, Apple & Grapefruit Juices & Related Condiments

CAFFEINE JOLT - \$12

Assorted Soft Drinks, Red Bull, Chilled Coffee Drinks, Iced Tea

FLAVORED TEA PITCHERS - \$10

Sweet Iced, Peach, Lemon, and Green

HOT CHOCOLATE BAR - \$14

Assorted Goodies to Spruce up Your Hot Chocolate

COOKIES, CANDY BARS AND SNACKS - \$15

Assorted House Baked Cookies, Candy Bars, Popcorn, Snack Mix

VANILLA ICE CREAM BAR - \$14

Served with Chocolate and Caramel Sauces, Almonds, Pecans, Sliced Strawberries,
Sliced Bananas, Maraschino Cherries, Whipped Cream, M&M's, and Cookie Chunks

HEALTHY CHOICES- \$11

Whole Apples, Oranges, Bananas, Grapes
Honeydew, Cantaloupe, Watermelon, Pineapple, Seasonal Berries
Granola Bars and Assorted Fruit Yogurts

THE STARTING LINE - \$26

Your Own Server-attended Milkshake or Smoothie Bar with Low-fat, Soy or Whole Milk,
Blended with Berries, Cocoa, Bananas, Peanut Butter, Honey and Energy Booster

Served with Sliced Fresh Fruit, Fruit Yogurts, House Made Granola, Power Bar, Granola Bar
Fresh Orange & Grapefruit Juices

CHIPS AND ASSORTED DIPS - \$10

Fresh Tortilla Chips, Potato Chips, Pretzels and Multigrain Chips
with Avocado Dip, Romesco Dip, and Salsa

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Boxed Lunches

Minimum of 20 People

All To-Go Boxes are Served with Pasta Salad or Fruit Salad,
Potato Chips or Potato Salad, and Freshly Baked Cookies or Homemade Brownies
Soft Drink or Bottled Water

The Following Sandwiches Can Be Made with Whole Wheat Wraps

SMOKED TURKEY AND HAVARTI

Cucumber Aioli, Field Greens, Tomato, and Honey Wheat Bread

BLACK FOREST HAM AND SWISS

Honey Dijon, Field Greens, Tomato on Croissant

SHAVED ROAST BEEF AND PROVOLONE

Horseradish Aioli, Red Onion, Romaine on Fresh Baguette

MONET CHICKEN SANDWICH

House Smoked Chicken Breast, Brie, and Romesco Sauce on Fresh Baguette

TUNA SALAD WRAP

Celery, Onions, Sweet Pickle, and Leaf Lettuce

VEGGIE WRAP

Hummus, Roasted Red Peppers, Olives, Marinated Mushrooms, Romaine, and Feta Cheese

\$21 PER BOX

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Plated Lunch Collection

Our Plated Lunches are Priced per Person, plus Tax and Gratuity. Meals Include Salad, Entrée, Dessert, Freshly Brewed Coffee and Iced Tea, Hot Tea, Ice Water with Lemon Wedges; Fresh Bread and Butter

Appetizers

HUNT PLATE DISPLAY

ADD \$8 PER PERSON (ONE DISPLAY PER TABLE)

Selection of Cured Meats and Sausages
with Mountain Cheese and Bread

SPICED LUMP CRAB CAKE

ADD \$10 PER PERSON

Jumbo Lump Crab Meat,
Organic Spinach and Olive Salad

SMOKED TROUT DIP

ADD \$8 PER PERSON (ONE PER TABLE)

Smoked Sunburst Trout Mix with Cheese and Herbs.
Served with Crackers and Bread

SEARED BEEF CARPACCIO

ADD \$12 PER PERSON

Herb Crusted Beef Tenderloin with Arugula,
Shaved Parmesan, and Tomato Confit

POACHED SHRIMP COCKTAIL

ADD \$4 PER PERSON

Poached Shrimp with Smoked Tomato Sauce
With Watercress Grilled Lemon

Soups

TOMATO AND BASIL SOUP - \$4

Creamy Tomato Soup with Fresh Basil
and Italian Herbs

MUSHROOM CREAM SOUP - \$6

Shitake, White and Portobello Mushrooms
with Thyme and Oregano

DUCK AND CANNELLONI SOUP - \$5

Smoked and Pulled Duck Meat with
White Beans and Vegetables in a Light Broth

LOBSTER BISQUE - \$9

Cream Based, with Crème Fraiche and Sherry.
Our Chef's Specialty

CHICKEN AND RICE SOUP - \$5

Chicken Broth with Long Grain Wild Rice,
Sliced Chicken and Root Vegetables

Salads

TRADITIONAL CAESAR

Romaine Hearts, Parmesan, and
Creamy Caesarian Dressing

BOHEMIAN MIXED GREEN

Assorted Greens with Tomatoes, Cucumbers,
Carrots, and Roasted Lemon Vinaigrette

RED STAG CHOP HOUSE SALAD

Mix Greens, Avocados, Tomatoes, Almonds,
Goat Cheese and Pumpkin Seed Vinaigrette

THE WEDGE

Iceberg Lettuce with Bacon, Tomato,
and Jalapeño Ranch Dressing

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Pasta/Vegetarian Selections

Gemelli Pasta with Forest Mushrooms.....	\$18	Risotto with Black Truffle Oil and Asparagus.....	\$21
Grilled Seasonal Vegetables with Roasted Potatoes and Crispy Goat Cheese.....	\$19	Chef's Choice.....	\$18

Fish and Poultry Selections

Bacon Wrapped Chicken Roulade with Asparagus and Roquefort Cheese.....	\$24	Horseradish Crusted Salmon.....	\$24
Parmesan Crusted Chicken with Herb Goat Cheese.....	\$21	Roasted Alaskan Halibut with Sauce Piperade.....	\$26
Chicken Breast with Sauce Piperade.....	\$22	Chilean Sea Bass with Cilantro Truffle Oil.....	\$28
Roasted Half Duck with Cumin Orange Glaze.....	\$24	Almond Crusted Sun Burst Trout with Lemon Butter Sauce.....	\$22
Roasted Provencal Turkey Breast.....	\$24		

Meat Selections

Seared Petite Filet with Blue Cheese Butter.....	\$32	Roasted Lamb Rack with Goat Cheese Crust.....	\$36
Ribeye "Delmonico" Steak with Herb Butter.....	\$27	Wild Mushroom Pork Tenderloin Roulade.....	\$27
Steak au Poivre with Peppercorn Sauce.....	\$25	Braised Beef Short Ribs.....	\$24
Frieda Linder Meatloaf	\$21		

Grand Dessert Selections

Free Form Seasonal FruitTartlet
Sugar Dough Crust with Vanilla Crème Custard
and Fresh Fruit

North Carolina Apple Pie
with Vanilla Bean Ice Cream (add \$2)

Philadelphia Style Cheesecake
Fresh Fruit Garnish and Raspberry Coulis

Bourbon Pecan Pie
with Vanilla Bean Ice Cream (add \$2)

Black Forest Lava Cake
with Cherry Sauce

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Lunch Buffet Collection

Our Buffet Lunches are Priced per Person plus Tax and Gratuity. Meals Include Freshly Brewed Starbucks® Coffee and Iced Tea, Hot Tea, Ice Water with Lemon Wedges, and Fresh Bread and Butter

A Minimum of 20 People is Required. If Minimum is Not Met,
an Additional \$5 Per Person Will Be Charged

THE GOURMET DELI - \$26

Greek Salad, Potato Salad, Pasta Salad with Roasted Vegetables

Sliced Roast Beef, Ham, Turkey, Swiss Cheese, Provolone and Smoked Gouda Cheese, Mayonnaise,
Mustards and Ketchup, Sliced Tomatoes, Red Onions, Lettuce and Sliced Pickles

Served with Chef's Selection of Breads and Rolls

Seasonal Fresh Fruit Salad

Petite Desserts

THE SALAD BAR - \$28

Tomato and Basil Soup

Greek Salad with Balsamic Vinaigrette and a Feta Cheese Splash

Iceberg Wedge with Bacon, Tomatoes, and Jalapeño Ranch Dressing

Tuna Salad, or Red Stag chicken Salad

German Potato Salad, Carrot Salad, and Cucumber Salad

Tomato Salad with Fresh Basil, Marinated Mozzarella with Olive Oil and Balsamic Vinegar

Fresh Baked Rosemary Olive Bread, Sourdough and Whole Grain Bread

Seasonal Fresh Fruit Salad

Cheesecake and Assorted Berry Compotes

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Lunch Buffet Collection

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SOUTHERN AMERICAN BUFFET - \$31

Iceberg Wedges with Bacon, Tomatoes, and Jalapeño Ranch Dressing

Sour Cream and Bacon Potato Salad, Iron Skillet Green Bean Salad, Coleslaw

Fried Chicken with Honey Mustard Dipping Sauce

Slow Cook BBQ Pork with North Carolina Style BBQ Sauce

Baked Beans and Roasted Corn on the Cob

Kaiser Rolls and Hoagie Rolls

North Carolina Apple Pie, Pecan Pie, and Banana Pudding

ITALIAN BUFFET - \$32

Leaf Lettuce, Diced Tomatoes, Red Wine Vinaigrette

Tomato and Fresh Mozzarella Salad with Olive Oil and Balsamic

Orange and Fennel Marinated Mediterranean Olives and Artichokes

Shrimp and Lobster Penne
with Asiago Cheese and a Lobster Crème Sauce

Linguini Primavera

Basil, Tomato, Kalamata and Green Olives Tossed with Fresh Basil, Garlic and Olive Oil

Chicken Piccata with a Lemon and White Wine Caper Sauce

Oven Roasted Zucchini, Yellow Squash, Red Peppers with Olive Oil and Sea Salt

Freshly Baked Bread and Butter Service

Tiramisu and Cannoli

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Lunch Buffet Collection

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SPANISH BUFFET - \$39

Spanish Vegetable Salad with Balsamic Vinaigrette and Feta Cheese
Marinated Artichokes and Olives
Sliced Serrano Ham, Manchego Cheese and Melon

Paella

With Marinated Chicken, Chorizo, Shrimp, Spring Peas, and Soffritto

Mojo Flank Steak

Marinated in Spanish Spices and Fire Grilled Served with Avocado Chimicuri

Grouper Filet

Avocado and Cilantro Sauce with Diced Tomatoes

Baked Yams

Orange Zest, Sweet Pecan Topping

Tortillas

Seasonal Fresh Fruit Salad

Flan and Chorros

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Hors D'oeuvres

Hors D' Oeuvres are Priced per Piece
Chef's Choice – Three Hors D'Oeuvres for One Hour \$9 per Person

Tomato and Mozzarella Brochette with Basil Oil.....	\$2.00	Vegetable Spring Rolls.....	\$3.00
Baked Artichoke with Olive, Roasted Pepper and Parmesan Crust.....	\$2.00	Assorted Mini Quiches.....	\$2.50
Jumbo Shrimp Cocktail with Fennel Slaw.....	\$3.50	Swiss Cheese Meatballs.....	\$3.00
Smoked Salmon on Crostini with Crème Fraiche.....	\$2.75	Mini Cheeseburger Sliders.....	\$3.00
Beef Carpaccio with Horseradish Crème on Crostini.....	\$3.75	Barbecue Stuffed Hushpuppies.....	\$3.25
Prosciutto and Cantaloupe.....	\$2.75	Game Sliders - Venison, Elk, Duck.....	\$4.00
Baked Herb Crusted Goat Cheese on Crostini.....	\$2.50	Mini Brie Wedge with Orange Marmalade.....	\$2.75
Oyster Rockefeller.....	\$4.00	Chorizo Stuffed Mushrooms.....	\$3.00
Bacon wrapped Dates Stuffed with Blue Cheese.....	\$3.25	Stem on Strawberries (seasonally available).....	\$2.00
Seared Tuna with Nicoise Salad.....	\$3.75	Cheese Display.....	\$3.00
Lump Crab Cakes.....	\$3.50	Seasonal Fruit Display.....	\$3.00
Crispy Chicken Tenders with Honey Dijon.....	\$3.25	Cheese/Fruit Display.....	\$5.00
Mushroom Pastries.....	\$2.75	Vegetable Crudite.....	\$3.00
		Hunt Display.....	\$8.00 per person

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Stations

All Stations Come with Assorted Breads
Chef Attendant Fee - \$75

CUSTOM PASTA STATION - \$12
Your Selection of Two Pastas and Two Sauces

Pasta

Cheese Tortellini, Farfalle, Penne, Orrechiette, Linguini

Sauces

Alfredo, Wild Mushroom, Basil Pesto Cream Sauce, Bolognese,
Spicy Tomato and Vodka Cream Sauce

Condiments

Shredded Parmesan, Mozzarella Cheese

CUSTOM RISOTTO STATION - \$14
Your Selection of Two Styles of Risotto

Shrimp and Spinach, Truffle and Wild Mushroom, Chicken and Pesto,
Smoked Tomato and Basil or Saffron and Clam

SALAD STATION - \$10

Iceberg Wedge Salad

Toasted Pecans, Smoked Bacon, Spicy Ranch, Aged Romano

Red Stag Chop House Salad

Mix Greens, Avocado, Tomatoes, Almonds, and Goat Cheese, Pumpkin Seed Vinaigrette

Traditional Caesar Salad

Romaine Hearts, Parmesan, and Creamy Dressing

Fresh Tomato and Mozzarella with Basil Pesto

"RAW BAR" SEAFOOD STATION - \$20 PER PERSON

All Seafood Selections Served with Cocktail Sauce, Citrus Selection and Crackers
Chilled Jumbo Shrimp, Jumbo Jona's Crab Claws and Oysters on the Half Shell

BLACK MUSSELS STATION - \$11 PER PERSON

A Chef Attended Action Station with Assorted Styles of Mussels. Cajun Smoked Tomato,
Classic Scampi, and Tequila Lime. Assorted Breads will Accompany this Festive Station.

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Carving Stations

Served with Freshly Baked Bread and Whipped Butter
Carver Charge - \$75

BONELESS LEG OF LAMB - \$175 (SERVES 15-20)
Slow Roasted with Charmoula Sauce

HOUSE SMOKED PORK LOIN - \$195 (SERVES 20-30)
Vermouth Cream Sauce and Cherry Compote

ROASTED PROVENCAL TURKEY - \$195 (SERVES 20-25)
Roasted Tomato and Olive Relish

WHOLE BONE-IN HONEY BAKED HAM - \$350 (SERVES 40-60)
Dijon Honey Mustard and Apple Compote

TENDERLOIN OF BEEF - \$325 (SERVES 15-20)
Horseradish Cream and Roasted Shallot Butter

TOP ROUND OF BEEF - \$350 (SERVES 50-75)
Creamy Horseradish and Au Jus

BEEF TENDERLOIN WELLINGTON - \$395 (SERVES 15-20)
Filled with Mushroom and Baked in Puff Pastry
Served with Truffle Demi-glace

PRIME RIB - \$495 (SERVES 20-35)
With Au Jus and Horseradish Sauce

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Bohemian Grand Buffets

Our Buffets are Priced per Person plus Tax and Gratuity. Meals Include Freshly Brewed Coffee and Iced Tea, Hot Tea, Ice Water with Lemon Wedges, and Fresh Bread and Butter.

The Chef will Pair the Buffets with the Appropriate Seasonal Starch and Vegetable

The Grand Bohemian- \$99

Minimum of 20 People / \$75 for Chef Carver

HUNT PLATE DISPLAY

Assortment of Smoked and Cured Meats and Sausages, Fresh Mozzarella, Swiss, Brie, Smoked Gouda, Blue Cheese, Served with Dijon, Sweet Pickles, and Rustic Breads

SEAFOOD STATION

Selections of Chilled Jumbo Shrimp, Jona's Crab Claws, Texas Farm Raised Oysters Served with Cocktail Sauce, Citrus Selection and Crackers

SALAD STATION

Iceberg Wedge Salad

Iceberg Lettuce With Bacon, Tomato, And Jalapeno Ranch Dressing

Traditional Caesar Salad

Romaine Hearts, Parmesan and Creamy Caesar Dressing

Fresh Tomato and Mozzarella with Basil Pesto

FRESH FRUIT DISPLAY

Golden Ripe Pineapple, Honeydew, Cantaloupe, Grapes, and Assorted Seasonal Berries

PARMESAN CRUSTED CHICKEN

with Herb Goat Cheese

ALMOND CRUSTED TROUT

with Lemon Caper Burre Blanc

HAND CARVED GRILLED OMAHA BEEF TENDERLOIN

Served with Demi-glace and Horseradish Cream

GEMELLI PASTA WITH FOREST MUSHROOMS

Light Sauce with Wild Mushrooms and Shaved Romano Cheese

CHEFS CHOICE OF SEASONAL VEGETABLES AND STARCH

SIGNATURE BREAD BASKET

Assortment of Freshly Baked Breads

PETITE DESSERT DISPLAY

Chef's Selection of Assorted Desserts, Cakes, Tarts and Petit Fours

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The Red Stag - \$79

Minimum of 20 People/ \$75 for Chef Carver

HUNT PLATE DISPLAY

Assortment of Smoked and Cured Meats and Sausages, Fresh Mozzarella, Swiss, Brie, Smoked Gouda, Blue Cheese, Served with Dijon, Sweet Pickles, and Rustic Breads

CHEESE DISPLAY

Baked Brie with Puff Pastry & Brie Fondue

Assortment of Diced, Sliced and Whole Cheeses

Served with Crackers and Crusty Baguette and Grapes

SEAFOOD STATION

Selections of Chilled Jumbo Shrimp, Jona's Crab Claws, Oysters on the Half Shell
Served with Cocktail Sauce, Citrus Selection and Crackers

FRESH FRUIT DISPLAY

Golden Ripe Pineapple, Honeydew, Cantaloupe, Grapes and Assorted Seasonal Berries

SALAD STATION

Traditional Caesar Salad with Asiago Cheese, Baked Croutons, and Blue Cheese Shower
Fresh Tomato and Mozzarella Stack with Basil Pesto

WHOLE ROASTED PRIME RIB

Creamy Horseradish and Au Jus

HERB CRUSTED ROASTED PORK LOIN

With Apple and Cherry Compote

GEMELLI PASTA WITH FOREST MUSHROOMS

Light Sauce with Wild Mushrooms and Shaved Romano Cheese,

CHEF'S CHOICE OF SEASONAL VEGETABLES AND STARCH

SIGNATURE BREAD BASKET

Assortment of Freshly Baked Breads

PETITE DESSERT DISPLAY

Chef Selection of Ten Assorted Desserts, Cakes, Tarts and Petit Fours

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The Estate - \$59

Minimum of 20 people / \$75 for Chef Carver

SEAFOOD STATION

Selections of Chilled Jumbo Shrimp, Jona's Crab Claws, Texas Farm Raised Oysters
Served with Cocktail Sauce, Citrus Selection and Crackers

SALAD STATION

Iceberg Wedge Salad - Toasted Pecans, Smoked Bacon, Spicy Ranch, Aged Romano
Fresh Tomato and Mozzarella Stack with Basil Pesto

FRESH FRUIT DISPLAY

Golden Ripe Pineapple, Honeydew, Cantaloupe, Grapes and Assorted Seasonal Berries

CHICKEN BREAST AND TRUFFLED MUSHROOMS

NORTH CAROLINA MOUNTAIN TROUT

HERB CRUSTED LOIN OF PORK
with Apple and Cherry Compote

GEMELLI PASTA WITH FOREST MUSHROOMS
Light Sauce with Wild Mushrooms and Shaved Romano Cheese

CHEFS CHOICE OF SEASONAL VEGETABLES AND STARCH

SIGNATURE BREAD BASKET
Assortment of Freshly Baked Breads

PETITE DESSERT DISPLAY
Chef Selection of Assorted Desserts, Cakes, Tarts and Petit Fours

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Dinner Collection - Popular Plated Menus

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The Black Forest - \$95

HUNT PLATE DISPLAY

Assortment of Smoked and Cured Meats and Sausages, Fresh Mozzarella, Swiss, Brie, Smoked Gouda, Blue Cheese, Served with Dijon, Sweet Pickles and Rustic Breads

SMOKED CHICKEN, WILD RICE AND FOREST MUSHROOM BISQUE

House Smoked Chicken, Wild Rice, Shallots, Forest Mushrooms and Spices

RED STAG SALAD

Mixed Tender Greens, Herbs, Vinaigrette

RED STAG INTERMEZZO

Palate Cleansing Blackberry Cabernet Sorbet

OMAHA FILET MIGNON AND FRESH LOBSTER TAIL

Cold Water Lobster Tail with Herb Burre Blanc and Red Wine Demi-glace, Truffled Mashed Potatoes and Seasonal Vegetable

DESSERT

Black Forest Lava Cake with Cherry Sauce

Olusted - \$75

TOMATO AND BASIL SOUP

Creamy Tomato Soup with Fresh Basil and Italian Herbs

GRAND BOHEMIAN CAESAR

Stacked Romaine Hearts, Shredded Asiago and Blue Cheese Shower, Traditional Caesar Dressing

CHILEAN SEA BASS AND GRILLED OMAHA FILET MIGNON

With Caramelized Onion Mashed Potatoes, Grilled Asparagus, Saffron Sauce, and Roasted Shallot Demi-glace

TRIO OF SWEETS

Dark Chocolate Mousse, Mini Blackberry Crème Brulee and Seasonal Berries with Whipped Cream

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Dinner Collection - Popular Plated Menus

Grove - \$65

JUMBO SHRIMP COCKTAIL

Black Tiger Shrimp Served with a Cilantro and Lime Cocktail Sauce

BLUE CHEESE CRUSTED OMAHA FILET MIGNON

Wild Berry Demi-glace, Caramelized Onion Mashed Potatoes and Grilled Asparagus

BLACK FOREST CAKE

Traditional Recipe, Dark Cherry and Chocolate Sauce

The Duet - \$55

THE WEDGE

Iceberg Wedge Salad, Smoked Bacon, Jalapeno Ranch and Aged Romano

GRILLED OMAHA FILET MIGNON AND JUMBO BLACK TIGER SHRIMP STACK

With Port Wine Demi-glace, Mashed Potato and Grilled Asparagus

BLACK FOREST CAKE

Traditional Recipe, Dark Cherry and Chocolate Sauce

The Biltmore Village - \$45

THE WEDGE

Iceberg Wedge Salad, Smoked Bacon, Jalapeno Ranch and Aged Romano

PARMESAN CHICKEN

Parmesan Crusted Chicken with Herb Goat Cheese

NEW YORK STYLE CHEESECAKE

With Seasonal Fruit

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Dinner a la Carte Collection

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Appetizers

MINI BAKED BRIE - \$6

Served with Crusty Baguette and Apple and Cranberry Chutney

POACHED SHRIMP COCKTAIL - \$10

Shrimp with Smoked Tomato Sauce, Watercress Grilled Lemon

MUSHROOM PUFF - \$7

Creamy Ragout of Mushrooms Served on a Crusty Puff Pastry Triangle

SMOKED SALMON - \$8

Norwegian Sliced Salmon and Crème Fraiche on Pumpernickel Bread with a Red Pepper Splash

BEEF CARPACCIO - \$10

Thinly Sliced Omaha Beef Tenderloin Served with Arugula, Capers, an Asiago Cheese Crisp and Truffle Oil

MARINATED OLIVES - \$6

Lime and Lemon Juice, Extra Virgin Olive Oil, Olive Pesto

SHRIMP AND GRITS - \$12

Jumbo Shrimp with Tasso Gravy and Cheddar Grits

DUO OF TUNA AND BEEF TARTARE - \$15

Premium Selection of Sushi Grade Tuna, and Beef Tenderloin Seasoned to Perfection and Served on a Selection of Toasts

LUMP CRAB CAKE - \$10

with a Spinach and Olive Salad and Lemon Mustard Sauce

Soups

TOMATO AND BASIL SOUP - \$4

Creamy Tomato Soup with Fresh Basil and Italian Herbs

DUCK AND CANNELLONI SOUP - \$5

Smoked and Pulled Duck with White Beans and Vegetables

CHICKEN AND RICE SOUP - \$5

Chicken Broth with Long Grain Wild Rice, Sliced Chicken

MUSHROOM CREAM SOUP - \$6

Shitake, White and Portobello Mushrooms with Thyme and Oregano

LOBSTER BISQUE - \$9

Cream Based, with Crème Fraiche and Sherry. Our Chef's Specialty.

*All Food and Beverage items are subject to a 21% Service Charge
And 6.75% North Carolina Sales Tax. Prices are subject to change*

Dinner a la Carte Collection

Salads

GRAND BOHEMIAN CAESAR - \$5

Stacked Romaine Hearts, Shredded Parmesan and Blue Cheese Shower, Traditional Caesar Dressing

BOHEMIAN MIXED GREEN - \$6

Mixed Baby Greens with Cucumbers, Tomatoes, Toasted Almonds, Goat Gheese, Red Stag Vinaigrette

THE WEDGE - \$7

Iceberg Wedge Salad, Smoked Bacon, Jalapeno Ranch and Aged Romano

MOZZARELLA AND TOMATO - \$8

Fresh Mozzarella and Vine Ripe Tomato with Basil Infused Extra Virgin Olive Oil and Balsamic Reduction

MEDITERRANEAN SALAD - \$8

Baby Greens and Romaine Hearts Tossed with Diced Cucumbers, Tomatoes, Red Onions, Olives, Feta Cheese and Finished with Sherry Vinaigrette

Entrees

POULTRY

Chicken Breast and Truffled Mushrooms.....	\$25
Parmesan Crusted Chicken with Herb Goat Cheese.....	\$25
Chicken Breast with Sauce Piperade.....	\$22
Roasted Duckling with Orange Glaze.....	\$29
Long Island Duck Breast with Port Reduction.....	\$35
Free Range Chicken Breast and Foie Gras.....	\$39

MEATS

Slow Roasted Pork Loin with Red Pepper Onion Relish.....	\$29
Marinated Pork Chops with Apple-Cranberry Compote.....	\$31
Grilled Omaha Beef Tenderloin with Red Wine Demi-glacé.....	\$36
Prime Ribeye Steak with Roasted Shallot Butter.....	\$36
Blue Cheese Crusted Omaha Filet Mignon with Bordelaise Sauce.....	\$42
Red Wine Braised Beef Short Rib.....	\$32

SEAFOOD

Marinated Grilled Salmon with Herb Butter.....	\$22
Roasted Salmon with Horseradish Crust.....	\$24
Almond Crusted Mountain Trout Filet with Lemon Caper Burre Blanc.....	\$26
Herb Crusted Sea Bass with Lemon Burre Blanc.....	\$35

DUETS

Seared Salmon and Roasted Chicken with Saffron Sauce.....	\$32
Roasted Pork Chop and Duck Breast with Port Reduction.....	\$42
Chilean Sea Bass and Grilled Filet Mignon with Lemon Burre Blanc and Demi Glacé.....	\$52
Grilled Omaha Filet Mignon with Red Wine Demi and Jumbo Shrimp with Herb Burre Blanc.....	\$50
Goat Cheese Crusted Rack of Lamb and Beef Tenderloin with Red Wine Demi.....	\$50
Filet Mignon with Crab and Shrimp Ragout.....	\$47
Grilled Filet Mignon with Roasted Shallot Butter and Grilled Lobster Tail with Tarragon Cream.....	\$62

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Dinner a la Carte Collection

Desserts

Vanilla Crème Brulee\$6 with Chef's Seasonal Berry Compote	Bourbon Pecan Pie.....\$9
North Carolina Apple Pie.....\$7	Traditional Chocolate Cake.....\$9 with White Chocolate Mousse
Spanish Flan.....\$7 with Orange Zest and Caramel	Black Forest Lava Cake.....\$9 Traditional Recipe, Dark Cherry Sauce
Mixed Berry Devonshire.....\$8 Grand Marnier Marinated Berries Served with Crème Fraiche	The Tantalizing Trio.....\$12 Bite Size Chef's Selection of 3 of our Finest Desserts
Philly Cheesecake.....\$8 Fresh Fruit Garnish and Raspberry Coulis	Petite Dessert Display.....\$15 Chef's Selection of Assorted Desserts, Cakes, Tarts and Petit Fours

Additions for Your Dessert Buffet

Chef Attendant \$75

Bananas Foster Station.....\$8 per person

Cherries Jubilee.....\$8 per person

Crepes Suzette.....\$10 per person

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Beverages

Freshly Brewed Starbucks Coffee.....\$45 per gallon Decaffeinated / Regular Coffees	Assorted Soft Drinks.....\$3 per bottle Regular and Diet, 10 ounce
Lemonade.....\$36 per gallon	Evian Water.....\$6 per bottle
Fresh Brewed Iced Tea.....\$36 per gallon	Voss Water.....\$5
Bottled Water.....\$3 per bottle	

Flavored Iced Teas

Expertly Brewed Exquisite Flavors to Delight the Palate, Unsweetened and All-natural

\$6.00 PER 16.9 OUNCE BOTTLE

Jade Mint Green Tea	Mango Ceylon	Ginger Peach
Passion Fruit Green Tea	Honeydew White Tea	Ginger Peach Decaf
Raspberry Quince	Republic Darjeeling	Blackberry Sage

Private Bar Packages

A Fully Stocked Bar Featuring our Premium or Deluxe Selection of Liquors, Red and White Wine, Assorted Premium and Imported Beer, Soft Drinks, Mineral Waters, Juices and Mixers, Priced per Person for a Specified Period of Time. Our Bartenders use a 1 ¼ Ounce Pour for All Standard Drinks.

PREMIUM BRANDS

1 Hour.....	\$23
2 Hours.....	\$30
3 Hours.....	\$35
4 Hours.....	\$40

PREMIUM BRANDS

Jim Beam Bourbon
 Dewar's Scotch
 Iceberg Vodka
 Bombay Gin
 Seagram's 7 Whiskey
 Bacardi Light Rum
 Jose Cuervo Gold Tequila

DELUXE BRANDS

1 Hour.....	\$28
2 Hour.....	\$35
3 Hours.....	\$40
4 Hours.....	\$45

DELUXE BRANDS

Jack Daniel's Black
 Chivas Regal Scotch
 Ketel One Vodka
 Bombay Sapphire Gin
 Crown Royal Whiskey
 Captain Morgan's Rum
 Jose Cuervo Gold Tequila

WINES

Wines are Available at a Per-Bottle Charge from our Award-Winning International Wine List

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Consumption Bars

Bartenders are Required and Charged at a Charge of \$100 per Bartender, for up to 4 Hours.
Bartenders are Required and Charged for Unless Otherwise Stated.

The Hosted Bar

A Fully Stocked Bar Featuring our Premium or Deluxe Selection of Liquors, Red and White Wine, Assorted Premium and Imported Beer, Soft Drinks, Mineral Waters, Juices and Mixers. Our Bartenders use a 1 ¼ Ounce pour for all Standard Drinks. Charges are Based on a per Drink Basis Reflecting the Actual Number of Drinks Consumed.

Premium Brands.....\$7.50	House Wine.....\$7.50
Domestic Beer.....\$6.00	Soft Drink and Juices.....\$4.50
Deluxe Brands.....\$8.50	Mineral Waters.....\$4.50
Imported Beer.....\$7.00	Cordials.....\$9.00

The Cash Bar

A Fully Stocked Bar Featuring our Premium Brand Beverages. Guest Purchase Drinks Individually.
Bartender Charges are the Responsibility of the Sponsoring Organization. Cash Bar Prices Include
22% Server Charge and 6.75% North Carolina Sales Tax.

Premium Brands.....\$8.00	Soft Drinks and Juices.....\$5.00
Domestic Beer.....\$6.00	House Wine.....\$8.00
Imported Beer.....\$7.00	Mineral Waters.....\$5.00

Bartenders are Required and Charged at a Charge of \$100 per Bartender, for up to 4 Hours. Set up Charge of \$100 per Bar is Applicable. Minimum Revenue Guarantee of \$500 per Bar is Required.

From The Punch Bowl

(One Gallon Minimum to Order, Price per Gallon)

Fresh Fruit Non-Alcoholic Punch.....\$40	Champagne Punch.....\$110
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A Wake Up Call

(Served by the drink, minimum order 25)

Bloody Mary.....\$7

Mimosas.....\$7

Martini Bar - \$11 Per Drink

Enjoy your Favorite Martinis, in a Variety of Flavors and Combinations

Authentic Martini Chef - \$100 per Hour

International Coffee Favorites

(Minimum order 25)

A Variety of Flaming Coffees Prepared by our International Staff

\$9 PER DRINK

French, Irish, Italian, Jamaican, Mexican, Spanish

\$9 PER DRINK

Cappuccino and Espresso

The Cordial and Cognac Cart

\$9 PER DRINK

B & B
Bailey's Irish Cream
Cointreau
Di Saronno Amaretto
Drambuie
Galliano
Grand Marnier
Kahlua
Sambuca Romano Black
Sambuca Romano White
Southern Comfort

\$11 TO \$25 PER DRINK

Courvoisier VS
Courvoisier VSOP
Courvoisier XO
Hennessy VSO
Hennessy XO
Remy Martin VS
Remy Martin VSOP
Remy Martin XO

A more extensive selection of cordials is available for your enjoyment.

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