

GRAND BOHEMIAN HOTEL
ORLANDO

WHERE EXPECTED ENDS, EXTRAORDINARY BEGINS.

EXCEPTIONAL EVENT MENUS BY KESSLER

THE *Kessler* COLLECTION®



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BÖSENDORFER LOUNGE

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 Orlando, 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

Ask your Event Services Manager for pricing and availability on special beverage requests.

FRESHLY BREWED REGULAR, DECAFFEINATED COFFEE & ASSORTED SPECIALTY TEAS • \$105/GAL

SAN BENEDETTO® STILL & SPARKLING WATER 330ML • \$6

ASSORTED COCA-COLA® PRODUCTS • \$6

INDIVIDUAL BOTTLED JUICES • \$7

Apple, Cranberry, Orange, Grapefruit

ASSORTED INDIVIDUAL ICED TEA • \$7

Peach, Green, Sweet

INDIVIDUAL RED BULL® ENERGY DRINK • \$8

Regular or Sugar-Free

FRESHLY BREWED STARBUCKS® • \$135/GAL

Regular, Decaf

FRESHLY BREWED ICED TEA • \$105/GAL

Regular, Sweet

FRESH SQUEEZED LEMONADE • \$80/GAL

ASSORTED FRUIT JUICES • \$40/CARAFE

Orange, Cranberry, Apple, Grapefruit

INFUSED WATER • \$45/GAL

Cucumber Mint, Local Citrus

Menu prices are subject to 6.5% food & beverage tax. Food, Beverage, Audio Visual, Miscellaneous and Meeting Room Rentals are subject to a 25% taxable service charge.

BOHEMIAN BREAKFAST BUFFETS

All Bohemian Breakfast Buffets include Fresh Orange Juice, Freshly Brewed Coffee and Assorted Specialty Teas. Minimum of 25 guests. Events with less than 25 guests—\$7/person surcharge added to menu price. All items are displayed for a maximum of 90 minutes to ensure health and safety standards.

CONTINENTAL BREAKFAST • \$32/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 • \$39/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
Peppers, Onions

Applewood Smoked Bacon or Pork Sausage Links
(Select One)

ORLANDO CITY BREAKFAST • \$44/PP

Fresh Cut Seasonal Fruits & Berries

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

Individual Fruit Yogurts

House-made Granola & Dried Fruits

Southern Biscuits & Gravy

Applewood Smoked Bacon or Pork Sausage Links
(Select One)

Roasted Breakfast Potatoes
Peppers, Onions

Bourbon & Peach French Toast
Whipped Mascarpone

Cage-free Scrambled Eggs
Aged Cheddar Cheese, Chives

BOHEMIAN BREAKFAST • \$59/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, Hard Boiled Eggs

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

Individual Quiches
Egg Whites, Spinach, Feta, Bacon, Onions, Gruyère

Seared Pork Belly

Chicken Apple Sausage

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BOHEMIAN BREAKFAST ENHANCEMENTS

ASSORTED CEREALS • \$6/PP

Special K®, Cheerios®, Honey Nut Cheerios®, Raisin Bran®

GRITS • \$7/PP

Garlic, Cheddar, Smoked Pork Belly

SMOOTHIES • \$8/PP

Antioxidant Blueberry

Pomegranate, Chia seeds, Greek Yogurt

Sunrise Strawberry

Strawberry, Banana, Vanilla, Flax Seeds, Greek Yogurt

JUICER SHOTS • \$8/PP

Green Monster

Spinach, Kale, Apple, Celery, Cucumber

Star Bright

Carrot, Ginger, Beet, Lemon, Orange

OATMEAL BAR • \$10/PP

Diced Apples, Candied Nuts, Brown Sugar, Honey

WAFFLES • \$11/PP

Maple Syrup, Blueberry Syrup, Whipped Butter, Diced Bananas

SHORT RIB SKILLET • \$12/PP

Short Rib Hash, Fingerling Potato, Fresh Herbs, Chimichurri

THE DONUT SHOP • \$12/PP

Assortment of House-made Gourmet Donuts, Mixture of Donut Holes

FARMERS SKILLET • \$12/PP

Sweet Potato Hash, Andouille Hash, Duck Confit, Sunny-side-up Egg

BAGELS & LOX* • \$13/PP

Scallion, Whipped Cream Cheese, Slow Roasted Tomatoes, Chopped Eggs, Pickled Red Onion, Fried Capers, Hand-picked Herbs

BREAKFAST POWER BOWL • \$14/PP

Açaí, Bananas, Bee Pollen, Coconut Milk, Almond Butter, Cashews, Chia Seeds, Mint

CRUNCH POWER BOWL • \$14/PP

Açaí, Bananas, Coconut Yogurt, Hemp Hearts, Flax Seeds, Slivered Almonds, Kiwi, Macerated Berries

PANCAKES • \$11/PP

Maple Syrup, Blueberry Syrup, Whipped Butter, Diced Bananas

FRENCH TOAST • \$11/PP

Maple Syrup, Blueberry Syrup, Whipped Butter, Diced Bananas

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BOHEMIAN BREAKFAST ENHANCEMENTS *(Continued)*

CHEF ATTENDED STATIONS

\$195 chef attendant fee required. One attendant required per 75 guests.

CRÊPES • \$15/PP

Nutella®, Bananas, Toasted Nuts, Honey, Fresh Berries,
Caramelized Peaches

OMELETS • \$21/PP

Vegetables

Spinach, Tomatoes, Peppers, Onions, Mushrooms

Proteins

Black Forest Ham, Smoked Bacon, Sausage

Cheeses

Aged Cheddar, Monterey Jack, Goat Cheese, Feta, Swiss

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BOHEMIAN BREAKFAST GRAB & GO

THE CONTINENTAL • \$19/PP

Trail Mix Bar

Fresh Fruit or Berry Salad, or Granola & Individual Fruit Yogurts
(Select One)

Blueberry Streusel Muffin

Hard-Boiled Egg

Coffee, Hot Tea, Orange or Grapefruit Juice

BREAKFAST ON THE GO • \$8 PP

Minimum of one dozen per selection.

Southwest Breakfast Wrap

Scrambled Cage-free Eggs, Monterey Jack Cheese, Onions, Peppers, Chorizo, Salsa, Avocado & Ancho Sour Cream

Sunrise Breakfast Wrap

Fresh Spinach, Scrambled Cage-free Eggs, Roasted Mushrooms, Onions, Peppers, Gruyère Cheese, Turkey Bacon

Croissants Sandwich

Egg, Gruyère, Ham

Sausage & Egg Biscuit

American Cheese

Wonder Boy Breakfast Sandwich

Applewood Smoked Bacon, American Cheese, Cage-free Egg

Fried Chicken Biscuit

Smoked Ancho Mayo, Sunny-side Up Egg

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BOHEMIAN PLATED LUNCH

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

SOUP & SALAD *(Select One)*

HEIRLOOM BEET & CARROT SALAD

Crispy Goat Cheese, Pistachio, Citrus

STRAWBERRY & PEACH SALAD

Walnuts, Brie Cheese, Grilled Onions

WILD MUSHROOM & BABY KALE SALAD

Manchego, Green Peppercorn Dressing

TOMATO BASIL BISQUE

Mini Grilled Cheese

LOBSTER BISQUE

Lobster Relish, Crème Fraîche

LENTIL CHOWDER

Curried Sour Cream

PROTEIN *(Select One)*

WILD MUSHROOM RISOTTO • \$46/PP

Parmesan Fonduta

BLACKENED SALMON* • \$48/PP

Heirloom Tomato & Corn Succotash, Pickled Jalapeño Sauce

CIDER BRINED PORK CHOP • \$48/PP

Sweet Potato Andouille Hash, Apple Cider Demi, Sautéed Long Beans

LEMON-GARLIC CHICKEN • \$48/PP

Haricot Verts, Butternut Squash Gratin, Thyme Demi

RARE SEARED TUNA* • \$52/PP

Lentil Ragout, Carrot Ginger Emulsion

GRILLED BISTRO STEAK* • \$59/PP

Garlic Pomme Purée, Rioja Chimichurri, Blistered Shishito, Asparagus

DESSERT *(Select One)*

KEY LIME PIE

CHAMBORD-CHOCOLATE TART

RASPBERRY-MASCARPONE TART

SPICED APPLE COBBLER

BLUEBERRY LAVENDER TART

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BOHEMIAN LUNCH BUFFETS

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THE CLASSIC • \$48/PP

Lobster Bisque

Grilled Kale Caesar

Black Garlic Dressing, Croutons, Parmesan Cheese

Baby Arugula & Fig Salad

Dash Smoked Blue Cheese, Pickled Onions, Vincotto

Braised Short Ribs

Creamy Peppered, Polenta, Chimichurri

Smoked Grilled Salmon*

Chard Red Pepper Vinaigrette, Fennel Purée

Grilled Asparagus

Parmesan Crema, Lemon

Smashed Fingerling Potatoes

Tomato, Garlic Confit

Black Bee Honey® Cheesecake

Triple Chocolate Dome

SANDWICH SHOP \$46/PP

Potato Leek Soup

Baby Power Greens Salad

Tomato Confit, Cucumbers, Feta, Olive Blend, Yogurt

Roasted Corn & Iceberg Salad

Cherry Tomato, Crisp Bacon, Soy Beans, Avocado Dressing

Shaved Prime Beef*

Onion Jam, Horseradish Crème Fraîche, Crisp Onions

Fried Green Tomato BLT

Crispy Tasso Ham, Remoulade, Crisp Romaine

House-made Boheme Chips

Whole Fruit

Olive Oil Cake

Caramel Sea Salt Cheesecake

BUTCHER CHARCUTERIE BOARD • \$56/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 or Egg Salad (Select One) with the Following Toppings: Lettuce, Tomato, Onions, Pickles, Grain Mustard, Mayonnaise

Artisanal Breads

Assorted Chips

Whole Fruit

Salted Caramel Brownie

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BOHEMIAN LUNCH BUFFETS *(Continued)*

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NATURE'S TABLE • \$63/PP

Watermelon Gazpacho*
Smoked Tuna

Harvest Salad
Hearty Greens, Pomegranate, Pecans, Poached Pears, Grilled Onions

Grain & Legume Salad
Quinoa, Farrow, Lentils, Chickpeas, Fava Beans, Soybean, Black Garlic Vinaigrette

Garlic Confit & Lemon Roasted Chicken
Cucumber Relish, Heirloom Grains

Charred Salmon
Sunflower Purée, Marinated Artichoke-Fennel Salad

Broccoli & Cauliflower Gratin

Slow Roasted Heirloom Carrots
Carrot Carmel

Wild Berry Tart
Coconut Chia Panna Cotta

TASTE OF TUSCANY • \$66/PP

Tuscan White Bean Soup
Pancetta

Grilled Stone Fruit & Burrata Salad
Fresh Herbs, Smoked Balsamic Dressing

Roasted Fennel & Artichoke Salad
Baby Arugula, Citrus, Shaved Parmesan

Wild Boar Bolognese
Parmesan Fonduta, Pappardelle

Roasted Branzino
Olive-caper Relish, Pearl Pasta, Calabrian Chilis

Smoked Cauliflower
Pine Nuts, Fresh Herbs

Broccoli Rabe
Garlic, Chilis, Olive Oil

Tiramisu

Trio of Cannoli

POWER LUNCH • \$70/PP

Fire Roasted Tomato Bisque
Mini Grilled Cheese

Slow Roasted Beet Salad
Whipped Goat Cheese, Pickled Red Onion, Arugula, Fresh Herbs, White Balsamic Vinaigrette

Heirloom Tomato & Burrata Salad
Balsamic, Fresh Basil

Crispy Wild Bass
Sweet Corn Relish, Tomato Nage

Braised Short Rib
Chimichurri Rojas, Heirloom Carrots, Whipped Potato Purée

Charred Broccolini
Red Chili Vinaigrette

Slow Roasted Cauliflower
Raisins, Toasted Pine Nuts, Fine Herbs

Warm Apple Tarte Tatin
Whipped Vanilla Cream

Crème Brûlée

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BOHEMIAN LUNCH GRAB & GO

All Bohemian Grab & Go Lunches include a choice of Salad, Sandwich, Dessert, Whole Fruit and Bottled Water. \$39 per person.

SALADS *(Select One)*

BROCCOLI SLAW

Slivered Almonds, Raisin, Onion

PEARL PASTA SALAD

Tomato, Cucumber, Dill, Feta, Oregano

QUINOA SALAD

Sweet Corn, Blistered Tomato, Fava Beans

TABBOULEH

Mint, Parsley, Soybeans, Fermented Honey, Red Onion, Olive Oil

SANDWICHES *(Select Two)*

MEZZI WRAP

Pita, Red Pepper Hummus, Shaved Romaine Lettuce, Cucumber Olive Relish, Feta, Grilled Chicken

BOHEME CLUB

Turkey, Ham, Cheddar, Swiss, Lettuce, Tomato, Garlic Aioli

GRILLED MUSHROOM CLUB

Oven-roasted Tomato, Almond Pesto, Baby Greens

SHAVED PRIME BEEF*

Arugula, Onion Jam, Horseradish Crème Fraîche

SOUTHWEST CHICKEN WRAP

Corn Relish, Avocado, Jack Cheese

RARE TUNA WRAP*

Rice, Kimchi, Watercress, Soy Emulsion, Pickled Vegetables

CHICKEN & APPLE SANDWICH

Brie, Truffle Honey, Arugula

VEGAN FRIED CHICKEN

Crispy Oyster Mushrooms, Special Boheme Sauce

DESSERTS *(Select One)*

LEMON BARS

BLONDE BROWNIE

CHOCOLATE CHIP COOKIES

FUDGE BROWNIE

TRUFFLE BAG

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BOHEMIAN BREAKS

All items are displayed for a max of 60 minutes to ensure health and safety standards.

**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
Locally-cured Beef Jerky
Dark Chocolate Bark
Whole Fresh Fruits

**MILK & COOKIES •
\$19/PP**

Assorted Fresh Baked Cookies
Mini Cupcakes
Milk with Flavored Syrups
Chocolate, Strawberry

**TAKE A DIP •
\$20/PP**

Chips
Spiced Kettle, Root Vegetable, Pita, Cinnamon Sugar
Dips
Caramelized Onion Smoked Bacon, Chive & Sour Cream, Roasted Garlic Hummus

**FRESH OFF THE VINE •
\$22/PP**

Chile-dusted Fresh Fruit Mason Jars with Honey Yogurt
Chocolate Drizzled Fruit Kabobs
Seasonal Fresh Whole Fruit & Wedges
Mini Lemon & Fresh Fruit Tarts

**CHOCOHOLIC BREAK •
\$24/PP**

Chocolate Covered Strawberries
Chocolate Chunk Cookies
White & Black Cookies
Double Chocolate Brownies
Chocolate Mousse
Truffles

**JUICE REFRESHER •
\$24/PP**

Juice Vitalizer
Blueberry, Coconut Water, Fermented Honey
Citrus Thunder
Orange, Pineapple, Mango, Coconut Milk
The Islander
Kiwis, Lime Juice, Green Tea, White Grape Juice, Water
Smoked Nuts

**EURO BREAK •
\$25/PP**

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

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BOHEMIAN BREAK ENHANCEMENTS

BAKERY

ASSORTED COOKIES • \$60/DOZ
Chocolate Chip, Peanut Butter, Oatmeal Raisin

FUDGE BROWNIES & BLONDIES • \$60/DOZ

FRESH & LIGHT

SLICED FRESH FRUIT & BERRIES • \$12/PP

ASSORTED WHOLE FRUIT • \$60/DOZ

INDIVIDUAL FRUIT YOGURT • \$72/DOZ

FRUIT KABOBS • \$84/DOZ

INDIVIDUAL MASON JAR FRUIT PARFAITS • \$96/DOZ
Ripe Berries & Greek Yogurt Layered with Fruit Purée & Granola

INDIVIDUAL MASON JAR HUMMUS & PITA • \$96/DOZ
Celery & Carrots

INDIVIDUAL MASON JAR VEGETABLE CRUDITÉS • \$108/DOZ
Avocado Ranch Dip

GRANOLA

INDIVIDUAL TRAIL MIX BAGS • \$5/EACH

GRANOLA & KIND® BARS • \$6/EACH

PROTEIN BARS • \$9/EACH

SALTY SNACKS

ASSORTED CANDY BARS • \$5/EACH

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

INDIVIDUAL BAGS OF POPCORN • \$5/EACH

INDIVIDUAL MIXED NUTS • \$5/EACH

ALL DAY BEVERAGE & SNACK BREAK • \$45 PP

(8 Hour service. Contact your event services manager for pricing for additional hours)

BEVERAGES

Regular & Decaf Coffee, Assorted Hot Tea, Assorted Coca-Cola® Products, Sparkling Bottled Water, Still Bottled Water

SNACKS

Whole Fruit, Assorted Individual Bags of Chips, Popcorn, Pretzels, Candy Bars, Granola Bars

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BUTLER PASSED HORS D'OEUVRES

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

LAND

CHICKEN SATAY • \$84/DOZ

PROSCIUTTO-FETA CROSTINI • \$84/DOZ

SPECK HAM & FIG CROSTINI • \$84/DOZ

TANDOORI CHICKEN SKEWER • \$84/DOZ

SMOKED CHICKEN CROSTINI • \$84/DOZ

MINI DUCK CONFIT SPRING ROLLS • \$108/DOZ

GRILLED LAMB LOIN CROSTINI • \$108/DOZ

SEARED NEW YORK STRIP CROSTINI* • \$108/DOZ

BEEF SATAY* • \$108/DOZ

BEEF TARTARE* • \$108/DOZ

DUCK CONFIT DATE CROSTINI • \$108/DOZ

SEA

FRIED GREEN TOMATO & CRAYFISH • \$108/DOZ

SHRIMP & GRITS • \$108/DOZ

SMOKED FISH DIP CROSTINI • \$108/DOZ

LOBSTER & POPCORN CROSTINI • \$108/DOZ

MINI CRAB CAKE • \$132/DOZ

BAY SCALLOP CEVICHE • \$132/DOZ

POACHED SHRIMP • \$132/DOZ

TUNA TARTARE* • \$132/DOZ

GARDEN

GRILLED ASPARAGUS & GOAT CHEESE • \$84/DOZ

HEIRLOOM TOMATO & BURRATA TOAST • \$84/DOZ

WILD MUSHROOM ARANCINI • \$84/DOZ

RATATOUILLE CROSTINI • \$108/DOZ

SPRING VEGETABLE POT STICKER • \$108/DOZ

CAULIFLOWER TEMPURA • \$108/DOZ

VEGETABLE SAMOSA • \$108/DOZ

VEGETABLE SPRING ROLL • \$108/DOZ

BRIE & APPLE TRUFFLED HONEY CROSTINI • \$108/DOZ

ROASTED CORN & GOAT CHEESE PHYLLO • \$108/DOZ

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BOHEMIAN DINNER BUFFETS

All Bohemian Dinner Buffets include Fresh Bread, Iced Tea and Coffee Service. Events with less than 25 guests will have an additional \$10/person surcharge added to menu price. All items are displayed for a maximum of 90 minutes to ensure health and safety standards.

TASTE OF THE YUCATÁN • \$90/PP

Chilled Watermelon, Mango, & Pineapple
Chile Tajin®

Crisp Romaine Salad
Jicama, Avocado, Shaved Radish, Chipotle Cumin Dressing

Market 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

Tres Leche Cake
Strawberry, Citrus, Whipped Cream

Cinnamon Churros
Spiced Chocolate Ganache, Dulce De Leche

BBQ SHOP • \$105/PP

Quick Pickled Cucumber & Red Onion Salad

Black Eyed Pea Salad

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

BBQ Pork Ribs

Beer Can Chicken

BBQ Shrimp

Jalapeño Mac & Cheese

Grilled Squash
Tomato, Zucchini

Bourbon Peach Cobbler

Lemon Chess Pie

FROM THE MEDITERRANEAN • \$108/PP

White Bean & Kale Soup

Grilled Zucchini & Yellow Squash Salad
Feta, Dill, Grilled Onion, Oregano Vinaigrette

Legume Salad
Chickpeas, Red Beans, White Beans, Charred Tomato, Garlic Confit, Fresh Herbs, Orange Vincotto

Greek Salad
Tomato, Cucumber, Chickpeas, Olive Blend, Fresh Herbs, Tomato, Coriander Sherry Vinaigrette

Roasted Branzino
Artichoke Tomato Relish

Half Chicken
Citrus Yogurt Marinade

Slow Roasted Fingerling Potato
Fennel

Roasted Cauliflower
Pine Nuts, Oregano

Olive Oil Orange Cake
Macerated Citrus

Baklava
Pistachio, Cinnamon, Phyllo

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BOHEMIAN DINNER BUFFETS *(Continued)*

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GULF COAST • \$120/PP

Crab Bisque

Preserved Melon & Speck

Baby Arugula, Red Onion, Balsamic, Olive Oil

Baby Kale & Pear Salad

Smoked Blue Cheese, Marcona Almonds, Crisp Onions, Sherry Vinaigrette

Citrus & Goat Cheese Salad

Arugula, Citrus, Goat Cheese, Candied Almonds, Champagne Vinaigrette

Butternut Squash & Lentil Salad

Cinnamon, Applewood Smoked Bacon, Green Peppercorn Emulsion, Fried Impastata

Airline Chicken

Pickled Mango Relish

Grilled Swordfish

Guava Agave Glaze

Braised Pork Shank

Pineapple Jalapeño Demi

Wild Rice

Heirloom Carrots

Key Lime Tart

Black Bee Honey® Cheesecake

ORLANDO CITY • \$140/PP

Zuppa Toscana Soup

Sweet Italian Sausage, Potatoes, Kale

Spinach Pecans & Apple Salad

Zingy Balsamic Dressing

Broccolini Salad

Pickled Onions, Raisins, Fresno Chilis, Dijon Vinaigrette

Heirloom Tomato Panzanella Salad

Cipollini Onions, Balsamic Vinaigrette, Fresh Herbs, Blood Orange

Crab-stuffed Cod

Three Mustard Crème Fraîche

Beef Tenderloin*

Oven-dried Tomatoes, Spinach, Red Pepper Pesto, Mascarpone, Fresh Herbs

Boheme Chicken

Sauce Robert

Roasted Brussels Sprouts

Bacon, Maple

Grilled Asparagus

Blistered Tomato, Garlic Confit

Black Forest Dome Cake

Pear & Almond Tart

BOHEMIAN CHOP HOUSE • \$205/PP

Raw Bar*

Jumbo Shrimp & Oysters on a Half Shell, Horseradish Cocktail Sauce, Mignonette, Lemon, Hot Sauce (Based on two per person)

French Onion Soup

Gruyère, Chive, Croutons

Baby Spinach Salad

Shaved Mushrooms, Chopped Egg, Smoked Bacon, Pickled Onion, Honey Poppyseed Dressing

Beefsteak Tomato & Onion Salad

Crumbled Blue Cheese, Red Wine Vinaigrette

Jumbo Lump Crab Cakes

Lemon Chive Remoulade, Charred Tomatoes

Roasted Free Range Chicken

Grilled Artichoke, Oven Dried Tomato Relish, Bourbon Chicken Jus

Carved Flame Grilled Tomahawk Steak*

Wild Mushroom Jus

Loaded Baked Potato Bar

Sharp Cheddar, Blue Cheese, Smoked Bacon, Caramelized Onions, Green Onions, Sour Cream, Sweet Butter

Grilled Asparagus & Heirloom Carrots

Lemon Zest, Olive Oil

Garlic Roasted Jumbo Mushroom Caps

Herb Garlic Butter, Chile

Cheddar Parker House Rolls

Whipped Butter

Selection of Inspired Steakhouse Desserts

*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.

Menu prices are subject to 6.5% food & beverage tax. Food, Beverage, Audio Visual, Miscellaneous and Meeting Room Rentals are subject to a 25% taxable service charge.

BOHEMIAN DINNER BUFFET ENHANCEMENTS

All items are displayed for a maximum of 90 minutes to ensure health and safety standards. Chef attendant fee required for carving stations at \$195 per station.
One attendant required for 75 guests

CARVING STATIONS

Minimum of 30 guests.

CIDER HONEY PORK LOIN • \$22/PP

Apple & Rosemary Chutney,
Soft Pretzel Rolls

ROASTED SALMON FILET* • \$22/PP

Cucumber Yogurt, Fresh
Lemon Wedges

ROASTED BEEF TENDERLOIN* • \$23/PP

Bearnaise, Chimichurri,
Bordelaise Sauce

ROASTED PRIME RIB* • \$25/PP

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

DISPLAYS

Minimum of 25 guests.

BAKED BRIE DISPLAY • \$14/PP

Brie & Apple Truffled Honey, Candied Walnuts,
Assorted Crackers

GARDEN ART • \$18/PP

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

ARTISAN CHEESE DISPLAY • \$19/PP

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

BOHEMIAN HUNT BOARD & LOCAL ARTISAN CHEESES • \$21/PP

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

BABY BURGER BAR* • \$24/PP

Beef Patties/Fried Chicken/ Pork Burnt Ends Served
on a Soft Brioche Roll. Create a Signature Flavor
with the Following Toppings: *Sliced Pickles, Honey
Mustard, Ketchup, Lemon Aioli, Honey, BBQ Sauce*

TACO BAR • \$24/PP

Braised Pork, Pulled Chicken, Yucat n Veggies,
Chorizo, Street Corn Relish, Pico De Gallo, Sour Cream,
Guacamole, Pickled Onions, House-made Salsa

PASTA STATION • \$25/PP

Whole Wheat Penne, Fettuccine, Farfalle, Marinara,
Alfredo, Vodka Sauce, Pesto, Bolognese, Spinach,
Mushrooms, Shrimp, Chicken, Roasted Seasonal
Vegetables, Assortment of Cheeses

CHILLED JUMBO SHRIMP • \$26/PP

Served with Traditional Cocktail Sauce
(3) pieces per person

MAC & CHEESE BAR • \$26/PP

Cavatappi Pasta with a 4 Cheese B chamel, designed
to your taste with the Following Toppings:
*Bacon, Shrimp, Jalape o, Smoked Sausage, Meatballs, Chicken,
Smoked Pork, Roasted Tomato, Roasted Corn, Saut ed Mushrooms,
Fresh Peas, Lobster, Chorizo*

SHRIMP & GRITS BAR • \$28/PP

Cheddar Cheese, Scallions, Bacon, Pork Belly, Red
Chimichurri, Green Chimichurri, Onion Relish, Corn
Succotash

CHILLED SEAFOOD* • \$32/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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Miscellaneous and Meeting Room Rentals are subject to a 25% taxable service charge.

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)*

TOMATO BISQUE

Mini Grilled Cheese

CRAB & CORN CHOWDER

CREAM OF WILD MUSHROOM

GRILLED TUSCAN KALE CAESAR SALAD

Black Garlic, Parmesan, Frico

BOHEME WEDGE

Candied Bacon, Tomato Confit, Chive & Buttermilk Ranch, Smoked Blue Cheese

HARVEST GREEN SALAD

Candied Pecans, Dried Cranberries,
Champagne Vinaigrette

STRAWBERRY SALAD

Lolla Rossa, Frisée, Tango, Shaved Fennel,
Strawberries, Pink Peppercorn Dressing, Goat
Cheese

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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 coffee service. Priced per person.

SECOND COURSE (Select One)

LAND

PAN-ROASTED CHICKEN • \$71/PP

Rosemary-lemon Jus

BRAISED-SMOKED PORK SHANK • \$75/PP

Cider Emulsion

ROASTED DUCK BREAST • \$83/PP

Black Truffle Demi

FOREVER BRAISED SHORT RIB • \$85/PP

Jus

GRILLED BEEF TENDERLOIN* • \$93/PP

Red Wine Reduction

SEA

HARISSA HONEY GLAZED SALMON* •

\$71/PP

Fermented Pineapple Coulis

ROASTED WILD BASS • \$75/PP

Broken Tomato Vinaigrette

RARE SEARED TUNA* • \$81/PP

Beet Beurre Blanc

GARDEN

CURRIED CAULIFLOWER STEAK • \$71/PP

Spinach, Ancient Grains, Coconut

SLOW ROASTED RATATOUILLE • \$71/PP

Zucchini, Squash, Fresh Herbs, Bell Peppers,
Eggplant, Stewed Tomato

ENTRÉE DUOS

BRAISED SHORT RIB OSCAR • \$93/PP

SEARED SCALLOPS & PORK BELLY •

\$103/PP

Tomato Jam, Pink Peppercorn Emulsion

GRILLED SALMON & LAMB SHANK* •

\$103/PP

Tzatziki, Heirloom Tomato Relish

GRILLED BEEF TENDERLOIN & GULF

SHRIMP* • \$114/PP

Pomme Purée, Salsa Verde

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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 coffee service. Priced per person.

SIDES *(Select Two)*

VEGETABLES

HEIRLOOM CARROTS

ASPARAGUS

BOK CHOY

SUCCOTASH

BRAISED LENTILS

GARLIC SPINACH

BUTTERY LEEKS

STARCHES

BUTTERNUT SQUASH POLENTA

ROASTED MARBLE POTATOES

CHEDDAR GRITS

ISRAELI COUSCOUS

SPÄTZLE

THIRD COURSE *(Dessert, Select One)*

BLACK BEE HONEY® CHEESECAKE

LEMON RASPBERRY TART

BLOOD ORANGE CRÈME BRÛLÉE

LEMON SPONGE CAKE

KEY LIME PIE

NUTELLA LAVA CAKE

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GRAND RECEPTION DISPLAYS

50 guest minimum. Fewer than 50 guests may select from our Grand Reception Display Packages.

GRAND RECEPTION #1 • \$72/PP

Beef Tartare

Ratatouille Crostini

Vegetable Spring Rolls

Brie & Apple Truffle Honey Crostini

Bohemian Hunt Board &

Local Artisan Cheeses

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

GRAND RECEPTION #2 • \$79/PP

Grilled Asparagus & Goat Cheese

Bay Scallop Ceviche

Tuna Tartare*

Vegetable Samosa

Tandoori Chicken Skewer

Wild Mushroom Arancini

Baked Brie Display

Brie & Apple Truffled Honey, Candied Walnuts, Assorted Crackers

Chilled Jumbo Shrimp

Served With Traditional Cocktail Sauce, (3) Pieces Per Person

Garden Art

Vegetable Crudit  In The Season, Edamame Hummus, Grilled Asparagus, Peppers, Squash & Zucchini, Balsamic Drizzle Individual Petite Garden Salads, Apple Cider Vinaigrette, Creamy Blue Cheese Dressing

GRAND RECEPTION #3 • \$89/PP

Prosciutto & Feta-Tomato Jam Crostini

Seared NY Strip Crostini*

Smoked Fish Dip Crostini

Heirloom Tomato & Burrata Toast

Cauliflower Tempura

Shrimp & Grits Bar

Cheddar Cheese, Scallions, Bacon, Pork Belly, Red Chimichurri, Green Chimichurri, Onion Relish, Corn Succotash

Artisan Cheese Display

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

Cider Honey Pork Loin

Apple & Rosemary Chutney, Soft Pretzel Rolls (Carving Attendant Required)

GRAND RECEPTION #4 • \$99/PP

Duck Confit-Date Crostini

Beef Satay

Vegetable Potstickers

Brie & Apple Honey Crostini

Mini Shrimp & Grits

Mini Crab Cakes

Bohemian Hunt Board & Local Artisan Cheeses

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

Chilled Seafood*

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

Pasta Station

Whole Wheat Penne, Fettuccine, Farfalle, Marinara, Alfredo, Vodka Sauce, Pesto, Bolognese, Spinach, Mushrooms, Shrimp, Chicken, Roasted Seasonal Vegetables, Assortment Of Cheeses

Roasted Beef Tenderloin*

Bearnaise, Chimichurri, Bordelaise Sauce (Carving Attendant Required)

Chef's Choice Mini Desserts Display

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DESSERT STATIONS

PETIT SWEETS • \$19/PP

Macarons
Eclairs
Mini Cake Pops
Assorted Dessert Shooters
Madeleines
Assorted Petit Fours

CAKE ON CAKE ON CAKE • \$22/PP

Chocolate
Key lime
Red Velvet
Carrot Cake
Tres Leches
Tiramisu

MILKSHAKE STATION • \$25/PP

\$195 Chef Attendant Fee Required

Vanilla Ice Cream
Chocolate Ice Cream
Caramel Ice Cream
Chocolate Chips
White Chocolate Chips
Cheesecake Chunks
Chocolate Chip Cookie Chunks
Diced Bananas
Peanut Butter
Assorted Nuts
Whipped Cream
Cherries

SUNDAE STATION • \$29/PP

\$195 Chef Attendant Fee Required

Vanilla Ice Cream
Chocolate Ice Cream
Caramel Ice Cream
Chocolate Chips
White Chocolate Chips
Cheesecake Chunks
Chocolate Chip Cookie Chunks
Diced Bananas
M&M's®
Hershey's® Miniature Bars
Caramel Sauce
Chocolate Sauce
Sprinkles
Peanuts
Whipped Cream
Cherries

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RECEPTION BEVERAGES

OPEN HOST BAR

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

PREMIUM

- 1 HOUR • \$33
- 2 HOURS • \$43
- 3 HOURS • \$53
- 4 HOURS • \$63
- 5 HOURS • \$73

LUXURY

- 1 HOUR • \$41
- 2 HOURS • \$51
- 3 HOURS • \$61
- 4 HOURS • \$71
- 5 HOURS • \$81

BEER & WINE

- 1 HOUR • \$26
- 2 HOURS • \$33
- 3 HOURS • \$40
- 4 HOURS • \$47
- 5 HOURS • \$54

WINE

- House White Wine
- House Red Wine
- House Sparkling Wine

BEER

- Domestic & Import
- Local Craft

HOST BAR

On consumption, plus service charge and tax.

LIQUOR

- Premium • \$14
- Luxury • \$16

WINE | HOUSE WINE

- Glass • \$12

*Specialty Bottles of wine available upon request.
Prices vary.*

BEER

- Domestic • \$9
- Import • \$10
- Local Craft • \$11

NON-ALCOHOLIC

- Sodas & Juices • \$5
- Mineral Waters • \$5

CASH BAR

Prices include service charge and tax.

LIQUOR

- Premium • \$16
- Luxury • \$18

WINE | HOUSE WINE

- Glass • \$16

BEER

- Domestic • \$12
- Import • \$13
- Local Craft • \$14

NON-ALCOHOLIC

- Sodas & Juices • \$7
- Mineral Waters • \$7

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SPECIALTY BARS & BEVERAGE ENHANCEMENTS

BUBBLY BAR • \$28/PP

Up to 2 hours of service. Each additional hour is \$7 per person.

Lillet® Spritz
Prosecco Rosé, Lillet® Rosé

Aperol® Spritz
Prosecco, Aperol®, Soda Water

Italicus® Spritz
Italicus®, Prosecco, Olives

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
Disaronno® Amaretto, Courvoisier®, Frangelico®, Kahlua®, Sambuca, Bailey's®, Port Wine

MARTINI BAR

Premium • \$16
Luxury • \$18

BLOODY MARY BAR • \$43/PP

Up to 2 hours of service. Each additional hour is \$10 per person.

Add to an existing bar package for \$10 per person, per hour.

MIMOSA & PEACH BELLINI BAR • \$32/PP

Up to 2 hours of service. Each additional hour is \$7 per person.

Add to an existing bar package for \$7 per person, per hour.

SCHEDULE OF FEES

BARTENDER

A fee of \$225/bartender will be applied (4 hours). Each additional hour is \$75/bartender. Minimum of one bartender per 75 guests.

CASHIER

Up to 4 hours • \$150
Each additional hour • \$75
One cashier per bar

CASH BAR MINIMUM

\$775 drink spend per bar + Tax + Gratuity

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PRIVATE DINING ROOM

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 gbo-sales@kesslercollection.com to begin.
