

GRAND BOHEMIAN HOTEL
CHARLESTON

WHERE EXPECTED ENDS, EXTRAORDINARY BEGINS.

EXCEPTIONAL EVENT MENUS BY KESSLER

THE *Kessler* COLLECTION®



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ÉLEVÉ RESTAURANT

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
Muffins, Fruit Preserves, Honey, Butter

Individual Fruit Yogurts

House-made Granola & Dried Fruits

AMERICAN BREAKFAST • \$33/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
Onions & Peppers

Applewood Smoked Bacon & Pork Sausage Links

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
Muffins, Fruit Preserves, Honey, Butter

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
Rolls & Baguettes

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*

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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

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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)

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

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

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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.

THE CANDY SHOP • \$17/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

FRESH OFF THE VINE • \$19/PP

Berry Mint Lemonade
Peach Iced Tea
Chile-dusted Fresh Fruit with Honey Yogurt
Chocolate Dipped Fruit Kabobs
Seasonal Fresh Whole Fruit & Wedges
Fresh Fruit Tarts

MILK & COOKIES • \$19/PP

House Baked Cookies
Milk & Cookie Mini Cupcakes
Chocolate or Strawberry Flavored Milk

ENERGIZE BREAK • \$21/PP

Gourmet Mixed Nuts
Beef Jerky
Dark Chocolate Bark
Whole Fresh Fruits
Coconut Water
Seasonal Smoothies

SOUTH OF THE BORDER • \$21/PP

Empanadas
Warm Corn Tortilla Chips
Guacamole & House-Made Salsa
Fresh Queso Blanco
Assorted Hot Sauces
Churros with Chocolate Ganache
Fresh Strawberries

TAKE A DIP • \$21/PP

Chips
Spiced Kettle, Root Vegetable, Tortilla, Pita Chips with Smoked Bacon
Dips
Chive Sour Cream, Roasted Garlic Hummus, Warm Queso, Fire Roasted Salsa, Cheesecake

EURO BREAK • \$23/PP

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

TRAILSIDE BREAK • \$24/PP

House-made Granola
Toasted Nuts & Seeds
Yogurt Raisins
Dried Fruits
M&M's®
Chocolate Chips
Pretzels
Toasted Coconut

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BOHEMIAN BREAK ENHANCEMENTS

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BAKERY

ASSORTED COOKIES • \$60/DOZ

FUDGE BROWNIES • \$60/DOZ

ASSORTED BAKERY BARS • \$60/DOZ

GRANOLA

GRANOLA BARS • \$5/EACH

INDIVIDUAL TRAIL MIX BAGS • \$5/EACH

INDIVIDUAL SNACK MIX BAGS • \$5/EACH

KIND® BARS • \$6/EACH

GRANOLA • \$28/LB

FRESH & LIGHT

ASSORTED WHOLE FRUIT • \$4/EACH

INDIVIDUAL FRUIT PARFAITS • \$6/EACH

Ripe Berries & Greek Yogurt Layered with Fruit Purée & Granola

INDIVIDUAL VEGETABLE CRUDITÉS • \$6/EACH

Avocado Ranch Dip

FRUIT KABOBS • \$60/DOZ

SLICED FRESH FRUIT & BERRIES • \$8/PP

COLD SNACKS

HUMMUS & PITA • \$8/PP

Celery & Carrots

SALTY SNACKS

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

INDIVIDUAL BAGS OF POPCORN • \$5/EACH

INDIVIDUAL GREEK & FRUIT YOGURT • \$6/EACH

ASSORTED CANDY BARS • \$5/EACH

WARM SALTED PRETZELS • \$64/DOZ
Mustard & Beer Cheese

KETTLE CHIPS • \$15/LB

BAR SNACK MIX • \$28/LB

GOURMET MIXED NUTS • \$28/LB

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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.

SPICE MARKET • \$95/PP

Beet Salad

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

Green Lentil & Marinated Artichoke Salad

Green Goddess Dressing

Skirt Steak*

Cilantro Pesto

Pork Tenderloin

Sweet Tea Brined, Chili Apple Reduction

Summer Squash

Tomatoes, Onions, Pecorino Gratin

Butter Poached Asparagus

Berries with Minted Whipped Cream

Carrot Layer Cake

FARMSTAND • \$105/PP

Roasted Tomato Bisque

Chopped Salad

Cucumbers, Tomatoes, Feta, Romaine Lettuce, Orange Emulsion Dressing

Arugula Salad

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

Pan Seared Salmon*

Ginger Mango Chutney

Herb Roasted Chicken Breast

Red Onion Marmalade

Fava Beans, Edamame, Sweet Corn, Peppers

Fresh Herbs

Creamed Corn Risotto

Chocolate Toffee Mousse

Key Lime Pie

SEASIDE • \$115/PP

Corn Chowder

Shrimp Salad

Avocado, Chayote Lime Slaw, Chipotle Oil

Citrus Glazed Green Bean

Roasted Mahi Mahi

Tomatoes, Fennel, Lemon Basil, Beurre Blanc

Grilled Sirloin*

Coriander Chimichurri Celeriac Purée

Garlic Chips

Saffron Shrimp Risotto

Salted Caramel Cheesecake

Warm Nutella® Chocolate Cake

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BOHEMIAN DINNER BUFFETS *(Continued)*

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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

HERB ROASTED TURKEY • \$225 (Serves 20)
Cranberry & Port Relish, Herb Aioli, Soft Rolls

CIDER HONEY PORK LOIN • \$300 (Serves 30)
Apple & Rosemary Chutney, Soft Pretzel Rolls

ROASTED HONEY HAM • \$300 (Serves 55)
Orange & Pomegranate Jus, Brioche Rolls

ROASTED SALMON FILET* • \$320 (Serves 20)
Puff Pastry Encrusted Atlantic Salmon, Boursin®
Creamed Spinach & Arugula, Lemon Dill Crème
Fraîche

ROASTED BEEF TENDERLOIN* • \$350
(Serves 15)
Bearnaise, Chimichurri, Bordelaise Sauce

ROASTED PRIME RIB* • \$650 (Serves 35)
Herb Au Jus, Soft Rolls, Horseradish Aioli,
Smoked Onion Marmalade, European Stone
Ground Mustard

DISPLAYS

GARDEN ART • \$16/PP
Vegetable Crudité 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 • \$17/PP
Goat Cheese, Cambozola, Whipped Feta,
Manchego, Cornichons, Regional Chutney,
Rustic Baguette, Flatbreads

**BOHEMIAN HUNT BOARD & ARTISAN
CHEESES • \$19/PP**
Prosciutto, Soppresata, Dried Cured
Sausages, Goat Cheese, Cambozola,
Whipped Feta, Natural Castelvetrano Olives,
Cornichons, Lingonberry, Antipasto, Rustic
Baguette, Flatbreads

SWEET & TRADITIONAL • \$19/PP
Assorted Macarons, Mini Lemon Bars, Mini
Blondies, Cheesecake Bites, Salted Caramel
Brownies

CHOCOLATE & FRUIT • \$22/PP
Assorted Chocolate Truffles, Fresh
Berries with Minted Whipped Cream,
Florentine Cookies

MAC & CHEESE BAR • \$28/PP
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*

CHILLED JUMBO SHRIMP • \$38/PP
Served with Traditional Cocktail Sauce
(3) pieces per person

CRAB CAKES • \$40/PP
Rémoulade Sauce

CHILLED SEAFOOD* • \$45/PP
Smoked Salmon, Seasonal Oysters,
Chilled Shrimp, Mignonette Sauce,
Lemon Aioli, Traditional Cocktail Sauce

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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

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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

GINGER HONEY GRILLED CHICKEN • \$85/PP

Ginger-Honey Glaze, Micro Herbs

GRILLED CHICKEN BREAST • \$85/PP

Preserve Tomato Emulsion

OVEN ROASTED CHICKEN • \$85/PP

Orange Glaze

ROASTED PORK TENDERLOIN • \$90/PP

Blueberry Chutney

PETITE FILET MIGNON* • \$95/PP

Blackberry Port Reduction

SEA

RED SNAPPER • \$85/PP

Orange Beurre Blanc

SEARED SALMON* • \$90/PP

Tomato Chutney

CHILEAN SEA BASS • \$95/PP

Beet Coconut Reduction

GARDEN

ARTISAN CHEESE CAVATAPPI PASTA • \$80/PP

Asparagus, Cremini Mushrooms, Green Peas, Pecorino

WILD MUSHROOM FETTUCCINE •

\$80/PP

Beech, Cremini, Oyster Mushrooms, Parmesan, White Truffle Shallots Cream Sauce, Pine Nuts

ENTRÉE DUOS

CHICKEN & SALMON* • \$105/PP

Charred Tomato Emulsion

PETITE FILET & CRAB CAKE* • \$125/PP

Lemon Beurre Blanc

PETITE FILET & SALMON* • \$125/PP

Vermouth Mustard Sauce

PETITE FILET & SEA BASS* • \$130/PP

Blackberry Port Reduction

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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

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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 Castelvetro Olives, Cornichons, Lingonberry, Antipasti, Rustic Baguette, Flatbreads

Seasonal Garden Vegetables

Creamy Garlic & Maytag® Blue Cheese Dips

Cider Honey Pork Tenderloin

Calvados Jus, Apple Chutney

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 Castelvetro 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 Castelvetro 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.

PREMIUM

1 HOUR • \$28
2 HOURS • \$38
3 HOURS • \$48
4 HOURS • \$58
5 HOURS • \$68

LUXURY

1 HOUR • \$32
2 HOURS • \$42
3 HOURS • \$52
4 HOURS • \$62
5 HOURS • \$72

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

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
Selection of Locally Brewed
Charleston Beer • \$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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SPECIALTY BARS & BEVERAGE ENHANCEMENTS

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 Seco, Flor de Caña® 5 Year, St. Elizabeth® Allspice Dram, Orange Curaçao, Orange Juice, Pineapple, Angostura Bitters

Palmetto Paloma
Espolón® 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

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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.