

GRAND BOHEMIAN HOTEL
MOUNTAIN BROOK

WHERE EXPECTED ENDS, EXTRAORDINARY BEGINS.

EXCEPTIONAL EVENT MENUS BY KESSLER

THE *Kessler* COLLECTION®



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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 Mountain Brook, 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

ASSORTED SOFT DRINKS • \$5/EACH

Coke®, Diet Coke®, Coke® Zero, Sprite®

SAN BENEDETTO® STILL & SPARKLING WATER 330ML. • \$5/EACH

LACROIX® SPARKLING WATER • \$6/EACH

Assorted Flavors

MILO'S® TEA 20OZ. • \$6/EACH

Sweet, Unsweet, Splenda®

ASSORTED NAKED® JUICES • \$8/EACH

BOTTLED JUICES • \$8/EACH

Apple, Cranberry, Orange, Grapefruit

RED BULL® ENERGY DRINK • \$8/EACH

Regular, Sugar-Free

MONSTER ENERGY® JAVA • \$8/EACH

Mean Bean, Salted Caramel, Loca Moca

CHILLED ILLY® COFFEE • \$8.50/EACH

Caffè Latte, Mochaccino, Cappuccino

INFUSED WATER • \$45/GAL

Strawberry & Basil, English Cucumber & Garden Mint, Local Citrus

AGUA FRESCAS • \$55/GAL

Piña (Pineapple), Horchata (Cinnamon Rice), Jamaica (Hibiscus), Sandia (Watermelon)

FRESH BREWED REGULAR, DECAFFEINATED COFFEE & ASSORTED SPECIALTY TEAS • \$98/GAL

FRESH BREWED ICED TEA • \$80/GAL

Regular, Sweet, Signature Peach, Passion Fruit

FRESH SQUEEZED LEMONADE • \$80/GAL

FRESH SQUEEZED ORANGE JUICE • \$80/GAL

In connection with the Group's use of meeting and functions spaces, all meeting and banquet charges are subject to a 25% service charge, and all room rental and service charges are subject to sales tax as prescribed by state law, which is currently set at the rate of 9%. In addition, there is an additional 3% tax on all alcoholic beverage sales and 10% on liquor. Taxes and service charge are subject to change.

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, minimum of 25 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 • \$32/PP

Fresh Cut Seasonal Fruits & Berries

Fresh Baked Breakfast Bakeries
Breads, Muffins, Fruit Preserves, Honey & Butter

Individual Fruit Yogurts

House-made Granola & Dried Fruits

AMERICAN BREAKFAST • \$40/PP

Fresh Cut Seasonal Fruits & Berries

Fresh Baked Breakfast Bakeries
Breads, Muffins, Fruit Preserves, Honey & Butter

Individual Fruit Yogurts
House-made Granola & Dried Fruits

Cage-Free Scrambled Eggs
Cheddar Cheese

House-made Salsa

Roasted Breakfast Potatoes
Onions & Peppers

Applewood Smoked Bacon & Pork Sausage Links

LANE PARK • \$44/PP

Fresh Cut Seasonal Fruits & Berries

Fresh Baked Breakfast Bakeries
Breads, Muffins, Fruit Preserves, Honey & Butter

Steel Cut Oatmeal
House-made Granola, Local Honey, Seasonal Berries

Home Fries
Grilled Peppers

Cage-Free Scrambled Eggs
Chives, Aged Parmesan

Snowden Sausage

Conecuh® Bacon

Stone Ground Grits
Belle Chèvre

Chicken & Waffles (+\$12/PP)

BOHEMIAN BREAKFAST • \$61/PP

Fresh Cut Seasonal Fruits & Berries

Fresh Baked Breakfast Bakeries
Breads, 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
Freshly Baked Rolls & Baguette

Individual Crepe Quiches
Egg White & Vegetable, Spinach & Feta, Bacon Onion & Gruyère

Seared Pork Belly & Local Sausage

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BOHEMIAN BREAKFAST ENHANCEMENTS

Only available as an enhancement to Bohemian Breakfast Buffets. 12 guest minimum.

WARM CINNAMON ROLLS • \$6/PP

BREAKFAST MEATS • \$8/PP

Snowden® Sausage, Conecuh® Bacon, Country Ham, Turkey Sausage (Select One)

WARM KOLACHES • \$8/PP

(Requires 72 Hour Notice)

CEREAL BARS • \$8/PP

Assorted Milks (Select Two)

INDIVIDUAL GREEK YOGURT PARFAITS • \$8/PP

Topped with Granola & Seasonal Berries

SMOOTHIES • \$8/PP

Antioxidant

Blueberry, Pomegranate, Chia Seeds, Greek Yogurt

Sunrise Strawberry

Strawberry, Banana, Vanilla, Flax Seeds, Greek Yogurt

BREAKFAST SANDWICHES • \$9/PP

Bacon, Egg, Cheese, Croissant

COUNTRY BISCUITS & EGGS • \$9/PP

Choice of Meat (Bacon, Sausage, Ham)

CHORIZO BREAKFAST BURRITOS • \$10/PP

Egg, Pepper Jack Cheese, Onions, Salsa

POWER BOWLS • \$13/PP

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

GOURMET BAGELS* • \$15/PP

Assorted Cream Cheese Smears, Whipped Butter, Preserves, Almond Butter, Smoked Salmon, Capers, Tomato, Red Onion, Chopped Egg

ASSORTED LOCAL DONUTS • \$36/DOZ

(Minimum of 3 Dozen, Requires 72-hour notice)

**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.*

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BOHEMIAN BREAKFAST ENHANCEMENTS *(Continued)*

Only available as an enhancement to Bohemian Breakfast Buffets. 12 guest minimum.

CHEF ATTENDED STATIONS

\$175 chef attendant fee required.

WAFFLE STATION • \$17

Fresh Fruit, Whipped Cream, Assorted Syrups & Toppings

OMELET STATION* • \$19/PP

Vegetables

Tomatoes, Spinach, Mushrooms, Peppers, Onions

Proteins

Black Forest Ham, Smoked Bacon, Smoked Salmon

Cheeses

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

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BOHEMIAN BREAKFAST GRAB & GO

THE CONTINENTAL • \$20/PP

Individual Orange Juice

Kind Bar

Select One:

Fresh Fruit & Berry Salad

Fresh Fruit, Granola & Greek Yogurt Parfait

Select One:

Orange, Cranberry, Blueberry Muffin

Banana & Hard-Boiled Egg

BREAKFAST SANDWICHES - \$96/DOZ

(Minimum of one dozen)

Conecuh® Bacon, Cheddar & Egg Croissant

Sausage, Egg & Cheddar

Buttermilk Biscuit

Chorizo, Egg & Pepper Jack Burrito

Fried Chicken Biscuit

Hot Honey Butter

Breakfast Sandwich

Scrambled Eggs, Conecuh® Bacon, Cheese, Grilled Texas Toast

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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)

BABY WEDGE SALAD

Bleu Cheese, Bacon Lardons, Cured Tomatoes, Ranch

GRILLED CAESAR SALAD

Charred Romaine Lettuce, House Croutons, Parmesan, Roasted Tomato Dressing

SOUTHERN WALDORF SALAD

Petite Greens, Celery, Apple, Candied Pecans, Dill Citrus Vinaigrette

QUINOA BOWL

Roasted Seasonal Vegetables, Watercress, Goat Cheese, Champagne Vinaigrette

LUMP CRAB SALAD

Green Apple, Avocado, Pesto, Lemon Oil, Smoked Salt

CREAMED CAULIFLOWER SOUP

BUTTERNUT SQUASH SOUP

TOMATO BASIL SOUP

PROTEIN (Select One)

GARLIC & THYME CHICKEN • \$44/PP

Whipped Sweet Potatoes, French Green Beans

SWEET TEA BRINED PORK CHOP • \$44/PP

Warm Bacon Potato Salad, Cider Brussels

BBQ RUBBED SALMON* • \$46/PP

Chili Lime Butter, Hoppin' John

SHRIMP & GRITS • \$46/PP

Roasted Plum Tomatoes, White Wine Sauce

BRAISED SHORT RIB • 48/PP

Stone Ground Grits, Collard Greens

JUMBO LUMP CRAB CAKE • \$48/PP

Lemon Caper Sauce, Wild Rice Pilaf, Asparagus

DESSERT (Select One)

STRAWBERRY SHORTCAKE

WHITE CHOCOLATE RASPBERRY CHEESECAKE

KEY LIME PIE

CARROT CAKE

CHOCOLATE MOUSSE

WHITE CHOCOLATE BREAD PUDDING

PEACH COBLER

BANANA PUDDING

PECAN PIE

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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 one hour duration. \$8 per person will be applied for each additional half hour.

DELICATESSEN BUTCHER BOARD • \$38/PP

Seasonal Soup Selection

Simply Green Salad

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

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, Kettle® Potato Chips &

Fresh Whole Fruit

Salted Caramel Brownies &

Assorted Warm Cookies

SANDWICH SHOP • \$38/PP

Seasonal Soup

Vegetable Cobb Salad

Grilled Corn & Avocado

Amish Coleslaw

Pecan Chicken Salad

Fresh Baked Croissant

Fried Green Tomato BLT

Romaine, Rémooulade

Fresh Potato Chips

Charred Onion Dip

Chocolate Chunk Cookies

Lemon Meringue Pie

TASTE OF TUSCANY • \$44/PP

Tuscan Bean Soup

Panzanella Salad

Sun-dried Tomato Vinaigrette

Antipasto Salad

Shredded Romaine, Olives, Roasted Peppers, Mozzarella, Salumi

Pappardelle

Short Rib Ragù

Chicken

Roasted Tomato Cream

Cauliflower Gratin

Charred Broccolini

Roasted Garlic

Italian Cream Cake

Cannoli

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BOHEMIAN LUNCH BUFFETS *(Continued)*

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CLASSIC LUNCH WITH FRIENDS • \$46/PP

Seasonal Soup

Habitat Salad

Mixed Berries, Asher Blue Cheese, Toasted Almonds

Tomato Cucumber Salad

Sun-dried Tomato Vinaigrette

Braised Short Rib

Smoked Tomato Demi

Lemon Herb Baked Chicken

Roasted Red Peppers

Rosemary & Herb Fingerling Potatoes

French Green Beans

Toasted Almonds & Feta Basque

Cheesecake Berry Compote

Peach Cobbler

Local Ice Cream

MAGIC CITY CLASSIC • \$47/PP

Collard Green Soup

Snowden® Sausage

John's Slaw

Spring Pea Salad

Egg, Creamy Herb Dressing

Slow Smoked Pulled Pork

Hale County Fried Catfish

Hushpuppies

Southern Mac & Cheese

Silver Queen Skillet Corn

Banana Pudding

Fried Fruit Pies

HEART & HEALTHY • \$48/PP

Seasonal Soup

Classic Garden Salad

Mixed Greens, Romaine, Julienned Carrots, Cucumber, Plum Tomatoes

Quinoa Tabbouleh

Tomato & Mint

BBQ Salmon*

Grilled Tenderloin Tip*

Roasted Peppers & Onions

Grilled Mediterranean Vegetables

Herb Roasted Potatoes

Strawberry Shortcake

Fresh Fruit Cocktail

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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. \$37 per person.

SALADS *(Select One)*

CLASSIC COLESLAW

JOHN'S SLAW

DEVILED EGG POTATO SALAD

PASTA SALAD

SANDWICHES *(Select Two)*

MOUNTAIN BROOK CLUB SANDWICH

Turkey, Shaved Ham, Swiss, Cheddar, Conecuh®
Bacon, Herb Aioli

CHICKEN SALAD

Wheat Berry Bread

MUFFULETTA

Mortadella, Salami, Ham, Provolone, Olive Relish,
Seeded Roll

SHAVED PRIME RIB

Arugula, Grilled Onion, Dijon Horseradish Sauce

GRILLED CHICKEN CAESAR

Spinach Wrap

CHICKEN CRUNCH WRAP

Grilled Chicken, Asian Slaw, Peanut Dressing

GRILLED CHICKEN

Bacon & Brie, Strawberry Preserves, Ciabatta

ROASTED VEGETABLE

Napa Cabbage, House-made Hummus, Sun-dried
Tomato Aioli

DESSERTS *(Select One)*

CHOCOLATE CHUNK COOKIE

SALTED CARAMEL BROWNIE

ASSORTED MACARONS

CHOCOLATE COVERED PRETZELS

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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. 12 guest minimum.

**THE CANDY SHOP •
\$16/PP**

All day replenishment of an assortment of 6 candy shop favorites selected by the chef.

**BARISTA BREAK •
\$17/PP**

Flavored Syrups & Creamers
Rock Sugar Swizzle Sticks
Cubed Sugar
Caramel & Chocolate Sauce
Almond Biscotti
Chocolate Covered Espresso Beans
Miniature Coffee Cakes

MAKE YOUR OWN GRANOLA • \$18/PP

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

**ENERGIZE HEALTHY •
\$19/PP**

Gourmet Mixed Nuts
Locally-cured Beef Jerky
Dark Chocolate Bark
Whole Fresh Fruits
Coconut Water
Seasonal Smoothie

**MILK & COOKIES •
\$20/PP**

Fresh Baked Chocolate Chip, Snickerdoodle, Oatmeal, & Peanut Butter Cookies
Assorted Oreos®
Mini Cupcakes
Cookie Butter
Milk with Flavored Syrups
Chocolate, Strawberry

**FRUIT BASED •
\$21/PP**

Berry Mint Lemonade
Peach & Sweet Tea
Mason Jar Fruit Parfaits
Chile Dusted Fresh Fruit, Honey Yogurt
Chocolate Drizzled Fruit Kabobs
Seasonal Fresh Whole Fruit & Wedges
Mini Lemon & Fresh Fruit Tarts

**CHIPS & DIP •
\$22/PP**

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

**EUROPEAN BREAK •
\$22/PP**

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

**CHOCOHOLIC •
\$24/PP**

Chocolate Covered Strawberries
Chocolate Chunk Cookies
Double Chocolate Brownies
Chocolate
Chocolate Milk
Chocolate Truffles

**MAGIC CITY •
\$24/PP**

Smoked Chicken Wings
Alabama White Sauce
Fried Mac & Cheese Bites
John's Slaw
Deviled Egg Potato Salad

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BOHEMIAN BREAK ENHANCEMENTS

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BAKERY

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

FUDGE BROWNIES & BLONDIES • \$60/DOZ

ASSORTED BAKERY BARS • \$60/DOZ
S'mores Bars, Magic Bars, Strawberry Oatmeal

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 GREEK & FRUIT YOGURT • \$6/EACH

INDIVIDUAL MASON JAR FRUIT PARFAITS •
\$6/EACH
Ripe Berries & Greek Yogurt Layered with Fruit Purée &
Granola

INDIVIDUAL VEGETABLE CRUDITÉS • \$6/EACH
Avocado Ranch Dip

SLICED FRESH FRUIT & BERRIES • \$8/PP

FRUIT KABOBS • \$60/DOZ

COLD SNACKS

GOURMET ICE CREAM BARS • \$7/EACH
Häagen-Dazs® & Dove Bars®

HUMMUS & PITA • \$8/PP
Celery & Carrots

SALTY SNACKS

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

INDIVIDUAL BAGS OF POPCORN • \$5/EACH

ASSORTED CANDY BARS • \$5/EACH

HOUSE-MADE KETTLE CHIPS • \$15/LB

BAR SNACK MIX • \$28/LB

GOURMET MIXED NUTS • \$28/LB

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

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BUTLER PASSED HORS D'OEUVRES

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

LAND

MUFFULETTA SKEWERS • \$65/DOZ

DEVILED EGGS • \$68/DOZ

Capers, House Bacon

CHICKEN SALAD • \$68/DOZ

Mini Croissant

SNOWDEN SAUSAGE EN CROUTE • \$72/DOZ

MINI REUBENS • \$72/DOZ

WAGYU CHEESEBURGER SLIDERS* • \$84/DOZ

Brioche Bun, Special Sauce

FRIED CHICKEN SLIDERS • \$84/DOZ

Hawaiian Roll, Special Sauce

BLT BRUSCHETTA • \$84/DOZ

SMOKED CHICKEN QUESADILLA TRIANGLES • \$84/DOZ

OXTAIL MARMALADE HOE CAKES • \$84/DOZ

CHILLED BEEF TENDERLOIN* • \$95/DOZ

Crostini, Chimichurri

CHARCUTERIE CONES • \$97/DOZ

GRILLED LAMB LOLLIPOPS • \$108/DOZ

SEA

SHRIMP & GRITS FRITTERS • \$84/DOZ

GRILLED SALMON SKEWERS* • \$84/DOZ

Chili Lime Rubbed

MINI CRAB CAKES • \$96/DOZ

Rémoulade

DYNAMITE SHRIMP CONES • \$96/DOZ

CRAB & AVOCADO TOAST • \$98/DOZ

Radish, Chili Oil

SHRIMP COCKTAIL • \$108/DOZ

Charred Lemon, Spicy Cocktail Sauce

SEAFOOD CEVICHE* • \$108/DOZ

Shrimp, Scallops, Tomato, Lime, Avocado

BACON WRAPPED SCALLOPS* • \$108/DOZ

MARINATED CRAB CLAWS • \$MARKET PRICE/LB

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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

FRIED GREEN BEANS • \$60/DOZ

Spicy Ranch

CAPRESE SKEWERS • \$65/DOZ

Heirloom Cherry Tomato, Mozzarella, Balsamic Drizzle

VEGETABLE SPRING ROLLS • \$68/DOZ

Thai Chili Dipping Sauce

BACON ARUGULA BRUSCHETTA • \$68/DOZ

ROASTED TOMATO BRUSCHETTA • \$68/DOZ

Goat Cheese

FRIED GREEN TOMATOES • \$68/DOZ

Herbed Goat Cheese

ROASTED HEIRLOOM & GOAT CHEESE TOAST • \$68/DOZ

OLIVE TAPENADE & WHIPPED FETA TEA SANDWICHES • \$70/DOZ

MINI GRILLED PIMENTO CHEESE • \$72/DOZ

SMOKED GOUDA MAC & CHEESE BITES • \$72/DOZ

FRIED ARANCINI • \$72/DOZ

Romesco

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BOHEMIAN DINNER BUFFETS

For a minimum of 25 guests. Events with less than 25 guests will have an additional \$200 surcharge.

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
Tomatoes, 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

ALABAMA BBQ • \$98/PP

Brunswick Stew
Smoked Chicken, Pulled Pork, Lima Beans, Corn

Deviled Egg Potato Salad

Lemon Poppy Seed Coleslaw

Bacon & Ranch Macaroni Salad

Pecan Smoked Chicken Quarters
Alabama White BBQ Sauce

Dry Rubbed Baby Back Ribs
Fig BBQ Sauce

Pulled Smoked Pork Butt
Alabama Red Sauce

Baked Southern Macaroni & Cheese

Street Corn

Home-made Banana Pudding

Strawberry Shortcake

COASTAL INSPIRATION • \$105/PP

Shrimp Bisque

Compressed Melon
Shaved Prosciutto, Pickled Red Onion, Olive Oil, Blood Orange Balsamic

Tomatoes & Cucumber
Fresh Herbs, Vinaigrette

Grilled Peach & Pecan
Butter Lettuces, Green Goddess Dressing

Pan Seared Gulf Flounder
Praline Butter

Alabama Wild Caught Shrimp & Grits
Tasso Cream Sauce

Coffee Rubbed Beef Brisket*
Fig BBQ Sauce

Dirty Rice

Maque Choux

Red Velvet Cake

Fresh Beignets

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BOHEMIAN DINNER BUFFETS *(Continued)*

For a minimum of 25 guests. Events with less than 25 guests will have an additional \$200 surcharge.

FROM THE MEDITERRANEAN • \$108/PP

Zucchini Basil Soup
Lemon

Quinoa & Bulgur Wheat Salad
Tomato, Cucumber, Mint, Parsley

Heirloom Tomato with Burrata
Shaved Onions, Capers

Pearl Couscous
Grilled Vegetables, Arugula, Roasted Red Peppers

Grilled Lamb Lollipops
Olive Oil, Crumbled Feta

Grilled Shrimp
Onion, Peppers, Garlic, Olives, Tomatoes, White Wine

Roasted Greek Chicken
Herbed Butter, Wine Sauce

Lemon Herbed Potatoes

Grilled Vegetables

Pistachio Cream Cake

Tiramisu

IRON CITY • \$155/PP

Tomato Herb Soup

Shrimp Remoulade Salad
Crisp Romaine, Avocado, Heirloom Tomato, Balsamic Glaze

Heirloom Tomato Salad
Conecuh® Bacon, Field Peas, Fried Okra

Wild Mushroom Panzanella
Assorted Mushroom, Goat Cheese, Grilled Sourdough

Roasted Greek Snapper
Peppers, Onions, Olives, White Wine, Olive Oil

Confit Pork Belly
Giant Lima Beans, Sorghum Glaze

Crab Stuffed Beef Tenderloin*
Béarnaise

Potatoes Au Gratin

Charred Broccolini

Bourbon Pecan Pie

Lane Cake

BOHEMIAN CHOP HOUSE • \$195/PP

Raw Bar* *(2 each, per person)*
Jumbo Shrimp, Oysters on the Half Shell, Horseradish Cocktail Sauce, Mignonette, Lemon, Hot Sauce

French Onion Soup
Gruyère, Chive, Croutons

Baby Spinach Salad
Shaved Mushrooms, Chopped Egg, Smoked Bacon, Pickled Onions, 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

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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

ROASTED SALMON FILLET* • \$260

(Serves 20)

Puff Pastry Encrusted Atlantic Salmon,
Boursin® Creamed Spinach & Arugula, Lemon
Dill Crème Fraiche

CIDER HONEY PORK LOIN • \$275

(Serves 30)

Apple & Rosemary Chutney, Soft Pretzel Rolls

ROASTED HONEY HAM • \$300 (Serves 55)

Orange & Pomegranate Jus, Brioche Rolls

ROASTED BEEF TENDERLOIN* • \$350

(Serves 15)

Bearnaise, Chimichurri, Bordelaise Sauce

ROASTED PRIME RIB* • \$560 (Serves 35)

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

DISPLAYS

ARTISANAL CHEESE DISPLAY • \$15/PP

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

MACARONI & CHEESE STATION • \$15/PP

Assorted Pastas, Cheeses

GARDEN FRESH • \$16/PP

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

AUTHENTIC STREET STYLE TACOS* •

\$16/PP

Brisket, Carne Asada, Pulled Chicken

BOHEMIAN HUNT BOARD & LOCAL

ARTISAN CHEESES • \$17/PP

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

CHILLED JUMBO SHRIMP COCKTAIL •

\$21/PP

Served with Traditional Cocktail Sauce
(3) pieces per person

SEAFOOD DISPLAY* • \$21/PP

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

ALABAMA OYSTER STATION* • \$25/PP

Alabama Gulf Coast Freshly Shucked
Oysters Served with Accompaniments

THIRD COAST BOILED SEAFOOD

STATION • \$29/PP

Local Shrimp, Sausage, Corn, Potatoes

SUSHI DISPLAY* • \$32/PP

Assortment of Popular Sushi Rolls

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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)*

CLASSIC CAESAR SALAD

Cornbread Croutons, Grana Padano Cheese, Anchovies

BABY ICEBERG LETTUCE WEDGE

Bacon Lardons, Asher Blue Cheese, Heirloom Cherry Tomatoes, Balsamic Glaze

CLASSIC GARDEN SALAD

Mixed Greens, Romaine, Julienned Carrots, Cucumber, Plum Tomatoes

HABITAT SALAD

Strawberries, Blueberries, Blue Cheese, Toasted Pecans

LOBSTER BISQUE

WILD MUSHROOM SOUP

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BOHEMIAN PLATED DINNER (Continued)

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SECOND COURSE (Select One)

LAND	SEA	ENTRÉE DUOS
<p>PAN ROASTED FRENCHED CHICKEN BREAST • \$65/PP Rosemary Pan Gravy, Buttermilk Whipped Potatoes, Baby Carrots</p> <p>HERB CRUSTED DUROC® PORK CHOP • \$68/PP Bourbon Sweet Potatoes, Charred Brussels</p> <p>BRAISED BEEF SHORT RIB • \$86/PP Pan Jus, Stone Ground Grits, Braised Greens</p> <p>GRILLED LAMB LOLLIPOPS • \$89/PP Rendang Curry Sauce, Herbed Basmati Rice, Grilled Vegetables</p> <p>GRILLED BEEF TENDERLOIN* • \$91/PP Port Wine Reduction, Buttermilk Whipped Potatoes, Grilled Broccolini</p>	<p>CHILI CRUSTED SALMON* • \$71/PP Roasted Corn & Peppers, Smashed Fingerling Potatoes</p> <p>ROASTED GULF GROUPEL • \$75/PP Tasso Cream sauce, Dirty Rice, Collard Greens</p> <p>JUMBO LUMP CRAB CAKES • \$87/PP House Rémoulade, Wild Rice Pilaf, Haricot Verts</p> <p>GARDEN</p> <p>ROASTED CAULIFLOWER STEAK • \$68/PP Garlic, Turmeric, Roasted Tomatoes, Chickpea Curry</p> <p>ROMESCO FARRO • \$71/PP Butternut Squash Risotto, Ras El Hanout Baby Carrots</p>	<p>4 OZ. FILET & GRILLED GROUPEL • \$99/PP Port Wine Reduction, Buttermilk Whipped Potatoes, Grilled Broccolini</p> <p>4 OZ. FILET & CRAB CAKE* • \$119/PP Wine Reduction, Buttermilk Whipped Potatoes, Grilled Broccolini</p> <p>LAMB LOLLIPOPS & DIVER SCALLOPS* • \$129/PP Rendang Curry Sauce, Herbed Basmati Rice, Grilled Vegetables</p>

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BOHEMIAN PLATED DINNER *(Continued)*

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THIRD COURSE *(Dessert, Select One)*

BASQUE CHEESECAKE

Berry Compote

OLIVE OIL CAKE

KEY LIME TART

RUSTIC APPLE GALETTE

S'MORES LAVA CAKE

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GRAND RECEPTION DISPLAYS

25 guest minimum.

GRAND RECEPTION #1 • \$69/PP

Chef Selection of Four
Hors D'oeuvres

Choice of Soup or Salad

Garden Fresh

*Vegetable Crudité in the Season,
Hummus, Creamy Blue Cheese
Dressing, Grilled Asparagus,
Peppers, Squash & Zucchini,
Balsamic Drizzle, Individual Petite
Garden Salads, Lemon Vinaigrette*

Bohemian Hunt Board &

Local Artisan Cheeses

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

Roasted Salmon Fillet*

*Puff Pastry Encrusted Atlantic
Salmon, Boursin® Creamed Spinach
& Arugula, Lemon Dill Crème Fraiche*

Macaroni & Cheese Station

Assorted Pastas, Cheeses

GRAND RECEPTION #2 • \$79/PP

Chef Selection of Two
Hors D'oeuvres

Choice of Soup or Salad

Classic Garden Salad

*Mixed Greens, Romaine, Julienned
Carrots, Cucumber, Plum Tomatoes*

Artisanal Cheese Display

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

Authentic Street Style Tacos

Brisket, Carne Asada, Pulled Chicken

Herb Roasted Turkey

*Cranberry & Port Relish, Herb Aioli,
Soft Rolls*

GRAND RECEPTION #3 • \$89/PP

Chef Selection of Two
Hors D'oeuvres

Choice of Soup or Salad

Garden Fresh

*Vegetable Crudité in the Season,
Hummus, Creamy Blue Cheese Dressing,
Grilled Asparagus, Peppers, Squash &
Zucchini, Balsamic Drizzle, Individual
Petite Garden Salads, Lemon Vinaigrette*

Authentic Street Style Tacos

Brisket, Carne Asada, Pulled Chicken

Macaroni & Cheese Station

Assorted Pastas, Cheeses

Third Coast Boiled Seafood Station

Local Shrimp, Sausage, Corn, Potatoes

Roasted Beef Tenderloin*

*Dijon Horseradish Sauce, Béarnaise,
Soft Rolls*

GRAND RECEPTION #4 • \$95/PP

Chef selection of Three
Hors D'oeuvres

Choice of Soup or Salad

Garden Fresh

*Vegetable Crudité in the Season,
Hummus, Creamy Blue Cheese
Dressing, Grilled Asparagus, Peppers,
Squash & Zucchini, Balsamic Drizzle,
Individual Petite Garden Salads,
Lemon Vinaigrette*

Seafood Display*

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

Bohemian Hunt Board & Local Artisan Cheeses

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

Chilled Jumbo Shrimp Cocktail
Served with Traditional Cocktail Sauce

Cake Overload

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DESSERT STATIONS

20 guest minimum.

DEATH BY CHOCOLATE • \$20/PP

Chocolate Covered Fruit
 Chocolate Covered Marshmallows
 Chocolate Covered Nuts
 Chocolate Covered Pretzels
 Chocolate Covered Bacon
 Chocolate Truffles

MINI SWEETS • \$22/PP

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

CAKE OVERLOAD • \$25/PP

Red Velvet
 Carrot
 Lane
 Double Chocolate
 German Chocolate
 Coconut
 Caramel

ICE CREAM SUNDAE • \$32/PP

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 • \$37
2 HOURS • \$47
3 HOURS • \$57
4 HOURS • \$67
5 HOURS • \$77

LUXURY

1 HOUR • \$39
2 HOURS • \$49
3 HOURS • \$59
4 HOURS • \$69
5 HOURS • \$79

BEER & WINE

1 HOUR • \$20
2 HOURS • \$27
3 HOURS • \$34
4 HOURS • \$41
5 HOURS • \$48

WINE

Kessler® By Raymond®, Napa
Chardonnay

Kessler® By Raymond®, Napa
Cabernet Sauvignon

Viña Lolita
Brut, Blanc de Blancs, Cava

BEER

Domestic & Import

HOST BAR

On consumption, plus service charge and tax.

LIQUORS

Premium • \$12
Luxury • \$14

WINES | HOUSE WINE

Glass • \$10
Bottle • \$40

BEER

Domestic • \$6.50
Import • \$7.50

NON-ALCOHOLIC

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

CASH BAR

Prices include service charge and tax.

LIQUORS

Premium • \$14
Luxury • \$16

WINES | HOUSE WINE

Glass • \$12
Bottle • \$40

BEER

Domestic • \$9
Import • \$10

NON-ALCOHOLIC

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

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SPECIALTY BARS & BEVERAGE ENHANCEMENTS

BUBBLY BAR • \$28/PP

Up to 3 Hours (Select Two)

Prosecco, Triple Sec, Orange Twist

Sparkling Wine, Raspberry,
Chambord

Prosecco, Rose Water Simple
Syrup, Strawberry

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*

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 • \$14/PP

Luxury • \$16/PP

MIMOSA & PEACH BELLINI BAR

Premium • \$12/ P

Luxury • \$14/PP

MARGARITAS, MOJITOS & CAIPIRINHAS

Premium • \$170

Luxury • \$240

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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WINE BLENDING

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 gbmsales@kesslercollection.com to begin.
