Grand Bohemian Lodge
ASHEVILLE

WHERE EXPECTED ENDS, EXTRAORDINARY BEGINS

ELEVATED EVENTS BY GRAND BOHEMIAN

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PLAN TO BE INSPIRED.

ELEVATED EVENTS BY GRAND BOHEMIAN

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 Lodge Asheville, 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 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

ASSORTED GOLD PEAK® ICED TEA • $7

INDIVIDUAL RED BULL® ENERGY DRINK • $8
Regular or Sugar-Free

FRESHLY BREWED ICED TEA • $80/GAL
Regular, Sweet, Signature Peach, Passion Fruit

FRESH SQUEEZED LEMONADE • $80/GAL

FRESH SQUEEZED ORANGE JUICE • $80/GAL

AGUA FRESCAS • $55/GAL
Pina "Pineapple", Horchata "Cinnamon Rice", Jamaica "Hibiscus", Sandia "Watermelon"

INFUSED WATER • $45/GAL
Strawberry & Basil, English Cucumber & Garden Mint, or Local Citrus

Food, Beverage, Audio Visual and Meeting Room Rental are subject to a 7% tax and 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, minimum of 25 guests. All items are displayed for a maximum of 90 minutes to ensure health and safety standards.

CONTINENTAL BREAKFAST • $38/PP

Fresh Cut Fruits & Berries

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

Individual Fruit Yogurts

House-made Granola & Dried Fruits

AMERICAN BREAKFAST • $45/PP

Fresh Cut 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, Scallions

House-made Salsa

Roasted Breakfast Potatoes
Onions & Peppers

Applewood Smoked Bacon & Pork Sausage Links

BLUE RIDGE BREAKFAST • $52/PP

Local Apple Spoon Bread
Apple-Butter Cream Cheese

Seasonal Fruit Muffin
Whipped Butter, Local Honey

Ashe County-Sharp Cheddar Stone Ground Grits

Country Ham Shirred Egg Cup

Brown Sugar & Bourbon Glazed Bacon

House-spiced Local Breakfast Potato

Smoked Trout Breakfast Sandwich
Smoked North Carolina Trout, Red Pepper Jelly, Fried Green Tomato, Served Open Faced on House-baked Cornbread

BOHEMIAN BREAKFAST • $60/PP

Fresh Cut 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 Crepe Quiches
Egg Whites, Spinach, Feta, Bacon, Onions, Gruyère

Seared Pork Belly

Chicken Apple Sausage

Food, Beverage, Audio Visual and Meeting Room Rental are subject to a 7% tax and 25% taxable service charge.

BOHEMIAN BREAKFAST ENHANCEMENTS

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

LOCAL HONEY PARFAIT • $6/EACH
House-Made Granola & Dried Fruits, Sourwood Honey, Local Berry Jam, Vanilla Infused Yogurt

STEEL CUT OATMEAL • $6/EACH
Brown Sugar, Berries, Raisins

POTATO CRUSTED QUICHE • $9/EACH
Hash Brown Crust, Peppers, Onions, Scallions, Chopped Bacon, Spinach, Pepper Jack Cheese

PIMENTO CHEESE SANDWICH • $9/EACH
House-made Pimento Cheese, Eggs, Scallion, Local English Muffin

HAM & CHEESE CROISSANT • $9/EACH
Scrambled Eggs, Swiss Cheese, Shaved Black Forest Ham

CHEESE BLINTZ • $8/EACH
Local Berry-Citrus Glaze

CHIA PUDDING • $8/EACH
Cinnamon, Maple, Vanilla, Coconut Milk

CHILLED OVERNIGHT OATS • $8/EACH
Pineapple, Apple, Orange, Raisin, Cinnamon, Pecans, Vanilla Yogurt

MACERATED FRUIT SALAD • $9/EACH
Diced Melons & Pineapple, Red Grapes, Lemon, Mint Maceration

SUNRISE SMOOTHIES $9/EACH

Green Energy
Spinach, Banana, Apple, Almond Milk

Berry
Strawberry, Blueberry, Mint, Yogurt, Local Honey

AVOCADO TOAST • $12/EACH
Fresh Avocado Spread, Capers, Tomatoes, Red Onion, Cucumbers, Feta Cheese, Everything Spice, Clover Sprout, Extra Virgin Olive Oil, Grilled Baguette

SMOKED SALMON* • $16/EACH
Plain & Everything Bagels Served with Tomato, Capers, Red Onion, Cucumber and Cream Cheeses (Plain, Chive, Apple Butter)

SMOTHERED BRUNCH POTATO CASSEROLE • $16/EACH
Diced Tomatoes, Pepper Jack Cheese, Scallion, Peppers, Onions, Tater Tots, Chorizo Sausage, Ranch Dressing

**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.

CHEF ATTENDED STATIONS

$175 chef attendant fee required.

HASH BROWN EGGS BENEDICT* • $21/PP
Canadian Bacon, Arugula Salad, Hollandaise, Eggs Cracked to Order

OMELETS* • $19/PP

Vegetables
Spinach, Tomatoes, Peppers, Diced Onions, Mushrooms

Proteins
Black Forest Ham, Smoked Bacon, Smoked Salmon

Cheeses
Aged Cheddar, Goat Cheese, Swiss

PANCAKES • $18/PP
Whipped Cream, Maple Syrup, Berry Compote, Powdered Sugar, Chocolate Sauce, Fresh Berries, Whipped Butter

WAFFLES • $18/PP
Whipped Cream, Maple Syrup, Berry Compote, Powdered Sugar, Chocolate Sauce, Chocolate Chips, Fresh Berries, Whipped Butter

CRÊPES • $19/PP
Orange & Berry Glaze, Nutella®, Chocolate Sauce, Lemon Cream Cheese, Chopped Candied Pecan

SHRIMP & GRITS • $24/PP
Andouille & Bell Pepper Cream Sauce, Sautéed Shrimp, Stone Ground Cheddar Grits, Sliced Scallions

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BOHEMIAN BREAKFAST GRAB & GO

THE CONTINENTAL • $44/PP

Individual Orange Juice

House-made Power Bar
Quinoa, Peanut Butter, Dried Fruits

Select One:

Apple, Orange, Banana, or Overnight Oats

Select One:

Seasonal House-made Muffin, Hard-Boiled Egg

Select Two:

Breakfast Sandwiches from List

BREAKFAST SANDWICHES* • $88/DOZ

Minimum of one dozen. Breakfast sandwiches are available only as complete menu offerings. A la carte ordering is not available.

Ham & Cheese Croissant
Scrambled Eggs, Swiss Cheese, Shaved Black Forest Ham

Bacon, Egg & Cheese Croissant
Sharp Cheddar, Scrambled Eggs

Pimento Cheese Sandwich
House-made Pimento Cheese, Fried Egg, Scallion, Local English Muffin

Chorizo Burrito
Hickory Nut Gap Chorizo, Scrambled Eggs, Pepper Jack Cheese

Veggie Burrito
Black Beans, Avocado, Egg Whites, Spinach, and Tomato in a Spinach Wrap

Smoked Salmon Sandwich
Cream Cheese, Red Onion, Capers, Tomato, Local English Muffin

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BOHEMIAN BRUNCH

BRUNCH RECEPTION • $52/PP

Fruit Display
Pastries, Muffins, Individual Yogurt Parfaits

Fresh Pressed Juice *(Select One)*
Carrot-Ginger, Kale-Apple
or Watermelon-Cucumber-Mint

Regional Cheese Board
Selection of 3 Regional Cheeses,
Local Jam, Artisanal Crackers

Cheese Blintz
Local Berry-Citrus Glaze

Passed or Displayed Hors d'Oeuvres
Smoked Salmon Gougères, Mini Crab Cakes,
Mushroom & Gruyère Mini Quiche

BRUNCH BUFFET • $64/PP

Fruit Display
Pastries, Muffins, Individual Yogurt Parfaits

Fresh Pressed Juice *(Select One)*
Carrot-Ginger, Kale-Apple or Watermelon-Cucumber-Mint

Individual Crepe Quiche *(Select One)*
Ham, Cheddar & Onion or Swiss Cheese & Spinach

Cheese Blintz
Local Berry-Citrus Glaze

Individual Toasts
Toasted Baguette, Radish, Feta, Bagel Spice, Local Sprouts,
Avacado, Smoked Salmon

Salad *(Select One)*

Berry Salad: Strawberries, Blueberries, Toasted Almonds,
Orange, Feta, Chia Seeds, Lemon-Yogurt Dressing

Cobb: Romaine Hearts, Grape Tomatoes,
Cucumber, Hard Boiled Egg, Diced Ham, Blue Cheese,
Cheddar Cheese, House-made Buttermilk Ranch

Sandwich *(Select One)*

Smoked Salmon: Local Sour Dough, Cream Cheese,
Capers, Arugula, Tomato, Red Onion

Ham And Cheese: Croissant, Black Forest Ham,
Swiss and Cheddar Cheese, Scrambled Egg

Savory *(Select One)*

Smothered Potato Hash: Bacon, Scallions, Peppers,
Onions, Cheddar Cheese, Ranch Dressing

Croque Madame Casserole: Ham, Gruyere,
Mornay Sauce, Egg

Breakfast Lasagna: Layers Of Eggs, Parmesan Cheese,
Fresh Basil, Mozzarella, Ricotta, Home-Style Tomato

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BOHEMIAN BRUNCH *(Continued)*

BRUNCH STATIONS

EGGS BENEDICT • $21/PP
Canadian Bacon, Wilted Spinach, Hollandaise

Add Eggs to Order
Required Chef Attendant for Eggs to Order, $175

AVOCADO TOAST BAR • $12/PP
Local Feta, Tomato, Radish, Red Onion, Clover Sprouts, Bagel Spice

Add Eggs to Order
Required Chef Attendant & Fee, $175

WAFFLES DESSERT BAR • $21/PP
Maple Syrup, Chocolate Sauce, Caramel Sauce, Whipped Cream, Fresh Berries, Apple Butter, Toasted Coconut, Sprinkles, Marshmallows, Chocolate Chips
Only the Substitution of a Pancake or French Toast Requires a Chef Attendant & Fee, $175

BISCUITS & GRAVY • $15/PP
Freshly Baked Buttermilk Biscuits, Local Sausage & Black Pepper Gravy
Add Eggs to Order, Required Chef Attendant & Fee, $175

GRITS BAR • $16/PP
Logan Turnpike Grits, Cheddar Cheese, Scallions, Tomato, Bacon
Add Blackened Shrimp: $9 per person
Add Eggs to Order, Required Chef Attendant & Fee, $175

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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)*

CLASSIC CAESAR
Parmesan Tuile, Oven Roasted Tomato,
Garlic Croutons

WATERMELON & FETA
Marinated Watermelon, Feta,
Pickled Red Onion, Cilantro Lime Vinaigrette

MIXED GREEN SALAD
Cucumber, Tomato, Red Onion,
Shredded Carrot, Balsamic Vinaigrette

MINESTRONE SOUP
Basil Pesto, Sourdough Crouton

BLACK BEAN & CORN SOUP
Crispy Tortilla, Scallions, Cilantro Sour Cream

CREAM OF ONION SOUP
Five Types of Onions, Fresh Bay Leaf Oil

PROTEIN *(Select One)*

WARM GRAIN BOWL • $48/PP
Herb Quinoa, Roasted Heirloom Carrots,
Spiced Chickpeas, Preserved Lemon, Salsa Verde

PARMESAN CRUSTED CHICKEN BREAST • $52/PP
Fregola Sarda Pasta, Fava Beans, Blistered Cherry
Tomatoes, Saffron Fennel Emulsion

PROSCIUTTO WRAPPED CHICKEN • $52/PP
Stuffed with Spinach & Swiss Cheese,
Roasted Tomato, Fennel Ragout, Green Beans

APPLE GLAZED PORK LOIN • $56/PP
Roasted Sweet Potato, Wilted Spinach,
Apple Butter Gastrique

ROASTED MAHI MAHI • $56/PP
Tropical Fruit Relish, Charred Pepper Coulis

GRILLED HANGER STEAK* • $64/PP
Rosemary Roasted Potato, Crispy Onions,
Thyme Roasted Tomato, Red Wine Jus

LUMP CRAB CAKE • $65/PP
Frisée Salad, Remoulade

DESSERT *(Select One)*

CHOCOLATE POT DE CRÈME
Preserved Orange, Toasted Hazelnut

LEMON CURD TART
Chantilly, Raspberry Sauce

BROWNIE SUNDAE
Caramel Swirled Brownie, Whipped Cream

SOUTHERN PEACH COBBLER
Stewed & Glazed Peaches, Vanilla,
Cinnamon Spiced Streusel Topping

BUTTERMILK PANNA COTTA
Tahitian Vanilla, Mixed Berries,
Raspberry Glaze

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BOHEMIAN LUNCH BUFFETS

All Bohemian Lunch Buffets include Fresh Bread, Iced Tea and Coffee Service. Priced per person. All items are displayed for a maximum of 90 minutes to ensure health and safety standards.

BUTCHER CHARCUTERIE BOARD • $48/PP

Roasted Tomato Bisque
Parmesan Cheese, Herbed Croutons

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

GRANDMA'S HOUSE • $48/PP

Shrimp & Dumplings

Tuna Macaroni Salad
Recipe from Chef's Grandma, Made with Shells

BLT Salad
Iceberg Lettuce, Creamy Celery Dressing, Cracked Pepper Bacon, Cherry Tomato

Old Fashioned Meatloaf
Tomato Glaze

Buttermilk Fried Chicken

Peas & Carrots

Mashed Potatoes & Gravy

Apple Brown Betty

Black Forest Cake

THE OUTFITTERS • $52/PP

Kale & Lentil Soup
Lemon, Vegetable Broth

Shaved Brussels Salad
Dried Fruits, Cauliflower, Sweet Potato, Radish, Candied Pecans, Pecan Vinaigrette

Toasted Quinoa
Roasted Vegetables, Arugula, Herb Dressing

Herb Baked Chicken Breast
Charred Pepper Romesco Sauce

Seared Salmon*
Lemon, Olive Oil, Tomato, Cucumber Relish

Caramelized Garlic & Herb Roasted Potato

Roasted Asparagus
Fresh Herbs, Extra Virgin Olive Oil, Lemon

Lemon Chiffon Cake

Marinated Fruit Salad
Saffron-Orange Infusion

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BOHEMIAN LUNCH BUFFETS *(Continued)*

All Bohemian Lunch Buffets include Fresh Bread, Iced Tea and Coffee Service. Priced per person. All items are displayed for a maximum of 90 minutes to ensure health and safety standards.

APPALACHIAN LUNCH • $52

Roasted Tomato Bisque
Parmesan Cheese, Herbed Croutons

Three Bean Salad
Roasted Red Peppers, Red Onion

Local Kale Salad
Honeycrisp Apple, Toasted Walnuts,
Local Radish, Sorghum-Mustard Dressing

North Carolina Catch
Pineapple & Charred Pepper Salsa, Lime Beurre Blanc

Joyce Farms® Roasted Chicken
Caramelized Onion-Bacon Jus

Carolina Rice Pilaf

Southern Braised Green Beans
Ham Hock Jus

Banana Cream Pudding
Vanilla Wafers

Bourbon Pecan Pie
Vanilla Chantilly

TASTE OF TUSCANY • $56/PP

Roasted Tomato Bisque
Parmesan Cheese, Herbed Croutons

White Bean Salad
Tomato Basil Vinaigrette, Fennel, Frisée, Roasted Tomato

Pesto Marinated Mozzarella Salad
Baby Fresh Mozzarella, Tomatoes, Shaved Red Onions,
Field Greens, Red Wine Vinaigrette, Balsamic Reduction

Shrimp Scampi
White Wine, Tomato, Garlic, Onions, Parsley

Chicken Scarpariello
Braised Chicken Thighs, Onions, Peppers, Tomato, Cherry Peppers

Penne Pasta
Roasted Red Pepper & Squash

Caponata Ratatouille

Tiramisu

Cannoli

BACKYARD BBQ • $62/PP

Red Potato Salad

Vinegar Slaw

Calico Baked Beans
Slow-Cooked Beans

Low & Slow Brisket
12-hour Smoked Brisket

Smoked Chicken
Regional BBQ Sauce Selection

Cornbread

Spiced Kettle Chips

Salted Caramel Brownie

Chocolate Chip Cookie

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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. $48 per person.

SALADS *(Select One)*

MIXED GREENS
Cucumber, Tomato, Red Onion,
Shredded Carrot, Balsamic Vinaigrette

COLESLAW
Vinegar-Based

PASTA SALAD
Pesto, Sun-Dried Tomatoes,
Roasted Vegetables

RED POTATO SALAD
Mustard, Mayonnaise-Based

THREE-BEAN SALAD
Chipotle Vinaigrette

CAESAR SALAD
Parmesan Tuile, Oven Roasted Tomato,
Garlic Croutons

SANDWICHES *(Select Two)*

JAMBON BEURRE
Black Forest Ham, Gruyère, Whipped Sea Salt Butter,
French Baguette

ITALIAN
3 Cured Meats, Arugula, Pepperoncini, Provolone,
Grilled Peppers, Basil Pesto Aioli

CLASSIC TUNA
Tuna Salad, Butter Lettuce, Sliced Tomato, Dill Havarti,
Local Multi Grain Bread

CHICKEN SALAD WRAP
Dried Fruits, Apples, Grapes, Candied Walnuts,
Swiss Cheese, Local Kale

TURKEY CLUB WRAP
Apple Cider Bacon, House-smoked Turkey Breast,
Aged Local Cheddar, Avocado Mayonnaise

ASHEVILLE CUBAN
House-smoked Pork, Local Mustard, Local Pickles,
Cuban Bread, Swiss Cheese

GRILLED VEGETABLE
Herb & Roasted Garlic Marinated Squash, Zucchini,
Peppers, Asparagus, Onion, Clover Sprouts, Quinoa,
Roasted Pepper Hummus, Feta Cheese, Spinach Wrap

DESSERTS *(Select One)*

CHOCOLATE CHIP COOKIE

BROWNIE

MINT & LEMON MACERATED FRUIT

CINNAMON-APPLE HAND PIE

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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
$17/PP

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

BARISTA BREAK
$19/PP

Flavored Syrups & Creamers

Rock Sugar

Swizzle Sticks

Cubed Sugars

Caramel & Chocolate Sauce

Almond Biscotti

Chocolate Covered Espresso Beans

Miniature Coffee Cakes

ENERGIZE BREAK
$21/PP

Gourmet Mixed Nuts

House-Made Venison Jerky

Dark Chocolate Bark

Whole Fresh Fruits

Coconut Water

Seasonal Smoothies

FRESH OFF THE VINE
$21/PP

Berry Mint Lemonade

Peach Iced Tea

Chile-dusted Fresh Fruit with Honey Yogurt

Chocolate Dipped Fruit Kabobs

Seasonal Fresh Whole Fruit & Wedges

Lemon Pie Shooters

Fresh Fruit Tarts

MILK & COOKIES
$21/PP

House-baked Cookies
Chocolate Chip, Snickerdoodle, Oatmeal, Peanut Butter, Oreos

Cookie Fudge

Assorted Milks

THE ASHEVILLE
$24/PP

Selection of 3 Local Beer or Local Craft Sodas

N/A Beer Option
Available Upon Request

Hop-Spiced Pretzel Bites

Beer Cheese Fondue

Lusty Monk® Mustard

CHOCOHOLIC BREAK
$22/PP

Chocolate Covered Strawberries

Chocolate Chunk Cookies

White & Black Cookies

Double Chocolate Brownies

Chocolate Mousse

Chocolate Cake Truffles

Chocolate Milk

TAKE A DIP
$23/PP

Chips
Spiced Kettle, Root Vegetable, Tortilla, Pita Chips

Dips
Chive Sour Cream,
Roasted Garlic Hummus,
Warm Queso, Fire Roasted Salsa

EURO BREAK
$24/PP

Domestic & Imported Artisan Cheeses

Cured Meats

Castelvetrano Olives

Marinated Olives

French Baguette

Fresh Grapes

TRAILSIDE BREAK
$26/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

Bohemian Breaks are priced on 45 minutes of service; replenishments of any menu items after 45 minutes are charged on consumption. 12 guest minimum.

BAKERY

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

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

KIND® BARS • $6/EACH

FRESH & LIGHT

ASSORTED WHOLE FRUIT • $4/EACH

INDIVIDUAL VEGETABLE CRUDITÉS • $6/EACH
Avocado Ranch Dip

INDIVIDUAL GREEK & FRUIT YOGURT • $6/EACH

SLICED FRESH FRUIT & BERRIES • $8/PP

FRUIT PARFAITS • $9/EACH
Ripe Berries & Greek Yogurt Layered with Fruit Purée & Granola

FRUIT KABOBS • $60/DOZ

COLD SNACKS

GOURMET ICE CREAM BARS • $7/EACH

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

BAR SNACK MIX • $4/PP

GOURMET MIXED NUTS • $6/PP

WARM PRETZEL BITES • $7/PP
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

MINI QUICHE • $85/DOZ
Country Ham, Thyme, Swiss Cheese

CHICKEN SALAD • $85/DOZ
Dried Fruit, Toasted Pita

DUCK VOL AU VENT • $92/DOZ

PORK RILLETTES • $92/DOZ
Baguette Crostini

CHICKEN SATAY • $94/DOZ
Peanut Sauce

BEEF TARTARE* CONE • $98/DOZ
Venison (+$12)
Local Wagyu (+$24)

BRESAOLA TORTELLINI • $98/DOZ
Whipped Ricotta Cream Cheese

MINI TENDERLOIN MEDALLION* • $118/DOZ
Pickled Mushroom, Glace De Viande

SEA

GOUGÈRES* • $98/DOZ
Smoked Salmon, Dill, Capers

MINI QUICHE • $98/DOZ
Crab Scallions

COCONUT SHRIMP • $105/DOZ
Horseradish Orange Glaze

POACHED BAY SCALLOPS • $105/DOZ
Fresh Herbs, Sherry Vinegar, Shaved Peppers

SHRIMP COCKTAIL • $105/DOZ
Horseradish Cocktail Sauce

MINI CRAB CAKES • $112/DOZ
Cajun Tartare

TUNA TARTARE* CONE • $112/DOZ
Lobster (+$12)

SEARED AHI TUNA* TACO • $116/DOZ

GARDEN

LENTIL SPOON • $78/DOZ
Ragout of French Lentil, Tubers, Squash, Sherry Vinaigrette

MINI QUICHE • $84/DOZ
Mushroom Duxelle Truffle, Gruyère

SEAWEED SALAD CONE • $84/DOZ

POLENTA CRISP • $84/DOZ
Tomato Jam, Parmesan, Basil

T.L.T. • $84/DOZ
House-made Tempeh Bacon, Cherry Tomato, Endive Spoon

SHAVED BEETS • $84/DOZ
Local Goat Cheese, Beet Reduction

CRISPY HOMINY CAKES • $90/DOZ
Pepper Jack Cheese, Kale Cilantro Chimichurri

PHYLLO BAKED BRIE • $96/DOZ
Raspberry

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BOHEMIAN DINNER BUFFETS

All Bohemian Dinner Buffets include Fresh Bread, Iced Tea and Coffee Service. Priced per person. All items are displayed for a maximum of 90 minutes to ensure health and safety standards.

SOUTHERN COMFORT • $96/PP

She-Crab Soup

Black Eyed Pea & Quinoa Salad
Bacon, Cucumber, Onion

Steamed Mussels
Roasted Tomato, Fennel Butter

Eastern Carolina Pulled Pork
12-Hour Smoked Pork, House-made BBQ Sauces, Potato Rolls

Smoked Chicken
Fried Okra, Vinegar Slaw

Low & Slow Beans

Collard Greens

Mac-n-Cheese

Corn on the Cob

Hush Puppies

Key Lime Pie

Chocolate Toffee Mousse Cake

DINNER AT THE CABIN • $102/PP

Black Eyed Pea Soup

Brussels Kale Slaw
Shaved Brussels, Kale, Cauliflower, Dried Fruits, Chopped Pecans, Sorghum Vinaigrette

BLT Spinach Salad
Cherry Tomato, Applewood Smoked Bacon, Creamy Celery Seed Dressing

Pecan Crusted Trout
Brown Butter, Lemon

Chicken Cassoulet
White Bean Ragout of Carrots, Celery, Onion, Bacon, Fresh Thyme

Chili Bar
Black Angus Ground Beef, Scallion, Cheddar Cheese, Sour Cream, Crispy Onion, Diced Tomato, Jalapeño

Herb Roasted Potatoes

Garlic Butter Green Beans

Banana Cream Pudding
Vanilla Wafers

Bourbon Pecan Pie
Vanilla Chantilly

TOUR OF ITALY • $112/PP

Minestrone Soup

Antipasti
Selection of Cured Meats & Cheeses, Artichokes, Roasted Peppers, Olives

Basil Grilled Vegetables
Aged Balsamic

Caesar Salad
Romaine, Parmesan

Shrimp Carbonara
Pancetta, Peas, Roasted Tomato

Chicken Piccata
Lemon Caper Sauce

Pork Saltimbocca
Sage Cream

Rosemary Roasted Potatoes

Garlic Roasted Broccolini

Tiramisu

Cannoli

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BOHEMIAN DINNER BUFFETS *(Continued)*

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TASTE OF THE YUCATÁN • $116/PP

Chilled Watermelon, Mango, & Pineapple
Chile Tajin®

Mixed Green Salad
Red Onion, Tomato, Cucumber, Shredded Carrots, Balsamic Vinaigrette

Mexican 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

Cinnamon Churros
Spiced Chocolate Ganache, Dulce De Leche

BAVARIAN BUFFET • $122

Beef & Barley Soup

German Potato Salad

Dilled Cucumber Salad

Butter Lettuce Salad
Hard Cooked Eggs, Gherkins, Bacon, Mustard Dill Vinaigrette

Pork Schnitzel
Fresh Lemon, Parsley

Bavarian Beef Roulade*
Bacon, Cornichons, Caramelized Onion, Served in its Gravy

Grilled Bratwurst
Caramelized Onion, Caraway Sauerkraut

Boiled Fingerlings
Garlic Dill Butter

Braised Red Cabbage

Black Forest Cake

Fruit Kuchen
Cinnamon Roasted Apples

BOHEMIAN CHOP HOUSE • $189/PP

Iceberg Wedge Salad
Smoked Bacon, Green Goddess Dressing, Baby Heirloom Tomatoes, Candied Walnuts, Bleu Cheese, Shaved Red Onion

Baby Spinach Salad
Shaved Fennel, Spiced Zaatar Crouton, Oranges, Local Goat Cheese, Citrus Vinaigrette

Horseradish Smashed Red Rose Potatoes

Garlic Butter Poached Asparagus

Honey & Sorghum Glazed Heirloom Baby Carrots

Select One:

Chilled Shrimp Cocktail
Jumbo Shrimp, Citrus Cocktail Sauce, Lemon, Old Bay

Oysters Rockefeller*
Oysters on a Half Shell, Parmesan Creamed Spinach, Bacon, Bourbon, Garlic Brioche Gratin

Select One:

Brick Pressed 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

Select Two:

Apricot Crème Brulee

Caramel Mousse Brownie

Red Velvet Cheesecake

Mini Pecan Tart

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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

$175 chef attendant fee required.

HERB ROASTED TURKEY • $250 *(Serves 20)*
Cranberry & Port Relish, Herb Aioli, Soft Rolls

CIDER HONEY PORK LOIN • $275 *(Serves 30)*
Apple & Rosemary Chutney, Soft Pretzel Rolls

ROASTED HONEY HAM • $300 *(Serves 30)*
Orange & Pomegranate Jus, Brioche Rolls

ROASTED SALMON FILET* • $325 *(Serves 15)*
Puff Pastry Encrusted Atlantic Salmon, Boursin Creamed Spinach & Arugula, Lemon Dill Crème Fraiche

ROASTED BEEF TENDERLOIN • $425 *(Serves 15)*
Bearnaise, Chimichurri, Bordelaise Sauce

ROASTED PRIME RIB* • $575 *(Serves 30)*
Herb Au Jus, Soft Rolls, Horseradish Aioli, Smoked Onion Marmalade, European Stone Ground Mustard

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BOHEMIAN DINNER BUFFET ENHANCEMENTS *(Continued)*

All items are displayed for a maximum of 90 minutes to ensure health and safety standards.

DISPLAYS

GARDEN ART • $32/PP
Vegetable Crudité in the Season, Squash & Zucchini, Edamame Hummus, Grilled Asparagus, Peppers, Balsamic Drizzle, Individual Petite Garden Salads, Apple Cider Vinaigrette, Creamy Blue Cheese Dressing

ARTISAN CHEESE DISPLAY • $36/PP
Goat Cheese, Cambozola, Whipped Feta, Manchego, Local Cheeses, Cornichons, Regional Chutney, Rustic Baguette, Flatbreads

STROZZAPRETI STATION • $36/PP
Roasted Red Pepper Arrabbiata, Basil Pesto, Traditional Carbonara

GNOCCHI BAR • $38/PP
Roasted Mushroom, Green Peas, Onions, Roasted Garlic Cream Sauce

TROUT & GRITS • $40/PP
Corn Dusted Trout, Stone Ground Grits, House-made Tasso Gravy

BOHEMIAN HUNT BOARD & LOCAL ARTISAN CHEESES • $42/PP
Prosciutto, Soppressata, Dried Cured Sausages, Goat Cheese, Cambozola, Whipped Feta, Local Cheese, Cornichons, Natural Castelvetrano Olives, Lingonberry, Antipasto, Rustic Baguette, Flatbreads

MAC & CHEESE BAR • $36/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

SHRIMP & GRITS BAR • $42/PP
Creole Spiced Shrimp, Adulah Grits, Spicy Tomato, Andouille Cream Sauce, Charred Corn, Bacon, Tomatoes, Spinach, Sautéed Mushrooms

TACO BAR • $42/PP
Carne Asada, Braised Chicken, Baja-Style Fish, Guacamole, Flour & Corn Tortillas, Cilantro Cream, Pico de Gallo

"ASHEVILLE" HOT CHICKEN & WAFFLES • $44/PP
Ghost Pepper Butter Hot Sauce, Fried Boneless Chicken Thighs, Fresh Black Pepper Waffles, Bourbon Sorghum Maple Syrup

SLIDER BAR* • $44/PP
Bison, Beef, Turkey, Brioche Bun, Lettuce, Tomato, Onion, Pickles, Tomato Jam, Peppercorn Steak Sauce, Horseradish Cream

CHILLED JUMBO SHRIMP • $48/PP
Served with Traditional Cocktail Sauce
(3) pieces per person

CRAB CAKE • $48/PP
Cajun Remoulade, Potato Rolls, Jalapeño Slaw

CHILLED SEAFOOD* • $54/PP
Smoked Salmon, Seasonal Oysters, Chilled Shrimp, Mignonette Sauce, Lemon Aioli, Traditional Cocktail Sauce

LOBSTER ROLLS • $54/PP
Maine Lobster, Griddled Split-Top Rolls

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BOHEMIAN PLATED DINNER

Each Bohemian Plated Dinner consists of three courses and includes fresh bread and coffee service. Priced per person.

FIRST COURSE *(Soup or Salad, Select One)*

SEAFOOD CHOWDER
Bacon, Potato, Roasted Red Pepper

ROASTED TOMATO SOUP
Fresh Basil, Parmesan Crostini

MINESTRONE
Basil Pesto, Sourdough Crouton

MUSHROOM BISQUE

KNIFE & FORK CAESAR
Baby Red & Green Romaine Hearts,
Roasted Grape Tomato, Parmesan Tuile

WEDGE SALAD
Cracked Pepper, Maple Bacon, Iceberg Lettuce,
Grape Tomato, Blue Cheese, Green Onion,
Herb Ranch

FIELD GREEN SALAD
Lola Rossa, Tango, Carrot, Tomato,
Mixed Local Romaine Lettuce, Cucumber,
Balsamic Herb Vinaigrette

TOMATO MOZZARELLA NAPOLEON
Balsamic Roasted Tomato, Fresh Mozzarella,
Parmesan Crisp, Pesto

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BOHEMIAN PLATED DINNER *(Continued)*

Each Bohemian Plated Dinner consists of three courses and includes fresh bread and coffee service. Priced per person.

SECOND COURSE *(Select One)*

LAND

ROASTED CHICKEN • $72/PP
Locally Selected Airline Breast, Roasted Mushroom, Red Wine Ragout

PROSCIUTTO WRAPPED PORK ROULADE • $82/PP
Wilted Garlic Kale, Fava Bean Ragout, Parmesan Risotto, Smoked Hock Jus

GRILLED STRIP STEAK* • $93/PP
Green Tomato Chimichurri, Yucca Wedges, Roasted Mini Pepper, Smoked Pepper Relish

RED WINE BRAISED BISON SHORT RIBS • $93/PP
Garlic, Zucchini & Squash Tart, Gremolata, Natural Jus

PETITE FILET MIGNON* • $102/PP
Caramelized Bacon & Onion Relish, Local Goat Cheese Polenta Cake, Oven Roasted Tomato, Red Wine Demi-Glace

SEA

LEMON GLAZED SALMON* • $72/PP
Braised Fennel, Charred Scallion Soubise

NORTH CAROLINA CATCH EN PAUPIETTE • $102/PP
Confit Fingerling Potato, Peppers, Squash, Fennel, Pressed Red Pepper-Basil Fumet

SEARED SCALLOPS PERSILLADE • $93/PP
Fresh Scallops, Sundried Tomato & Pea Risotto, Sherry-Crab Cream, Fine Herb Oil

GARDEN

ROASTED VEGETABLE TIAN • $62/PP
Portobello Mushroom, Ratatouille Vegetable, Tomato Fondue, Herb Oil

SEARED SWEET SOY GLAZED MARINATED TOFU • $62/PP
Stir Fry Vegetables, Lime Brown Rice

CREATE A DUO

Make any entrée a duo with these add-ons.

ROASTED CHICKEN • $14/PP

WILD SALMON • $16/PP

LUMP CRAB CAKES • $18/PP

LOCAL TROUT (5OZ) • $18/PP

PETIT FILET MIGNON* • $24/PP

MAINE LOBSTER TAIL • $MARKET PRICE/PP

DIVER SCALLOPS • $MARKET PRICE/PP

JUMBO PRAWNS • $MARKET PRICE/PP

SEA BASS • $MARKET PRICE/PP

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BOHEMIAN PLATED DINNER *(Continued)*

Each Bohemian Plated Dinner consists of three courses and includes fresh bread and coffee service. Priced per person.

THIRD COURSE *(Dessert, Select One)*

CHOCOLATE POT DE CRÈME
Preserved Orange, Toasted Hazelnut

SEASONAL COBBLER
Streusel Topping, Vanilla Bean Ice Cream

BLACK FOREST CAKE
Tart Cherry Compote

LEMON CURD TART
Chantilly, Raspberry Sauce

MOLTEN LAVA CAKE
Kahlua®, Caramel Sauce

CRÈME BRÛLÉE
Vanilla Bean, Fresh Berries

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DESSERT DISPLAYS

20 guest minimum.

BANANAS FOSTER STATION • $22/PP

Vanilla Bean Ice Cream
Requires a Chef Attendant & Fee, $175

BEIGNETS • $26/PP

Selection of Caramel, Chocolate, Strawberry Compote, Powdered Sugar, Cinnamon Sugar

TRIPLE CHOCOLATE MOUSSE • $26/PP

Dark, White, & Milk Chocolates

CREAM PUFFS • $26/PP

House-made Vanilla Pastry Cream

Vanilla Chantilly

Chocolate Filling

CUPCAKE BAR • $28/PP

Chocolate, Vanilla, Red Velvet Cake

Vanilla, Chocolate, Cream Cheese Frostings

Toppings: Raspberry Sauce, Caramel Sauce, Sprinkles, Chopped Nuts, Crushed Reese's® Peanut Butter Cups

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RECEPTION BEVERAGES

OPEN BAR

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

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

LUXURY
1 HOUR • $36
2 HOURS • $46
3 HOURS • $56
4 HOURS • $66
5 HOURS • $76

BEER & WINE
1 HOUR • $32
2 HOURS • $39
3 HOURS • $46
4 HOURS • $53
5 HOURS • $60

WINE

Premium
Riondo Prosecco
Grounded Wine Co. Sauvignon Blanc
Banshee Chardonnay
La Crema Rosé
Banshee Pinot Noir
Wente Cabernet Sauvignon

Luxury
Chandon Brut
Emmolo Sauvignon Blanc
Diatom Chardonnay
Whispering Angel Rosé
Bezel Pinot Noir
Collusion Cabernet Sauvignon

BEER
Domestic, Import,
& Craft Selections

HOST BAR

On consumption, plus service charge and tax.

LIQUORS
Premium • $15
Luxury • $17

CHAMPAGNE
Glass • $14
Bottle • $56

BEER
Domestic • $8
Import • $8
Local Craft • $8

NON-ALCOHOLIC
Sodas & Juices • $5
Mineral Waters • $5

CASH BAR

Prices include service charge and tax.

LIQUORS
Premium • $15
Luxury • $17

WINES | HOUSE WINE
Glass • $14
Bottle • $56

BEER
Domestic • $8
Import • $8
Local Craft • $8

NON-ALCOHOLIC
Sodas & Juices • $5
Mineral Waters • $5

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SPECIALTY BARS & BEVERAGE ENHANCEMENTS

BUBBLY BAR • $38/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 • $40/PP
Disaronno® Amaretto, Frangelico®, Kahlua®, Sambuca, Bailey's®

Deluxe Cordial Bar • $46/PP
Disaronno® Amaretto, Courvoisier®, Frangelico®, Kahlua®, Sambuca, Bailey's®, Port Wine

TASTE OF ASHEVILLE • $36/PP

Top Beer Selection of Up to 4 Local Beer Styles

BLOODY MARY BAR

Premium • $15/PP
Luxury • $17/PP

MIMOSAS

Fresh Orange, Peach or Pineapple

Premium • $15/PP
Luxury • $17/PP

COCKTAILS

Kessler Margarita • $MP/GAL

Paloma • $MP/GAL

Barrel Aged Old Fashioned • $MP/LITER BARRELS
Liter Barrels available 1lt, 3lt, 5lt

SANGRIA 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

RED WINE SANGRIA

Cabernet, Brandy, Peach Schnapps, Simple Syrup, Raspberry

Cabernet, Honey, Apple Schnapps, Simple Syrup, Ginger Ale

Malbec, Brandy, Triple Sec, Juice, Pineapple Juice

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

TABLESIDE WINE SERVICE
Tableside Wine Service is available in addition to a full bar; additional fees may apply. $38 corkage fee per bottle.

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PRE-FUNCTION BALLROOM

THE GRAND BOHEMIAN 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.

Contact our team at **gbasales@kesslerhospitality.com** to begin.