

## ***Southwestern Pharmaceutical Dinner Package***

### ***30-Minute Butler Passed hors d'Oeuvres Reception***

*Smoked Chicken Quesadilla with Salsa Fresca and Sour Cream*

*Griddled Corn Cake with Avocado Salsa*

*Tenderloin Tip and Black Bean Tostada with Goat Cheese*

### ***Dinner***

#### ***First Course***

*Salad – Spinach Salad with Sliced Mushrooms, Toasted Almonds, Grilled Red Onion,  
Orange Segments and Citrus-Chile Vinaigrette*

#### ***Entrée***

***For groups up to 25 guests - Choice of the following entrées:***

*Filet Mignon with Chipotle Bordelaise*

*Tequila Lime Grilled Salmon with Mango-Pineapple Salsa*

*Ancho Chile Rubbed Organic Chicken Breast with Tomatillo Salsa*

*Served with Green Chile Rice and Asparagus*

***For groups 30 guests and above - Choice of the following entrées:***

*Petite Filet Mignon and Tequila Lime Grilled Salmon*

*Petite Filet Mignon and Ancho Chile Rubbed Organic Chicken Breast*

*Vegetarian Entrées available upon request*

*Freshly Brewed Coffee, Decaffeinated Coffee and Townsend Tea Assortment*

#### ***Dessert***

*Chef's Trio Selection on a Painted Plate*

#### ***Beverages***

*Beer, Wine and Non-alcoholic Beverages*

**\$75 PACKAGE PRICE PER PERSON**

**\$95.40 TOTAL PRICE AFTER TAX AND GRATUITY**

*To book your upcoming event please contact Sherri Chmiel  
at 248-647-5482 or [schmiel@townsendhotel.com](mailto:schmiel@townsendhotel.com)*

*To book guestrooms please contact Kitty Adler  
at 248-642-5097 or [kadler@townsendhotel.com](mailto:kadler@townsendhotel.com)*