

Mediterranean Pharmaceutical Dinner Package

30-Minute Butler Passed hors d'Oeuvres Reception

*Falafel with Tahini Dipping Sauce
Spanakopita - Spinach and Feta Pie
Wild Mushroom Phyllo Cup*

Dinner

First Course

*Salad – Greek Salad with Romaine Hearts, Vine Ripe Tomatoes, Kalamata Olives, Cucumber,
Crumbled Feta and Greek Dressing*

Entrée

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

*Filet Mignon with Gorgonzola-Pine Nut Crust and Port Wine Demi-Glace
Pan Roasted Sea Bass with Tomato and Caper Gratin
Lemon, Garlic and Herb Roasted Organic Chicken Breast with Natural Jus*

Served with Orzo Pilaf and Lemon-Parmesan Asparagus

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

*Petite Filet Mignon and Pan Roasted Sea Bass
Petite Filet Mignon and Lemon, Garlic and Herb Roasted 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

<p>\$75 PACKAGE PRICE PER PERSON \$95.40 TOTAL PRICE AFTER TAX AND GRATUITY</p>

*To book your upcoming event please contact Sherri Chmiel
at 248-647-5482 or schmiel@townsendhotel.com*

*To book guestrooms please contact Kitty Adler
at 248-642-5097 or kadler@townsendhotel.com*