

Napa Valley Pharmaceutical Dinner Package

30-Minute Reception

*Butler Passed hors d'Oeuvres
Goat Cheese & Piperade Tartlet
Pan Seared Duck Breast & Olive Tapenade Crostini
Smoked Chicken Quesadilla with Pineapple and Cilantro Salsa*

Dinner

First Course

Salad - Grilled Eggplant & Vine Ripe Tomato Capresse with Fresh Mozzarella, Basil & Balsamic Gastrique

Entrée

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

*Filet Mignon with Cabernet Sauce
Roasted Stuffed Chicken Breast with Spinach & Boursin with Tarragon Mushroom Sauce
Grilled Pacific Salmon with Chardonnay, Artichoke & Fresh Dill Sauce*

Served with Green & White Asparagus and Roasted Fingerling Potatoes

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

*Petite Filet Cabernet and Pacific Salmon
Petite Filet Cabernet & Spinach & Boursin Stuffed Chicken with Tarragon Mushroom Sauce*

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*