

## ***Pacific Northwest Pharmaceutical Dinner Package***

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

*Miniature Crab Cake with Remoulade*

*Wild Mushroom Tartlet*

*Lemon Grass Beef on Wonton Chip*

### ***Dinner***

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

*Salad - Roasted Beets and Goat Cheese with Candied Walnuts,  
Petite Lettuces and Aged Sherry Vinaigrette*

#### ***Entrée***

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

*Filet Mignon with Cipollini Onion-Madeira Sauce*

*Pan Seared Pacific Halibut with Chanterelle-Sweet Corn Relish and Oregon Pinot Noir Sauce*

*Lemon and Herb Roasted Organic Chicken Breast with Natural Jus*

*Served with French Beans Almandine and Wild Rice Pilaf*

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

*Petite Filet Mignon and Pan Seared Pacific Halibut*

*Petite Filet Mignon and Lemon 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*

**\$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)*