

## ***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><b>\$75 PACKAGE PRICE PER PERSON</b> <b>\$95.40 TOTAL PRICE AFTER TAX AND GRATUITY</b></p>
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*To book guestrooms please contact Kitty Adler  
at 248-642-5097 or [kadler@townsendhotel.com](mailto:kadler@townsendhotel.com)*