

# ***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><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)*