

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