

## Banquet Menus 2010

### Breakfast Buffets

#### Continental Breakfast

*Assorted Chilled Fruit Juices to Include Apple, Orange, Pineapple, Grape and Cranberry  
Breakfast Breads and Pastries to Include Banana Bread, Pound Cake, Assorted Muffins and Danish  
Fruit Preserves and Butter  
Sliced Fresh Seasonal Fruits  
Freshly Brewed Coffee, Decaffeinated Coffee and Tea  
\$12.50*

#### American Breakfast

*Assorted Chilled Fruit Juices to Include Apple, Orange, Pineapple, Grape and Cranberry  
Breakfast Breads and Pastries to Include Banana Bread, Pound Cake, Assorted Muffins and Danish  
Fruit Preserves and Butter  
Sliced Fresh Seasonal Fruits  
Homemade Pancakes and Maple Syrup  
Fluffy Scrambled Eggs  
Bacon and Sausage  
Traditional Breakfast Potatoes with Fried Onions and Peppers  
Freshly Brewed Coffee, Decaffeinated Coffee and Tea  
\$18.95*

Omelet Station, Add \$4.00

*Omelets Prepared To Order with Variety of Fillings*

#### Bon Dia Breakfast

*Assorted Chilled Fruit Juices to Include Apple, Orange, Pineapple, Grape and Cranberry  
Sliced Fresh Seasonal Fruits  
Homemade Empañadas - Local Pastry Turnovers with Assorted Fillings  
Bagel Filled with Smoked Salmon and Cream Cheese  
Freshly Brewed Coffee, Decaffeinated Coffee and Tea  
\$16.95*

#### Simply The Best Breakfast

*Assorted Chilled Fruit Juices to Include Apple, Orange, Pineapple, Grape and Cranberry  
Breakfast Breads and Pastries to Include Banana Bread, Pound Cake, Assorted Muffins and Danish  
Fruit Preserves and Butter  
Sliced Fresh Seasonal Fruits  
Granola, Muesli, Assorted Yogurts, Fresh Milk and Dried Fruits  
Toasted Bagels and Flavored Cream Cheeses  
Mirror of Smoked Salmon, Cream Cheese, Onions and Capers  
Homemade Empanadas - Local Pastry Turnovers with Assorted Fillings  
Raisin Bread French Toast and Maple Syrup  
Fluffy Scrambled Eggs  
Bacon and Sausage  
Caribbean Breakfast Potatoes  
Freshly Brewed Coffee, Decaffeinated Coffee and Tea  
\$21.95*

Omelet Station, Add \$4.00

*Omelets Prepared to Order with Variety of Fillings*

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## Banquet Menus 2010

### Sunset Grille Brunch

\$38.00

#### Breakfast Station

*Breakfast Breads and Pastries to  
Include Banana Bread, Pound Cake,  
Assorted Muffins and Danish*

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*Scrambled Eggs  
Breakfast Sausage  
Bacon  
French Toast*

\*\*\*

*Smoked Salmon & Bagels Served with  
Capers, Lemons, Onions and Cream  
Cheese*

\*\*\*

*A variety of Seasonal Fresh Fruits that  
may include*

*Cantaloupe, Honeydew, Watermelon,  
Kiwi, Pineapple, Banana, and  
Strawberries*

\*\*\*

*Assorted Chilled Fruit Juices to Include  
Apple, Orange, Pineapple,  
Grape and Cranberry  
Coffee, Decaffeinated Coffee and Tea*

#### Entrées

*Grilled Chicken "Miami Spice" with  
Ginger, Mango and Coconut Cream*

\*\*\*

*Beef Tenderloin Tips in Mushroom  
Sauce*

\*\*\*

*Steamed Basmati Rice with Almonds*

\*\*\*

*O'Brien Breakfast Potatoes*

#### Desserts

*Resort-baked French Mini  
Pastries, Mousses, Cakes and  
Pies*

#### Salad Station

*Fresh Tuna Niçoise Salad with Green Beans  
and Red Potatoes in Light Olive Oil Dressing*

\*\*\*

*Mediterranean Ratatouille Salad with Egg  
Plant, Zucchini, Yellow Squash, Black Olives  
and Tomatoes, Tossed in Light Lemon  
Vinaigrette*

\*\*\*

*Asian Style Slaw with Shredded Red  
Cabbage and Carrots in Sesame Oil, Honey  
and Thai Chili Paste*

\*\*\*

*Sweet Potato and Ripe Plantain Salad with  
Sweet Pepper and Curry Mayonnaise*

\*\*\*

*Mixed Green Salad  
Assortment of Dressings*

#### Carving Station (Additional)

*Roast New York Sirloin of Beef Carved to Order,  
Served with Creamy Pesto Peppercorn Mayonnaise*

\$5.00 per person

#### Seafood Station (Additional)

*Peeled Shrimp, Oysters and Mussels on Ice with Lemons  
and Lime Wedges, Served with Cocktail Sauce  
Aruban Ceviche with Shrimp, Scallops, Calamari,  
Swordfish, Conch, Cilantro and Lime*

Add \$10.00 per person

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### Plated Breakfasts

*All plated breakfasts are served with assorted chilled fruit juices to include apple, orange, pineapple, grape and cranberry; coffee, decaffeinated coffee and tea; breakfast breads and pastries to include banana bread, pound cake, assorted muffins and danish, fruit preserves and butter*

#### Latin American Frittata

*Open-face Omelet with Fresh Vegetables*

*\$14.95*

#### Pancakes

*Choice of Regular, Banana, Apple or Blueberry  
Served with Butter, Powdered Sugar and Syrup*

*\$15.95*

#### Steak 'n Eggs

*Grilled Sirloin and Scrambled Eggs*

*\$20.95*

#### Caribbean Lobster a l'Americaine

*Scrambled Eggs Sautéed with Caribbean Lobster,  
Onions, Gouda Cheese and a Touch of Cognac  
Served in A Pastry Crust and  
Garnished with Fresh Fruit*

*\$20.00*

#### Pan Dushi French Toast

*Raisin Bread French Toast with Strawberry Sauce and  
Vanilla Chantilly Cream*

*\$15.95*

#### Traditional Eggs Benedict

*Served with Canadian Bacon and  
Hollandaise Sauce*

*\$16.95*

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## Banquet Menus 2010

### Buffet Lunch

*A minimum of 50 guests is required*

#### BBQ Lunch Buffet

*Red Bliss Potato Salad  
Mixed Garden Greens with  
Accompaniments and Assorted Dressings  
Fresh Seasonal Fruit Salad  
Red Beet Salad  
Penne Pasta Salad with Crab  
Assorted Rolls and Butter*

*From the Charcoal Grill:  
Caribbean-spiced Chicken Breast  
Barbeque Ribs  
Pan-fried Grouper in Creole Sauce  
BBQ Baked Beans*

*Key Lime Pie  
Carrot Cake  
Chocolate Cake*

*Coffee, Decaffeinated Coffee and Tea  
\$30.95*

#### Sunny Isle Salad Sensation Lunch Buffet

*Mixed Garden Greens with Accompaniments  
and Assorted Dressings  
Chicken Waldorf Salad  
Caribbean Sweet Potato and Almond Salad  
Cous Cous Salad with Sun Dried Tomatoes,  
Feta Cheese and Fresh Mint  
Niçoise Salad with Tuna, Potatoes, Green  
Beans, Onions and Black Olives  
Artichoke, Mushroom and  
Roasted Red Pepper Salad  
Marinated Seafood Salad  
with Fresh Lime and Cilantro*

*Sandwich Bar:  
Assorted Crusty Rolls, Rye Breads and French  
Baguettes  
Roast Beef, Honey Cured Ham, Turkey Breast,  
Swiss, Gouda and Provolone Cheese  
Lettuce, Tomato, Cucumber and Condiments*

*Mango Cheese Cake Squares  
Fudge Brownies  
Sliced Seasonal Fruits*

*Coffee, Decaffeinated Coffee and Tea  
\$27.95*

#### Beach Grille Lunch Buffet

*Caribbean Cole Slaw  
Penne Pasta Salad with Tuna  
Potato Chips  
Assorted Rolls and Butter*

*From the Charcoal Grill:  
All beef Kosher Hot Dogs  
Half-pound Hamburgers  
Caribbean-spiced Chicken Legs*

*Lettuce, Onion, Tomato, Cheese, Pickles,  
Sauerkraut, Mustard, Ketchup,  
Mayonnaise*

*Freshly-baked Chocolate Chip Cookies  
Pineapple Upside Down Cake  
Apple Cobbler*

*Coffee, Decaffeinated Coffee and Tea  
\$25.95*

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### Italianissimo Lunch Buffet

*Caesar Salad with Accompaniments:  
Tuna, Anchovies, Black Olives, Croutons,  
Parmesan and Caesar Dressing  
Marinated Grilled Vegetable Display with  
Balsamic Herb Vinaigrette  
Artichoke, Roasted Red Pepper  
and Portobello Salad  
Sliced Roma Tomatoes with Mozzarella and  
Pesto Vinaigrette  
Antipasto Display with Prosciutto,  
Salami and Capicola  
Resort-baked Focaccia Bread  
Fried Breadsticks with Garlic Cream Cheese*

*Minestrone Della Casa*

*Penne Pasta with Garlic and Spinach  
Tossed in Parmesan Cream  
Cheese Tortellini with Sundried Tomatoes,  
Diced Chicken and Asparagus in White Wine  
and Pink Peppercorn Sauce  
Veal Picatta with Lemon, Butter and Capers  
Saffron Risotto with Mushrooms*

*Homemade Tiramisu  
Biscotti Cookies*

*Macédoine of Melons, Bananas, Mango, Apple  
and Pears In Natural Juices*

*Coffee, Decaffeinated Coffee and Tea*

**\$34.95**

### Deli Lunch Buffet

*Pasta Salad  
Caribbean Cole Slaw  
Roma Tomatoes, Roasted Red Onions  
and Manchego Cheese in Herb  
Vinaigrette  
Mixed Garden Greens with  
Accompaniments and  
Assorted Dressings*

*Lettuce, Tomato, Onion and Dill Pickles  
Spicy Mustard, Mayonnaise and Pesto  
Aioli*

*Roasted Beef, Turkey Breast, Smoked  
Ham, Corned Beef,  
Pastrami, Capicola and Tuna Salad  
Kosher Rye, Assorted Deli Rolls and  
White Wheat Bread*

*Mango Cheesecake, Chocolate Rum  
Brownies, Tropical Fruit Salad*

*Coffee, Decaffeinated Coffee and Tea*

**\$28.95**

### Tex Mex Lunch Buffet

*Southwestern Caesar Salad with Grilled  
Chicken Breast  
Black Bean, Red Onion and  
Roasted Peppers Salad  
Mixed Garden Greens with Accompaniments  
and Assorted Dressings  
Guacamole, Pico De Gallo, Crisp Tortilla  
Chips*

### Fajita Bar

*Crisp Corn Tacos and Soft Flour Tortillas  
Spiced Shredded Beef  
Chicken with Onions and Peppers  
Shredded Iceberg Lettuce, Cheddar Cheese,  
Diced Tomato, Onion, Pickled Jalapeno  
Peppers and Sour Cream*

*Pan-fried Red Snapper  
Campfire Pinto Beans  
Tex Mex Rice*

*Arroz con Leche - Rice Pudding  
Caramel Flan  
Churros*

*Coffee, Decaffeinated Coffee and Tea*

**\$29.95**

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## Banquet Menus 2010

### Appetizers, Salads and Soups

*Chilled Asparagus on Greens with  
Hazelnut Vinaigrette*  
\$7.50

*Tex Mex Eggroll with  
Black Beans, Chicken and Avocado  
Wrapped in Tortilla Crust*  
\$9.95

*Caesar Salad with Croutons,  
Parmesan and Caesar Dressing*  
\$6.25

*Mixed Seasonal Greens with  
Julienne Vegetables and Balsamic  
Vinaigrette*  
\$6.50

*Cream of Broccoli with Leeks and  
Cheddar Cheese*  
\$6.25

*Aruban Conch Chowder*  
\$6.25

### Plated Luncheons

*All lunches include Chef's choice of accompaniments,  
coffee, decaffeinated coffee and tea*

### Hot Main Course

*Pan Fried Caribbean Snapper with  
Black Bean and Papaya Salsa*  
\$19.95

*Grilled Breast of Chicken with Curry Coconut Cream of  
Pineapple, Served with Pistachio Nut Rice*  
\$19.95

*Tortellini Matteo with Cheese Tortellini, Chicken,  
Sundried Tomatoes and Asparagus  
in Parmesan Pink Peppercorn Cream*  
\$17.95

*Grilled Filet Mignon with a Classic Béarnaise Sauce,  
Served with Garlic Herb-roasted Red Bliss Potatoes*  
\$23.50

*Jumbo Shrimp Provençale  
Sautéed with Tomatoes Concassé, Garlic and Provencal  
Herbs, Served with Saffron Rice and Mussels*  
\$19.95

### Desserts

*Caribbean Key Lime Pie*  
\$5.50

*Homemade Tiramisu*  
\$5.75

*Apple Strudel with Vanilla  
Sauce*  
\$5.75

*Passion Fruit  
Cheese Cake*  
\$5.50

*Mango Mousse Fantasy  
with Black Currant Coulis*  
\$5.75

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### Cold Lunch Platters

*All cold lunches include coffee, decaffeinated coffee and tea*

#### Caribbean Lobster Festival

*Half Caribbean Lobster Stuffed with Lobster Salad,  
Served with Gorgonzola, Pear, and Pecans on a Bed of Lettuce and  
Sprinkled with Raspberry Vinaigrette  
\$28.50*

#### Sandwich Sensation

*Mini Poppy Seed Roll with Filet Mignon, Lettuce, Tomato and Pesto Aioli  
Grilled Caribbean Spiced Chicken Breast with  
Mango Mayonnaise on a Whole Grain Roll  
Brie Baguette with Lettuce, Tomato and shredded Carrots  
Garnished with Caribbean Cole Slaw  
\$19.95*

#### Chef's Favorite

*Sliced Tenderloin of Beef with Cognac-scented Pesto and Green  
Peppercorn Cream on a Freshly Baked Roll  
Chips and Potato Salad  
\$19.50*

#### Trio of Gourmet Sandwiches

*Lobster Club Sandwich on Brioche  
Stack of Grilled Vegetables Layered with Hummus on Baguette  
Filet Mignon on Focaccia with Lettuce, Tomato and Basil Dijon Sauce  
Red Beet Salad and Cole Slaw  
\$22.95*

### Boxed Lunches

*You may select a combination of these sandwich menus*

#### Turkey and Ham and Cheese

*Flour Tortilla rolled with Turkey, Bacon, Lettuce, Tomato and  
Mayonnaise  
Virginia Ham and Gouda Cheese on a Dutch Roll with Stone-  
ground Mustard Sauce*

*Whole Fresh Fruit, Potato Chips  
Soft Drink  
\$18.50*

#### Chicken and Tuna

*Sliced Grilled Chicken Breast with Herb Cream Cheese on a  
Crusty Roll  
Pita Pocket with Tuna, Alfalfa Sprouts and Tomato*

*Whole Fresh Fruit, Potato Chips  
Soft Drink  
\$18.50*

#### Beef and Brie

*Tenderloin of Beef on a Poppy Seed Roll with Lettuce,  
Tomato and Basil Dijon Sauce  
Baguette with Grilled Vegetables and Brie Cheese,  
Served with Garlic Aioli Mayonnaise*

*Whole Fresh Fruit, Potato Chips  
Soft Drink  
\$18.50*

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## Banquet Menus 2010

### Plated Dinners

*A three course selection is required for plated dinners.  
Served with coffee, decaffeinated coffee and tea*

#### Appetizers

*Chilled Jumbo Shrimp  
Served with Lime and Lemon Wedges  
Horseradish Cocktail Sauce  
\$12.95*

*Smoked Salmon Terrine  
Layered with Herb Cream Cheese and Fresh Spinach  
Served with Mango Chutney  
\$11.95*

*Portobello Tower  
Stacked Grilled Vegetables served with Mesclun Greens  
Sprinkled with Balsamic Vinaigrette  
\$9.95*

*Lobster and Crab Cakes  
Served with Vanilla Mango Remoulade  
\$13.50*

*Crispy Soft Shell Crabs a la Sunset Grille  
Served with Southwest Salsa and Passion Fruit Remoulade  
\$13.50*

*Chicken in Puff Pastry  
Filet of Chicken with Sundried Tomatoes and Asparagus  
Served with a Light Chive Cream Sauce  
\$11.95*

#### Soups and Salads

*Cactus Soup  
Cream of Potato and Leek with Essence of Cactus  
Served in an Actual Barrel of Aruban Cactus  
\$11.50*

*Caribbean Lobster Bisque with Chunks of Lobster, Cream and Brandy  
\$11.50*

*Cuban Black Bean Soup with a Touch of Sour Cream,  
Cilantro and Lime  
\$8.95*

*Cream of Broccoli with Leek and Cheddar Cheese  
\$8.95*

*Caesar Salad with Croutons, Parmesan and Caesar Dressing  
\$9.95*

*Caprese Salad with Roma Tomatoes, Mozzarella  
and Pesto Vinaigrette  
\$9.95*

*Spinach Salad with Red Onions, Crisp Bacon, Pine Nuts,  
Sundried Tomatoes and Blue Cheese Crumbles  
Sprinkled with Raspberry Vinaigrette  
\$9.95*

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## Banquet Menus 2010

### Plated Dinners

*A three course selection is required for plated dinners.  
Served with coffee, decaffeinated coffee and tea*

#### Main Courses

*Baked Sea Bass with Soy Sesame Garlic Sauce  
Served on a Bed of Spinach and Saffron Rice  
\$28.95*

*Pistachio Nut-crusted Grouper with  
Tropical Fruit Relish and a Light Saffron Cream Sauce  
Served with Mushroom Risotto and Fresh Vegetables  
\$26.50*

*Grilled Breast of Chicken and Jumbo Shrimp  
Served with a Citrus Beurre Blanc Sauce  
and Chef's Choice of Accompaniments  
\$28.95*

*Herb- and Mustard-crusted Rack of Lamb with Minted Demi-glace  
Served with Roasted Rosemary Potatoes and Fresh Vegetables  
\$33.50*

*Grilled Filet Mignon with Green Pepper Corn Brandy Cream Sauce  
Served with Scalloped Potatoes and Fresh Vegetables  
\$35.95*

*Roasted Prime Rib au Jus  
Served with Horse Radish Cream and a Twice-baked Potato  
stuffed with Sour Cream, Cheddar and Bacon  
\$32.50*

#### Surf & Turf Main Course

*In order to please all of your guests, you may consider serving  
Surf & Turf, offering the best of both worlds.*

*Pistachio-crusted Grouper with Saffron Sauce  
and Petit Filet Mignon with Wild Mushroom Sauce  
Served with Pesto Mashed Potatoes and Fresh Vegetables  
\$51.95*

*Norwegian Salmon Filet with Dill Sauce  
and Petit Filet Mignon with Green Peppercorn Sauce  
Served with Scalloped Gorgonzola Potatoes and Fresh Vegetables  
\$49.50*

*Petite Filet Mignon with Red Wine Sauce  
and Stuffed Caribbean Lobster  
Served with Pommes au Gratin and Fresh Vegetables  
\$58.00*

*Dry-aged, Nebraska Black Angus grade beef upgrade available for an additional \$8.50 per person*

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### Desserts

*Please contact Convention Services for your custom-chocolate logo with dessert. An additional fee will apply.*

*Strawberry Mousse Cake  
With a Chocolate Swirl  
\$6.75*

*Chocolate Pound Cake  
Layered with Banana Ice Cream and Served with  
Mango Compote and Cinnamon  
Crème Fraiche  
\$6.75*

*Pina Colada Cheese Cake  
With Kahlua and Pineapple  
\$6.75*

*Triple Chocolate Torte with  
Shaved White Chocolate,  
Dark Chocolate Ganache and  
Milk Chocolate Butter Cream  
\$6.75*

*Tiramisu  
Lady Fingers, Mascarpone Cheese and Chocolate  
\$6.75*

*Aruban Quesillo  
Served in Caramel Orange Sauce  
\$5.75*

*Macedonia Fresh Fruit Cocktail with Mint  
5.75*

*Apple Cinnamon Strudel with Vanilla Sauce  
6.75*

*Bourbon Pecan Chocolate Ganache Cake  
\$6.75*

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### Dinner Buffets

*A minimum of 50 guests is required*

#### BBQ Buffet

*Traditional Potato Salad  
Mixed Garden Greens with Accompaniments  
and Assorted Dressings  
Roma Tomatoes, Red Onions, Balsamic Vinaigrette  
Carrot Raisin Salad  
Pasta and Crab Salad with Diced Vegetables  
Corn and Black Bean Salad  
Jalapeno Corn Bread  
Assorted Rolls and Butter*

*Grilled Sirloin Steak with Horseradish Green  
Pepper Corn Cream Sauce  
Pork Spare Ribs with a Tangy BBQ Sauce  
Pan-fried Mahi Mahi with Citrus Herb Butter Sauce  
BBQ Caribbean-spiced Jerk Chicken  
Corn on the Cob  
Island Fried Rice  
Baked Beans*

*Coconut Cake  
Key Lime Pie  
Caribbean Carrot Cake  
Apple Coblér*

*Coffee, Decaffeinated Coffee and Tea*

*\$48.95*

#### Aruban Buffet

*Waldorf Chicken Salad  
Sweet Potato Salad  
Aruban Ceviche: Shrimp, Scallops, Calamari, Swordfish, Conch,  
Cilantro and Lime  
Dill-marinated Cucumbers  
Mixed Garden Greens with Accompaniments  
and Assorted Dressings*

*Johnny Cakes*

*Caribbean Snapper with Creole Sauce  
Pork Saté with Peanut Sauce  
Caribbean Beef Pepperpot  
Grilled Breast of Chicken with Black Bean Papaya Relish  
Fried Sweet Plantain  
Rice and Red Beans  
Mixed Fresh Vegetables*

*Tropical Fruit Salad  
Pistachio Cake  
Butter Cake  
Quesillo/Flan*

*Coffee, Decaffeinated Coffee and Tea*

*\$45.95*

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### Caribbean Clambake

*Display of Shrimp and Mussels on Ice with Lime and Lemon Wedges, Cocktail Sauce and Mango Tartar Sauce  
Aruban Ceviche: Shrimp, Scallops, Calamari, Swordfish, Conch, Cilantro and Lime*

*Mixed Garden Greens with Accompaniments and Assorted Dressings  
Grilled Vegetable and Pasta Salad with Pesto Vinaigrette  
Napa Cabbage Pineapple Slaw  
Artichokes, Red Pepper and Asparagus Salad with Balsamic Vinaigrette*

*Chicken Française with Butter, Lemon and Capers  
Grilled Snapper with Corn, Tomato, Onion Relish  
Caribbean Shrimp and Scallop Paella  
Aruban Fisherman Stew with Clams and Mussels  
Boiled Red Bliss Potatoes with Butter, Parsley and Garlic  
Mixed Fresh Vegetables*

*Assorted Mini Pastries  
Key Lime Pie  
Quesillo  
Pineapple Upside-Down Cake*

*Coffee, Decaffeinated Coffee and Tea*

*\$66.00*

*Add 6 oz. Caribbean Lobster Tails for an additional \$12.50 per person*

### Texas Cookout

*Southwest Caesar Salad  
Cilantro Cole Slaw  
Sweet Potato and Roasted Pepper Salad  
Baby Corn and Black Bean Salad  
Mixed Garden Greens with Accompaniments and Assorted Dressings*

*Crisp Corn Tortilla Chips, Guacamole and Pico de Gallo  
Jalapeño Corn Bread  
Assorted Rolls and Butter*

*Grilled T-bone Steak  
Honey-glazed Roasted Chicken Legs  
Cornmeal Fried Catfish with Lime Sour Cream Sauce  
Bunkhouse Chilli, Cheddar Cheese and Sour Cream  
Boiled Corn on the Cob  
Campfire Mashed Potatoes with Bacon and Cheese*

*Apple Pie  
Peach Cobbler  
Cherry Tart  
Pumpkin Bread Pudding*

*Coffee, Decaffeinated Coffee and Tea*

*\$52.95*

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### Around the World in 90 Minutes

#### Mediterranean Station

Roma Tomatoes and Mozzarella Salad with Pesto Vinaigrette  
Salad Niçoise; Red Skin Potatoes, Green Beans, Tuna, Onions and Olives  
Tomato, Herb and Olive Salsa with Toasted Focaccia  
Cheese Tortellini with Spinach Mushroom Sauce  
Paella Valenciana with Chicken, Mussels and Shrimp  
Assorted French Pastries and Macedonia of Fruits

#### Caribbean Station

Aruban Ceviche: Shrimp, Scallops, Calamari, Swordfish,  
Conch, Cilantro and Lime  
Marinated Cucumbers with Onions and Cilantro  
Red Snapper in Creole Sauce  
Keshi Yena: Chicken Creole with Gouda Cheese  
Johnny Cakes and Fried Sweet Plantain  
Quesillo and Pineapple Upside Down Cake

#### Oriental Station

Salad of Julienne Vegetables with Peanut Ginger Dressing  
Display of Assorted Sushi, Soy Sauce, Wasabi, Pickled Ginger  
Pork Saté with Coconut Peanut Sauce  
Beef Tenderloin Strips Stir-fried with Broccoli, Onions, Cashews and Oyster  
Sauce  
Steamed Jasmine Rice and Shrimp Toast  
Rice Pudding with Mango and Fortune Cookies

Coffee, Decaffeinated Coffee and Tea

\$63.00

Please contact Convention Services for customized messages in the fortune  
cookie, additional fee will apply

### Gala Dinner Buffet

Smoked Salmon with Onions, Capers, Lemon Wedges  
and Roasted Red Pepper Aioli  
Poached Shrimp on Ice, Lemons Wedges  
and Cocktail Sauce  
Selection of House Pâté with Gourmet Crackers  
Assortment of Homemade Sushi Rolls,  
Pickled Ginger and Wasabi

Mixed Garden Greens with Accompaniments  
and Assorted Dressings  
Chilled Poached Asparagus in Hazelnut Vinaigrette  
Marinated Artichoke Hearts, Roma Tomatoes  
and Fresh Basil  
Tray of Grilled Vegetables garnished with  
Hummus and Goat Cheese

Roasted Tenderloin of Beef Carved To Order  
Served with Béarnaise Sauce  
Rack of Australian Lamb Rubbed with Honey,  
Thyme and Mustard  
Sautéed Breast of Chicken Stuffed with Lobster and Crab  
with Saffron Beurre Blanc Sauce  
Tangerine-marinated Tuna Teriyaki  
Pommes Gratin  
Wild Mushroom Risotto  
Fresh Seasonal Vegetables

French Pastries: Profiteroles, Chocolate Éclairs,  
Millefeuille and Moca Gateau  
Chocolate-dipped Strawberries

Coffee, Decaffeinated Coffee and Tea

\$79.00

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### Cocktail Reception Hors D'oeuvres

*Can be butler passed or served buffet style*

#### Ruby Selection

##### Cold

*Coronets of Genoa Salami with Herb Garlic  
Cream Cheese*

\*\*\*

*Curried Shrimp Salad on Crouton*

\*\*\*

*Devilled Eggs with Olives, Onion  
and Cilantro*

\*\*\*

*Mini Pita Bread with Hummus and Grilled  
Vegetables*

\*\*\*

*Smoked Salmon on Cucumber with Citrus  
Sour Cream Caviar*

##### Hot

*Caribbean Chicken Wings*

\*\*\*

*Conch Fritters and Mango Cocktail Sauce*

\*\*\*

*Leek and Mushroom Quiche*

\*\*\*

*Sweet Thai Chili Chicken Skewer*

\*\*\*

*Sausage and Pesto Puff Pastry*

\$19.50

#### Sapphire Selection

##### Cold

*Medallion of Lobster with Papaya  
Remoulade on Toast*

\*\*\*

*Beef Boursin Canapé*

\*\*\*

*Assorted Crudité Canapés*

\*\*\*

*Crab Salad Cream Profiteroles*

\*\*\*

*Tex Mex Pinwheel*

##### Hot

*Spicy Chicken Crisps*

\*\*\*

*Spinach and Feta Cheese in Pastry*

\*\*\*

*Seafood Fritters with Tartar Sauce*

\*\*\*

*Grilled Beef and Vegetable Skewers*

\*\*\*

*Grouper Fingers with Tartar Sauce*

\$23.50

#### Emerald Selection

##### Cold

*Mango and Crabmeat Crouton*

\*\*\*

*Grilled Vegetable Brochette with  
Mozzarella and Balsamic Vinaigrette*

\*\*\*

*Parma Ham and Green Asparagus  
Roulade with Mustard Cream Cheese*

\*\*\*

*Shrimp Cocktail Skewer with Cocktail  
Sauce*

\*\*\*

*Honey-Orange Grilled Chicken Canapé*

##### Hot

*Caribbean Seafood Strudel with Herbs*

\*\*\*

*Surf and Turf Brochettes*

\*\*\*

*Grilled Baby Lamb Chops with Honey  
Thyme Sauce*

\*\*\*

*Mushroom Caps Stuffed with  
Crab and Spinach*

\*\*\*

*Bacon-wrapped Scallops*

\$28.50

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## Banquet Menus 2010

### Additional Cocktail Reception Items

The following specialty items may only be ordered as a supplement to our cocktail reception hors d'oeuvre selections. **They are not available independently.**

#### Seafood Station

Display of Peeled Shrimp, Mussels and Oysters, Served with Lemon Wedges, Cocktail Sauce and Remoulade  
\$17.00

#### Mediterranean Station

Anti Pasto Platter with Prosciutto, Melon, Mozzarella, Salami, Roasted Red Peppers and Artichokes

Tomato, Herb and Olive Salsa  
with Toasted Focaccia

Tortellini with Chicken, Asparagus, Sundried Tomatoes in a Parmesan Cream Sauce  
\$11.95

#### Oriental Station

Display of Assorted Sushi, Soy Sauce, Wasabi and Pickled Ginger

Beef Tenderloin Strips Stir-fried with Broccoli, Onions, Cashews and Oyster Sauce  
\$12.95

#### Mashed Potato Cocktail Station

Garlic, Regular and Spinach Mashed Potatoes, Served with Choice of Toppings to include Crisp Bacon Bits, Chives, Mushrooms, Ham, Onions and Cheddar Cheese  
\$8.50

#### Carving Stations

All Carving Stations include Cocktail Rolls and Condiments. There is an additional carver fee of \$65.00 per carver.

#### Roasted Bone-in Smoked Virginia Ham

Dijon Mustard  
\$6.50

#### Tenderloin of Beef

Green Peppercorn Horseradish Pesto Cream  
\$9.50

#### Rack of Australian Lamb

Mustard and Herb Crusted with Mint Jelly  
\$9.50

#### Roasted Breast of Turkey

Served with Cranberry Compote  
\$7.50

#### Displays

#### Mirror of Sushi

Assorted Vegetable and Fish Sushi  
With Soy Sauce, Wasabi and Pickled Ginger  
\$8.95

#### Cheese Display

Variety of Imported Cheeses Served with French Bread and Crackers  
\$6.95

#### Crudit  Tray

Served with Assorted Dressings and Dips  
\$5.50

#### Smoked Salmon Display

Fresh Norwegian Smoked Salmon Served with Traditional Accompaniments of; Chopped Eggs, Capers, Chopped Onions, Lemon Wedges and Parsley  
\$9.95

#### Chips Nuts and Dip

Tortilla Chips, Guacamole, Pico De Gallo  
Plantain Chips with Sweet Chili Dip  
Assorted Nuts and Trail Mix  
\$5.50

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## Banquet Menus 2010

### Refreshment Breaks

*The following menus are based on half hour consumption*

#### The AM Break

*Breakfast Breads and Pastries to Include Banana Bread, Pound Cake, Assorted Muffins and Danish  
Freshly-brewed Coffee,  
Decaffeinated Coffee and Tea  
\$8.95*

#### The PM Break

*Assortment of Freshly Baked Cookies  
Freshly-brewed Coffee,  
Decaffeinated Coffee and Tea  
\$8.95*

#### Sugar, Sugar

*Fresh Resort-baked Cookies  
Variety of Chocolate Bars and Hard Candies  
Assorted Sodas  
Freshly-brewed Coffee,  
Decaffeinated Coffee and Tea  
\$10.50*

#### Dunkin Donuts Break

*Assorted Chilled Fruit Juices to Include Apple, Orange, Pineapple, Grape and Cranberry  
Selection of Fresh Dunkin Donuts  
Freshly-brewed Coffee, Decaffeinated Coffee and Tea  
\$10.50*

#### Healthy Break

*Assorted Chilled Fruit Juices Including Apple, Orange, Pineapple, Grape and Cranberry  
Individual Plain and Fruit Yogurts  
Fruit Skewers  
Granola Bars and Bran Muffins  
Freshly-brewed Coffee, Decaffeinated Coffee and Tea  
\$10.25*

#### Fifth Avenue Rush Hour

*Assorted Chilled Fruit Juices to Include Apple, Orange, Pineapple, Grape and Cranberry  
Toasted New York-style Bagels  
Two Flavored Cream Cheeses  
Smoked Salmon with Traditional Accompaniments; Chopped Eggs, Capers, Chopped Onions, Lemon Wedges and Parsley  
Freshly-brewed Coffee, Decaffeinated Coffee and Tea  
\$13.50*

#### La Vida Loca

*Assorted Chilled Fruit Juices to Include Apple, Orange, Pineapple, Grape and Cranberry  
Pastechis and Empanadas with Assorted Meat and Cheese Fillings  
Sliced Seasonal Fresh Fruit  
Freshly-brewed Coffee, Decaffeinated Coffee and Tea  
\$10.95*

#### Tee Time

*Assorted Deluxe Finger Sandwiches  
Mirror of French Mini Pastries  
Assorted Chilled Fruit Juices to Include Apple, Orange, Pineapple, Grape and Cranberry  
Assortment of Sodas  
Freshly-brewed Coffee, Decaffeinated Coffee and Tea  
\$13.75*

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*Banquet Menus 2010*

**Banquet Open Bars**

<b>Brands</b>	<b>House</b>	<b>Premium</b>	<b>Super Premium</b>
<b>Rum</b>	Bacardi Light	Bacardi Gold and Light	Bacardi Black and Light
<b>Vodka</b>	Stolichnaya	Absolut	Grey Goose
<b>Gin</b>	Gordon's	Tanqueray	Bombay Sapphire
<b>Scotch</b>	Dewar's	JW Black	Chivas Regal
<b>Whiskey</b>	Seagram's 7	Seagram's VO	Crown Royal
<b>Bourbon</b>	Jim Beam	Jack Daniel's	Maker's Mark
<b>Tequila</b>	Cuervo Gold	Cuervo Gold	Cuervo 1800
<b>Cognac</b>	Hennessy VS	Hennessey VSOP	Remy VSOP
<b>Beers</b>	Polar and Balashi	Heineken, Bud Light and Budweiser	Heineken, Bud Light, Budweiser and Corona
<b>Red &amp; White Wine*</b>	Trinity Oaks	Trinity Oaks	Trinity Oaks
<b>Rosé</b>	Beringer	Beringer	Beringer
<b>1<sup>st</sup> Hour</b>	\$16.95 Per Person	\$18.95 Per Person	\$20.95 Per Person
<b>Additional Hour</b>	\$9.95 Per Person	\$10.95 Per Person	\$11.95 Per Person

\*The following wines are available depending on category: Cabernet Sauvignon, Merlot, Chardonnay

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## Banquet Menus 2010

### Banquet Bar on Consumption

<b>Beverages</b>	<b>Hosted Bar</b>	<b>Cash Bar</b>
House Brand Liquors	\$5.75	\$6.00
Premium Brand Liquors	\$6.75	\$7.00
Super Premium Brand Liquors	\$6.95	\$7.25
Frozen Specialty Drinks	\$6.95	\$7.25
Domestic Beers: Amstel, Balashi and Amstel Bright	\$4.00	\$4.25
Imported Beers: Budweiser, Bud Light and Corona	\$4.75	\$5.00
House Wine	\$5.75	\$6.00
Soft Drinks	\$2.00	\$2.25
Mineral Water (Bottled Water and Perrier)	\$2.75	\$3.00
Juices (Orange, Pineapple, Grapefruit, Cranberry, Tomato, Fruit Punch)	\$3.00	\$3.25
*Bar set-up Fee (per bar, per function)	\$ 35.00	\$ 35.00
*Bartender Fee (per bartender, per function)	\$70.00	\$70.00
*Cashier Fee (per cashier, per function)	N/A	\$50.00

\*The resort will apply bartender, cashier and bar set-up fee's for hosted and cash bars.

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## Banquet Menus 2010

### Banquet & Catering Policies

#### Menu Selection

The Executive Chef can tailor a specialty menu for any occasion. It is not permitted to bring any food or beverage item to a function at the Radisson. The menu selections should be submitted to the Catering Office no later than two weeks prior to the event; otherwise specific items cannot be guaranteed. Plated Lunch and Dinner function menu selections must include at least one appetizer, one entrée and one dessert. Current prices are indicated on the enclosed menus. The pricing is subject to change without prior notice based on a proportionate increase in foods or beverage costs, and/or operating costs existing on the date of the scheduled function. All food and beverage items are subject to 17% service charge. The Radisson requires a minimum of 50 guests to provide a buffet meal. Should the group's actual count fall below this amount, the resort will charge this minimum regardless of attendance.

#### Children's Policy

Children accompanying parents at Radisson events will receive the following discounts on food and beverage items: Less than 4 years-old, no charge; 5-12 years-old, 50% discount.

#### Decorations and Entertainment

Fresh floral centerpieces, ice carvings, cooking demonstrations, musical groups, Limbo dancers, photographers, and any other types of entertainment may be coordinated through the Catering Manager. The Resort will not allow the affixing of anything to the walls, floors or ceilings of the meeting rooms with pins, nails or staples. Standard tablecloths and napkins are provided for all events. Please check with your Catering Manager for additional specialty colors and prices. The Resort policy with regard to live music is that it ends at 11:00 PM for outside functions, and at 12:00 AM for inside functions. The Resort reserves the right to approve the usage of any form of pyrotechnics, fireworks or smoke-generating machines. All entertainment needs to be handled by the Resort.

#### Security

The Resort will not assume responsibility for the damage or loss of any merchandise or articles left in the function rooms prior to or following the event. Arrangements for security of exhibits, merchandise, or articles set for displays must be made with the Catering Office prior to the event. The Resort reserves the right to require the Host to provide additional security at any event it deems necessary.

#### Guarantees

At least 72 hours before the event, the group must inform the Catering contact person of the guaranteed attendance for all food and beverage functions. In the event that the group does not provide a guarantee of attendance, the resort will automatically use the anticipated number of attendees provided by the group to determine the charges for which the group will be fully responsible.

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