

Breakfast

All Breakfast will include Freshly Brewed Coffee, Decaf Coffee, Assorted Teas, Assorted Chilled Juices, 2% Milk, and Skim Milk

Radisson Continental

*Radisson Bakery Basket to Include;
Freshly Baked Muffins, Croissants,
Danishes, Assorted Fresh Bagels with
Cream Cheese, Sweet Butter and Preserves
Assorted Cold Cereal and Granola, Assorted
Yogurts and Sliced Seasonal Fresh Fruit*

@ \$15.95++ per person

Radisson Grande Continental

*Radisson Bakery Basket to Include;
Freshly Baked Muffins, Croissants,
Danishes, Assorted Fresh Bagels with
Cream Cheese, Sweet Butter and Preserves
Assorted Cold Cereal and Granola, Assorted
Yogurts and Sliced Seasonal Fresh Fruit*

CHOICE OF:

*Croissant Breakfast Sandwich with Scrambled
Eggs, Ham and Cheddar Cheese*

OR:

*Breakfast Tortilla Wrap with Scrambled Eggs,
Sautéed Onions, Sausage and Cheddar Cheese*

@ \$17.95++ per person

Radisson Deluxe Continental

*Assorted Breakfast Pastries to Include; Croissants, Assorted
Muffins and Danishes with Sweet Butter and Preserves, Fresh Scrambled Eggs,
Thick Sliced bacon, Sausage Links Country Style Breakfast Potatoes, Sliced
Seasonal Fresh Fruit.*

@ \$19.00++ per person

Prices listed do not include taxes and service charge.

Radisson Breakfast Buffet

*Assorted Breakfast Pastries to Include: Croissants, Assorted Muffins and Danishes with Sweet Butter and Preserves
Seasonal Sliced Fresh Fruit with Assorted Yogurts, Assorted Cold Cereals, Assorted Bagels, Fresh Scrambled Eggs, Thick Sliced Bacon, Sausage Links, Country Style Breakfast Potatoes
Cinnamon Raisin French Toast with Honey Butter and Warm Maple Syrup
\$22.50++ per person
(Minimum of 25 Guests)*

Plated Breakfast

*All Breakfast Entrees are accompanied by Fresh Orange Juice, Assorted Muffins, Croissants, and Danish
Freshly Brewed Regular and Decaffeinated Coffee
Hot Tea*

Scrambled Eggs

*Fluffy Scrambled Eggs with
You're Choice of;*

Crispy bacon, sausage Patties, Smoked Ham Steak, or Canadian bacon

@ \$ 14.95++ per person

Vegetarian Omelet

Fluffy Eggs with Sautéed Green Peppers, Mushrooms, Black Olives, Cheddar Cheese, Tomatoes and Spinach

Home-Style Breakfast Potatoes

@ \$15.95++ per person

Classic Eggs Benedict

*Poached Eggs on a Toasted English Muffin with a Grilled Canadian Bacon
And Hollandaise Sauce*

Home Style Breakfast potatoes

@ \$18.95++ per person

Prices listed do not include taxes and service charge.

Full Day Meeting Packages

All Day Meeting Packages include; Freshly Brewed Coffee, Decaf Coffee and Assorted Teas

Totally Tuscan

(Minimum of 15 people is required)

Radisson Continental

Radisson Bakery Basket; Assorted Fresh Bagels and Cream Cheese, Sweet Butter and Preserves. Assorted Cold cereal and Granola, Assorted Yogurt, and Seasonal Sliced Fresh Fruit.

Decaners of Assorted Chilled Juices, 2% and Skim Milk

Mid-Morning Coffee Refresh

Taste of Tuscany

Tuscan Tossed Salad with Artichoke Hearts and Black Olives.

Roasted Sweet Peppers, Grilled Vegetables and Portobello Mushrooms Drizzled with Aged Balsamic Vinegar and

Extra Virgin Olive Oil. Romano Crusted Chicken with Penne Pomodoro.

Roasted Loin of Pork with a Mushroom Cream Sauce.

Fresh Seasonal Vegetables Sautéed with Garlic and Olive Oil.

Parmesan Herb Bread Sticks. Chef's Choice of Dessert

Tuscan Countryside

Imported and Domestic Cheeses.

Fresh Vegetable Crudités with Assorted Dips, Crusty French Baguettes and Crackers.

Bunches of Grapes on the Vine and Plump Ripe Strawberries with Chantilly Cream

\$45.00++ per person

Prices listed do not include taxes and service charge.

Meeting Minded

(Minimum of 15 people is required)

Radisson Continental

*Radisson Bakery Basket; Assorted Fresh Bagels and Cream Cheese, Sweet Butter and Preserves, Assorted Cold Cereal and Granola, Assorted Yogurt, and Seasonal Sliced Fresh Fruit
Decanters of Assorted Chilled Juices, 2% and Skim Milk*

Mid-Morning Coffee Refresh

Southwestern Grill

*Mexican Fiesta Salad with Salad Greens, Black Olives, Avocado and Cheddar Cheese
Chips and Picante Sauce
Char-Broiled and Sliced Marinated Chicken Breast and beef with Roasted Bell Peppers & Onions
Hot Flour Tortillas, Mexican Rice and Refried Beans
Fresh Onion, Tomato, Jack and Cheddar Cheeses, Sour Cream, Guacamole, Pico de Gallo and Sliced Jalapenos
Chef's Choice of Dessert*

Munch a Bunch

*Potato Chips and Dip, Tortilla Chips and Salsa and Snack Mix
Assorted Mini Candy Bars
Decanters of Lemonade and Iced Tea
\$42.00++ per person*

Prices listed do not include taxes and service charge.

The Manhattan

(Minimum of 15 people is required)

Radisson Continental

*Radisson Bakery Basket; Assorted Fresh Bagels and Cream Cheese, Sweet Butter and Preserves, Assorted Cold Cereal and Granola, Assorted Yogurt, and Seasonal Sliced Fresh Fruit
Decanters of Assorted Chilled Juices, 2% and Skim Milk*

Mid-Morning Coffee Refresh

The Italian Deli

*A Variety of Salads to Include: Baby Greens with Basil Cabernet Vinaigrette
Mediterranean Pasta Salad with Olives, Artichoke Hearts and Roasted Sweet Peppers*

Vine Ripened Sliced Tomatoes with Fresh Mozzarella, Extra Virgin Olive Oil and Fresh Basil

Pickles and Assorted Relishes

Selection of New York Style Deli Meats to include: Smoked Turkey, Ham, Pastrami, and Italian Red Beef

Cheddar, Monterey Jack, Swiss and Mozzarella Cheeses

Assorted Rolls and Breads with Lettuce, Sliced Tomatoes, Red Onions, Mayonnaise, Assorted Mustards and Horseradish

Served with French Rolls

Chefs Choice of Dessert

Baker's Dozen

Fresh Baked Chocolate Chunk, Macadamia-White Chocolate, Oatmeal-Raisin and Peanut Butter Cookies

Double Fudge Nut Brownies and Spiced Honey Roasted Pecans

Skim Milk, 2% Milk and Chocolate Milk

\$43.00++ per person

Prices listed do not include taxes and service charge.

Plated Lunches

Salads

*Caesar Salad with Romaine Leaves, Fresh parmesan and Garlic Croutons
Served with Caesar Dressing*

Tossed Field Greens and Romaine Lettuce, Carrots, Cucumber and Cherry Tomatoes Served with Ranch and Creamy Balsamic Vinaigrette Dressing

Entrée

*Baked Italian Lasagna
Meat or Vegetable Lasagna, Homemade Tomato Sauce, Mozzarella,
Parmigiano-Reggiano Cheese and Garlic Bread
@ \$17.95++ per person*

*Penne alla Vodka con Pollo
Penne Pasta and Grilled Chicken, in a Vodka Pink Cream Sauce
@ \$17.95++ per person*

*Grilled Breast of Chicken with a Lemon Caper Sauce Served
With Classic Rice Pilaf*

*Seared Breast of Chicken on a Wild Mushroom and Marsala Sauce
Served with a Garlic Mashed Potatoes*

*Parmesan Crusted Chicken Breast with a Basil Pesto Cream sauce
Orzo Pasta
@ \$21.95++ per person*

*Grilled Salmon with a Citrus Butter Sauce
Served with Orzo Pasta*

*Classic London Broil of Beef with a Demi Glaze
Oven Roasted Potatoes*

*Grilled Top Sirloin Steak Served with a Green Peppercorn Cognac Sauce
White Cheddar Scallop Potatoes
@ \$24.95++ per person*

Desserts

New York Style Cheesecake Drizzled with a Strawberry Sauce

Double Chocolate Cake with a Dark Fudge Frosting

Apple Tart

*All entrées are accompanied by Chef's Choice of Seasonal Vegetable and Freshly Baked Rolls and Butter
Freshly Brewed Regular and Decaffeinated Coffee and Iced Tea with Lemon Wedges
Prices listed do not include taxes and service charge.*

Lunch Buffets

(Minimum of 15 people required)

The American Sub

A Sub Roll Stacked with Smoked Turkey Breast, Ham, Pepperoni and Mozzarella Cheese faced with Tomato, Shredded Lettuce, Shaved Red Onion, Red Wine Vinegar and Herbs Creamy Cole Slaw and an Assortment of Pickled Peppers
\$18.95++ per person

Salad and Sandwich Bar

An Assortment of Composed Salads to include Caesar Salad, Tossed Salad, Pasta Salad, Fruit Salad, Tuna Salad, Grilled Chicken Salad Assorted Breads and Condiments for Sandwiches
\$17.95++ per person

Southwestern Grill

*Mexican Fiesta Salad with Salad Greens, Black Olives, Avocado and Cheddar Cheese. Chips and Picante Sauce. Char-Broiled, Sliced Marinated Chicken Breast **OR** Beef with Roasted Bell Peppers & Onions. Hot Flour Tortillas, Mexican Rice and Refried Beans. Fresh Onion, Tomato, Jack and Cheddar Cheeses, Sour Cream, Guacamole, Pico de Gallo and Sliced Jalapenos*
\$21.95 ++ per person **OR \$24.95++ per person for Chicken & Beef**

Taste of Tuscany

Tuscan Tossed Salad with Artichoke Hearts and Black Olive. Roasted Sweet Peppers, Grilled Vegetables and Portobello Mushrooms Drizzled with Aged Balsamic Vinegar and Extra Virgin Olive Oil. Romano Crusted Chicken with Penne Pomodoro. Roasted Loin of Pork With a Mushroom Cream Sauce and Roasted Red Peppers. Fresh Seasonal Vegetables Sautéed with Garlic and Olive Oil. Parmesan Herb Bread Sticks
\$26.00++ per person

All selections include Regular and Decaf Coffee, Iced Tea and the Chef's Choice Dessert

Prices listed do not include taxes and service charge

Meeting Break Packages

Baker's Dozen

Fresh Baked Chocolate Chunk, Macadamia-White Chocolate, Oatmeal-Raisin and Peanut Butter Cookies

Double Fudge Nut Brownies and Spiced Honey Roasted Pecans

Skim Milk, 2% Milk and Chocolate Milk

\$8.00++ per person

Spa Break

Baskets of Whole Fresh Seasonal Fruits and Fresh Vegetable Crudités with Yogurt-Herb Dip

Granola Bars & Trail Mix

Assorted Juices

\$9.00++ per person

Strawberry (20 person minimum)

Chocolate Dipped Strawberries

Traditional Strawberry Shortcake and Strawberry Tarts

Fresh Whole Strawberries with Chantilly Cream

\$10.25++ per person

May - September \$15++

Scoops (20 person minimum)

Rich Haagen Dazs Chocolate and Vanilla Ice Cream, and Hazelnut Gelato

Fresh Strawberry Sauce and Hot Fudge

Assorted Candy Toppings, Chopped Nuts, Whipped Cream and Cherries

\$13.00++ per person

Take Me Out to the Ball game

Jumbo Warm, Soft Pretzels with Mustard

Peanuts in the Shell

Cracker Jacks

Freshly Popped Popcorn

Fresh lemonade

Assorted Soft Drinks

\$12.50++ per person

Prices listed do not include taxes and service charge

Snacks and Beverages
A la Carte

Morning

Baskets of Whole Fresh Fruit
*Apples, Oranges, Bananas and
Seasonal Selection*
\$18.00++ per dozen

**Freshly Baked Muffins, Nut breads
and Croissants**
\$26.00++ per dozen

Seasonal Sliced Fresh Fruit
\$4.00++ per person

Granola Bars
\$20.00++ per dozen

Bagels with Cream Cheese
\$26.00++ per dozen

Afternoon

Double Fudge Nut Brownies
\$28.00++ per dozen

Freshly Baked Cookies
*Chocolate Chunk, White Chocolate
and Macadamia*
Raisin-Oatmeal, Peanut Butter
\$28.00++ per dozen

Cinnamon Churros
\$28.00++ per dozen

Deluxe Bar Mix
\$3.75++ per person

Chips, Dips, and Salsa
*An assortment of Potato Chips, Corn
Chips, Tortilla Chips and Dips*
*Accompanied by Fresh Onion Dip
And Salsa Picante*
\$3.75++ per person

Warm, Soft Pretzels with Creamy Cheddar Cheese
@ \$3.50++ per person

Individual Bags of Potato Chips
@ \$2.50++ per bag

Assorted Chocolate Candy Bars
@ \$2.50++ each

Freshly Brewed Coffee
Regular and Decaffeinated
\$39.00++ per gallon

Assorted Hot Tea
\$2.00++ per bag

Freshly Brewed Iced Tea
\$34.00++ per gallon

Assorted Soft Drinks
\$2.50++ each

Bottled Water
\$2.75++ each

Lemonade or Tropical Fruit Punch
\$12.00++ per carafe

Prices listed do not include taxes and service charge.

Hors d' Oeuvres
Each Selection is Based on 50 Pieces

Hot Selections

Vegetarian Spring Roll with Sweet & Sour Dipping Sauce @ \$110++
Fried Jalapenos Stuffed with Cheese @ \$100++
Bacon Wrapped Scallops with Lemon Garlic Butter @ \$110++
Swedish OR BBQ Meatballs @ \$100++
Coconut Shrimp with Honey-Mustard Sauce @ \$130++

Cold Selections

Fresh Tomato, basil Bruschetta on Toasted Garlic Baguette @ \$90++
Cold Jumbo Shrimp with Cocktail and Remoulade Sauce @ \$160++
Pinwheels filled with Assorted Deli Meats, Cheese and Tomato @ \$100++

Imported and Domestic Cheeses

An Array of Imported and Domestic Cheeses
Assorted Breads and Crackers
@ \$5.00++ per person

Fresh Vegetable Crudités

Fresh Seasonal Vegetables with an Assortment
of Dips to Include Bleu Cheese and Ranch
@ \$5.00++ per person

Seasonal Sliced Fresh Fruit

Fresh Seasonal Assorted Sliced Fruit
@ \$5.00++ per person

SNACKS

Deluxe Mixed Nuts and Bar Mix

@ \$3.75++ per person

Chips and Such

Potato, Corn and Tortilla Chips,
Accompanied by Fresh Onion Dip and Salsa Picante
@ \$3.75++ per person

Prices listed do not include taxes and service charge.

Three Course Dinners

Salads

*Tossed Garden Salad with Cherry Tomatoes and Sliced Cucumber
Served with Ranch and Creamy Balsamic Dressing*

*Caesar Salad with Romaine Leaves, Fresh parmesan and Garlic Croutons
Served with Caesar Dressing*

Poultry

*Pan Seared Chicken Breast Topped with Plum Tomatoes, Cured Prosciutto Ham and Shredded
Asiago Cheese with Angel Hair Pasta*

*Roast Chicken Breast "Saltimbocca"
Stuffed with Fresh Sage and Prosciutto with a Roasted Garlic Sauce*

*Sautéed Chicken Marsala
Sautéed Chicken Breast with Classic Light Mushroom and Marsala Sauce, and Wild Rice Pilaf*

@ \$30.00++ per person

Beef

*Ancho-Rubbed Rib Eye
9 oz. Rib Eye with our Smokey-Sweet Ancho Pepper Rub Served with Herb Roasted Potatoes*

@ \$36.00++ per person

Roasted Prime Rib of Beef Au Jus Served with Creamy Horseradish and Twice Baked Potato

@ \$38.00++ per person

*Filet of Beef served with a Cognac Peppercorn Sauce
Served with White Cheddar Mashed Potatoes*

@ \$40.00++ per person

Fish

Seared Salmon with a Citrus Butter Sauce Served with Orzo Pasta

Seared Tilapia with White Wine, Caper & Artichoke Sauce Served with Olive Oil & Garlic Pasta

@ \$35.00++ per person

*Entrees are accompanied by Chef's Choice of Seasonal Vegetable and Freshly Baked Rolls/Butter
Freshly Brewed Regular & Decaffeinated Coffee and Iced Tea with Lemon Wedges*

Dinner Buffets

Salads

*Tossed Garden Salad with Cherry Tomatoes and Sliced Cucumber
Served with Ranch and Creamy Balsamic Dressing*

*Caesar Salad with Romaine Leaves, Fresh parmesan and Garlic Croutons
Served with Caesar Dressing*

Entrees

(Please Choose Two Entrees or One Entrée and One Carving Station)

Seared Breast of Chicken on a Wild Mushroom and Marsala Sauce

Seared Salmon with a Citrus Butter Sauce

Roasted Pork Loin Served with a Balsamic Glaze

Sliced Sirloin Steak with a Mushroom Bordelaise Sauce

Carving Station

Oven Roasted Turkey breast

Maple Glazed Country Ham

Prime Rib Au Jus

(Additional \$3.00++ per person)

*Classic Rice Pilaf **OR** Penne Pasta with Fresh Tomato and Basil*

Seasonal Fresh Vegetables

Assortment of French White Rolls and Wheat Rolls with Sweet Creamery Butter

Dessert Display

Miniature Pastries and Cheesecakes, Mousse Cups and Chocolate Dipped Strawberries

Freshly Brewed Regular & Decaffeinated Coffee, Iced Tea with lemon Wedges

\$39.95++ per person for Two Entrees

\$44.95++ per person for Three Entrees

\$75.00 Carver Fee per station

Prices listed do not include taxes and service charge

Reception Theme Stations

Colossal Shrimp Scampi Sauté

*Jumbo Shrimp Marinated in Fresh herbs, Sautéed in Butter, Shallots, White Wine and Garlic
Toasted Orzo with basil and Oven Dried Tomatoes
Assortment of Wild Mushrooms
@ \$23.95++ per person*

Fiesta

*Chicken and Beef Fajitas with Grilled Onions and Peppers, Warm Flour Tortillas
Condiments to include; Shredded Lettuce, Cheddar and jack Cheeses, Diced Tomatoes,
Pico de Gallo, Sour Cream and Guacamole
Blue and Yellow Corn Tortilla Chips with Salsa
Cheese Stuffed Fried jalapeno Peppers and Spanish Rice
@ \$21.95++ per person*

Gourmet Coffee Station

*Regular and Decaffeinated Coffee
With Chocolate Shavings, Cinnamon, and Assorted Syrups
@ \$7.25++ per person*

Desserts

*New York Style Cheesecake @ \$ 5.00++ per serving
Tuxedo Truffle Cake @ \$5.00++ per serving
Key Lime Cake @ \$5.00++ per serving
Dulcedé Cheesecake @ \$5.00++ per person*

1 Hour - Reception Service

Prices listed do not include taxes and service charge

Beverage and Bar Prices

<i>BAR PRICES</i>	<i>HOST</i>	<i>CASH</i>
<i>House Labels</i>	\$6.00	\$6.00
<i>Call Labels</i>	\$6.50	\$6.00
<i>Premium Labels</i>	\$7.50	\$8.00
<i>House Wine by the Glass</i>	\$6.50	\$7.00
<i>House Wine by the Bottle</i>	\$24.00	
<i>Premium Wine by the Glass</i>	\$7.50	\$8.00
<i>Domestic Beer</i>	\$4.50	\$5.00
<i>Imported Beer</i>	\$6.00	\$6.50
<i>Premium Beer</i>	\$5.50	\$6.00
<i>Cordials and Liquors</i>	\$7.00	\$7.00
<i>Mineral Waters</i>	\$3.00	\$3.50
<i>Soft Drinks</i>	\$2.50	\$2.50

Package Bar Prices

(All packages include sodas)

4 Hour Maximum

Premium Package - \$28.00++ per person

Call package - \$26.00++ per person

House Package - \$24.00++ per person

Beer & Wine Only - \$22.00++ per person

Bartender Fee - \$100++

Prices listed do not include taxes and service charge