

## BREAKFAST ENTREES

### STEAK AND EGGS

6 oz. Top Sirloin, Scrambled Eggs,  
Home Fried Potatoes and a Muffin  
\$13

### CREAM CHEESE FILLED FRENCH TOAST

with Whipped Butter and Maple Syrup,  
Scrambled Eggs, Sausage, Bacon, Ham or  
Canadian Bacon  
\$10

### FRESH START

Fresh Orange Juice, Scrambled Eggs,  
Home Fried Potatoes and a Muffin \$9  
Add two: Sausage, Bacon, Ham or Canadian Bacon  
\$11

### QUICHE OF THE DAY

served with Fresh Fruit, Home Fried Potatoes  
and a Muffin  
\$10

All of the above include Coffee, Tea or Milk.

## BREAKFAST BUFFETS

### EXECUTIVE CONTINENTAL BUFFET

Assorted Chilled Fruit Juices, Sliced Fresh Seasonal Fruit,  
Assorted Breakfast Pastries and Muffins,  
Coffee, Tea or Milk  
\$8

### GRAND RADISSON BUFFET

*(Requires a minimum of 30 guests)*

Assorted Chilled Fruit Juices, Sliced Fresh Seasonal Fruit,  
Scrambled Eggs with Cream Cheese and Chives, Bacon and Sausage,  
Home Fried Potatoes, Assorted Breakfast Pastries and Muffins,  
Coffee, Tea or Milk  
\$12

### IMPERIAL BREAKFAST BUFFET

*(Requires a minimum of 30 guests)*

Assorted Chilled Fruit Juices, Sliced Fresh Seasonal Fruit, Confetti Scrambled Eggs,  
Bacon and Sausage, Cinnamon French Toast with Maple Syrup, Yogurt,  
Fresh Breakfast Pastries and Muffins, Assorted Cold Cereals,  
Coffee, Tea or Milk  
\$13

Guaranteed count is required 72 hours prior to function. Guarantees for Sunday, Monday and Tuesday are required the preceding Friday. Prices do not include Sales Tax and 15% Service Charge.



## LUNCHEONS

All Luncheon Entrees include Mixed Spring Greens with Assorted Dressings,  
Chef's Choice of Vegetable, Sourdough Rolls with Butter, Coffee, Tea or Milk

### LEMON PEPPER CHICKEN

served on Angel Hair Pasta \$11

### GRILLED CHICKEN BREAST

with Alouette Cheese Sauce and Wild Rice Pilaf \$12

### FETTUCINI PRIMAVERA

Sauteed Fresh Primavera Vegetables on Fettuccini with Alfredo Sauce \$11

Add Grilled Chicken Breast \$12

### ORIENTAL CHICKEN OR BEEF STIRFRY

with Sesame-Ginger Glaze and White Rice Pilaf \$11

### ROSEMARY CRUSTED ROAST PORKLOIN

with Pear Demi-Glaze and New Potatoes \$12

### FRESH ATLANTIC SALMON

Oven-Broiled Salmon with Creole Mustard Sauce,  
Baby Red Potatoes steamed with Herb Butter \$13

### SIRLOIN STEAK

6 oz. Top Sirloin grilled with Bordelaise Sauce and  
Horseradish Whipped New Potatoes \$14

### BURGUNDY BEEF STROGANOFF

with Mushrooms and Onions served over Fettuccini \$12

### GRILLED YELLOWFIN TUNA

with Pineapple Salsa and Wild Rice Pilaf \$15

## LIGHTER SIDE LUNCH

All Luncheon Entrees include Coffee, Tea or Milk

### DELI SANDWICH

Ham, Turkey or Roast Beef served on a Kaiser Roll with Potato Salad, Lettuce, Tomato and Pickle \$9

Served on a Croissant \$1 additional

Add Swiss, American or Cheddar Cheese \$1 additional

Add Soup of the Day \$2 additional

### CHICKEN SALAD CROISSANT

Served with Fresh Fruit \$9

Add Soup of the Day \$2

### COBB SALAD

Served with Soup of the Day and Sourdough Rolls and Butter \$10

### ORIENTAL SALAD

Baby Shrimp, Snow Peas, Artichoke Hearts and Red Onions tossed with  
Mixed Spring Greens and an Oriental Dressing \$9

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The logo for Radisson, featuring the word "Radisson" in a stylized, cursive font with a green underline.

## **LUNCHEON BUFFETS**

Minimum of 30 people. All Luncheon Buffets include Coffee, Tea or Milk.

### **NEW YORK DELI**

Soup of the Day,  
Garden Greens with Assorted Dressings,  
Creamy Potato Salad, Italian Pasta Salad,  
Assorted Deli Meats, Cheeses and Breads,  
Lettuce, Tomato, Onions and Pickles  
\$12

Add Cookies and Brownies \$1.5 additional

### **LIGHT BUFFET**

Garden Greens with Assorted Dressings, Italian Pasta Salad,  
Roast Porkloin with Pear Demi-Glaze,  
Baby Red Potatoes in Herb Butter,  
Chef's Choice of Fresh Vegetables  
Sourdough Rolls and Butter  
\$13

### **ALL AMERICAN BUFFET**

Grilled Hamburgers and Hotdogs, Assorted Cheeses and Condiments,  
Cole Slaw, Potato Salad, Chips and Dip, Baked Beans,  
Cookies and Brownies  
\$12

### **ITALIAN BUFFET**

Caesar Salad, Tortellini Pasta Salad,  
Grilled Chicken Fettuccini with Alfredo Sauce,  
Baked Lasagna, Italian Vegetables and Breadsticks  
\$15

### **GRAND LUNCHEON BUFFET**

Mixed Spring Greens with Balsamic-Thyme Vinaigrette,  
Tortellini Pasta Salad,  
Roast Porkloin with Apple-Rosemary Glaze,  
Baked Chicken with Cider Cream Sauce,  
Whipped Baby Red Potatoes with Fennel,  
Chef's Choice of Fresh Vegetables,  
Sourdough Rolls and Butter  
\$17

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## DINNER ENTREES

### GRILLED CHICKEN BREAST

with Champagne Tarragon Sauce  
\$16

### BASIL SEARED CHICKEN BREAST

with Garlic Cream Sauce  
\$16

### STUFFED CHICKEN BREAST

Prosciutto Ham, Provolone Cheese  
and Alouette Cheese Sauce  
\$18

### FETTUCCHINI PRIMAVERA

Sauteed Primavera Vegetables on a  
Bed of Fettuccini Alfredo  
\$15  
Add Grilled Chicken Breast \$17

### ROAST PORKLOIN

Rosemary-Crusted Porkloin with  
Currant Bourbon Glaze  
\$17

### STUFFED PORK CHOP

with Savory Apple Glaze  
\$17

### ROAST SIRLOIN OF BEEF

with Brandy Mushroom Sauce  
\$15

### GRILLED 8 OZ. TOP SIRLOIN

with Bordelaise Sauce  
\$19

### GRILLED NEW YORK STRIP

10 oz. New York Strip Steak served with Fresh Herb Butter  
Market Price

### PRIME RIB

10 oz. Slow-Roasted Prime Rib au Jus  
\$24

### FRESH ATLANTIC SALMON

8 oz. Oven-Broiled Fresh Atlantic Salmon Filet  
with Champagne Peppercorn Sauce  
\$22

### OVEN-BROILED WALLEYE

with Lemon Cream Sauce  
\$22

### HERBAL GARLIC JUMBO SHRIMP SCAMPI

\$22

### CHILEAN SEA BASS

Black Sesame Seed Crusted  
with Sweet Ginger-Soy Glaze  
\$23

### CRACKED CORIANDER-CRUSTED HALIBUT

with Pickled Ginger Sauce & Plum-Pineapple Coulis  
\$24

### STUFFED LOBSTER TAIL

with Shrimp and Pinenut Stuffing  
Market Price

### GRILLED 6 OZ. TOP SIRLOIN AND GRILLED CHICKEN BREAST

with Garlic Wine Butter Sauce  
\$24

### SIRLOIN AND SHRIMP

6 oz. Top Sirloin and Grilled Jumbo Shrimp  
\$25

### FILET MIGNON

The Most Tender Cut, Grilled to Perfection  
served with Zinfandel Wild Mushroom Sauce  
6 oz. \$25  
8 oz. \$27

All Dinner Entrees include Your Choice of Soup, Salad or Caesar Salad,  
Chef's Choice of Starch and Fresh Vegetables, Sourdough Bread and Butter,  
Coffee, Tea or Milk.

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## **DINNER BUFFETS**

### **CITYLIGHTS BUFFET**

Mixed Greens with Assorted Dressings,  
Rotini Garden Pasta Salad,  
Fresh Fruit Display,  
Roast Beef with Brandy Mushroom Sauce,  
Grilled Chicken with Chenin Blanc Sauce,  
Wild Rice Pilaf, Chef's Choice of Fresh Vegetables,  
Sourdough Rolls with Butter,  
Coffee, Tea or Milk  
\$20

### **CANDLELIGHT BUFFET**

Mixed Greens with Assorted Dressings, Tortellini Pasta Salad,  
Oriental Shrimp-Artichoke-Snow Pea Salad,  
Roast Pork Loin with Apple-Rosemary Glaze,  
Oven Broiled Fresh Atlantic Salmon with Champagne-Peppercorn Sauce,  
Grilled Chicken with Alouette Cheese Sauce, Wild Rice Pilaf, Baby Red Potatoes in Herb Butter,  
Chef's Choice of Fresh Vegetables,  
Sourdough Rolls with Butter,  
Coffee, Tea or Milk.  
\$24

### **EXECUTIVE BUFFET**

Mixed Spring Greens with Balsamic-Thyme Vinaigrette,  
Antipasto, Tortellini Pasta Salad,  
Whole Smoked Salmon with Crackers and Dill Cream Cheese,  
Baked Brie Wheel with Marbled Pumpernickel Snack Bread and Raspberry Sauce,  
Chef-Carved Prime Rib au Jus with Creamy Horseradish,  
Baked Fresh Atlantic Salmon with Creole Mustard Sauce,  
Roast Porkloin with Pear Demi Glaze,  
Wild Rice Pilaf, Scalloped Potatoes, Chef's Choice of Fresh Vegetables,  
Sourdough Rolls with Butter,  
An Array of Cheesecakes, Specialty Cakes, Fruit Pies,  
Coffee, Tea or Milk.  
\$34

Minimum of 50 Guests for Buffets. Guaranteed count is required 72 hours prior to function. Guarantees for Sunday, Monday and Tuesday are required the preceding Friday. Prices do not include State Tax and 15% Gratuity not included.



## **SINGLE ENTRÉE BUFFET**

Fresh Fruit Display,  
Choice of Two Fresh Salads,  
Choice of One Entrée  
Choice of One Starch  
Chef's Choice of Fresh Vegetables  
Fresh Dinner Rolls with Butter  
Coffee, Tea, or Milk  
\$18

## **TWO ENTRÉE BUFFET**

Fresh Fruit Display  
Choice of Three Fresh Salads  
Choice of Two Entrees  
Choice of One Starch  
Chef's Choice of Fresh Vegetables  
Fresh Dinner Rolls with Butter  
Coffee, Tea, or Milk  
\$21

## **PRESIDENTIAL BUFFET**

Caesar Salad  
Fresh Fruit Display  
Choice of Three Salads  
Whole Smoked Salmon  
With Pumpernickel Bread and Dill Cream Cheese  
Chef-Carved Prime Rib  
With Au Jus, and Creamy Horseradish Sauce  
Shrimp Scampi over Linguini Noodles  
Horseradish Potatoes  
Broccoli Casserole  
Fresh Dinner Rolls with Butter  
Coffee, Tea, or Milk  
\$26

## **ENTRÉES**

Roast Pork Loin  
Stuffed Pork Chops  
Roast Sirloin of Beef  
Fresh Baked Atlantic Salmon

Grilled Alouette Chicken  
Basil Seared Chicken  
Baked Cod

## **STARCHES**

Wild Rice Pilaf  
Au Gratin Potatoes  
Horseradish Whipped Potatoes

Baby Reds in Herb Butter  
Garlic Mashed Potatoes

## **SALADS**

Roasted Garlic Potato Salad  
Tossed Salad with Choice Dressings  
Mediterranean Chicken Salad  
Italian Pasta Salad  
Oriental Shrimp Salad

Broccoli Salad  
Caesar Salad  
Sweet Onion, Tomato, and Cucumber Salad  
Tortellini Pasta Salad

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## HORS D'OEUVRES

### HOT HORS D'OEUVRES (per 100 pieces)

Barbecue, Cajun, Swedish or Oriental Meatballs	\$100
Chicken Fingers with Sweet and Sour or Barbecue Sauce	\$150
Honey-Stung Chicken Drummies	\$140
Rumaki	\$160
Jumbo Mushroom Caps Stuffed with Chicken and Pinenuts in Alouette Cheese Sauce	\$150
Egg Rolls with Sweet and Sour Sauce	\$120
Beef or Chicken Teriyaki Brochettes	\$250
Bacon-Wrapped Water Chestnuts	\$125
Cajun Angels – Cajun Spiced Shrimp in Tomato Cream Sauce	\$315
Baked Brie Wheels with Raspberry Sauce and Marbled Pumpnickel Snack Bread (available in 50-person increments)	\$110

### COLD HORS D'OEUVRES (per 100 pieces)

Gulf Shrimp with Cocktail Sauce	Market Price
Fresh Fruit and Cheese Kabobs	\$200
Salami Cornets filled with Herb Cream Cheese	\$130
Cucumber Rondelles	\$125
Deviled Eggs	\$100
Cocktail Sandwiches Turkey or Ham on White and Whole Wheat with Condiments Add Chef-Carved Roast Beef for \$3/person	\$150
Cherry Tomatoes stuffed with Herb Cream Cheese	\$150
Chocolate Covered Strawberries	\$225
Prosciutto Wrapped Melon	\$200
Whole Smoked Salmon with Dill Cream Cheese and Crackers	\$175
Smoked Salmon Pinwheels	\$140
Mini Assorted Cheesecakes	\$175

### DISPLAY TRAYS

(serves approximately 50 people)

Spinach Dip with Bread Display	\$ 85
Assorted Cold Meat and Cheese Platter	\$135
Imported and Domestic Cheeses	\$135
Fresh Vegetables with Dip	\$ 70
Premium Fresh Vegetables with Dip	\$ 90
Sliced Fresh Seasonal Fruit with Amaretto Dip	\$125

### SALADS

(serves approximately 30 people)

Caesar Salad	\$58
Potato Salad	\$58
Italian Pasta Salad	\$58
Oriental Shrimp-Artichoke-Snow Pea Salad	\$65
Tortellini Pasta Salad	\$65

### SNACKS

Potato Chips with Dip (serves approximately 30 people)	\$28
Tortilla Chips and Salsa (serves approximately 30 people)	\$28
Mixed Nuts	\$22/lb
Salted Peanuts	\$10/lb
Snack Mix (serves approximately 30 people)	\$45
Creole Snack Mix (serves approximately 30 people)	\$45
Mini Pretzels (serves approximately 30 people)	\$35
Popcorn (serves approximately 50 people)	\$35

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## MEETING BREAKS

### THE CONTINENTAL

Assorted Chilled Fruit Juices,  
Assorted Breakfast Pastries and Muffins,  
Coffee, Tea or Milk  
\$6

### COOKIE CONNECTION

Chocolate Chip, Double White Chocolate Chip,  
Peanut Butter,, Sugar, and Snickerdoodle Cookies,  
Coffee, Tea or Milk  
\$5

### SOUTH OF THE BORDER

Homemade Fresh Garden Salsa, Guacamole,  
Spicy Refried Bean Dip, Cheddar Cheese Sauce,  
Tortilla Chips, Assorted Sodas  
\$7

### HEALTH BREAK

Fresh Vegetables and Dip, Assorted Fresh Fruit,  
Cocktail Sandwiches with Condiments,  
Assorted Juices  
\$7

### MIDWEST TRIO

Chicken Strips with Barbecue Sauce, Honey-Stung  
Chicken Drumsticks, Egg Rolls with Sweet and Sour  
Sauce, Assorted Sodas  
\$8

### BAGEL BAR

Fresh Fruit Display, Assorted Mini Bagels  
with a Variety of Jams, Cream Cheeses and Butter,  
Assorted Chilled Juices, Coffee, Tea or Milk  
\$7

## BEVERAGES

Freshly Brewed Coffee	\$19/gal.
	\$ 7/pot
Iced Tea	\$17/gal.
Lemonade	\$18/gal.
Hot Chocolate	\$18/gal.
Apple Cider, Served Hot or Cold	\$18/gal.
Orange, Apple, Grapefruit Juice	\$ 9/carafe
Skim or 2% Milk	\$ 8/carafe
Chocolate Milk	\$ 10/carafe
Selection of Herbal Teas	\$1.5/each
Soft Drinks	\$1.5/each
Bottled Water	\$1.5/each
Raspberry Sherbet Punch	\$22/gal.
Sparkling Cider	\$14/bottle

## DESSERTS

Frangelico Cheesecake	\$5
Godiva Cheesecake	\$6
Vanilla Cheesecake with Raspberry Sauce	\$4
Marble Cheesecake with Vanilla Sauce	\$5
Boston Cream Pie with Vanilla Sauce	\$4
Carrot Cake with Cream Cheese Frosting	\$4
Double Chocolate Layer Cake with Raspberry Sauce	\$5
Caramel Pecan Layer Cake	\$5
French Vanilla Ice Cream or Sherbet	\$3
with Assorted Toppings	\$3
Assorted Cookies or Brownies	\$2
Assorted Specialty Bars	\$2
Array of Cheesecakes, Specialty Cakes, and Fruit Pies	\$6

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