

Special Event Menus by The Radisson Hotel New Rochelle

Why select a party venue that offers only a Ballroom when you can select a location that offers so much more! The Radisson Hotel New Rochelle offers personalized service to make your event memorable

Your Special Event begins with....

Ample Parking (on premises)

*Complementary Chair Covers
(Required to meet certain criteria)*

Elevator Service

Complete Cocktail Hour in a Beautiful Candle lit Pre Event Room

Creative Menus from our award winning Chef

Special Cake with Customization

Complementary Menu tastings

Choice of Linen & Napkin Color

Directional Cards for your invitation

Our commitment to you, our guest, is that we assist you with all your needs to make your event a success!

It's My Party 2 Package

HOR D'OEUVRES

Please select a total of (2) two Hor D'oeuvres

~Hot~

*Tuna Tartar on Crisp Asian Wonton**
Shrimp & Spicy Cream on a Crisp Wonton
Honey & Lime Seared Beef Satay
Eastern Style Honey Chicken in Bib Lettuce Cups
*Jumbo Coconut Shrimp**
Home-style Buffalo Chicken Sliders
*Miniature California Fish Tacos**
Bite Sized Herb Infused Meatballs
Thai Vegetable Spring Rolls with Asian Sauce
Scallion Crusted Crispy Chicken
Grilled Guyere & Tomato Brioche
Miniature Cheeseburger Sliders
White Bean & Shrimp Brushetta
Assorted French Quiches
Tomato & Mozzarella Skewers with Balsamic Reduction
Sesame Chicken Skewers with Asian Chili Sauce
Truffled Macaroni & Cheese Bites
Country Fried Chicken & Maple Waffle Biscuit
Traditional Pigs in a Blanket
*Maryland Spicy Crab Cakes Roulade**
Seasonal Grilled Vegetables in Phyllo Cup
Napoli Style Eggplant Rollatini
*Chilled Lobster Fra diavolo Shooters**
Grilled Feta Cheese & Lamb Lettuce Wrap
*Seared Scallops in Lemon Vinaigrette**
Roasted Corn & Mushroom Risotto Fritters
Chilled Gazpacho Shots
Shredded Jerk Chicken in Grilled Leek Wrap with Lime
Grilled Calamari & Arugula Skewer
Crispy Japanese Pork Dumplings with Sweet soy dipping sauce

~Cold~

Fire Roasted Grilled Garden Vegetables
Italian Cold Antipasto Cutting Board
*Assorted Caribbean Seafood Ceviches**
*Iced Shellfish Tower Display**
Assorted International Salads
*Sushi & Sashimi**
Imported Cheeses & Crudités
Seasonal Fruits and Berries

***denotes an up-charge*

~~ Your Dinner ~~

Salad (Choose 1)

*Tossed Garden Green Salad ~ Caesar Salad with Pecorino Romano Crisp
Mixed Green Salad with Sun Dried Tomatoes, Kalamata Olives and Blue Cheese
Mesclun Salad with Dried Cranberries, Glazed Walnuts & Crumbled Goat Cheese
Baby Spinach with Warm Bacon Vinaigrette*

Dinner Selections

Please select (2) two choices

~Poultry~

*Frenched Herb Roasted 1/2 Chicken
Grilled Chicken Scarparella
Pan Sautéed Chicken Breast drizzled with White Wine, Butter & Lemon
Chicken Sautéed with Marsala Wine and wild Mushrooms*

~ Prime Beef ~

*Garlic, Rosemary & Soy Marinated Flank Steak
Veal Scaloppini with Caramelized Pearl Onions*

~ Pork ~

*Sage Rubbed Center Cut Pork Medallions
Grilled Apricot Glazed Pork Chops
Apple & Bacon Stuffed Pork Loin*

~ Fresh Catch Fish ~

*Herb Crusted Atlantic Salmon in Lemon Caper Vinaigrette
Black Cod with Melted Leeks & Shitake Mushrooms*
Pan Seared Sea Bass with Soy, Ginger & Garlic*
Filet of Sole Florentine
Tilapia with a Beurre Blanc sauce
Miso Glazed New England Cod*

~Pasta Selection~

Penne alla Vodka ~ Farfalle Primavera ~ Rigatoni Filetto Pomodora

Vegetable Selection

Please select (1) choice

Broccoli with Garlic & Oil ~ String Beans ~ Spring Vegetables ~ Grilled Asparagus (+\$3.00)

Side Accompaniment

Please select (1) choice

Garlic Mash Potato ~ Rosemary Roasted New Potato ~ Candied Yams ~ Rice Pilaf ~ Wild Rice

All Buffets consist of 1.5 hour serving period

~DESSERT~

Please select (1) one

*Customized Specialty Cake
Cupcakes
Gourmet Cookies and Brownie*

Freshly Brewed Coffee and Tea will be served with Dessert

~Pricing~

\$31.95 per person++

Please add 20% service gratuity and 8.375% tax

Empire Ballroom

Friday night minimum guarantee 100

Saturday minimum guarantee 125

** 7th floor venues are also available for intimate events**

Up to 70 attendees

Bar Options

Beer, Wine & Soda Bar

Domestic Beer

Imported Beer

House Wines

Soda

17.00 per person

Open Bar Options

Name Brands: \$20.00 pp ++

Premium Brands: \$25pp++

Top Shelf Brands: \$26++

Radisson Hotel is the only licensed authorized hotel to sell and serve liquor on the premises. Therefore, liquor is not permitted to be brought into the Hotel.

It's My Party 4 Package

HOR D'OEUVRES

Please select a total of (4) four Hor D'oeuvres

~Hot~

*Tuna Tartar on Crisp Asian Wonton**
Shrimp & Spicy Cream on a Crisp Wonton
Honey & Lime Seared Beef Satay
Eastern Style Honey Chicken in Bib Lettuce Cups
*Jumbo Coconut Shrimp**
Home-style Buffalo Chicken Sliders
*Miniature California Fish Tacos**
Bite Sized Herb Infused Meatballs
Thai Vegetable Spring Rolls with Asian Sauce
Scallion Crusted Crispy Chicken
Grilled Guyere & Tomato Brioche
Miniature Cheeseburger Sliders
White Bean & Shrimp Brushetta
Assorted French Quiches
Tomato & Mozzarella Skewers with Balsamic Reduction
Sesame Chicken Skewers with Asian Chili Sauce
Truffled Macaroni & Cheese Bites
Country Fried Chicken & Maple Waffle Biscuit
Traditional Pigs in a Blanket
*Maryland Spicy Crab Cakes Roulade**
Seasonal Grilled Vegetables in Phyllo Cup
Napoli Style Eggplant Rollatini
*Chilled Lobster Fra diavolo Shooters**
Grilled Feta Cheese & Lamb Lettuce Wrap
*Seared Scallops in Lemon Vinaigrette**
Roasted Corn & Mushroom Risotto Fritters
Chilled Gazpacho Shots
Shredded Jerk Chicken in Grilled Leek Wrap with Lime
Grilled Calamari & Arugula Skewer
Crispy Japanese Pork Dumplings with Sweet soy dipping sauce

~Cold~

Fire Roasted Grilled Garden Vegetables
Italian Cold Antipasto Cutting Board
*Assorted Caribbean Seafood Ceviches**
*Iced Shellfish Tower Display**
Assorted International Salads
*Sushi & Sashimi**
Imported Cheeses & Crudités
Seasonal Fruits and Berries

***denotes an up-charge*

~~ Your Dinner ~~

Salad (Choose 1)

*Tossed Garden Green Salad ~ Caesar Salad with Pecorino Romano Crisp
Mixed Green Salad with Sun Dried Tomatoes, Kalamata Olives and Blue Cheese
Mesclun Salad with Dried Cranberries, Glazed Walnuts & Crumbled Goat Cheese
Baby Spinach with Warm Bacon Vinaigrette*

Dinner Selections

Please select (3) three choices

~Poultry~

*Frenched Herb Roasted 1/2 Chicken
Grilled Chicken Scarparella
Pan Sautéed Chicken Breast drizzled with White Wine, Butter & Lemon
Chicken Sautéed with Marsala Wine and wild Mushrooms*

~ Prime Beef ~

*Garlic, Rosemary & Soy Marinated Flank Steak
Veal Scaloppini with Caramelized Pearl Onions*

~ Pork ~

*Sage Rubbed Center Cut Pork Medallions
Grilled Apricot Glazed Pork Chops
Apple & Bacon Stuffed Pork Loin*

~ Fresh Catch Fish ~

*Herb Crusted Atlantic Salmon in Lemon Caper Vinaigrette
Black Cod with Melted Leeks & Shitake Mushrooms*
Pan Seared Sea Bass with Soy, Ginger & Garlic*
Filet of Sole Florentine
Tilapia with a Beurre Blanc sauce
Miso Glazed New England Cod*

~Pasta Selection~

Penne alla Vodka ~ Farfalle Primavera ~ Rigatoni Filetto Pomodora

Vegetable Selection

Please select (1) choice

Broccoli with Garlic & Oil ~ String Beans ~ Spring Vegetables ~ Grilled Asparagus (+\$3.00)

Side Accompaniment

Please select (1) choice

Garlic Mash Potato ~ Rosemary Roasted New Potato ~ Candied Yams ~ Rice Pilaf ~ Wild Rice

All Buffets consist of 1.5 hour serving period

~DESSERT~

Please select (1) one

*Customized Specialty Cake
Cupcakes
Gourmet Cookies and Brownie*

Freshly Brewed Coffee and Tea will be served with Dessert

~Pricing~

\$36.95 per person++

Please add 20% service gratuity and 8.375% tax

Empire Ballroom

Friday night minimum guarantee 100

Saturday minimum guarantee 125

** 7th floor venues are also available for intimate events**

Up to 70 attendees

Bar Options

Beer, Wine & Soda Bar

Domestic Beer

Imported Beer

House Wines

Soda

17.00 per person

Open Bar Options

Name Brands: \$20.00 pp ++

Premium Brands: \$25pp++

Top Shelf Brands: \$26++

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It's My Party 5 Package

HOR D'OEUVRES

Please select a total of (5) Hor D'oeuvres

~Hot~

*Tuna Tartar on Crisp Asian Wonton**
Shrimp & Spicy Cream on a Crisp Wonton
Honey & Lime Seared Beef Satay
Eastern Style Honey Chicken in Bib Lettuce Cups
*Jumbo Coconut Shrimp**
Home-style Buffalo Chicken Sliders
*Miniature California Fish Tacos**
Bite Sized Herb Infused Meatballs
Thai Vegetable Spring Rolls with Asian Sauce
Scallion Crusted Crispy Chicken
Grilled Guyere & Tomato Brioche
Miniature Cheeseburger Sliders
White Bean & Shrimp Brushetta
Assorted French Quiches
Tomato & Mozzarella Skewers with Balsamic Reduction
Sesame Chicken Skewers with Asian Chili Sauce
Truffled Macaroni & Cheese Bites
Country Fried Chicken & Maple Waffle Biscuit
Traditional Pigs in a Blanket
*Maryland Spicy Crab Cakes Roulade**
Seasonal Grilled Vegetables in Phyllo Cup
Napoli Style Eggplant Rollatini
*Chilled Lobster Fra diavolo Shooters**
Grilled Feta Cheese & Lamb Lettuce Wrap
*Seared Scallops in Lemon Vinaigrette**
Roasted Corn & Mushroom Risotto Fritters
Chilled Gazpacho Shots
Shredded Jerk Chicken in Grilled Leek Wrap with Lime
Grilled Calamari & Arugula Skewer
Crispy Japanese Pork Dumplings with Sweet soy dipping sauce

~Cold ~

Fire Roasted Grilled Garden Vegetables
Italian Cold Antipasto Cutting Board
*Assorted Caribbean Seafood Ceviches**
*Iced Shellfish Tower Display**
Assorted International Salads
*Sushi & Sashimi**
Imported Cheeses & Crudités
Seasonal Fruits and Berries

****denotes an up-charge**

~~ Your Dinner ~~

Salad (Choose 1)

*Tossed Garden Green Salad ~ Caesar Salad with Pecorino Romano Crisp
Mixed Green Salad with Sun Dried Tomatoes, Kalamata Olives and Blue Cheese
Mesclin Salad with Dried Cranberries, Glazed Walnuts & Crumbled Goat Cheese
Baby Spinach with Warm Bacon Vinaigrette*

Dinner Selections

Please select (3) three choices

~Poultry~

*Frenched Herb Roasted 1/2 Chicken
Grilled Chicken Scarparella
Pan Sautéed Chicken Breast drizzled with White Wine, Butter & Lemon
Chicken Sautéed with Marsala Wine and wild Mushrooms*

~ Prime Beef ~

*Garlic, Rosemary & Soy Marinated Flank Steak
Veal Scaloppini with Caramelized Pearl Onions*

~ Pork ~

*Sage Rubbed Center Cut Pork Medallions
Grilled Apricot Glazed Pork Chops
Apple & Bacon Stuffed Pork Loin*

~ Fresh Catch Fish ~

*Herb Crusted Atlantic Salmon in Lemon Caper Vinaigrette
Black Cod with Melted Leeks & Shitake Mushrooms
Pan Seared Sea Bass with Soy, Ginger & Garlic*
Filet of Sole Florentine
Tilapia with a Beurre Blanc sauce
Miso Glazed New England Cod*

~Pasta Selection~

*Penne alla Vodka ~ Farfalle Primavera ~ ~ Rigatoni Filetto Pomodoro ~
Orrechetti with Crumbled Sausage, Garlic and Sun Dried tomato*

Vegetable Selection

Please select (1) choice

Broccoli with Garlic & Oil ~ String Beans ~ Spring Vegetables ~ Grilled Asparagus (+\$3.00)

Side Accompaniment

Please select (1) choice

Garlic Mash Potato ~ Rosemary Roasted New Potato ~ Candied Yams ~ Rice Pilaf ~ Wild Rice

All Buffets consist of 1.5 hour serving period

~DESSERT~

Please select (2) two choices

*Customized Specialty Cake
Cupcakes
Gourmet Cookies and Brownie
Sliced Fruit & Berry Platter*

Freshly Brewed Coffee and Tea will be served with Dessert

~Pricing~

\$39.95 per person++

Please add 20% service gratuity and 8.375% tax

Empire Ballroom

Friday night minimum guarantee 100

Saturday minimum guarantee 125

** 7th floor venues are also available for intimate events*
Up to 70 attendees*

Bar Options

Beer, Wine & Soda Bar

Domestic Beer

Imported Beer

House Wines

Soda

17.00 per person

Open Bar Options

Name Brands: \$20.00 pp ++

Premium Brands: \$25pp++

Top Shelf Brands: \$26++

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CHOCOLATE FOUNTAIN

For only \$625.00 our Basic Party Package includes:

- * Your choice of chocolate (Milk, Dark, White, Other)*
- * Up to 3 hours of continuous service.*
- * Set up, dismantling & clean up*
- * Two professionally dressed chocolatiers, to serve your guests, refresh the delectable treats and to ensure the area is kept presentable and clean.*
- * Of course we provide Elegant Platters, Unique Display Stands & skewers.*
- * Extra large platters of seasonal fruit shown here are optional and available at additional fees.**

10 Delicious Dippables including:

- * Strawberries*
- * Bananas*
- * Large Pink & White Marshmallows*
- * Pretzels*
- * Vienna Fingers*
- * Rice Krispies Treats*
- * Graham Crackers*
- * Sugar Wafers*
- * Oreos*
- * Chocolate Chip Cookies*

A (Standard) 34inch high Sephra Fountain is included

CHOCOLATE FOUNTAIN

For only \$800.00 our COMPLETE Premium Full-Service package includes:

- * Your choice of chocolate (Milk, Dark, White, Other)*
- * Up to 3 hours of continuous service.*
- * Set up, dismantling & clean up*
- * Two professionally dressed chocolatiers, to serve your guests, refresh the delectable treats and to ensure the area is kept presentable and clean.*
- * Of course we provide Elegant Platters, Unique Display Stands & skewers.*
- * Extra large platters of seasonal fruit shown here are optional and available at additional fees.**

Delicious Dippables including:

- | | |
|--|--------------------------------------|
| <i>* Fresh Strawberries</i> | <i>* Cantaloupe</i> |
| <i>* Mellon</i> | <i>* Cherries</i> |
| <i>* Twinkies</i> | <i>* Bananas, & Pineapples</i> |
| <i>* Brownie Bites</i> | <i>* Biscotti,</i> |
| <i>* Extra Large Pink & White Marshmallows</i> | <i>* Pretzel Rods</i> |
| <i>* Rice Krispies Treats</i> | <i>* Sugar Wafers</i> |
| <i>* 3 different Pound Cakes</i> | <i>* Cream Puffs</i> |
| <i>* Sugar Honey Grahams</i> | <i>* Blueberry Mini</i> |
| <i>* Oreo & Chocolate Chip cookies</i> | <i>* Chocolate Chip Mini Muffins</i> |
| <i>Muffins</i> | |
| <i>* Vienna Fingers</i> | |

A (Standard) 34inch high Sephra Fountain is included