

Breakfast

Continental Breakfasts

Priced Per Person for 1 ½ Hours Service

Eye Opener \$8

Croissants, Muffins and Danish Served with an Assortment of Jellies Butters and Cream Cheeses

Top of the Morning \$10

Whole Fresh Fruit, Bagels, Croissants, a Variety of Muffins, Danish, Individual Fruit Yogurts and an Assortment of Jellies, Butters and Cream Cheeses

Up & At 'Em \$11

Whole Fresh Fruit, Fresh Fruit Bowl, Individual Fruit Yogurts, Freshly Baked Cinnamon Rolls, Bagels, Croissants, a Variety of Muffins, Danish and an Assortment of Jellies, Butters and Cream Cheeses

Healthy Start \$10

Fresh Fruit Bowl, Assorted Low Fat Yogurt, Granola, Multi-Grain Cereal Bars, Whole Grain Muffins and Bagels and an Assortment of Low-Fat Cream Cheeses and Butter

All Breakfasts Include:

Fresh Orange Juice, Cranberry Juice, Freshly Brewed Regular and Decaffeinated Coffees, and a Selection of Hot Teas

Plated Breakfast

Radisson Breakfast \$12

Fresh Fruit Cup, Fresh Scrambled Eggs, Radisson Home-Fried Potatoes, Two Strips of Bacon and Two Sausage Links

Our Famous Stuffed French Toast \$13

French Toast Stuffed with your Choice of Strawberries, Blueberries or Bananas, Served with Radisson Home-Fried Potatoes, Two Strips of Bacon or Two Sausage Links

Plated Breakfasts Include: Fresh Orange Juice, a Basket of Assorted Breakfast Breads, and Muffins with Butter & Jelly Served with Freshly Brewed Regular and Decaffeinated Coffees and Hot Teas

Breakfast Buffets

Priced Per Person for 1 ½ Hours Service

\$2.00 Per Person Per Extra ½ Hour

Minimum 25 Persons

Please add \$3 per person if the count falls below the minimum at the time of the guarantee

Traditional Buffet \$14

Fresh Fruit Bowl, Fresh Scrambled Eggs, Bacon or Sausage Links, Radisson Home-Fried Potatoes, a Variety of Muffins, Breakfast Breads, Danish and An Assortment of Jellies, Butters and Cream Cheeses

- ❖ Add Additional Meat Selection - \$2
- ❖ Add Fresh Oatmeal - \$1
- ❖ Add Chefs Choice of Quiche - \$3
- ❖ Add Chef Attended Waffle Station - \$4
- ❖ Add Chef Attended Omelet Station - \$5

All Breakfasts Include:

Fresh Orange Juice, Cranberry Juice, Freshly Brewed Regular and Decaffeinated Coffees, and a Selection of Hot Teas

Specialty Breaks

Based on One Hour Duration

7th Inning Stretch \$8

Popcorn, Peanuts, Cracker Jacks, Corn Chips and Soft Pretzels with Stone Ground Mustard,
Served with Iced Tea & Seasonal Beverage

Sweet Treats \$8

Double Fudge Brownies, Chocolate Chip Cookies, Assorted Mini Chocolates and Candies
Served with Iced Tea & Seasonal Beverage

You Scream, We Scream \$9

Assorted Individual Ice Cream Bars and Other Frozen Treats,
Served with Iced Tea & Seasonal Beverage

Healthy Break \$8

Crudités with Dip, Individual Fruit Yogurts, Granola Bars, Whole Fresh Fruit, Trail Mix
Served with Iced Tea & Seasonal Beverage

South of the Border \$9

Tortilla Chips with Salsa, Guacamole, Sour Cream, Jalapeno Cheese Sauce, Cinnamon Churros,
Served with Iced Tea & Seasonal Beverage

Meeting Planners Solutions

Based on One Hour Duration for Each Break

Choice Solution \$14

Pre-Meeting Break

An Assortment of Danish, Breakfast Breads Served with Freshly Brewed Regular and Decaffeinated Coffees and
a Selection of Hot Teas

Mid-Morning Break

Fresh Brewed Regular and Decaffeinated Coffees, a Selection of Hot Teas and an Assortment Sodas

Afternoon Break

Potato Chips and Pretzels Served with Freshly Brewed Regular and Decaffeinated Coffees,
a Selection of Hot Teas and an Assortment of Sodas

Executive Solution \$19

Pre-Meeting Break

Croissants, Danish, Muffins, Assorted Bagels with Cream Cheese, Butter and Jellies
Whole Fresh Fruit, Served with Fresh Orange and Cranberry Juices, Freshly Brewed Regular and Decaffeinated Coffees,
Selection of Hot Teas and Bottled Water

Mid-Morning Break

Assorted Granola Bars, Nutri-Grain Cereal Bars, Individual Fruit Yogurts,
Freshly Brewed Regular and Decaffeinated Coffee, Bottled Water and Assorted Sodas

Afternoon Break

Assorted Cookies, Brownies, Chips, Pretzels Served with Freshly Brewed Regular and Decaffeinated Coffees,
Bottled Water and Assorted Sodas

Premier Lunch/Break Solution \$32

Based on One Hour Duration for Each Break
Minimum 25 Persons

Pre-Meeting Break

Warm Cinnamon Buns, Assortment of Bagels with a Variety of Cream Cheeses, Assorted Danish, Fresh Fruit Bowl Fresh Orange and Cranberry Juice, Freshly Brewed Regular and Decaffeinated Coffees, a Selection of Hot Teas and Bottled Water

Mid-Morning Break

Freshly Brewed Regular and Decaffeinated Coffees, a Selection of Hot Teas
Bottled Water and Assorted Sodas

Buffet Lunch

Chef's Soup D'Jour

Tossed Garden Salad with Two Dressings

Choice Of:

Tuna Salad

House Made Albacore Tuna Salad with Diced Celery & Carrot, Fresh Cracked Pepper, Fresh Lemon Zest and Mayonnaise

Or

Chicken Salad

Diced Slow Roasted Chicken with Dried Cranberries, Diced Celery, Candied Pecans, Fresh Lemon Zest and Mayonnaise

Cold Cut Platter with Honey Ham, Roast Beef and Smoked Turkey

Cheese Board of Sliced Swiss, Provolone, American, and Cheddar Cheeses

Relish Tray of Pickles, Olives, Sliced Tomatoes, Red Onions, and Leaf Lettuce

Served with Sweet Maui Onion Potato Chips

Assorted Cookies and Brownies

Freshly Brewed Regular and Decaffeinated Coffees and Selection of Hot Teas

Afternoon Break

Philadelphia Style Soft Pretzels with Stone Ground Mustard, Served with Iced Tea, Bottled Water and Assorted Sodas

All Day Beverage Break \$12

Refreshed All Day

Freshly Brewed Regular and Decaffeinated Coffees

Selection of Specialty Hot Teas

Assorted Sodas and Bottled Water

Sandwich Board \$15

Great for the Working Lunch

Choice of Pasta Salad or Chef's Choice Soup

An Assortment of Pre-Made of Ham, Turkey, Tuna Salad, Roast Beef and Club Sandwiches

Served on a Sandwich Board with Veggie Wraps

Accompanied by Sweet Maui Onion Potato Chips and Appropriate Condiments

Fresh Baked Assortment of Cookies

Freshly Brewed Coffees, Specialty Hot Teas and Iced Tea

A La Carte Items

Beverages:

Coffee – Regular or Decaffeinated	\$30.00 Per Gallon
Selection of Hot Teas	\$30.00 Per Gallon
Hot Chocolate	\$30.00 Per Gallon
Bottled Water (12oz)	\$ 2.25 Each
Bottled Soda (12oz) – Coke, Sprite, Diet Coke	\$ 2.25 Each
Chilled Juice – Orange, Cranberry, Apple, Cranberry	\$ 26.00 Per Gallon
Iced Tea	\$26.00 Per Gallon
Lemonade	\$26.00 Per Gallon
Fruit Punch	\$26.00 Per Gallon
Apple Cider	\$30.00 Per Gallon
Non Alcoholic Egg Nog	\$35.00 Per Gallon

Morning Snacks:

Assorted Danish	\$20.00 Per Dozen
Assorted Muffins	\$20.00 Per Dozen
Assorted Bagels with Cream Cheese	\$24.00 Per Dozen
Warm Cinnamon Rolls	\$26.00 Per Dozen
Assorted Fruit Yogurt	\$ 2.50 Each
Fresh Whole Fruit – Apples, Bananas, Oranges	\$ 1.25 Each

Afternoon Snacks:

Fresh Baked Assorted Cookies	\$18.00 Per Dozen
Double Fudge Brownies and Blondies	\$18.00 Per Dozen
Philadelphia Style Soft Pretzels	\$18.00 Per Dozen
Popcorn	\$ 9.00 Per Pound
Potato Chips	\$ 9.00 Per Pound
Hard Pretzels	\$ 9.00 Per Pound
Tortilla Chips with Salsa & Sour Cream	\$ 9.00 Per Pound
Nacho Cheese Sauce	\$ 9.00 Per Quart

Lunch

Entrees

Lunch is Served with Your Selection of: Soup, Fruit Cup, Tossed Salad or Caesar Salad.

Entrees are complimented by the Chef's Recommendation of Potato, Rice or Pasta

Includes Fresh Seasonal Vegetables, Freshly Baked Rolls and Butter

Chef's Choice of Dessert

Beverage Service: Freshly Brewed Regular and Decaffeinated Coffees, Selection of Hot Teas and Iced Tea

Please add \$2 per person to each entrée for more than two entrée selections

Chicken Palermo \$17

Baked 6 oz. Chicken Breast Topped with House Made Bruschetta, Loaded with Tomatoes, Basil, Garlic and Finished with Melted Provolone Cheese

Citrus & Herb Roasted Chicken \$16

Baked 6 oz. Chicken Breast Marinated in Citrus Zest, Olive Oil and Fresh Herbs

Sour Dough Encrusted Pretzel Chicken Breast \$18

Fresh Marinated 6 oz. Chicken Breast Crusted with Sour Dough Pretzel and Baked to Perfection Served with a Honey Dijon Sauce

Roasted Top Sirloin \$18

6 oz. of Handsomely Sliced Red Wine Roasted USDA Choice Sirloin Topped with House Made Mushroom Demi-Glace

Braised New York Strip Tips \$20

6 oz. of Tender 40 Day Dry Aged New York Strip Tips Slow Braised in House Made Demi-Glace Enhanced with Caramelized Onions, Red & Green Bell Peppers and Wild Mushrooms

Parmesan & Rosemary Encrusted Cod \$18

Baked 6 oz. Cod Loin Topped with Fresh Parmesan Cheese, Bread Crumbs & Rosemary Finished with a Drizzle of Butter

Mediterranean Tilapia \$17

A 6 oz. Tilapia Filet Topped with Spinach Sautéed Black Olives, Garlic, Diced Tomatoes and Finished with Crumbles of Feta Cheese

Broiled Crab Cake \$19

Our Special Crab Cake Recipe, One (5oz) Broiled Crab Cake with a Roasted Cherry Tomato Coulis

Tri-Color Cheese Tortellini \$16

Tri-Color Cheese Tortellini Tossed in Your Choice of Sauce:
Creamy Alfredo, Tomato Basil, Pesto Cream

Eggplant Parmesan With Spinach Fettuccini \$18

Hand-Breaded Eggplant Topped with a Tomato Basil Sauce, Melted Parmesan Cheese Served over a Bed of Spinach Fettuccini

Penne Rustica \$16

Penne Pasta Tossed in Olive Oil with Artichoke Hearts, Red Onions, Black Olives and Sun-Dried Tomatoes Finished with Parmesan Cheese

With Grilled Chicken - \$19

With Grilled Shrimp - \$20

Luncheon Buffets

Priced Per Person for 1 ½ Hours Service

\$2.00 Per Person Per Extra ½ Hour

Minimum 25 Persons

Please add \$3 per person if the count falls below the minimum at the time of the guarantee

Beverage Station: Freshly Brewed Regular and Decaffeinated Coffee, Iced Tea and a Selection of Hot Teas

Deli Market \$16

▪ Add Home Made Soup - \$2 Per Person

Pasta Salad

Tossed Garden Salad

Swiss & American Cheese

Sliced Roast Beef

Sliced Turkey Breast

Sliced Honey-Cured Ham

Kaiser Rolls

White, Wheat, Rye

Includes: Relish Tray, Potato Chips, Assorted Fresh Baked cookies and Double Fudge Brownies

Executive Deli Market \$20

An Upgraded Version of Our Deli Market Featuring: Capicola, Salami, Pastrami

Provolone Cheese, Artisan Rolls and Homemade Soup

South of the Border \$19

Grilled Chicken & Beef Fajitas, Spiced Beef Tacos, Chili Con Queso, Cheddar Cheese, Shredded Lettuce, Diced Tomatoes, Sliced Jalapenos, Latin Style Brown Rice, Nacho Chips with Salsa & Sour Cream, Cinnamon and Sugar Rolled Churros & Coconut Caramel Flan

Viva Italia \$19

Caesar Salad, Roasted Tomato and Basil Bisque, Baked Chicken Parmesan, Pasta Primavera, Roasted Sweet Italian

Sausage and Peppers, Garlic Bread, Parmesan Bread Sticks,

Assorted Italian Pastries (Éclairs, Cream Puffs, Biscotti, Cannoli)

Custom Lunch Buffet \$20

Based on 1 & ½ Hour Service Time

\$3.00 Extra Per ½ Hour---Minimum 25 Persons

Please add \$3 per person if the count falls below the minimum at the time of the guarantee

Soup and Salad (Select 2)

Fresh Fruit Bowl

Mixed Garden Greens

Caesar Salad

Greek Salad

Pasta Salad

Broccoli Salad

Potato Salad

Seasonal Soup

Beef Vegetable Soup

Roasted Tomato and Basil Bisque

Entrees

(Select 2)

(Select 3 – add \$2)

Beef Tips

Roasted Turkey

Chicken Marsala

Mediterranean Tilapia

Baked Ziti

Penne Pasta in Olive Oil

Cheese Tortellini Marinara

Sausage and Peppers

Herb Roasted Chicken

Sugar-Cured Ham with Apple Cinnamon

Vegetables

(select 2)

Roasted Garlic Mashed Potatoes

Oven Roasted Red Potatoes

Au Gratin Potatoes

Rice Pilaf

Seasoned Brown Rice w/Stewed Tomatoes

Green Beans Almandine

Buttered Corn

Seasonal Vegetable Medley

Dessert Table (Select 3)

Carrot Cake

Touch of Strawberry Cake

Apple Walnut Cake

Black Forrest Cake

Lemon Meringue

Chocolate Cream Torte

German Chocolate Cake

Boston Cream Pie

Apple Pie

Banana Cream Pie

Buttered Rum Banana Cake

Pumpkin Pie

Salad and Sandwiches

*All Salads & Sandwiches Include: Chef's Dessert Selection
Freshly Brewed Regular and Decaffeinated Coffee, Iced Tea, Selection Of Hot Teas
Please add \$2 per person to each entrée for more than two entrée selections*

Caesar Salad \$12

Crisp Romaine Topped with Croutons, Fresh Shredded Parmesan Cheese, Hard-Boiled Egg, Tomato
Served with Caesar Dressing and Garlic Bread Sticks

- ❖ Add Shrimp for \$3
- ❖ Add Chicken for \$2

Bridge's Salad \$13

Grilled Chicken Breast, Raisins, Almonds, Tomato and Cheddar Cheese Served Over a Bed of Mixed Greens
Served with Honey Mustard Dressing and Freshly Baked Rolls

Greek Salad \$13

Mixed Field Greens, Sliced Black Olives, Red Onions, Cherry Tomato and Feta Cheese

Chicken Cordon Bleu Sandwich \$13

Baked Chicken Breast Topped with Thinly Sliced Ham and Swiss Cheese
Finished with a Dijon Cream Sauce, Served with Potato Chips.

Smoked Turkey Croissant \$13

Thinly Sliced Turkey Breast, Swiss Cheese, Crisp Bacon, and Lettuce on a Flaky Croissant with Mayonnaise and Mustard,
Served with Potato Salad

Crab Cake Sandwich \$14

Our Special Crab Cake Recipe Served on a Kaiser Roll with Lettuce, Tomato, Tartar Sauce and Side of Coleslaw

Beef and Cheddar Melts \$13

Open-Faced Artisan Bread Topped with Freshly Grilled Roast Beef & Melted Cheddar Cheese
Finished with a Horseradish Cream Sauce, Served with Potato Chips

Soup and Sandwich \$14

Chef's Choice of Soup

Select (1) Sandwich:

Tuna Salad Croissant, Turkey and Provolone Cheese, Roast Beef and Cheddar Cheese, Ham and Swiss Cheese
All Served on Wheat Bread with Pickle Spear and Potato Chips
Substitute Sandwiches with a Vegetable Wrap for Vegetarian Option

Gourmet Lunch In a Box

All Box Lunches Include: Potato Chips, Whole Fresh Fruit, Cookie and Bottled Water

Ham & Cheese Wrap \$14

Baked Ham, American Cheese, Lettuce, Tomato, Dijon Mustard and Mayonnaise in a Flour Tortilla

Roasted Vegetable Wrap \$14

Roasted Onions, Eggplant, Squash, Zucchini and Bell Peppers in a Spinach Wrap

Turkey Croissant \$14

Sliced Smoked Turkey, Lettuce, Tomato and Provolone Cheese on a Flaky Croissant

Italian Hoagie \$16

Sliced Italian Deli Meats, Provolone Cheese, Lettuce, Tomato and Onion on a Hoagie Roll

Beginnings

Hors d'Oeuvres-Receptions-Stations

Assorted Crudités \$98

Serves 50

Crisp, Fresh Vegetables Presented with a Selection of Dips

Seasonal Fruit Display \$135

Serves 50

The Freshest Seasonal Fruit Served with Yogurt Dip

Imported and Domestic Cheese Display \$195

Serves 50

Displayed Cheeses with Assorted Breads and Crackers, Garnished with Fresh Fruit
Includes: Cheddar, Swiss, Colby, Pepper Jack, Smoked Gouda, Muenster, and Provolone

Antipasto Platter \$195

Serves 50

Sliced Mozzarella and Provolone Cheese, Pepperoni, Capicola, Genoa Salami, Pepperoncini and Greek Olives,
Served with Italian Herb Bread

Chef Attended Action Stations

Include Appropriate Condiments, Assorted Rolls, and Uniformed Carver for One Hour.
Additional Hour for Uniformed Carver - \$40 Per Carver

Hickory Smoked Prime Rib Station \$290

Serves 30

Hickory Smoked Prime Rib with House Specialty Au Jus & Horseradish Cream

Roasted Tenderloin of Beef Station \$310

Serves 30

Apple and Brown Sugar Cured Honey Ham Station \$210

Serves 50

Apple Smoked Breast of Turkey Station \$240

Serves 50

Oven Roasted & Served with Traditional Gravy

Whole Roasted Top Round of Beef \$285

Serves 50

USDA Choice Top Round Braised in Red Wine Served with A Wild Mushroom Demi Glace

Pasta Station (Chef Attended) \$9 Per Person

Choice of 2 Pastas:

Tri Colored Cheese Tortellini, Penne Rigate, Rigatoni, or Gemelli

Choice of 2 Sauces:

Tomato Basil, Alfredo, Pesto Cream, White Wine Clam, Or Arrabiata

Includes Toppings of: Sautéed Mushrooms, Sun Dried Tomatoes, Parmesan Cheese, Artichokes and Black Olives
Garlic Bread and Bread Sticks

Stir Fry Station (Chef Attended) \$10 Per Person

Sesame Marinated Chicken Breast and Mongolian Beef Strips Tossed with a Bounty of Stir Fried Vegetables
Served with Fried Rice and Fortune Cookies

Chef's Pastry Table \$6 Per Person

An Assortment of Cakes and Pies, Cannoli and Éclairs, Variety of Mini Cheesecakes,
Assorted Fresh Baked Cookies and Double Fudge Brownies

Premium Coffee Station \$3 Per Person

Freshly Brewed Columbian, Hazelnut, Vanilla and Irish Cream Coffees with Flavored Creamers and Whipped Cream

Hot Hors d'Oeuvres

\$68 per 50 pieces

Italian Meatballs
Swedish Meatballs
BBQ Meatballs
Fried Mac & Cheese Bites
Potato and Cheddar Perogy

\$85 per 50 pieces

Potato Wrapped Shrimp
Crab Spring Roll
Risotto Arancini
Steamed Pork Pot Stickers
Chicken Satay
Vegetable Spring Rolls

\$110 per 50 pieces

Spanikopita
Mini Corn Soufflé
Mini Sheppard's Pie
Hibachi Beef Kabobs

\$150 per 50 pieces

Mini Beef Wellington
Crab Stuffed Mushrooms
Scallops Wrapped in Bacon
Baked Raspberry Brie in Phyllo Dough
Mini Crab Cakes with Tartar Sauce
Crab Stuffed Shrimp
Scallops Wrapped in Bacon

\$76 per 50 pieces

Assorted Mini Quiche
Jalapeno Poppers
Vegetable Samosas
Broccoli Cheddar Bites
Herb Breaded Ravioli
Mozzarella Cheese Sticks
Franks in Puff Pastry
Mini Chicken Tacos
Mini Chicken Cordon Bleu
Chicken Samosas

\$96 per 50 pieces

Spinach & Feta Stuffed Mushrooms
Spinach and Artichoke Crisp
Crab Rangoon
Buffalo Chicken Pazotti

\$124 per 50 pieces

Antipasto Kabob
Chicken Thai Spring Roll
Chicken Marsala Pot Pie

Reception Additions

Hot Crab Dip – Served with Breads and Crackers	\$ 4.00 Per Person
Spinach & Artichoke Dip	\$ 3.00 Per Person
Snack Mix	\$ 9.00 Per Pound
Dry Roasted Peanuts	\$18.00 Per Pound
Deluxe Mixed Nuts (No Peanuts)	\$26.00 Per Pound

Consumer Advisory

Please Note Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs May Increase the Risk of Food Borne Illness, Especially if You Have Certain Medical Conditions

Classic Reception

One Hour Duration

With Meal \$9 Per Person
Without Meal \$14 Per Person

Display Items (Select 3)

Cheese Display with Crackers
Assorted Crudités with Dip
Swedish, Italian, or BBQ Meatballs
Bruschetta with Sliced Bread

Butlered Items (Select 2)

Assorted Mini Quiche
Mini Chicken Cordon Bleu
Crab Rangoon
Franks in Puff Pastry
Jalapeno Poppers
Herb Breaded Ravioli
Fried Mac and Cheese Bites

Deluxe Reception

One Hour Duration

With Meal \$11 Per Person
Without Meal \$16 Per Person

Display Items (Select 4)

Cheese Display with Crackers
Fresh Seasonal Fruit Display
Assorted Crudités with Dip
Spinach & Artichoke Dip

Butlered Items (Select 3)

Scallops Wrapped in Bacon
Vegetable Spring Rolls
Hibachi Beef Kabobs
Spanikopita
Chicken Marsala Pot Pie
Mini Sausage Calzones
Steamed Pork Pot Stickers
Mini Chicken Cordon Bleu

Chocolate Fountain

\$5 Per Person

Server Attended Fountain - Minimum 50 Persons
Based on 1 Hour Service Time

(Choice of Five Dipping Items)

Marshmallows, Pretzel Rods, Graham Crackers, Biscotti, Pineapple Chunks, Cream Puffs and Fresh Strawberries

Dinner

*Dinners include: Appetizer, Salad, Entrée and Chef's Choice of Dessert.
The Entrees are complimented by the Chef's recommendation of Potato, Rice or Pasta
Includes Fresh Seasonal Vegetables and Freshly Baked Rolls & Butter
Beverage Service: Freshly Brewed Regular and Decaffeinated Coffees and Selection of Hot Teas*

Please add \$2 per person to each entrée for more than two entrée selections

Appetizers

(Select One)

Chef's Soup

Chilled Fruit Medley

Bruschetta

Salads

(Select One)

Mixed Field Greens

Served with Tomato, Cucumber, Black Olives, Croutons and Choice of Two Dressings

Caesar Salad

Crisp Romaine Topped with Croutons, Shredded Fresh Parmesan Cheese and Caesar Dressing

Greek Salad \$1

Mixed Field Greens, Sliced Black Olives, Red Onions, Cherry Tomato and Feta Cheese

Nuts and Berries Salad \$2

Mixed Field Greens, Dried Cranberries, Candied Pecans, Black Olives, Cucumber and Balsamic Vinaigrette Dressing

Tomato Mozzarella Salad \$3

Bias-Cut Roma Tomatoes with Sliced Fresh Mozzarella Fanned over a Bed of Mixed Field Greens
Lightly Drizzled with Olive Oil and Italian Herbs

Vegetarian Entrees

Sweet Thai Chili Marinated Tofu Steak (Vegan) \$27

Pan Seared, Sweet Thai Chili Marinated Tofu Steak Served Over Rice Noodles Tossed in Sesame Oil and Garlic

Roasted Stuffed Bell Pepper (Vegan) \$24

Sautéed Mushrooms, Onions, Tomatoes, and Black Beans Tossed with Rice and Stuffed Inside a Fresh Bell Pepper

Sun-Dried Tomato Tartlet \$25

Chickpea Puree Layered with Marinated Artichoke Hearts, Fire Roasted Red Bell Peppers, Sweet Roasted Plum Tomatoes and Fontina Cheese in a Black Pepper and Thyme Pastry Dough Crust

Penne Rustica \$22

Penne Pasta Tossed in Olive Oil with Artichoke Hearts, Red Onions, and Black Olives & Sun-Dried Tomatoes
Finished with Parmesan Cheese

Beef Entrees

Prime Filet of Beef \$35

8 oz. USDA Prime Filet of Beef, Seared and Roasted to Chef's Medium Topped with Blue Cheese Crumbles and Drizzled with House Made Demi Glace

Hickory Smoked Prime Rib \$34

Smoked In House of 8 Hours and Roasted to Chef's Medium, Served King Cut (12 oz.) with Horseradish & House Specialty Au Jus

House Signature Steak \$30

8 oz. USDA Choice Stockyard Cut Steak Marinated in Soy, Sesame Oil, Garlic and Onion, Sliced and Served at Chef's Medium, Topped with Fire Roasted Red Peppers, Caramelized Onions and Sautéed Mushrooms

Grilled New York Strip \$32

40 Day Dry Aged 12oz New York Strip Grilled to a Chef's Medium Temperature, Brushed with Herb Butter and Finished with Sautéed Mushrooms

Slow Roasted Top Round of Beef \$28

8 oz. of Handsomely Sliced USDA Choice Top Round of Beef Topped with House Made Wild Mushroom Demi Glace

Pork Entrees

Seared Pork Chop \$30

10 oz. Bone-In Pork Chop Soaked 24 Hours in an Apple & Clove Brine, Seared and Roasted to Perfection, Finished with House Made Apple Compote

Spiced Pork Loin \$28

8 oz. of Aromatically Seasoned Spiced Pork Loin Roasted and Sliced, Served with Caribbean Style Peach Compote

Poultry Entrees

Pecan Encrusted Chicken Breast \$27

Pan Seared 8 oz. Chicken Breast with a Pecan Crust Topped with Caramelized Onions in Bourbon Demi-Glace

Lemon Basil Chicken Breast \$25

8 oz. Chicken Breast Tossed in House-Seasoned Flour and Pan-Fried Served with Lemon, Garlic, Basil White Wine Sauce

Chicken Palermo \$25

Baked 8 oz. Chicken Breast Topped with House Made Bruschetta, Loaded with Tomatoes, Basil, Garlic and Finished with Melted Provolone Cheese

Citrus & Herb Roasted Chicken \$24

Baked 8 oz. Chicken Breast Marinated in Citrus Zest, Olive Oil and Fresh Herbs

Chicken Cordon Bleu \$26

Baked 8 oz. Chicken Breast Topped with Thinly Sliced Honey Ham and Swiss Cheese, Finished with a Dijon Cream Sauce

Sour Dough Pretzel Encrusted Chicken \$27

Marinated 8 oz. Chicken Breast Encrusted with Bits of Sour Dough Pretzel, Baked, and Drizzled with Honey Dijon Sauce

Seafood Entrees

Double Crab Cakes \$34

Two of Our Signature (5oz) Crab Cakes Accompanied with Roasted Cherry Tomato Coulis

Pecan Encrusted Salmon Filet \$30

Fresh 8 oz. Salmon Filet Moderately Encrusted with Candied Pecans and Brown Sugar,
Baked and Finished with Honey Butter

Parmesan & Rosemary Encrusted Cod \$27

Baked 8 oz. Cod Loin Topped with Fresh Parmesan Cheese, Bread Crumbs, & Rosemary Finished with a Drizzle of Butter

Blackened Mahi Mahi \$29

Hand-Cut 8 oz. Mahi Mahi Filet Lightly Blackened and Baked, Finished with a Pineapple and Red Onion Salsa

Stuffed Shrimp \$33

Five Jumbo Shrimp Stuffed with Our Signature Crab Cake Garnished with Creole Remoulade

Combination Plates Entrees

House Signature Steak with Chili Lime Shrimp \$36

6 oz. USDA Choice Stockyard Cut Steak Marinated in Soy, Sesame Oil, Garlic, and Onion, Sliced and Served at Chef's Medium, Topped with Fire Roasted Red Peppers, Caramelized Onions, and Sautéed Mushrooms, Accompanied with Three Chili Lime Marinated Shrimp

Petite Filet & Crab Cake \$38

5oz USDA Prime Filet of Beef, Seared and Roasted to Chef's Medium Drizzled with House Made Demi Glace, Accompanied with Our Signature (5oz.) Crab Cake Finished with Roasted Cherry Tomato Coulis

Braised New York Strip Tips & Citrus Herb Roasted Chicken \$34

6 oz. Tender 40 Day Dry Aged New York Strip Tips Slow Braised in House Made Demi-Glace Enhanced with Caramelized Onions, Red & Green Bell Peppers, and Wild Mushrooms Paired with a 6 oz. Portion of Chicken Breast Marinated in Citrus Zest, Olive Oil and Fresh Herbs.

Chicken Palermo with Marscapone & Sun Dried Tomato Ravioli \$32

Baked 8 oz. Chicken Breast Topped with House-Made Bruschetta, and Provolone Cheese Paired with Sun Dried Tomato Stuffed Ravioli Tossed in a Fresh Thyme and Lemon

Entree Dessert Selection

(Select One)

Chocolate Cream Cake

Apple Walnut Cake

Apple Pie

Lemon Meringue

Cheesecake

Carrot Cake

Key Lime Pie

Touch of Strawberry Cake

German Chocolate Cake

Buttered Rum Banana Cake

Black Forrest Cake

Pumpkin Pie

Banana Cream Cake

Boston Cream Cake

Radisson Custom Dinner Buffet \$29

Minimum 50 Persons
Based on 1 ½ Hour Service Time

Please add \$3 per person if the count falls below the minimum at the time of the guarantee

Beverage Station: Freshly Brewed Regular & Decaffeinated Coffee, Selection of Hot Teas and Iced Tea

Soups and Salads (Select 3)

Fresh Fruit Bowl
Mixed Garden Greens
Caesar Salad
Pasta Salad
Broccoli Salad
Potato Salad
Minestrone Soup
Corn Chowder Soup
Potato Leek Soup
Chicken Corn Soup
Broccoli & Cheese Soup

Entrees (Select 3)

New York Strip Tips
Roasted Turkey
Mediterranean Tilapia
Chicken Picatta
Baked Ham
Sausage and Peppers
Baked Ziti
Citrus & Herb Roasted Chicken
Roasted Sirloin of Beef
Parmesan Rosemary Cod
Spice Rubbed Pork Loin
Tri-Color Marinara Cheese Tortellini
Pasta Carbonara

Vegetables (Select 3)

Roasted Garlic Mashed Potatoes
Oven Roasted Red Potatoes
Au Gratin Potatoes
Seasoned Brown Rice w/Stewed Tomatoes
Rice Pilaf
Green Beans Almandine
Shallot Infused Corn
Seasonal Vegetable Medley
Buttered Egg Noodles
Sage Stuffing

Dessert Table

(Select 3)

Chocolate Cream Cake
Lemon Meringue
Key Lime Pie
Buttered Rum Banana Cake
Banana Cream Cake

Apple Walnut Cake
Cheesecake
Touch of Strawberry Cake
Black Forrest Cake
Boston Cream Cake

Apple Pie
Carrot Cake
German Chocolate Cake
Pumpkin Pie

Banquet Beverage

**A \$45.00 Bartender Charge will be added for each Bartender with less than \$225.00 in Sales.
A Set Up Fee of \$35.00 will be charged for any Bar with less than 25 people.**

Cash and Hosted Bars

*The Radisson proudly pours the following brands. (House Brands are subject to change.)
If you have a Special Request, we will be happy to assist you with your selection and pricing*

House Brands \$4.25

Vodka

Gin

Rum

Tequila

Whiskey (Blend)

Whiskey (Canadian)

Bourbon

Scotch

Call Brands \$4.50

Smirnoff Red Label

Seagram's

Bacardi Silver

Jose Cuervo

Seagram's 7

Canadian Club

Jim Beam

White Horse

Premium Brands \$5.50

Stolichnaya

Tangeray

Captain Morgan

Jose Cuervo Gold

Jack Daniels

Crown Royal

Old Grand Dad

Dewar's

Included on All Bars: Peach Schnapps, Amaretto, Kapali Coffee Liquor, Apricot Brandy, Sloe Gin

Domestic Beer \$3.50

Coor's Light

Yuengling Lager

Budweiser

Import Beer \$4.00

Heineken

Corona

House Wine \$4.50

Chardonnay

Merlot

White Zinfandel

Cabernet Sauvignon

Assorted Bar Soda \$2.00

Open Bars

Open Bars are Based on Your Guaranteed Count

	House Brands	Call Brands	Premium Brands
1 st Hour	\$10.00	\$11.00	\$12.50
Per Additional ½ Hour	\$ 4.00	\$ 4.50	\$ 5.25

Wine Service

*The following wines were selected to enhance your banquet selection.
If you do not see what you are looking for, we will be happy to research and price any selection you wish.
Please provide enough notice as some wines take up to thirty days to receive.*

Chardonnay

C. K. Mondavi	\$23
Jacobs Creek	\$25
Columbia Crest	\$42

Cabernet Sauvignon

C. K. Mondavi	\$23
Jacobs Creek	\$25
Columbia Crest	\$42

Champagne

House	\$24
Freixenet Carta Nevada	\$28
Domaine Ste. Michelle	\$35
Mumm Napa Brut	\$52

White Zinfandel

Mondavi Woodbridge	\$23
Beringer	\$26
Beringer RVS Reserve	\$42

Merlot

C. K. Mondavi	\$23
Jacobs Creek	\$25
Columbia Crest	\$42

Additional Bar Options

Draft Beer – ½ Keg – \$225

Most Domestic Brands
Other Domestic Brands & Import Kegs Priced Upon Request

Alcoholic Punch Bowls – \$49.50 Per Gallon

Fuzzy Navel Whiskey Sour Sangria Champagne Mimosa

Non-Alcoholic Beverages

Sparkling Cider Virgin Bloody Mary Fruit Punch
\$17 Per Gallon \$45 Per Gallon \$25 Per Gallon

**Silver Champagne Fountain Rental
\$100.00**