

Radisson Hotel Colorado Springs

A La Carte Items

Beverages

Freshly Brewed Coffee, Decaffeinated Coffee
Combination Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea
Dessert Coffee: Freshly brewed coffee blended with whipped cream, coffee-flavored liqueur, cocoa, sugar and a hint of cinnamon
Iced Tea
Fresh Chilled Milk
Orange Juice, Apple Juice or Cranberry Juice
Lemonade
Fruit Punch (*Our Own Special Recipe*)
Orange Dream Sherbet Punch
Hawaiian Lemonade (*Our Own Special Recipe*)
Plain Bottled Water
Bottled Juices
Sparkling Mineral Water
Glacéau Flavored Vitamin Water
Assorted Soft Drinks

Snack Items

Planters Mixed Nuts
Assorted Fresh Breakfast Pastries
Monster Cinnamon Rolls
Old-Fashioned Cinnamon Rolls
Bagels Served with Cream Cheese
Assorted Fresh Muffins
Assorted Gourmet Cookies
Chocolate Brownies
Rice Krispie Squares
Sliced Seasonal Fresh Fruit
Dry Snack Mix (15 Ounces)
Tortilla Chips and Salsa (Serves 15 guests)
Add Homemade Guacamole
Assorted Candy Bars
Individual Assorted Yogurts
Granola Bars

Radisson Hotel Colorado Springs

Plated Breakfast

(Minimum of 15 People)

Colorado Continental

Assortment of Sliced Fresh Fruits, Fresh Gourmet Breakfast Pastries, Chilled Fruit Juices, Assorted Hot Herbal Teas, Freshly Brewed Coffee and Decaffeinated Coffee

Pikes Peak French Toast

Texas-Style bread dipped in Egg-Cinnamon Batter with Warm Maple Syrup and Creamy Butter
Served with your choice of Bacon or Sausage Links and Fresh Fruit Garnish

South of the Border Breakfast Burrito

Fluffy Scrambled Eggs, Diced Bell Peppers and Chorizo wrapped in a Flour Tortilla
Topped with Pork Green Chili, Cheddar Cheese and Diced Tomatoes

Western Colorado Omelet

Fluffy Eggs, Diced Ham, Green Peppers and Onions
Served with Home Fried Potatoes and Fresh Fruit Garnish

Down Home Biscuits and Gravy

3 Large Buttermilk Biscuits topped with Homemade Sausage Gravy
and Scrambled Eggs, garnished with Fresh Fruit

Add Any of the Following Sides:

2 Fluffy Buttermilk Pancakes with Warm Maple Syrup
2 Slices Texas-Style Cinnamon French Toast with Warm Maple Syrup
Side of Ham
Side of Bacon (3 Slices)
Side of Sausage
Seasoned Breakfast Potatoes

20% Service Charge & 7.63% Sales Tax will be applied to all food and beverage.
Menu prices are subject to change.

Radisson Hotel Colorado Springs

Breakfast Buffets

(Minimum of 25 People)

Colorado Continental

Assortment of Sliced Fresh Fruits, Fresh Gourmet Breakfast Pastries, Chilled Fruit Juices, Assorted Hot Herbal Teas, Freshly Brewed Coffee and Decaffeinated Coffee

Sunshine Breakfast Buffet

Assorted Chilled Juices, Fresh Sliced Seasonal Fruit, Assorted Gourmet Muffins and Pastries, Scrambled Eggs, Breakfast Potatoes, Bacon and Sausage Links
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Herbal Teas

Add Any of the Following to Your Buffet:

Breakfast Burritos
Cinnamon French Toast
Buttermilk Pancakes with Warm Maple Syrup
Waffles with warm Maple Syrup

Sunrise Breakfast Buffet

(Minimum of 25 People)

Assorted Chilled Juices, Fresh Sliced Seasonal Fruit Display
with a Strawberry-Lemon Yogurt Dip,
Assorted Gourmet Muffins and Pastries, Assorted Bagels with Cream Cheese,
Scrambled Eggs Florentine, Home-Style Potatoes,
Bacon and Sausage Links, Waffles with Warm Maple Syrup
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Herbal Tea

Add Any of the Following to Your Buffet:

Breakfast Burritos
Cinnamon French Toast
Buttermilk Pancakes with Warm Maple Syrup

Radisson Hotel Colorado Springs

Limited All Day Meeting Packages

(Minimum 15 People)

“The Administrator”

Morning:

Assorted Chilled Juices, Sweet Breakfast Breads,
Assorted Gourmet Muffins, Freshly Brewed Coffee,
Decaffeinated Coffee and Hot Herbal Teas

Mid Morning Break:

Assorted Sliced Fresh Seasonal Fruit
and Assorted Cubed Cheeses
Bottled Water and Assorted Sodas
(May add coffee or iced tea for an additional fee)

Afternoon Break:

Assorted Gourmet Cookies and Brownies
Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea
(May add sodas or bottled Vitamin Waters for an additional fee)

“The Healthy CEO”

Morning:

Scrambled Eggs, Granola, Fresh Sliced Melon,
Seasonal Berries with Cream and Assorted Yoplait Yogurts
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Herbal Teas

Mid Morning Break:

Assorted Gourmet Cheeses and Gourmet Crackers
with Fresh Fruit Garnish
Iced Tea, Assorted Sodas and Bottled Water
(May add coffee for an additional fee)

Afternoon Break:

Mixed Nuts, Carrots, Celery Sticks and Ripe Grape Tomatoes
Served with Homemade Ranch Dressing
Bottled Water and Bottled Vitamin Waters
(May add coffee or iced tea for an additional fee)

Radisson Hotel Colorado Springs

All Day Meeting Package

(Minimum 25 People)

Breakfast:

Continental Breakfast to include Assorted Chilled Juices, Fresh Sliced Seasonal Fruit, Assorted Gourmet Danishes and Muffins, Freshly Brewed Coffee, Decaffeinated Coffee and Hot Herbal Teas

Mid Morning Break:

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Sodas and Bottled Water

Lunch Selections:

Includes Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea and Dessert

Buffet Choices

(Choose One)

Picnic Time

Fresh Mixed Greens Salad with Ranch &
Raspberry Vinaigrette Dressings
Hamburgers, All-Beef Hot Dogs
BBQ Baked Beans, Potato Salad
Buns and Condiments with Relish Tray

Watermelon Slices
Hot Apple Cobbler

El Mexican Sombrero

Seasoned ground beef
Chicken Fajitas with sautéed peppers & onions
Grated cheddar cheese, black olives, chopped tomatoes
Shredded lettuce, diced jalapeños
Sour cream, salsa & guacamole
Flour tortillas, taco shells & tortilla chips

Spanish rice
Ranch or Black Beans

Cinnamon Churros

The Little Italy

Fresh Mixed Greens Salad with Ranch &
Raspberry Vinaigrette Dressings
Fettuccini Alfredo
Homemade Lasagna Bolognese
Italian-Style Vegetables
Warm Garlic Bread

Gourmet Brownies and Cookies

The Evergreen Deli

Fresh Mixed Greens Salad with Ranch &
Raspberry Vinaigrette Dressings
Potato Salad
Assorted Deli Meats & Assorted Sliced Cheeses
Assorted Breads
Relish and Condiment Tray

Chocolate Brownies

Afternoon Break:

Assorted Gourmet Cookies and Brownies
Freshly Brewed Coffee, Decaffeinated Coffee,
Assorted Sodas and Bottled Water

Radisson Hotel Colorado Springs

Specialty Breaks

(Served for half an hour)

Quench the Thirst~(Minimum of 10 People)

Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea, Assorted Sodas, Hot Herbal Teas, Assorted Bottled Juices and Bottled Water

Cookie Monster~(Minimum of 10 People)

Assortment of Gourmet Cookies
Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea

Afternoon Recess~(Minimum of 20 People)

Assortment of Cookies, Frosted Brownies and Mini Candy Bars.
Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea and Milk

Bakery Break~ (Minimum of 10 People)

Fresh Assorted Breakfast Pastries, Coffee Cake, and Large Gourmet Muffins.
Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas

Salsa Break~(Minimum of 10 People)

Tortilla Chips, Fire Roasted Salsa and Con Queso Cheese Dip

AH-H-H So Smooth~(Minimum of 15 People)

Smoothies made fresh just the way you like it. Yogurt blended with your choice of Assorted Juices and Fresh Fruits to include Fresh Pineapple, Blueberries, Bananas, Strawberries and Raspberries.
(Subject to seasonal availability)

Sweet & Healthy~(Minimum of 15 People)

Fresh Fruit Fondue. Cubed Fresh Fruit to include Strawberries, Pineapple, Honeydew, Cantaloupe and Bananas. Served with chocolate syrup, fresh whipped cream and chopped nuts. Served with skewers and forks for dipping.
(Subject to seasonal availability)

Picnic Time~(Minimum of 15 People)

Colorful Display of Sliced Fresh Fruit, Assortment of Domestic Cheeses with Crackers.
Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea and Lemonade.

The Power Break~(Minimum of 30 People)

Granola Bars, Power Bars, Fresh Fruit Kabobs with skewers
Accompanied with a Strawberry-Lemon Yogurt Dip & Wilderness Mix.
Bottled Water and assorted Starbucks Bottled Coffees

Radisson Hotel Colorado Springs

Lunch

Plated Cold Entrées

All Selections are served with Chef's Choice of Dessert and Freshly Brewed Coffee, Decaffeinated Coffee or Iced Tea

Turkey Croissant Sandwich

Roast Turkey and Swiss cheese on a Flaky Croissant with Fresh Tomato and Crisp Lettuce. Served with Potato Salad or Chips

Chicken Salad Croissant

Diced Chicken, Granny Smith Apples, Grapes, Walnuts and Celery on a Croissant with Crisp Lettuce and Fresh Tomato. Served with Chips or Potato Salad
(Sourdough or Wheat Bread Available upon request)

Asiago Delight

Honey Ham, Smoked Turkey, Salami, Asiago Cheese, Crisp Lettuce, Fresh Tomatoes, Red Onions, Oregano, Pesto Mayonnaise, Oil and Vinegar on a Fresh Asiago Focaccia Roll Served with Chips and Fresh Fruit Garnish.

Low-Carb Wrap

Grilled Chicken Breast, Salad Greens, Fresh Tomatoes, Red Onions, Red Peppers, Cucumbers and Mushrooms in a low-carb tortilla. Served with Ranch Dressing & a cup of Fresh Fruit.

Chef's Salad

Lean Smoked Turkey, Honey Ham, Hard-Boiled Egg, Red Onion, Fresh Tomatoes & Cheddar Cheese Served over Fresh Romaine Lettuce. Served with Ranch Dressing.

Colorado Tri Salad

Scoop of Tuna Salad, Cottage Cheese and Chicken Salad, served atop a combination of Fresh Mixed Greens and Romaine Lettuce. Fresh Tomato Wedges and Sliced Hard-Boiled Egg accent this salad with your choice of dressing. Served with bistro flatbread.

Please inform your Catering Manager if there are any guests with special dietary needs

20% Service Charge & 7.63% Sales Tax will be applied to all food and beverage.
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Radisson Hotel Colorado Springs

Lunch Menu

Plated Hot Entrées

All entrées include Freshly Brewed Coffee, Decaffeinated Coffee or Iced Tea Chef's Choice of Dessert

Breast of Chicken Piccata

Breast of Chicken served with Mushroom and Caper Lemon Butter Sauce with Rice Pilaf. Served with a small garden salad and Bistro flatbread.

Chicken Teriyaki Stir Fry

Diced breast of Chicken, stir-fried in a spicy teriyaki sauce with a medley of peppers, mushrooms and onions. Served with a spring roll over a bed of jasmine rice and a small garden salad. • Add shrimp for an additional fee.

Grilled Salmon

Grilled wild salmon topped with a light garlic herb butter sauce, accompanied with rice pilaf and steamed seasonal vegetable. Served with a small garden salad and Bistro flatbread.

Beef Stroganoff

Tender Sirloin Tips sautéed in a rich Burgundy Wine Sauce with Mushrooms and Sour Cream poured over a bed of egg noodles. Served with a small garden salad and Bistro flatbread.

Roast Prime Rib of Beef (Minimum of 10 People)

Chef's Specialty 6 ounce English Cut served with Horseradish Sauce and Au Jus with Chef's choice of starch and vegetable. Accompanied by a small garden salad and Bistro flatbread.

Pikes Peak Penne Alfredo

Penne pasta in a rich, creamy pesto Alfredo sauce, tossed with fresh baby spinach and diced tomatoes. Served with a small garden salad, and garlic bread.

•Add chicken or Shrimp for an additional fee.

Beef Taco Salad with Salsa Vinaigrette

A mouth-watering south of the border touch. A combination of fresh Iceberg and Romaine lettuce with onion, seasoned lean ground beef, crushed corn chips, and black olives. Garnished with sour cream, avocado slices, lemon wedge, whole corn chips and fresh cilantro. Served in a warm-baked flour shell with our special homemade Salsa Vinaigrette dressing. A landmark experience for sure.

•Add grilled chicken for an additional fee.

(If more than one entrée choice, the higher priced item prevails in cost)

Radisson Hotel Colorado Springs

Please inform your Catering Manager if there are any guests with special dietary needs.

Specialty Lunch Buffets

All served with freshly brewed coffee, decaffeinated coffee and iced tea
(Minimum of 25 people)

Little Italy

Fresh Mixed Green Salad with Ranch and Raspberry Vinaigrette Dressings

Warm Garlic Bread

Fettuccini Alfredo

Homemade Lasagna Bolognese

Italian-Style Vegetables

Gourmet Frosted Brownies and Cookies

The Gardens and Soup Bar

Two Soups du Jour

Fresh Mixed Green Salad with Ranch and Raspberry Vinaigrette Dressings

Croutons, Shredded Carrots, Tomatoes, Cucumbers, Shredded Cheddar Cheese, Broccoli Florets,
Cauliflower, Sliced Red Onions and Olives

Caesar Salad & Potato Salad

Fresh Fruit Display and assorted rolls.

Gourmet Frosted Brownies and Cookies

The Hilltop Deli

Fresh Mixed Green Salad with Ranch and Raspberry Vinaigrette Dressings

Potato Salad

Assorted Gourmet Meats to include:
Oven Roasted Turkey, Ham & Roast Beef

Condiments and Relishes to include:
Sliced Red Onions, Pickles, Lettuce, Tomatoes
Assorted Cheeses, Mustard & Mayonnaise

Served with multi-grain bread and deli rolls.

Gourmet Brownies & Cookies

The Salsa Ole

Seasoned ground beef

Chicken Fajitas with sautéed peppers & onions
Grated cheddar cheese, black olives, chopped tomatoes

Shredded lettuce, diced jalapeños

Sour cream, salsa & guacamole

Flour tortillas, taco shells & tortilla chips

Spanish rice

Ranch or Black Beans

Cinnamon churros

Add marinated skirt steak fajitas for an additional fee

Radisson Hotel Colorado Springs

Hors d' Oeuvres

Cold Hors d' Oeuvres

(Minimum Order 4 dozen)

Homemade Deviled Eggs *

Hand-Dipped Chocolate Covered Strawberries*

Salami Cornucopias*

Sliced salami shaped into a cone and filled with a combination of Pepper Jack and whipped cream cheese with a hint of seasoning. Delicious!

Prosciutto Wrapped Melon

Fresh slice of melon wrapped with savory Italian Prosciutto

Cheesy Herb & Beef Bites

Thinly sliced roast beef with an herb cream cheese spread served on top of a cucumber slice.

Cucumber Cups Stuffed with Crab Salad

Fresh cucumber hollowed and filled with homemade crab salad.

Mexican Vegetable Roll-ups

Fresh vegetables mixed with a special blend of cream cheese, taco flavoring, beans Corn, tomato and fresh cilantro. Rolled in a fresh flour tortilla.

Colorado Vegetable Crudités

Assortment of fresh vegetables to include: Carrots, red and yellow bell peppers, celery, cucumbers, grape tomatoes, pepperoncini, and black olives. Served in a bread bowl filled with fresh homemade vegetable dip.

Cheese and Fresh Fruit Skewers

Cubed Cheddar & Monterey Jack Cheeses combines with strawberries, cantaloupe, honeydew, and pineapple on skewers. Served with a strawberry-lemon yogurt dipping sauce with a hint of mint. Presented as a beautiful Hawaiian pineapple daisy.

Hummus Dip

Delicious Hummus with lightly toasted Pita bread slices drizzled with light olive oil and balsamic dressing.

Shrimp Cocktail

Delicious fresh medium Tiger shrimp. Served with lemons and cocktail sauce.

Radisson Hotel Colorado Springs

Hot Hors d'Oeuvres *(Minimum order 4 dozen)*

Apple Delights & Caramel Sauce

Sliced apple wedges coated with a light tempura batter. Fried golden brown and served with a warm caramel sauce on the side. Most popular!

Fried Whole Green Beans - Served with ranch dressing. *(Minimum order 2 lbs)*

Sweet Potato Puffs –Crispy on the outside and tender in the middle. *(Minimum order 5 lbs)*

Coated with a brown sugar glaze. Add Warm Marshmallow Cream for an additional fee.

Ham & Asparagus Rollups*

Fresh asparagus spears wrapped with Honey Baked Ham

Vegetable Spring Rolls with Sweet and Sour Sauce*

Delightful mixture of lettuce, carrots, cabbage, green onion and clear rice noodles.

Coconut Shrimp

Premium grade tail-on butterfly shrimp in a custom blend of crunchy coconut flakes. Served with Cocktail Sauce.

Meatballs with your choice of: Cranberry, Swedish or BBQ Sauce

Hamburger Sliders

All beef patty served on a cocktail sized roll, topped with American cheese. Accompanied with sides of ketchup, mustard and sliced dill pickles.

Teriyaki Chicken Skewers

Served with Chives and Sesame Seeds.

Chicken Wings (Thai Chili very popular. Not real spicy.)

Served with your choice of sauce: Buffalo, Teriyaki or Thai Chili Sauce. Served with Ranch dressing.

Chicken Rolled Tacos

Served with Jalapeño cheese sauce or Fire roasted salsa. (Additional fee for both)

Baked Gourmet Cheese Stuffed Mushrooms*

A delightful combination of Cheddar, Pepper Jack and Colby Cheese blended to perfection and stuffed in a mushroom cap.

Baked Seafood Stuffed Mushrooms

Seafood combined with bell peppers and celery, stuffed in a mushroom cap then garnished with bread crumbs and paprika.

Hot Chicken Garden Pizza Bites

A nice blend of spinach, shredded carrots, onions, red bell pepper and chicken. Served on top of a golden brown biscuit.

Hot Garden Vegetable Pizza Bites

A nice blend of spinach, shredded carrots, onions, red bell pepper. Served on top of a golden brown biscuit.

Mini Lasagna Cupcakes

Layers of meat, cheese and pasta topped with homemade tomato sauce, parmesan and mozzarella cheeses then baked golden brown for a delicious flavor.

Radisson Hotel Colorado Springs

Hot Hors d'Oeuvres Continued

(Minimum order 4 dozen)

Mini Spinach Lasagna Roll-ups

Bite size pieces of lasagna blended with spinach, ricotta, parmesan, and mozzarella cheeses. Served with pizza sauce on the side.

Mini Taco Pies

A special blend of taco meat and cheeses baked on a biscuit. Topped with diced tomatoes, onions, fresh cilantro & salsa. Sour cream served on the side.

Fried Parmesan Carrots

Fresh baby carrots fried golden brown with a special blend parmesan cheese & seasonings. Served with ranch dressing on the side.

Crispy Parmesan Wafers

Hot ham and mozzarella cheese stuffed between light layers of crispy handmade parmesan wafers.

Specialty Dips

Mexican 7 Layer Dip

Delicious layers of seasoned ground beef, refried beans, guacamole, cheddar cheese, black olives, homemade tomato salsa and sour cream. Served with tri-colored tortilla chips.

Gourmet Spinach Dip

Our special blend of fresh spinach, seasonings, water chestnuts, sour cream, onions, and finely chopped celery. Served with assorted gourmet crackers and carrot and celery sticks.

Hot Gourmet Cheese and Artichoke Dip

This is a must have for every event. Our famous secret blend of imported cheeses, fresh baby artichoke pieces and special seasonings. Served with fresh carrot and celery stick, assorted gourmet crackers and tricolored chips.

Cocktail Sandwiches

(Minimum Order 4 dozen)

Cold Oven Roasted Turkey Cocktail Sandwiches

Sliced oven roasted turkey with cranberry sauce and cream cheese. Served on small cocktail-size rolls.

Cold Homemade Chicken Salad Cocktail Sandwiches

Combination of finely diced apples, grapes and chopped walnuts. Served on mini croissants with a sweet basil mayo.

Hot Marinated Flank Steak Cocktail Sandwiches

Sliced Deli-style. Served with thinly sliced fried onions, small cocktail-size rolls and Creamy Horseradish Sauce on the side.

Hot Mini Ham Sandwiches

Deli-style sliced honey ham. Served with cocktail size rolls, mustard, mayonnaise and raspberry chutney on the side.

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Radisson Hotel Colorado Springs

Carving Stations

(Carver available for an additional fee)

Whole Roasted Boneless Turkey Breast *(Serves approximately 40 guests)*

Served with Cranberry Sauce

Maple-Cured Ham *(Serves approximately 50 guests)*

Whole Roasted Prime Rib *(Serves approximately 50 guests)*

All carving stations include appetizer-size portions, served with cocktail-size rolls, mustard, mayonnaise and creamy horseradish sauce.

**If a Chef is requested as the carver, there is an additional fee.*

Specialty Stations

(If Service Staff is required, there is a \$35.00 fee per Attendant)

Bloody Mary Bar Station *(Minimum of 35 Guests)*

Drink and get your vitamins at the same time! Includes Spicy Bloody Mary mix, celery stalks, cucumber spears, dill pickle spears, pepperoncini, Spanish olives, fresh lime slices and Tabasco. Vodka is sold separately per bottle.

Please ask your Catering Manager for Prices)

(Service Staff Required)

Mai Tai Punch Station *(Minimum of 35 People)*

So much fun! So refreshing! Artfully served with strawberry and pineapple skewers. Delightful combination of light rum, brandy, orange juice and Mai Tai mix.

(Service Staff Required)

Gourmet Coffee and Hot Chocolate Station *(Minimum of 35 People)*

Savor the time with our Freshly Brewed Coffee, Decaffeinated Coffee, pre-made Cappuccino and Rich Hot Chocolate. Make your own creation with options of Hazelnut, and French Vanilla syrups, fresh whipped cream, ground nutmeg, cinnamon and tiny chocolate sprinkles.

Dessert and Coffee Station *(Minimum of 35 People)*

Includes Freshly Brewed Coffee, Decaffeinated Coffee and Pre-Made Cappuccino.

Accompanied with whipped cream, cinnamon sticks, candy sprinkles and Hazelnut, and French Vanilla flavored syrups. Combine this with a choice of scrumptious desserts to include Chef's choice of assorted cakes, cheesecakes, gourmet cookies, brownies and fresh berries with cream.

Radisson Hotel Colorado Springs

Dinner Buffets

(Minimum of 25 people)

All Buffet Selections include Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea

The Chuck Wagon

Fresh Mixed Green Salad with Ranch and Raspberry Vinaigrette Dressings

Warm Corn Bread with Honey Butter

Potato Salad

Ranch Beans & Corn on the Cob

Entrées: (Choice of two)

Chicken Fried Steak with Country Gravy

BBQ Pork Ribs

Spicy Sliced Beef Brisket

BBQ Chicken Quarters

Dessert:

Choice of: Hot Apple, Cherry, or Peach Cobbler with fresh whipped cream
(You may add entrée choices for an additional fee)

South of the Border Fiesta

Entrées: (Choice of two)

Cheese Enchiladas with your choice of: homemade red or green sauce

Taco Bar with seasoned ground beef, grated cheddar cheese
black olives, chopped tomatoes, shredded lettuce & diced jalapeños,
Flour tortillas & taco shells

Chicken Fajitas mixed with sautéed peppers & onions. Flour tortillas
(You may add marinated strip steak for an additional fee)

Sour Cream, Fire Roasted Salsa, Guacamole & Tortilla Chips
Spanish rice & your choice of: black beans or ranch beans

Dessert:

Cinnamon Churros

(You may add a third entrée for an additional fee)

The Pine Tree

Fresh Mixed Green Salad with Ranch & Raspberry Vinaigrette Dressings

Rolls & Butter

Entrée Choices:

Your choice of: **Chicken Piccata or Chicken Roulade**

Flank Steak

Tender marinated flank steak grilled with fresh seasonings, topped with a sweet cherry port wine sauce

Atlantic Salmon:

Topped with a honey mint peppercorn sauce

Country Mashed Potatoes

Fresh Steamed Green Beans

Dessert:

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Radisson Hotel Colorado Springs

Chefs Assorted Desserts

Dinner Buffets Continued

(Minimum of 25 people)

All Selections include Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea

The Bleu Ribbon Buffet

Fresh Mixed Green Salad with Ranch & Raspberry Vinaigrette Dressings
Rolls & Butter

Entrée Choices:

Chicken Cordon Bleu:

A premium chicken breast lightly breaded and stuffed with a delicate Swiss cheese and honey cured ham.

Roast Sirloin:

Tender, slow roasted premium beef. Thinly sliced and seasoned for a savory flavor.
Topped with chef's special demi mushroom sauce.

Roasted Red Potatoes

Fresh Seasonal Vegetable Medley

Dessert:

Chef's Assorted Desserts

The Islander

Fresh Mixed Green Salad with Ranch & Raspberry Vinaigrette Dressings
Rolls & Butter

Entrée Choices:

Caribbean Mango Chicken:

A premium chicken breast lightly breaded with a blend of Caribbean rub spices then fried to a golden brown.

Topped with a refreshing homemade fresh mango salsa

Braised Beef Short Ribs:

Tender, slow cooked beef short ribs, seasoned for a savory flavor then topped with a homemade coconut spice sauce.

Toasted Coconut Rice

Fresh Seasonal Vegetable tossed with a light orange zest sauce

Dessert:

Warm homemade white bread pudding with pineapple & mascarpone cheese

(You may substitute for Homemade Pineapple Upside Down Cake for an additional fee)

Taste of Italy

Fresh Mixed Green Salad with Ranch and Raspberry Vinaigrette Dressings
Warm Garlic Twist Bread

Entrées: (Choice of two)

Fettuccini Alfredo

Homemade Bolognese Lasagna

Chicken Parmesan Ratatouille

Vegetable Medley

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Radisson Hotel Colorado Springs

Dessert:

Chefs Assorted Desserts

(You may add a third entrée for an additional fee)

Desserts

Gourmet Dessert Bar Tray (Minimum 25 people)

Delicious assortment of gourmet dessert bars. Includes Summer Berry Stack, Chocolate Peanut Butter Stack, Lemon Crumb, Apple Crumb, Toffee Crunch Blondie, Oreo Brownie, Fabulous Chocolate Chunk Brownies and 7 Layer Bars.

Dessert Station (Minimum 25 people)

Mini Éclairs, Cream Puffs, Fruit Tarts, Chocolate-Dipped Strawberries, Gourmet Cookies, assorted Cheesecakes, Cakes and Brownies.
Add Freshly Brewed Coffee for an additional fee.

Chocolate Fountain Station (Minimum 35 people)

Flowing, rich chocolate with pretzels, marshmallows, strawberries, bananas, pound cake pieces and brownie bites. Skewers provided for dipping.

Specialty Beverages

Any of the following alcoholic punches can also be prepared as non-alcoholic.

Lovely Fruit Punch

Our own special recipe. A refreshing blend of fruit flavors to create a light and fruity taste.

Elegant Fresh Peach Champagne Punch

It's worth planning the event just to have this spectacular punch!
A great blend of white wine, peach brandy, sugar, ripe peaches and strawberry garnish.

Non-alcoholic Fresh Strawberry Punch

Our own special recipe. A colorful beverage for special occasions or holidays. A combination of sliced strawberries, lemonade, pineapple juice and club soda.

Also available as a strawberry wine punch

Tropical Hawaiian Lemonade

Our own special recipe. A delightfully refreshing tropical drink.
A combination of lemonade, apricot nectar, pineapple juice and ginger ale.

Vodka Orange Blossom Sherbet Punch

A lovely blend of Orange Sherbet Ice Cream, Orange Soda, Sprite Vodka, and our own Special Ingredients. Everyone is sure to enjoy!

Orange Blossom Sherbet Punch

A lovely blend of Orange Sherbet Ice Cream, Orange Soda, Sprite and our own Special Ingredients. Everyone is sure to enjoy!

Festive Hot Holiday Cider

Our secret recipe, sure to comfort and delight everyone!

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