

Radisson Hotel

Colorado Springs



We specialize in creating customized menus that can be tailored to your event. It would be our preference that you allow us the opportunity to meet with you and design a menu specific to your needs and favorite items.

Enclosed you will find a few buffets that have been used in the past.

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.

Party Size
(31-40 Count)

Jumbo Size
(16-20 Count)

* Gluten Free

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

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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 3 lbs)*

Sweet Potato Puffs –Crispy on the outside and tender in the middle. *(Minimum order 4 lbs)*

Coated with a brown sugar glaze. **Add Warm Marshmallow Cream for and 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. (extra 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.

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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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Carving Stations

(Carver required)

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 per station*

Specialty Stations

(If Service Staff is required, there is a 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.

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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 per person, per item)

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 per person)

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 per person)

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 buttery lemon pepper corn sauce

Country Mashed Potatoes

Fresh Steamed Green Beans

Dessert:

Chefs Assorted Desserts

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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
(For extra fee per person substitute for Homemade Pineapple Upside Down Cake)

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

Dessert:

Chefs Assorted Desserts

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

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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 Eclairs, Cream Puffs, Fruit Tarts, Chocolate-Dipped Strawberries, Gourmet Cookies, assorted Cheesecakes, Cakes and Brownies.
Add Freshly Brewed Coffee for **\$27.00** per gallon

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!