

# HORS D'OEUVRES MENU

## HORS D'OEUVRES

(Minimum 25 pieces per selection)

### COLD HORS D'OEUVRES (PER 25)

Belgian Endive with Golden Raisins, and Bleu Cheese	\$75
Bruschetta with Plum Tomatoes, Yellow Peppers, Garlic, and Oregano	\$75
Smoked Atlantic Salmon, Avocado, Dill Cream Cheese on Rye Crisp	\$98
Pesto Flatbread with Prosciutto, Goat Cheese, Arugula, and Fig Compote	\$73
Shrimp and Scallop Ceviche with Mango, and Avocado	\$110
Italian Black Umbria Truffle Deviled Eggs with Micro Arugula	\$75
Jumbo Shrimp with Cocktail Sauce	\$113
Thai Shrimp in Herb Cheese Phyllo Cup	\$75
Pinwheel Combination – Smoked Salmon, Beef with Horseradish and Roasted Vegetables	\$50
Caprese Phyllo Cups	\$75
Hummus Filled Grilled Vegetables	\$50
Pear and Bleu Cheese Mousse on Pecan Raisin Crostinni	\$50
Fig and Fontina Crostinni	\$75

All food and beverage prices subject to 20% service charge and applicable sales tax  
(CONSUMING RAW OR UNCOOKED MEATS, POULTRIES, SEA FOODS, SHELL FISH OR EGGS, MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESSES) 3/14



Radisson Hotel La Crosse  
200 Harborview Plaza  
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radisson.com/lacrossewi

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### HOT HORS D'OEUVRES (PER 25)

Spinach Tortellini with Gorgonzola Cream, and Toasted Walnuts	\$75
Truffle infused Mushroom Tart	\$88
Skewered Panko Fried-Chicken Tenders with Spicy Sweet Sour Sauce	\$75
Fried Goat Cheese with Spicy Orange Glaze	\$88
Miniature Walleye Cake with Saffron Aioli	\$88
Bacon Wrapped Water Chestnuts	\$60
Polenta Cups with BBQ Shredded Pork	\$88
Italian Meatballs with Pomodoro Sauce	\$50
Eggplant Ratatouille	\$50
Raspberry with Brie in Phyllo	\$100
Mini Beef Wellingtons with Hollandaise Sauce	\$100
Asparagus with Asiago in Phyllo	\$75
Shrimp Money Bags with Sweet Sour Sauce	\$50

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# PRESENTATION STATIONS MENU

## PRESENTATION STATIONS

(Minimum 25 guests)

Stations may not be used as Entrées for Lunch or Dinner

### Presentation Station # 1

\$15/guest

#### ITALIAN ANTIPASTO

Cured Italian Meats – Salami, Prosciutto Di Parma, Spicy Capicola, and Marinated Mozzarella and Gorgonzola Dolce

Vegetable Antipasto to include: Caponata, Roasted Peppers with Pesto, Sun-Dried Tomatoes in Olive Oil, Artichoke Hearts, Grilled Asparagus, Olives, and Balsamic Pearl Onions

Bakery Basket with Three Flavors Focaccia, Pane Carasau, and Grissini Bread Sticks

### Presentation Station # 2

\$16/guest

#### PASTA STATION

Pastas: Ricotta, Spinach Ravioli, Cavatappi or Gnocchi

Sauces: Pomodoro or Alfredo Sauces

Garnishes: Marinated Vegetables, Sautéed Mushrooms, Italian Fennel Sausage, Garlic Shrimp, Scallions, Basil

Shaved Parmigiano-Reggiano

(Chef Attendant Required - \$75.00 for 2 hours)

### Presentation Station # 3

\$9/guest

#### ARTISANAL CHEESE

A selection of Domestic and Imported Ripe Artisanal Cheeses

Truffle Honey, Fig Marmalade, Nuts, and Fruits

Walnut Raisin Bread, Sour Dough Baguette, and Rye Crisp

### Presentation Station # 4

\$175/50guests

#### CRUDITES

Baby Carrots, Bell Peppers, Cauliflower, Broccoli, Celery, and Radishes

Sourdough Baguette Toast, Crackers, and Rye Crisp

Creamy Sun-Dried Tomato Dip and Spinach-Artichoke Dip

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# PRESENTATION STATIONS MENU

## PRESENTATION STATIONS Continued

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### Presentation Station # 5

\$16/guest

#### CHOPPED SALAD

Chopped Mix of Hearts of Romaine, Frisee, Radicchio, and Baby Arugula tossed in Shallot-Maple Vinaigrette

Grilled Free-Range Chicken, Crumbled Maytag Bleu Cheese, Sun-Dried Cranberries, Green Apple, and Toasted Walnuts

Garlic Bread, and Grissini Breadsticks

(Chef Attendant Required - \$75.00 for 2 hours)

### Presentation Station # 6

\$16/guest

#### WALLEYE CAKE STATION

Freshly Sautéed Walleye Cakes served on a Brioche Slider Roll

Vegetable Slaw

Remoulade Sauce, Lemon Mayonnaise

(Chef Attendant Required - \$75.00 for 2 hours)

### Presentation Station # 7

\$20/guest

#### SLIDER STATION

Miniature Black Angus Beef Burgers

Walleye Cakes

Grilled BBQ Chicken Paillards

Toppings include Bibb Lettuce, Pickles, Plum Tomatoes, Red Onions, Aged Cheddar, Garlic and Chive Mayo, Goat Cheese, Dijon Mustard, Harissa Hot Sauce, Tarragon Remoulade, and Ketchup

Root Vegetable Chips

Pretzels

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### Presentation Station # 8

\$14/guest

#### DESSERT AND COFFEE STATION

Flourless Chocolate Cake

Lemon-Meringue Tart

Granny Smith Apple Tart with Cinnamon

Tres Leches

Sumatra Regular Coffee, Arabica Decaffeinated Coffee, Assorted Rishi Teas

### Presentation Station # 9

\$16/guest

#### FRENCH PASTRY SHOP

Macaroons

Madeleines

Chocolate Éclairs

Pot Au Choux – French Cream Puff

Petit Fours

Crepes Suzette

Sumatra Regular Coffee, Arabica Decaffeinated Coffee, Assorted Rishi Teas

(Chef Attendant - \$75.00 for 2 hours)

#### ICE DISPLAYS

Custom Ice Carvings can be arranged for your event through your Catering Representative.

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