

# DINNER PLATED MENU

## DINNER STARTERS

Wedge of Iceberg Lettuce with Thick Cut Smoked Bacon, Bleu Cheese Crumbles, and Ranch Dressing

Field Green Salad with Tomato Confit, Chopped Cucumbers, Almonds, Parmesan Crumble and Tarragon Vinaigrette

Gathered Greens, Craisins, Bleu Cheese, Red Onions, Walnuts and Pears, and Poppy Seed Dressing

## DESSERTS

Lemon Tart with Mango Coulis

Pecan Chocolate Mousse

Panna Cotta with Cardamom, Honey and Marinated Berries

Chocolate Cheese Cake with Coffee Sauce

Tres Leche

Raspberry Tart with Chocolate Sauce

Flourless Chocolate Torte with Fresh Berries and Whipped Cream

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  
La Crosse, WI 54601  
+1 (608) 784-6680  
[radisson.com/lacrossewi](http://radisson.com/lacrossewi)

# DINNER PLATED MENU

## DINNER Plated

All Plated Dinners include Freshly Baked Breads, and Rolls,  
Choice of Starch:

Polenta Parmesan Cake  
Potato Gratin Dauphinoise  
Rice Pilaf  
Yukon Mashed Potatoes  
Root Vegetable Hash

Choice of Vegetable:

Green Topped Carrots  
Julienne Vegetables  
Broccolini  
Haricot Verts and Roasted Red Peppers  
Steamed Vegetable Medley

Choice of Starter and Dessert

Freshly Brewed Sumatra Regular Coffee, Arabica Decaffeinated Coffee and Assorted Rishi Teas

|   |            |
|---|------------|
| <b>Dinner Option # 1</b>  | \$27/guest |
| Asparagus Stuffed Chicken Breast with Ham, Bleu Cheese, Pecans with Champagne Sauce |            |
| <b>Dinner Option # 2</b>  | \$25/guest |
| Feta and Bacon Chicken  |            |
| <b>Dinner Option # 3</b>  | \$24/guest |
| Artichoke Parmesan Chicken  |            |
| <b>Dinner Option # 4</b>  | \$22/guest |
| Roasted Chicken Breast with Portobello Mushrooms, Marsala Sauce                     |            |
| <b>Dinner Option # 5</b>  | \$33/guest |
| Roasted Prime Rib of Beef, Au Jus, Creamy Horseradish                               |            |
| <b>Dinner Option # 6</b>  | \$32/guest |
| Beef Short Ribs with Barolo Wine Sauce  |            |
| <b>Dinner Option # 7</b>  | \$40/guest |
| Tenderloin of Black Angus Beef and Prawn Duo, Compound Herb Butter                  |            |
| <b>Dinner Option # 8</b>  | \$28/guest |
| Wild Rice Crusted Walleye with Ginger Basil Beurre Blanc                            |            |
| <b>Dinner Option # 9</b>  | \$26/guest |
| Gorgonzola Stuffed Pork, Tarragon, Hazelnut with Hazelnut Sherry Cream Sauce        |            |

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# ALTERNATIVE VEGAN AND VEGETARIAN DINNER MENU

## DINNER ALTERNATIVE VEGETARIAN OPTIONS

All Plated Dinners include Freshly Baked Breads and Rolls, Chef's Choice of Vegetable, Chef's Choice Salad with Dressing, and Chef's Choice Dessert.

Freshly Brewed Sumatra Regular Coffee, Arabica Decaffeinated Coffee, and Assorted Rishi Teas

**Vegetarian # 1:** \$20/guest  
Spinach-Ricotta Manicotti with Pomodoro Sauce, and Fontina Cheese

**Vegetarian # 2:** \$16/guest  
Angel-Hair Pasta with Crimini-Porcini Mushroom Sauce, Parmigiano-Reggiano, and Garlic Bread

**Vegetarian # 3:** \$15/guest  
Grilled Polenta with Ratatouille

**Vegetarian # 4:** \$18/guest  
Eggplant Parmigianino with Fresh Mozzarella, Tomato Sauce, and Basil

**Vegetarian # 5:** \$18/guest  
Grilled Portobello Mushrooms with Spinach, Tomato, Mozzarella, and Gnocchi

**Vegetarian # 6** \$20/ guest  
Ravioli Spinach, Marinated Portobello, Herb Butter Sauce

**Vegan # 1** \$17/guest  
Olive Oil Herbed Linguini (Egg Free) with Green Asparagus, Broccolini, Zucchini, and Baby Tomatoes

**Vegan #2** \$24/guest  
Butternut Squash Timbales

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# DINNER BUFFET MENU

## **DINNER BUFFETS** (Minimum of 25 guests)

*All Buffet Lunches include Freshly Baked Breads and Rolls*

*Includes Sumatra Regular Coffee, Arabica Decaffeinated Coffee, and Assorted Rishi Teas. Gluten Free Bread available upon request.*

### **Dinner Buffet # 1**

\$38/guest

#### **COUNTRY BBQ**

Western Chili

Baby Greens, Cucumber, Heirloom Tomato, Sweet Corn, Queso Fresco, and Citrus Vinaigrette

Jicama Slaw

Sweet Baked Beans

Braised BBQ Pork Baby Back Ribs

Mesquite Chipotle Chicken

Roasted Corn, Poblano-Lime Mayonesa, and Queso Fresco

Agave Nectar, and Cornbread

Fruit Cobbler

### **Dinner Buffet # 2**

\$36 Chicken or \$39 Beef/guest

#### **ITALIAN**

Bakery Basket Focaccia, Pane Carasau, and Grissini Bread Sticks

Olives, and Extra Virgin Olive Oil

Butcher Blocks of Cured Italian Meats, Pepperoni, Hard Salami, Spicy Capicola

Chopped Salad with Hearts of Romaine, Frisee, Radicchio, Pear, and Gorgonzola Cheese,

Heirloom Tomato, Mozzarella, and Pesto

Spinach, and Mushroom Stuffed Ravioli with Alfredo Sauce, and Red Pepper Coulis

Roasted Cauliflower, Garlic, Dried Grapes, and Pine Nuts

Individual Tiramisu

#### **Choose ONE of the following**

Chicken Breast with Garlic, Parmesan, and Artichokes

Carved Sirloin of Black Angus Beef with Balsamic Glazed Pearl Onions

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# DINNER BUFFET MENU

## **DINNER BUFFETS Continued** (Minimum of 25 guests)

*All Buffet Lunches include Freshly Baked Breads and Rolls*

*Includes Sumatra Regular Coffee, Arabica Decaffeinated Coffee, and Assorted Rishi Teas*

*Gluten Free Bread available upon request.*

### **Dinner Buffet # 3**

\$39/Chicken \$45 Beef/guest

#### **MEDITERRANEAN**

Selection of Freshly Baked Breads, Lavash, and Bread Sticks

Italian Wedding Soup

Heart of Romaine with Parmigiano-Reggiano, Anchovy, Garlic Croutons, and Lemon Vinaigrette

Grilled Marinated Vegetables with Mozzarella, Basil, and Balsamic Vinegar Glaze

Parmesan Crusted Tilapia with Grape Leaves

Baklava

#### **Choose ONE of the following**

Roasted Free Range Chicken with Tomato and Yellow Pepper Salsa

Strip Loin of Black Angus Beef with Horseradish Sauce or Aromatic Butter

(Chef Attendant Required - \$75 for 2 hours)

### **Dinner Buffet # 4**

\$46/guest

#### **GERMAN**

Sauerkraut Coleslaw

Braised Red Cabbage

Roulade of Beef with Bacon, Onions, and Pickles

Warm German Potato Salad

Holmen Meat Locker Beer Brats with Buns, Grain Mustard, and Ketchup

Honey and Brown Sugar Carrots, Braised Spätzel

Pumpernickel, and Pretzel Breads

German Chocolate Cake, Black Forest Cake

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# DINNER BUFFET MENU

## **DINNER BUFFETS Continued** (Minimum of 25 guests)

*All Buffet Lunches include Freshly Baked Breads and Rolls*

*Includes Sumatra Regular Coffee, Arabica Decaffeinated Coffee, and Assorted Rishi Teas*

*Gluten Free Bread available upon request.*

### **Dinner Buffet # 5**

\$30 /adult guest

#### **CHOOSE TWO OF THE FOLLOWING:**

Seasonal Cut Fruit

Harvest Pecan Feta Slaw

Gathered Greens, Craisins, Bleu Cheese, Red Onions, Walnuts, Pears, and Poppy Seed Dressing

Orange Marinated Kale Salad

#### **CHOOSE TWO ENTREES:**

Baked Haddock with Ginger Basil Beurre Blanc

Gorgonzola Stuffed Pork, Tarragon, Hazelnut, Hazelnut Sherry Sauce

Marinated and Grilled Flank Steak, Mushroom Essence

Pit Rubbed Beef Brisket

Roasted Chicken Breast with Portobello Mushrooms, Marsala Sauce

Chicken Breast, Honey Mustard Glaze, topped with Mushrooms, Bacon and Co-Jack Cheese

Chicken Breast with Parmesan, Garlic and Artichokes

Freshly Baked Breads and Rolls

Chef's Choice of Fresh Vegetable

Chef's Choice of Starch

Freshly Brewed Sumatra Regular and Arabica Decaffeinated Coffee and Assorted Rishi Teas

#### **CHOOSE FROM THE FOLLOWING DESSERTS:**

Lemon Tart with Mango Coulis

Pecan Chocolate Mousse

Panna Cotta with Cardamom, Honey, and Marinated Berries

Chocolate Cheese Cake with Coffee Sauce

Tres Leche

Raspberry Tart with Chocolate Sauce

Flourless Chocolate Torte

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# CARVING STATIONS

## MENU

### **CARVING STATION** (Minimum 25 guests)

*Chef Attendants required for all Carving Stations - \$75 each for 2 hours*

**Carving Station # 1** \$16/guest

**JONES DAIRY CHERRYWOOD SMOKED HAM**

Roasted Garlic Mashed Red Potatoes  
Green Bean Salad with Tomato, Shallots, Oregano, and Vinaigrette  
Buttermilk Biscuits  
Dijon, American, and Coleman's English Mustards

**Carving Station # 2** \$19/guest

**MAPLE BASTED TURKEY BREAST**

Arugula Salad with Shaved Fennel, and Parmesan Cheese  
Gnocchi with Browned Butter, and Sage  
Assorted Bread Rolls

**Carving Station # 3** \$20/guest

**SALMON COULIBIAC**

Salmon Filet Stuffed with Wild Rice, Mushrooms, Spinach, Egg and Wrapped in Flaky Puff Pastry  
Crème Fraiche, and Dill Sauce on the side

**Carving Station # 4** \$24/guest

**WHOLE ROASTED TENDERLOIN OF BEEF**

Potato Gratin Dauphinoise  
Horseradish Cream  
Frisee and Raicchio Salad with Apples and Walnuts  
Slider Rolls

**Carving Station # 5** \$25/guest

**DUKKAH RUBBED STRIP LOIN OF BLACK ANGUS BEEF**

South African Spice Mix Rubbed Strip of Black Angus Beef Loin  
Caramelized Shallots in Red Wine Sauce  
Celeriac Puree  
French Bean Salad with Toasted Almonds and Vinaigrette

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