



**eat &
drink**



Welcome!

Thank you for considering the Radisson Hotel Corning for your event.

The Radisson Hotel Corning specializes in outstanding food and hospitality services! We're distinctively different, with a professional staff that is friendly and accommodating. We are here to be of service to you! From the private sophistication of our Executive Board Rooms, to the refined elegance of the Finger Lakes Ballroom, we have the facilities to perfectly suit all of your meeting and banquet needs.

If you prefer a customized menu, it would be our pleasure to discuss your needs.

All of us at the Radisson Hotel Corning look forward to the opportunity to be of service to you and your guests!

**Radisson Hotel Corning Sales Team
125 Denison Parkway East
Corning, NY 14830
(607) 962-5000
www.radisson.com/corningny**

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Thank you for choosing Radisson Hotel Corning for your event!

We are pleased to offer you the following menus as a guideline in planning your meals! Please remember that our menus are suggestions only. We can creatively customize menus to accommodate individual tastes and style.

Billing and Payment:

All Banquet (food and beverage) prices are subject to 15% Gratuity, 3% taxable administrative fee (5% for off premise, on location services) and 8% Sales Tax. Applicable taxes will be added to your bill. If your group is tax exempt, you must provide the appropriate information to our Accounting Office prior to your event. A Credit Card Guarantee is required to confirm all Banquet and Meeting arrangements. If a credit card guarantee cannot be provided, a 50% deposit is required to confirm Banquet Arrangements with payment in full three business days prior based on guaranteed numbers.

Food Administration:

The Radisson Hotel Corning's food handling procedures are regulated by the New York State Department of Health; therefore, the hotel is responsible to adhere to those regulations. It is policy that no food may be brought into the hotel for any function, food may not be displayed for more than 2 hours and food left from any function may not be taken from the hotel premises.

Menu Selection:

To ensure the availability of your menu items, your menu selections must be submitted to the Catering Office no later than three weeks prior to your event. Customized menus and planning assistance are available through our Catering and Convention Services. Split entree selection (maximum of two) is available upon request. Numbers of each entree selection must be provided with your final guaranteed number of persons. It is strongly suggested that larger groups selecting split entrees utilize place cards indicating individual guest entree selection.

Menu Price Changes:

Banquet Menus and Contracts will be priced with the Banquet Menu Pricing in effect at the time we are provided with Menu details. Banquet Menu prices are subject to change without notice. Banquet Menu pricing will not be changed once a contract has been signed.

Special Occasion Desserts:

We understand that special occasions require a personalized touch. If we can assist by placing cake orders with local artisans for your anniversary, bridal or baby shower, we would be delighted to do that for you. Credit or exchange in services will not be issued to those wishing to purchase and bring in a personalized dessert for their event.

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Beverage Alcohol:

The sale and service of all alcoholic beverages is regulated by the New York State Division of Alcoholic Beverages and Tobacco. The Radisson Hotel Corning is responsible for the administration of those regulations. It is policy, therefore, that no alcoholic beverages or food may be brought into the hotel for any function. The Radisson Hotel Corning reserves the right to refuse service of alcohol to any individual that appears to be intoxicated or does not provide proper identification.

Space and Price Commitments:

Contracted times for your event are strictly followed by the Hotel. As our guest, you are responsible for abiding by your contracted schedules. Other events may be scheduled into your space either before or after your contracted times. The Radisson Hotel Corning assigns rooms and assesses prices based on the number of people involved in your event. The Hotel reserves the right to renegotiate these prices and/or change the assigned space for your function should your numbers change. As our guest, you will be advised of these changes.

Tentative Reservation:

Your event is considered tentative until the responsible person or authorized representative signs the banquet contract and/or the advance deposit is received by our Catering Department. The Hotel is not responsible for the performance of unsigned Banquet Contracts.

Guarantees:

To ensure you receive the best possible service, we require that you notify your sales manager with menu selection and approximate number of persons no fewer than ten days prior to your event. Your final number of guests (and entrees, if appropriate) is required 3 business days in advance. If the event falls on a Monday or Tuesday, the final numbers are due on the previous Thursday or Friday, respectively. The number you provide us with will be considered a guarantee for which you will be charged, even if fewer guests attend. The hotel will prepare for the guarantee. If no guarantee is received 3 business days prior to the event, we will use your original estimated count as the guarantee and the guest check will be prepared accordingly.

Smoking:

Per New York State Law, all public spaces in the hotel are **non smoking**. This includes all meeting rooms, function spaces, public areas, restaurant, bar and restrooms.

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Meeting Starters & Diversions

Director's Package:

- ✧ Early Morning-
Breakfast Pastry Assortment with Whipped Butter & Fruit Preserves
Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea
 - ✧ Mid Morning-
Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea Refresh
 - ✧ Mid Afternoon-
Fresh Baked Home Style Cookies
Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea
Assorted Soft Drinks and Bottled Waters
- \$16.95 per person

New York New York:

Bowl of Whole Fresh Fruits
A Variety of Toasted Bagels with Cream Cheese, Strawberry Cream Cheese
and Garden Vegetable Cream Cheese Spreads
Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea
\$9.50 per person

Little Joe:

Mini Croissants with Whipped Butter & Fruit Preserves
Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea
\$7.50 per person

Big Little Joe:

Mini Croissants and Breakfast Danish Assortment with Whipped Butter & Fruit Preserves
Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea
\$8.50 per person

Red Break:

Sweet Red Peppers and Grape Tomatoes with Sun-Dried Tomato Dip
Salsa and Red Tortilla Chips
Red Delicious Apples, Seedless Red Grapes and Strawberries
Raspberry Yogurt Dipping Sauce
Raspberry-Strawberry Fusion Water
\$8.95 per person

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Meeting Starters & Diversions continued

Green Break:

Celery, Green Pepper, Broccoli with Green Onion Ranch Dip
Herb Chips with Avocado Cream
Granny Smith Apples, Seedless Green Grapes, Sliced Honeydew
Minted Yogurt Dipping Sauce
Cucumber-Mint Fusion Water
\$8.95 per person

Spa Break:

Mini Yogurt Parfait
Kashi Granola Bars
Sliced Fresh Fruit with Strawberry Yogurt Dipping Sauce
Lemon-Blueberry Fusion Water
Cucumber Mojito Fusion Water
\$10.95 per person

Cupcake Break:

Variety of Yellow, Red and Chocolate Cupcakes with fun toppings
Hard Candies and Kisses
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea
Assorted Soft Drinks and Bottled Waters
\$8.95 per person

Afternoon Energizer:

Fresh Baked Home Style Cookies
Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea
Assorted Soft Drinks and Bottled Waters
\$8.25 per person

Brownie Break:

Assortment of Rich Chocolate, Roasted Hazelnut, Caramel Toffee
and Cookies n' Cream Brownies
Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea
Assorted Soft Drinks and Bottled Waters
\$9.50 per person

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Meeting Starters & Diversions continued

Seasonal Patio Breaks:

Take a break from the indoors and refresh and refuel outside on our patio!
\$9.95 per person

Spring Vegetable Garden:

Fresh Vegetable Crudites with Spring Onion Ranch Dip
Spicy Spinach Dip with Mini Naan Bread Dippers
Radish Canapés
Cucumber Fusion Water

Summer Good Humor:

A variety of Ice Cream Novelties
Root Beer Floats
Ice Cold Sodas and Bottled Waters

Autumn in New York:

(additional \$3 per person)
Bucket of New York Apples
New York State Cheese Board with Mixed Nuts and Olives
Pretzel Sticks with Honey Mustard Dipping Sauce
Hot Chocolate and Apple Cider

Winter Snow:

(Bring your hat and coat, we'll supply the hand warmers)
Trio of Soups: Black Bean, New England Clam Chowder and Chicken Noodle
Swedish Meatballs
Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Hot Chocolate

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Meeting Breakfast Service

(Designed for minimum interruptions)

European Breakfast Buffet:

(18 person minimum)

Bottled Orange, Cranberry and Apple Juices

Fresh Baked Mini Croissant and Chocolate Croissants

Thinly sliced meat and cheese platter

Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea

\$13 per person

Breakfast Sandwich Buffet:

(24 person maximum)

Bottled Orange, Cranberry and Apple Juices

Scrambled Egg with Ham and Swiss Cheese on Butter-Grilled English Muffin

Thermiques of Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea Service

\$13 per person

Full Service Breakfasts

The American Breakfast Buffet:

(20 person minimum)

Served Orange, Cranberry and Apple Juices

Baked Pastry Assortment with Whipped Butter & Fruit Preserves

Fresh Scrambled Eggs

Grilled Apple Wood Smoked Bacon and Country Sausage

Home Fried Potatoes

Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea

\$13 per person

Executive Breakfast:

(20 person minimum)

Served Orange, Cranberry and Apple Juices

Sliced Seasonal Fresh Fruit

Smoked Salmon Platter with Mini Bagels

Mini Yogurt Parfaits

Scrambled Eggs

Poached Eggs Mornay

Executive Pastry Assortment with Whipped Butter & Fruit Preserves

Honey Baked Ham and Grilled Apple Wood Smoked Bacon

Grilled Home Fried Potatoes with Grilled Onion and Red Peppers

\$19 per person

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Full Service Breakfasts continued

Radisson Brunch Buffet:

(30 person minimum)

Served Orange, Cranberry and Apple Juices
Seasonal Sliced Fresh Fruit
Mesclun Field Green Salad with Balsamic Vinaigrette and Ranch Dressings
Fresh Seasonal Vegetable
Chef's Choice Seasonal Salad
Fresh Baked Breakfast Pastry Assortment
Sweet Cream Whipped Butter & Fruit Preserves
Cheddar Cheese & Egg Strata
Apple Wood Smoked Bacon and Country Link Sausage
Cinnamon Swirl French Toast
Home Fried Potatoes
Breast of Chicken with Chardonnay and Spinach Cream
Ricotta Stuffed Raviolis with Creamy Tomato-Vodka Sauce
Roasted Honey Glazed Pork Loin
Freshly Brewed Decaffeinated Coffee, and Hot Tea
Radisson Plated Dessert Buffet
\$26 per person

Create additional elegance by offering your guests:

Mimosas or Bloody Marys	\$6.95 per person
Chef Attended Omelet Station	\$6.95 per person
Chef Carved Roasted Tavern Ham with Orange Glaze	\$3.50 per person

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Served Luncheons:

(18 person minimum)

Pre-select one or two entrées for your guests. All served luncheons receive the appropriate entrée accompaniments and beverage
\$18 per person

Cobb Salad

Fresh Greens with Chopped Grilled Breast of Chicken, Crumbled Bleu Cheese, Bacon, Diced Tomatoes, Artichokes and Chopped Hard Cooked Egg. Served with your choice of dressing.

Mediterranean Grilled Chicken Salad

Baby Mixed Greens with Red Onion, Cherry Tomatoes, Roasted Red Peppers, Kalamata Olives and Feta Cheese. Topped with Herb Marinated Chicken and served with your choice of dressing.

Caesar Salad

Hand Tossed Caesar Salad and topped with Grilled Chicken or Shrimp.

Cedar Planked Chicken, Walnut & Green Apple Salad

Romaine Greens, Red Cabbage, Shaved Red Onion, Crumbled Bleu Cheese, Dried Cranberries, Granny Smith Apple. Served with Atwater Riesling Vinaigrette.

Steakhouse Salad

Romaine Greens, Red Onion, Crumbled Bleu Cheese, Hickory Smoked Bacon, Grilled Garlic Confit Toast and topped with Grilled Sirloin. Served with your choice of dressing.

Sesame Shrimp Salad

Romaine and Baby Spinach, Almonds, Wonton Strips and Mandarin Oranges, Topped with a Grilled Shrimp Skewer and served with Black Sesame Seed Vinaigrette.

Quiche Lorraine

(Sautéed Onion, Bacon and Swiss Cheese)
Served with Fresh Seasonal Vegetable.

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Served Luncheons continued

Garlic Chicken Prima Vera

Breast of Chicken Tossed with Mini Penne Pasta and Fresh Vegetables in a Creamy Sauce. Topped with Romano Cheese.

Pork Parmesan

Hand Breaded Cutlet Smothered with Marinara Sauce and topped with Italian Provolone and Romano Cheeses. Served with Fresh Seasonal Vegetable.

Chicken Stir Fry

Breast of Chicken and Vegetable Stir-Fry Served with Rice Pilaf and Pork Pot Stickers.

Grilled Salmon

Topped with Sun Dried Tomato Butter and Served with Rice Pilaf and Fresh Seasonal Vegetable.

Beef Shoulder Tenderloin

Roasted Medium Rare to Medium and served with Mashed Potatoes and Fresh Seasonal Vegetable.

Beef Tenderloin Tips

Served in a Sherry-Cream Sauce with Buttery Noodles and Fresh Seasonal Vegetable.

Shrimp & Chorizo Packet

Salsa Marinated Shrimp with Spicy Chorizo Sausage and Rice in a Parchment Package. Served with Fresh Seasonal Vegetable.

Mini Penne

Prosciutto, Mushrooms, Shaved Brussels Sprouts, Cherry Tomatoes, Fresh Spinach and Asiago Cream.

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Meeting Lunch Service (Designed for minimum interruptions)

Business Lunch:

(18 person maximum)

Fresh Fruit Salad

Choose three of the following:

- ✧ Honey Baked Ham with Smoked Gouda Cheese, Lettuce, Tomato and Dijon Mustard on a Ciabatta Roll.
- ✧ Turkey Club Sandwich with Bacon, Lettuce, Tomato and Mayonnaise.
- ✧ Shaved Roast Beef with Romaine, Cheddar Cheese, Red Onion and Chipotle Mayonnaise on a Kaiser Roll.
- ✧ Portobello Mushroom, Roasted Red Pepper, Spinach and Provolone with Basil Pesto in a Garlic-Herb Wrap.

Deli Chips

Fresh Coffee, Tea and Soft Drink Service

\$16 per person

Executive Lunch:

(48 person maximum)

Shrimp Cocktail with Red Horseradish Sauce

Lemony Orzo Salad

Kale and Vegetable Slaw with Bleu Cheese Vinaigrette

Medley of Sandwiches:

- ✧ Roast Tenderloin with Boursin Cheese, Red Onion, Romaine and Horseradish on a Black Pepper Parmesan Baguette Roll
- ✧ Summer Crab Roll with Spring Greens
- ✧ Caprese Salad (Tomato, Fresh Mozzarella, Spinach Sandwich with Pesto Spread on a Ciabatta Roll)
- ✧ Grilled Chicken Club with Bacon, Lettuce, Tomato and Mayonnaise.

Assorted Mini Finger Sweets

Fresh Coffee, Tea and Soft Drink Service

\$25 per person

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Buffet Luncheons

(18 person minimum)

New York Deli Buffet:

Daily Soup

Fresh Fruit Salad

Fresh Broccoli Salad with Red Onion, Cheddar Cheese, Raisins and Honey Mustard Dressing

Tossed Garden Salad Bowl with Ranch Dressing and Raspberry Vinaigrette

Create your own Sandwich:

- ✦ Deli Sliced Baked Ham, Breast of Turkey, Roast Beef and Genoa Hard Salami
- ✦ White Albacore Tuna-Artichoke Salad
- ✦ Sliced American, Provolone and Swiss Cheeses
- ✦ Fresh Lettuce, Sliced Tomato, Sliced Onion and Pickle Wedges
- ✦ White, Cracked Wheat and Marble Rye Breads
- ✦ Mayonnaise, Mustard and Horseradish Spreads

Deli Chips

Fresh Coffee, Tea and Soft Drink Service

\$18.50 per person

Deli Express Buffet:

Daily Soup

Fresh Fruit Salad

Fresh Broccoli Salad with Red Onion, Cheddar, Raisins and Honey Mustard Dressing

Tossed Garden Salad Bowl with Ranch and Raspberry Vinaigrette

Medley of Sandwiches:

- ✦ Honey Baked Ham with Smoked Gouda Cheese, Lettuce, Tomato and Dijon Mustard on a Ciabatta Roll
- ✦ Roasted Breast of Turkey with Romaine, Swiss Cheese and Red Pepper Aioli on Wheat Bread
- ✦ Shaved Roast Beef with Romaine, Cheddar Cheese, Red Onion and Chipotle Mayonnaise on a Kaiser Roll
- ✦ Portobello Mushroom, Roasted Red Pepper, Spinach and Provolone with Basil Pesto in a Garlic-Herb Wrap

Deli Chips

Fresh Coffee, Tea and Soft Drink Service

\$19.50 per person

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Buffet Luncheons continued

The Corning Lunch Buffet:

(24 person minimum)

Daily Soup

Fresh Fruit Salad

Fresh Broccoli Salad with Red Onion, Cheddar, Raisins and Honey Mustard Dressing

Tossed Garden Salad Bowl with Ranch Dressing and Raspberry Vinaigrette

Deli Sliced Baked Ham, Breast of Turkey, Roast Beef, Genoa Hard Salami

White Albacore Tuna-Artichoke Salad

Sliced American, Provolone and Swiss Cheeses

Fresh Lettuce, Sliced Tomato, Sliced Onion and Pickle Wedges

White, Cracked Wheat and Marble Rye Bread Assortment

Mayonnaise, Mustard and Horseradish Spreads

Choose two of the following Hot Entrée Selections:

- ✧ Ricotta Stuffed Jumbo Shells
- ✧ Penne Pasta Primavera
- ✧ Breast of Chicken with Dijon Mustard Sauce
- ✧ Tortellini Carbonara with Onions, Sweet Peppers, Green Peas, and Ham. Topped with Asiago Cheese
- ✧ Asian Beef or Chicken Stir Fry with Rice Pilaf
- ✧ Shrimp Jambalaya
- ✧ Beef Tips with Mushroom Sauce and Rice Pilaf
- ✧ New England Style Baked Cod Fillet with Crumb Topping

Fresh Coffee, Tea and Soft Drink Service

\$22.50 per person

Sonoran Fajita Table:

(24 person minimum)

Mexican Tortilla Soup

Corn and Black Bean Salad with Garlic-Cumin Vinaigrette

Mixed Baby Green Salad with Salsa Vinaigrette

Bread Basket with Whipped Butter

Sliced Grilled Golden Pineapple with Jalapeño Honey

Marinated Grilled Chicken and Beef

Grilled Peppers & Onions

Shredded Cheddar, Guacamole, Sour Cream, Salsa, Shredded Lettuce, Tomatoes,

Black Olives and Soft Flour Tortillas

Fresh Coffee, Tea and Soft Drink Service

\$24.75 per person

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Buffet Luncheons continued

A Taste of Italy:

(24 person minimum)

Rice Florentine Soup

Caesar Salad

Garlic Bread Sticks

Caprese Salad with Fresh Mozzarella, Tomatoes, Fresh Basil and Balsamic Vinaigrette

Italian Bread Salad

Whole Green Beans with Asiago Cheese

Seared Breast of Chicken with Fresh Sage, Sautéed Peppers & Onions with a Marsala Wine Sauce

Penne Pasta with Tomato Vodka Sauce

Fresh Coffee, Tea and Soft Drink Service

\$24.75 per person

From the Far East:

(24 person minimum)

Egg Drop Soup

Cucumber-Radish Salad with Fresh Ginger

Carrot, Shaved Onion and Snow Pea Salad with Black Sesame Vinaigrette

Spicy Chinese Noodle Salad

Bread Basket with Whipped Butter

Fried Rice

Soy Marinated Grilled Chicken with Pineapple

Beef, Shrimp and Vegetable Stir Fry with Sweet and Sour Sauce

Fresh Coffee, Tea and Soft Drink Service

\$24.75 per person

French Quarter Jammin':

(24 person minimum)

Seafood Gumbo

Sliced Fresh Fruit

Green Bean and Gruyere Salad

Mixed Baby Greens with Warm Pecan-Honey Vinaigrette

Bread Basket with Whipped Butter

Chicken Etouffee smothered with Seasoned Peppers, Onions and Tomatoes

Shrimp Jambalaya

Creamy Cheddar Grits

Fresh Coffee, Tea and Soft Drink Service

\$24.75 per person

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Lunch Dessert Selections

Traditional Desserts:

Choose one of the following:

- ✧ Strawberry Shortcake Martini with Fresh Whipped Cream
- ✧ Dark Chocolate Mousse with Grand Marnier Cream and Mandarin Orange
- ✧ Cream Cheese Iced Carrot Cake with a Caramel Drizzle
- ✧ Turtle Cheesecake with Chocolate and Caramel Sauces

\$6 per person

Specialty Desserts:

Mini White Chocolate Crème Brûlée with Tuxedo Torte

Chocolate Dipped Cheesecake topped with Raspberry Sauce and Garnished with a Chocolate Covered Strawberry

Duet Dessert Shooters:

Choose two of the following:

- ✧ Lemon
- ✧ Lime
- ✧ Orange
- ✧ Raspberry
- ✧ Chocolate

\$8.50 per person

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Lunch Dessert Selections

Dessert Buffet Service:

Your choice of four desserts presented whole and served
\$8.50 per person

Split Dessert Service:

Your choice of two plated desserts evenly split and placed on a buffet for your guests
to enjoy
\$7.25 per person

Decadent Chocolate Table Buffet:

(24 person minimum)

Chocolate Fountain with Fresh Fruit, Chocolate Chip Cookies and Assorted Brownies
Chocolate Dipped Cheese Cake, Chocolate Covered Pretzels, Chocolate Covered Strawberries
and Chocolate Mousse Shooters

\$12 per person

Freshly Baked Table Top Desserts:

Brownie Bites

\$20 per table

Jumbo Cookies

\$20 per table

Cup Cakes

\$30 per table

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Radisson Hotel Corning Bar Services

Premium Brands

- ✧ Labatt Blue Light Canadian Draft Beer
- ✧ Blackstone Merlot
- ✧ Salmon Run Chardonnay
- ✧ Beringer White Zinfandel
- ✧ Canadian Club Whiskey
- ✧ Jim Beam Bourbon
- ✧ Dewar's Scotch
- ✧ Beefeaters Gin
- ✧ Absolute Vodka
- ✧ Bacardi Silver Rum
- ✧ Peach Schnapps
- ✧ Cinzano Sweet and Dry Vermouths
- ✧ Coke Products

House Brands

- ✧ Coors Light Draft Beer
- ✧ Chateau Lafayette Seval Chardonnay
- ✧ Century Cellars Merlot
- ✧ Bully Hill Felicity Blush
- ✧ Black Velvet
- ✧ Ten High Bourbon
- ✧ Old Smuggler Scotch
- ✧ Gordon's Gin
- ✧ Alexis Vodka
- ✧ Bacardi Silver Rum
- ✧ Peach Schnapps
- ✧ Cinzano Sweet and Dry Vermouths
- ✧ Coke Products

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Radisson Hotel Corning Bar Services continued

Premium Branded Open Bar Package:

Includes Liquor, Beer and Wine
\$14.50 first hour
\$10.50 each additional hour

House Branded Open Bar Package:

Includes Liquor, Beer and Wine
\$12.50 first hour
\$8.50 each additional hour

House Branded Beer and Wine Open Bar Package:

\$12.50 first hour
\$8.50 each additional hour

Host Bar Packages:

For your convenience, a "per drink" bar can be arranged on an "as consumed" basis and billed to your account at the conclusion of the function.

Host Bar Packages include:

Liquor, Draft Beer, Assorted Bottled Beer, Wines and Soft Drinks

Premium Branded Liquors and Wines	\$7.75
Labatt Blue Light Canadian Draft Beer, Domestic and Imported Bottled Beer	\$4.25
Assorted Soft drinks	\$2.50

House Branded Liquors and Wines	\$6.75
Coors Light Draft Beer Domestic and Imported Bottled Beer	\$4.25
Assorted Soft drinks	\$2.50

Cash Bar:

House Branded Liquors and Wines	\$7.25
Premium Branded Liquors and Wines	\$8.25
Domestic Bottled Beer	\$4.25
Imported Bottled Beer	\$4.25
Soft Drinks	\$2.50

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Radisson Hotel Corning Bar Services continued

Finger Lakes Wine Tour:

(24 person minimum)

Featuring 8 Local Wines:

- ✧ Salmon Run Chardonnay
- ✧ Heron Hill Eclipse
- ✧ Bully Hill Felicity Blush
- ✧ Atwater Dry Riesling
- ✧ Chateau LaFayette Cabernet
- ✧ Wagner Semi Dry Gewurztraminer
- ✧ Goose Watch Pinot Grigio
- ✧ Salmon Run Pinot Noir

Paired with a Complementary Local Cheese Board

\$14.50 first hour

\$10.50 each additional hour

Punches and Other Beverages:

Fruit Punch	\$30 per gallon
Wine Punch	\$65 per gallon
Champagne Punch	\$65 per gallon
Soft Drinks	\$2.50 each
Juices	\$2.95 each
Keg Beer pricing available upon request.	

*Add bottled beer to any package for an additional \$1 per person, per hour

***A \$50 charge for each bartender on all bars will be waived with \$200 in sales per each bartender.**

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Station Hors D'oeuvre Items

(per hour of service)

Traditional Cheese and Cracker Platter (20 person minimum):

Encompassing a Variety of Sliced Domestic Cheeses, Genoa Hard Salami, Roasted Mixed Nuts and Green Olives with Seasonal Fruit Garnish
\$3.50 per person

Specialty Cheese Board (50 person minimum):

Pecan and Brown Sugar Baked Brie, Maytag Blue, Smoked Gouda, Mild Wisconsin Cheddar and Swiss displayed with Baguette Slices and Crackers
\$4.50 per person

Fresh Seasonal Fruits (20 person minimum):

Strawberry Yogurt Dipping Sauce
\$3.50 per person

Fresh Vegetable Crudités:

Ranch Dipping Sauce
\$2.95 per person

Brown Sugar and Pecan Baked Brie (20 person minimum):

Served with Baguette Slices
\$3.50 per person

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Station Hors D'oeuvre Items continued

(per hour of service)

Trio of Spreads (20 person minimum):

Choose three of the following:

- ✧ Mediterranean Feta
- ✧ Garlic Decadence
- ✧ Red Pepper Hummus
- ✧ Avocado Cream
- ✧ Pimento Goat Cheese
- ✧ Sweet Onion
- ✧ Edamame Hummus

Served with Mini Naan Bread and Cracker Assortment

\$2 per person

Chicken Wing Dip (20 person minimum):

Served with Mini Naan Bread, Cracker Assortment and Celery

\$3 per person

Grilled Vegetable Platter (20 person minimum):

Served with Garlic Aioli and Balsamic Syrup

\$2 per person

Ante Pasta Tray (20 person minimum):

Olives, Artichoke Hearts, Marinated Mushrooms, Roasted Red Peppers, Salami, Prosciutto, Fresh Mozzarella and Feta Cheese Served on a Bed of Baby Spinach

\$3 per person

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Hors D'oeuvre Platters and Mirrors:

Individual Chilled Shrimp Shooters (50 pieces):

Artfully Displayed and Served with Red Horseradish Sauce and Lemon Wedge
\$169

Individual Cajun Shrimp Shooters (50 pieces):

Seared with Cajun Seasonings and Served with Chipotle Horseradish Sauce and a Lime Wedge
\$195

Shrimp Fountain (200 pieces):

Chilled Shrimp on Ice and Served in a Decorative Fountain with Red Horseradish Sauce and Lemon Wedges
\$660

Sushi Mirror (50 pieces):

A Variety of Vegetarian and Seafood Selections Served with Pickled Ginger, Wasabi Paste and Soy Sauce
\$120

Roast Tenderloin Mirror (approximately 25-35 servings):

Seasoned, Roasted Whole, Chilled and Thinly Sliced. Served with Mini Rolls, Tarragon Mayonnaise, Horseradish, and Coarse Mustard Accompaniments
\$325

Tasting Spoon Platter (50 pieces):

Gourmet treats decoratively placed on individual display tasting spoons

Crab Salad \$97

Curried Chicken Salad \$75

Marinated Portobello and Tomato \$75

Smoked Salmon with Fresh Dill, Capers and Red Onion \$106

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Hors D'oeuvres

(Pricing is per 50 pieces)

Miniature Crab Cakes with Spicy Remoulade	\$150
Crab Rangoon with Plum Apricot Dipping Sauce	\$125
Maple Mustard Sea Scallops wrapped in Bacon with Honey Curry Sauce	\$160
Pulled Pork Crostini with Scallion and Monterey Jack Cheese	\$85
Asian Pork Pot Stickers with Ginger-Soy Dipping Sauce	\$85
Chicken-Lemongrass Pot Stickers with Ginger-Soy Dipping Sauce	\$89
Chicken Wing Spring Rolls with Bleu Cheese Dressing	\$115
Sweet & Sour, Italian, or Swedish Meatballs	\$70
Chicken Pesto Blossoms	\$79
Asian Chicken Skewers with Apricot Dipping Sauce	\$91
Cocktail Franks in Jackets with Spicy Mustard Dipping Sauce	\$78
Beef Wellingtons	\$150
Miniature Quiche Assortment	\$105
Smoked Chicken Quesadillas	\$120
Tenderloin Phyllo Cups with Wasabi Sauce	\$150
Sausage and Apple Stuffed Mushrooms	\$89
Brie and Bacon Stuffed Mushrooms	\$89
Crab and Cheese Stuffed Mushrooms	\$96
Pizza Stuffed Mushrooms with Sausage	\$89
Coconut Shrimp with Apricot Dipping Sauce	\$160
Tempura Shrimp with a Duet of Sauces	\$160
Bacon Wrapped Water Chestnuts	\$99
Bacon Wrapped Pineapple with Pina Colada Dipping Sauce	\$89
Jumbo Shrimp Cocktail	\$200
Pepperoni and Mozzarella Roll with Marinara Dipping Sauce	\$89
Garlic Chicken Puffs	\$99
Crab Puffs	\$120

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Vegetarian Hors D'oeuvres

(Pricing is per 50 pieces)

Artichoke-Romano Crostini	\$75
House Bleu, Roasted Walnut, Red Onion Crostini	\$77
Spinach and Feta Crostini	\$75
Grilled Vegetable Asiago Crostini	\$79
Kale and Vegetable Pot Stickers with Ginger-Soy Dipping Sauce	\$89
Vegetable Spring Rolls with Hot Mustard Dipping Sauce	\$89
Pretzel Sticks with Honey Mustard Dipping Sauce	\$75
Artichoke-Parmesan Fritters with Tarragon Dipping sauce	\$79
Dill Cream Cheese Puffs	\$89
Raspberry Brie Phyllo Cups	\$105
Phyllo Wrapped Asparagus	\$120
Mozzarella Cheese Sticks with Marinara Dipping Sauce	\$89
Mediterranean Artichoke Tartlets	\$89
Mojito Watermelon	\$75
Cheese Puffs	\$89

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Hors D'oeuvre Packages

(25 person minimum. Priced per hour of service.)

The Club:

Raw Vegetable Crudités with Ranch Dipping Sauce
Mirrored Domestic Cheese and Fresh Fruit Garnish
Sweet & Sour, Italian, or Swedish Meatballs
\$8.95 per person

The Regency:

Raw Vegetable Crudités with Ranch Dipping Sauce
Mirrored Domestic Cheese and Fresh Fruit Garnish
Sweet & Sour, Italian, or Swedish Meatballs
Butler Served:
Mediterranean Tartlets
Chicken-Lemongrass Pot Stickers with Ginger-Soy Dipping Sauce
\$12.50 per person

The Grande:

Raw Vegetable Crudités with Ranch Dipping Sauce
Mirrored Domestic Cheese and Fresh Fruit Garnish
Sweet & Sour, Italian, or Swedish Meatballs
Butler Served:
Mediterranean Tartlets
Chicken Pesto Blossoms
Vegetable Spring Rolls with Hot Mustard Dipping Sauce
Brie and Raspberry Phyllo Cups
\$16 per person

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Themed Stations Buffet

(60 person minimum. Priced per hour of service.)

Includes: Mashed Potato Martinis, "That's Italian", Fajita Station, Carving Board and Chocolate Fountain Station. Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea
\$58 per person

Mashed Potato Martinis

Buttery Mashed Potatoes

Toppings: Fresh Whipped Creamery Butter, Sour Cream, Crumbled Bleu Cheese, Bacon Bits, Sliced Scallions, Asiago Cheese and Basil Pesto

"That's Italian"

(Chef Attended)

Caesar Salad Bowl

Asiago Cheese Bread with Extra Virgin Olive Oil for Dipping

Pasta: Penne and Tortellini

Sauces: Parmesan-Peppercorn Cream and Marinara Sauce.

Enhancements: Sausage, Minced Garlic, Chopped Broccoli, Red & Green Peppers, Minced Scallions, Mushrooms, Sliced Black Olives and Grated Romano Cheese

Fajita Station

Marinated Grilled Beef, Chili Braised Chicken, Grilled Peppers & Onions

Toppings: Shredded Cheddar, Guacamole, Sour Cream, Salsa, Shredded Lettuce, Tomatoes, Black Olives, Soft Flour Tortillas

Corn and Black Bean Salad with Garlic-Cumin Vinaigrette

Carving Board

Chef Carved Prime Rib with Au Jus and Horseradish

Chocolate Fountain Station

Fresh Seasonal Fruits, Marshmallows, Pound Cake, Pretzel Rods and Oreo Cookies

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Themed Station Buffet Enhancements:

(per hour of service)

These Additional Stations are designed to enhance the Themed Stations Buffet.
Not available ala carte.

Carving Board Enhancements

Roasted Tavern Style Ham with Orange Glaze (60 servings)	\$148
Whole Roast Tenderloin of Beef (20 servings)	\$310
Roast Turkey Breast (25 servings)	\$89

Soup Station:

Classic French Onion with Garlic Croutons and Shredded Swiss Cheese
Sherry Lobster Bisque
Chilled Strawberry Shooters with Fresh Berries
\$6 per person

Salad Station:

Mixed Greens Salad with Dressing Selection
Tuscan Bread Salad
Grilled Vegetable Salad
Roasted Potato Salad with Bacon and Mustard Vinaigrette
\$4 per person

Finger Sweets Station:

Fresh Strawberries with Grand Marnier and Confectionary Sugar for Dipping,
Mini Cream Puffs with Chocolate Drizzle,
A Variety of Mini Cheesecakes, Mini Fresh Baked Cookies and Brownie Bites
\$6 per person

Specialty Coffees:

Espresso, Cappuccino
French Vanilla, Hazelnut and Irish Cream Syrups
Hot Chocolate
Sugar Swizzle Sticks, Cream, Fresh Whipped Cream, Chocolate Chips and After Eight Mints
\$5 per person

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Aurene Dinner Service

(18 person minimum)

Please pre-select one, two, or three entrees. Those choosing two entrée selections will be charged the higher price entrée for both selections. Those choosing three entrée selections will be charged the higher price of the three selections with an additional \$100 selection fee.

All served dinners receive a choice of salad, main course, dessert and beverage.

Soup Options:

- ✧ Cream of Broccoli
- ✧ Corn Chowder
- ✧ Chicken Florentine
- ✧ Roast Beef Barley
- ✧ New England Clam Chowder

\$5.50 per person

Salad Options:

Choose one of the following:

- ✧ Mesclun Salad Greens with Shredded Asiago Cheese and House-Made Garlic Croutons, Cherry Tomatoes and Balsamic Vinaigrette Dressing
- ✧ Radisson Caesar Salad with Lemon-Garlic-Romano-Black Pepper Dressing
- ✧ Spinach Salad with Sliced Mushrooms, Cherry Tomato and Feta Cheese and Honey Mustard Dressing

Intermezzo Course:

Choose one of the following:

- ✧ Lemon Sorbet
- ✧ Cranberry-Lime Sorbet
- ✧ Mango Sorbet

\$3 per person

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Main Course

(18 person minimum)

Roast Prime Ribs of Beef Jus Lié

(Minimum 15 orders)

Slow Roasted Medium Rare to Medium, Served with Double Stuffed Potato and Fresh Seasonal Vegetable
\$37.75

Filet Mignon

Grilled Medium Rare to Medium and topped with Roasted Garlic Demi Glace. Served with Duchess Potatoes and Fresh Seasonal Vegetable.
\$47.50 Petite Filet \$45

Baked Breast of Chicken

Stuffed with Artichoke and Sun Dried Tomato Filling and Topped with a Romano Pesto Cream. Served with Wild Rice Pilaf and Fresh Seasonal Vegetable.
\$34

Seared Breast of Chicken

Topped with Chardonnay Red Pepper Sauce. Served with Wild Rice Pilaf and Fresh Seasonal Vegetable.
\$33

Roasted Salmon

Topped with Orange Ginger Glaze. Served with Wild Rice Pilaf and Fresh Seasonal Vegetable.
\$34

Crab Cake Stuffed Jumbo Shrimp

Served with Wild Rice Pilaf and Fresh Seasonal Vegetable.
\$39

Roast Breast of Turkey

Served with Traditional Sage Dressing and Sauce, Yukon Gold Mashed Potatoes and Fresh Seasonal Vegetable.
\$29.50

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Main Course continued

Roast Pork Loin

Slow Roasted and Served with Apple Stuffing, Yukon Gold Mashed Potatoes, Pan Sauce and Fresh Seasonal Vegetable.

\$29.50

Sea and Shore Duet Plate

Petite Filet Mignon with Roasted Garlic Demi Glace and Jumbo Shrimp with Crab Stuffing. Served with Duchess Potatoes and Fresh Seasonal Vegetable.

\$56

Spinach and Feta Cheese Stuffed Phyllo

Served with Fresh Tomato Hash, a Spatter of Pesto, Balsamic Reduction and Fresh Seasonal Vegetable.

\$29.50

Artichoke and Roasted Red Pepper Turnover

With Asiago Cheese and Creamy Spinach Sauce and Served with Fresh Seasonal Vegetable.

\$29

Grilled Salmon

Topped with Lemon-Parsley Butter. Served with Wild Rice Pilaf and Fresh Seasonal Vegetable.

\$34

Seared Breast of Chicken

Topped with Whole Grain Mustard Cream. Served with Wild Rice Pilaf and Fresh Seasonal Vegetable.

\$33

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Steuben Buffet Service

(30 person minimum)

All buffet dinners receive a Served Salad, Bread Basket, Served Plated Dessert and Freshly Brewed Coffee, Decaffeinated Coffee or Hot Tea
\$32.95 per person

Soup Options:

- ✧ Cream of Broccoli
- ✧ Corn Chowder
- ✧ Chicken Florentine
- ✧ Roast Beef Barley
- ✧ New England Clam Chowder

\$6 per person

Salad Options:

Choose one of the following:

- ✧ Mesclun Salad Greens with Shredded Asiago Cheese and House-Made Garlic Croutons, Cherry Tomatoes and Balsamic Vinaigrette Dressing
- ✧ Radisson Caesar Salad with Lemon-Garlic-Romano-Black Pepper Dressing
- ✧ Spinach Salad with Sliced Mushrooms, Cherry Tomato and Feta Cheese and Honey Mustard Dressing.

Intermezzo Course:

Choose one of the following:

- ✧ Lemon Sorbet
- ✧ Cranberry-Lime Sorbet
- ✧ Mango Sorbet

\$3 per person

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Steuben Buffet Service continued

Buffet Service:

Fresh Fruit Salad
Two Seasonal Salads
Fresh Seasonal Vegetable and Potato

Choice of Three Main Dishes:

- ✦ Roast Pork with Dressing and Pan Sauce
- ✦ Ricotta Stuffed Raviolis with Tomato Basil Sauce
- ✦ Sliced Slow Roasted Top Round with Sweet Onion Sauce
- ✦ Roast Tavern Ham with Orange Glaze
- ✦ Seared Breast of Chicken with a Garlic & Crimini Mushroom Sauce
- ✦ Penne Pasta with Mushrooms and Sun Dried Tomatoes in Garlic Cream Sauce
- ✦ Breast of Chicken with Apricot Brandy Sauce
- ✦ Mini Penne Pasta with Fresh Broccoli and Cheddar Cheese Sauce
- ✦ Chicken or Beef Stir Fry with Rice Pilaf
- ✦ Roast Turkey with Dressing and Pan Sauce
- ✦ Shrimp or Chicken Jambalaya (made with clam broth)
- ✦ Cheese Tortellini with Creamy, Roasted Garlic Parmesan Sauce
- ✦ Roasted Honey Glazed Pork Loin
- ✦ Broiled Scrod with Lemon Herb Butter
- ✦ Sliced Red Wine Marinated Beef Shoulder Tenderloin with Shallot-Merlot Demi Glace
- ✦ Stuffed Shells with Marinara Sauce and Provolone Cheese

Buffet Enhancements:

Carved Prime Rib of Beef	\$3.95 per person
Carved Beef Tenderloin	\$11 per person

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Dinner Dessert Selections

Traditional Desserts:

Choose one of the following:

- ✧ Strawberry Shortcake Martini with Fresh Whipped Cream
- ✧ Dark Chocolate Mousse with Grand Marnier Cream and Mandarin Orange
- ✧ Cream Cheese Iced Carrot Cake with a Caramel Drizzle
- ✧ Turtle Cheesecake with Chocolate and Caramel Sauces

Specialty Desserts:

Mini White Chocolate Crème Brulee with Tuxedo Torte

Chocolate Dipped Cheesecake topped with Raspberry Sauce and Garnished with a Chocolate Covered Strawberry

Duet Dessert Shooters:

Choose two of the following:

- ✧ Lemon
- ✧ Lime
- ✧ Orange
- ✧ Raspberry
- ✧ Chocolate

\$4 per person

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Dinner Dessert Selections

Dessert Buffet Service:

Your choice of four Desserts presented whole and served
\$4 per person

Split Dessert Service:

Your choice of two plated desserts evenly split and placed on a buffet for your
guests to enjoy
\$1.50 per person

Decadent Chocolate Table Buffet:

(24 person minimum)

Chocolate Fountain with Fresh Fruit, Chocolate Chip Cookies, Assorted Brownies
Chocolate Dipped Cheese Cake, Chocolate Covered Pretzels, Chocolate Covered Strawberries,
Chocolate Mousse Shooters
\$6 per person

Chocolate Fountain:

(40 person minimum)

Served with Fresh Seasonal Fruits, Marshmallows, Pretzels Rods , Pound Cake
and Oreo Cookies
\$6 per person, per hour of service

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