

breakfast menu



Continental Breakfast

Rise and Shine

\$10 per person

Fresh Seasonal Fruit Bowl
Freshly Baked Warm Croissants
Assorted Breakfast Muffins

Morning Refresh

\$12 per person

Fresh Seasonal Fruit Bowl
Assorted Fruit Yogurts
Freshly Baked Warm Croissants
Assorted Breakfast Muffins
Warm Cinnamon Buns

Kick Start

\$12 per person

Fresh Seasonal Fruit Bowl
Build Your Own Parfaits Includes - Low-Fat Yogurt, Granola, Raisins, Dried Cranberries,
Chocolate Chips and Fresh Seasonal Berries
Whole Grain Muffins
Hot Oatmeal with Brown Sugar

Radisson Breakfast

\$14 per person

Chilled Fruit Medley
Chef's Assortment of Breakfast Breads and Muffins
Farm Fresh Scrambled Eggs
Thick Cut Smoked Bacon or Sausage
Home Fried Potatoes

French Toast

\$13 per person

Chef's Assortment of Breakfast Breads and Muffins
Thick Cut French Toast Topped with Seasonal Berries and Served with Warm Syrup
Thick Cut Smoked Bacon or Sausage

Vegetable Frittata

\$16 per person

Fruit and Yogurt Parfait
Chef's Assortment of Breakfast Breads and Muffins
Vegetable Frittata
Turkey Bacon or Turkey Sausage
Home Fried Potatoes

Based on 1 hour of service; Subject to a taxable 19.0% service charge and applicable state sales tax

All Breakfasts include Orange Juice, Freshly Brewed Regular and Decaffeinated Coffee, and a Selection of Hot Teas

breakfast menu



Breakfast Buffet

The Sunrise

\$14.50 per person

Fresh Seasonal Fruit Bowl
Chef's Assortment of Breakfast Breads and Muffins
Assorted Cold Cereals with Milk
Farm Fresh Scrambled Eggs
Thick Cut Smoked Bacon or Sausage
Home Fried Potatoes

The Wake Up

\$17 per person

Fresh Seasonal Fruit Bowl
Chef's Assortment of Breakfast Breads and Muffins
Build Your Own Parfaits Includes - Low-Fat Yogurt, Granola, Raisins, Dried Cranberries,
Chocolate Chips and Fresh Seasonal Berries
Assorted Cold Cereals with Milk
Hot Oatmeal with Brown Sugar
Farm Fresh Scrambled Eggs
Belgian Waffles
Thick Cut Smoked Bacon or Sausage
Home Fried Potatoes

Chef Attended Station

Chef Attended Omelet Station

Includes - Shredded Cheese, Diced Onions, Mushrooms, Diced Green Peppers, Diced Tomatoes, Diced Ham, and Bacon
\$5 per person

Chef Attended Pancake Station

Includes - Fresh Berries, Fruit Topping, Whipped Topping, Whipped Butter, and Warm Syrup
\$4 per person

Based on 1 ½ hours of service; Subject to a taxable 19.0% service charge and applicable state sales tax
Minimum of 25 guests; please add \$2.00 per person if the count falls below the minimum at the time of the guarantee
All Breakfasts include Orange Juice, Freshly Brewed Regular and Decaffeinated Coffee, and a Selection of Hot Teas

lunch menu



Plated Lunch

Fresh Crisp Salads

*Accompanied with Assorted Freshly Baked Rolls and Chef's Choice Dessert
Substitute Shrimp or Steak for an additional \$3.00*

Asian Garden Salad

\$15 per person

Mixed Baby Greens Topped with Teriyaki Glazed Chicken, Toasted Almonds, Mandarin Oranges, Red Onions, Crispy Wontons and Served with Sesame Soy Vinaigrette

Mediterranean Salad

\$15 per person

Mixed Baby Greens Topped with Grilled Chicken, Chick Peas, Roasted Tomatoes, Roasted Eggplant, Feta Cheese and Served with Red Wine Vinaigrette

Chicken Caesar Salad

\$15 per person

Crisp Romaine Lettuce Topped with Grilled Chicken, Shredded Parmesan Cheese, Multigrain Croutons and Served with House Caesar Dressing

Harvest Salad

\$15 per person

Mixed Baby Greens Topped with Grilled Chicken Breast, Toasted Apples, Roasted Butternut Squash, Candied Pecans, Goat Cheese and Served with Cranberry Citrus Dressing

Soup and ½ Sandwich Combo

\$15 per person

Substitute Gluten Free Bread for an additional \$1.00

(Choice of 1)

Thin Sliced Smoked Turkey with Provolone Cheese, Bacon, Lettuce and Tomato on a Flaky Croissant

Honey Baked Ham with Swiss Cheese, Honey Mustard and Caramelized Onions on Sourdough Bread

Thin Sliced Roast Beef with Cheddar Cheese, Caramelized Onions, Horseradish and Whole Grain Mustard on Baguette

Roasted Vegetables with Hummus and Pesto Mayonnaise on Flat Bread

Served with Seasonal Soup, Potato Chips, Kosher Dill Pickle, and a Brownie

Subject to a taxable 19.0% service charge and applicable state sales tax

All Lunches include Iced Tea, Freshly Brewed Regular and Decaffeinated Coffee, and a Selection of Hot Teas

lunch menu



Plated Lunch

Chicken Palermo \$18 per person

5 oz. Baked Chicken Breast Topped with Housemade Fresh Bruschetta Loaded with Tomatoes, Basil, Garlic and Finished with Melted Provolone Cheese

Sourdough Pretzel Encrusted Chicken \$19 per person

5 oz. Baked Chicken Breast Encrusted with Sourdough Pretzels and Served with a Dijon Cream Sauce

Cod Florentine \$19 per person

5 oz. Baked Cod Loin Topped with Sautéed Spinach, Cherry Tomatoes, Garlic, and a Splash of Lemon

Roasted Top Sirloin \$19 per person

5 oz. of USDA Choice Sliced Top Sirloin with Demi-Glace

Crab Cake \$20 per person

Signature 5 oz. Broiled Crab Cake Served with Roasted Corn Relish

Eggplant Parmesan \$19 per person

Hand Breaded Eggplant Topped with a Tomato Basil Sauce, Parmesan and Mozzarella Cheese and Served over Tri-Colored Fettuccini

Vegetable Lasagna \$18 per person

Fresh Vegetables with a Creamy Alfredo Sauce Layered Between Lasagna Noodles Topped with Parmesan, Mozzarella Cheese, and Seasoned Bread Crumbs

Subject to a taxable 19.0% service charge and applicable state sales tax

All Lunches include choice of Chilled Fruit Medley, Tossed Garden Salad, Caesar Salad or Seasonal Soup and accompanied with Chef's recommendation of Starch and Vegetable, Assorted Freshly Baked Rolls, Chef's Choice Dessert, Iced Tea, Freshly Brewed Regular and Decaffeinated Coffee, and a Selection of Hot Teas

lunch menu



Boxed Lunches

Turkey and Provolone \$15 per person

Sliced Smoked Turkey Breast, Provolone Cheese, Lettuce, and Tomato on a Flaky Croissant

Beef and Cheddar \$15 per person

Sliced Roast Beef, Cheddar Cheese, Lettuce, and Tomato on Sourdough Bread

Roasted Vegetable Wrap \$15 per person

Grilled Zucchini, Squash, Onions, Peppers, Fresh Mozzarella, and Spinach in a Vegetable Wrap

Italian Hoagie \$17 per person

Sliced Ham, Genoa Salami, Pepperoni, Provolone Cheese, Lettuce, Tomato, and Onion on a Hoagie Roll

Subject to a taxable 19.0% service charge and applicable state sales tax

All Boxed Lunches include Potato Chips, Apple, Cookie, Bottled Water, and Appropriate Condiments

Substitute Gluten Free Bread for an additional \$1.00

lunch menu



Lunch Buffet

Soup, Salad and Bread

\$17 per person

Substitute Gluten Free Bread for an additional \$1.00

Salad Bar Includes - Mixed Baby Greens, Chopped Romaine, Grated Carrots, Sliced Tomatoes, Cucumbers, Mushrooms, Broccoli Florets, Black Olives, Shredded Cheddar Cheese, Shaved Parmesan Cheese, Diced Hard Boiled Eggs, Multigrain Croutons, and Choice of 3 Dressings
Roasted Cherry Tomato Bisque and Chicken with Rice Soup
Marinated Sliced Chicken Breast and Tuna Salad
Gourmet Breads and Rolls
Chef's Dessert Table

Butcher's Block

\$18 per person

Substitute Gluten Free Bread for an additional \$1.00

Tossed Garden Salad Bowl and Seasonal Soup
Pasta Salad and Cole Slaw
Selection of Sliced Roasted Turkey, Baked Ham, Roast Beef, and Hard Salami
Sliced Swiss, Provolone, American, and Cheddar Cheese
Lettuce, Tomato, Onion and Pickle Tray with Appropriate Condiments
Gourmet Breads, Rolls, and Flat Breads
Sweet Maui Potato Chips
Assorted Freshly Baked Cookies and Brownies

Under the Tuscan Sun

\$21 per person

Caesar Salad and Minestrone Soup
Chicken Palermo
Sweet Italian Sausage with Peppers and Onions
Pasta Primavera
Green Beans Italiano
Garlic Bread
Assorted Italian Pastries

Based on 1 ½ hours of service; Subject to a taxable 19.0% service charge and applicable state sales tax
Minimum of 30 guests; Please add \$3.00 per person if the count falls below the minimum at the time of the guarantee
All Lunches include Iced Tea, Freshly Brewed Regular and Decaffeinated Coffee, and a Selection of Hot Teas

lunch menu



Lunch Buffet

A Taste of Texas

\$22 per person

Tossed Garden Salad Bowl and Chef's Housemade Chili
Cole Slaw and Red Skin Potato Salad
Pulled Chicken with BBQ Sauce
Smoked Brisket with Brown Sugar BBQ Glaze and Crispy Onions
Ranch Style Beans
Warm Corn Bread
Assorted Freshly Baked Rolls
Seasonal Fruit Pies

Chef's Choice Custom Buffet

\$18 per person

Tossed Garden Salad Bowl and Seasonal Soup
Deli Salad
Chef's Choice Chicken, Beef or Pork Entrée
Chef's Choice Meatless Pasta
Chef's Choice Starch and Vegetable
Assorted Freshly Baked Rolls
Chef's Choice Dessert

Deli Sandwich Board

\$16 per person

Maximum of 30 guests
Substitute Gluten Free Bread for an additional \$1.00
Seasonal Soup and Pasta Salad
An Assortment of Pre-Made Sandwiches Includes - Ham and Swiss, Turkey and Provolone,
Roast Beef and Cheddar, and Vegetable Wraps
Sweet Maui Onion Potato Chips
Appropriate Condiments
Assorted Freshly Baked Cookies

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lunch menu

Custom Lunch Buffet

Soup and Salad

(Choice of 2)

Fresh Seasonal Fruit Bowl, Tossed Garden Salad Bowl, Caesar Salad,
Tri-Colored Tortellini Salad, Broccoli Salad, German Red Skin Potato Salad,
Broccoli Cheese Soup, Vegetable with Barley Soup or Roasted Cherry Tomato and Basil Bisque

Entree

(Choice of 2)

Braised Beef Tips, Sweet Italian Sausage with Peppers and Onions,
Sugar Cured Ham with Pineapple Glaze, Cod Florentine, Roasted Turkey,
Chicken Marsala, Traditional Stuffed Chicken Breast,
Herb Baked Chicken, Tri Colored Cheese Tortellini with Marinara or Farfalle Alfredo

Starch and Vegetable

(Choice of 2)

Garlic Herb Quinoa, Rice Pilaf, Seasoned Oven Roasted Red Potatoes,
Roasted Garlic Mashed Potatoes, Au Gratin Potatoes, Traditional Stuffing,
Green Beans Italiano, Buttered Corn or Seasonal Vegetable Medley

Dessert

(Choice of 3)

Carrot Cake, Touch of Strawberry Cake, Black Forest Cake,
Peanut Butter Ripple Cake, German Chocolate Cake, Chocolate Triple Layer Cake,
Banana Cake, Key Lime Pie, Apple Pie, Warmed Apple or Cherry Crisp

2 Entrees - \$21.00

3 Entrees - \$23.00

Based on 1 ½ hours of service; Subject to a taxable 19.0% service charge and applicable state sales tax
Minimum of 30 guests; Please add \$3.00 per person if the count falls below the minimum at the time of the guarantee
All Lunches include Iced Tea, Freshly Brewed Regular and Decaffeinated Coffee, and a Selection of Hot Teas
Accompanied with Assorted Freshly Baked Rolls

breaks menu

Premier Lunch Break Solution

Based on 1 hour of service; Minimum of 30 guests

Pre-Meeting Break

Warm Cinnamon Buns, Assorted Muffins, Freshly Baked Warm Croissants, Assorted Fruit Yogurts, Fresh Seasonal Fruit Bowl, Orange Juice, Freshly Brewed Regular and Decaffeinated Coffee, a Selection of Hot Teas, and Bottled Water

Mid-Morning Break

Freshly Brewed Regular and Decaffeinated Coffees, a Selection of Hot Teas, Bottled Water, and Assorted Sodas

Lunch Buffet

Substitute Gluten Free Bread for an additional \$1.00

Tossed Garden Salad Bowl
Seasonal Soup or Pasta Salad
Tuna Salad or Chicken Salad
Selection of Sliced Roasted Turkey, Baked Ham, and Roast Beef
Sliced Swiss, Provolone, American, and Cheddar Cheese
Lettuce, Tomato, Onion and Pickle Tray with Appropriate Condiments
Sweet Maui Onion Potato Chips
Assorted Freshly Baked Cookies and Brownies
Freshly Brewed Regular and Decaffeinated Coffee and a Selection of Hot Teas

Afternoon Break

Philadelphia Style Soft Pretzels with Stone Ground Mustard
Iced Tea, Bottled Water, and Assorted Sodas
\$36.00

All Day Beverage Break

\$12 per person

Refreshed All Day
Freshly Brewed Regular and Decaffeinated Coffees, Selection of Specialty Hot Teas, Assorted Sodas, and Bottled Water

Subject to a taxable 19.0% service charge and applicable state sales tax

specialty breaks menu

Cookie Monster

\$8 per person

Assorted Freshly Baked Cookies and Brownies
Assorted Mini Hershey Chocolates
Served with Ice Cold Milk and Chocolate Milk

Healthy Lifestyle

\$9.50 per person

Fresh Vegetables with Ranch Dip, Whole Fresh Fruit, Granola Bars, and Hummus with Pita Points
Served with Iced Tea and Bottled Water

Go Bananas

\$9.50 per person

Banana Bread, Nilla Wafers, Vanilla Pudding,
Whole Bananas, Whipped Cream, and Chocolate Sauce
Served with Iced Tea and Lemonade

Intermission

\$10.50 per person

Popcorn with Assorted Seasonings, Peanuts,
Twizzlers, and Soft Pretzel Nuggets with Stone Ground Mustard
Served with Iced Tea and Lemonade

South of the the Border

\$10 per person

Tri Colored Tortilla Chips with Salsa, Guacamole, Sour Cream and Jalapeno Cheese Sauce
Cinnamon Rolled Churros and Jalapeno Poppers
Served with Iced Tea and Lemonade

Touch Down

\$12 per person

Mini Pretzel Dogs, Hamburger Sliders, Boneless Mild Wings,
House Made Potato Chips with Dip, and Cracker Jacks
Served with Root Beer and Lemonade

Add a ½ Keg of your Favorite Domestic Draft Beer for \$235

Based on 1 hour of service; Subject to a taxable 19.0% service charge and applicable state sales tax

a la carte menu

A La Carte Beverages

Regular or Decaffeinated Coffee	\$30.00 per gallon
Selection of Hot Teas	\$30.00 per gallon
Chilled Juices - Apple Juice, Cranberry Juice or Orange Juice	\$3.00 per bottle or \$26.00 per gallon
Iced Tea, Lemonade or Fruit Punch	\$3.00 per bottle or \$26.00 per gallon
Soft Drinks (Coke, Diet Coke, and Sprite)	\$2.50 each
Bottled Water	\$2.50 each
Fresh Fruit Smoothies	\$4.00 per person

A La Carte Morning Snacks

Assorted Bagels and Cream Cheese	\$26.00 per dozen
Assorted Muffins	\$20.00 per dozen
Warm Cinnamon Rolls	\$29.00 per dozen
Assorted Quiche	\$19.00 per pie
Hot Oatmeal with Brown Sugar	\$3.00 per person
Individual Fruit and Yogurt Parfaits	\$4.00 per person
Assorted Fruit Yogurt	\$2.00 per person
Fresh Whole Fruit	\$1.50 per person

A La Carte Afternoon Snacks

Freshly Baked Assorted Cookies or Brownies	\$20.00 per dozen
Philadelphia Style Soft Pretzels with Stone Ground Mustard	\$20.00 per dozen
Popcorn, Potato Chips or Hard Pretzels	\$10.00 per pound
Tortilla Chips with Salsa and Sour Cream	\$10.00 per pound
Snack Mix or Trail Mix	\$10.00 per pound
Dry Roasted Peanuts	\$20.00 per pound
Deluxe Mixed Nuts (No Peanuts)	\$28.00 per pound
Buffalo Chicken Dip with Bread and Crackers	\$3.50 per person
Crab Dip with Bread and Crackers	\$4.00 per person
Spinach and Artichoke Dip with Pita Points	\$3.00 per person

Subject to a taxable 19.0% service charge and applicable state sales tax

hors d'oeuvres menu

Chef Attended Carving Stations

*Includes Appropriate Condiments, Assorted Freshly Baked Rolls, and a Uniformed Carver for 1 hour
Additional hour for Uniformed Carver - \$50.00 per Carver
Serves 50 guests*

Hickory Smoked Prime Rib	\$300.00
Garlic and Rosemary Encrusted Prime Rib	\$300.00
Smoked Paprika Rubbed Roasted Tenderloin of Beef	\$330.00
Apple and Brown Sugar Cured Honey Ham	\$250.00
Roasted Breast of Turkey	\$240.00
Whole Roasted Top Round of Beef	\$295.00

Chef Attended Action Stations

*Includes Assorted Freshly Baked Rolls and a Uniformed Chef for 1 hour
Additional hour for Uniformed Chef - \$50.00 per Chef*

Pasta Station

\$11 per person

(Choice of 2)
Tri-Colored Cheese Tortellini, Penne Rigate, Gemelli, Farfalle or Rigatoni
(Choice of 2)
Tomato Basil, Alfredo, Pesto Cream or Pink Vodka
Toppings Include – Sautéed Mushrooms, Sautéed Spinach, Fresh Tomatoes, Artichoke Hearts,
Black Olives, Parmesan Cheese, Crushed Red Peppers, and Fresh Basil
Served with Garlic Bread

Stir Fry Station

\$12 per person

Sesame Marinated Chicken and Soy Ginger Marinated Beef Strips
Served with White Rice, Fried Rice, Stir Fried Vegetable Medley, and Fortune Cookies

Scallop Station

Market Price per person

Jumbo Pan Seared Scallops
Served with Micro Greens, Chimichurri, Mango Salsa, and Thai Chili Sauce

Sushi Station

\$14 per person

Choice of 2 Sushi Rolls
Served with Wasabi, Pickled Ginger, Sriracha, and Soy Sauce

Subject to a taxable 19.0% service charge and applicable state sales tax

hors d'oeuvres menu

Pizza Station \$12 per person

(Choice of 3)

Cheese, Pepperoni, Sausage, Extra Cheese, BBQ Chicken, Buffalo Chicken or Margherita
Served with Tossed Garden Salad Bowl

Slider Station \$10 per person

(Choice of 2)

Pulled Chicken, Pulled Pork, Hamburgers or All Beef Hot Dogs
Served with Lettuce, Tomato, Onion, and Pickle Tray with Appropriate Condiments

Premium Coffee Station \$5 per person

Freshly Brewed Columbian Coffee
Hazelnut, Vanilla, Irish Cream, Chocolate, and Caramel Syrups
Flavored Coffee Creamers, Whipped Cream, Cinnamon Sticks, and Chocolate Shavings

Chocolate Fountain \$6 per person

Minimum of 50 guests

(Choice of 5)

Marshmallows, Pretzel Rods, Graham Crackers, Biscotti, Pound Cake,
Pineapple Chunks, Fresh Strawberries or Cream Puffs

Based on 1 hour of service; Subject to a taxable 19.0% service charge and applicable state sales tax

hors d'oeuvres menu

Classic Reception

\$10 per person with meal
\$15 per person without meal

Display Items
(Choice of 3)
Domestic Cheese with Crackers
Fresh Vegetables with Ranch Dip
Italian or BBQ Meatballs
Sweet and Sour Turkey Meatballs
House made Bruschetta with Herbed Crostini

Butlered Items
(Choice of 2)
Assorted Mini Quiche
Mini Chicken Cordon Bleu
Franks in Puff Pastry
Fresh Seasonal Fruit Brochettes
Vegetable Egg Rolls
Spanakopita

Deluxe Reception

\$12 per person with meal
\$17 per person without meal

Display Items
(Choice of 4)
Domestic Cheese with Crackers
Fresh Seasonal Fruit with Yogurt Dip
Fresh Vegetables with Ranch Dip
Mediterranean Trio with Pita Points
French Onion Cups
Spinach and Artichoke Dip with Pita Points

Butlered Items
(Choice of 3)
Scallops Wrapped in Bacon
Hibachi Beef Kabobs
Steamed Pork Pot Stickers
Mini Chicken Cordon Bleu
Phyllo Cups Stuffed with Bruschetta and Goat Cheese
Cucumber Cups Stuffed with Crab and Pineapple Salsa

Displayed Hors d'Oeuvres

Medium serves 25 guests, Large serves 50 guests

Fresh Vegetables with Ranch Dip	Medium \$75.00; Large \$110.00
Seasonal Fresh Fruit with Yogurt Dip	Medium \$100.00; Large \$145.00
Domestic Cheese with Crackers	Medium \$100.00; Large \$170.00
Imported and Domestic Cheese with Crackers	Medium \$150.00; Large \$215.00
Mediterranean Trio with Pita Points and Flat Breads	Medium \$150.00; Large \$225.00
Grilled Vegetable Platter	Medium \$150.00; Large \$175.00
Antipasto Platter	Medium \$150.00; Large \$250.00

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hors d'oeuvres menu

Hors d'Oeuvres

Italian Meatballs
Swedish Meatballs
BBQ Meatballs
Sweet and Sour Turkey Meatballs
Fried Macaroni and Cheese Bites
Potato and Cheddar Pierogi with Caramelized Onions
House made Bruschetta atop Herbed Crostini
\$73 per 50 pieces

Vegetable Egg Rolls
Risotto Arancini
Steamed Pork Pot Stickers
Spanakopita
Mini Reubens
Strawberries with Mascarpone
Goat Cheese and Pineapple Salsa atop Grilled Flatbread
\$90 per 50 pieces

French Onion Cups
Chicken Satay
Phyllo Cups Stuffed with Bruschetta and Goat Cheese
Cucumber Cups Stuffed with Crab and Pineapple Salsa
\$110 per 50 pieces

Anti-Pasto Kabob
Chicken Marsala Pot Pie
Beef Bruschetta atop Crostini
Cozy Shrimp
Asparagus with Asiago Wrapped in Phyllo Dough
Prosciutto Wrapped Scallops
\$129 per 50 pieces

Assorted Mini Quiche
Jalapeno Poppers
Vegetable Samosas
Broccoli Cheddar Bites
Herb Breaded Ravioli
Franks in Puff Pastry
Mini Chicken Cordon Bleu
Fresh Fruit Brochettes
Feta Florentine Bruschetta atop Crostini
\$81 per 50 pieces

Spinach and Feta Stuffed Mushrooms
Spinach and Artichoke Crisps
Crab Rangoon
Buffalo Chicken Rangoon
Quinoa Kale and Feta Arancini
\$101 per 50 pieces

Mini Beef Wellingtons
Crab Stuffed Mushrooms
Scallops Wrapped in Bacon
Baked Raspberry Brie in Phyllo Dough
Mini Crab Cakes
Crab Stuffed Shrimp
Hibachi Beef Kabobs
Mini Cheesesteaks
Crab Gazpacho Spoons
Bloody Mary Shrimp Shooters
\$155 per 50 pieces

Based on 1 hour of service; Subject to a taxable 19.0% service charge and applicable state sales tax

dinner menu

Plated Dinner

All Dinners include choice of Appetizer, Salad, Entrée, and Dessert and accompanied with Chef's recommendation of Starch and Vegetable, Assorted Freshly Baked Rolls, Iced Tea, Freshly Brewed Regular and Decaffeinated Coffee, and a Selection of Hot Teas

Appetizer

(Choice of 1)
Seasonal Soup
Chilled Fruit Medley
Housemade Bruschetta atop Herbed Crostini

Salad

(Choice of 1)
Tossed Garden Salad
Caesar Salad
Greek Salad – *additional \$2.00*
Nuts and Berries Salad – *additional \$3.00*
Caprese Salad – *additional \$3.00*

Entree

Quinoa with Fresh Roasted Vegetables \$25 per person

Oven Roasted Zucchini, Yellow Squash, Red Pepper, Onion, and Asparagus
Tossed with Olive Oil and Garlic over a Bed of Quinoa Drizzled with Balsamic Reduction

Sun-Dried Tomato Tartlet \$27 per person

Chickpea Puree Layered with Marinated Artichoke Hearts, Fire Roasted, Red Bell Peppers,
Sweet Roasted Plum Tomatoes, and Fontina Cheese in a Pastry Dough Crust

Zucchini Rustica \$25 per person

Artichoke Hearts, Red Onion, Black Olives, Capers, and Sundried Tomatoes
Tossed in Olive Oil and Garlic Served over a Bed of Zucchini Noodles

Teriyaki Marinated Tofu \$25 per person

Pan Seared Teriyaki Marinated Tofu Steak Served over a Bed of Broccoli, Carrots, and Snow Peas

Vegetable Wellington \$27 per person

Portabella Mushrooms, Zucchini, Squash, Spinach, Roasted Red Peppers, Broccoli,
Fontina and Mozzarella Cheese Inside a Pastry Dough Crust

Subject to a taxable 19.0% service charge and applicable state sales tax

Please add \$2.00 per person to each Entrée for more than 2 Entrée selections

dinner menu

Plated Dinner

Spinach Ravioli \$27 per person

(2) Jumbo Ravioli Stuffed with Spinach and Ricotta Cheese Topped with Julienned Roasted Vegetables with a Light Wine Sauce

Prime Filet of Beef \$37 per person

6 oz. USDA Prime Filet of Beef Grilled and Roasted to a Chef's Medium Topped with Blue Cheese Crumbles and Demi-Glace

Hickory Smoked Prime Rib \$36 per person

10 oz. Queen Cut Prime Rib Smoked In-House and Roasted to Chef's Medium with House Specialty Au Jus

House Signature Steak \$33 per person

6 oz. USDA Choice Flat Iron Served at a Chef's Medium and Topped with Fire Roasted Red Peppers, Caramelized Onions, and Demi-Glace

Slow Roasted Top Round of Beef \$30 per person

6 oz. USDA Choice Top Round of Beef Encrusted with Garlic and Rosemary with a Wild Mushroom Demi-Glace

Braised Short Ribs \$30 per person

6 oz. Beef Short Ribs Braised in Red Wine and Classic Mirepoix

Spiced Pork Loin \$32 per person

6 oz. Roasted Pork Loin Seasoned with Caribbean Jerk and Served with Pan Gravy and Mango Salsa

Sesame Teriyaki Pork Loin \$30 per person

6 oz. Pork Loin Roasted in a Sesame Teriyaki Glaze and Served with Pineapple Teriyaki Sauce

Pecan Encrusted Chicken Breast \$29 per person

5 oz. Pan Seared Chicken Breast Encrusted with Candied Pecans Topped with Caramelized Onions in a Bourbon Demi-Glace

Lemon Basil Chicken \$27 per person

5 oz. Chicken Breast Dredged in Seasoned Flour and Pan Fried Finished with Lemon, Garlic, Basil, and a White Wine Sauce

Subject to a taxable 19.0% service charge and applicable state sales tax

Please add \$2.00 per person to each Entrée for more than 2 Entrée selections

dinner menu

Plated Dinner

Chicken Palermo \$27 per person

5 oz. Baked Chicken Breast Topped with Housemade Fresh Bruschetta Loaded with Tomatoes, Basil, Garlic and Finished with Melted Provolone Cheese

Sundried Tomato Risotto Chicken \$28 per person

6 oz. Baked Chicken Breast Stuffed with Sundried Tomato Risotto and Served with a Tomato Cream Sauce

Stuffed Chicken Florentine \$28 per person

6 oz. Baked Chicken Breast Stuffed with Spinach and Boursin Cheese Served with a Sherry Cream Sauce

Chicken Cordon Bleu \$28 per person

6 oz. Baked Chicken Breast Stuffed with Thinly Sliced Honey Ham and Swiss Cheese and Served with a Dijon Cream Sauce

Sourdough Pretzel Encrusted Chicken \$28 per person

5 oz. Baked Chicken Breast Encrusted with Sourdough Pretzels and Served with a Dijon Cream Sauce

Mediterranean Chicken \$28 per person

5 oz. Baked Chicken Breast Topped with Cherry Tomato Quarters, Black Olives, and Sautéed Spinach Tossed with Garlic and Olive Oil

Double Crab Cakes \$36 per person

(2) Signature 4 oz. Broiled Crab Cakes Served with Roasted Corn Relish

Blackened Tuna Steak \$32 per person

7 oz. Hand Cut Tuna Steak Blackened and Served to a Chef's Rare with Pineapple Salsa

Stuffed Shrimp \$35 per person

(4) Jumbo Shrimp Stuffed with our Signature Crab Cake and Garnished with Old Bay Cream Sauce

Spinach and Feta Stuffed Tilapia \$31 per person

6 oz. Broiled Filet of Tilapia Stuffed with Spinach and Feta with a Light Lemon Burre Blanc

*Subject to a taxable 19.0% service charge and applicable state sales tax
Please add \$2.00 per person to each Entrée for more than 2 Entrée selections*

dinner menu

Plated Dinner

Pecan Encrusted Salmon \$32 per person

7 oz. Baked Salmon Filet Encrusted with Candied Pecans and Brown Sugar Finished with Honey Butter

House Signature Steak with Stuffed Shrimp \$39 per person

5 oz. USDA Choice Marinated Flat Iron Grilled to Chef's Medium Topped with Fire Roasted Red Peppers, Caramelized Onions, and Demi-Glace Paired with (3) Crab Stuffed Shrimp Garnished with Old Bay Cream Sauce

Petite Filet and Crab Cake \$40 per person

5 oz. USDA Prime Filet of Beef Grilled and Roasted to a Chef's Medium with Demi-Glace
Paired with our Signature 4 oz. Crab Cake

Mediterranean Chicken and Stuffed Tilapia \$37 per person

5 oz. Baked Chicken Breast Topped with Cherry Tomato Quarters, Black Olives, and Sautéed Spinach
Tossed with Garlic and Olive Oil Paired with a 4 oz. Broiled Filet of Tilapia Stuffed with Spinach and Feta

Dessert

Banana Cake

Touch of Strawberry Cake

Black Forest Cake

Carrot Cake

German Chocolate Cake

Peanut Butter Ripple Cake

New York Cheesecake

Salted Caramel Cheesecake

Lemon Meringue Pie

Key Lime Pie

Apple Pie

Strawberry or Chocolate Mousse Parfait – *additional \$1.00*

Macerated Strawberry Trifle – *additional \$1.00*

Macerated Blueberry and Peaches on Angel Food Cake – *additional \$2.00*

Subject to a taxable 19.0% service charge and applicable state sales tax

Please add \$2.00 per person to each Entrée for more than 2 Entrée selections

dinner menu

Dinner Buffet

The Simple Life

\$29 per person

Tossed Garden Salad Bowl
Chicken Corn Soup
PA Dutch Potato Salad
PA Dutch Chicken Pot Pie
Home-Style Pot Roast
Baked Ham and Green Beans
Roasted Garlic Mashed Potatoes
Baked Corn Pudding
Shoe Fly Pie, Apple Pie and Whoopie Pies

Taste of the Orient

\$32 per person

Asian Salad
Asian Slaw
Wonton Soup or Egg Drop Soup
Teriyaki Chicken or Beef
General Tso Chicken
Vegetable Egg Rolls
Stir Fried Vegetables
White Rice
Fried Rice or Vegetable Lo Mein
Fortune Cookies and Almond Cookies

*Based on 1 ½ hours of service; Subject to a taxable 19.0% service charge and applicable state sales tax
Minimum of 30 guests; Please add \$3.00 per person if the count falls below the minimum at the time of the guarantee
All Dinners include Iced Tea, Freshly Brewed Regular and Decaffeinated Coffee, and a Selection of Hot Teas*

dinner menu

Dinner Buffet

Tailgating Buffet

\$29 per person

Tossed Garden Salad Bowl
Chef's Housemade Chili
All Beef Hot Dogs
Hamburger and Chicken Sliders
Boneless Wings with Choice of 2 Sauces (Hot, Mild, BBQ, Garlic or Teriyaki)
Bacon and Cheddar Stuffed Potato Skins
Macaroni and Cheese
Warm Corn Bread
Relish Tray and Appropriate Condiments
Assorted Freshly Baked Cookies and Brownies

Caribbean Nights

\$28 per person

Seasonal Fresh Fruit Brochettes
Chef's Chicken Gumbo
Caribbean Jerk Chicken with Mango Salsa
Sweet Chili Pork Loin
Black Beans with Rice
Seasoned Wedge Potatoes
Seasoned Corn with Peppers
Assorted Freshly Baked Rolls
Chef's Dessert Table

*Based on 1 ½ hours of service; Subject to a taxable 19.0% service charge and applicable state sales tax
Minimum of 30 guests; Please add \$3.00 per person if the count falls below the minimum at the time of the guarantee
All Dinners include Iced Tea, Freshly Brewed Regular and Decaffeinated Coffee, and a Selection of Hot Teas*

dinner menu

Custom Dinner Buffet

\$32 per person

Accompanied with Assorted Freshly Baked Rolls

Soup and Salad

(Choice of 3)

Tossed Garden Salad Bowl, Caesar Salad, Greek Salad, Asian Salad
Tomato Cucumber Salad, Tri Colored Tortellini Salad, Fresh Seasonal Fruit Bowl, Minestrone Soup
Corn Chowder, Loaded Baked Potato Soup or Vegetable Beef with Barley Soup

Entree

(Choice of 3)

Braised Beef Tips, Roasted Sirloin of Beef, Sweet Italian Sausage with Peppers and Onions,
Caribbean Jerk Rubbed Pork Loin, Baked Ham with Caramelized Pineapple,
Roasted Turkey, Mediterranean Chicken, Chicken Marsala, Traditional Stuffed Chicken Breast,
Mushroom Risotto Stuffed Chicken Breast, Chicken Francaise,
Cod Florentine, Blackened Salmon or Farfalle Primavera

Starch and Vegetable

(Choice of 3)

Roasted Garlic Mashed Potatoes, Seasoned Oven Roasted Red Potatoes,
Herb Buttered Baby New Potatoes, Classic Rice Pilaf, Garlic Herb Quinoa, Traditional Stuffing,
Green Beans Italiano, Broccoli Tossed with Roasted Red Peppers or Seasonal Vegetable Medley

Dessert

(Choice of 3)

Chocolate Triple Layer Cake, Banana Cake, Touch of Strawberry Cake, Black Forest Cake,
Carrot Cake, German Chocolate Cake, Peanut Butter Ripple Cake,
Cheesecake, Lemon Meringue Pie, Key Lime Pie, Apple Pie,
Chocolate Cream Pie or Strawberry Cream Pie

Based on 1 ½ hours of service; Subject to a taxable 19.0% service charge and applicable state sales tax

Minimum of 30 guests; Please add \$3.00 per person if the count falls below the minimum at the time of the guarantee

All Dinners include Iced Tea, Freshly Brewed Regular and Decaffeinated Coffee, and a Selection of Hot Teas

bar services

Cash and Hosted Bars

*The Radisson proudly pours the following brands. (House Brands are subject to change.)
If you have a Special Request, we will be happy to assist you with your selection and pricing.*

House Brands

Vodka
Gin
Rum
Tequila
Whiskey (Blend)
Whiskey (Canadian)
Bourbon
Scotch
\$5.00

Call Brands

Smirnoff Red Label
Seagram's
Bacardi Silver
Jose Cuervo
Seagram's 7
Canadian Club
Jim Beam
Call Scotch
\$5.50

Premium Brands

Stolichnaya
Tanqueray
Captain Morgan
Jose Cuervo Gold
Jack Daniels
Crown Royal
Old Grand Dad
Dewar's
\$6.50

Domestic Beer

Coors Light
Yuengling Lager
Budweiser
\$4.00

Import Beer

Heineken
Corona
\$4.50

House Wine

Chardonnay
Merlot
White Zinfandel
Cabernet Sauvignon
Pinot Grigio
\$6.00

Open Bars

Based on 1 hour of service

House Brands

\$10.50
Per additional ½ hour - \$5.00

Call Brands

\$11.50
Per additional ½ hour - \$5.50

Premium Brands

\$13.00
Per additional ½ hour - \$6.00

A \$75.00 Bartender Charge will be added for each Bar with less than \$300.00 in sales. A Set-Up Fee of \$35.00 will be added for any Bar with less than 25 guests. Shots are not permissible

All Bars Include Peach Schnapps, Amaretto, Coffee Liquor, Apricot Brandy and Sloe Gin

bar services

Wine Service

*The Radisson proudly pours the following brands.
If you have a Special Request, we will be happy to assist you with your selection and pricing.*

Chardonnay

Redwood Creek - \$26.00
Jacobs Creek - \$28.00
Clos du Bois - \$35.00

White Zinfandel

Mondavi Woodbridge - \$26.00
Beringer - \$28.00

Cabernet Sauvignon

Jacobs Creek - \$26.00
Redwood Creek - \$26.00
Clos du Bois - \$35.00

Merlot

Redwood Creek - \$25.00
Jacobs Creek - \$30.00
Columbia Crest - \$39.00

Pinot Grigio

Barefoot - \$26.00
Ecco Domani - \$28.00

Champagne

House - \$25.00
Asti Spumante - \$26.00
Freixenet Carta Nevada - \$28.00
Domaine Ste. Michelle - \$35.00
Mumm Napa Brut - \$52.00

Additional Bar Options

Draft Beer ½ Keg

Coors Light, Yuengling Lager or Budweiser
\$235.00

Import and Craft Kegs
Priced Upon Request

Alcoholic Punch Bowls

Fuzzy Navel - \$49.00
Whiskey Sour - \$49.00
Red or White Sangria - \$49.00
Champagne Mimosa - \$49.00
Classic Margarita - \$49.00
Bloody Mary - \$49.00

Non-Alcoholic Beverages

Sparkling Cider or Sparkling Grape Juice
\$12.00 per bottle

Fruit Punch, Iced Tea or Lemonade
\$26.00 per gallon