

RADISSON HOTEL TRINIDAD

CATERING AND EVENT BUFFET MENUS



Radisson Hotel Trinidad | PO Box 1017, Wrightson Road | Port of Spain | Trinidad
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Radisson[®]
TRINIDAD

CATERING BREAKFAST BUFFETS

Choose Four Entrées - TT \$140.00

Eggs any style (Choice of one)

Eggs Benedict, Scrambled Eggs, Omelette, Boiled or Frittata (vegetables & topped with cheese)

Fish (Choice of one)

Fried Shark or Salted Fish Buljol

Vegetable (Choice of one)

Vegetable Chow Mein, Bodi, Cassava, Sweet Potato, Fried Home Potatoes, Hash Browns.

Served with one of the following Side Orders

- Fried Bake
- Candied Fried Plantain
- French Toast
- Pancakes.

Meats (Choice of one)

Bacon, Sausage (Chicken, Pork, Turkey) Ham, Salami or Bologna.

Chokas (Choice of one)

Tomato, Baigan or Pumpkin

Prices exclude 10% Service Charge and 15% Value Added Tax

CATERING BREAKFAST BUFFETS

Coffee, Tea, Juice	- TT \$35.00
Cereal Station and Assorted Yogurts	- TT \$45.00
Continental Breakfast (Fresh Tropical Fruit Selection with Fresh Danish & Muffins)	- \$79.00
Assorted Breads (Choice of two) (Danishs, Muffins, Croissants, Coconut Bake, Corn Bread, Sada Roti)	- TT \$45.00
Chef Attended Omelette Station Build your own Breakfast egg any style or your omelettes with your choices of bacon, mushroom, ham, tomatoes onion and pepper.	- TT \$95.00

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MAY 2014

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CATERING LUNCH & DINNER BUFFETS

(Minimum 25 persons)

MENU OPTION ONE | Includes two prepared salads, two main courses, two side orders and two desserts.

TT\$195.00 per person

MENU OPTION TWO | Includes three prepared salads, three main courses, two side orders and three desserts.

TT\$245.00 per person

MENU OPTION THREE | Includes four prepared salads, four main courses, two side orders and pasta and four desserts.

TT\$295.00 per person

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CATERING LUNCH & DINNER BUFFETS

Salad Options

- Fresh Salad Bar prepared upon request with a variety of dressings (Lettuce, tomatoes, cucumbers, corn, onion)
- Pineapple Chow
- Caribbean Potato Salad
- Caprese Salad with Pesto Sauce
- Broccoli and Olives in Balsamic Vinaigrette
- Marinated feta Cheese with Sun-Dried Tomatoes and Olives
- Traditional Caesar Salad with Anchovy Sauce, Parmesan Cheese & Croutons
- Traditional Niçoise Salad, Mediterranean Style
- Apple & Dry Fruit Salad with Pineapple Dressing
- Mushrooms marinated in Lemon Balm and Balsamic Vinegar
- Grilled Chicken with Cashew Nuts and Sesame Seeds
- Greek Salad (Feta Cheese, Cucumber, Olives and Tomatoes)
- Cold Cut Pasta Salad
- Mixed Lettuce with Green Apple, Seeds, Smoked Salmon and Dill Dressing)
- Tabouleh with Peppermint and Citric Shrimp
- Asparagus, Mushrooms, Parmesan Cheese and Sun-Dried Tomatoes
- Fresh Spinach Salad with Mushrooms, Parmesan and Sliced Pears
- Heart of Palm and Teriyaki Salad
- Red Cabbage Cole Slaw with Pineapple
- Caprese Salad with Fresh Mozzarella, Tomatoes and Basil
- Penne and Tuna Salad with Water Chestnuts and Snow Peas
- Yoghurt, Mint and Cucumber Salad

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CATERING LUNCH & DINNER BUFFETS

Main Courses

Meats

- Tenderloin Medallion with Red Cabernet Wine Sauce and Fresh Mushrooms
- Minute Steak with Pico de Gallo (Tomatoes, Onions and Shadon Beni)
- Sirloin Steak and Chicken Brochettes with an Argentine Chimichurri Sauce
- Tenderloin Medallion with Green Peppercorn Sauces
- Sirloin Steak stuffed with Cheese, Bell Peppers and Cognac Sauce
- Sirloin Steak with Fried Onion Rings and Garlic Sauce
- Pork Loin with Honey Mustard Sauce
- Pork Loin stuffed with Vegetables, glazed with Honey and Hoisin Sauce
- Roasted Lamb Chops with Demi Glace
- Roasted Leg of Lamb with a Grand Marnier Mint Sauce
- Lamb Kofta served with Yogurt Sauce
- Roasted Pork Leg with Brandy Sauce and Raisins
- Beef Tenderloin with Garlic and Tossed Red Bell Pepper Sauce

Poultry

- Chicken Breast with fresh Herbs, Garlic and White Wine Sauce
- Baked Chicken with an Orange Soy Sauce
- Chicken Supreme Gratin with Pesto and Parmesan Cheese
- Grilled Chicken Breast with Tomatoes, Olives, Onion and Parsley
- Chicken Cordon Bleu stuffed with Ham and Cheese
- Chicken Supreme with Curry Sauce and Mango Chutney
- Turkey Medallions with Mushroom Sauce
- Roasted Turkey and Cranberry Sauce and Bourbon
- Turkey breast stuffed with spinach & mushrooms brandy and herb sauce
- Fried chicken with a honey glaze
- Curry Duck red thai sauce
- Roasted duck with Hoisin honey glaze
- Thai chicken curry with coconut milk
- Chicken a la king with fresh cream and parmesan cheese

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CATERING LUNCH & DINNER BUFFETS

Main Courses

Fish & Seafood

- Mahi Mahi filet in white wine and garlic sauce
- Swordfish filet with fresh tomato and olive concasse
- Corvina filet with fresh herbs, in sun dried tomato and basil sauce
- Atlantic salmon, breaded with sesame seed in an oriental sauce
- Pan seared Salmon filet with fresh herbs and a Chablis infusion
- Corvina filet, stuffed with shrimp in a lobster sauce
- Fried fish filets with a red peppercorn sauce
- Seafood rice with Lemon sauce
- Seafood "zarzuela" with Pernod (mixed seafood stew)
- Jumbo shrimp with white wine, fresh basil and garlic
- Jumbo shrimp tempura with a soy dripping sauce

Pasta

- Spaghetti pomodoro
- Cheese and spinach ravioli
- Fettuccini with wild mushrooms and pomodora sauce
- Fettuccini primavera with julienne of fresh vegetables
- Penne rigatte with spinach and basil
- Penne rigatte with arrabiatta sauce (tomatoes and Olives)
- Macaroni pie
- Spaghetti a la vongole (with clams and white wine)
- Fettuccini Alfredo
- Homemade beef lasagna
- Spaghetti aioli with garlic and olive oil
- Eggplant parmesan

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CATERING LUNCH & DINNER BUFFETS

Main Courses

Side Orders

- Gratin mashed potatoes with mozzarella
- Gratin potato dauphinoise (sliced Potatoes and cream)
- Roasted sautéed potatoes with rosemary and garlic
- Berny potato (covered in almonds)
- Mashed potatoes with Cajun roasted mushrooms
- Macaire potato (potato cakes) with ciboulette
- Sauteed potato with garlic and parsley
- Polenta gratin topped with a tomato basil sauce
- Wild rice with vegetables
- Cantonese style fried rice
- Pilaf rice
- Curry broccoli gratin with coconut milk
- Vegetable Ratatouille
- Braded eggplant with tomato and parmesan sauce
- Seasonal vegetables, sautéed with butter
- Seasonal vegetables, steamed
- Sauteed vegetables, oriental style
- Sauteed mushrooms and asparagus
- Tomato and zucchini

Side Orders

- Steamed bok choy with tofu
- Sauteed zucchini and carrot
- Red and green gratin pepper
- Saffron rice
- Mushroom risotto
- Twice baked stuffed potatoes
- Eggplant gratin
- Brussel sprouts with white wine and garlic
- Creamed spinach
- Honey glazed carrots

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CATERING LUNCH & DINNER BUFFETS

Desserts

- Cheese Cake with strawberries
- Chocolate mousse
- Chocolate opera
- Season fruit tarts
- Caramel vanilla flan
- White chocolate-caramel profiteroles
- Apple studel with vanilla sauce
- Strawberry pie
- Tiramisu
- French pastries (4 units)
- Three chocolate mousse
- Tropical fruit tart
- Pecan pie with apples
- Vanilla Crème Brulee
- Cheese pie with caramel
- Kahlua and chocolate pie
- Chocolate and nut croccant with apple and cinnamon
- Chocolate truffles (Rum balls)
- Carrot Cake
- Velvet cups
- Black Forrest
- Brownies
- Currant Rolls
- Caribbean fruit sponge

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