

breakfast



Plated Breakfast

All breakfast selections are served with a glass of orange juice, regular and decaffeinated coffee, tea, and assorted fresh pastry basket or country biscuits.

Classic Breakfast Croissant

A flaky butter croissant piled high with shaved ham, eggs and cheddar Cheese. Served with breakfast potatoes and a fresh fruit cup. Substitute ham for a choice of bacon or sausage.

Texas French Toast

Hand dipped Texas toast, grilled golden brown, then lightly dusted with powdered sugar and served with hot buttery syrup, sausage links and a fresh fruit cup.

Country Skillet Egg Strata

Layers of diced ham, tomato, green onions, mushrooms and potatoes baked within an egg casserole and topped with melted cheddar cheese. Served with a fresh fruit cup.
(12 Person minimum order)

The Heartland

Two farm fresh scrambled eggs, a generous helping of breakfast potatoes and your choice of sausage, bacon, or grilled ham.
Substitute a 6 ounce sirloin for an additional price.

Eggs Benedict

Lightly poached eggs served with Canadian bacon on a toasted English muffin, topped with a creamy Hollandaise sauce. Served with breakfast potatoes and a fresh fruit cup.
(Available for groups of 25 or less)

Breakfast Buffets

All breakfast buffets include assorted juices, regular and decaffeinated coffee, and hot tea. 30 person minimum required for buffets.

Sunrise Morning

Fresh seasonal fruit display, breakfast potatoes, fresh baked pastries and muffins.

Choose one egg:
freshly scrambled eggs • eggs strata

Choose one meat:
bacon • sausage • ham

Choose one starch:
flaky country biscuits & gravy • pancakes
french toast

Bountiful Brunch Buffet

Fresh seasonal fruit display, fresh baked pastries and muffins, breakfast potatoes, beef bordelaise, lemon herb chicken, chef's vegetable selection and assorted desserts (mousse • pie • parfait)

Choose one egg:
southwestern scrambled eggs • cheddar egg strata

Choose two meats:
bacon • sausage • ham

Choose one salad:
tossed green salad • chilled seafood salad
pasta salad

Buffet Add-ons

Omelet Station

Chef attended omelet station including all the omelet fixings.

break items



Morning Breaks

Minimum 25 guests.

Mid Morning Stretch

Regular and decaffeinated coffee, herbal tea, assorted soft drinks, bottled water and fresh fruit display or whole fruits.

Classic Continental

Regular and decaffeinated coffee, herbal tea, assorted juices, fresh danish, muffins and doughnuts.

Deluxe Continental

Regular and decaffeinated coffee, herbal tea, assorted juices, pastries, muffins, doughnuts, assorted bagels with cream cheese & jelly and sliced fresh fruit display.

Specialty Breaks

Minimum 25 guests and available for meeting breaks only.

After School Break

Regular and decaffeinated coffee, herbal tea, milk or chocolate milk, assortment of freshly baked cookies and brownies.

The Health Nut

Granola Bars, individual assorted yogurts, mixed nuts, whole fresh fruit, bottled water, regular and decaffeinated coffee, herbal tea.

The 7th Inning Stretch

Hot jumbo pretzel with mustard, melted cheddar cheese sauce, buttered popcorn, roasted peanuts, caramel corn, assorted soft drinks and bottled water.

Chocoholic Break

Chocolate chip cookies, brownies, assorted chocolate candies, chocolate fondue with assorted fruits, regular and decaffeinated coffee, herbal tea, assorted soft drinks, bottled water and hot chocolate or chocolate milk.

Party Time Break

Freshly baked pizzas with various toppings, bread sticks with dipping sauces and assorted soft drinks and bottled water.

break items



Snack

All break items are priced per quantity listed.

Whole Fresh Fruit

Mixed Nuts per pound

Dry Roasted Peanuts per pound

Potato Chips & Dip per pound & pint

Tortilla Chips & Salsa per pound & pint

Gardetto's Snack Mix per pound

Fruit 'n Nuts Trail Mix per pound

Pretzels

Granola & Fruit Bars

Cheese & Cracker Display (serves 25)

Vegetable Tray & Dip (serves 25)

Hot, 12" Deluxe Pizza

Hot, 12" Two-Topping Pizza

Hot, 12" Cheese Pizza

Ice Cream Bars

Assorted Candy Bars

Fresh Cookies per dozen

Lemon Bars per dozen

Brownies per dozen

Beverages

All break beverages are priced per quantity listed.

Regular or Decaf Coffee per gallon

Iced Tea per gallon

Fruit Punch or Lemonade per gallon

Veryfine 100% Bottled Juice per bottle

Gatorade Bottled Sports Drink per bottle

Red Bull Energy Drink per bottle

Skim, 2% or Chocolate Milk per 1 liter carafe

Soft Drinks per consumption

Bottled Water per consumption

Hot Chocolate per consumption

Hot Tea per consumption

Breakfast Items

All break items are priced per quantity listed.

Assorted Fruit Yogurt

Danish per dozen

Cinnamon Rolls per dozen

Doughnuts per dozen

Assorted Fresh Muffins per dozen

Bagels with Cream Cheese per dozen

Fresh Sliced Fruit Display (serves 25)

plated lunch



Luncheon Sandwiches

Served with regular or decaffeinated coffee, iced tea, and water.

Chef's Deli Cuts

Ham, turkey, and roast beef with cheeses, lettuce and sliced tomatoes piled high on a 6" hoagie roll. Served with your choice of the following:
Coleslaw • Potato Salad • Pasta Salad • Potato Chips

Croissant Club

Flaky butter croissant stuffed with ham, turkey, Swiss & American cheeses and topped with bacon, lettuce, and tomato. Served with your choice of the following:
Coleslaw • Potato Salad • Pasta Salad • Potato Chips

New York Style Deli Sub

Shaved turkey breast, cured ham and tender roast beef, piled high on a fresh hoagie roll with Swiss cheese and topped with lettuce, tomato, red onion, mild peppers and vinaigrette. Served with your choice of one of the following: Coleslaw • Potato Salad • Pasta Salad
Potato Chips

Bacon Chicken Melt

Not recommended for groups over 30 people.
Tender grilled breast of chicken topped with sautéed peppers, onions and bacon, with melted jack cheese on a Kaiser roll. Served with your choice of one of the following: Potato Salad • Potato Chips
Fries are available as a side for groups with 20 people or less.

French Dip

Warm, thin slices of tender roast beef topped with Provolone cheese on a toasted hoagie roll. Served with chips and a pickle spear.
Fries are available as a side for groups with 20 people or less. 15 person minimum order.

Country Chicken Wrap

Breaded chicken strips, shredded cheddar cheese, diced tomatoes, chopped romaine lettuce and ranch sauce wrapped in a tomato tortilla. Served with fresh fruit garnish and your choice of one of the following: Potato Salad • Pasta Salad.

Chicken Fajita Wrap

Seasoned grilled chicken, shredded lettuce, diced tomatoes, black olives, tortilla strips and cheese, tossed in a south of the border sauce and wrapped in a tortilla. Served with fresh fruit garnish and your choice of one of the following: Coleslaw • Potato Salad • Pasta Salad

Beef Fajita Wrap

Seasoned beef, shredded lettuce, diced tomatoes, black olives, tortilla strips and cheese, tossed in a south of the border sauce and wrapped in a tortilla. Served with fresh fruit garnish and your choice of one of the following: Coleslaw • Potato Chips • Pasta Salad

Luncheon Salads

All luncheon salads are served with our chef's basket of baked breads and rolls, butter, regular and decaffeinated coffee, iced tea and water.

Chicken Caesar Salad

Crisp Romaine leaves tossed in traditional Caesar dressing and Romano cheese, accented by tomato wedges, olives and croutons, then topped with grilled chicken.
Substitute grilled salmon or shrimp additional.

Chef's Salad

Traditional arrangement of ham, turkey, bacon, American & Swiss cheeses, hard-boiled eggs, tomatoes, black olives and green onions. Served over a Romaine and Iceberg blend with your choice of dressings.

Marinated Sirloin Salad

Marinated sirloin steak charbroiled and sliced atop spring greens, red onions, diced tomatoes, and feta cheese. Served with raspberry vinaigrette dressing.

Salmon Salad

Baby green lettuce, cucumber, tomato, black olives, green and red peppers, topped with grilled salmon. Served with balsamic vinegar dressing.

plated lunch



Luncheon Selections

Hot Plated Lunches include a house salad, seasonal vegetables, fresh baked rolls & butter, regular & decaffeinated coffee, iced tea and water.

Home-Style Meatloaf

Chef's special homemade meatloaf, topped with a tangy sweet tomato sauce. Served with mashed potatoes and gravy.

Traditional Meat Lasagna

Layers of seasoned ground beef and cheese baked inside this traditional favorite. Served with garlic bread.

Stuffed Bell Pepper

White and wild rice, sautéed vegetables blended in a tomato sauce stuffed in a large, green bell pepper.

Pollo Azteca

Grilled chicken topped with mild roasted peppers and tomato sauce, accompanied with Mexican rice and grilled vegetables. Served with your choice of tortilla chips and salsa or a house salad.

Chicken with Mango Salsa

Seasoned grilled chicken infused with cilantro, lime and garnished with mango salsa, served with Mexican rice and grilled vegetables. Served with your choice of tortilla chips and salsa or a house salad.

Pineapple Chicken Teriyaki

Lightly marinated chicken breast in Oriental sauce, served with grilled pineapple on a bed of white rice.

Chicken Supreme

Tender, boneless breast of chicken, sautéed and topped with our own supreme sauce, served over a bed of long grain wild rice.

Chicken Parmesan

Sautéed chicken, lightly breaded and served covered in marinara sauce and Parmesan cheese. Served over pasta.

Chicken Marsala

Tender, boneless sautéed breast of chicken, topped with our chef's own Marsala wine sauce, sliced mushrooms and onions. Served over a bed of fettuccine.

Roasted Center Cut Pork Loin

Roasted pork loin topped with a creamy tomato and mushroom sauce. Served with your choice of one of the following: Roasted New Potatoes • Garlic Smashed Potatoes

Marinated Sirloin Steak

Marinated 8 ounce char-grilled sirloin, smothered with sautéed mushrooms and onions. Served with your choice of one of the following: Garlic Smashed Potatoes Baked Potato

(This item requires the final guarantee number 1 week in advance)

Atlantic Salmon

Grilled salmon brushed with a teriyaki ginger glaze. Served with wild rice.

Open Faced Prime Rib Sandwich

(20 person minimum order)

lunch buffets



Buffet Selections

All buffets are served with regular and decaffeinated coffee, iced tea, and water. Minimum 30 people.

Soup and Salad Buffet

Chef's selection of one cream base soup and one vegetable base soup, fresh cut medley of fruit, potato salad, pasta salad, fresh tossed greens with assorted dressing, dinner rolls and butter.

Baked Potato & Salad Bar

Includes soup du jour, large Idaho potatoes, cheddar cheese sauce, sour cream, butter, chives, bacon bits, steamed broccoli, chili and seasoned ground beef.

Choice of 3 salads: Tossed Garden Salad with Assorted Dressings Pasta Salad • Potato Salad • Coleslaw • Cottage Cheese

Add Grilled or Fried Chicken additional per guest.

Deli Luncheon Buffet

Includes sliced turkey, corned beef, ham, roast beef, cheddar and Swiss cheese, tomatoes, dill pickle spears, red onions, assorted breads and croissants. Served with soup du jour, potato chips

Choice of three salads: Tossed Garden Salad with Assorted Dressings Fresh Fruit Tray • Pasta Salad • Potato Salad • Coleslaw • Cottage Cheese

Add baked beans and your choice of either grilled chicken breast or Country fried chicken additional per guest.

The Company Picnic

Includes fresh kaiser and hoagie rolls, baked beans, mini corn on the cob, assorted cheeses, pickle spears, potato chips, and condiments.

Choose two meats: Grilled Chicken Breast • Hamburgers Beer Brats

Choose two salads: Fresh Garden Salad with Assorted Dressings Potato Salad • Cole Slaw

Taste of Italy

2 Entrées

3 Entrées

Includes caesar salad, pasta salad, marinated vegetable salad, fresh seasonal vegetables, fresh baked garlic bread sticks and your choice of entrées.

Choice of entrées:

Baked Cheese Ravioli with Marinara Sauce • Chicken Parmesan • Baked Cavatelli • Chicken Picatta • Italian Sausage with peppers and onions • Lasagna (traditional or meatless) • Tri-colored Tortellini with Alfredo Sauce

Down Home Lunch Buffet

2 Entrées

3 Entrées

Includes tossed green salad with assorted dressings, creamy potato salad, green bean casserole, and smashed potatoes with gravy

Choice of entrées: Home Style Meatloaf • Country Fried Chicken • Beef Stroganoff • Swiss Steak

Western Roundup

Includes shaved BBQ pork or beef with assorted sandwich rolls, fried chicken and corn bread.

Choose two: Baked Beans • Coleslaw • Potato Salad • Relish Tray • Scalloped Corn Casserole

The Marek

Includes soup du jour, fresh fruit tray, grilled chicken wrap and fajita beef wrap. Wraps include chopped lettuce, diced tomatoes, cheddar cheese, olives, and tortilla chips, all tossed in a Mexican dressing.

Choose one entrée salad: Chicken Caesar • Antipasto Salad California Spinach Salad • Cobb Salad • Cucumber & Tomato Salad

Choose one: Pasta Salad • Potato Salad • Coleslaw Cottage Cheese • Chips

lunch buffets



The Bacher

Includes soup du jour and fresh fruit tray.

Choose two entrée salads:

Chicken Caesar: Caesar salad with strips of grilled chicken.

Antipasto Salad: romaine lettuce, diced ham, turkey, pepperoni, provolone cheese, sliced olives, tomato, all tossed in a vinaigrette dressing.

California Spinach Salad: spinach, berry slices, mandarin, feta cheese or gorgonzola cheese drizzled with raspberry dressing and strips of grilled chicken.

Cobb Salad: baby greens and romaine lettuce with grilled chicken, avocado, hard boiled eggs, blue cheese, olives, diced tomato, cucumbers, and garbanzo beans. All toppings are diced or chopped and placed on top of the lettuce.

Cucumber & Tomato Salad: tomato wedges, sliced cucumber, garbanzo beans, tofu, and basil tossed in oil & red wine vinegar dressing.

Choose one: Grilled Chicken Wrap • Fajita Beef Wrap

Choose one: Pasta Salad • Potato Salad • Coleslaw
Cottage Cheese • Chips

Mexican Fiesta

Includes Mexican seven layer salad, seasoned beef and chicken, soft and hard tortilla shells, traditional toppings, refried beans, Spanish rice, cheese enchiladas, and chips with salsa.

Add Fajita Action Station additional per guest.

lunch buffets



Traditional Buffets

All buffets are served with regular and decaffeinated coffee, iced tea and water. 30 person minimum.

Two Entrée Buffet

Includes selection of 2 entrées, 1 selection of vegetables, 2 salads and 2 starches.

Step 1: Choose Salad

Tossed Green Salad with Assorted Dressings

Fresh Fruit Display

Caesar Salad

Old Fashioned Potato Salad

Cottage Cheese

Cavatelli Pasta Salad

Marinated Cucumber and Tomato Salad

Step 2: Choose Entrée

Eye of Round Beef

Sliced roasted eye round of beef, topped with a delicate cabernet sauce and mushrooms.

Roast Beef Jardinière

Beef slices with sautéed celery and onions, then finished with a touch of red wine and herbs.

Smothered Steak Medallions

Sirloin smothered with peppers and onions then topped with provolone cheese.

Lemon Herb Chicken

Sautéed Chicken breast finished with a lemon and herb sauce.

Chicken Breast Supreme

Tender, boneless breast of Chicken, sautéed and topped with our own supreme Sauce.

Chicken Picatta

Sautéed chicken breast with white wine finished in a delicate caper sauce.

Herb Crusted Cod

Baked crisp and topped cod with herbs and seasoning.

Sliced Pork Loin in Rosemary Sauce

Pork Tenderloin baked with fresh herbs, complemented with rosemary sauce.

Pitt Ham in Brown Butter

Sliced Pitt Ham topped with a Pineapple and cherry sauce.

Pecan Crusted Pork Loin

Pork tenderloin baked with a crust of Pecans, finished with a mild sweet brown sauce.

Traditional Lasagna

Layers of seasoned ground beef and cheese baked inside this traditional favorite.

Vegetarian Lasagna

Similar to the traditional lasagna but instead with seasonal vegetables.

Grilled Chicken

A boneless breast of grilled chicken.

Cobb Salad

Baby greens and romaine lettuce with grilled chicken, avocado, hard boiled eggs, blue cheese, olives, diced tomato, cucumbers and garbanzo beans. All toppings are diced or chopped and placed on top of the lettuce.

Cucumber & Tomato Salad

Tomato wedges, sliced cucumber, garbanzo beans, tofu and basil tossed in oil & red wine vinegar dressing.

Step 3: Choose Vegetable

Corn O'Brien

Green Bean Almondine

Green Bean Casserole

Sautéed Mixed Vegetables

Honey Glazed Carrots

Step 4: Choose Starch

Roasted Rosemary Potatoes

Garlic Parmesan Red Potatoes

Smashed Potatoes with Gravy

Twice Baked Potatoes

Wild Rice Blend

Au Gratin Potatoes

special request



Vegetarian Meals

Served with a house salad, regular & decaffeinated coffee, iced tea and water.

Stuffed Bell Pepper*

Large green bell pepper stuffed with white and wild rice and sautéed vegetables blended in a tomato sauce. Served with seasonal vegetables.

Portabella Wellington*

Grilled Portabella mushroom stuffed with roasted garlic and sun dried tomatoes encased in a flaky puff pastry. Finished with an asiago cheese sauce. Served with seasonal vegetables and roasted red potatoes

Fettuccine Alfredo

Traditional fettuccine noodles tossed in a creamy alfredo sauce. Served with garlic bread.

Pasta Primavera

Colorful bell peppers, fresh garlic, black olives, onions, mushrooms, chopped tomatoes and basil tossed with penne pasta. Served with garlic bread.

Chipotle Pepper Penne Pasta

Penne pasta and roasted peppers tossed with a creamy chipotle sauce, chopped tomatoes and cilantro. Served with garlic bread.

Eggplant Parmesan

Baked Eggplant sliced and layered with marinara sauce, basil, provolone and Parmesan cheese. Served with roasted red potatoes.

(This is a seasonal entrée. Please check for availability.)

Vegetarian Lasagna

Layers of lasagna noodles with yellow squash, zucchini, peppers, onions, ricotta cheese and mozzarella cheese, baked with marinara sauce. Served with roasted red potatoes and dinner rolls with butter.

(6 person minimum order)

Cheese Ravioli with Marinara Sauce Ravioli tossed with marinara sauce, topped with parmesan cheese and garnished with basil. Served with garlic bread.

Salad

Baby green lettuce, tomatoes, red onions, peppers, cucumbers, mushrooms and shredded cheese. Served with your choice of dressing.

Vegan Meals

Served with regular & decaffeinated coffee, iced tea and water.

Tofu Salad

Baby green lettuce, tomatoes, red onions, peppers, cucumbers, mushrooms and tofu, with balsamic vinaigrette dressing.

Portabella Mushroom Salad

Baby green lettuce with grilled portabella mushrooms and drizzled with balsamic vinaigrette dressing.

Pasta Primavera

Colorful bell peppers, fresh garlic, black olives, onions, mushrooms, chopped tomatoes and basil tossed with whole grain pasta. Served with a house salad.

Gluten Free Meals

Served with a dinner salad, your choice of dressing, regular & decaffeinated coffee, iced tea and water.

Chicken*

Chicken breast, steamed vegetables and a plain baked potato.

Steak*

10 oz. sirloin, steamed vegetables and a plain baked potato.

Salmon*

Grilled salmon, steamed vegetables and a plain baked potato.

**Only available for plated meals.*

Please ask for lunch pricing.

Radisson Hotel & Conference Center | 1220 1st Avenue | Coralville, Iowa | 319-351-5049

Menu prices are subject to change without notice. Prices do not include a 21% service charge or 6% sales tax. 12-31-15

plated dinner



Plated Dinner

All Plated Entrées are served with a house salad, seasonal vegetables, choice of starch, dinner rolls with butter, regular and decaffeinated coffee and iced tea.

Step 1: Salad

House salad is included with your plated entrée. Substitute Caesar salad or spinach salad additional per guest.

Step 2: Choose Entrée

Slow Roasted Prime Rib of Beef

10 ounce portion of prime rib, slow roasted and served with creamy horseradish and au jus.
(10 person minimum order)

Grilled Beef Tenderloin

8 ounce • 10 ounce
A steak lover's favorite. Grilled tenderloin filet served with our creamy Béarnaise sauce.
(This item requires the final guarantee number 1 week in advance)

Seasoned New York Strip Steak

Thick and juicy ten ounce New York Strip, hand rubbed with herbs and seasonings, drizzled with a mushroom demi-glaze sauce.

Stuffed Chicken Kiev

Tender chicken breast rolled around Maitre' de Hotel Butter then breaded and baked, topped with supreme sauce.

Stuffed Chicken Cordon Bleu

Tender chicken breast stuffed with Gorgonzola cheese and ham, then baked and topped with Hollandaise sauce.

Stuffed Pork Chop

Fresh ten ounce Iowa Chop stuffed with our unique apple sage dressing and smothered with bourbon demi-glaze. *(This item requires the final guarantee number 1 week in advance)*

Orange Roughy Roulade

Baked fillet stuffed with crab meat, celery, onions, garlic and peppers.

Grilled Salmon

Fresh grilled salmon, seasoned with herbs and topped with Beurre Blanc sauce.

Portabella Wellington

Grilled Portabella mushroom stuffed with roasted garlic and sun dried tomatoes encased in a flaky puff pastry. Finished with an asiago cheese sauce.

Duet Medley

A designer duet featuring your choice of two entrées from the list below:

Beef Tenderloin Medallion

Queen Cut Prime Rib*

Herb Crusted Salmon

Stuffed Shrimp or Scampi

Pork Tenderloin Medallion Chasseur

Grilled Chicken Breast Supreme

Portabella Wellington

(This item requires the final guarantee number 1 week in advance. 10 Person Minimum)

Step 3: Choose Starch

Baked Potato

Duchess Potatoes

Twice Baked Potato

Roasted Red Potatoes

Garlic Smashed Potatoes

Rice Pilaf

Step 4: Add A Dessert

Complete your meal with our chef's choice of dessert additional per guest.

dinner buffets



Dinner Buffets

All buffets are served with regular and decaffeinated coffee, iced tea and water. 30 person minimum.

Two Entrée Buffet

Includes selection of 2 entrées, 3 salads, 2 starches, and 1 selection of vegetables.

Three Entrée Buffet

Includes selection of 3 entrées, 3 salads, 2 starches, and 1 selection of vegetables.

Step 1: Choose Salad

Tossed Green Salad with Assorted Dressings

Fresh Fruit Display

Caesar Salad

Old Fashioned Potato Salad

Cottage Cheese

Cavatelli Pasta Salad

Marinated Cucumber & Tomato Salad

Step 2: Choose Entrée

Eye of Round Beef

Sliced roasted eye round of beef, topped with a delicate cabernet sauce and mushrooms.

Roast Beef Jardinière

Beef slices with sautéed celery and onions, then finished with a touch of red wine and herbs.

Smothered Steak Medallions

Sirloin smothered with peppers and onions then topped with provolone cheese.

Lemon Herb Chicken

Sautéed Chicken breast finished with a lemon and herb sauce.

Chicken Breast Supreme

Tender, boneless breast of Chicken, sautéed and topped with our own supreme Sauce.

Stuffed Chicken Kiev - Chicken rolled around Matre' de Hotel Butter then breaded and baked, topped with supreme sauce.

Chicken Picatta

Sautéed chicken breast with white wine finished in a delicate caper sauce.

Stuffed Chicken Cordon Bleu - Tender chicken breast stuffed with Gorgonzola cheese and ham, then baked and topped with Hollandaise sauce.

Roast Turkey with Sage Dressing - Roasted turkey with herbs carved, and accompanied by a sage dressing.

Herb Crusted Cod

Baked crisp and topped cod with herbs and seasoning.

Sliced Pork Loin in Rosemary Sauce

Pork Tenderloin baked with fresh herbs, complemented with rosemary sauce.

Pitt Ham in Brown Butter

Sliced Pitt Ham topped with a Pineapple and cherry sauce.

Pecan Crusted Pork Loin

Pork tenderloin baked with a crust of Pecans, finished with a mild sweet brown sauce.

Traditional or Vegetarian Lasagna

Layers of seasoned ground beef and cheese baked inside this traditional favorite.

Step 3: Choose Starch

Roasted Rosemary Potatoes

Garlic Parmesan Red Potatoes

Smashed Potatoes with Gravy

Twice Baked Potatoes

Wild Rice Blend

Au Gratin Potatoes

Step 4: Choose Vegetable

Corn O'Brien

Green Bean Almondine

Green Bean Casserole

Sautéed Mixed Vegetables

Honey Glazed Carrots

action stations



Carving Station

Upgrade your dinner with any of the following Chef carved stations for an additional fee. Carving stations count as one entrée selection. The carving fee is in addition to the Dinner Buffet pricing.

Roast Turkey

Whole roasted turkey, carved and offered with a wild berry demi-glaze.

Slow Roasted Baron of Beef

Slow-roasted to perfection, offered with a bourbon demi-glaze and creamy horseradish.

Pineapple & Honey-Glazed Ham Honey cured ham, offered with our very own pineapple salsa.

Prime Rib of Beef

Herb-rubbed prime rib, served with creamy horseradish and au jus.

Premier Chef's Station / Market Price

Herb crusted beef tenderloin carved buffet side and served with Chef's demi-glaze.

Action Stations

These exciting stations are attended by our chef and are priced per guest. Action stations may be added to the Hospitality Packages additional per person, or if ordered alone priced below. Requires a minimum of 50 paid guests.

D'Italiano Pasta Station

Cream cheese tortellini, spinach fettuccini and tomato penne pastas prepared to order by our chef with your choice of ingredients (onions, mushrooms, peppers, olives, crab meat and black olives) and finished with your choice of alfredo or marinara sauce.

Fajita Fiesta Station

Fresh seasoned beef and fajita chicken strips mixed with peppers and served to order by our chef. Accompaniments include flour and corn tortillas, chips and salsa, sour cream, guacamole, green onions, cheese and refried beans.

Hors D'oeuvre Displays

Displays are priced to serve 50 guests.

Imported Cheeses & Fruit Display

Brie, Gouda, Smoked Cheddars and Dilled Havarti served with an array of Berries and Melba toast.

Smoked Atlantic Salmon

Whole salmon served with herb cream cheese, capers and miniature bagels.

Hospitality Packages

Compliment your dinner with our hospitality packages. Hospitality packages are priced per guest, include reception style service for 1.5 hours from scheduled serving time and require a minimum of 50 paid guests. You also have the option to order alone additional per person.

Mix 'n Mingle

A delicious array of fried mozzarella cheese, stuffed mushrooms, BBQ or Swedish baked meatballs, vegetable crudités and turkey pinwheels stuffed with cream cheese and spinach.

The Ice Breaker

Rumaki and mini quiche along with the following selections passed butler-style: ham & cream cheese on crackers, bruschetta and mini fruit kabobs.

Mingle All the Way

Peel and eat shrimp served with lemons and cocktail sauce. Teriyaki beef or chicken kabobs and spring egg rolls, a montage of fresh fruit and cut cheeses, zesty buffalo wings, fried stuffed jalapeno poppers, celery and creamy bleu cheese.

hors d'oeuvres



Hot Appetizers

Priced per quantity listed.

- Rumaki** (50 pieces)
- Swedish or BBQ Meatballs** (75 pieces)
- Fried Mozzarella with Marinara** (75 pieces)
- Assorted Mini Quiche** (60 pieces)
- BBQ or Buffalo Chicken Strips** (50 pieces)
- Chicken Teriyaki Kabobs*** (50 pieces)
- Peppered Beef Brochettes*** (50 pieces)
- Fire Wings** (75 pieces)
with Celery & Bleu Cheese
- Fried Ravioli** (75 pieces)
with Marinara Sauce
- Cream Cheese Stuffed Jalapeño Poppers** (100 pieces)
- Creamy Spinach Artichoke Dip** (16 per tray)
- Almond Brie** (75 pieces)
with Raspberry Sauce
- Tempura Shrimp** (50 pieces) / Market Price
with Cocktail Sauce

**Can be served butler style. Ask about butler passed pricing*

Cold Trays & Appetizers

Priced per 50 guests, unless otherwise noted.

- Vegetable Crudités** (serves 25 guests)
with Ranch Dip
- Fresh Fruit Display** (serves 25 guests)
- Cheese & Cracker Tray** (serves 25 guests)
- Turkey Pinwheels*** (30 pieces)
with Spinach & Cream Cheese
- Silver Dollar Sandwiches** (30 pieces)
with Ham & Turkey
- Assorted Canapés*** (30 pieces)
- Chocolate Dipped Strawberries*** (30 pieces)
- Cucumber Pita Points*** (30 pieces)
with Dilled Mustard
- Jumbo Shrimp** (30 pieces) / Market Price
with Cocktail Sauce
- Smoked Salmon** / Market Price
- Canapés Specialty*** (50 pieces)
Choose two options below:
 - Bruschetta**
Fresh tomato, onion and basil on melba toast topped with feta cheese and drizzled with a balsamic reduction.
 - Salmon**
Sliced smoked salmon with a dill au crème base spread on melba toast.
 - De' mignon**
Sliced beef tenderloin drizzled with horseradish pepper spread on a pita crisp.
 - Tuna**
Crispy wonton topped with sliced cucumber and grilled tuna, garnished with wasabi and cilantro.

desserts



Desserts

Desserts are priced per guest, per piece. Minimum order of eight pieces for all desserts.

Chocolate or Strawberry Mousse

Rainbow, Lemon, Raspberry or Orange Crème Sherbet

Berry*, Apple, Pumpkin, Cherry or Peach Pie

*(*Item requires one week advance notice to order)*

Pecan Pie

Chocolate or German Chocolate Cake

Lemon Crème Layer Cake

Coconut, Banana or Chocolate Crème Pie

Key Lime Pie

Bourbon Bread Pudding

Served with Bourbon caramel sauce

Raspberry Torte

New York (With Fruit Topping)

Raspberry, or Turtle Cheesecake

Assorted Fruit Stand Cheesecake

Granny Apple, Peach Cobbler, Berry & Strawberry with White Chocolate Swirl

Specialty Desserts

Specialty desserts are priced per guest, per serving and requires a minimum of 50 guests.

Cherries Jubilee

Flambé of cherries, brandy, orange zest and brown sugar, presented to your group with flair and fun. Served with cinnamon ice cream.

Ice Cream Sundae Station

Buffet of vanilla and chocolate ice cream, whipped topping, nuts, sprinkles, chocolate sauce, hot fudge, caramel, maraschino cherries and wafers.

Bananas Foster

Bananas caramelized to perfection with brown sugar, butter and brandy. Served our way with Pralines and Crème over ice cream.

Coffee Cordials

After dinner delights! We present coffee service with the appropriate toppings and your choice of one: Bailey's Irish Crème, Amaretto, Kahlua.

beverage selection



Hosted Bar

The complete reception package includes well and premium liquors, domestic and imported beer, wine, all the mixes and is priced per drink. A charge per hour for each bartender will be applied to all banquet bars. This fee will be waived with bar sales per hour. Prices subject to service charge and sales tax.

Soft Drinks

Domestic Bottle Beer

Imported Bottled Beer

House Wine

Call Brands

Premium Brands

Cordials & Top Shelf

Domestic Keg Beer

Specialty Keg Beer / Ask for pricing

Cash Bar

The complete reception package includes well and premium liquors, domestic and imported beer, wine, all the mixes and is priced per drink. A charge per hour for each bartender will be applied to all banquet bars. This fee will be waived with bar sales per hour. Prices subject to service charge and sales tax.

Soft Drinks

Domestic Bottle Beer

Imported Bottled Beer

House Wine

Call Brands

Premium Brands

Cordials & Top Shelf

Wine selections

Wine by the bottle

Canyon Road Wines:

Cabernet Sauvignon • Merlot • Chardonnay • White Zinfandel

Riesling (sweet/blush wine)

Pinot Grigio (dry white wine)

Pinot Noir (red wine)

Shiraz (red wine)

Champagne

Priced per bottle.

House Champagne

Gionelli Asti Spumante

Hourly Open Bar

Premium / per guest

Service for one hour, each additional hour \$8 per guest.

Top Shelf / per guest

Service for one hour, each additional hour \$9 per guest.

Also includes cordials and top shelf selections.

Ask about our punch bowl and fountain beverage service!

Cocktails

Package Bar

No fee with a minimum of 50 guests per hour fee for less guests.

With either of the Package Bar options below guests have

their choice of premium and call brands, house wine, bottled beer, and soft drink selections.

Premium per guest

Service for three hours, each additional hour per guest.

Top Shelf per guest

Service for three hours, each additional hour per guest. Also includes cordials and top shelf selections.

Liquor

List is subject to change.

Call Brands

Amaretto Paramount • Barton Vodka • Juarez Triple Sec Mcallister Scotch • Paramount Gin • Paramount Rum • Peppermint Schnapps • Seagram's Five Star Whiskey • Ten High

Premium Brands

Absolute Citron • Absolute Vodka • Apple Pucker Bacardi Limon • Bacardi Superior Rum • Beefeater Black Velvet • Blue Curacao • Butterscotch Schnapps Canadian Club • Captain Morgan • Christian Brothers Brandy • Cuervo Gold • Dewar's White Label • Hot Damn • Jack Daniels • Jagermeister • Jim Beam • Johnnie Walker Red • Juarez Tequila • Kahlua • Malibu • Peachtree Schnapps • Root Beer Schnapps • Seagram's 7 • Southern Comfort • Stoli Razberi (Raspberry) • Stoli Vanil (Vanilla) • Stoli Vodka • Tanqueray • Wild Turkey

Cordials and Top Shelf

Baileys • Bombay Sapphire • Chambord • Cointreau Crown Royal • Drambuie • Glenfiddich • Grey Goose Jameson • Johnnie Walker Black • Ketel One • Maker's Mark • Patron

Radisson Hotel & Conference Center | 1220 1st Avenue | Coralville, Iowa | 319-351-5049

Menu prices are subject to change without notice. Prices do not include a 21% service charge or 6% sales tax. 12-31-15