

DINNER BUFFETS MENU

All Dinner Buffets Include Seattle's Best Regular and Decaffeinated Coffee and Assorted Herbal Teas
(Minimum of 25 people)

ITALIAN CUCINA FRESCA

Hearts of Romaine with Parmesan Reggiano, Anchovy, Garlic Croutons and Caesar Dressing
Seared Chicken Breast with Garlic, Artichokes & Capers
Orzo De Aglio
Old Fashioned Italian Lasagna or Three Cheese Lasagna
Broccolini and Green Beans with Roasted Garlic & Pine Nuts
Freshly Baked Parmesan Breadsticks
Tiramisu
39.00/Guest

MEDITERRANEAN BUFFET

Baby Kate, Baby Greens, Black Figs, shaved Red Onion, Feta cheese, Pine Nuts tossed with Roasted Garlic Vinaigrette
Charred Flank Steak with Roasted Peppers, Onion and toasted Paprika Yogurt sauce, charred Tomatoes
Or
Breast of Chicken with Kalamata Olive, roasted Red Peppers, Basil and Capers
Grilled Vegetables, Basil & Balsamic reduction and Cherry Peppers
Saffron Basmati
Artisan Flat Bread with Balsamic and Herbed Olive Oil for dipping
Cheese Cake with Strawberry Coulis
48.00/Guest

The Above Listed Prices Do Not Include the 20% Administrative Fee or 9.5% Sales Tax. Items and Prices are Subject to Change

Radisson Hotel Seattle Airport

18118 International Blvd

Seattle, WA 98188

+1 (206) 244-6666

radisson.com/seattlewa_seatac



PACIFIC NORTHWEST BUFFET

Dungeness Crab Cakes
Baby Greens & Quinoa Salad
Crab stuffed Pacific Cod and Sherry Cream sauce
Or
Pacific Roasted Salmon with Lemon Beurre Blanc
Sautéed Squash and Red Onions
Roasted Yukon Potatoes or Garlic Mashed Potatoes
Artisan Bread with Sweet Cream Butter
Apple Raisin Bread Pudding with a Vanilla Bourbon Sauce
58.00/Guest

FRENCH CONNECTION

Baby Arugula and pickled White Asparagus, Endives with Red Wine Sherry Vinaigrette, Baby Radish & Nicoise Olives
Braised Beef Bourguignon – Choice Beef braised in Demi Glace with Bacon, Thyme, Carrot, Celery, Onion and Tomato
Chicken Coqu Au Vin Blanc – Braised Boneless Hind Quarters with Celery and Onion in Veloute
Pommes Anna – Layered sliced Potatoes with Gruyere Cheese and Herbs
Haricot Verts with Bacon and Shallot
Crème Brulee
62.00/Guest

SEAFOOD BUFFET

Cocktail Crab Claws, poached Mexican Prawns and Wasabi Cocktail Sauce
Baby Greens and Quinoa Salad with charred Squash
Alaskan Halibut with Pomegranate Buerre Rouge
Pacific Roasted Salmon with White Truffle Bacon Vinaigrette
Broccolini Walla Walla Onions and Sweet Garlic
Olive Oil Salt Roasted Yukon Potatoes
Artisan Bread with Sweet Cream Butter
Double Chocolate Torte with Frosted Raspberries and Whidbey's Port Shot
72.00/Guest

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