

2007 Banquet Menus

Breakfast Buffets

Continental Breakfast

*Assorted Chilled Fruit Juices to Include Apple, Orange, Pineapple, Grape and Cranberry
Breakfast Breads and Pastries to Include Banana Bread, Pound Cake, Assorted Muffins and Danish
Fruit Preserves and Butter
Sliced Fresh Seasonal Fruits
Freshly Brewed Coffee, Decaffeinated Coffee and Tea
\$12.50*

American Breakfast

*Assorted Chilled Fruit Juices to Include Apple, Orange, Pineapple, Grape and Cranberry
Breakfast Breads and Pastries to Include Banana Bread, Pound Cake, Assorted Muffins and Danish
Fruit Preserves and Butter
Sliced Fresh Seasonal Fruits
Homemade Pancakes and Maple Syrup
Fluffy Scrambled Eggs
Bacon and Sausage
Traditional Breakfast Potatoes with Fried Onions and Peppers
Freshly Brewed Coffee, Decaffeinated Coffee and Tea
\$18.95*

Omelet Station, Add \$4.00

Omelets Prepared To Order with Variety of Fillings

Bon Dia Breakfast

*Assorted Chilled Fruit Juices to Include Apple, Orange, Pineapple, Grape and Cranberry
Sliced Fresh Seasonal Fruits
Homemade Empañadas - Local Pastry Turnovers with Assorted Fillings
Bagel Filled with Smoked Salmon and Cream Cheese
Freshly Brewed Coffee, Decaffeinated Coffee and Tea
\$16.95*

Simply The Best Breakfast

*Assorted Chilled Fruit Juices to Include Apple, Orange, Pineapple, Grape and Cranberry
Breakfast Breads and Pastries to Include Banana Bread, Pound Cake, Assorted Muffins and Danish
Fruit Preserves and Butter
Sliced Fresh Seasonal Fruits
Granola, Muesli, Assorted Yogurts, Fresh Milk and Dried Fruits
Toasted Bagels and Flavored Cream Cheeses
Mirror of Smoked Salmon, Cream Cheese, Onions and Capers
Homemade Empanadas - Local Pastry Turnovers with Assorted Fillings
Raisin Bread French Toast and Maple Syrup
Fluffy Scrambled Eggs
Bacon and Sausage
Caribbean Breakfast Potatoes
Freshly Brewed Coffee, Decaffeinated Coffee and Tea
\$21.95*

Omelet Station, Add \$4.00

Omelets Prepared to Order with Variety of Fillings

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2007 Banquet Menus

Sunset Grille Brunch

\$38.00

Breakfast Station

*Breakfast Breads and Pastries to
Include Banana Bread, Pound Cake,
Assorted Muffins and Danish*

*Scrambled Eggs
Breakfast Sausage
Bacon
French Toast*

*Smoked Salmon & Bagels Served with
Capers, Lemons, Onions and Cream
Cheese*

*A variety of Seasonal Fresh Fruits that
may include*

*Cantaloupe, Honeydew, Watermelon,
Kiwi, Pineapple, Banana, and
Strawberries*

*Assorted Chilled Fruit Juices to Include
Apple, Orange, Pineapple,
Grape and Cranberry
Coffee, Decaffeinated Coffee and Tea*

Entrées

*Grilled Chicken "Miami Spice" with
Ginger, Mango and Coconut Cream*

*Beef Tenderloin Tips in Mushroom
Sauce*

Steamed Basmati Rice with Almonds

O'Brien Breakfast Potatoes

Desserts

*Resort-baked French Mini
Pastries, Mousses, Cakes and
Pies*

Salad Station

*Fresh Tuna Niçoise Salad with Green Beans
and Red Potatoes in Light Olive Oil Dressing*

*Mediterranean Ratatouille Salad with Egg
Plant, Zucchini, Yellow Squash, Black Olives
and Tomatoes, Tossed in Light Lemon
Vinaigrette*

*Asian Style Slaw with Shredded Red
Cabbage and Carrots in Sesame Oil, Honey
and Thai Chili Paste*

*Sweet Potato and Ripe Plantain Salad with
Sweet Pepper and Curry Mayonnaise*

*Mixed Green Salad
Assortment of Dressings*

Carving Station (Additional)

*Roast New York Sirloin of Beef Carved to Order,
Served with Creamy Pesto Peppercorn Mayonnaise*

\$5.00 per person

Seafood Station (Additional)

*Peeled Shrimp, Oysters and Mussels on Ice with Lemons
and Lime Wedges, Served with Cocktail Sauce*

*Aruban Ceviche with Shrimp, Scallops, Calamari,
Swordfish, Conch, Cilantro and Lime*

Add \$10.00 per person

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Plated Breakfasts

All plated breakfasts are served with assorted chilled fruit juices to include apple, orange, pineapple, grape and cranberry; coffee, decaffeinated coffee and tea; breakfast breads and pastries to include banana bread, pound cake, assorted muffins and danish, fruit preserves and butter

Latin American Frittata

Open-face Omelet with Fresh Vegetables

\$14.95

Pancakes

*Choice of Regular, Banana, Apple or Blueberry
Served with Butter, Powdered Sugar and Syrup*

\$15.95

Steak 'n Eggs

Grilled Sirloin and Scrambled Eggs

\$20.95

Caribbean Lobster a l'Americaine

*Scrambled Eggs Sautéed with Caribbean Lobster,
Onions, Gouda Cheese and a Touch of Cognac
Served in A Pastry Crust and
Garnished with Fresh Fruit*

\$20.00

Pan Dushi French Toast

*Raisin Bread French Toast with Strawberry Sauce and
Vanilla Chantilly Cream*

\$15.95

Traditional Eggs Benedict

*Served with Canadian Bacon and
Hollandaise Sauce*

\$16.95

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Buffet Lunch

A minimum of 50 guests is required

BBQ Lunch Buffet

*Red Bliss Potato Salad
Mixed Garden Greens with
Accompaniments and Assorted Dressings
Fresh Seasonal Fruit Salad
Red Beet Salad
Penne Pasta Salad with Crab
Assorted Rolls and Butter*

*From the Charcoal Grill:
Caribbean-spiced Chicken Breast
Barbeque Ribs
Pan-fried Grouper in Creole Sauce
BBQ Baked Beans*

*Key Lime Pie
Carrot Cake
Chocolate Cake*

*Coffee, Decaffeinated Coffee and Tea
\$30.95*

Sunny Isle Salad Sensation Lunch Buffet

*Mixed Garden Greens with Accompaniments
and Assorted Dressings
Chicken Waldorf Salad
Caribbean Sweet Potato and Almond Salad
Cous Cous Salad with Sun Dried Tomatoes,
Feta Cheese and Fresh Mint
Niçoise Salad with Tuna, Potatoes, Green
Beans, Onions and Black Olives
Artichoke, Mushroom and
Roasted Red Pepper Salad
Marinated Seafood Salad
with Fresh Lime and Cilantro*

*Sandwich Bar:
Assorted Crusty Rolls, Rye Breads and French
Baguettes
Roast Beef, Honey Cured Ham, Turkey Breast,
Swiss, Gouda and Provolone Cheese
Lettuce, Tomato, Cucumber and Condiments*

*Mango Cheese Cake Squares
Fudge Brownies
Sliced Seasonal Fruits*

*Coffee, Decaffeinated Coffee and Tea
\$27.95*

Beach Grille Lunch Buffet

*Caribbean Cole Slaw
Penne Pasta Salad with Tuna
Potato Chips
Assorted Rolls and Butter*

*From the Charcoal Grill:
All beef Kosher Hot Dogs
Half-pound Hamburgers
Caribbean-spiced Chicken Legs*

*Lettuce, Onion, Tomato, Cheese, Pickles,
Sauerkraut, Mustard, Ketchup,
Mayonnaise*

*Freshly-baked Chocolate Chip Cookies
Pineapple Upside Down Cake
Apple Cobbler*

*Coffee, Decaffeinated Coffee and Tea
\$25.95*

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Italianissimo Lunch Buffet

*Caesar Salad with Accompaniments:
Tuna, Anchovies, Black Olives, Croutons,
Parmesan and Caesar Dressing
Marinated Grilled Vegetable Display with
Balsamic Herb Vinaigrette
Artichoke, Roasted Red Pepper
and Portobello Salad
Sliced Roma Tomatoes with Mozzarella and
Pesto Vinaigrette
Antipasto Display with Prosciutto,
Salami and Capicola
Resort-baked Focaccia Bread
Fried Breadsticks with Garlic Cream Cheese*

Minestrone Della Casa

*Penne Pasta with Garlic and Spinach
Tossed in Parmesan Cream
Cheese Tortellini with Sundried Tomatoes,
Diced Chicken and Asparagus in White Wine
and Pink Peppercorn Sauce
Veal Picatta with Lemon, Butter and Capers
Saffron Risotto with Mushrooms*

*Homemade Tiramisu
Biscotti Cookies*

*Macédoine of Melons, Bananas, Mango, Apple
and Pears In Natural Juices*

Coffee, Decaffeinated Coffee and Tea

\$34.95

Deli Lunch Buffet

*Pasta Salad
Caribbean Cole Slaw
Roma Tomatoes, Roasted Red Onions
and Manchego Cheese in Herb
Vinaigrette
Mixed Garden Greens with
Accompaniments and
Assorted Dressings*

*Lettuce, Tomato, Onion and Dill Pickles
Spicy Mustard, Mayonnaise and Pesto
Aioli*

*Roasted Beef, Turkey Breast, Smoked
Ham, Corned Beef,
Pastrami, Capicola and Tuna Salad
Kosher Rye, Assorted Deli Rolls and
White Wheat Bread*

*Mango Cheesecake, Chocolate Rum
Brownies, Tropical Fruit Salad*

Coffee, Decaffeinated Coffee and Tea

\$28.95

Tex Mex Lunch Buffet

*Southwestern Caesar Salad with Grilled
Chicken Breast
Black Bean, Red Onion and
Roasted Peppers Salad
Mixed Garden Greens with Accompaniments
and Assorted Dressings
Guacamole, Pico De Gallo, Crisp Tortilla
Chips*

Fajita Bar

*Crisp Corn Tacos and Soft Flour Tortillas
Spiced Shredded Beef
Chicken with Onions and Peppers
Shredded Iceberg Lettuce, Cheddar Cheese,
Diced Tomato, Onion, Pickled Jalapeno
Peppers and Sour Cream*

*Pan-fried Red Snapper
Campfire Pinto Beans
Tex Mex Rice*

*Arroz con Leche - Rice Pudding
Caramel Flan
Churros*

Coffee, Decaffeinated Coffee and Tea

\$29.95

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Appetizers, Salads and Soups

*Chilled Asparagus on Greens with
Hazelnut Vinaigrette*
\$7.50

*Tex Mex Eggroll with
Black Beans, Chicken and Avocado
Wrapped in Tortilla Crust*
\$9.95

*Caesar Salad with Croutons,
Parmesan and Caesar Dressing*
\$6.25

*Mixed Seasonal Greens with
Julienne Vegetables and Balsamic
Vinaigrette*
\$6.50

*Cream of Broccoli with Leeks and
Cheddar Cheese*
\$6.25

Aruban Conch Chowder
\$6.25

Plated Luncheons

*All lunches include Chef's choice of accompaniments,
coffee, decaffeinated coffee and tea*

Hot Main Course

*Pan Fried Caribbean Snapper with
Black Bean and Papaya Salsa*
\$19.95

*Grilled Breast of Chicken with Curry Coconut Cream of
Pineapple, Served with Pistachio Nut Rice*
\$19.95

*Tortellini Matteo with Cheese Tortellini, Chicken,
Sundried Tomatoes and Asparagus
in Parmesan Pink Peppercorn Cream*
\$17.95

*Grilled Filet Mignon with a Classic Béarnaise Sauce,
Served with Garlic Herb-roasted Red Bliss Potatoes*
\$23.50

*Jumbo Shrimp Provençale
Sautéed with Tomatoes Concassé, Garlic and Provencal
Herbs, Served with Saffron Rice and Mussels*
\$19.95

Desserts

Caribbean Key Lime Pie
\$5.50

Homemade Tiramisu
\$5.75

*Apple Strudel with Vanilla
Sauce*
\$5.75

*Passion Fruit
Cheese Cake*
\$5.50

*Mango Mousse Fantasy
with Black Currant Coulis*
\$5.75

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Cold Lunch Platters

All cold lunches include coffee, decaffeinated coffee and tea

Caribbean Lobster Festival

*Half Caribbean Lobster Stuffed with Lobster Salad,
Served with Gorgonzola, Pear, and Pecans on a Bed of Lettuce and
Sprinkled with Raspberry Vinaigrette
\$28.50*

Sandwich Sensation

*Mini Poppy Seed Roll with Filet Mignon, Lettuce, Tomato and Pesto Aioli
Grilled Caribbean Spiced Chicken Breast with
Mango Mayonnaise on a Whole Grain Roll
Brie Baguette with Lettuce, Tomato and shredded Carrots
Garnished with Caribbean Cole Slaw
\$19.95*

Chef's Favorite

*Sliced Tenderloin of Beef with Cognac-scented Pesto and Green
Peppercorn Cream on a Freshly Baked Roll
Chips and Potato Salad
\$19.50*

Trio of Gourmet Sandwiches

*Lobster Club Sandwich on Brioche
Stack of Grilled Vegetables Layered with Hummus on Baguette
Filet Mignon on Focaccia with Lettuce, Tomato and Basil Dijon Sauce
Red Beet Salad and Cole Slaw
\$22.95*

Boxed Lunches

You may select a combination of these sandwich menus

Turkey and Ham and Cheese

*Flour Tortilla rolled with Turkey, Bacon, Lettuce, Tomato and
Mayonnaise
Virginia Ham and Gouda Cheese on a Dutch Roll with Stone-
ground Mustard Sauce*

*Whole Fresh Fruit, Potato Chips
Soft Drink
\$18.50*

Chicken and Tuna

*Sliced Grilled Chicken Breast with Herb Cream Cheese on a
Crusty Roll
Pita Pocket with Tuna, Alfalfa Sprouts and Tomato*

*Whole Fresh Fruit, Potato Chips
Soft Drink
\$18.50*

Beef and Brie

*Tenderloin of Beef on a Poppy Seed Roll with Lettuce,
Tomato and Basil Dijon Sauce
Baguette with Grilled Vegetables and Brie Cheese,
Served with Garlic Aioli Mayonnaise*

*Whole Fresh Fruit, Potato Chips
Soft Drink
\$18.50*

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2007 Banquet Menus

Plated Dinners

*A three course selection is required for plated dinners.
Served with coffee, decaffeinated coffee and tea*

Appetizers

*Chilled Jumbo Shrimp
Served with Lime and Lemon Wedges
Horseradish Cocktail Sauce
\$12.95*

*Smoked Salmon Terrine
Layered with Herb Cream Cheese and Fresh Spinach
Served with Mango Chutney
\$11.95*

*Portobello Tower
Stacked Grilled Vegetables served with Mesclun Greens
Sprinkled with Balsamic Vinaigrette
\$9.95*

*Lobster and Crab Cakes
Served with Vanilla Mango Remoulade
\$13.50*

*Crispy Soft Shell Crabs a la Sunset Grille
Served with Southwest Salsa and Passion Fruit Remoulade
\$13.50*

*Chicken in Puff Pastry
Filet of Chicken with Sundried Tomatoes and Asparagus
Served with a Light Chive Cream Sauce
\$11.95*

Soups and Salads

*Cactus Soup
Cream of Potato and Leek with Essence of Cactus
Served in an Actual Barrel of Aruban Cactus
\$11.50*

*Caribbean Lobster Bisque with Chunks of Lobster, Cream and Brandy
\$11.50*

*Cuban Black Bean Soup with a Touch of Sour Cream,
Cilantro and Lime
\$8.95*

*Cream of Broccoli with Leek and Cheddar Cheese
\$8.95*

*Caesar Salad with Croutons, Parmesan and Caesar Dressing
\$9.95*

*Caprese Salad with Roma Tomatoes, Mozzarella
and Pesto Vinaigrette
\$9.95*

*Spinach Salad with Red Onions, Crisp Bacon, Pine Nuts,
Sundried Tomatoes and Blue Cheese Crumbles
Sprinkled with Raspberry Vinaigrette
\$9.95*

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Plated Dinners

*A three course selection is required for plated dinners.
Served with coffee, decaffeinated coffee and tea*

Main Courses

*Baked Sea Bass with Soy Sesame Garlic Sauce
Served on a Bed of Spinach and Saffron Rice
\$28.95*

*Pistachio Nut-crusted Grouper with
Tropical Fruit Relish and a Light Saffron Cream Sauce
Served with Mushroom Risotto and Fresh Vegetables
\$26.50*

*Grilled Breast of Chicken and Jumbo Shrimp
Served with a Citrus Beurre Blanc Sauce
and Chef's Choice of Accompaniments
\$28.95*

*Herb- and Mustard-crusted Rack of Lamb with Minted Demi-glace
Served with Roasted Rosemary Potatoes and Fresh Vegetables
\$33.50*

*Grilled Filet Mignon with Green Pepper Corn Brandy Cream Sauce
Served with Scalloped Potatoes and Fresh Vegetables
\$35.95*

*Roasted Prime Rib au Jus
Served with Horse Radish Cream and a Twice-baked Potato
stuffed with Sour Cream, Cheddar and Bacon
\$32.50*

Surf & Turf Main Course

*In order to please all of your guests, you may consider serving
Surf & Turf, offering the best of both worlds.*

*Pistachio-crusted Grouper with Saffron Sauce
and Petit Filet Mignon with Wild Mushroom Sauce
Served with Pesto Mashed Potatoes and Fresh Vegetables
\$51.95*

*Norwegian Salmon Filet with Dill Sauce
and Petit Filet Mignon with Green Peppercorn Sauce
Served with Scalloped Gorgonzola Potatoes and Fresh Vegetables
\$49.50*

*Petite Filet Mignon with Red Wine Sauce
and Stuffed Caribbean Lobster
Served with Pommes au Gratin and Fresh Vegetables
\$58.00*

Dry-aged, Nebraska Black Angus grade beef upgrade available for an additional \$8.50 per person

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Desserts

Please contact Convention Services for your custom-chocolate logo with dessert. An additional fee will apply.

*Strawberry Mousse Cake
With a Chocolate Swirl
\$6.75*

*Chocolate Pound Cake
Layered with Banana Ice Cream and Served with
Mango Compote and Cinnamon
Crème Fraiche
\$6.75*

*Pina Colada Cheese Cake
With Kahlua and Pineapple
\$6.75*

*Triple Chocolate Torte with
Shaved White Chocolate,
Dark Chocolate Ganache and
Milk Chocolate Butter Cream
\$6.75*

*Tiramisu
Lady Fingers, Mascarpone Cheese and Chocolate
\$6.75*

*Aruban Quesillo
Served in Caramel Orange Sauce
\$5.75*

*Macedonia Fresh Fruit Cocktail with Mint
5.75*

*Apple Cinnamon Strudel with Vanilla Sauce
6.75*

*Bourbon Pecan Chocolate Ganache Cake
\$6.75*

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Dinner Buffets

A minimum of 50 guests is required

BBQ Buffet

*Traditional Potato Salad
Mixed Garden Greens with Accompaniments
and Assorted Dressings
Roma Tomatoes, Red Onions, Balsamic Vinaigrette
Carrot Raisin Salad
Pasta and Crab Salad with Diced Vegetables
Corn and Black Bean Salad
Jalapeno Corn Bread
Assorted Rolls and Butter*

*Grilled Sirloin Steak with Horseradish Green
Pepper Corn Cream Sauce
Pork Spare Ribs with a Tangy BBQ Sauce
Pan-fried Mahi Mahi with Citrus Herb Butter Sauce
BBQ Caribbean-spiced Jerk Chicken
Corn on the Cob
Island Fried Rice
Baked Beans*

*Coconut Cake
Key Lime Pie
Caribbean Carrot Cake
Apple Cobler*

Coffee, Decaffeinated Coffee and Tea

\$48.95

Aruban Buffet

*Waldorf Chicken Salad
Sweet Potato Salad
Aruban Ceviche: Shrimp, Scallops, Calamari, Swordfish, Conch,
Cilantro and Lime
Dill-marinaded Cucumbers
Mixed Garden Greens with Accompaniments
and Assorted Dressings*

Johnny Cakes

*Caribbean Snapper with Creole Sauce
Pork Saté with Peanut Sauce
Caribbean Beef Pepperpot
Grilled Breast of Chicken with Black Bean Papaya Relish
Fried Sweet Plantain
Rice and Red Beans
Mixed Fresh Vegetables*

*Tropical Fruit Salad
Pistachio Cake
Butter Cake
Quesillo/Flan*

Coffee, Decaffeinated Coffee and Tea

\$45.95

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Caribbean Clambake

*Display of Shrimp and Mussels on Ice with Lime and Lemon Wedges, Cocktail Sauce and Mango Tartar Sauce
Aruban Ceviche: Shrimp, Scallops, Calamari, Swordfish, Conch, Cilantro and Lime*

*Mixed Garden Greens with Accompaniments and Assorted Dressings
Grilled Vegetable and Pasta Salad with Pesto Vinaigrette
Napa Cabbage Pineapple Slaw
Artichokes, Red Pepper and Asparagus Salad with Balsamic Vinaigrette*

*Chicken Française with Butter, Lemon and Capers
Grilled Snapper with Corn, Tomato, Onion Relish
Caribbean Shrimp and Scallop Paella
Aruban Fisherman Stew with Clams and Mussels
Boiled Red Bliss Potatoes with Butter, Parsley and Garlic
Mixed Fresh Vegetables*

*Assorted Mini Pastries
Key Lime Pie
Quesillo
Pineapple Upside-Down Cake*

Coffee, Decaffeinated Coffee and Tea

\$66.00

Add 6 oz. Caribbean Lobster Tails for an additional \$12.50 per person

Texas Cookout

*Southwest Caesar Salad
Cilantro Cole Slaw
Sweet Potato and Roasted Pepper Salad
Baby Corn and Black Bean Salad
Mixed Garden Greens with Accompaniments and Assorted Dressings*

*Crisp Corn Tortilla Chips, Guacamole and Pico de Gallo
Jalapeño Corn Bread
Assorted Rolls and Butter*

*Grilled T-bone Steak
Honey-glazed Roasted Chicken Legs
Cornmeal Fried Catfish with Lime Sour Cream Sauce
Bunkhouse Chilli, Cheddar Cheese and Sour Cream
Boiled Corn on the Cob
Campfire Mashed Potatoes with Bacon and Cheese*

*Apple Pie
Peach Cobbler
Cherry Tart
Pumpkin Bread Pudding*

Coffee, Decaffeinated Coffee and Tea

\$52.95

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Around the World in 90 Minutes

Mediterranean Station

Roma Tomatoes and Mozzarella Salad with Pesto Vinaigrette
Salad Niçoise; Red Skin Potatoes, Green Beans, Tuna, Onions and Olives
Tomato, Herb and Olive Salsa with Toasted Focaccia
Cheese Tortellini with Spinach Mushroom Sauce
Paella Valenciana with Chicken, Mussels and Shrimp
Assorted French Pastries and Macedonia of Fruits

Caribbean Station

Aruban Ceviche: Shrimp, Scallops, Calamari, Swordfish,
Conch, Cilantro and Lime
Marinated Cucumbers with Onions and Cilantro
Red Snapper in Creole Sauce
Keshi Yena: Chicken Creole with Gouda Cheese
Johnny Cakes and Fried Sweet Plantain
Quesillo and Pineapple Upside Down Cake

Oriental Station

Salad of Julienne Vegetables with Peanut Ginger Dressing
Display of Assorted Sushi, Soy Sauce, Wasabi, Pickled Ginger
Pork Saté with Coconut Peanut Sauce
Beef Tenderloin Strips Stir-fried with Broccoli, Onions, Cashews and Oyster
Sauce
Steamed Jasmine Rice and Shrimp Toast
Rice Pudding with Mango and Fortune Cookies

Coffee, Decaffeinated Coffee and Tea

\$63.00

Please contact Convention Services for customized messages in the fortune
cookie, additional fee will apply

Gala Dinner Buffet

Smoked Salmon with Onions, Capers, Lemon Wedges
and Roasted Red Pepper Aioli
Poached Shrimp on Ice, Lemons Wedges
and Cocktail Sauce
Selection of House Pâté with Gourmet Crackers
Assortment of Homemade Sushi Rolls,
Pickled Ginger and Wasabi

Mixed Garden Greens with Accompaniments
and Assorted Dressings
Chilled Poached Asparagus in Hazelnut Vinaigrette
Marinated Artichoke Hearts, Roma Tomatoes
and Fresh Basil
Tray of Grilled Vegetables garnished with
Hummus and Goat Cheese

Roasted Tenderloin of Beef Carved To Order
Served with Béarnaise Sauce
Rack of Australian Lamb Rubbed with Honey,
Thyme and Mustard
Sautéed Breast of Chicken Stuffed with Lobster and Crab
with Saffron Beurre Blanc Sauce
Tangerine-marinated Tuna Teriyaki
Pommes Gratin
Wild Mushroom Risotto
Fresh Seasonal Vegetables

French Pastries: Profiteroles, Chocolate Éclairs,
Millefeuille and Moca Gateau
Chocolate-dipped Strawberries

Coffee, Decaffeinated Coffee and Tea

\$79.00

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Cocktail Reception Hors D'oeuvres *Can be butler passed or served buffet style*

Ruby Selection

Cold

Coronets of Genoa Salami with Herb Garlic
Cream Cheese

Curried Shrimp Salad on Crouton

Devilled Eggs with Olives, Onion
and Cilantro

Mini Pita Bread with Hummus and Grilled
Vegetables

Smoked Salmon on Cucumber with Citrus
Sour Cream Caviar

Hot

Caribbean Chicken Wings

Conch Fritters and Mango Cocktail Sauce

Leek and Mushroom Quiche

Sweet Thai Chili Chicken Skewer

Sausage and Pesto Puff Pastry

\$19.50

Sapphire Selection

Cold

Medallion of Lobster with Papaya
Remoulade on Toast

Beef Boursin Canapé

Assorted Crudité Canapés

Crab Salad Cream Profiteroles

Tex Mex Pinwheel

Hot

Spicy Chicken Crisps

Spinach and Feta Cheese in Pastry

Seafood Fritters with Tartar Sauce

Grilled Beef and Vegetable Skewers

Grouper Fingers with Tartar Sauce

\$23.50

Emerald Selection

Cold

Mango and Crabmeat Crouton

Grilled Vegetable Brochette with
Mozzarella and Balsamic Vinaigrette

Parma Ham and Green Asparagus
Roulade with Mustard Cream Cheese

Shrimp Cocktail Skewer with Cocktail
Sauce

Honey-Orange Grilled Chicken Canapé

Hot

Caribbean Seafood Strudel with Herbs

Surf and Turf Brochettes

Grilled Baby Lamb Chops with Honey
Thyme Sauce

Mushroom Caps Stuffed with
Crab and Spinach

Bacon-wrapped Scallops

\$28.50

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Additional Cocktail Reception Items

The following specialty items may only be ordered as a supplement to our cocktail reception hors d'oeuvre selections. **They are not available independently.**

Seafood Station

Display of Peeled Shrimp, Mussels and Oysters, Served with Lemon Wedges, Cocktail Sauce and Remoulade
\$17.00

Mediterranean Station

Anti Pasto Platter with Prosciutto, Melon, Mozzarella, Salami, Roasted Red Peppers and Artichokes
Tomato, Herb and Olive Salsa with Toasted Focaccia
Tortellini with Chicken, Asparagus, Sundried Tomatoes in a Parmesan Cream Sauce
\$11.95

Oriental Station

Display of Assorted Sushi, Soy Sauce, Wasabi and Pickled Ginger
Beef Tenderloin Strips Stir-fried with Broccoli, Onions, Cashews and Oyster Sauce
\$12.95

Mashed Potato Cocktail Station

Garlic, Regular and Spinach Mashed Potatoes, Served with Choice of Toppings to include Crisp Bacon Bits, Chives, Mushrooms, Ham, Onions and Cheddar Cheese
\$8.50

Carving Stations

All Carving Stations include Cocktail Rolls and Condiments. There is an additional carver fee of \$65.00 per carver.

Roasted Bone-in Smoked Virginia Ham
Dijon Mustard
\$6.50

Tenderloin of Beef
Green Peppercorn Horseradish Pesto Cream
\$9.50

Rack of Australian Lamb
Mustard and Herb Crusted with Mint Jelly
\$9.50

Roasted Breast of Turkey
Served with Cranberry Compote
\$7.50

Displays

Mirror of Sushi
Assorted Vegetable and Fish Sushi With Soy Sauce, Wasabi and Pickled Ginger
\$8.95

Cheese Display
Variety of Imported Cheeses Served with French Bread and Crackers
\$6.95

Crudit  Tray
Served with Assorted Dressings and Dips
\$5.50

Smoked Salmon Display
Fresh Norwegian Smoked Salmon Served with Traditional Accompaniments of; Chopped Eggs, Capers, Chopped Onions, Lemon Wedges and Parsley
\$9.95

Chips Nuts and Dip
Tortilla Chips, Guacamole, Pico De Gallo Plantain Chips with Sweet Chili Dip Assorted Nuts and Trail Mix
\$5.50

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Menu prices, service & tax charges are subject to change.

2007 Banquet Menus

Refreshment Breaks

The following menus are based on half hour consumption

The AM Break

*Breakfast Breads and Pastries to Include Banana Bread, Pound Cake, Assorted Muffins and Danish
Freshly-brewed Coffee,
Decaffeinated Coffee and Tea
\$8.95*

The PM Break

*Assortment of Freshly Baked Cookies
Freshly-brewed Coffee,
Decaffeinated Coffee and Tea
\$8.95*

Sugar, Sugar

*Fresh Resort-baked Cookies
Variety of Chocolate Bars and Hard Candies
Assorted Sodas
Freshly-brewed Coffee,
Decaffeinated Coffee and Tea
\$10.50*

Dunkin Donuts Break

*Assorted Chilled Fruit Juices to Include Apple, Orange, Pineapple, Grape and Cranberry
Selection of Fresh Dunkin Donuts
Freshly-brewed Coffee, Decaffeinated Coffee and Tea
\$10.50*

Healthy Break

*Assorted Chilled Fruit Juices Including Apple, Orange, Pineapple, Grape and Cranberry
Individual Plain and Fruit Yogurts
Fruit Skewers
Granola Bars and Bran Muffins
Freshly-brewed Coffee, Decaffeinated Coffee and Tea
\$10.25*

Fifth Avenue Rush Hour

*Assorted Chilled Fruit Juices to Include Apple, Orange, Pineapple, Grape and Cranberry
Toasted New York-style Bagels
Two Flavored Cream Cheeses
Smoked Salmon with Traditional Accompaniments; Chopped Eggs, Capers, Chopped Onions, Lemon Wedges and Parsley
Freshly-brewed Coffee, Decaffeinated Coffee and Tea
\$13.50*

La Vida Loca

*Assorted Chilled Fruit Juices to Include Apple, Orange, Pineapple, Grape and Cranberry
Pastechis and Empanadas with Assorted Meat and Cheese Fillings
Sliced Seasonal Fresh Fruit
Freshly-brewed Coffee, Decaffeinated Coffee and Tea
\$10.95*

Tee Time

*Assorted Deluxe Finger Sandwiches
Mirror of French Mini Pastries
Assorted Chilled Fruit Juices to Include Apple, Orange, Pineapple, Grape and Cranberry
Assortment of Sodas
Freshly-brewed Coffee, Decaffeinated Coffee and Tea
\$13.75*

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2007 Banquet Menus

Banquet Open Bars

Brands	House	Premium	Super Premium
Rum	Bacardi Light	Bacardi Gold and Light	Bacardi Black and Light
Vodka	Stolichnaya	Absolut	Grey Goose
Gin	Gordon's	Tanqueray	Bombay Sapphire
Scotch	Dewar's	JW Black	Chivas Regal
Whiskey	Seagram's 7	Seagram's VO	Crown Royal
Bourbon	Jim Beam	Jack Daniel's	Maker's Mark
Tequila	Cuervo Gold	Cuervo Gold	Cuervo 1800
Cognac	Hennessy VS	Hennessey VSOP	Remy VSOP
Beers	Amstel and Balashi	Heineken, Bud Light and Budweiser	Heineken, Bud Light, Budweiser and Corona
Red & White Wine*	KJ Camelot	Kendall Jackson	Kendall Jackson
Rosé	Beringer	Beringer	Beringer
1st Hour	\$16.95 Per Person	\$18.95 Per Person	\$20.95 Per Person
Additional Hour	\$9.95 Per Person	\$10.95 Per Person	\$11.95 Per Person

*The following wines are available depending on category: Cabernet Sauvignon, Merlot, Pinot Noir, Shiraz, Chardonnay and Sauvignon Blanc

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2007 Banquet Menus

Banquet Bar on Consumption

Beverages	Hosted Bar	Cash Bar
House Brand Liquors	\$5.75	\$6.00
Premium Brand Liquors	\$6.75	\$7.00
Super Premium Brand Liquors	\$6.95	\$7.25
Frozen Specialty Drinks	\$6.95	\$7.25
Domestic Beers: Amstel, Balashi and Amstel Bright	\$4.00	\$4.25
Imported Beers: Budweiser, Bud Light and Corona	\$4.75	\$5.00
House Wine	\$5.75	\$6.00
Soft Drinks	\$2.00	\$2.25
Mineral Water (Bottled Water and Perrier)	\$2.75	\$3.00
Juices (Orange, Pineapple, Grapefruit, Cranberry, Tomato, Fruit Punch)	\$3.00	\$3.25
*Bar set-up Fee (per bar, per function)	\$ 35.00	\$ 35.00
*Bartender Fee (per bartender, per function)	\$70.00	\$70.00
*Cashier Fee (per cashier, per function)	N/A	\$50.00

*The resort will apply bartender, cashier and bar set-up fee's for hosted and cash bars.

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2007 Banquet Menus

Banquet & Catering Policies

Menu Selection

The Executive Chef can tailor a specialty menu for any occasion. It is not permitted to bring any food or beverage item to a function at the Radisson. The menu selections should be submitted to the Catering Office no later than two weeks prior to the event; otherwise specific items cannot be guaranteed. Plated Lunch and Dinner function menu selections must include at least one appetizer, one entrée and one dessert. Current prices are indicated on the enclosed menus. The pricing is subject to change without prior notice based on a proportionate increase in foods or beverage costs, and/or operating costs existing on the date of the scheduled function. All food and beverage items are subject to 18% service charge. The Radisson requires a minimum of 50 guests to provide a buffet meal. Should the group's actual count fall below this amount, the resort will charge this minimum regardless of attendance.

Children's Policy

Children accompanying parents at Radisson events will receive the following discounts on food and beverage items: Less than 4 years-old, no charge; 5-12 years-old, 50% discount.

Decorations and Entertainment

Fresh floral centerpieces, ice carvings, cooking demonstrations, musical groups, Limbo dancers, photographers, and any other types of entertainment may be coordinated through the Catering Manager. The Resort will not allow the affixing of anything to the walls, floors or ceilings of the meeting rooms with pins, nails or staples. Standard tablecloths and napkins are provided for all events. Please check with your Catering Manager for additional specialty colors and prices. The Resort policy with regard to live music is that it ends at 11:00 PM for outside functions, and at 12:00 AM for inside functions. The Resort reserves the right to approve the usage of any form of pyrotechnics, fireworks or smoke-generating machines. If entertainment is not booked through the Catering Office, the resort will charge a fee of \$200.00 to cover utility costs, stage setup, etc.

Security

The Resort will not assume responsibility for the damage or loss of any merchandise or articles left in the function rooms prior to or following the event. Arrangements for security of exhibits, merchandise, or articles set for displays must be made with the Catering Office prior to the event. The Resort reserves the right to require the Host to provide additional security at any event it deems necessary.

Guarantees

At least 72 hours before the event, the group must inform the Catering contact person of the guaranteed attendance for all food and beverage functions. In the event that the group does not provide a guarantee of attendance, the resort will automatically use the anticipated number of attendees provided by the group to determine the charges for which the group will be fully responsible.

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