



## Breakfast Buffets

### Radisson Continental

Freshly Baked Nut Breads, Muffins and Cinnamon Rolls,  
Bagels with Cream Cheese, Butter and Preserves, Assorted Yogurts,  
Diced Fresh Fruit, Assorted Cereals, Coffee, Hot Tea, Juices and Milks

\$16.00

Add Ham, Egg and Cheese Scramble - \$18.00

### All American Breakfast

Scrambled Eggs, Bacon, Sausage, Country Potatoes,  
Toaster Breads,  
Fresh Whole Fruits, Assorted Cereals, Coffee, Juices and Milks

\$19.00

### Deluxe Breakfast

Scrambled Eggs, Bacon, Sausage, Country Potatoes,  
French Toast, Ham Steaks  
Assorted Freshly Baked Muffins and Nut Breads, Toaster Breads,  
Diced Fresh Fruit

Assorted Cereals, Yogurts, Coffee, Juices, and Milks

\$23.00

### The Grand Brunch

Scrambled Eggs, Bacon, Sausage, Country Potatoes,  
French Toast, Ham Steak,  
Green Salad Bar with Dressings and Condiments  
Smoked Salmon, Chive Cream Cheese, Sliced Tomato, Capers  
Slow Cooked Roast Beef, Mashed Redskin Potatoes, Green Beans Almandine  
Assorted Freshly Baked Muffins and Nut Breads, Toaster Breads  
Diced Fresh Fruit

Assorted Cereals, Yogurts, Coffee, Juices, and Milks

\$32.00

Add Mimosa or Bloody Mary - \$7.00

## Plated Breakfasts

### Plated All American

Scrambled Eggs, Bacon, Sausage, Country Potatoes  
Toast and Fruit on Table  
Coffee, Juices, and Milks

\$16.00

### Buttermilk Pancake Breakfast

Stack of 3 Medium Sized Pancakes  
Maple Syrup and Fresh Fruit Toppings on Table  
Coffee, Juices, and Milks

\$15.00

### Steak N' Eggs

N.Y. Steak and Eggs with Country Potatoes and Toast  
Coffee, Juices, and Milks

\$22.00

20% Service Charge and Sales Tax Apply



Meeting Breaks or Additions

Freshly Baked Assorted Cookies	\$25.00 per dozen
Ice Cream Bar	\$8.95 per person
Snack Bar Buttered Popcorn, Caramel Corn, Nuts, Candy Bars, and Pretzels	\$9.00 per person
Whole Seasonal Fruit	\$18.00 per dozen
Bagels with Cream Cheese	\$28.00 per dozen
Fresh Baked Assorted Breads	\$32.00 per dozen
Double Fudge Walnut Brownies	\$28.00 per dozen
Granola Bars	\$18.00 per dozen
Supreme Snack Mix	\$5.00 per person
Chocolate Covered Strawberries	\$35.00 per dozen
Chips and Dips	\$7.00 per person

Non-Alcoholic Beverages

Chilled Juices	\$12.00 per carafe
Bottled water	\$3.00 each
Assorted Tazo Hot Tea	\$1.50 per bag
Lemonade	\$10.00 per carafe/ \$30.00 per gallon
Assorted Soda	\$2.50 each
Freshly Brewed Starbucks Coffee	\$40.00 per gallon
Tazo Iced Tea	\$40.00 per gallon
½ Pints of Whole, 2%, Skim Milk, and Chocolate	\$3.00 each



## Plated Lunches

All Lunches Include a Mixed Green Salad with Assorted Dressings, Chef's Choice Dessert, Coffee and Iced Tea

### Chicken or Beef Enchiladas

Spanish Rice, Beans, Pico de Gallo, Guacamole, and Sour Cream

\$21.00

### Chicken Monterrey

Spanish Rice, Fresh Vegetable Medley

\$22.00

### Peppered "Lunch Steak" (Flat Iron)

Roasted Garlic Mashed Potatoes and Vegetable Medley

\$28.00

### BLT Chicken Salad

Rolls and Butter

Crispy Chicken, Bacon, Romaine Lettuce, Beefsteak Tomatoes, Red Onion, Hardboiled Egg,  
Cucumber and Home Style Ranch Dressing

\$17.00

### Roasted Vegetable Penne Pasta

Pesto Cream Sauce

\$17.00

Add Chicken \$21.00

Add Shrimp \$25.00

### Blackened Salmon Fillet

Lemon Basil Rice Pilaf and Vegetable Medley

\$30.00

### Fried Chicken

Mashed Potatoes Vegetable Medley

\$22.00

### Soup and Half Sandwich

Cup of Cream of Broccoli Soup and Half Hot Ham and Cheese Sandwich

\$15.00



## Lunch and Dinner Buffets

Minimum Guarantee of 25 guests  
(Additional \$5 charge per person for less than 25 guests)

### On the Light Side Buffet

Full salad bar:

Mixed Greens, Assorted Dressings, Condiments,  
Croutons, Bacon Bits, Sunflower Seeds, Toasted Pine Nuts  
Cottage Cheese, Pasta Salad  
Cream of Broccoli Soup  
Chicken Florentine Soup  
Chicken Salad, Tuna Salad  
9 Grain Bread and Croissants  
Fresh Fruit Cascade  
Coffee and Iced Tea  
\$23.00

### Picnic Buffet

Rolls and Butter  
Build Your Own Burger and Hot Dog Station  
Potato Salad  
Cole Slaw  
Homemade Deli-style Chips  
Sweet Corn on the Cob  
Strawberry Shortcake  
Lemonade and Iced Tea  
\$27.00

### Southwestern Buffet

Mixed Green Salad  
Black Bean Soup  
Chicken Monterrey, Beef Fajitas  
Santa Fe Roasted Corn  
Spanish Style Rice and Refried Beans  
Flour Tortillas  
Guacamole, Salsa, and Sour Cream  
Caramel Flan  
Coffee and Iced Tea  
\$31.00

### Italian Style Buffet

Mixed Green Salad  
Italian Wedding Soup  
3 Cheese and Italian Sausage Lasagna  
Basil Pesto Alfredo Penne Pasta  
Chicken Francaise  
Spaghetti with Marinara Sauce  
Green Beans Almandine  
Herb Roasted Red Potatoes  
Freshly Shaved Parmesan Cheese  
Rosemary Garlic Breadsticks  
Triple Berry Chocolate Trifle  
Coffee and Iced Tea  
\$35.00



Home style Buffet

Mixed Green Salad  
Cream of Tomato Soup  
Fried Chicken and BBQ Baby Back Ribs  
Mashed Potatoes and Gravy, Corn on the cob  
Baked Beans and Cole slaw  
Warm Apple Cobbler with Vanilla Ice Cream  
Coffee and Iced Tea  
\$32.00

Deli Buffet

French Onion Soup  
Assorted Sliced Meats and Cheeses  
Garnishes: Tomatoes, Lettuce, Onion, and Pickles, Mayonnaise & 3 Mustards  
Assorted Breads  
Homemade Deli-Style Chips  
Salad Bar:  
Mixed Greens, Assorted Dressings, Condiments,  
Croutons, Bacon Bits, Sunflower Seeds, Toasted Pine Nuts  
Cottage Cheese, Pasta Salad  
New York Style Cheesecake  
Coffee and Iced Tea  
\$26.00

Asian Fusion

Mixed Green Salad  
Wonton Soup  
Sesame Chicken, Peppered Beef Broccoli  
Vegetable Spring Rolls  
White Steamed Rice, Shrimp Fried Rice  
Vegetable Stir Fry  
Thai Fried Bananas over Vanilla Bean Ice Cream  
Coffee and Iced Tea  
\$34.00

Buffet additions:

Pasta Station	\$8.00pp + \$100 chef fee
Prime Rib Carving Station	\$13.00pp + \$50 chef fee
Omelet Station	\$8.00pp + \$100 chef fee
Deli Station	\$8.00pp + \$100 chef fee
Buffet Service	\$100 service fee
Pizza Bar	\$7.00pp
Taco Bar	\$7.00pp
Full Salad Bar	\$4.00pp
6' Sub Sandwich with Assorted Meats and Condiments	\$100.00each
4' Sub Sandwich with Assorted Meats and Condiments	\$75.00each



## Hors D'oeuvres Displays

Items priced per 25 people.

- Vegetable Crudités \$75.00
- Cheese Platter with Crackers \$100.00
- Fruit Platter \$100.00
- Cheese and Fruit Platter \$100.00

## Cold Hors D'oeuvres

Items are priced per 50 pieces

- Shrimp Cocktail \$150.00
- Calabrian Tomato Bruschetta \$75.00
- Traditional Hummus Dip with Pita Chips \$65.00
- Assorted Canapés \$150.00
- Prosciutto Wrapped Melon \$100.00

## Hot Hors D'oeuvres

Items are priced per 50 pieces

- Southwestern Clams Casino \$150.00
- Island Shrimp Skewers \$175.00
- Italian Style Stuffed Mushrooms \$75.00
- Breaded Chicken Tenders \$75.00
- Buffalo Chicken Wings \$85.00
- Assorted Quesadillas (chicken, beef, cheese) \$100.00
- Mama's Meatballs in Marinara \$75.00
- Pork Egg Rolls \$75.00
- Sweet and Sour Skewers (beef or chicken) \$100.00
- Cajun Style Crab Cakes \$150.00

- 6' Sub Sandwich with Assorted Meats and Condiments \$100.00each
- 4' Sub Sandwich with Assorted Meats and Condiments \$75.00each



## Plated Dinners

All Dinners Include Rolls and Butter, a Mixed Green Salad with Assorted Dressings, Starches, Vegetables, Chef's Choice Dessert, Coffee and Iced Tea

Charbroiled 12 oz. New York Strip  
Pistachio and Roasted Garlic butter  
\$32.00

Crab Stuffed Tilapia Fillets  
Pineapple-Mango Relish  
\$23.00

Sesame Crusted Ahi Tuna  
Lemon Plum Glaze and Thai Salad  
\$32.00

Chile Relleno Platter  
Tomatillo and Green Chile Sauce  
\$22.00

44<sup>th</sup> Street Mixed Grill  
Pecan Crusted Chicken Breast, Petite Filet, and Scampi Style Shrimp  
\$38.00

Slow Roasted, Smoked Half Chicken  
Apricot Reduction and Toasted Walnuts  
\$27.00

Old Country Chicken Parmesan  
Marinara Sauce  
\$24.00

Charbroiled 8 oz. Filet Mignon  
Shitake Mushroom Demi-Glace  
\$37.00

Baked Salmon  
Baby Greens with Raspberry Honey Vinaigrette  
\$28.00

Traditional 12 oz. Prime Rib  
Au Jus, Horseradish Cream  
\$34.00



## BANQUET WINE LIST

### WINE SELECTION TIPS

Our Wines Are Listed In General Order Of Taste, From Milder At The Top To Stronger In Taste At The Bottom Of The List. This Layout Should Make It Easier To Experiment With New Wines Without Straying Too Far From The Profile Of Wines You And Your Guests Enjoy Most.

#### Sparkling Wines

Sutter Home Fre'	\$21
Chandon	\$28

#### Chardonnay

Trinity Oaks	\$19
Meridian	\$27
Rodney Strong	\$28
Menage a' Trois White Blend	\$29
Kendall Jackson	\$33

#### Pinot Grigio

Ecco Domani	\$35
Kings Estate	\$34

#### Zinfandel

Sutter Home	\$21
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#### Cabernet Sauvignon

Trinity Oaks	\$21
Beringer Estate	\$27
Rodney Strong	\$28

#### Merlot

Trinity	\$21
Rodney Strong	\$28
Columbia Crest	\$30

#### Pinot Noir

Rodney Strong	\$28
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The Sales And Service Of Alcoholic Beverages Are Regulated By The State. As A Licensee, This Hotel Is Responsible For The Administration Of The Regulations. Therefore it is a Policy, That Alcoholic Beverages Cannot Be Brought Into The Hotel from The Outside.



BEVERAGES

HOST BAR

- House Labels - \$6.00
- Call Labels - \$6.50
- Specialty Call Labels - \$9.00
- Prestige Labels - \$7.00
- Specialty Prestige Labels - \$12.00
- House Wine - \$6.00
- Prestige Wines - \$9.00
- Domestic Beer - \$5.00
- Imported Beer - \$6.00
- Cordials And Liquors - \$8.00
- Mineral Waters - \$2.75
- Soft Drinks - \$2.25

CASH BAR

- House Labels - \$6.50
- Call Labels - \$7.00
- Specialty Call Labels - \$9.50
- Prestige Labels - \$7.50
- Specialty Prestige Labels - \$12.50
- House Wine - \$6.50
- Prestige Wines - \$9.50
- Domestic Beer - \$5.50
- Imported Beer - \$6.50
- Cordials And Liquors - \$8.50
- Mineral Waters - \$3.00
- Soft Drinks - \$2.50

COCKTAIL PACKAGE

Unlimited Beverage Service Charged Per Person (Based On Guaranteed Attendance).

All Packages Include Call Brand Liquor, Domestic Beer, Trinity Oaks and Sutter Homes Wines, Soda And Mineral Water.

- First Hour - \$15.75
- Second Hour - \$8.00
- Additional Hour (S) - \$6.00

WINE SELECTION

Please Refer To The Banquet Wine List

MISCELLANEOUS

- Domestic Beer - 1/2 Barrel (16 Gal.) - \$220.00
- Imported Beer - 1/2 Barrel (16 Gal.) - Market
- Champagne Or Wine Punch Per Gallon - \$50
- Fruit Punch Per Gallon - \$25

- Margaritas Per Carafe - \$15.00
- Bloody Marys Per Carafe - \$15.00
- Mimosas Per Carafe - \$15.00
- Other Suggestions Available...

BARTENDER CHARGES

\$75.00 Per Bartender

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## BANQUET AND CATERING POLICIES

### FOOD AND BEVERAGE SERVICE

The Radisson Hotel is responsible for the quality and freshness of the food served to our guests. Due to current health regulations, all food served at the hotel must be prepared by our culinary staff. Food may not be taken off the premises after it has been prepared and served. Please note that sales and service of alcoholic beverages are regulated by the state. As a result, the state does not allow guests to bring alcoholic beverages into the hotel.

### FUNCTION ROOM ASSIGNMENTS

Room assignments are made according to the guaranteed minimum number of people anticipated. Because these attendance figures may vary from expected attendance, we reserve the right to change room reservations to best accommodate either increasing or decreasing attendance figures.

### ENTRÉE SELECTION

In the event that your group requires a split menu, entrée selections are limited to a maximum of 2 selections. There may be an additional charge for this service. The hotel requires that the client produce place cards or tickets identifying the particular entrée selected by each guest. If the hotel needs to produce more than the initial amount guaranteed for a specific entrée, the client is responsible for paying for those additional meals.

### GUARANTEES

A guaranteed attendance figure is required for all meal functions 3 business days prior to the function date, and is not subject to reduction. If the catering office is not advised by this time, the estimated figure will automatically become the guarantee. We will be prepared to serve 5% over the guaranteed number for groups below 400 people and 3% for groups of 400 and above.

### MENU PRICING

The quotation herein is subject to a proportionate price increase to meet increased cost of food, beverages, labor cost, ect. Quotation cannot be guaranteed until 60 days prior to the time that the particular function takes place.

### AUDIO-VISUAL EQUIPMENT

We will be pleased to arrange for any audio-visual requirements for your function. For extensive set-ups, arrangements can be made through our office to contact local professional audio-visual services.

### BILLING

An acceptable form of payment must be agreed upon during the initial booking arrangements. Acceptable forms include advance deposit (prepayment), direct billing (subject to approval) or completed credit card authorization form.

### SECURITY

The hotel does not assume responsibility for damage or loss of any merchandise or articles left on the premises prior to, during or following any event. Arrangements for security for equipment or merchandise prior to the event can be made through your catering contact.

### DECORATIONS

Your catering contact will be happy to assist you with freshly cut flowers and centerpieces, ice carvings, etc. The hotel will not permit the affixing of anything to walls, floors or ceilings with nails, staples, tape or any other substance.