



## Breakfast

### **Radisson Continental**

Fresh Baked Breads, Muffins and Cinnamon Rolls,  
Bagels with Cream Cheese, Butter and Preserves, Low-Fat Yogurt,  
Sliced Seasonal Fruit, Orange Juice  
Regular and Decaffeinated Coffee and Assorted Hot Tea

\$16

### **All American Breakfast buffet**

Scrambled Eggs with Diced Tomato and Chives, Smoked Bacon,  
Link Sausage, Country Potatoes, Fresh Baked Biscuits with Butter and Jelly  
Sliced Seasonal Fruit and Berries, Orange, Cranberry and Apple Juices  
Regular and Decaffeinated Coffee and Assorted Hot Tea

\$21

### **Deluxe Breakfast Buffet**

Fluffy Scrambled Eggs, Smoked Bacon, Patty Sausage and Grilled Country Ham  
Breakfast Potatoes with Onion and Bell Pepper,  
Grilled French Toast with Warm Maple Syrup  
Fresh Baked Muffins and Sweet Breads, Biscuits with Butter and Jelly  
Sliced Seasonal Fruit and Berries  
Assorted Juices  
Regular and Decaffeinated Coffee and Assorted Hot Tea

\$25

## Plated Breakfasts

### **All American**

Scrambled Eggs with Diced Tomato  
Smoked Bacon or Country Sausage, Grilled Potatoes with Onion and Bell Peppers  
Fresh Baked Biscuits with Butter and Jelly  
Choice of Orange, Apple or Cranberry Juice  
Regular and Decaffeinated Coffee and Assorted Hot Tea

\$17

### **French Toast**

5 Wedges of Egg Dipped Texas Toast with Link Sausage or Smoked Bacon  
Warm Maple Syrup and Fresh Fruit Toppings  
Sliced Seasonal Fruit Garnish, Orange Juice  
Regular and Decaffeinated Coffee and Assorted Hot Tea

\$17



**Steak N' Eggs**

8 oz. N.Y. Strip with Scrambled Eggs and Country Potatoes  
Seasonal Fruit Garnish  
Warm Fresh Baked Biscuits with Butter and Jelly  
Orange or Cranberry Juice  
Regular and Decaffeinated Coffee and Assorted Hot Tea

\$25

**Give Me A Break**

Fresh Baked Cookies

Chocolate Chip, White Chocolate Chunk, Raisin Oatmeal and Sugar Cookies

\$26/Dozen

Warm Double Fudge Brownies

\$28/dozen

Pecan Squares

\$26/Dozen

Assorted Ice Cream Novelties

\$7 Each

Nacho Bar

Tri-color Tostados, Seasoned Ground Beef, Chili Con Queso  
Sour Cream, Fresh Salsa, Jalapenos, Guacamole

\$8 per person

Ballpark Break

Fresh Buttered Popcorn, Peanuts in-the-shell

Jumbo Soft Pretzels with Spicy Mustard

Lemonade and Iced Tea

\$9 per person

Make it a Real Ballpark break with Assorted Domestic Beer

\$5 each

A Salute to Buffalo

Original Buffalo Hot Wings

Celery Sticks with Bleu Cheese Dipping Sauce

Fried Zucchini, Battered Mushrooms and Onion Rings with Ranch Dressing

\$11 per person



Ala Carte Beverages, Baked Goods and Specialty Items

Freshly Baked Assorted Cookies	\$26.00 per dozen
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
Chocolate Covered Strawberries	\$35.00 per dozen
Assorted Candy Bars	\$24.00 per dozen
Fancy Mixed Nuts	\$20.00 per pound
Individual Yogurts	\$25.00 per dozen
Chilled Juices	\$12.00 per carafe
Lemonade	\$30.00 per gallon
Freshly Brewed Starbucks Coffee	\$40.00 per gallon
Tazo Iced Tea	\$40.00 per gallon
Assorted Soda	\$2.50 each
Bottled water	\$3.00 each
Assorted Tazo Hot Tea	\$1.50 per bag
Individual Whole, Chocolate, 2% or Skim Milk	\$3.00 each



## Plated Lunches

All Entrees Include Tossed Garden Greens with 2 Dressings  
Chef Coordinated Dessert  
Warm Rolls and Butter  
Regular and Decaffeinated Coffee and Iced Tea

### Chicken Monique

Breast of Chicken filled with Smoked Turkey,  
Fresh Asparagus and Mozzarella Cheese, Wild Mushroom Sauce  
Oven Roasted New Potatoes and Sautéed Seasonal Vegetables  
\$22

### Peppered "Flat Iron Steak"

Roasted Garlic Mashed Potatoes and Vegetable Medley  
Chef Coordinated Dessert  
\$28

### Roasted Vegetable Penne Pasta

Al dente Pasta Tossed with Alfredo Sauce and Grilled Vegetables  
Chef Coordinated Dessert  
\$17  
With Grilled Chicken \$21  
With Grilled Shrimp \$25  
With Broiled Salmon \$27

### Filet of Salmon with Orange Pineapple Chutney

Lemon Basil Rice Pilaf and Steamed Vegetable Medley  
Chef Coordinated Dessert  
\$27

### Breast of Chicken

Topped with Tomatoes and Provolone Cheese  
Fresh Mashed Potatoes and Seasoned Green Beans Forrester  
Chef Coordinated Dessert  
\$22

### Roast Loin of Pork with Grilled Apple Slices

Oven Roasted Garlic New Potatoes and Seasonal Vegetable Medley  
Chef Coordinated Dessert  
\$24

### Chicken or Beef Enchiladas

Baskets of Tostados and Fresh Salsa on the table  
Spanish rice, Charro Beans, Pico de Gallo, and Sour Cream  
Chef Coordinated Dessert  
\$21



## Lunch Buffets

### A Little Lighter

California Mixed Greens and Fresh Spinach  
Accompanied by a Variety of Fresh Toppings with Assorted Dressings  
Penne Pasta Salad  
Marinated Grilled Vegetables  
Julienne of Rosemary Chicken  
Fresh Seasonal Fruit with Yogurt Dip  
Regular and Decaffeinated Coffee and Iced Tea  
\$23

### Deli Buffet

Homemade Chicken Noodle Soup  
Pasta Salad, Cole Slaw and German Style Potato Salad  
Smoked Turkey, Roast Beef, Baked Ham, Genoa Salami and Corned Beef  
Swiss, Mozzarella and Cheddar Cheeses  
Deli Garnishes and Kosher Dill Pickles  
Assorted Breads and Rolls  
Homemade Veggie Chips  
New York Style Cheesecake  
Regular and Decaffeinated Coffee and Iced Tea  
\$26

### Wrap Buffet

Broccoli Cheese Soup  
Mixed Spring Greens with Assorted Dressings and Toppings  
Pasta Salad, Greek Salad  
Our chef will present a variety of fresh Wraps in Spinach, Tomato Basil and Garlic Herb Tortillas  
Wraps will include, but not limited to:

**Smoked Turkey** with Herbed Mayonnaise

**Baked Ham**: Dijon Sauce

**Roast Beef**: Chive Cream Cheese

**Roasted Veggie**: Fire Roasted Zucchini, Yellow Squash, Portobello Mushroom, Eggplant  
Red and Green Peppers

**Club**: Turkey, Ham and Bacon, Roasted Garlic Cream Cheese, Swiss cheese

New York Style Cheesecake  
Regular and Decaffeinated Coffee and Iced Tea  
\$29

\*Minimum Guarantee of 25 guests please  
(Additional \$50 charge for less than 25 guests)



**Southwestern Buffet**

Black Bean Soup  
Tostados with Fresh Salsa  
Chicken Monterrey and Grilled Marinated Beef Fajitas  
Santa Fe Roasted Corn  
Spanish Rice and Borracho Beans  
Flour Tortillas  
Guacamole, Grated Cheese, Picante Sauce and Sour Cream  
Caramel Flan  
Regular and Decaffeinated Coffee and Iced Tea  
\$26

**“Just Like Mom Used to Make” Buffet**

Iceberg Wedges with Assorted Dressings  
Cream of Tomato Soup  
Oven Fried Chicken, Country Gravy  
Yankee Pot Roast with Braised Vegetables  
“Real” Mashed Potatoes  
Green Bean Casserole  
Warm Apple Cobbler with Vanilla Ice Cream  
Regular and Decaffeinated Coffee and Iced Tea  
\$29

**“Taste of Italy” Buffet**

Italian Wedding Soup  
Mixed Seasonal Greens with Assorted Dressings  
Chilled Tortellini Salad  
Fresh Mozzarella and Beefsteak Tomatoes with Balsamic Vinegar  
Penne Pasta with Pesto Sauce and Roasted Vegetables  
Spaghetti and Meatballs with Putenesca Sauce  
Green Beans Almandine  
Orzo with Sun-dried tomatoes  
Rosemary Garlic Breadsticks  
Tiramisu  
Regular and Decaffeinated Coffee and Iced Tea  
\$29

Minimum Guarantee of 25 guests please  
(Additional \$50 charge for less than 25 guests)



## Reception Platters

Platters will serve approximately 25 people.

- Vegetable Crudités \$75
- Imported and Domestic Cheeses with French Bread and Crackers \$100
- Seasonal Fruits and Berries \$100
- Imported Country Pate with Accoutrements and Crustini \$150
- Baked Brie with Glazed Pecans and Jalapeno Jelly \$100
- Spanakopita \$75

## Cold Hors D'oeuvres

Items are priced per 50 pieces.

- Chilled Jumbo Shrimp, Cocktail and Remoulade Sauces \$175
- Smoked Bay Scallops \$150
- Snow Crab Claws with Cocktail Sauce \$125
- Fresh Buffalo Mozzarella and Tomato Bruschetta \$75
- Traditional Hummus Dip with Pita Chips \$65
- Imported Proscuitto and Melon \$100

## Hot Hors D'oeuvres

Items are priced per 50 pieces

- Coconut Shrimp \$175
- Baltimore Crab Balls \$125
- Chicken Satay \$100
- Seafood Stuffed Mushrooms \$85
- Buffalo Chicken Wings \$85
- Chicken and Cheese Quesadillas \$75
- Spring Rolls \$75
- Sweet and Sour Skewers (Beef or Chicken) \$100

## The Carving Board

All items include demi-rolls, mayonnaise, and Creole mustard plus assorted Condiments.

There is a \$50 Carver Fee per Station

Unless indicated each item will serve approximately 50 guests

- Roast Baron of Beef \$250
- Oven Roast Boneless Breast of Turkey \$125
- Smoked Loin of Pork \$175
- Smoked Pit Ham \$175
- Grilled Tenderloin \$250 (Serves 25)



## Plated Dinners

All Entrees Include Tossed Garden Greens or Wedge Salad with Assorted Dressings,  
Warm Rolls and Butter

Regular and Decaffeinated Coffee and Iced Tea

### Charbroiled 14 oz. New York Strip

Oven Roasted New Potatoes; Broccoli with Garlic Butter

Double Chocolate Fudge Cake

\$36

### Sesame Crusted Ahi Tuna

Lemon Plum Glaze and Thai Salad

Sesame Lo Mien, Ginger Glazed Carrots

Lemon Cake

\$32

### Medallions of Chicken Del Rio

Twin Filets Topped with Mushroom Cap and Artichoke Heart, Sauce St. John

Rosemary Roasted New Potatoes; Vegetable Medley

NY Style Cheesecake with Strawberries

\$30

### 44<sup>th</sup> Street Mixed Grill

Pecan Crusted Chicken Breast, Petite Filet of Beef, Lime Glazed Shrimp

Orzo Pesto; Blue Lake Green Beans

German Chocolate Cake

\$36

### Boneless Breast of Chicken Santa Fe

With Glazed Apricot Reduction and Toasted Walnuts

Roasted New Potatoes; Broccoli Noir

Chocolate Gateau

\$27

### Charbroiled 8 oz. Filet Mignon

Shitake Mushroom Demi-Glace

Oven Roasted New Potatoes and Mixed Baby Vegetables

Carrot Cake

\$37

### Traditional Prime Rib (12oz.)

Au Jus, Horseradish Cream

Baked Potato and Broccoli Crowns

NY Style Cheesecake with Strawberries

\$34

### Breast of Chicken and Petit Filet

Filet Mignon and Chicken St. Germain

Garlic Mashed Potatoes and Blue Lake Green Beans

Tiramisu

\$38



## Deluxe Dinner Buffet

California Spring Mix with Choice of Dressings  
Caesar Salad  
Chilled Tortellini with Roasted Vegetables, Vinaigrette  
Platter of Assorted Domestic and Imported Cheeses  
Breast of Chicken with Wild Mushroom Demi-glace  
Broiled Salmon with Pineapple Orange Glaze  
Roast Prime Rib of Beef, Carved at the Table  
Au Jus and Horseradish Cream  
Baked Potato Bar  
Green Beans Almandine  
Zucchini Casserole  
Warm Rolls and Butter  
Assorted Dessert Presentation  
Regular and Decaffeinated Coffee  
Iced Tea  
\$45

44<sup>th</sup> Street North Buffet  
Mixed Greens with grape tomatoes, cucumbers and assorted dressings  
Greek Salad                      Pasta Salad  
Paniced Chicken with Artichokes and Mushrooms  
Roast Loin of Pork with Cabernet Mustard Sauce  
Roast Round of Beef Au Jus  
Whipped Garlic Potatoes with Brown Sauce  
Medley of seasonal vegetables  
Chef's Sweet Table  
Warm Rolls and Butter  
Regular and Decaffeinated Coffee and Iced Tea  
\$36

Minimum Guarantee of 25 guests please  
(Additional \$75 charge for less than 25 guests)



## BANQUET WINE LIST

### WINE SELECTION TIPS

Wines are listed from Milder to Robust

#### 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**

Prices are per drink based on consumption.

- House Brands (Well) - \$5.00
- Call Brands - \$6.00
- Premium Brands - \$7.00

- Specialty Selections - \$8.00
- Brandies, Liqueurs

House Wine - \$4.50

Domestic Premium Wines - \$7.00

Domestic Beer - \$4.50

Imported Beer - \$5.50

Soft Drinks and Bottled Water - \$3.00

**CASH BAR**

House Brands (Well) - \$5.50

Call Brands - \$6.50

Premium Brands - \$7.50

Specialty Selections - \$8.50

Brandies, Liqueurs

House Wine - \$5.00

Domestic Premium Wines - \$7.50

Domestic Beer - \$5.00

Imported Beer - \$6.00

Soft Drinks and Bottled Water - \$3.50

**COCKTAIL PACKAGE**

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

All Packages Include Hi-balls, Domestic Beer, Chardonnay, Merlot and Cabernet Sauvignon Wine, Soda and Bottled Water.

**House Brands (Well)** First Hour \$16

Second Hour - \$8

Additional Hour(s) \$6

Call Brands First Hour \$20

Second Hour - \$10

Additional Hour(s) \$8

**Additional Offerings**

Domestic Beer - 1/2 Barrel (16 Gal.) - \$250

Imported Beer - 1/2 Barrel (16 Gal.) - \$350

Champagne Or Wine Punch Per Gallon - \$50

Fruit Punch Per Gallon - \$25

Margaritas Per Carafe - \$18

Bloody Mary's Per Carafe - \$18

Mimosas Per Carafe - \$18

Other Suggestions Available...

**BARTENDER CHARGES**

\$75.00 Per Bartender

The sale and service of alcoholic beverages is regulated by the state of Arizona. As a licensee, this hotel is responsible for the administration of these regulations and to see all laws are complied with; therefore all Alcoholic Beverages must be purchased from the Radisson Hotel Phoenix Airport North. No Beverages or Food are allowed to be brought into the hotel banquet facilities. All food and beverage must be purchased from the Radisson Hotel Phoenix Airport North.



## BANQUET AND CATERING POLICIES

### FOOD AND BEVERAGE SERVICE

Due to Arizona Health regulations, all food served at the Radisson Hotel Phoenix Airport North must be prepared by our culinary staff, therefore no outside food is allowed to be brought into the hotel. Food may not be taken off the premises after it has been prepared and served. The sales and service of alcoholic beverages is regulated by the State of Arizona, consequently no alcoholic beverages are allowed to be brought into the hotel.

### FUNCTION ROOM ASSIGNMENTS

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

### 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 prepare 5% over the guaranteed number.

### AUDIO-VISUAL EQUIPMENT

The Radisson Hotel Phoenix Airport North has a variety of AV equipment available and we will be pleased to arrange any requirements for your function. For extensive set-ups arrangements can be made through our office to contract local professional audio-visual services.

### BILLING

An acceptable form of payment must be agreed upon during the initial booking arrangements and include advance deposit (prepayment), direct billing (subject to approval) or completed credit card authorization form. All social functions require full payment 72 hours in advance.

### 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.

**If you will have laptop computers at your function, please notify the Catering Manager during breaks or meal functions so the room can be secured.**

### DECORATIONS

All events will be decorated to Radisson Hotel standards. We will be happy to assist you with fresh cut flowers, 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.