

Three Course Banquet Served Lunch and Dinner 6/10/2004

Dessert and Salad Courses

Xebec bar + dining At The Radisson

Three of Three Pages

Menu for Three Course Banquet Sit-down Lunch or Dinner

First Course and Dessert

All Dinner Menus Include: Chef choice of Vegetables and Starch, choice of First Course and Dessert, Fresh Bread, Butter Coffee, Decaf, Hot Tea, and Iced Tea

First Course (Choice of One per entire party)

Caesar Salad
Sourdough Croutons
Shaved Parmesan
Anchovy Dressing

Seasonal Mixed Greens
Goat Cheese
Toasted Walnuts and Balsamic
dressing

Baby Arugula Salad
Granny Smith Apples Endive,
Blue Cheese and Walnuts

Butter Lettuce Salad
Fresh Apples and Roasted
Crumbled Blue Spiced Walnuts, in
a Light Vinaigrette

Spinach Salad
With Marinated Red Onion, Apple-
wood Smoked Bacon, Chopped Egg
Red wine vinaigrette

Dessert (Choice of One per Entire Party)

**Chef Special Seasonal
Dessert**

Fresh Apple Crisp
Maple Whip Cream

New York Cheese Cake
Seasonal Fruit Compote

Xebec Famous Bread
Pudding with Rum Sauce

Tiramisu
Traditional Layered Sponge Cake
with Coffee, Chocolate and Creamy
Marscapone Cheese

Chocolate Decadence
Rich Dark Chocolate Cake with
Berry Sauce

We would be happy create a group menu and to match flights of wine per course
Above prices do not include alcoholic beverages (Please ask for Wine List)
All above prices inclusive of 19% Banquet Charges and Current Sales Tax
Two Choice Entree Maximum for all Groups (Chosen before the Final Count for Event)
\$5.00 per person extra for all Groups under 20