



# Christopher Social

## Package includes:

### Hot and Cold Hors D'oeuvres

(Based on three pieces per person)

Fresh Vegetable Crudités with Dip or Fresh Fruit Display

Selection of Three Course Menu or Buffet Menu

One Hour Hosted Call Brand Bar

Champagne Toast and Sparkling Cider Toast

Custom Designed Wedding Cake (Select Designs from Torrance Bakery)

✂ including cake cutting fee ✂ Discounted Parking Rates ✂ Dance Floor and Set-Up

✂ White & Ivory Linens, Chairs, Covers & Sashes

Professional Wait Staff and Captains to Service and Orchestrate Your Event

Complimentary Overnight Accommodations for the Partners with

Champagne and Chocolate Dipped Strawberries Amenity. Based on Availability.

### Hors D'oeuvres Menu

Tomato and Basil Bruschetta

with Fresh Mozzarella

Smoked Salmon Tartar on Pumpnickel Rye

Curry Chicken Salad in a Pastry Baguette

Chicken Satay with Hot Thai Peanut Sauce

Sea Scallops wrapped in Smoked Bacon

Shrimp Spring Rolls served with

Sweet and Sour Sauce

Smoked Chicken Quesadillas

Spinach and Feta Spanakopitas

### Starter Course *Choice of One of the Following:*

#### California Field Greens

Tomatoes, Carrots, Mushrooms and Cucumbers

with your Choice of Dressing

#### Spinach Salad

Baby Spinach, Red Onion and Roma Tomatoes

#### Classic Caesar Salad

Reggiano cheese, Herb Garlic Croutons

and Caesar Dressing

Radisson Bread Presentation

### Reception Entrées

#### Chicken Wellington

Stuffed with Mushroom Duxel, Wrapped in Puff

Pastry, Pecan Wild Rice, Cabernet Sauce

Lunch: \$48.00 Dinner: \$52.00

#### Grilled Chicken Breast

With a Lemon Rosemary Butter,

Wild Mushroom Risotto

Lunch: \$47.00 Dinner: \$50.00

#### Westside Chicken

Stuffed with Boursin Cheese, Spinach, Marsala

Wine Sauce, Yukon Gold Mashed

Lunch: \$48.00 Dinner: \$52.00

#### Potato Crusted Halibut

with Leek Confit, Chervil Sauce

Lunch: \$48.00 Dinner: \$52.00

#### Mahi Mahi

Rubbed in Chinese Five Spice and Pan Seared,

Wasabi Mashed Potatoes, Lemon Grass Sauce

Lunch: \$43.00 Dinner: \$52.00

#### Grilled Flat Iron Steak

Garlic Roasted Potatoes, Maker's Mark Butter

Lunch: \$45.00 Dinner: \$54.00

#### Brisket of Beef

With Yukon Mashed, Shitake Mushroom Sauce

Lunch: \$42.00 Dinner: \$46.00

### Dual Entrées

#### Filet Mignon and Grilled Salmon

Filet with Merlot Sauce, Wild Mushroom Mashed and

Salmon with Pesto Orzo, Sun dried Tomatoes,

Balsamic Artichoke Vinaigrette

Lunch: \$56.00 Dinner: \$71.00

#### Flat Iron Steak and Chicken Breast

Jack Daniels Butter and Rosemary Lemon Butter

Lunch: \$52.00 Dinner: \$57.00

#### Grilled Chicken and Herbed Crusted Salmon

Red Onion Marmalade and Rosemary Lemon Butter

Lunch: \$56.00 Dinner: \$62.00

Served with Salad, Starch, Vegetables, Bread, Freshly brewed Coffee or teas. Subject to a 21% Service Charge, plus tax



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## Menu and Enhancements

### *❧ The Elegant Evening Buffet ❧*

Caesar Salad, Roasted Garlic Croutons  
Oriental Chicken Salad  
Fusilli Pasta Salad Tossed with Bay Shrimp, Tomatoes, Onions,  
Feta Cheese and Red Wine Vinaigrette  
Fresh Mozzarella and Roasted Vegetable Platter  
Seasonal Fresh Fruit Platter

### *❧ Choice of Two Entrées ❧*

Grilled Salmon with Pesto Cream  
Chicken Florentine with Chardonnay Sauce  
Parmesan Crusted Chicken with Port Demi  
Pan Seared Mahi Mahi with Lemon Grass Butter  
Brisket of Beef with Wild Mushroom Sauce  
Apple Stuffed Pork Loin with Sun Dried Cranberries and Port Wine Sauce  
Oven Roasted New Potatoes with Fresh Thyme  
Wild Rice Pilaf  
Fresh Seasonal Vegetables  
Chocolate Dipped Strawberries and Chocolate Truffles and Assorted Petite Pastries  
\$50.00

### *❧ Enhancements ❧*

#### **Ceremony**

Ceremony Setup: \$800.00

#### **Chocolate Fondue Station**

White, Dark or Milk Chocolate Fondue with Fresh Fruits  
\$7.00 per person

#### **Viennese Station**

White and Dark Chocolate Dipped Strawberries

#### **Chef's Selection Of:**

Fresh Fruit Tartlets, Petit Fours, Miniature French Pastries  
\$10.00 per person

#### **Unlimited Soda Bar**

Coke, Diet Coke, Sprite, Orange  
\$8.00 per person

#### **Hosted Bar**

Add an additional hour of hosted Call Brand  
\$10.00 per person

Served with Salad, Starch, Vegetables, Bread, Freshly brewed Coffee or teas. Subject to a 21% Service Charge, plus tax



Radisson®

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