

## **Radisson Hotel Catering Menu**

Phone (925) 828-7750 Ext.#6369 - Fax (925) 828-8351

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### **Buffet Options**

Choice of Two Salads, Two Entrées and Two Side Dishes

Fresh Seasonal Vegetable, Dinner Rolls & Butter

Fresh Hot Coffee & Ice Water

Are complimentary with service

**Lunch Duet \$24.95 pp, Trio \$27.95 pp**

**Dinner Duet \$31.95 pp, Trio \$34.95 pp**

Limited To One Beef Selection

Duet – Two Entrées, Trio – Three Entrées

### **Salad Selections**

Garden Green – Romaine/Red Leaf & Spring Mix with Tomatoes & Cucumber Wedges

•

Caesar – Romaine, Fresh Shaved Parmesan and Croutons

•

Greek – Romaine & Spring Mix, Black Olives, Red Onion Rings and Feta cheese

•

Spinach - Spinach, Sliced Mushrooms, Mandarin Oranges, Tomatoes, Toasted Almonds (Hot Bacon Dressing)

•

Fruit – Fresh Mixed Seasonal Fruit (Pineapple, Watermelon, Cantaloupe, Honeydew, Grapes)

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Grilled Vegetable – Marinated Fresh Grilled Vegetables, (Squash, Portabella Mushrooms, Peppers, Onions, ect)  
On Top of Mixed Greens

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Please add 19% service charge and 8.75% sales tax to the above prices

All prices are subject to change

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### Chicken Entrées

Jerusalem – Artichoke Hearts & Roasted Red Peppers in a slightly Spicy Garlic Cream Sauce

•

Gorgini – Red & Green Grapes in a Gorgonzola Cream Sauce topped with Deep Fried Walnuts

•

Dijonaise – Marinated Grilled Chicken Breast in a light Dijon Sauce with a hint of Honey and Tarragon (House Specialty)

•

Marsala – Sliced Mushrooms, Chopped Garlic, Shallots and Marsala Wine in a Demi Glaze Sauce

•

Al Pesto – Marinated Grilled Chicken Breast in a Creamy Basil Pesto Sauce, topped with Chopped Tomato and Toasted Pine Nuts

•

Teriyaki - Marinated Grilled Chicken Breast brushed with a Teriyaki Glaze and garnished with Fresh Pineapple and Scallions

•

Tex Mex – Grilled Chicken Breast with a Chipotle Pesto, topped with melted Pepper Jack Cheese

•

Creole Chicken – Pan Seared Boneless Chicken Breast topped with a Spicy Cajun Creole Sauce

•

South of The Border – Marinated Chicken Breast topped with a Corn Bell Pepper Sauce

•

Chicken Piccata – Pan Seared & Lightly Floured, Sautéed in Butter with Lemon Juice, Capers and Cream

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### **Beef Entrées**

Roast Prime Rib – with Au Jus and Horseradish Cream Sauce

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New York Steak – Grilled New York Strip Steak topped with Sautéed Mushrooms & Onion Strings

•

Braised Short Ribs – Slow Cooked Boneless Short Ribs with herbs De Provence and Kalamata Olives in a Red Wine Tomato Base

### **Pork Entrées**

Cider Brined Pork Loin – Boneless Pork Loin Chops on a bed of Creamed Leeks and topped with Apples

•

Pork Loin Dijonaise – Marinated Pork Loin in a light Dijon Sauce with a hint of Honey and Tarragon (House Specialty)

•

Pork Loin Marsala – Sliced Mushrooms, Chopped Garlic, Shallots and Marsala Wine in a Demi Glaze Sauce

•

Pork Loin Jerusalem – Artichoke Hearts & Roasted Red Peppers in a slightly Spicy Garlic Cream Sauce

•

Sherry Pork Loin – Sliced Mushrooms and Sherry Wine, with a hint of Tarragon

•

Pepper Pork Loin – Marinated Pork Loin with Roasted Red Pepper Sauce

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### **Fish Entrées**

Baked Cod – Cod Fillets topped with a Fresh Tomato Caper Salsa

•

Grilled Mahi Mahi – Topped with Tropical Salsa, Lemon Caper Butter or Teriyaki Glaze and Pineapple

•

Halibut – Baked Halibut with a warm Thyme Sherry Vinaigrette Sauce

•

Sword Fish – Grilled with a Tomato Basil Reduction

•

Salmon – Grilled and topped with Béarnaise Sauce or Lemon Caper Butter

### **Vegetarian Entrées**

Seasonal Grilled Vegetables over a bed of White Rice

•

Garden Vegetable Risotto

•

Eggplant Parmesan

•

Vegetable Lasagna

### **Side Dishes**

- Roasted Red Potatoes with or without Rosemary
- Bowtie Pasta with Butter & Parmesan Cheese
- Garlic Mashed Potatoes
- Red Beans & Rice
- Baked Potato
- Spanish Rice
- White Rice
- Rice Pilaf

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**Pasta Entrées**

Rigatoni, Penne or Bowtie

•

Filled Pasta – Ravioli or Tortellini

**Sauces**

Roasted Red Pepper Cream

•

Bolognese Meat sauce

•

Olive Oil with Garlic

•

Pesto Cream

•

Marinara

•

Alfredo

**Add On Items**

Grilled Chicken Breast

Or

Sliced Italian Sausage

Or

(Mini) Meatballs

Or

Seasonal Vegetables

**\$2.00 per person**

Bay Shrimp

**\$3.00 per person**