

Lunch & Dinner Menu

Choice of a Salad, Two Entrées and Two Side Dishes
Fresh Seasonal Vegetable, Dinner Rolls & Butter
Fresh Hot Coffee & Ice Water
Are complimentary with service

Plated Entrées

Lunch \$24.95 per person, Dinner \$27.95 per person

Plated Split Entrées

Lunch \$26.95 per person, Dinner \$29.95 per person

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)

Radisson Hotel Catering Menu

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

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

Please add 19% service charge and 8.75% sales tax to the above prices
All prices are subject to change

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Beef Entrées

Roast Prime Rib – with Au Jus and Horseradish Cream Sauce

•

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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