
CATERING MENUS

2009

Our catering professionals have developed this menu with the input of our clients who have returned time and time again to the Radisson Hotel and Conference Center since 1983. We believe you will find these menus to be comprehensive, creative and most importantly...DELECTABLE.

As you browse our menus and begin making your choices, keep in mind every detail that is important to you is even more important to us.

If there is a menu item that you would love to have but do not see here, please do not hesitate to ask. We will do everything we can to accommodate any request.

THERE WILL BE A 20% SERVICE CHARGE AND CURRENT SALES TAX ADDED TO ALL ITEMS
PRICES GOOD THROUGH JANUARY 2010

CONTINENTAL STYLE BREAKFASTS

Includes Juice, Regular and Decaffeinated Coffee and Herbal Teas Unless Otherwise Indicated

BREAD BEGINNINGS

Croissants, Muffins, Bagels with Cream Cheese, Fresh Fruit

SUNRISE STARTER

Fresh Fruit, Assorted Freshly Baked Coffee Cakes

YOGURT PARFAIT

Vanilla Yogurt, Fresh Berry Compote, Almond Granola, Blueberry and White Chocolate Raspberry Scones

ON THE RUN

Sausage, Egg and Cheese Croissant Sandwiches, Fresh Fruit

BREAKFAST BUFFETS (20 person minimum)

Includes Juice, Regular and Decaffeinated Coffee and Herbal Teas Unless Otherwise Indicated
Assorted Pastries and Fresh Fruit Included

BUILD YOUR OWN BREAKFAST BUFFET

Egg Choices (choose one)

Scrambled, Denver Scramble, Ham and Cheese Scramble, Cheese Omelets, Ham and Cheese Omelets,
Spanish Eggs, Eggs Benedict

Meat Choices (choose one)

Hickory Bacon, Sausage Links, Sausage Patties, Turkey Sausage, Breakfast Ham

Potato Choices (choose one)

Country Potatoes, Ranch Potatoes, Hash Browns, Hash Brown Casserole

Bread Choices (choose one)

Cinnamon French Toast, Buttermilk Pancakes, Malted Waffles, Biscuits and Gravy

Add Extra Entrée for \$3.50 Per Person

PLATED BREAKFASTS

Includes Juice, Regular and Decaffeinated Coffee and Herbal Teas Unless Otherwise Indicated

THE CLASSIC

Scrambled Eggs, Bacon or Sausage, Country Potatoes and a Mini Croissant

OLD FASHION FRENCH TOAST

Thick Sliced French Bread Dipped in Rich Vanilla Custard, Cooked to a Golden Brown, Served with Hickory Bacon

COUNTRY FRIED STEAK AND EGGS

Crispy Country Fried Steak Topped with White Cream Gravy, Scrambled Eggs and Buttermilk Biscuit

BREAKFAST BURRITO

A Tortilla Loaded with Scrambled Eggs, Potatoes, Chorizo, Cheese and Topped with Green Chile

YOGURT PARFAIT (HEALTHY ALTERNATIVE)

Vanilla Yogurt, Fresh Berries and Almond Granola Served with a Mini Croissant

HAM AND CHEESE OMELET

A Fluffy Omelet Filled with Diced Ham and Cheddar Cheese, Country Potatoes and Fresh Fruit Garnish

QUICHE LORRAINE

Flaky Pie Crust Filled with Egg, Bacon, Onion and Swiss Cheese, Ranch Potatoes and Fresh Fruit Garnish

AUTUMN PANCAKES

Pumpkin Spiced Pancakes with Whipped Cinnamon Butter and a Drizzle of Maple Cream Cheese Frosting.
Served with Pork Sausage

WILD BLUEBERRY PANCAKES

Fresh Whipped Wild Blueberry Buttermilk Pancakes Topped with Strawberries, Blueberries and a Dollop of Whipped Cream. Served with Pork Sausage Links

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SPECIALITY BREAKS

Includes Assorted Sodas and Bottled Water Unless Otherwise Indicated

BEN AND JERRY®

Ice Cream Bars, Cups and Cones from the Amazing Ben and Jerry®

JUMBO PRETZEL BAR

Soft Jumbo Pretzels: Cinnamon & Sugar, Nacho Cheese and Mustard

S'MORES

Milk Chocolate Fondue, Marshmallows, Graham Crackers, Popcorn

SWEET AND SALTY

Assorted Candy Bars and Individual Bags of Assorted Flavored Kettle Chips

ENERGIZE

Power and Energy Bars, Bananas, Flavored Propel Water, Gatorade and Assorted Sodas

TO EACH HIS OWN

Individual Presentation of Walnuts, Macadamia Nuts, Pecans, Cashews, Peanuts, Raisins, M&M's, Dried Cranberries and Mini Pretzels

CLASSIC COMFORT

House-Baked Cookies: Chocolate Chip, Oatmeal, Peanut Butter, Sugar, Double Fudge and Brownies

POPCORN WAGON

Have an Actual Popcorn Wagon at Your Next Event

HEALTH NUT

Fresh Fruit and Berries, Vegetables and Dip

ALL DAY BREAKS

INDULGENCE

MORNING START

Assorted Breakfast Sweet Breads, Fresh Fruit and Berries, Regular and Decaffeinated Coffee, Herbal Teas and Bottled Juice

MID MORNING REFRESHER

Regular and Decaffeinated Coffee, Herbal Teas, Bottled Water, Assorted Sodas

AFTERNOON BREAK

House Baked Cookies, Brownies, Regular and Decaffeinated Coffee, Herbal Teas, Bottled Water, Assorted Sodas

IT'S TEA TIME

MORNING START

Assorted Stuffed Croissants, Fresh Fruit and Berries, Regular and Decaffeinated Coffee, Herbal Teas and Bottled Juice

MID MORNING REFRESHER

Regular and Decaffeinated Coffee, Herbal Teas, Bottled Water, Assorted Sodas

AFTERNOON BREAK

Kettle Chips, French Onion Dip, Mixed Nuts, Whole Fruit, Regular and Decaffeinated Coffee, Herbal Teas, Bottled Water, Assorted Sodas

NATURES WAY

MORNING START

Vanilla Yogurt, Fresh Berry Compote, Almond Granola, Bagels with Cream Cheese, Bolthouse® Smoothies, Regular and Decaffeinated Coffee, Herbal Teas

MID MORNING REFRESHER

Regular and Decaffeinated Coffee, Herbal Teas, Bottled Water, Assorted Sodas

AFTERNOON BREAK

Cheese and Crackers, Vegetables and Dip, Regular and Decaffeinated Coffee, Herbal Teas, Bottled Water, Assorted Sodas

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PANTRY PICKINGS

ASSORTED BAGELS AND CREAM CHEESE

ASSORTED BREAKFAST SWEET BREADS

ASSORTED CANDY BARS

ASSORTED DESSERT BARS

ASSORTED DONUTS

ASSORTED FLAVORED YOGURTS

ASSORTED MUFFINS

ASSORTED SCONES

BREAKFAST BURRITOS

BREAKFAST PASTRIES

CARAMEL PECAN ROLLS

CHEESE AND CRACKERS

CROISSANTS

ÉCLAIRS

ENERGY BARS & POWER[®] BARS

FRESH BAKED CINNAMON ROLLS

FRESH FRUIT AND BERRIES

FRESH-BAKED BREAKFAST BREADS

FRESHLY BAKED COFFEE CAKE

FRESHLY BAKED COOKIES

FUDGE BROWNIES & BLONDIES

GOURMET WARM FILLED PRETZELS

GRANOLA BARS

HICKORY SMOKED BACON

ICE CREAM BARS

INDIVIDUAL BAG CHIPS

MINI PRETZELS

MIXED NUTS

PARTY CHEX[®] MIX

PLAIN JUMBO PRETZELS

POPCORN

RANCH DIP

SALSA

SCRAMBLED EGGS

SLICED SEASONAL FRESH FRUIT TRAY

STICKY BUNS

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PRICES GOOD THROUGH JANUARY 2010

PANTRY PICKINGS (continued)

TRI COLORED TORTILLA CHIPS
VEGETABLES & DIP
WHOLE FRUIT
WHOLE PEANUTS

BEVERAGES

ASSORTED SODAS
ASSORTED TAZO® HOT TEAS
BOTTLED JUICE
BOTTLED LEMONADE
BOTTLED WATER
GATORADE® OR POWERADE®
HOT APPLE CIDER
ICED TEA
LEMONADE
PROPEL® WATER
RED BULL®
COFFEE

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PRICES GOOD THROUGH JANUARY 2010

BUFFET LUNCHES (30 person minimum)

Includes Regular and Decaffeinated Coffee, Gourmet Brewed Iced Tea and Assorted Hot Teas

DIAMOND DELI

Deli Tray Featuring Roast Beef, Honey-Baked Ham, Roast Turkey Breast, Sliced Cheddar and Swiss Cheeses, Individual Chips, Garden Green Salad with Dressings, Fresh Fruit Salad, Relish Tray and Condiments, Assorted Bread and Rolls, Chef Choice Desserts

COUNTRY CUISINE

Garden Salad, Creamy Coleslaw, Crisp-Fried Chicken, BBQ Beef Brisket, Corn Cobbettes, Au-Gratin Potatoes, Buttermilk Biscuits and Fresh Baked Cherry Cobbler

ITALIAN INDULGENCE

Caesar Salad, Garlic Bread, Chicken Parmesan, Stuffed Shells with Pesto Cream Sauce, Italian Meatballs with Marinara and Tiramisu

FRONTIER FIESTA

Garden Salad with Roasted Corn, Chicken and Green Chilies, Tortilla Chips with Salsa, Chicken and Cheese Enchiladas, Beef Taco Pie, Spanish Rice, Sopapillas and Churros

SOUP AND SALAD BAR

Loaded Salad Bar with Your Choice of Two Soups: Chili, Chicken Noodle, Chicken Tortilla, Corn Chowder, Tomato Basil Bisque, Cream of Potato or Beer Cheese, Served with Bread Sticks, Chef Choice Desserts

PIZZA BAR

Caesar Salad, Bread Sticks and Choice of Pepperoni, Cheese, Veggie, Supreme, Deluxe Meat or Canadian Bacon with Pineapple Pizzas served with Ice Cream

BRUNCH

Fresh Baked Scones and Sweet Breads, Gourmet Finger Sandwiches and Canapés, Gourmet Antipasto Tray, Pita Chips with Trio of Dips, Assorted Petite Desserts, Assorted Teas and Coffee

BACKYARD BBQ

Garden Salad With Dressings, Charbroiled Hamburgers, Barbecue Chicken Breasts, Roasted Vegetables, Kaiser Rolls, Potato Salad, Relish Tray, Fresh Melon and A Variety Of Ice Cream

ORIENTAL

Garden Salad with Dressings, Spring Rolls, Sweet and Sour Chicken, Beef and Broccoli, Fried Rice, Wonton Soup and Fortune Cookies

SOUTHERN SOUL

Garden Salad with Dressings, Cornbread, Cajun Fried Catfish with Remoulade, Chicken Fried Chicken with White Gravy, Red Beans and Rice and Cheesecake

“BUILD YOUR OWN” HOT SUBS

Garden Salad with Dressings, Hoagie Subs, Onion Rings, Chef's Choice of Desserts

Three options may be selected:

Meatballs in Marinara with Mozzarella Cheese

Philly Meat with Peppers with Onions and Mushrooms

Pulled Barbeque Chicken with Smoked Cheddar Cheese

Eggplant Parmesan

There will be a \$3.00 per person charge for parties of less than 30 people.

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PLATED LUNCHES

Includes Tossed Salad Served Family Style, Two Dressings, Bread, Butter, Chef's Choice of Dessert, Regular and Decaffeinated Coffee, Gourmet Brewed Iced Tea

POULTRY ENTRÉE

CHICKEN CARBONARA

Panko Fried Chicken atop Linguine Tossed In A Bacon Cream Sauce with Green Peas and Romano Cheese

DOWN SOUTH

Crispy Fried Chicken Served with Garlic Herb Mashed Potatoes with White Cream Gravy and Bacon Onion Sautéed Green Beans

CELEBRATION CHICKEN

Sage and Cornbread Dressing Stuffed Chicken Roulade with a Light Cranberry Sauce, Whipped Red Skin Potatoes and Fresh Green Beans

LEMON CHICKEN

Lightly Seasoned and Pan Seared Chicken Breast with a Lemon Infused Wine Reduction Sauce Atop Harvest Rice and Fresh Vegetables

PORK ENTRÉE

HONEY GARLIC PORK TENDERLOIN

Grilled Pork Tenderloin in a Honey, Garlic and Soy Marinade, Served With Toasted Rice and Fresh Vegetables

BEEF ENTRÉE

SANTA FE SALAD

Four Corner Marinated Flank Steak, Crisp Lettuce, Bell Peppers, Black Beans, Red Onion, Chipotle Ranch and Cheddar Jack Cheese with Crispy Tortilla Strips

ASIAN INSPIRATION

Ginger, Sesame and Hoisin Soaked Flank Steak Charbroiled to Perfection, Served with Toasted Black Sesame Seed Jasmine Rice Cakes and Asian Vegetable Blend

VEGETARIAN/PASTA ENTRÉE

NAPA VALLEY PASTA

Tri Color Tortellini Tossed with Artichokes, Zucchini, Tomatoes and Onion in a Garlic White Wine Sauce

SEAFOOD ENTRÉE

SOUTHWESTERN MAHI MAHI (Healthy Alternative)

Charbroiled Mahi Mahi Filet with A Western Style Pico De Gallo, Green Rice and Fresh Vegetables

CRAB STUFFED PORTOBELLO

A Marinated Portobello Mushroom Stuffed with Crab and Melted Jack Cheese Served with Tuscan Orzo

ALMOND CRUSTED FILET OF SOLE

Lemon Infused Almond and Pecan Crusted Filet of Sole with a Brown Butter Sauce

Please Note: Up to three entrées can be selected. Highest price will apply to all entrées.

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BOXED LUNCHES

Boxed lunches include a bag of chips, whole fruit, cookie and bottled water or soda

CHICKEN CAESAR WRAP

Italian Spiced Chicken, Crisp Romaine, Caesar Dressing, Red Peppers and Parmesan Cheese Wrapped in an Herb Tortilla

CORDON CROISSANT

Roast Turkey, Honey Ham, Swiss Cheese, Lettuce and Herb Vinaigrette on a Flaky Croissant

SMOKED SALMON PITA

Smoked Salmon, Cucumber, Sprouts and Dill Cream Cheese in a Garlic Pita

ITALIAN SUB

Honey Ham, Salami, Pepperoni, Roasted Bell Pepper, Provolone Cheese and Herb Vinaigrette on a Sub Roll

ROAST BEEF

Sliced Roast Beef, Cheddar, Lettuce and Tomato with Horseradish Mayo on an Onion Kaiser Roll

FRESH VEGETABLE PITA

Seasonal Fresh Vegetables, Sprouts and Herbed Cream Cheese Stuffed into a Garlic Pita

CHICKEN CAESAR SALAD

Italian Spiced Chicken Tossed with Romaine Lettuce, Red Peppers, Croutons and Parmesan Cheese

ASIAN CHICKEN SALAD (HEALTHY ALTERNATIVE)

Grilled Chicken, Mandarin Oranges, Peppers, Red Onion and Crispy Chow Mein on a Bed of Spring Greens with Sesame Dressing

COBB SALAD

Turkey, Ham, Tomato, Blue Cheese, Hard Boiled Egg and Bacon atop Crisp Lettuce with Ranch Dressing

GRILLED PORTOBELLO FOCCACIA

Marinated and Charbroiled Portabella Mushroom, Caramelized Onions, Swiss Cheese, Lettuce and a Balsamic Drizzle on Toasted Focaccia

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PLATED DINNERS

Includes Tossed Green Salad with Assorted Dressings, Fresh Vegetables, Bread, Butter, Chef's Choice of Dessert, Regular and Decaffeinated Coffee

Please Note: Up to three options may be selected. Highest price will apply to all entrées.

POULTRY ENTRÉE

CHICKEN SALTIMBOCCA

Chicken Breast Stuffed with Prosciutto, Sage and Cheese, Topped with Creamy Mornay Sauce Accompanied by Garlic Mashed Potatoes

CHICKEN SHIRAZ WITH PORCINI MUSHROOMS

Pan Seared Chicken Breast with a Delicate Porcini Mushroom and Shiraz Reduction Aside Roasted Fingerling Potatoes

CHICKEN CHASSEUR

Roasted Airline Chicken Breast in a Rich Hunter Sauce with Fresh Herb and Garlic Whipped Potatoes

MEDITERRANEAN CHICKEN

Fire Roasted Tomatoes, Red Pepper and Feta Cheese Stuffed Chicken Breast Paired with Sunset Rice Pilaf

CITRUS ROAST TURKEY TENDERLOIN (Healthy Alternative)

Lightly Spiced Turkey Tenderloin, Slow Roasted, atop Tunisian Couscous Salad and Fresh Steamed Vegetables

GARLIC TUSCAN DUCK

Garlic and Tuscan Spiced Duck Breast with a Rich Cherry Balsamic Glaze Served with Toasted Orzo Pilaf

PORK & LAMB ENTRÉE

STUFFED PORK TENDERLOIN

Bacon, Caramelized Onion and Garlic Stuffed Pork Tenderloin, Served with Garlic Mashed Potatoes

WALNUT AND MINT CRUSTED LAMB

Lamb Rib Chops Encrusted with Fresh Mint and Crushed Walnuts with a Light Mint Pesto Served with Wild Rice and Fresh Vegetables

BEEF ENTRÉE

BACON WRAPPED FILET MIGNON

Tender Bacon Wrapped Filet in a Rich Demi-Glace, Baby Vegetables and Fingerling Roasted Potatoes

NEW YORK STRIP

Grilled Petite New York Strip Topped with a Caramelized Onion and Merlot Reduction, Roasted Garlic Mashed Potatoes and Fresh Vegetables

BEEF WELLINGTON

Beef Tenderloin and Mushroom Duxelle Wrapped in Flaky Puff Pastry with Port Reduction, Fresh Asparagus and Rosemary Potatoes

STEAK DIANE

Charbroiled Flank Steak Strips with Mushroom and Mustard Cognac Sauce, Red Skin Mashed Potatoes

SURF AND TURF

Beef Tenderloin Medallions Paired with Pan Seared Crab Cakes and Rich Béarnaise Sauce, Fresh Asparagus

TURF AND FIELD

Char-Broiled Steak Strips with Tender Grilled Chicken Breast Topped with a Bacon and Caramelized Onion Cream Sauce, Garlic Mashed Potatoes

VEGETARIAN ENTRÉE

ROASTED VEGETABLE TORTE

Lightly Herbed Eggplant, Zucchini, Red Pepper and Tomatoes Baked with Parmesan Cream in a Flaky Crust

SPINACH TURNOVERS

Fresh Spinach, Onions and Garlic Wrapped in Flaky Puff Pastry with Gruyere Dipping Sauce

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PLATED DINNERS (continued)

SEAFOOD ENTRÉE

SEARED GROUPER WITH LEMON MINT PESTO

Pan Seared Grouper with Fresh Lemon Mint Pesto Served with Toasted Orzo and Fresh Vegetables

SALMON OSCAR

Lightly Seasoned and Baked Salmon Filet with Crabmeat and Rich Hollandaise Paired with Fresh Asparagus

LOBSTER RAVIOLI

Lobster and Crab Stuffed Ravioli with Saffron Cream and Fresh Asparagus Tips

DINNER BUFFETS (50 person minimum)

Includes Regular and Decaffeinated Coffee and Chef's Choice of Dessert

ELEGANT

Fresh Spring Greens with Assorted Dressings, Asparagus Platter with Lemon Butter, Beef Bourguignon, Mushroom, Spinach and Gruyere Stuffed Chicken with Mornay Sauce, Macadamia Mahi Mahi with Pineapple Orange Salsa, Roasted Red Bliss Potatoes, Fresh Vegetables, Dinner Rolls

ITALIAN

Caesar Salad, Caprese Orzo Salad, Toasted Ciabatta Bread with Assorted Dipping Oils, Chicken Milano, Flank Steak with Madiera Mushroom Sauce, Italian Sausage, Bell Peppers and Red Onion Tossed with Mostacoli in a Spicy Tomato Basil Sauce, Fresh Vegetables

SPANISH

Garden Greens with Assorted Dressings, Tortilla Chips with Salsa Trio, Four Corners Flank, Tri Color Tortilla and Chipotle Crusted Tilapia, Arroz Con Pollo, Frijoles Charroz, Fresh Vegetables

ASIAN

Fresh Garden Greens with Mandarin Oranges and Chow Mein, Coconut Curry Chicken Breasts, Ginger Teriyaki Flank Steak, Grilled Cod with Garlic and Coriander, Pineapple Fried Rice, Egg Rolls, Fresh Vegetables

HEALTHY

Garden Greens with Assorted Light Dressings, Fresh Fruit Display, Citrus Glazed Salmon, Cranberry Sage Chicken Roulade, Roasted Vegetables, Sunset Rice Pilaf, Whole Wheat Rolls

BBQ

Tossed Salad with Assorted Dressings, Baby Back Ribs, Charbroiled Jerk Chicken, Scalloped Potatoes, Charbroiled Corn On The Cob, Coleslaw

COMFORT

Garden Greens with Assorted Dressings, Ambrosia Salad, Crispy Honey Fried Chicken, Roast Beef atop Carrots and Potatoes with Rich Brown Gravy, Baked Macaroni and Cheese Casserole, Fresh Vegetable, Buttermilk Biscuits

CRAZY CONCOCTIONS

Spring Greens with Assorted Dressings, Braised Chicken with Scotch Honey Sauce, Poached Salmon with Sauce Paloise (Fresh Mint Hollandaise), Baked Ham Bigarade (Grand Marnier and Orange Demi-Glace), Wild Mushroom Strudel, Lyonnaise Style Potatoes (Potatoes and Onions), Dinner Rolls

VEGETARIAN BUFFET ITEM REPLACEMENT

You May Choose A Vegetarian Option to Replace One Entree, Moussaka (Potatoes, Tomatoes and Eggplant Baked in Gruyere Cream with a Crispy Breadcrumb Topping), Napa Valley Pasta (Tri-Color Tortellini Tossed with Fresh Sautéed Vegetables in White Wine Sauce), Vegetable Gratin

Enhance your buffet with one or more of our Chef Carving Stations for an additional \$3.95 per person per choice.

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KID'S MENU

For children 3 to 10 years old. This can be done as a plated meal or it can replace an entrée on the buffet.

CHICKEN FINGERS AND FRENCH FRIES

INDIVIDUAL CHEESE PIZZAS

KRAFT® MACARONI AND CHEESE

PEANUT BUTTER AND JELLY SANDWICH WITH A FRUIT CUP

SPAGHETTI AND MEATBALLS

CHEF CARVING STATIONS

Carving Station with a Uniformed Chef

CHEF ATTENDING STATION (REQUIRED WITH SELECTIONS BELOW)

BALSAMIC BEEF TENDERLOIN ROAST

COLORADO ROAST BEEF

HAWAIIAN BAKED HAM

BEEF PRIME RIB WITH CREAMY HORSERADISH SAUCE

SAGE ROASTED TURKEY WITH FRESH CRANBERRY SAUCE

APPETIZER STATIONS (30 person minimum)

Price is per person unless otherwise indicated.

SEAFOOD STATION

Snow Crab Legs, Peel and Eat Shrimp and Individual Bloody Mary Shrimp Cocktails Displayed on a Beautiful Ice Sculpture with Cocktail Sauce and Lemons

BREAD STATION

Rustic French Breads, Rolls and Breadsticks with Infused Oils, Flavored Butters and Swiss Fondue

SALSA STATION

Chili Con Queso, Tortilla Chips with Freshly Made Salsas and Avocado Dip

CREPE STATION

Chef Attended Freshly Made Crepes to Order with an Extensive Selection of Fillings and Toppings

PASTA STATION

Chef Attended with a Number of Pastas, Fillers and Sauces for Your Guests To Create Their Own Combinations

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APPETIZERS

HOT SELECTIONS

Price is per order (100 pieces) unless otherwise indicated.

HIBACHI BEEF SKEWERS Charbroiled Spiced Beef Kabobs

BEEF TAQUITOS (200 CT) Shredded Beef Inside A Corn Tortilla Served with Fresh Salsa

MINI CORDON BLUE Chicken Rounds Stuffed with Honey Ham and Swiss Cheese

CHICKEN QUESADILLA CORNUCOPIAS

Tortilla Cones Stuffed with Chicken, Cheese and Green Chile

SPICY PORK EGGROLLS Pork, Vegetables and Spices Served with Sweet Chili Sauce

JALAPENO POPPERS Battered Jalapenos Stuffed with Cheddar Cheese

MINI PIZZAS

POTSTICKERS Fried Pork Wontons Served with Sweet Chili Sauce

ASSORTED MINI QUICHE

BACON WRAPPED SCALLOPS

COCONUT SHRIMP Coconut Breaded Shrimp with Pina Colada Sauce

YELLOW CURRY SAMOAS Yellow Curried Vegetables Wrapped in a Wonton

DRUNKEN BBQ MEATBALLS Meatballs Simmered in Jack Daniels BBQ Sauce

FRIED MOZZARELLA MOONS Served with Marinara

WAFFLE CUT FRENCH FRIES Served with a Variety of Dipping Sauces

SOFT BAKED PRETZEL BITES Bite Size Baked Pretzels with Mustard, Salt and Cinnamon Sugar

STUFFED MUSHROOMS (50 CT) Bacon, Onion and Cheese Stuffed

BREADED BUFFALO WINGS

Crispy Breaded Chicken Wings Tossed In Buffalo Sauce Served with Blue Cheese

CHICKEN TENDERS (75 CT) Served with BBQ Sauce

TATER SKINS (50 CT) Potato Skins Stuffed with Bacon, Cheese and Chives

ESPAÑOL FRIED RAVIOLI Spicy Breaded Ravioli

PARMESAN ARTICHOKE DIP with French Toasted Baguettes, Carrots and Celery

ROASTED VEGETABLE PLATTER

MEDITERRANEAN ARTICHOKE TARTLETS (100 CT)

ITALIAN ANTIPASTO SKEWERS (100 CT)

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APPETIZERS

COLD SELECTIONS

Price is per person unless otherwise indicated.

TENDERLOIN OF BEEF PLATTER (PER TRAY/SERVES 50)

Chilled Tenderloin atop a Bed of Spring Mix Leaves, Asparagus, Red Bliss Potatoes, Drizzled with a Basil Balsamic Vinaigrette

TOMATO BASIL BRUSCHETTA

A Blend of Fresh Tomatoes, Basil and Mozzarella Served with French Bread Toastettes

SHRIMP COCKTAIL (105 CT)

Always a Favorite, Served with Cocktail Sauce and Lemons

GOURMET CHEESE AND CRACKERS

Display of Domestic & Imported Cheese with an Array of Breads & Crackers

VEGETABLE CRUDITÉS

A Colorful Array of Freshly Cut Vegetables Accompanied by Our Chef's Specialty Dip

FRESH FRUIT DISPLAY

An Extravagant Display of Whole, Sliced and Carved Fruit

SMOKED SALMON CANAPÉS

Smoke Salmon, Dill and Herbed Cream Cheese On Toastettes

GOURMET DESSERT DISPLAY

Chef's Selection of Assorted Cookies, Pastries, Cakes and Chocolate Dipped Strawberries

PITA CHIPS WITH HUMMUS DIP

GOURMET MEAT AND CHEESE TRAY (SERVES 50)

Sliced Turkey, Ham, Roast Beef, Salami, Cheddar Cheese, Swiss Cheese and Rolls

TROPICAL FRUIT KABOBS

Skewered Fresh Seasonal Fruit Served with Vanilla Kiwi Dip

TOMATO AND FRESH MOZZARELLA (SERVES 50)

Beefsteak Tomatoes Paired with Fresh Mozzarella, Basil and Balsamic Vinaigrette

SMOKED SALMON PLATTER (SERVES 75)

Honey Smoked Side of Salmon with Hard Boiled Eggs, Capers, Red Onion and Lemon

TORTILLA CHIPS & FRESH SALSAS

KETTLE CHIPS WITH ROASTED GARLIC DIP

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BEVERAGE SERVICE

Cash or Hosted Bar

Select Brands
Premiums
Specialty Drinks
Feature House Wine
Domestic Bottled Beer
Micro Bottled Beer
Domestic Keg of Beer
Import Keg of Beer
Non-Alcoholic Fruit Punch
Hosted Bottled Wine*

Hosted Bars will be subject to a 20% Service Charge and applicable sales tax. Cash or Hosted bars are subject to a Bartender Fee of \$150 per bartender (1 bartender for every 100 guests).

Hosted Non-Alcoholic Bar

Bottled Water
Red Bull® Energy Drink
Gatorade® or Powerade®
Bottled Lemonade
Non-Alcoholic Fruit Punch
Non-Alcoholic Pina Coladas
Non-Alcoholic Daiquiris
Non-Alcoholic Margaritas
Soft Drinks and Juice

Hosted Non-Alcoholic Bar is subject to a \$100 set up and uniformed attendant fee.

Bartender Fee (1 bartender required for every 100 guests).....\$150 per bartender

*In accordance with City of Longmont and State of Colorado liquor laws, re-corking services are not available at the conference center. No open alcohol may leave the conference center premises.

The Radisson promotes the responsible consumption of alcoholic beverages and fully complies with all applicable laws and rules of the City of Longmont and State of Colorado. Accordingly, no outside alcohol may be consumed on the premises by you or your guests. Any infraction of liquor laws or hotel policies may result in suspension of alcohol service to any individual or for the entire event. Violations could result in confiscation of liquor and removal from the event

Always drink responsibly... and if you drink, don't drive.

Identification wrist bands may be required at large events.

We also have Non-profit, Quincenera, Wedding Reception and Holiday menus. Please call 303-682-2238 for all your onsite meeting and catering needs.

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