



Radisson Holiday Menu

Plated Entrees

Slow Roasted Breast of Turkey

Served with Granny Smith - Walnut Dressing, Garlic Mashed Potatoes and Glazed Baby Carrots

\$17

Black Forest Ham with dried Cherry-Thyme Chutney

Served with Scalloped Potatoes and Antigua Vegetable

\$16

Sweet Italian Sausage and Cornbread Stuffed Chicken Breast with Rosemary Cream Reduction

Served with Buttered New Potatoes and Festival Vegetables

\$17

Seared Wild Caught Salmon with Saffron Cream

Served with Basmati Rice, Roasted Sweet Peppers and Asparagus Spears

\$19

Petite Fillet Mignon with Merlot-Rosemary Butter

Served with Parmesan Baby Red Potatoes and Key Largo Vegetables

\$22

Chipotle Crusted Pork Tenderloin with fresh Mango Relish

Served with White Cheddar Mashed Potatoes and
Haricover Amandine

\$18

Classic Surf and Turf

Six Ounce Filet Mignon with Merlot Rosemary Butter paired with three Jumbo
Scampied Prawns and served with
Basmati Rice and Key Largo Vegetables

\$26

Green Tea Infused Sesame Prawns

Served with Herbed Basmati Rice and Lime Basil Asparagus

\$18

Silky Goat Cheese Gnocchi

Served with Roasted Sweet Peppers and Asparagus

\$15

*All Entrees are served with choice of Mixed Greens or Caesar Salad,
Freshly Baked Bread and Sweet Cream Butter, Coffee or Tea*

Buffets

One Entrée Buffet \$19

Fresh Fruit Display, choice of two Salads, one Vegetable, one Starch and one Entrée

Two Entrée Buffet \$22

Fresh Fruit Display, choice of three Salads, one Vegetable, one Starch and two Entrées

Executive Buffet \$26

Fresh Fruit Display, Smoked Salmon, Chef Carved Herb Rubbed Prime Rib, choice of three Salads, one Vegetable, one Starch and two Entrées

Entrees

Slow Roasted Breast of Turkey

Topped with Granny Smith and Walnut Dressing

Black Forest Ham

Topped with dried Cherry-thyme Chutney

Sliced Sirloin of Beef

Topped with Merlot Rosemary Butter

Seared Wild Caught Salmon

Topped with Saffron Cream

Chipotle Crusted Port Tenderloin

Topped with Fresh Mango Relish

Classic London Broil

Topped with Wild Mushroom Demi Glaze

Sweet Italian Sausage and Cornbread Stuffed Chicken Breast

Topped with Rosemary Cream Reduction

Salads

Tossed Field Greens ~ Classic Caesar ~ Sweet Crab and Tarragon Potato ~ Fudge Striped Cookie Salad ~ Mixed Fresh Fruit ~ Tortellini Pasta Salad ~ Harvest Blend of Arugula, Roasted Beets, Goat Cheese and Apples ~ Fennel Salad ~ Carrot, Raisin and Walnut Salad

Starch

Herbed Basmati Rice ~ Parmesan Baby Red Potatoes ~ Roasted Garlic Mashed ~ Sweet Potatoes with Marshmallows ~ Scalloped Potatoes ~ Au gratin Potatoes ~ Buttermilk Mashed Potatoes

Vegetables

Glazed Baby Carrots ~ Antigua Blend ~ Key Largo Blend ~ Festival Blend ~ Haricover Almandine ~ Lemon-Basil Asparagus Spears

All Buffets are served with an Assortment of Holiday Desserts, Freshly Baked Bread and Sweet Cream Butter, Coffee and Tea

Desserts

Pies \$4

Dutch Apple, Old Fashion Cherry, Chocolate Meringue, French Silk, Pecan, Banana Cream, Key Lime

Tiramisu, Fudgy Wudgy Cake, Double Chocolate Cake, Layered Carrot \$6

Cheesecake \$6

New York, White Chocolate Raspberry, Turtle

Peppermint Stick Ice Cream \$3

Assorted Dessert Table \$5