



A LA CART SELECTIONS

Warm Cinnamon Raisin Biscuits

Danish

Country Muffins

Specialty Jumbo Muffins

Jumbo Danish

Bagels with Cream Cheese

Fruit & Nut Breads

Fruit Yogurt Assortment

Assorted Cereal

Granola Bars

Home Baked Cookies

**Decadent Chocolate Brownies &
Dessert Bars**

Fancy Mixed Nuts

Popcorn/Pretzels

Potato Chips with Dip

Tortilla Chips with Salsa

Sausage Biscuits

Low Carb Bars

Chex Mix

Whole Fresh Fruit

Gardettos

BEVERAGES

**Freshly Brewed Regular
or Decaffeinated Coffee**

**Freshly Brewed Regular
or Decaffeinated Coffee**

**Freshly Brewed Flavored Specialty
Coffees: Hazelnut, French
Vanilla, and Irish Cream**

Herbal Specialty Tea

Freshly Squeezed Lemonade

Snapple Tea Assortment

Soft Drink Assortment

Chilled Fruit Juices

Orange Juice by the Pitcher

Fruit Juice by the Pitcher

Mineral Water

Milk

Iced Tea

Tropical Punch

Hot Spiced Cider

Hot Chocolate

PowerAde



BREAKS

Meeting Planner Package

Minimum of 25 guests or \$1.00 per person additional charge applies

Pre-Meeting

Assortment of fresh baked Muffins and Pastries, Orange Juice, fresh brewed Coffee and Tea

Mid-Morning

Assorted soft drinks and bottled Water, freshly brewed Coffee and Tea

Afternoon Time Out

Fresh baked Cookies and Brownies, Soda, and bottled Water, fresh brewed Coffee and Tea

Snack Break

Assorted mini Candy Bars and bags of Chips, assorted Soda and bottled Water

Great Break

Freshly brewed Coffee and Tea, assorted Soda and bottled Water, Cookies and Brownies

Fitness First Break

Fat-free fruited Yogurt, a display of seasonal fresh Fruit, low-fat Muffins, Orange Juices, freshly brewed Coffee and Tea

South of the Border Break

Crisp Tortilla Chips, Chili Con Queso, Salsa, Sour Cream, Guacamole, assorted Soda and bottled Water

Death by Chocolate Break

Chocolate Chip Cookies, Chocolate Fudge Brownies, assorted mini Chocolate Candy Bars, Hot Chocolate, Chocolate Milk, fresh brewed Coffee and Tea

All breaks based on 45 minutes of service

Menu prices do not include applicable taxes of 5.5 percent and service gratuity of 19 percent

BREAKFAST SELECTIONS

Breaks 1½ Hour Service

The Light Start

An assortment of chilled Fruit Juices accompanied with fresh breakfast Pastries: to include Danish, Muffins, and Fruit & Nut Bread

The Continental

An assortment of chilled fruit juices accompanied with fresh seasonal Fruit and fresh breakfast Pastries: to include Danish, Muffins, and Fruit & Nut Bread

Plated

Heart Smart Breakfast

Fresh seasonal Fruit sliced and served with fruited Yogurt and a freshly baked Muffin

The Oneida Breakfast

Scrambled Eggs and your choice of country Sausage, smoked Bacon, or cured Ham served with Hash Browns and a freshly baked Muffin

Steak and Eggs

A tender breakfast Sirloin Steak served with Scrambled Eggs, Hash Browns and a freshly baked Muffin

Country Scramble

Scrambled Eggs sautéed with Ham, Mushrooms and Cheddar Cheese. Served with your choice of smoked Bacon or Country Sausage, Hash Browns, and a freshly baked Muffin

Eggs Benedict

A toasted English Muffin topped with poached Eggs, Canadian Bacon, and Hollandaise Sauce
Served with golden Hash Browns

Wisconsin Morning

Two fresh Buttermilk Biscuits topped with homemade country Sausage Gravy. Served with fluffy Scrambled Eggs and Hash Browns

Low-Carb Breakfast Scramble

Scrambled Eggs topped with Cheddar Cheese served with smoked Ham Steak, and Bacon

Minimum of 20 people on plated selections

***Accompanied by freshly brewed Regular and Decaffeinated
Coffee, Hot Tea, or Milk***

Priced Per Person

Menu prices do not include applicable taxes of 5.5 percent and service gratuity of 19 percent



BUFFET BREAKFAST

The Radisson Breakfast Buffet

An assortment of chilled orange, cranberry, and grapefruit juices accompanied with Country Scrambled Eggs, Fried Sliced Potatoes, Country Sausage, and Smoked Bacon
Served with fresh seasonal Fruit and fresh breakfast
Pastries: to include Danish, Muffins and
Fruit & Nut Bread

Heart Healthy Buffet

An assortment of chilled orange, cranberry, and grapefruit juices accompanied with Egg Beaters Quiche "Florentine," assorted Cereals with Skim Milk to include Healthy Choice and Special K, and no Sugar added Coffee Cakes. Served with fresh Yogurt mixed with seasonal Fruit

Build your own Omelette

Cheese filled Omelettes. Accompanied by diced Ham, sliced Mushrooms, diced Tomatoes, diced Peppers, diced Yellow Onions, shredded Cheddar Cheese, and Salsa. Served with Sliced Potatoes, Sausage Links, Strips of Bacon, and assorted mini muffins.

Based on one and one half hours of service

Minimum of 30 people

***Accompanied by freshly brewed Regular and Decaffeinated
Coffee, Hot Tea, and/or Milk***

Priced Per Person

Menu prices do not include applicable taxes of 5.5 percent and service gratuity of 19 percent

LUNCH ENTRÉES

Served from 11 A.M. to 3 P.M.

Herb Baked Chicken

Herb Baked Chicken Breast and a Drumstick served with Wild Rice Pilaf and Chef's fresh seasonal Vegetables

Open-Faced Prime Rib Sandwich

Slowly roasted Prime Rib of Beef sliced and presented open-faced on Sourdough Bread. Topped with sautéed Mushrooms and Mozzarella and served with mashed potatoes, gravy and Chef's fresh seasonal vegetable

Cornmeal Dusted Farm Raised Catfish

Baked Cornmeal Dusted Catfish. Served with Cajun Mayo, dirty rice, and Chef's fresh seasonal vegetable

Italian Sausage and Peppers

Grilled Italian Sausage served with Julian bell peppers, yellow onions. Served on homemade hoagie roll. Served with chips and Cole slaw

Pasta Primavera

Egg and Spinach Fettuccini tossed with White Wine, Olive Oil, fresh Herbs, and Parmesan Cheese. Served with Chef's fresh seasonal Vegetables and an oven fresh Breadstick

Oven Roasted Turkey

Slowly roasted Tom Turkey served with our Corn Bread Stuffing, Giblet Gravy, Chef's fresh seasonal Vegetables, and Cranberry Sauce

Grilled Pesto Chicken

Grilled marinated chicken breast topped with diced tomatoes, shredded mozzarella, and pesto cream sauce. Served with Wild Rice Pilaf and Chef's choice of fresh seasonal Vegetable

Maximum two entrees choices per group

Honey Dijon Roasted Pork Loin

Boneless Pork Loin rubbed with fresh Rosemary and Dijon mustard. Draped with Apple Calvados Sauce presented with Herb Roasted New Potatoes and Chef's fresh seasonal Vegetables

Minimum of 20 people

Accompanied with Garden Salad, freshly baked warm Rolls and Butter, freshly brewed Regular and Decaffeinated Coffee, Hot Tea, and Ice Tea

Priced Per Person

Menu prices do not include applicable taxes of 5.5 percent and service gratuity of 19 percent



LUNCH BUFFETS

Served from 11 A.M. to 3 P.M.

The Green Bay Deli Buffet

Our Radisson Classic Salad Bar, slowly roasted sliced Roast Beef, smoked Turkey, and sliced Country Ham, Swiss and Cheddar Cheeses, and Potato Salad
Served with Lettuce, Pickles, Onions, Tomatoes and assorted Breads, served with assorted individual bags of potato chips

Western Gold Rush

Our Radisson Classic Salad Bar, BBQ Baby Back Ribs, and BBQ Chicken accompanied with Potatoes O' Brien, Corn with diced Peppers, Country baked Beans, freshly baked Corn Bread Muffins, and choice of Cole Slaw or Potato Salad
Served with Apple and Cherry Pie with Sweet Cream

The Radisson Luncheon Buffet

Our Radisson Classic Salad Bar, Burgundy Beef Tips, Herbed Baked Chicken, Mashed Potatoes and Gravy, Buttered Noodles, and Chef's Choice of seasonal Vegetable
Served with assorted Pies, Brownies and Bars

The Tailgater

A Green Bay favorite with grilled Hamburgers, Sheboygan Bratwurst with Sauerkraut, Country Baked Beans, Potato Chips and Potato Salad. Served with Lettuce, Pickles, Onions, Tomatoes and Buns

A Slice of Italy

Our Radisson Classic Salad Bar, Classic Meat or Vegetarian Lasagna, Sautéed Gnocchi with basil butter and Chicken Parmesan accompanied with Italian Pasta Salad, Italian Style Zucchini, Italian Style Yellow Squash with fresh Basil, and Parmesan Garlic Bread.
Served with Frangelica Bread Pudding and Chocolate Cappuccino Cake

Our Radisson Classic Salad Bar Consists of:

Tossed Salad Greens, Sliced Cucumbers, Cheddar Cheese, Cherry Tomatoes, Black Olives, Bacon Bits, and Seasoned Croutons

*Includes the following Dressings:
Ranch, French*

Based on one and one half hours of service

Minimum of 30 people

Accompanied by freshly brewed Regular and Decaffeinated Coffee, Hot Tea, and Ice Tea

Menu prices do not include applicable taxes of 5.5 percent and service gratuity of 19 percent



SALADS, SOUPS, AND SANDWICHES

Chef's Salad

Julienne Ham, Turkey, Swiss and Cheddar Cheeses on fresh Salad Greens. Presented with Tomato Wedges, sliced Cucumbers, Red Onion, and a hard-boiled Egg
Served with your choice of two Dressings

Classic Caesar Salad

Fresh Romaine Lettuce served with our Caesar Dressing, freshly grated Parmesan Cheese, Tomato Wedges and seasoned Croutons. Served with freshly baked Bread Sticks

Radisson Croissant

A large Butter Croissant stuffed with your choice of Seafood, Chicken, or Tuna Salad. Served with Lettuce, Tomato, Kettle Chips and a Pickle Spear

California Wrap

Layers of Lettuce, Tomato, Red Onion, and Cucumber wrapped in a Garden Vegetable Tortilla served with low-fat Ranch Dressing and a fresh fruit cup

Italian Style Focaccia

Sliced Genoa Salami, Prosciutto Ham and oven baked Ham stacked with Provolone Cheese and Marinara Sauce. Served on Herb Focaccia Bread with Kettle Chips and a Pickle Spear

Stacked Dagwood Sandwich

Sliced Roast Beef and baked Ham stacked on Sourdough Bread with Cheddar and Swiss Cheese. Served with Lettuce, Tomato, a Pickle Spear, and Kettle Chips

Soup and Sandwich

A cup of our Chef's Soup du Jour presented with half sandwich of Turkey and Swiss or Ham and Cheddar Cheese on French Bread with Tomatoes and Lettuce

Minimum of 20 people

Accompanied by freshly brewed Regular and Decaffeinated Coffee, Hot Tea, and Ice Tea

Priced Per Person

Menu prices do not include applicable taxes of 5.5 percent and service gratuity of 19 percent

BOX LUNCHES

*For those occasions when you wish to take lunch along!
Below are a few suggestions, but we will be more than happy to
provide you with anything special that you may need.*

The Traveling Deli

Your Choice of Ham and Cheddar or Turkey and
Swiss Cheese served on French Bread
with Lettuce and Tomato

Chicken Caesar Wrap

A grilled Chicken Breast tossed with Caesar
Dressing and Field Greens wrapped
in an Herb Tortilla

Smoked Turkey Club Wrap

Thinly sliced smoked Turkey accompanied
by Roma Tomatoes, Leaf Lettuce,
smoked Bacon, and Mayonnaise
on a Herb Tortilla

Chilled Focaccia

Choice of Julienne Tenderloin or Julienne grilled
Chicken sautéed with Peppers, Garlic and Onions
Chilled and tossed with Marinara Sauce and
fresh Herbs and topped with Mozzarella
Cheese served on Focaccia Bread

Italian Style Focaccia

Capicola baked Ham, Genoa Salami and Provolone
Cheese on a freshly baked Italian Roll. Topped with
Leaf Lettuce, Tomatoes, Red Onions and Zesty
Italian Dressing served on Focaccia Bread

All box lunches served in a to-go box
accompanied with a Red Delicious Apple, Pasta
Salad, a Chocolate Chip Cookie, a bag of Potato
Chips, appropriate condiments, and Soda

Minimum of 20 people

Priced Per Person

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HORS D'OEUVRES

Fresh Vegetable Crudite

An assortment of fresh Vegetables including Carrots, Celery, Broccoli, Cauliflower and Green Peppers. Served with Ranch Dressing for dipping

Domestic Cheese and Cracker Display

A display of cubed Cheeses including Cheddar, Swiss, Provolone and Pepperjack Served with assorted savory Crackers and fresh Fruit Garnish

Domestic Cheese and Sausage Display

A display of sliced Cheeses including Cheddar, Swiss, and Pepperjack Served with Sausage, assorted savory Crackers and fresh Fruit Garnish

International Cheese and Lavosh Display

A selection of International Cheeses to include Cheddar, Gouda, Jarlsberg, Saga Bleu, Gorgonzola and Dill Havarti. Served with Lavosh Cracker Bread and fresh Fruit Garnish

Fresh Fruit Tray

Fresh cubed seasonal Fruit to include seasonal Melons, Red Grapes and seasonal Berries

Focaccia Bread Cocktail Sandwiches

Assorted finger Sandwiches prepared on Italian Herb Bread and cut into triangles Varieties include Ham and Cheddar, turkey and Swiss, Tuna Salad or Vegetarian

Ice Carvings

Our Chefs can design and carve custom ice creations for any occasion
Basic Designs – Heart, Swan, Vase

Custom Ice Carvings are priced according to design

Based on one hour reception service

Menu prices do not include applicable taxes of 5.5 percent and service gratuity of 19 percent

HORS D'OEUVRES

Priced per 50 Pieces

Spanakopita

Baked Feta Cheese and Spinach
wrapped in Phyllo Dough

Smoked Chicken Quesadillas

Sautéed Onions, Peppers and Chicken
wrapped in a Flour Tortilla. Served
with Sour Cream and Salsa

Thai Chicken Spring Roll

Authentic Thai flavored Chicken wrapped in crispy Spring
Roll served with spicy Peanut Sauce

Beef Satay

Marinated Beef served with spicy Peanut
Sauce and Cellophane Noodles

Brie and Pear Phyllo

Delicate Brie cheese and Pear Jam wrapped
in flaky Phyllo Dough

Chicken Satay

Marinated Chicken served with spicy Peanut
Sauce and Cellophane Noodles

Mini Spinach and Goat Cheese Pizzas

Bite size Pizzas with Spinach and Goat Cheese

Shrimp and Pork Egg Rolls

Your choice of Shrimp or Pork Meat filled in a
Crispy Wonton filled Wrap. Served
with Sweet and Sour Sauce

Crab Rangoon

A savory Chinese delight of succulent morsels of
Snow Crab Meat with Cream Cheese wrapped
in a Crisp Spring Roll wrapper

Vegetable Egg Roll

Oriental Vegetables rolled a thin Wonton
Wrapper and deep-fried. Served with
Sweet and Sour Sauce

Pork Pot Stickers

Seasoned Pork wrapped in an Egg Roll wrapper
and deep-fried. Served with Sweet
and Sour Sauce

Deviled Eggs

Made fresh with sweet Relish

HORS D'OEUVRES

Priced per 50 Pieces

Chicken Wings

Prepared Buffalo or Barbeque

Jalapeño Poppers

Served with Ranch dipping Sauce

Wisconsin Mozzarella Cheese Sticks

Deep-fried and served with
Marinara Sauce

Chicken Fingers

Served with Honey Mustard dipping Sauce

Mini Burritos

Served with Salsa and Cheddar Cheese

Sausage Stuffed Mushrooms

Spicy Italian Sausage served in fresh
Mushroom Caps

Mini Chicago Style Pizza

Try our "Windy City" miniature Pizzas
with Italian Sausage and Cheese

Italian Sausage En'Croute

Italian Sausage wrapped in Puff Pastry
and baked golden brown. Served
with Marinara Sauce and
Parmesan Cheese

Seafood Stuffed Mushrooms

Diced fresh Seafood stuffed in
Mushroom Caps

Vegetable Quesadilla

Sautéed Tomatoes, Onions, Peppers and
Monterey Cheese wrapped
in Flour Tortilla

Bacon Wrapped Water Chestnuts

Water Chestnuts wrapped in Bacon and baked
till they are golden brown

Smoked Salmon Display

Smoked Salmon presented with Cream Cheese,
Capers, diced Egg, and mini Bagels

Shrimp Cocktail

Jumbo Shrimp poached in Court Bouillon and served
with Cocktail Sauce and Lemons



SPECIALTY HORS D'OEUVRES

Priced per 50 Pieces

Artichoke Hearts Parmesan

Zesty Artichokes lightly breaded and stuffed with Shredded Parmesan Cheese

Beef Duxelle Wellington

Diced beef, Mushroom, and Onions sautéed and wrapped in a delicate Puff Pastry

Beef Hibachi Skewer

Marinated strips of Beef placed on skewer with Red and Yellow Peppers and Monterey Jack Cheese

Beef Mushroom Brochette

Tender Chunks of Beef skewered with fresh Mushrooms marinated in Red Wine Sauce

Chicken Pineapple Brochette

Marinated strips of Chicken skewered with fresh Pineapple marinated in Red Wine Sauce

Chicken Hibachi Skewers

Marinated strips of Chicken placed on skewer with Red and Yellow Peppers and Monterey Jack Cheese

Bacon Wrapped Scallops

Succulent Sea Scallops wrapped in Bacon and baked until golden brown

Gulf Oysters on the Half Shell

Raw Hillman Oysters served with Cocktail Sauce and Lemon Wedges

DINNER ENTRÉES

Prime Rib of Beef

Slow roasted and served with Au Jus and creamy Horseradish

Herb Baked, Citrus or BBQ Chicken

Herb baked, Citrus or BBQ Chicken Breast and a Drumstick served with Mashed Potatoes and Gravy

Filet Mignon

Eight Ounce Center cut from USDA Choice Tenderloin expertly grilled and served with a Wild Mushroom Merlot Sauce

Corn Bread Stuffed Pork Loin

Boneless Pork Loin stuffed with our famous Corn Bread Stuffing and draped with a Mushroom and Brandy Demi-glace

USDA Choice New York Strip Steak

Grilled and served with Burgundy sautéed Mushrooms

California Wellington

A grilled Chicken Breast stuffed with Brie Cheese and Spinach and wrapped with Puff Pastry. Served with Basil and Garlic Cream Sauce

Petit Filet Mignon

A grilled six-ounce petit Filet Mignon wrapped in Bacon and served with a Wild Mushroom Merlot Sauce

Salmon En'Croute

A grilled six-ounce fillet of Salmon wrapped in Puff Pastry Dough and baked to golden Brown Served with Lemon Dill Cream

Stuffed Filet Mignon

A six-ounce Filet Mignon stuffed with Wild Mushrooms grilled to perfection and served with a Merlot Sauce

Oven Roasted Turkey

Slow roasted Tom Turkey Breast sliced and served with Corn Bread Stuffing, Mashed Potatoes & Gravy, and Cranberry Sauce

Chicken Aurora

A grilled six-ounce Chicken Breast draped with creamy Tarragon Garlic Sauce and served over Wild Rice Pilaf

Sliced Strip Loin

Slow roasted New York Strip sliced and served with Merlot Mushroom Demi-glace

Fresh Walleye Pike Almondine

A Wisconsin Classic! Broiled and topped with toasted Almonds and Lemon Wedge Garnish

Grilled Pesto Chicken

Grilled marinated chicken breast topped with diced tomatoes, shredded mozzarella, and pesto cream sauce. Served with Wild Rice Pilaf

Skewered Shrimp Scampi

Fresh Shrimp broiled on Skewers with White Wine, Lemon Juice and Garlic. Finished with Whole Butter and Roma Tomato Concasse

Maximum two entrees choices per group

Additional \$1.00 per person charge for more than two entrees other than Vegetarian

Minimum of 30 people

Accompanied by Garden Salad, Chef's choice of appropriate seasonal Vegetable, Rice, freshly baked Warm Rolls and Butter, freshly brewed Regular and Decaffeinated Coffee, Hot Tea, and Ice Tea

Priced Per Person

Menu prices do not include applicable taxes of 5.5 percent and service gratuity of 19 percent



DUET DINNER ENTRÉES

Tenderloin and Chicken

A broiled six-ounce Chicken Breast topped with Supreme Sauce paired with a petit Filet

Tenderloin and Shrimp

Four large Shrimp broiled with scampi Garlic Butter served over Wild Rice and paired with a petit Filet and Merlot sauce

Tenderloin and Seasonal Fresh Fish

Seasonal Fresh Fish served with a Citrus Cream paired with a petit Filet broiled to perfection!

Maximum two entrees choices per group

Minimum of 30 people

Accompanied by Garden Salad, Chef's choice of appropriate seasonal Vegetable, Rice, freshly baked Warm Rolls and Butter, freshly brewed Regular and Decaffeinated Coffee, Hot Tea, and/or Ice Tea

Priced Per Person

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DINNER VEGETARIAN SELECTIONS

Vegetable Napoleon

Layers of Spinach, Zucchini, Tomato and Portabella
Mushrooms on a bed of Pasta served with Marinara Sauce

Pasta Primavera

An array of seasonal Vegetables tossed with
freshly made Pasta, Garlic, and Basil

Stuffed Tomatoes

Tomatoes stuffed with Raisins, Zucchini, and Red Onions tossed in
aged Balsamic Vinegar. Served on bed of sautéed Spinach

*Accompanied by Garden Salad, freshly baked Warm Rolls and Butter, freshly brewed
Regular and Decaffeinated Coffee, Hot Tea, and Ice Tea*

CHILDREN'S MEAL

Chicken Fingers

Served with French Fries and Applesauce. Choice of Soda and/or Milk

Priced Per Person

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DINNER BUFFET

Your choice of two Entrées
or
Your choice of either three Entrées

Radisson Classic Salad Bar

Tossed Salad Greens, Sliced Cucumbers, Cheddar Cheese, Cherry Tomatoes,
Black Olives, Bacon Bits, Seasoned Croutons

Includes the following Dressings:
Ranch, French

Entrée Choices

Oven Roasted Pork Loin with Dijon and Rosemary
Burgundy Beef Tips
Oven Roasted Turkey Breast with Pan Gravy
Herb Baked Chicken
Salmon with creamy Lemon Dill Sauce
Pasta Primavera with an array of seasonal Vegetables tossed with
freshly made Pasta, White Wine, Garlic and Basil

Starches

Choice of two starches
Garlic Roasted New Potatoes
Wild Rice Pilaf
Buttered Egg Noodles

Vegetables

Honey Glazed Carrots with
Fresh Dill
or
Green Bean Casserole

Desserts

Chef's selection of Desserts including
assorted Pies, Bars,
and Brownies

Carved

Roasted New York Strip Loin
Baked Bone in Ham
Boneless Breast of Turkey
includes Chef attendant

Based on two hours of service

Minimum of 30 people

***Accompanied by freshly made rolls, freshly brewed Regular and Decaffeinated
Coffee, Hot Tea, and Ice Tea***

Priced Per Person

Menu prices do not include applicable taxes of 5.5 percent and service gratuity of 19 percent



THEME BUFFETS

Chef's Table Buffet

Our Radisson Classic Salad Bar
Pepper crusted Beef Tenderloin with Wild Mushroom Demi-glace
Salmon Fillet with Citrus Cream
Sautéed Breast of Chicken with Marsala Sauce and Asiago Cheese
Garlic Buttered New Potatoes, Buttered Asparagus with hollandaise sauce
White Chocolate Mousse, Fruit Tartlets
Chocolate Cappuccino Cake

A Slice of Italy

Our Radisson Classic Salad Bar
Italian Pasta Salad
Classic Meat or Vegetarian Lasagna
Chicken Parmesan, Parmesan Garlic Bread
Italian Style Zucchini and Yellow Squash with fresh Basil
Sautéed Gnocchi with basil butter
Frangelica Bread Pudding
Chocolate Cappuccino Cake

The Tailgater

Our Radisson Classic Salad Bar
Corn on the Cob, Cole Slaw, Baked Beans with Molasses
Home style Apple Pie with Whipped Cream
Cherry Pie with Whipped Cream

Choice of three of the following meats:
Char-grilled Hamburgers
Grilled Hot Dogs
Sheboygan Bratwurst with Sauerkraut
Grilled marinated Chicken Breast

Served with Lettuce, Pickles, Onions, Tomatoes and Buns

Based on two hours of service

Minimum of 30 people

***Accompanied by freshly brewed Regular and Decaffeinated
Coffee, Hot Tea, and Ice Tea***

Priced Per Person

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THEME BUFFETS

(continued)

The Western Sunset

Our Radisson Classic Salad Bar
Grilled Sirloin
BBQ Chicken
Potatoes O' Brien
Baked Jalapeno Corn Bread
Fire roasted cut Corn with diced Peppers
Baked Molasses Ranch Beans
Warmed home style Apple Cobbler
Cherry Pie with Whipped Cream

South of the Border Buffet

Our Radisson Classic Salad Bar
Tri-Colored Tortilla Chips with Salsa, Chili Con Queso
Chicken Tamales, Seasoned Frijoles Negro Mexican Rice
Cinnamon and Sugar dusted Churros Key Lime Pie with Whipped Cream

Fajitas and Taco Station

Spicy Ground Beef and freshly prepared marinated Chicken Strips with soft Flour Tortillas and crispy Taco Shells accompanied by diced Tomato, Chopped Onion, shredded Lettuce, Guacamole, Sour Cream and Jalapeno Peppers

Our Radisson Classic Salad Bar Consists of:

Tossed Salad Greens, Sliced Cucumbers, Cheddar Cheese, Cherry Tomatoes, Black Olives, Bacon Bits, Seasoned Croutons

Includes the following Dressings:
Ranch, French

Caesar Salad Station

Available with any Theme Buffet
Fresh Romaine Lettuce tossed with creamy Caesar Dressing, shredded parmesan cheese and fresh made Garlic Croutons

Based on two hours of service

Minimum of 30 people

***Accompanied by freshly brewed Regular and Decaffeinated
Coffee, Hot Tea, and Ice Tea***

Priced Per Person

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DECADENT DESSERT SELECTIONS

Cinnamon Apple Pie

Fresh baked and served with Caramel Sauce and Whipped Cream

Applejack Pecan Pie

A new twist on a classic dessert! Applejack Brandy infused with Pecans and Brown Sugar. Served with Chocolate Sauce and Whipped Cream

Savory Chocolate Kahlua Mousse

A whipped Chocolate Treasure served with fresh Whipped Cream and Chocolate Syrup

Grand Mariner Bavarian Cream Cake

Thin slices of Yellow Cake layered with Bavarian Cream and Grand Mariner. Served with Whipped Cream and Fresh Berries

Rainbow Sherbet

Served in a chilled glass with French Gaufrette

Triple Chocolate Cake

Dark Chocolate Cake layered with Chocolate Butter cream Icing and sprinkled with shaved White Chocolate. Served with Chocolate Sauce and Whipped Cream

Angel Food Cake

A light and fresh favorite! Served with Strawberries and Whipped Cream

Baileys Irish Cream Cheesecake

A Black Bottom Cheesecake infused with Baileys Irish Cream served with Whipped Cream and Raspberry Sauce

Lavender Honey Sabayon

Our Chef's Favorite! Served with Grand Mariner infused Berries and Whipped Cream

Chocolate Decadence Torte

A Dark Chocolate Cake soaked in Godiva Liquor and Raspberries. Served with Chambord Stirred Cream

New York Cheesecake

A Classic! Served with fresh Strawberries and Whipped Cream

Our Pastry Chef can create customized desserts for any occasion!

Priced Per Person

Menu prices do not include applicable taxes of 5.5 percent and service gratuity of 19 percent

DESSERT RECEPTIONS

Pastries Pastries Pastries

Mini Cream Puffs with stirred Cream
Chocolate dipped Mini Éclairs
Pecan Diamonds
Fruit Tarts
Chocolate Fudge Brownies
Assorted Bars
Cake Diamonds
Mini Cream Horns

Freshly brewed Regular and Decaffeinated
Columbian Coffee and Hot Tea Station

The Bake Shop

Pecan Diamonds
Cream Puffs with stirred Cream
Napoleons with Bavarian Cream
Fresh Fruit Tarts
Chocolate Cordial Cups with Ganache
Caramel Cream Rolls
Fresh Cake Diamonds

Freshly brewed Regular and Decaffeinated
Columbian Coffee and Hot Tea Station
with Chocolate Shavings and
Coffee Flavor Syrups

The Pastry Chef

Fresh Fruit and Custard Tarts
Key Lime Tarts
Tuxedo Strawberries
Pecan Diamonds
Chocolate dipped Éclairs
Cream Puffs with stirred Cream
Chocolate Cordial Cups with Ganache and Raspberries
Fresh Cake Diamonds
Strawberry Mousse and stirred Cream
Assorted Petit Fours

Freshly brewed Regular and Decaffeinated
Columbian Coffee, Hazelnut Coffee, and Hot Tea Station
With Chocolate Shavings and Coffee Flavor Syrups

Minimum of two hours of service

Minimum of 30 people



ALCOHOLIC BEVERAGES

Drinks

Super Premium
Premium Brands
Call Brands
House Brands
Domestic Beer
Premium Beer
Imported Beer
House Wine
Soft Drink
Mineral Water

House Wine
House Champagne
Fruit Punch
Champagne Punch

Half Barrel of Beer:
Domestic
Premium
Imported

Cordial Cart

Bars are set complete with a selection of Red and White House Wines, Domestic Beer and Soft Drinks

Premium/Import Beer, Wine and Cordials Available for an additional charge

Additional Charges

All host/cash bars are subject to bar set-up fees

There is a three hour minimum for each host/cash bar

Sales must be \$100 per hour per bartender to reach a \$300 minimum