

*Radisson Hotel Northbrook
Holiday Menu 2006/2007*

Holiday Lunch/Dinner Selections

*Served with soup or salad, dessert, assorted rolls and butter, coffee, tea, decaf
and Chef's selection of appropriate accompaniments.*

Soup

*Pumpkin Bisque
Seafood Gumbo*

Salad

*Northbrook Salad
Traditional Caesar Salad*

Entrées

Chicken Hamilton

*Boneless, Skinless Breast of Chicken
Wrapped with a Chestnut, Sage Stuffing
and Topped with a Port Wine Demi Glace
\$19.95/\$24.95*

Salmon Palois

*Fresh Fillet of North Atlantic Salmon,
Oven Poached and Finished
with a Cranberry Raisin Chutney
\$20.95/\$27.95*

Sage Roast Pork Loin

*Slowly Roasted Pork Tenderloin,
Topped with a Sherry Leek and Herb Reduction
\$21.95/\$28.95*

Oven Roasted Turkey

*With Sausage Sage Dressing,
Garlic Infused Potatoes and Giblet Gravy
\$19.95/\$24.95*

London Broil

*Oven Roasted Flank Steak, Thinly Finished with
a Wild Mushroom Merlot Demi Glace Sauce
\$22.95/\$29.95*

Seabass Eugene

*Fresh Fillet of Seabass, Char-Broiled,
Finished with a Vanilla Bean Beurre Blanc
\$22.95/\$29.95*

Chicken Asiago

*Boneless, Skinless Breast of Chicken Stuffed
with Asiago Cheese and Sundried Tomatoes,
Topped with a Pinot Grigio Sauce
\$19.95/\$25.95*

Breast of Chicken

*Boneless, Skinless Chicken Breast Stuffed
with a Corn Bread and Sausage Stuffing,
Finished with a Corn Veloute
\$18.95/\$24.95*

Beef Tenderloin Filet

*Beef Tenderloin Filet Char-Broiled to Perfection
Finished with a Cranberry Demi Glace
\$24.95/\$31.95*

Petite Filet and Jumbo Grilled Prawns

*5 oz Filet Char-Broiled and Accompanied by
Two Lemon and Herb Marinated Prawns
\$30.95/\$37.95*

Cornish Game Hen

*Cornish Game Hen Stuffed with a Giblet and Cornbread Mixture
Laced with a Sherried Cider Demi Glace
\$20.95/\$25.95*

Desserts

*Black Forest Cake with Raspberry Sauce
Pumpkin Cheesecake with Bourbon Chocolate Sauce
Gingerbread Linzer Torte with Wild Berry Sauce*

2006/07 Holiday Dinner Package

Four Hour Hosted Classic Brand Bar
Wine Service throughout Dinner
Chef's Selection of Four Hors D'oeuvres
Delectable Four Course Dinner

Choice of Colored Napkins
Poinsettia Centerpieces
Festive Holiday Décor

Soup

(select one)

Pumpkin Bisque
Seafood Gumbo

Salad

(select one)

Northbrook Salad
Traditional Caesar Salad

Dinner Entrées

(select up to three)

Served with assorted rolls and butter, coffee, tea, decaf and Chef's selection of appropriate accompaniments.

Chicken Hamilton

Boneless, Skinless Breast of Chicken
Wrapped with a Chestnut, Sage Stuffing
and Topped with a Port Wine Demi Glace
\$52.95

Oven Roasted Turkey

With Sausage Sage Dressing,
Garlic Infused Potatoes and Giblet Gravy
\$52.95

Breast of Chicken

Boneless, Skinless Chicken Breast Stuffed
with a Corn Bread and Sausage Stuffing,
Finished with a Corn Veloute
\$52.95 per person

Chicken Asiago

Boneless, Skinless Breast of Chicken Stuffed with
Asiago Cheese and Sundried Tomatoes,
Topped with a Pinot Grigio Sauce
\$53.95 per person

Salmon Palois

Fresh Fillet of North Atlantic Salmon,
Oven Poached and Finished
with a Cranberry Raisin Chutney
\$55.95 per person

Sage Roast Pork Loin

Slowly Roasted Pork Tenderloin,
Topped with a Sherry Leek and Herb Reduction
\$54.95 per person

Seabass Eugene

Fresh Fillet of Seabass, Char-Broiled,
Finished with a Vanilla Bean Beurre Blanc
\$57.95 per person

London Broil

Oven Roasted Flank Steak Thinly Sliced and
Finished with a Wild Mushroom Merlot Demi
Glace Sauce
\$55.95 per person

Beef Tenderloin Filet

Beef Tenderloin Filet Char-Broiled to Perfection
Finished with a Cranberry Demi Glace
\$59.95 per person

Petite Filet and Jumbo Grilled Prawns

5 oz Filet Char-Broiled and Accompanied by
Two Lemon and Herb Marinated Prawns
\$62.95

Desserts

(select one)

Black Forest Cake with Raspberry Sauce
Pumpkin Cheesecake with Bourbon Chocolate Sauce
Gingerbread Linzer Torte with Wild Berry Sauce

Minimum guarantee of 50 people is required.

Radisson Holiday Buffet

*Pumpkin Bisque
Traditional Caesar Salad
Northbrook and Waldorf Salads
French Cut Turkey Breast
with Giblet Gravy
Roast Beef with Natural Juice
Tilapia Almandine
Mashed Potatoes
Candied Sweet Potatoes
Sausage Sage Dressing
Roasted Vegetables
Chef's Selection of
Holiday Desserts and Petit Fours*

*Lunch
\$22.95 per guest*

*Dinner
\$27.95 per guest*

(20 guest minimum)

Carving Stations

*Herb Crusted Whole Turkey
Mini Kaiser Rolls, Giblet Gravy,
Cranberry Aioli and Dijon Mustard
\$175.00
(serves 50 guests)*

*Roasted Tenderloin of Beef
Béarnaise Sauce, Chipotle Aioli,
Silver Dollar Rolls and Horseradish Cream
\$230.00
(serves 50 guests)*

*Rack of Lamb
Pretzel Rolls, Mint Glace and Natural Jus
\$10.00 per guest
(25 guest minimum)*

*Culinary Professional \$75.00
(1 per 50 guests recommended)*

Holiday Reception

*Choice of four Hors d'oeuvres
From our Holiday Menu
(four pieces per person)
Two Hour Hosted Classic Brand Bar*

\$25.00 per person

Hors D'oeuvres
(2 dozen minimum per item)

Hot Selections

*Sesame Chicken with
Sweet Chili Sauce
\$28.00 per Dozen*

*Spanakopita with a
Yogurt Lemon Dill Sauce
\$29.00 per Dozen*

*Pork Shu Mai
with Plum Sauce
\$28.00 per Dozen*

*Petite Crab Cakes
with a Cajun Remoulade
\$32.00 per Dozen*

Cold Selections

*Cherry Tomato with
Julienne Vegetables
\$27.00 per Dozen*

*Ham and Cheese
Pinwheel
\$28.00 per Dozen*

*Beef Tenderloin
with Pickle
\$35.00 per Dozen*

*Roast Duck Breast
and Raspberry en Brochette
\$28.00 per Dozen*

Hosted Bar

Cash Bar

<i>Deluxe \$6.00</i>	<i>Deluxe \$6.75</i>
<i>Classic \$5.00</i>	<i>Classic \$5.50</i>
<i>Domestic Beer \$4.50</i>	<i>Domestic Beer \$5.00</i>
<i>Imported Beer \$5.00</i>	<i>Imported Beer \$5.50</i>
<i>Wine \$5.00</i>	<i>Wine \$5.50</i>
<i>Cordials \$6.50</i>	<i>Cordials \$7.25</i>
<i>Mineral Water \$3.00</i>	<i>Mineral Water \$3.50</i>
<i>Soda \$2.50</i>	<i>Soda \$2.75</i>

Bar By the Hour

	<i>Classic</i>	<i>Deluxe</i>	
<i>First Hour</i>	<i>\$14.95</i>	<i>\$15.95</i>	<i>per guest</i>
<i>Each Additional Hour</i>	<i>\$3.50</i>	<i>\$4.50</i>	<i>per guest</i>

Wine service is available throughout lunch or dinner @ \$2.50 per person

*A \$75.00 bartender fee will apply to any bar that does not exceed
\$350.00 per bar in total beverage sales.*

*For Assistance in Planning your Holiday Function,
Please Contact Robb Rybicki at 847-493-6926.*

Per person pricing is subject to a one and one half hour time limit.

Prices are subject to change.

Prices are subject to the current Illinois sales tax of 7.75% and 20% service charge.

All service charges will incur applicable taxes.