



2008 Banquet Menus



Continental Breakfast

Based on a One (1) Hour Service Time

“Back to Basics”

Freshly Sliced Seasonal Fruit
Assorted Muffins, Danish and Croissants
Sweet Butter and Assorted Preserves
Chilled Orange, Apple and Tomato Juices
Assorted Hot Herbal Teas
Freshly Brewed Regular and Decaffeinated Coffee

\$12.50 per person

“The Motivator”

Freshly Sliced Seasonal Fruit
Individual Assorted Fruit Yogurts
Assorted Bagels with Cream Cheese
Assorted Muffins, Danish and Croissants
Sweet Butter and Assorted Preserves
Chilled Orange, Apple and Tomato Juices
Assorted Hot Herbal Teas
Freshly Brewed Regular and Decaffeinated Coffee

\$13.50 per person

“That Biscuit Break”

Assorted Muffins, Danish and Croissants
Sweet Butter and Assorted Preserves
Ham Biscuits and Sausage Biscuits
Chilled Orange, Apple and Tomato Juices
Assorted Hot Herbal Teas
Freshly Brewed Regular and Decaffeinated Coffee

\$13.00 per person

“The Granola”

Freshly Sliced Seasonal Fruit
Individual Assorted Fruit Yogurts
Assorted Cold Cereals and Granola with Milk
Assorted Muffins, Danish and Croissants
Sweet Butter and Assorted Preserves
Chilled Orange, Apple and Tomato Juices
Assorted Hot Herbal Teas
Freshly Brewed Regular and Decaffeinated Coffee

\$13.00 per person

“The CEO”

Assorted Cold Cereals with Milk
Fruit Yogurt Parfait with Granola
Freshly Sliced Seasonal Fruit and Berries
Assorted Sliced Breakfast Breads
Sweet Butter and Assorted Preserves
Assorted Bottled Juices
Non-Sparkling Bottled Water
Sparkling Bottled Water
Assorted Hot Herbal Teas
Freshly Brewed Regular and Decaffeinated Coffee
with Deluxe Coffee Service Amenities

\$14.00 per person

(All Prices Subject To A Taxable 21% Service Charge and Applicable State Sales Tax)



All Day Break Packages

All-Day Morning Break Selection

Based on a One (1) Hour Service Time

Select one of the following Continental Menus:

“Back to Basics”

Freshly Sliced Seasonal Fruit
Assorted Muffins, Danish and Croissants
Sweet Butter and Assorted Preserves
Chilled Orange, Apple and Tomato Juices
Assorted Hot Herbal Teas
Freshly Brewed Regular and Decaffeinated Coffee

“That Biscuit Break”

Assorted Muffins, Danish and Croissants
Sweet Butter and Assorted Preserves
Ham and Sausage Biscuits
Chilled Orange, Apple and Tomato Juices
Assorted Hot Herbal Teas
Freshly Brewed Regular and Decaffeinated Coffee

“The Motivator”

Freshly Sliced Seasonal Fruit
Individual Assorted Fruit Yogurts
Assorted Bagels with Cream Cheese
Assorted Muffins, Danish and Croissants
Sweet Butter and Assorted Preserves
Chilled Orange, Apple and Tomato Juices
Assorted Hot Herbal Teas
Freshly Brewed Regular and Decaffeinated Coffee

“The Granola”

Freshly Sliced Seasonal Fruit
Individual Assorted Fruit Yogurts
Assorted Cold Cereals and Granola with Milk
Assorted Muffins, Danish and Croissants
Sweet Butter and Assorted Preserves
Chilled Orange, Apple and Tomato Juices
Assorted Hot Herbal Teas
Freshly Brewed Regular and Decaffeinated Coffee

Mid-Morning Break

Based on a One (1) Hour Service Time

Non-Sparkling Bottled Water
Assorted Diet and Regular Soft Drinks
Assorted Hot Herbal Teas
Freshly Brewed Coffee and Decaffeinated Coffee

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All Day Break Packages Continued

All-Day Afternoon Break Selection

Based on a One (1) Hour Service Time

Select one of the following Afternoon Breaks:

“The Sweet Spot”

Assorted Candy Bars
Double Chocolate Brownies
Fresh Baked Chocolate Chip Cookies
Non-Sparkling Bottled Water
Assorted Diet and Regular Soft Drinks
Hot Chocolate
Assorted Hot Herbal Teas
Brewed Regular and Decaffeinated Coffee

“Crunch Time”

Salted Peanuts
Fresh Popped Popcorn
Tortilla Chips with Salsa
Large Soft Pretzels with Dijon Mustard
Non-Sparkling Bottled Water
Assorted Diet and Regular Soft Drinks
Assorted Hot Herbal Teas
Freshly Brewed Regular and Decaffeinated Coffee

“The Ice Cream Bar”

Assorted Ice Cream Bars and Sandwiches
Assorted Freshly Baked Cookies
Non-Sparkling Bottled Water
Assorted Diet and Regular Soft Drinks
Assorted Hot Herbal Teas
Freshly Brewed Regular and Decaffeinated Coffee

“The Refresher Course”

Individual Fruit Yogurt
Trail Mix
Sliced Fruit with Honey Yogurt Dipping Sauce
Non-Sparkling Bottled Water
Assorted Sparkling Bottled Water
Assorted Vitamin Waters
Assorted Diet and Regular Soft Drinks
Assorted Hot Herbal Teas
Freshly Brewed Regular and Decaffeinated Coffee

\$22.00 per person

(All Prices Subject To A Taxable 21% Service Charge and Applicable State Sales Tax)



All Day Break Packages Continued

The Executive Plan

Arrival

Based on a One (1) Hour Service time

Assorted Cold Cereals with Milk
Fruit Yogurt Parfait with Granola
Freshly Sliced Seasonal Fruit and Berries

Assorted Sliced Breakfast Breads
Sweet Butter and Assorted Preserves

Assorted Bottled Juices
Non-Sparkling Bottled Water
Sparkling Bottled Water

Assorted Hot Herbal Teas
Freshly Brewed Regular and Decaffeinated Coffee
With Deluxe Coffee Service Amenities

Mid-Morning

Based on a One (1) Hour Service Time

Selection of Energy Bars and Granola Bars

Non-Sparkling Bottled Water
Sparkling Bottled Water
Assorted Diet and Regular Soft Drinks

Assorted Hot Herbal Teas
Freshly Brewed Coffee and Decaffeinated Coffee

Afternoon Break

Based on a One (1) Hour Service Time

Assorted Pastry Bars

Including Pecan Diamond, Santa Fe, Lemon and Macadamia Bars

Non-Sparkling Bottled Water
Sparkling Bottled Water
Assorted Diet and Regular Soft Drinks

Assorted Hot Herbal Teas
Freshly Brewed Coffee and Decaffeinated Coffee

\$23.50 per person

(All Prices Subject To A Taxable 21% Service Charge and Applicable State Sales Tax)

Afternoon Breaks

Based on a One (1) Hour Service Time

“The Sweet Spot”

Assorted Candy Bars
Double Chocolate Brownies
Fresh Baked Chocolate Chip Cookies
Non-Sparkling Bottled Water
Assorted Diet and Regular Soft Drinks
Hot Chocolate
Assorted Hot Herbal Teas
Brewed Regular and Decaffeinated Coffee

\$10.00 per person

“Crunch Time”

Salted Peanuts
Fresh Popped Popcorn
Tortilla Chips with Salsa
Large Soft Pretzels with Dijon Mustard
Non-Sparkling Bottled Water
Assorted Diet and Regular Soft Drinks
Assorted Hot Herbal Teas
Freshly Brewed Regular and Decaffeinated Coffee

\$10.00 per person

“The Ice Cream Bar”

Assorted Ice Cream Bars and Sandwiches
Assorted Freshly Baked Cookies
Non-Sparkling Bottled Water
Assorted Diet and Regular Soft Drinks
Assorted Hot Herbal Teas
Freshly Brewed Regular and Decaffeinated Coffee

\$11.00 per person

“The Refresher Course”

Individual Fruit Yogurt
Trail Mix
Sliced Fruit with Honey Yogurt Dipping Sauce
Non-Sparkling Bottled Water
Assorted Sparkling Bottled Water
Assorted Vitamin Waters
Assorted Diet and Regular Soft Drinks
Assorted Hot Herbal Teas
Freshly Brewed Regular and Decaffeinated Coffee

\$11.00 per person



A La Carte Coffee Break / Refreshment Items

Beverages

Iced Tea	<u>\$30.50 per gallon</u>
Lemonade	<u>\$30.50 per gallon</u>
Hot Chocolate	<u>\$30.50 per gallon</u>
Fruit Punch	<u>\$30.50 per gallon</u>
Assorted Pepsi Products	<u>\$2.75 per can</u>
Vitamin Water ©	<u>\$3.25 per bottle</u>
Assorted Fruit Juices by the Bottle	<u>\$3.25 per bottle</u>
Assorted Fresh Juices by the Pitcher	<u>\$12.00 per pitcher</u>
Sparkling and Non-sparkling Bottled Water	<u>\$3.00 per bottle</u>
Assorted Hot Herbal Teas	<u>\$39.00 per gallon</u>
Freshly Brewed Regular and Decaffeinated Coffee	<u>\$39.00 per gallon</u>

Food Items

BREAKFAST ADDITIONS

Fresh Whole Fruit	<u>\$1.50 per piece</u>
Assorted Fruit Yogurts	<u>\$2.50 each</u>
Assorted Cereals and Milk	<u>\$2.50 per person</u>
Assorted Muffins, Danish and Croissants	<u>\$28.00 per dozen</u>
Assorted Bagels with Cream Cheese and Fruit Preserves	<u>\$29.50 per dozen</u>
Ham Biscuits	<u>\$30.50 per dozen</u>
Sausage Biscuits	<u>\$30.50 per dozen</u>
Mini Croissant, Scrambled Egg with Ham and Cheese	<u>\$30.50 per dozen</u>
Mini Croissant, Scrambled Egg with Bacon and Cheese	<u>\$30.50 per dozen</u>
Assorted Breakfast Burritos	<u>\$30.50 per dozen</u>
French Toast with Maple Syrup	<u>\$2.50 per person</u>
Sausage Gravy or Country Gravy and Biscuits	<u>\$2.50 per person</u>

AFTERNOON ADDITIONS

Individual Vegetable Crudités with Ranch Dip	<u>\$5.75 per person</u>
Individual Fruit and Berry Skewers with Honey Yogurt Dipping Sauce	<u>\$5.75 per person</u>
Assorted Dry Snacks (Potato Chips, Mini Pretzels and Snack Mix)	<u>\$5.75 per pound</u>
Jumbo Hot Pretzels with Spicy Mustard	<u>\$3.75 each</u>
Freshly Baked Brownies	<u>\$28.50 per dozen</u>
Assorted Freshly Baked Cookies	<u>\$28.50 per dozen</u>
Snack Mix	<u>\$10.50 per pound</u>

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Breakfast Plates

The Kentuckian

Breakfast Biscuits
Assorted Muffins
Sweet Butter and Preserves

Scrambled Eggs with Scallions
Country Smoked Bacon
Home Fried Breakfast Potatoes

Chilled Orange Juice

Assorted Hot Herbal Teas
Freshly Brewed Regular and Decaffeinated Coffee

\$13.75 per person

English Derby

Assorted Muffins
Sweet Butter and Preserves

Fresh Sliced Fruit Garnish
Toasted English Muffin with Grilled Ham
Topped with Scrambled Egg and Cheddar Cheese
Home Fried Breakfast Potatoes

Chilled Orange Juice

Assorted Hot Herbal Teas
Freshly Brewed Regular and Decaffeinated Coffee

\$14.75 per person

The Keeneland

Breakfast Biscuits
Assorted Muffins
Sweet Butter and Preserves

Scrambled Eggs
with Diced Ham and Sharp Cheddar Cheese
Home Fried Breakfast Potatoes
Country Smoked Bacon

Chilled Orange Juice

Assorted Hot Herbal Teas
Freshly Brewed Regular and Decaffeinated Coffee

\$15.00 per person

The Lexington

Breakfast Biscuits
Assorted Muffins
Sweet Butter and Preserves

Scrambled Eggs
Sage Sausage Links
Buttermilk Pancakes with Warm Maple Syrup

Chilled Orange Juice

Assorted Hot Herbal Teas
Freshly Brewed Regular and Decaffeinated Coffee

\$15.75 per person



Breakfast Buffets

Based on One (1) Hour Service Time
Minimum Thirty (30) Guests

The Derby

Assorted Muffins
Sweet Butter and Assorted Preserves

Freshly Sliced Seasonal Fruit Display

Scrambled Eggs with Scallions
Country Smoked Bacon
Sage Sausage Links
Home Fried Breakfast Potatoes
Breakfast Biscuits with Country Gravy

Chilled Assorted Juices

Assorted Hot Herbal Teas
Freshly Brewed Regular and Decaffeinated Coffee

\$19.00 per person

The Belmont

Breakfast Biscuits
Assorted Muffins
Sweet Butter and Assorted Preserves

Freshly Sliced Seasonal Fruit Display

Scrambled Eggs
with Diced Ham and Sharp Cheddar Cheese
Country Smoked Bacon
Sage Sausage Links
Home Fried Breakfast Potatoes

Chilled Assorted Juices

Assorted Hot Herbal Teas
Freshly Brewed Regular and Decaffeinated Coffee

\$21.00 per person

The Preakness

Breakfast Biscuits
Assorted Muffins
Sweet Butter and Assorted Preserves

Freshly Sliced Seasonal Fruit Display

Cheese Grits with Bacon Bits
Scrambled Eggs with Scallions
Country Smoked Bacon
Sage Sausage Links
Home Fried Breakfast Potatoes
Oatmeal with Apples, Raisins and Brown Sugar

Chilled Assorted Juices

Assorted Hot Herbal Teas
Freshly Brewed Regular and Decaffeinated Coffee

\$20.00 per person

Bluegrass Stakes

Breakfast Biscuits
Assorted Muffins
Sweet Butter and Assorted Preserves

Freshly Sliced Seasonal Fruit Display

Chef Attended Omelet Station
Country Smoked Bacon
Sage Sausage Links
Home Fried Breakfast Potatoes
Cheese Grits with Bacon Bits
French Toast with Warm Maple Syrup

Chilled Assorted Juices

Assorted Hot Herbal Teas
Freshly Brewed Regular and Decaffeinated Coffee

\$22.00 per person

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Brunch Selections

Based on One (1) Hour Service Time
Minimum Thirty (30) Guests

Casual Brunch

Assorted Muffins, Danish and Croissants
Sweet Butter and Assorted Preserves

Scrambled Eggs with Scallions
Country Smoked Bacon
Sage Sausage Links
Home Fried Breakfast Potatoes
French Toast with Warm Maple Syrup

Sautéed Chicken Marsala
Mushroom Risotto
Broccoli Florettes

Assorted Pastry Bars

Chilled Assorted Juices

Assorted Hot Herbal Teas
Freshly Brewed Regular and Decaffeinated
Coffee

\$22.50 per person

Deluxe Brunch

Breakfast Biscuits
Assorted Muffins
Assorted Sliced Breakfast Breads
Sweet Butter and Assorted Preserves
Freshly Sliced Seasonal Fruit Display

Scrambled Eggs with Scallions
Country Smoked Bacon
Sage Sausage Links
Home Fried Breakfast Potatoes
French Toast with Warm Maple Syrup

Grilled, Marinated Chicken Breast
with Sautéed Apples, Pecans and Raisins
Hot German Potato Salad
Sautéed Green Beans Amandine

Chef Carved Roasted Top Round of Beef
Bordelaise

Assorted Cakes and Pies
Deluxe Petit Fours Display

To Include: Pecan Diamond, Santa Fe, Lemon and
Macadamia

Chilled Assorted Juices

Assorted Hot Herbal Teas
Freshly Brewed Regular and Decaffeinated Coffee

\$24.50 per person

Additional Available Brunch Items:

Smoked Salmon, Bagels, Onion, and Capers	<u>\$45.00 per side</u>
Tossed, Mixed Greens Salad with Choice of Dressing	<u>\$2.50 per person</u>
Caesar Salad with Grilled Crostino	<u>\$2.50 per person</u>
Cheese Blintz with Strawberry Sauce	<u>\$2.50 per person</u>
Buttermilk or Blueberry Pancakes, Maple Syrup and Strawberry Sauce	<u>\$2.50 per person</u>
Assorted Cold Breakfast Cereals with Milk and Bananas	<u>\$2.50 per person</u>
Chef Attended Omelet Station with Condiments	<u>\$3.50 per person</u>
Chef Attended Waffle Station with Condiments	<u>\$3.50 per person</u>

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Box Lunches

Select from the Following Menu Options:

Smoked Turkey Breast
Croissant
Lettuce and Sliced Tomato

Deli Sliced Ham and Swiss
Multi Grain Bread
Lettuce and Tomato

Deli Hoagie Sandwich
Smoked Turkey, Ham,
Salami, and Swiss Cheese
Lettuce, Tomato, and Red Onion

Deli Sliced Roast Beef
Focaccia Bread
Provolone Cheese
Lettuce and Sliced Tomato

Chicken Salad with Cashews
Croissant
Lettuce and Tomato

Roasted Vegetable Sandwich
Roasted and Grilled Vegetables
Focaccia Bread
Olive Oil and Fresh Cheese

Smoked Turkey Breast Wrap
Shredded Lettuce and Diced Tomatoes
Roasted Red Pepper Strips
Pesto Mayonnaise
Flour Tortilla

Marinated Chicken Wrap
Shredded Lettuce and Diced Tomatoes
Roasted Red Pepper Strips
Maple Pepper Bacon
Pesto Mayonnaise
Flour Tortilla

ALL BOX LUNCHES INCLUDE THE FOLLOWING ITEMS

Appropriate Sealed Condiment Packets
Chef's Choice Pasta or Potato Salad
Whole Apple
Potato Chips
Chef's Choice Dessert
[Dessert: Cookies, Brownies, or Dessert Bar]
Soft Drink

Box Lunch Pricing:

One (1) Box Lunch Menu Option	<u>\$17.00 per Box</u>
Two (2) Box Lunch Options (50/50)	<u>\$18.00 per Box</u>
Three (3) or More Options (even split)	<u>\$19.00 per Box</u>

(All Prices Subject To A Taxable 21% Service Charge and Applicable State Sales Tax)

Cold Lunch Plates

Grilled Chicken Caesar Salad

Grilled Chicken Caesar Salad
Grilled Crostino with Fresh Parmesan Cheese
Bakery Fresh Rolls and Sweet Butter
Dessert du Jour
Iced Tea
Freshly Brewed Regular and Decaffeinated Coffee

\$17.00 per person

Smoked Turkey Breast Wrap

Shredded Lettuce and Diced Tomatoes
Roasted Red Pepper Strips
Pesto Mayonnaise
Flour Tortilla
Served with Fresh Fruit and Pasta Salad
Dessert du Jour
Iced Tea
Freshly Brewed Regular and Decaffeinated Coffee

\$17.50 per person

Smoked Turkey

Smoked Turkey Breast on Croissant
Seasoned Mayonnaise
Lettuce and Sliced Tomato
Fresh Fruit
Potato Salad
Dessert du Jour
Iced Tea
Freshly Brewed Regular and Decaffeinated Coffee

\$17.00 per person

Marinated Chicken Wrap

Shredded Lettuce and Diced Tomatoes
Roasted Red Pepper Strips
Maple Pepper Bacon
Pesto Mayonnaise
Flour Tortilla Fresh Fruit Garnish
Potato Salad
Dessert du Jour
Iced Tea
Freshly Brewed Regular and Decaffeinated Coffee

\$17.50 per person

Blackened Strip Loin

Thinly Sliced Blackened Strip Loin
on Focaccia Bread with a Fruit Garnish
Potato Salad
Dessert du Jour
Iced Tea
Freshly Brewed Regular and Decaffeinated Coffee

\$24.00 per person

New York Deli Sandwich

Fresh Fruit Salad
Smoked Turkey Breast
Sugar Cured Ham
Swiss and Provolone Cheeses
Served on a Multi-Grain Bun
with Lettuce and Tomato
Dijon Mustard
Dessert du Jour
Iced Tea
Freshly Brewed Regular and Decaffeinated Coffee

\$18.00 per person



Lunch Buffets

Based on a One (1) Hour Service Time

Deli Buffet

Minimum Ten (10) People

Mixed Field Greens with Tomato and Cucumber

Choice of Dressing

Potato Salad and Cole Slaw

Sliced Deli Meats and Cheeses

Assorted Condiments

Assorted Fresh Breads

Chef's Choice Dessert Display

Iced Tea

Freshly Brewed Regular and Decaffeinated Coffee

\$20.00 per person

Assorted Sandwich Buffet

Minimum Thirty (30); Max One Hundred (100) people

Cole Slaw, Pasta Salad

Fruit Salad, Potato Salad

Carrot Raisin Salad

Smoked Turkey Wraps

Tuna Salad on Pita Bread

Grilled Vegetables and Baguette

Deli Sliced Beef on Focaccia Bread

Chicken Cashew Salad on Croissant

Ham and Swiss on Multi Grain Bun

Assorted Potato Chips at Table

Chef's Choice Dessert Display

\$21.00 per person

Soup and Salad Buffet

Minimum of Thirty (30) People

Old Fashioned Beef Vegetable Soup

Cream of Chicken with Wild Rice Soup

Mixed Field Greens Salad

Tomato, Sliced Cucumber, Bacon Bits,

Cheddar Cheese, Sliced Mushrooms,

Shredded Carrots, Diced Ham, Diced Turkey,

Cottage Cheese and Choice of Dressing

Caesar Salad

Chopped Romaine, Grilled Crostino,

Caesar Dressing and Shredded Parmesan Cheese

Topped with Julienne Strips of Grilled Chicken

Tuna Salad

Roasted Cashew Chicken Salad

Assorted Breads and Rolls

Chef's Choice Dessert Display

Iced Tea

Freshly Brewed Regular and Decaffeinated Coffee

\$21.00 per person

Buffet Additions

Penne Pasta with Basil Cream Sauce

\$2.50 per person

Hot and Sweet Chili

\$2.50 per person

Assorted Chef's Choice Deli Meats, Cheese Display, Condiments, and Breads

\$3.50 per person

Baked Potato Bar with Sour Cream, Shredded Cheddar Cheese, and Real Bacon Bits

\$3.50 per person

(All Prices Subject To A Taxable 21% Service Charge and Applicable State Sales Tax)



Plated Hot Lunches – Chicken

All Selections Include: Mixed Greens House Salad with Choice of Dressing, Freshly Baked Rolls and Butter, Dessert du Jour, Freshly Brewed Regular or Decaffeinated Coffee and Iced Tea.

Lemon Herb Chicken

Herb and Cheese Crusted Chicken Breast
with a Lemon Butter Reduction Sauce
Oven Roasted Red Pepper Risotto
Zucchini Lyonnaise

\$20.00 per person

Chicken Supreme

Sautéed Chicken Breast, Supreme Sauce
and Lightly Toasted Almonds
Wild Rice Pilaf
Broccoli and Julienne Carrots

\$20.50 per person

Garlic Basil Chicken

Marinated Free Range Chicken Breast
with Olive Oil, Basil and Garlic
Sun Dried Tomato Polenta
Chef's own Ratatouille

\$20.00 per person

Fusion Chicken

Chicken Breast Marinated in Soy Sherry
Grilled and Topped with an Asian Sauce
Served with Fried Rice
Stir-fried Broccoli, Carrots, Snap Peas,
Red Peppers, Onions, Toasted Sesame Seed

\$20.00 per person

Tuscan Chicken

Grilled Free Range Chicken Breast
in a Sun Dried Tomato Marinade
Served over a bed of Buttered Fettuccini
Broccoli Florettes

\$20.00 per person

Chicken Marsala

Seared Chicken Breast
with Marsala Sauce
Fresh Potato Gnocchi
Julienne Carrots and Asparagus Tips

\$20.50 per person

(All Prices Subject To A Taxable 21% Service Charge and Applicable State Sales Tax)



Plated Hot Lunches – Pork, Fish, Turkey

All Selections Include: Mixed Greens House Salad with Choice of Dressing, Freshly Baked Rolls and Butter, Dessert du Jour, Freshly Brewed Regular or Decaffeinated Coffee and Iced Tea.

Pork Chop

Grilled Center Cut Pork Chop
With an Apple Brandy Sauce
Cheese Grits
Broccoli and Julienne Carrots

\$20.50 per person

Sole Amandine

Sautéed Filet of Sole
in an Amandine Sauce
Sun Dried Tomato Polenta
Julienne Carrots and Asparagus Tips

\$20.75 per person

Pork Loin

Slow Roasted Pork Loin, Hunter Sauce
Garlic Mashed Potatoes
Sautéed Green Beans
and Julienne Red Peppers

\$20.50 per person

Roast Turkey

Turkey Breast in Natural Gravy
Apple Almond Dressing
Country Mashed Potato
Green Bean Lyonnaise

\$20.50 per person

Plated Hot Lunches – Deluxe Pastas

All Selections Include: Mixed Greens House Salad with Choice of Dressing, Freshly Baked Rolls and Butter, Dessert du Jour, Freshly Brewed Regular or Decaffeinated Coffee and Iced Tea.

Penne Pasta in a Basil Cream Sauce

with Grilled, Marinated Chicken Breast
Grilled Zucchini and Yellow Squash,
Shredded Parmesan Cheese and Chopped Parsley

\$19.00 per person

Penne Pasta in an Alfredo Sauce

with Grilled Marinated Chicken Breast
Asparagus Tips, Shredded Parmesan Cheese,
and Chopped Parsley

\$19.00 per person

Plated Hot Lunches – Beef

All Selections Include: Mixed Greens House Salad with Choice of Dressing, Freshly Baked Rolls and Butter, Dessert du Jour, Freshly Brewed Regular or Decaffeinated Coffee and Iced Tea.

Roast Top Round of Beef

with a Bordelaise Sauce
Sour Cream and Cheese Mashed Potatoes
Sautéed Zucchini and Squash

\$21.25 per person

Grilled 8 oz. Sirloin Steak

with a Sherry Mushroom Sauce
Oven Roasted Potatoes
Sautéed Green Bean Lyonnaise

\$22.00 per person

Broiled 8 oz. Rib Eye Steak

Smothered in Mushrooms and Sautéed Onions
Yukon Gold Mashed Potatoes
Vegetable Ratatouille

\$23.00 per person

(All Prices Subject To A Taxable 21% Service Charge and Applicable State Sales Tax)



Hot Lunch Buffet

Minimum 25 People

Relish Tray

Assorted Relishes, Olives, Pepperoncini, Cherry Peppers and Dill Pickles

House Lunch Salad

Tomato, Sliced Cucumber, Parmesan Cheese, Sliced Mushrooms,
Choice of Dressings

-OR-

Caesar Salad

Chopped Romaine, Grilled Crostino, Caesar Dressing and Shredded Parmesan Cheese
Freshly Baked Rolls and Breads with Butter

Entrée Selections

Grilled Pork Loin Medallions
with Apple and Pecan Raisin Relish

Marinated Chicken Breast
in Olive Oil, Basil, Garlic and Oregano

Chicken Breast with Marsala Sauce

Beef Stroganoff

Southern Fried Chicken Breast
Served with a Milk Gravy

Slow Roasted BBQ Ribs

Fried Catfish Fillets

Select Up To Three (3) of the Following Accompaniments:

Sour Cream and Chive Mashed Potatoes	Wild Rice	Julienne Carrots
Candied Sweet Potatoes	Mushroom Risotto	Green Beans
Garlic Mashed Potatoes	Roasted Red Pepper Risotto	Zucchini
Oven Roasted Potatoes	Rice Pilaf	Yellow Squash
Cheese Grits	Slow Roasted Red Beans & Rice	Ratatouille
Sun Dried Tomato Polenta	Broccoli	Corn Pudding

Dessert

Chef's Choice Dessert Display

Beverages

Ice Tea
Assorted Hot Herbal Teas
Freshly Brewed Regular and Decaffeinated Coffee

Choice of Two (2) Entrees: \$22.50 per person

Choice of Three (3) Entrees: \$23.50 per person

(All Prices Subject To A Taxable 21% Service Charge and Applicable State Sales Tax)



Theme Lunch Buffets

Italian Buffet

Sliced Seasonal Fruit Display
Antipasto Display of Salami, Provolone, Olives, Peppers
Caesar Salad
Chopped Romaine, Grilled Crostino, Caesar Dressing and Shredded Parmesan Cheese
Freshly Baked Rolls and Breads with Butter
Grilled Italian Sausage with Red, Yellow and Green Peppers
Marinated Chicken Breast with Basil Cream Sauce
Penne Pasta with Cream Tomato Sauce and Parmesan Cheese
Sautéed Zucchini and Yellow Squash
Chef's Choice Dessert Buffet
Iced Tea
Assorted Hot Herbal Teas
Freshly Brewed Regular and Decaffeinated Coffee

\$22.50 per person

South of the Border

Seasoned Ground Beef Tacos

Shredded Lettuce, Diced Tomatoes, Onions,
Sour Cream, Shredded Cheese, Guacamole
Shell Bowls, Hard Shells, Flour Tortillas

Chicken Fajitas

Sour Cream, Salsa, Guacamole, Shredded Cheese
Flour Tortillas

Grilled Chicken Breast

Topped with Salsa
and Melted Jack and Cheddar Cheeses

Spanish Rice
Refried Beans

Chef's Choice Dessert

Iced Tea
Assorted Hot Herbal Teas
Freshly Brewed Regular and Decaffeinated Coffee

\$23.00 per person

Executive Buffet

Mixed Field Greens Salad
with Mandarin Oranges, Strawberries,
Walnuts, and Roma Tomatoes
Choice of Balsamic or Raspberry Vinaigrette

Freshly Baked Rolls and Breads with Butter

Chilled Free Range Chicken Marinated in Sun Dried Tomato

Chilled Blackened Sliced Strip Loin

Roasted Grilled Vegetable Tray

Fresh Fruit, Assorted Pastries and Petit Fours

Iced Tea
Assorted Hot Herbal Teas
Freshly Brewed Regular and Decaffeinated Coffee

\$25.75 per person

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Carving Stations

Chef Attended add \$65.00 per station

Slow Roasted Inside Round of Beef

Served with Traditional Condiments,
Rolls and Biscuits
(100 people)

\$325.00 each

Roasted Pork Loin

Served with Traditional Condiments,
Rolls and Biscuits
(25-30 people)

\$195.00 each

Dijon Crusted Roast Strip Loin of Beef

Served with Traditional Condiments,
Rolls and Biscuits
(50 people)

\$300.00 each

Oven Roasted Bone-in Turkey Breast in Cranberry Relish

Served with Traditional Condiments,
Rolls and Biscuits
(40-50 people)

\$225.00 each

Herb Crusted Tenderloin of Beef

Served with Traditional Condiments,
Rolls and Biscuits
(30-40 people)

\$325.00 each

Honey Glazed Boneless Ham

Served with Traditional Condiments,
Rolls and Biscuits
(50-70 people)

\$225.00 each

(All Prices Subject To A Taxable 21% Service Charge and Applicable State Sales Tax)

Radisson

RADISSON PLAZA HOTEL
LEXINGTON

Action Stations

Attendant Fee \$65.00 per 100 People

NOTE: Action Stations are designed to enhance a Custom Hors d' Oeuvres Menu. Independent Action Station(s) may not be sufficient to adequately serve your Reception Guests.

Stir Fry Station

Choice of One - \$11.00, Two - \$14.00, or Three - \$16.00

Chicken Stir Fry

Grilled Chicken
Broccoli, Carrots, Snap Peas,
Onions, and Red Peppers
Fried in Sesame Seed Oil
and an Asian Sauce

Shrimp Stir Fry

Succulent Shrimp,
Broccoli, Carrots, Snap Peas,
Onions, and Red Peppers,
Fried in Sesame Seed Oil
and an Asian Sauce

Beef Stir Fry

Marinated Strip Loin
Broccoli, Carrots, Snap Peas,
Onions, and Red Peppers
Fried in Sesame Seed Oil
and an Asian Sauce

Pasta Station

\$11.50 per person for Choice of up to Two (2) Pastas

Penne Pasta with Marinara Sauce, **Italian Sausage** and Peppers

Cheese Tortellini and **Grilled Vegetables** in Gorgonzola Cream Sauce

Penne Pasta with **Shrimp** and Cajun **Sausage** tossed in Cajun Cream Sauce

Penne Pasta with **Pepperoni** and **Prosciutto Ham** Tossed in Sherry Cream Sauce

Bow Tie Pasta with Strips of Grilled **Chicken Breast**, Broccoli and Mushrooms in Sherry Cream Sauce

Bow Tie Pasta with Broccoli, Mushrooms, Asparagus, and Roasted Red Peppers in Sherry Cream Sauce

Sautéed Seafood Station

Shrimp and/or Scallops dusted in Japanese Bread Crumbs
Sautéed in Shallot Butter, Sherry Wine, and Herbs

\$18.00 per person

** Other Station Available Upon Request**

(All Prices Subject To A Taxable 21% Service Charge and Applicable State Sales Tax)



Cold Hors D' Oeuvres

Chilled Seafood

Cocktail Shrimp

with Cocktail Sauce and Lemon

Fifty (50) at \$175.00 Per Tray

Crab Claws

with Cocktail Sauce and Lemon

Fifty (50) at \$175.00 Per Tray

Assorted Sushi/Sashimi

Assorted Nigiri and Maki

Fifty (50) at \$250.00 Per Tray

Cold Trays

International and Domestic Cheese Display

Served with French Bread and Assorted Crackers

\$5.50 per serving

Fresh Vegetable Crudités

Assorted Seasonal Vegetables with Ranch Dip

\$5.50 per serving

Sliced Seasonal Fruit and Berry Display

Served with Honey Yogurt Dipping Sauce

\$5.50 per serving

Roulade of Cured Ham

with Asparagus Boursin Cheese

Fifty (50) at \$115.00 per tray

Mini Deli Sandwich Display

Miniature Assorted Deli Style Sandwiches

with Lettuce, Tomato, Onion, and Traditional Condiments

(Minimum 50 people)

Fifty (50) at \$145.00 per tray

Deluxe Assorted Canapés

(Chef's Choice)

Fifty (50) at \$115.00 per tray

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Hot Hors D' Oeuvres

We Request a Minimum Order of Fifty (50) Pieces per Item

Vegetable Quesadilla	<u>\$ 2.50 each</u>	Chicken Empanadas	<u>\$ 2.75 each</u>
Smoked Chicken Quesadilla	<u>\$ 2.50 each</u>	Chicken & Pineapple Kabob	<u>\$ 3.00each</u>
Crabmeat Mushroom Cap	<u>\$ 3.00 each</u>	Beef Saté	<u>\$ 3.00 each</u>
Chicken Dijonaise	<u>\$ 3.00 each</u>	Chicken Saté	<u>\$ 2.75 each</u>
Beef Wellington	<u>\$ 3.00 each</u>	Vegetable Egg Roll	<u>\$ 2.25 each</u>
Seafood Mushroom Cap	<u>\$ 3.00 each</u>	Crabmeat Rangoon	<u>\$ 2.75 each</u>
Boursin Mushroom Cap	<u>\$ 2.75 each</u>	BBQ Meatball	<u>\$ 2.25 each</u>
Sausage Mushroom Cap	<u>\$ 2.75 each</u>	Sweet and Sour Meatball	<u>\$ 2.25 each</u>
Parmesan Artichoke Heart	<u>\$ 2.50 each</u>	Swedish Meatball	<u>\$ 2.25 each</u>
Mini Deep Dish Sausage Pizza	<u>\$ 2.50 each</u>	Fried Chicken Wings	<u>\$ 2.25 each</u>
Spanakopita	<u>\$ 2.50 each</u>	Fried Chicken Fingers	<u>\$ 2.50 each</u>
Crispy Asparagus with Asiago	<u>\$ 2.75 each</u>	Fried Mozzarella Stick	<u>\$ 2.25 each</u>
Brie with Raspberry-Almond	<u>\$ 2.75 each</u>	Fried Ravioli	<u>\$ 2.25 each</u>
Scallops and Bacon	<u>\$ 3.00 each</u>	Mini Chicken Cordon Blue	<u>\$ 2.75 each</u>
Quiche Lorraine	<u>\$ 2.25 each</u>	Fried Coconut Shrimp	<u>\$ 3.50 each</u>
Spinach Quiche	<u>\$ 2.25 each</u>	Mini BBQ Sandwich	<u>\$ 3.00 each</u>
Mini Burgers	<u>\$ 3.00 each</u>	Pot Sticker	<u>\$ 2.25 each</u>

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Dinner Salad Selections

All of the Following Plated Dinner Entrée Selections come with one of the following Salad Choices:

Salad 1

Fresh Chopped Romaine, Assorted Julienne Peppers, Cherry Tomato, Shredded Parmesan and Shitake Mushroom

Salad 2

Tossed Salad Mix, Cherry Tomato, Cucumber, Sliced Button Mushroom and Shredded Cheddar Cheese.

Salad 3

(Upgrade add \$2.00)

Mixed Field Green Salad, Sliced Roma Tomato and Buffalo Mozzarella

Salad 4

(Upgrade add \$2.25)

Mixed Field Green Salad, Granny Smith Apple, Crumbled Gorgonzola Cheese, Walnuts and Grape Tomato

Salad 5

(Upgrade add \$1.50)

Fresh Baby Spinach, Shitake Mushroom, Sliced Roma Tomato, Red Onion, Maple Pepper Bacon Bits

Salad 6

(Upgrade add \$2.95/100 People Max)

Field Green Salad, Julienne Country Ham, Buffalo Mozzarella, Assorted Julienne Peppers, Red Onion, Grape Tomato with a Molasses Vinaigrette

Salad 7

(Upgrade add \$ 2.50/100 People Max)

Grilled Portabella Mushroom, Baby Spinach, Manchego Cheese with and Orange Juice Vinaigrette.

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Plated Dinners - Chicken

Selections Include: Mixed Greens House Salad with Choice of Dressing, Freshly Baked Rolls and Butter, Dessert du Jour and Freshly Brewed Regular and Decaffeinated Coffee

Hunter Chicken

Marinated Grilled Chicken Breast
with Hunter Sauce
Wild Rice Pilaf
Broccoli Florettes

\$25.75 per person

Stuffed Chicken

Stuffed Chicken Breast
with an Apple Almond Dressing
and Apple Brandy Sauce
Sautéed Carrots and Asparagus Tips

\$26.75 per person

Chicken Forrestierre

Seared Marinated Chicken Breast
with Sauce Forrestierre
Roasted Red Pepper Risotto
Broccoli and Julienne Carrots

\$25.75 per person

Chicken Florentine

Stuffed Chicken Breast with Spinach,
Pine Nuts and Wild Rice in a Basil Cream Sauce
Vegetable Ratatouille

\$27.75 per person

Peppercorn Chicken

Marinated Grilled Chicken Breast
with a Peppercorn Sauce
Herb Polenta
Sautéed Zucchini and Yellow Squash

\$25.75 per person

Chicken Wellington

Mushroom Duxcell, in Puff Pastry
with a Sun Dried Tomatoes Demi Glace
Sautéed Green Beans and Julienne Red Peppers

\$29.00 per person

Lobster Chicken

Seared Marinated Chicken Breast
Shiitake Mushroom & Lobster Cream Sauce
Roasted Red Pepper Risotto
Julienne Carrots

\$26.75 per person

Chicken Orange

Free Range Chicken with Mandarin Orange Sauce
Wild Rice Pilaf
Broccoli and Julienne Carrots

\$26.75 per person

Cornish Game Hen

Stuffed Cornish Game Hen
Served with Wild Rice and Hunter Sauce
Asparagus and Carrots

\$27.75 per person

(All Prices Subject To A Taxable 21% Service Charge and Applicable State Sales Tax)



Plated Dinners - Beef

Selections Include: Mixed Greens House Salad with Choice of Dressing, Freshly Baked Rolls and Butter, Dessert du Jour and Freshly Brewed Regular and Decaffeinated Coffee

Roasted Strip Loin of Beef With Sauce Forrestierre

Sour Cream and Cheese Mashed Potatoes
Broccoli and Carrots
\$33.50 per person

Broiled New York Strip Steak With Merlot Demi Glace

Dauphine Potatoes
Sautéed Green Beans with Julienne Red Peppers
\$36.00 per person

6 oz. Filet Mignon, Peppercorn Sauce

Old World Cottage Fried Potatoes
Asparagus Spears and Roasted Red Pepper Strips
\$41.50 per person

Herb Crusted Roasted Tenderloin of Beef

With a Wild Mushroom Sauce
Yukon Gold Mashed Potatoes
Broccoli and Julienne Carrots
\$39.50 per person

Plated Dinners - Pork

Selections Include: Mixed Greens House Salad with Choice of Dressing, Freshly Baked Rolls and Butter, Dessert du Jour and Freshly Brewed Regular and Decaffeinated Coffee

Double Pork Chop

Roasted Red Pepper Risotto
Green Bean Lyonnaise
\$29.00 per person

Roasted Rack of Pork Loin, Chasseur Sauce

Cheese Grits
Broccoli and Julienne Carrots
\$30.00 per person

Plated Dinners - Fish

Selections Include: Mixed Greens House Salad with Choice of Dressing, Freshly Baked Rolls and Butter, Dessert du Jour and Freshly Brewed Regular and Decaffeinated Coffee

Grilled Swordfish, Tomato Basil Relish

Mushroom Risotto
Honey Baton of Carrots
Asparagus Tips

\$30.00 per person

Horseradish & Orange Zest Crusted Sea Bass

Roasted Red Pepper Risotto
Broccoli Florettes

\$32.00 per person

Sautéed Filet of Sole Shiitake Mushroom & Lobster Cream Sauce

Sun Dried Tomato Polenta
Green Bean Lyonnaise

\$27.00 per person

Honey Roasted Pecan Salmon

Mushroom Risotto
Sautéed Zucchini Lyonnaise

\$27.00 per person

(All Prices Subject To A Taxable 21% Service Charge and Applicable State Sales Tax)

Plated Dinners – Duo Entrées

Selections Include: Mixed Greens House Salad with Choice of Dressing, Freshly Baked Rolls and Butter, Dessert du Jour and Freshly Brewed Regular and Decaffeinated Coffee

Grilled Boneless Pork Loin
Grilled Chicken Breast, Apple Pecan Raisin
Relish
Potato Pancake
Honey Baton of Carrots
\$32.50 per person

Blackened Sliced Strip Loin with Cajun Cream
Free Range Chicken Marinated in Sun Dried
Tomato
Wild Rice with Green Onions and Pine Nuts
Roasted Grilled Vegetables
\$36.00 per person

Dijon Crusted Roast Strip Loin
Grilled Marinated Chicken Breast, Hunter
Sauce
Sour Cream and Chive Mashed Potatoes
Sautéed Fresh Green Bean Amandine
\$33.50 per person

Filet Mignon, With Merlot Demi Glace
Stuffed Shrimp with Smoked Provolone wrapped
in Proscuitto Ham
Tomato Basil Risotto
Sautéed Fresh Green Bean Amandine
\$40.00 per person

Broiled Filet Mignon Bordelaise
Grilled Marinated Chicken Breast
Yukon Gold Mashed Potatoes
Sautéed Julienne Carrots
Asparagus Tips
\$39.00 per person

Broiled Filet Mignon Bordelaise
Honey Roasted Salmon
Wild Rice Pilaf
Sautéed Julienne Carrots
Asparagus Tips
\$39.00 per person

8oz. Rib Eye Steak
Grilled Marinated Chicken Breast with
Green Peppercorn Sauce
Oven Roasted Garlic New Potatoes
Sautéed Zucchini and Summer Yellow Squash
\$38.00 per person

Broiled Filet Mignon Bordelaise
Grilled Swordfish, Tomato Concasse
Broccoli Florettes
Herb Polenta
\$40.00 per person

Custom Duo and Trio Plates Available Upon Request

(All Prices Subject To A Taxable 21% Service Charge and Applicable State Sales Tax)



Dinner Buffet
Build Your Own Dinner Buffet

Seasonal Sliced Fruit and Berry Display

Salad Choices

Mixed Field Greens Salad

Tomato, Sliced Cucumber, Parmesan Cheese, Sliced Mushrooms,
Choice of Dressings

Freshly Baked Rolls and Breads with Butter

Or

Caesar Salad

Chopped Romaine, Grilled Crostino, Caesar Dressing and Shredded Parmesan Cheese
Freshly Baked Rolls and Breads with Butter

Entrée Selections

Roast Pork Loin in Chasseur Sauce

Honey Glazed Ham in Pineapple Sauce

Seared Chicken Breast Marsala

Roast Turkey Breast in Natural Gravy

Grilled Medallion of Pork
in an Apple Pecan Relish

Seared Chicken Breast in Chardonnay Sauce

Seared Chicken Breast
in Supreme Sauce with Almonds

Grilled Chicken Breast
in Sun Dried Tomato Demi Glace

Grilled Chicken Breast with Fried Apples

Fried Catfish Filet in Creole Sauce

Roast Top Round of Beef Bordelaise

Honey Roasted Pecan Salmon

Seafood Pasta Alfredo

Select Up To Two (2) Accompaniments from the Following Category:

Sour Cream and
Cheese Mashed Potatoes
Candied Sweet Potatoes
Garlic Mashed Potatoes

Oven Roasted Potatoes
Cheese Grits
Sun Dried Tomato Polenta
Wild Rice

Mushroom Risotto
Roasted Red Pepper Risotto
Rice Pilaf

Select Up To Two (2) Additional Accompaniments from the Following Category:

Julienne Carrots
Green Beans

Zucchini
Yellow Squash
Broccoli

Ratatouille
Corn Pudding

Dessert

Chef's Choice Dessert Display

Beverages

Assorted Hot Herbal Teas
Freshly Brewed Regular and Decaffeinated Coffee

Choice of Two (2) Entrees: \$33.50 per person

Choice of Three (3) Entrees: \$35.50 per person

(All Prices Subject To A Taxable 21% Service Charge and Applicable State Sales Tax)



Desserts

Chef Attended add \$65.00 per station

Sliced Seasonal Fruit and Berry Parfait
with Fresh Whipped Cream

\$5.75 per person

Chocolate Fondue
Minimum Fifty (50) People

Cubed Cantaloupe, Pineapple, Honeydew,
Fresh Strawberries, Cubed Pound Cake
For Dipping in a Warm Milk Chocolate Sauce

\$6.50 per person

Sweet Table
Minimum Twenty-Five (25) People

Assorted Pastry Bars Including:
Pecan, Santa Fe, Lemon and Macadamia Nut Bars,
Assorted Freshly Baked Cookies and Brownies
(Based on Two Pieces per Person)

\$7.00 per person

Flambé Dessert Station
Chef Attended Minimum Fifty (50) People

Fresh Strawberries with Sugar, Cinnamon and Kirsch,
Bananas Foster with Bananas, Rum, Butter and Sugar
Fresh Pineapples with Sugar, Cinnamon and Amaretto
All Over Premium French Vanilla Ice Cream

\$8.00 per person

Chocolate Dipped Strawberries
\$2.50 per person

(All Prices Subject To A Taxable 21% Service Charge and Applicable State Sales Tax)



Desserts Continued

Plated LUNCH Dessert Selections

Pecan Pie
Pumpkin Pie (Seasonal)
Carrot Cake
Chocolate Raspberry Cake
Chocolate Cake
Chocolate Raspberry Mousse

LUNCH Buffet Dessert Selections

Raspberry Swirl Cheesecake
Carrot Cake
Chocolate Cake
Chocolate Swirl Cheesecake
Chocolate Raspberry Cake
Pecan Pie

Plated DINNER Dessert Selections

Tiramisu
Pecan Pie
White and Dark Chocolate Mousse
Key Lime Pie
Double Layer Carrot Cake
Double Layer Chocolate Cake
Plain Cheese Cake
Bourbon Pecan Pie
Turtle Cheese Cake
Amaretto Cheese Cake

DINNER Buffet Dessert Selections

Select from any of the above Desserts

Optional Dessert Upgrades Available for any meal

Add \$3.50 to Menu Price per Person

Chocolate Pyramid
Granny Smiths Apple Pie
Crème Brulee Cheesecake
Lemon Boule
Chocolate Boule

(All Prices Subject To A Taxable 21% Service Charge and Applicable State Sales Tax)



Beverage Options

A \$75.00 Bartender Fee will apply to all Bar Sets
(Based on a three hour service time)

Radisson Premium Brands:

Smirnoff Vodka
 Beefeater Gin
 Maker's Mark Bourbon
 Grants Family Reserve Scotch
 Bacardi Rum
 Captain Morgan's Rum
 Jose Cuervo Especial Tequila
 Seagram's Seven Whiskey
 E&J Brandy

Including Domestic
 and Imported Beer
 Premium House Wine

Per Person Pricing
\$14.00 first hour
\$7.00 each additional hour

Radisson Top Shelf Brands:

Absolut Vodka
 Tanqueray Gin
 Woodford Reserve Bourbon
 Dewer's Scotch
 10 Cane Rum
 Jose Cuervo 1800 Tequila
 Crown Royal Whiskey
 Hennessy VS

Including Domestic
 and Imported Beer
 Premium House Wine

Per Person Pricing
\$16.00 first hour
\$8.00 each additional hour

Beer and Wine Bar:

A Variety of Domestic and Import Beers and Wines

\$10.00 per person first hour

\$5.00 per person each additional hour

By the Drink Beverage Pricing:

Radisson Top Shelf Brands	\$7.50 Cash/ \$6.50 Host
Radisson Premium Brands	\$6.50 Cash/ \$5.50 Host
Imported Beer by the Bottle	\$4.50 Cash/ \$4.00 Host
Domestic Beer by the Bottle	\$3.50 Cash/ \$3.00 Host
House Wine	\$7.00 Cash/ \$6.50 Host
Premium Wine	\$9.00 Cash/ \$7.50 Host
Spring Water	\$2.50 Cash/ \$2.25 Host
Assorted Soft Drinks	\$2.50 Cash/ \$2.25 Host
Fruit Punch <u>\$27.95 per gallon</u>	Champagne Punch <u>\$40.00 per gallon</u>

Keg of Beer

Import Call for Pricing
 Domestic \$300.00 per Keg

(All Prices Subject To A Taxable 21% Service Charge and Applicable State Sales Tax)



Radisson Banquet Wine Selections

Purchased By the Bottle

Radisson House Wine Selections

\$30.00 Per Bottle

Robert Mondavi Chardonnay

Robert Mondavi Merlot

Mirassou Cabernet

Beringer White Zinfandel

Radisson Premium Wine Selections

\$36.00 Per Bottle

Kendall Jackson Chardonnay

Beringer Cabernet

Beringer Merlot

*Additional Selections Available upon Request

(All Prices Subject To A Taxable 21% Service Charge and Applicable State Sales Tax)