

# *Radisson Hotel Plymouth Harbor Refreshments*



*Theme Breaks*



*A la Carte Selections*



*Hors d'Oeuvre Selections*

## *Theme Breaks*

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### *Continental Breakfast*

**\$6.75**

*Chilled Fruit Juices*  
*Assorted Danish Pastry*  
*Sticky Cinnamon Buns*  
*Bagels with cream cheese*  
*Assorted Freshly Baked Muffins*  
*Jams and Jellies*  
*Freshly Brewed Coffees and Assorted Teas*

### *Deluxe Coffee Station*

**\$3.95**

*Freshly Brewed Gourmet Flavored Coffees*  
*Assorted Herbal Teas*  
*Orange and Lemon Zests*  
*Chocolate Shavings*  
*Whipped Cream*  
*Cinnamon Sticks and Mint Sticks*

### *Octoberfest*

**\$8.00**

*Hot Apple Cider*  
*Assorted Teabreads*  
*Mixed Nuts*  
*Freshly Brewed Coffees and Assorted Teas*

### *The Natural*

**\$8.00**

*Basket of Fresh Whole Fruit*  
*Assorted Yogurts*  
*Chilled Fruit Juices*  
*Bottled Water*  
*Granola Bars*  
*Dried Fruit and Mixed Nuts*

*Frappes & Frozen Yogurt Bar*

**\$7.50**

*Frappes Made Your Way With  
Assorted Ice Cream Flavors  
Vanilla Yogurt Whipped with Crushed Ice  
and your choice of  
Fresh Fruits and Berries*

*School Days*

**\$8.25**

*Freshly Baked Cookies  
Fudge Brownies  
Assorted Candy Bars  
Penny Candy Jar  
Freshly Brewed Coffees and Assorted Teas  
Assorted Sodas*

*Make Your Own Ice Cream Sundae Bar*

**\$8.00**

*Assorted Ice Creams  
With  
Fresh Whipped Cream,  
Hot Fudge, Butterscotch, and Strawberry Sauce Toppings  
Crushed Pineapple and Maraschino Cherries  
M & M Candies and Oreo Cookie Crumbs  
Mini Marshmallows and Chopped Nuts,  
Shredded Coconut*

*All of the above are Subject to 18% Overhead Charge and 5% Sales Tax.*

## *A la Carte Items*

*to or create your own personalized offerings  
(priced per person)*

*Danish Pastry \$1.95*

*Muffins \$1.95*

*Bagels & Cream Cheese \$2.50*

*Coffee Cake \$1.95*

*Tea Breads \$1.95*

*Whole Fruit \$1.50*

*Sliced Fresh Fruit \$\$2.75*

*Fudge Brownies \$1.95*

*Yogurt with Berries \$2.25*

*Assorted Cookies & Brownies \$2.25*

*Deluxe Ice Cream Bars \$3.50*

*Assorted Candy Bars \$1.50*

*Freshly Brewed Coffees and Assorted Teas \$1.95*

*Milk \$1.95*

*Iced Tea with Lemon \$1.95*

*Lemonade \$1.95*

*Assorted Sodas \$2.25*

*Bottled Water \$2.25*

*Apple Cider \$1.95*

*Assorted Chilled Juices \$1.95*

*Hot Chocolate \$1.95*

*All of the above are Subject to 18% Overhead Charge and 5% Sales Tax.*

## *Hors d'œuvres Menu*



### *Cold (Priced per 100 Pieces)*

<i>Iced Gulf Shrimp</i>	\$280.00	<i>Cucumber with Herb Cheese</i>	\$135.00
<i>Oysters on the Half Shell</i>	\$195.00	<i>Stuffed Cherry Tomatoes</i>	
<i>Iced Cherrystone Clams</i>	\$195.00	<i>with Crabmeat</i>	\$160.00
<i>Deviled Eggs</i>	\$ 95.00	<i>Assorted Finger Sandwiches</i>	\$225.00
<i>Smoked Salmon and Asparagus</i>	\$160.00	<i>Sliced Fresh Fruit Display</i>	\$3.25 pp
<i>Cheese Stuffed Celery</i>	\$140.00	<i>Cheese and Fruit Display</i>	\$3.95 pp
<i>Crudite &amp; Dip</i>	\$ 2.50pp	<i>Bruschetta Display</i>	\$4.75 pp



### *Hot (Priced per 100 Pieces)*

<i>Egg Rolls with Duck Sauce</i>	\$160.00	<i>Tempura Chicken Strips</i>	\$175.00
<i>Seafood Stuffed Mushrooms</i>	\$150.00	<i>Scallops Wrapped in Bacon</i>	\$220.00
<i>Swedish Meatballs</i>	\$150.00	<i>Shrimp Scampi</i>	\$210.00
<i>Mini Calzones</i>	\$150.00	<i>Cocktail Franks in Puff Pastry</i>	\$150.00
<i>Assorted Mini Quiches</i>	\$150.00	<i>Mini Beef Wellingtons</i>	\$210.00
<i>Mini Chicken Saltimboca</i>	\$210.00	<i>Brie with Almonds and Pears</i>	
<i>Shiitake Mushrooms in Filo</i>	\$210.00	<i>in Filo Flower</i>	\$200.00
<i>Baby New Zealand Lamb Chops</i>	\$325.00	<i>Teriyaki Beef Strips</i>	\$150.00



## *Carving Stations*

*\$75.00 Attendant Fee per Carving Station*

<i>Tenderloin Of Beef</i>	
<i>Served with Sauce Bearnaise, Dijon Mustard and Miniature Rolls</i>	\$10.95 pp
 <i>Roast Turkey</i>	
<i>Served with Cranberry Sauce, Herb Mayonnaise and Miniature Rolls</i>	\$6.00 pp
 <i>Steamship Round of Beef</i>	
<i>Served with Horseradish, Condiments and Miniature Rolls</i>	\$475.00 (Serves 125 ppl)
 <i>Baked Virginia Ham</i>	
<i>Served with Honey Mustard and Miniature Rolls</i>	\$4.95 pp
<i>Roast Sirloin of Beef</i>	
<i>Served with Dijon Mustard and Miniature Rolls</i>	\$7.50 pp



*All of the above are Subject to an Appropriate Overhead Charge and Applicable Sales Tax.*

## *Additional Enhancements*

*(50 person minimum)*



### *Pasta Station*

*\$75.00 Attendant Fee per Pasta Station*

*First Hour \$8.95 per person Any Additional Hour \$4.25 per person*

### *Bruschetta Table*

*\$4.75 per person*

*An array of Grilled Breads, Focaccia and Toasted Pita Chips accompanied by various toppings to include; Plum Tomato Basil, Eggplant Caponata and Country Olive Tapenade*

### *Antipasto Station*

*\$7.95 per person*

*An array of sliced Meats and Cheeses accompanied by Olives, Hard-Boiled Eggs, Peppers and Tuna. Served with fresh greens.*

### *Viennese Dessert Table*

*\$11.95 per person*

*Variety of French Pastries, Chocolate Covered Strawberries, Fresh Berries and Sliced Fruit, Tortes, Petit Fours and Freshly Brewed Coffees and Assorted Teas*

### *Deluxe Coffee Station*

*Freshly Brewed Gourmet Coffees, Assorted Herbal Teas, Orange and Lemon Zests, Chocolate*

*Shavings, Whipped Cream, Cinnamon Sticks and Rock Candy Sugar Sticks \$3.95 per person*



*Our Chef Will Be Pleased to Accommodate Special Menu Requests*

*All of the above are Subject to an Appropriate Overhead Charge and Applicable Sales Tax*

## *Beverage Options:*

*Beverage arrangements can be made for either a "Cash" or "Open Hosted" bar at least four (4) weeks prior to your function.*

*Please note that there is a mandatory \$125.00 bar set up fee for all bars.*

*To ensure the comfort of all of the hotel's guests, we reserve the right to monitor noise levels of post function gatherings. The registered guest will assume responsibility for all such indiscretions.*

02/13/06