

Radisson Hotel Plymouth Harbor Dinner Menus



Hors d'oeuvres



Carving Stations



Entrée Selections



Special Selections



Bar Options

Hors d'Oeuvres 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>Assorted Cold Canapes</i>	\$250.00	<i>Antipasto Station</i>	\$7.95 pp
<i>Smoked Salmon and Asparagus</i>	\$175.00	<i>Bruschetta Table</i>	\$4.75 pp
<i>Tomato & Fresh Basil Crostini</i>	\$195.00	<i>Cheese and Fruit Display</i>	\$3.95pp
<i>Assorted Finger Sandwiches</i>	\$225.00	<i>Crudite Display</i>	\$2.50pp



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>Teriyaki Beef Strips</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>Crabcakes with Remoulade Sauce</i>	\$225.00	<i>Coconut Langostino with</i>	
<i>Seafood Tartlets</i>	\$160.00	<i>Sweet Chili Sauce</i>	\$250.00



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
 <i>Pasta Station</i>	\$ 8.95 pp
<i>Tortellini sautéed with Peas, Ham, Onions and Mushrooms in a Wine Alfredo Sauce.</i>	
<i>Penne sautéed with Garden Vegetables in a Marinara Sauce</i>	



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

Entrée Selections

Beef

<i>Roast Prime Rib of Beef</i>	\$26.95
<i>New York Strip Steak</i>	\$25.95
<i>Filet Mignon with Béarnaise Sauce</i>	\$31.95
<i>Roast Tenderloin with Wild Mushroom Sauce</i>	\$28.95
<i>Veal Parmigiana over Black Pepper Fettuccine</i>	\$22.95

Poultry

<i>Chicken Stuffed with Provolone and Prosciutto</i>	\$23.95
<i>Chicken Jardiniere stuffed with Julienne Vegetables and Monterey Jack cheese</i>	\$22.95
<i>Seafood Stuffed Chicken Breast with Lobster Cream Sauce</i>	\$23.95
<i>Roast Native Turkey with Traditional Stuffing</i>	\$22.95
<i>Wild Rice Stuffed Chicken with Raspberry Glaze</i>	\$22.95
<i>Chicken Mayflower with Sage Stuffing and Orange, Cranberry Walnut Sauce</i>	\$22.95

Seafood

<i>Surf and Turf</i>	\$31.95
<i>Broiled Scrod Topped with Seasoned Bread Crumbs</i>	\$22.95
<i>Twin Lobster Tails with Drawn Butter</i>	Market Price
<i>Grilled Swordfish with Roasted Garlic Cream Sauce</i>	\$23.95
<i>Filet of Sole Stuffed with Shrimp & Crabmeat, Baked in Puff Pastry over Lobster Cream Sauce</i>	\$23.95
<i>Shrimp Scampi Served on a Bed of Rice</i>	\$26.95
<i>Boiled Maine Lobster</i>	Market Price
<i>Baked Stuffed Shrimp</i>	\$27.95

All Dinner Entrées are served with Fruit Cup, House Salad, Choice of Vegetable, Chef's Choice of Potato or Rice Pilaf, Rolls and Butter, Choice of Dessert, Freshly Brewed Coffees and Teas



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Choice of Vegetable

Medley of Fresh Garden Vegetables

Stir Fried Carrots and Peapods

Maple Glazed Carrots

Broccoli Beurre Blanc

Green Beans Forestiere



Choice of Dessert

Chocolate Cake

Ice Cream with Berries

Carrot Cake

Boston Cream Pie

Cappuccino Mousse



*May we suggest the following Special Selections
for your Dinner Menu*

Appetizers

<i>Soup du Jour</i>	<i>\$3.00</i>	<i>Clam Chowder</i>	<i>\$3.50</i>
<i>Chilled Shrimp Cocktail</i>	<i>\$6.00</i>	<i>Tomato, Mozzarella & Basil</i>	<i>\$4.50</i>
<i>Quattro Fromaggi Ravioli with Basil Marinara</i>	<i>\$3.95</i>	<i>Wild Mushroom Raviolis with Roasted Garlic Sauce</i>	<i>\$3.95</i>

Salads

<i>Boston Bibb Lettuce and Hearts of Palm with Raspberry Vinaigrette</i>	<i>\$3.25</i>
<i>Greek Salad</i>	<i>\$3.95</i>

Desserts

<i>Chocolate Cheesecake with Whipped Cream</i>	<i>\$4.25</i>
<i>Oreo Ice Cream Pie with Chocolate Sauce</i>	<i>\$3.95</i>
<i>Strawberry Shortcake</i>	<i>\$3.50</i>
<i>Profiterole with Hot Fudge</i>	<i>\$4.25</i>
<i>Mini Pastry Table (3 pieces per person)</i>	<i>\$9.00</i>

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Specialty Plated Menus

New England Tradition
\$23.95

New England Clam Chowder, House Salad, Baked Scrod, Medley of Fresh Vegetables, Rosemary Potatoes, Rolls and Butter, Chef's Choice of Dessert, Freshly Brewed Coffees and Assorted Teas

Traditional Holiday Dinner
\$22.95

Trio of Squash Soup, House Salad, Roast Native Turkey, Traditional Stuffing, Mashed Potatoes, Cranberry Sauce, Maple Glazed Carrots, Rolls and Butter, Chef's Choice of Dessert, Freshly Brewed Coffees and Assorted Teas

Mayflower Dinner
\$22.95

Potato and Leek Soup, House Salad, Chicken Mayflower (Sage Stuffing with a Sauce made of Cranberry Sauce, Orange Juice and Walnuts), Fresh Vegetable Medley, Garlic Mashed Potatoes, Rolls and Butter, Chef's Choice of Dessert, Freshly Brewed Coffees and Assorted Teas

Combo #1
\$31.95

Spicy Corn Chowder, House Salad, Filet Mignon, Baked Stuffed Shrimp, Mixed Seasonal Vegetables, Rosemary Potatoes, Rolls and Butter, Chef's Choice of Dessert, Freshly Brewed Coffees and Assorted Teas

Combo #2
\$25.95

New England Clam Chowder, House Salad, Breast of Chicken & Herb Salmon served with a Lobster Cream Sauce, Fresh Vegetable Medley, Wild Rice, Rolls and Butter, Chef's Choice of Dessert, Freshly Brewed Coffees and Assorted Teas

Combo #3
Market

Potato and Leek Soup, House Salad, Roasted Rack of Lamb with a Mint Pesto served with a Garlic & Lemon Lobster Saute, Asparagus with Julienne Red Peppers, Rosemary Potatoes, Rolls and Butter, Chef's Choice of Dessert, Freshly Brewed Coffees and Assorted Teas

Combo #4
\$30.95

Spicy Corn Chowder, House Salad, Chili Rubbed Chicken Breast and Filet Mignon, Rice Pilaf, Mixed Seasonal Vegetables, Rolls and Butter, Chef's Choice of Dessert, Freshly Brewed Coffees and Assorted Teas

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Dinner Buffet

Design your own menu
(Minimum Service 35 ppl)
\$29.95

Salads

(Choice of Three)

Marinated Mushrooms
Fresh Fruit Salad
Marinated Tomato and Onions

Spinach Salad
Fresh Garden Salad
Snow Peas & Mushroom Salad

Caesar Salad
Pasta Salad

Entrees

(Choice of Two)

Chicken Marsala
Turkey and Dressing
Grilled Beef Medallions

Stir-Fried Beef
Chicken Pommerey
Chicken Cordon Bleu

Seafood Mornay
Baked Scrod
Sole Veronique

Accompaniments

(Choice of Three)

Stir-Fried Oriental Vegetables
Mashed Potato
Delmonico Potato

Broccoli Polonaise
Medley of Fresh Vegetables
Rosemary Potato

Rice Pilaf
Butternut Squash

Desserts

(Choice of Two)

Assorted Fruit Tarts
Chocolate Mousse
Build Your Own
Strawberry Shortcake

Boston Cream Pie
English Truffle
Chocolate Cake

Carrot Cake
Bread Pudding with
Warm Rum Sauce

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Theme Buffets

(great for holiday celebrations and special events!)

(Minimum Service 50 ppl)

*New England
Lobster Bake
Market Price*

Clam Chowder, Tossed Salad, Shrimp Caesar Salad, Corn on the Cob, Red Skin Potatoes, Steamed Clams with Broth, Boiled Maine Lobster, BBQ Chicken, Corn Fritters, Watermelon Slices, Strawberry Shortcake, Freshly Brewed Coffees and Assorted Teas

*Tropical Luau
\$30.95*

Fresh Tropical Fruit Boat, Carrot Salad with Raisins and Pineapple, Tossed Salad, Egg Rolls with Duck Sauce, Hawaiian Spare Ribs, Tempura Shrimp, Teriyaki Stomach Round of Beef or Roast Pig with Carver, Pork Fried Rice, Peapods with Pearl Onions, Stir-Fried Vegetables, Banana Bread, Rolls and Butter, Assorted Fruit Tarts, Freshly Brewed Coffees and Assorted Teas

*Fiesta Grande
\$27.95*

Shrimp and Avocado Salad, Topopo (Mexican Chef Salad), Taco Station, Chicken and Beef Fajita Station, Chicken Quesadillas, Warm Flour Tortillas, Mexican Rice, Vegetables, Dessert, Freshly Brewed Coffees and Assorted Teas

*Italian Buffet
\$32.95*

Meatball Soup with Escarole, Insalata Caprese, Bruschetta Rossi Platter, Insalata Paradiso, Italian Parmesan Potato, Chicken Milano, Veal Scallopine Chianti, Roasted Vegetable with Pesto or Garlic Herbs, Assorted Italian Desserts, Freshly Brewed Coffees and Assorted Teas

*Pilgrim Buffet
\$28.95*

Tossed Salad, Clam Chowder, Roast Vermont Turkey with Carver, Sage Stuffing, Mashed Potatoes, Butternut Squash, Home Style Turkey Gravy, Sweet Potato Casserole, Peas with Mushrooms, Dinner Rolls and Butter, Whole Fresh Fruit Bowl, Assorted Pies with Fresh Whipped Cream, Freshly Brewed Coffees and Assorted Teas

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Classic Buffets

(great for holiday celebrations and special events!)

(Minimum Service 50 ppl)

Prime Rib Buffet
\$29.95

Garden Salad with Assorted Dressings, Caesar Salad, Carved Prime Rib with Creamy Horseradish Sauce, Baked Scrod, Seasonal Vegetables, Rice Pilaf, Roasted Red Bliss Potatoes, Dinner Rolls, Chef's Choice of 2 Desserts, Freshly Brewed Coffees and Assorted Teas

Traditional Turkey Buffet
\$28.95

Garden Salad with Assorted Dressings, Waldorf Salad, Turkey Breast with Sage Stuffing, Atlantic Salmon served on a bed of Spinach topped with Julienne Vegetables, Cranberry Sauce, Butternut Squash, Garlic Mashed Potatoes, Wild Rice, Dinner Rolls, Chef's Choice of 2 Desserts, Freshly Brewed Coffees and Assorted Teas

Classic Ham Buffet
\$28.95

Garden Salad with Assorted Dressings, Ambrosia Salad, Glazed Ham in a Savory Rum Raisin Sauce, Stuffed Chicken Breast, Seafood Mornay Seasonal Vegetables, Creamy Au Gratin Potatoes, Rice Pilaf, Dinner Rolls, Chef's Choice of 2 Desserts, Freshly Brewed Coffees and Assorted Teas

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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.

(2-2006)