

Radisson Hotel Plymouth Harbor Lunch Menus



Plated



Buffets



Theme Breaks



A la Carte Selections

Plated Lunch Options:



From the Pantry

Chicken Caesar Salad

\$12.95

Salad Include Bread, Butter, Freshly Brewed Coffees and Assorted Teas

Grilled Salmon Club

\$10.95

Tuna Salad on Croissant

\$10.95

Deli Meat Plate

\$11.95

Turkey Club Croissant

\$10.95

Roast Beef and Boursin Cheese Sandwich

\$11.95

Marinated Grilled Chicken Breast Sandwich

\$11.95

Radisson Wrap

\$12.95

*All Sandwiches are Served with a Pickle and Freshly Brewed Coffees,
Assorted Teas and a Choice of the Following:*

Potato Salad

Pasta Salad

Cape Cod Potato Chips

*An assortment of the above sandwiches may be plattered for groups of ten or
more.*

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

Plated Lunch Options

Hot Luncheon Entrees

Grilled Beef Medallions with Mushroom Sauce

Choice Sirloin Medallions grilled to perfection

\$16.95

Chicken Grand Marnier with Orange Zest

Floured and Browned Chicken Breast topped with a Sweet Citrus Sauce

\$16.95

Lemon Chicken with Almonds

*Floured and Sautéed Chicken Breast with Sauce of
Veal Stock, Marsala Wine, Lemon Juice, & Toasted Almonds*

\$16.95

Chicken Marbella

*Sautéed and Topped With Capers, Green Olives, Vinegar,
Parsley, Diced Tomatoes, and Assorted Spices*

\$16.95

Seafood Stuffed Chicken Breast with Lobster Cream Sauce

Stuffed with Shrimp, Scallops, and Crab

\$16.95

Roast Native Turkey with Stuffing

A Traditional Favorite served with Cranberry Sauce and Gravy

\$16.95

Petite Filet Mignon Champignon

Six ounces of tender beef served with a side of Béarnaise Sauce

\$23.00

Roast Sirloin with Madeira Sauce

Sirloin with Madeira Wine, Veal Stock Reduced with Butter

\$17.95

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

Plated Lunch Options

Hot Luncheon Entrees

Grilled Swordfish with Roasted Garlic Cream Sauce

Center-cut Swordfish Steak Grilled and Topped with Roasted Garlic Sauce

\$18.95

Filet of Sole Stuffed with Shrimp & Crabmeat

Baked in Puffed Pastry over a Lobster Saffron Cream Sauce

\$17.95

Broiled Scrod

Topped with lightly buttered bread crumbs

\$16.95

Broccoli and Chicken Penne

Served in a Light Garlic & Wine Sauce

\$15.95

Hot Entrees include House Salad, Potato of the Day, Choice of Vegetable, Rolls and Butter, Freshly Brewed Coffees and Assorted Teas, Choice of Dessert

Choice of Vegetable

Medley of Fresh Garden Vegetables

Broccoli Beurre Blanc

Maple Glazed Carrots

Stir-Fried Carrots and Peapods

Green Beans Forestiere

Choice of Dessert

Chocolate Cake

Boston Cream Pie

Cappuccino or Cranberry Mousse

Ice Cream with Strawberry or Chocolate Sauce

Carrot Cake

Seasonal Fruit Pie

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

Luncheon Buffets

(Minimum Service 35 ppl.)



Deli Buffet

\$16.95

*Tossed Salad, Cole Slaw, Potato Salad,
Relish Tray with Dill Pickles,
Assorted Cold Platter to Include
Choice of Three
Roast Beef, Turkey, Ham, Tuna Salad
Cheese Platter, Rolls and Butter,
Freshly Brewed Coffees and Assorted Teas
Chef's Choice Dessert*

Italian Buffet

\$21.95

*Salad Greens, Antipasto Platter,
Garlic Bread, Minestrone Soup,
Pasta Primavera Aioli,
Stuffed Shells, Chicken Parmesan,
Freshly Brewed Coffees and Assorted Teas
Chef's Choice of Dessert*

Texas Longhorn Buffet

\$19.95

*Tossed Salad, Southwestern Blackbean Salad,
Barn Burning Chili, Marinated Chicken Texas Style,
BBQ Ribs, Deep Fried Potato Wheels, Corn Fritters,
Corn on the Cob, Rolls and Butter,
Choice Dessert, Freshly Brewed Coffees and Assorted Teas*

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

Luncheon Buffets



Pizza and Salad Buffet

\$14.95

*Assorted Pizzas to include Cheese, Pepperoni, and Vegetarian
Caesar Salad
Cookies & Brownies
Freshly Brewed Coffees, and Assorted Teas*

Vegetarian Friendly Buffet

\$15.95

*Vegetarian Spicy Corn Chowder
Deep Dish Quiche with Mushrooms and Spinach
Tomato and Fresh Mozzarella Salad
Sorbet
Freshly Brewed Coffees and Assorted Teas*

Assorted Pre-Made Sandwich Buffet

(Under 35 people)

\$16.45

*Assorted Sandwiches to include a choice of three of the following
Tuna Croissant, Turkey Club Croissant,
Roast Beef & Boursin Sandwich,
Marinated Grilled Chicken Sandwich,
or Vegetarian Wrap
Tossed Garden Salad, Pasta Salad,
Dill Pickles, Condiments,
Freshly Brewed Coffees and Assorted Teas*

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

Boxed Lunches



Picnic Express

\$12.95

*Fried Chicken, Potato Salad, Corn Chips,
Whole Fruit, Brownie and Can of Soda*

Radisson Wraps

\$12.95

*Your Choice of Vegetarian, Chicken
or Beef Wrap, served with
Southwestern Blackbean Salad, Whole Fruit, Brownie and Can of Soda*

Deli Hero Express

\$12.95

*Deli Hero Submarine Sandwich, Pasta Salad, Potato Chips, Cookie, Whole Fruit and
Can of Soda*

A la Carte Items

*to enhance your plated, buffet, or break selections
or create your own personalized offerings*

Coffee Cake \$1.95

Tea Breads \$1.95

Whole Fruit \$1.50

Sliced Fresh Fruit \$\$2.75

Fudge Brownies \$1.95

Assorted Cookies \$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

Assorted Sodas \$2.25

Bottled Water \$2.25

Apple Cider \$1.95

Assorted Chilled Juices \$1.95

Hot Chocolate \$1.95

Potato Chips \$1.95

Pasta Salad \$1.95

Potato Salad \$1.95

Fruit Salad \$2.25

Garden Salad \$2.50

Theme Breaks

*

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.

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)