

Radisson
Hotel
Plymouth

HOLIDAY PLANNING GUIDE



Radisson[®]

Holiday Plated Dinners

Includes one starter, one entrée and one dessert.

Starters (Select 1)

Garden Salad

Parmesan peppercorn dressing

Classic Caesar Salad 2.00

Romaine, Parmesan cheese, and seasoned croutons

Radisson Holiday Salad 2.50

December greens, English cucumbers, grape tomatoes,
roasted bell peppers, garlic ranch dressing

Entrees (Select 1)

Grilled Cheddar Chicken - With Wisconsin cheddar..... 28.75

Grilled Breast of Chicken - Orange chipotle glaze 28.75

Sautéed Canadian Walleye - Garlic, chive and white wine butter..... 31.50

Grilled Atlantic Salmon - Grape tomato and artichoke relish 31.50

Blackened Mahi Mahi - Kiwi lime sauce and raspberry garni 29.75

Beef Tenderloin & Atlantic Salmon - Smoked leek butter
and sauce Chambord® 34.75

Roast Prime Rib of Beef - Horseradish crust and natural juices..... 35.75

Char Broiled Cap Steak & Shrimp Scampi - Roast shallot butter
and tomato basil relish..... 33.75

Filet Mignon - Roasted garlic butter 37.50

Roasted Winter Squash - Filled with wild rice, mushrooms, and pecans 27.75

Desserts

Included with the Plated Dinners.

Candy Cake Bavarian - Red velvet cake with chocolate mint

Pumpkin Cheese Cake - True to the holiday season

Lemon Lime Charlotte - Double layers of luscious Bavarian cream

Carmel Walnut Tart - Beurre noisette

Black Forest Cake - Dense chocolate cake with imported cherries

Flourless Chocolate Cake - Sinfully scrumptious

Tiramisu - Italian torte with mascarpone and accented with espresso

Holiday Buffet Dinners

Starters

Sliced Fresh California Fruits - Coconut yogurt dipping sauce

Garden Salad - Poppy seed vinaigrette and Parmesan ranch

Grilled Asparagus & Blackened Tomatoes - Laced with pesto vinaigrette

Entrees (Select 2 or 3)

Sautéed Breast of Chicken - Madeira cream with sautéed mushrooms

Grilled Breast of Chicken - Artichoke, tomato and feta cheese relish

Cuban Pork Roast - Chipotle honey glaze

Char Broiled Flank Steak - Cabernet demi glaze

Roast Sirloin of Beef - Smoked tomato au jus

Braided Salmon - Blackberry Chambord®

Hazelnut Crusted Walleye - Splashed with a light lemon butter

Grilled Mahi Mahi - Orange hot/sour sauce, with toasted sesame seeds

Pesto Ravioli - Roasted garlic and chive cream

Viennese Dessert Table

Selection of our Pastry Chefs' luscious tortes, cakes and treats to complete the holiday meal.

2 Entrees 35.50 per person • 3 Entrees 38.50 per person

For a holiday by its nature is
a gathering celebration...join us!

Holiday Luncheon

Is it time for a mid day get together?

Enjoy savory, chef selected and prepared cuisine
in a charming setting at
the Radisson Hotel & Conference Center
in Plymouth.

Partake in an extensive holiday lunch
consisting of numerous salads, entrees and
an enticing dessert buffet for your guests to enjoy.
Discover why our menu
has customers coming back again and again.

15.95 per person



Holiday Decorations

Holiday centerpieces and the ambiance of
white linens and Villeroy & Boch® china will
be provided for you and your guests.

Holiday Guest Room Rate

A special holiday guest room rate is offered
for your guests attending an event at our hotel.
Ask your event coordinator for information.

*Meals are accompanied with our Chef's selection
of rice or potatoes and fresh seasonal vegetables,
fresh baked rolls with whipped butter coffee, tea and milk.*

State taxes & 18% hotel service fee will apply to all prices.

Radisson®

3131 Campus Drive
Plymouth, Minnesota 55441
T: (763) 559-6600, ext. 6169
F: (763) 559-7516
www.rhccmeetings.com