

Hors D'oeuvres

The below listed items make a splendid addition to a cocktail reception prior to your wedding dinner.
This can be especially important if the pre-dinner social is over one hour long.

Warm Hors D'oeuvres

150 pieces per order, priced per order. *These items can be used for butler style of service. An additional butler fee is \$50.00 per butler, one butler per 75 guests

Bourbon Street Meatballs \$292.50

Meatballs tossed in a New Orleans bourbon sauce

Buffalo Wings \$292.50

Served with celery and blue cheese

***Crab Stuffed Wontons \$292.50**

Cream cheese and crab wrapped in a wonton and fried until crisp

Vegetable Spring Rolls \$292.50

Served with orange fire cracker sauce

***Asian Beef Brochettes \$336.00**

Tenderloin, bell peppers and red onion with a ginger soy glaze

Chicken Satay \$336.00

Served with Tai peanut sauce

Sesame Chicken Fingers \$336.00

Served with an Asian sticky sauce

***Teriyaki Chicken Brochettes \$336.00**

Miniature kabobs with marinated chicken, sweet bell peppers and red onion

***Prosciutto Florentine Mushrooms \$375.00**

Stuffed with shaved prosciutto, feta and spinach

***Roasted Vegetable Tarts \$375.00**

Summer squash, onions, sun dried tomatoes, jack and cheddar cheese in a sun dried tomato tart shell

***Sicilian Shrimp Mushrooms \$375.00**

Mushrooms filled with shrimp and artichoke cream cheese

***Spanakopita \$375.00**

Spinach and feta wrapped in Greek phyllo pastry

Bacon Wrapped Scallops \$495.00

Served with grilled pineapple wedges

Miniature Beef Wellington \$555.00

Savory beef tenderloin and mushroom duxelle baked in a delicate French pastry

Mini Crab Cakes \$576.00

Served with garlic aioli

***Coconut Shrimp \$577.50**

With a spicy mango lime sauce

Coconut Lobster Tail Skewers \$600.00

Mini lobster tails rolled in coconut

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Hors D'oeuvres (Continued)

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Cold Hors D'oeuvres

150 pieces per order, priced per order. *These items can be used for butler style of service. There is an additional butler fee of \$50.00 per butler, one butler per 75 guests

***Anchovies, Feta, & Kalamata Pastry Cup \$292.50**

***Black Olive, Tomato, Basil & Mozzarella Pastry Cup \$292.50**

Chipotle Chicken Pinwheels \$292.50

***Crab, Asparagus, & Cherry Tomato Pastry Cup \$292.50**

Grilled Chicken & Grain Mustard on Crustini \$292.50

Prosciutto Wrapped Melon \$292.50

Roast Tenderloin & Horseradish on Crustini \$292.50

Shrimp Avocado Pinwheels \$292.50

***Smoked Salmon Finger Sandwiches \$292.50**

Smoked Turkey & Cucumber Roulade \$292.50

***Strawberry Cream Cheese Pastry Cup \$292.50**

Thai Curry & Crab Pinwheels \$292.50

***Tomato & Basil Bruschetta \$292.50**

Toasted Italian bread with tomato basil relish, garnished with mozzarella cheese

Chocolate Dipped Strawberries \$336.00

Sweet strawberries hand dipped in white and dark chocolate

Hawaiian Fruit Kabobs \$336.00

Skewered melons, pineapple and strawberry

Shrimp and Avocado Roulade \$337.50

Served with salsa

Asparagus Roulade \$375.00

Fresh asparagus wrapped in provolone cheese and Genoa salami

California Rolls \$375.00

Sushi rice and julienne crisp vegetables in a nori wrap, served with wasabi

***Marinated Artichoke Bottoms \$375.00**

Filled with seasoned cream cheese

Chilled Shrimp Cocktail \$487.50

Served with lemon wedges and cocktail sauce

Snow Crab Claws \$487.50

Served with lemon wedges and cocktail sauce

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Hors D'Oeuvres Displays

150 servings per platter, priced per platter

Guacamole Display \$225.00

Fresh avocados with chopped onion, chilies and tomatoes, served with tortilla chips

Grecian Bread and Vegetables \$255.00

Vegetable sticks, grilled pita bread, hummus and marinated olives

Fresh Vegetable Display \$270.00

An assortment of market fresh vegetables, served with two dip selections

Fire Grilled Vegetable Platter \$285.00

Summer squash, tomatoes, Bermuda onions, portobellos, and asparagus, drizzled with balsamic vinaigrette

Baked Brie En Crouete \$291.00

Brie in delicate French pastry, accompanied by French bread and imported crackers

Fresh Fruit Platter \$345.00

Sliced honeydew, cantaloupe, pineapple & strawberries, served with yogurt dip

Display of cheeses, garnished with fresh fruit \$345.00

Assorted imported and domestic cheeses served with crackers

Mediterranean Platter \$360.00

Hummus, black olive tapenade and baba ghanouj, served with pita bread

Artichoke Gratin \$250.00

Creamy artichoke dip, served with seasoned crostini

The Antipasto Platter \$525.00

A patterned display of sliced prosciutto, Genoa salami, blackened tomatoes and eggplant with roasted red and yellow peppers, marinated olives and artichokes

Smoked Salmon Display \$525.00

A full side of hickory smoked salmon served with lemon zest aioli, served with assorted crackers

Whole Poached Salmon Display \$300.00

Glazed with aspic and served with a dill cream cheese, accompanied by imported crackers (serves 125)

To enhance your buffet, Ice Carvings are available; please see your catering representative for details

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Reception Carving Stations

Silver dollar rolls and condiments accompany all carving stations

One order serves 25-30 people except where indicated

Chef carving charge \$100.00

Roasted Pork Loin with Orange Molasses Glaze	\$180.00
Roasted Turkey Breast with Fresh Sage and Butter <i>Serves 40</i>	\$180.00
Virginia Ham with a Coca-Cola and Brown Sugar Rub	\$225.00
Mediterranean Pork Loin <i>Stuffed with spinach, sun dried tomatoes, mushrooms, fresh herbs, and a garlic rub</i>	\$250.00
Top Round of Beef with Rock Salt and Fresh Garlic <i>Serves 50</i>	\$250.00
Beef Tenderloin basted with Dry Vermouth	\$295.00
Steamship Round of Beef <i>Studded with garlic, cracked peppercorns and rock salt (serves 150 appetizer portions)</i>	\$775.00

Chef's Reception Stations

Hors D'oeuvre sized portions; dinner portions may be purchased for an additional \$8.50 per person

These stations are designed to accompany your hors d'oeuvre reception presentation

Chef charge \$100.00

Pasta Station <i>Farfalle and tri-colored tortellini pastas, tossed with your choice of: julienne sweet peppers, broccoli, artichoke, black olives, chicken, Italian sausage and baby shrimp, marinara and alfredo sauces with minced garlic and fresh Parmesan cheese, served with soft bread sticks</i>	\$11.75 per person
Fajita Station <i>Marinated and grilled strips of chicken and shrimp sautéed sweet bell peppers and onions, cheddar cheese, sour cream and salsa, served with warm flour tortillas</i>	\$11.75 per person
Asian Stir Fry Station <i>With choice of: Chicken with black sesame seeds or shrimp with toasted cashews stir fried with fresh ginger, garlic, baby corn, water chestnuts, broccoli, bean sprouts and our Chef's specialty stir fry sauce, served with steamed white rice</i>	\$11.75 per person

Chef's Flambé Stations

Hors D'oeuvre sized portions

Chef charge \$100.00

Sweet Treat Flambé <i>Your choice of either Bananas Foster or Cherries Jubilee served over Hagen Daaz ice cream</i>	\$9.75 per person
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Plated Dinner Starters & Salads

Prices are per person

Starters

Gorgonzola Cheese Cake **\$6.75**
With fresh sage and blue cheese

Gulf Shrimp Cocktail **\$9.75**
With a tangy red sauce and fresh lemon

Crab Stuffed Avocado **\$9.75**
Ripe avocado filled with deviled crab and lemon aioli

Salads

Radisson House Salad *Included with Dinner Entrée*
Mixed greens, tomatoes, carrots, sweet red onion, served with Radisson parmesan ranch dressing

Classic Caesar Salad (pre dressed) **\$2.00**
Hearts of romaine with shaved parmesan and garlic croutons tossed in Caesar dressing

Red Leaf House Salad **\$2.75**
Iceberg and red leaf lettuce accented with dried cranberries, walnuts, cucumbers and sweet red onion, dressed with a light vinaigrette

Bacon, Lettuce, Tomato Salad **\$3.75**
Bacon and vine ripened tomatoes with mixed greens and iceberg lettuce, dressed with balsamic vinaigrette

Strawberry Fields **\$3.75**
Baby spinach and mesclun greens, strawberries, almonds, carrots, gorgonzola cheese and a champagne vinaigrette dressing

Boston Bibb Salad **\$4.75**
Cherry tomatoes, toasted pine nuts, roasted yellow peppers with a mandarin orange vinaigrette

Spinach & Pear Salad **\$4.75**
Roasted pears, Bermuda onion, roasted red peppers and balsamic vinaigrette

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Plated Dinner Entrees

Entrees include Radisson House Salad, fresh steamed vegetables, starch when applicable, freshly baked breads with butter, coffee, tea, and milk

Poultry

Chicken Marsala \$27.50

Made with dry marsala wine

Raspberry Chicken \$27.50

*Grilled breast of chicken with raspberry
Dijon sauce*

Chicken Woodland \$27.50

*Grilled chicken breast served with wild
mushroom demi-glace*

Chicken Forestiere \$27.50

*Grilled chicken breast with a mushroom,
tomato and wine demi-glace*

Steaks, Chops & Game

Medallions of Beef Tenderloin \$33.50

*Topped with mushrooms, shallots, tomatoes
and a demi-glace*

Tenderloin of Beef with Crab Meat \$39.75

*Stuffed with crab meat and wrapped in
pastry with a cognac demi-glace*

Filet Mignon \$37.50

Filet Mignon served with sauce Bordelaise

Fish & Seafood

Grilled Atlantic Salmon \$28.75

*Lingonberry, garlic and a fresh lemon butter
sauce*

Broiled Canadian Walleye \$29.95

*Garlic, lemon, parsley with a butter Sauterne
wine sauce*

Pecan Crusted Walleye \$29.95

Served with fresh herb butter

Chicken Saltimbocca \$27.50

*Stuffed with prosciutto, sage and provolone
with a Parmesan pepper cream sauce*

Chicken Minnesota \$29.50

*Chicken breast with wild rice and sausage
stuffing, served with a mushroom tarragon
veloute*

Chicken with Lobster \$34.50

*Chicken breast with lobster served with a
sheery cream sauce & Provolone cheese*

Applejack Pork Loin \$28.50

Served with a pecan applejack butter

Pork Porterhouse \$28.50

*Char broiled and served with roasted garlic
& herb butter*

Roasted Long Island Duckling \$32.75

*Sauce l'orange, toasted coconut and orange
zest*

Prime Rib \$32.75

Roast prime rib of beef served au jus

Italian Crusted Shrimp \$27.50

*Stuffed with fresh Italian herbed bread
crumbs and lemon-garlic butter*

Seared Mahi Mahi with Asiago Crusted Scallops \$31.75

Served with fresh cilantro butter sauce

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Plated Dinner Entrees (Continued)

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Duet Plates

Surf & Turf Market Price
Filet Mignon and Lobster

Tenderloin of Beef Bordelaise & Shrimp Scampi \$34.75
The classic duo

Grilled Chicken & Walleye Almandine \$31.50
Grilled breast of chicken with pesto & walleye almandine

Petite Filet & Chicken Woodland \$31.25
Filet with roasted shallot butter & chicken with a wild mushroom sauce

Petite Filet & Broiled Salmon \$32.75
Filet with garlic Roquefort butter & salmon with a tomato-basil relish

Petite Filet & Crab Cakes \$34.75
Filet with sauce Bordelaise and homemade crab cakes served with roasted garlic butter

Vegetarian Entrees

Roasted Vegetable Ravioli \$25.00
With a smoked tomato-alfredo sauce

Portobello Mushroom Pasta \$25.00
Served with roasted peppers, caramelized onions, mozzarella cheese, farfalle pasta and sauce marinara

Penne with Blackened Eggplant \$25.00
Blackened tomato, grilled Bermuda onion, roasted yellow peppers with fresh basil and olive oil

Fettucini Alfredo \$25.00

Child Meal (12 & under only)

Chicken Fingers \$12.00
With honey mustard, smiley fries and ketchup, and a fruit cup

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Plated Dinner Accompaniments

Starches

Tuxedo Red Peppers

Roasted Yukon Gold Potatoes with Garlic & Herbs

Wild Rice Pilaf with Almonds

Skin On Mashed Potatoes, with Sour Cream and Chives

Roasted Garlic Mashed Potatoes

Vegetable Basmati Rice

Twice Baked Potato, with Sour Cream and Cheddar Cheese \$2.50

Oven Roasted Purple Peruvian Potatoes \$2.50

Vegetables

Honey Glazed Carrots with Golden Raisins

Green Beans with Red Peppers

Squash-Vegetable Medley with Sweet Red Onions and Red Bell Peppers

Fire Roasted Seasonal Vegetables

Steamed Broccoli with Red Pepper Garnish

Buttered Broccoli with Cherry Tomatoes

Fresh Asparagus with Lemon and Roasted Red Peppers \$2.50

Stuffed Yellow Squash with Spinach and Garlic \$2.50

Roasted Root Vegetables with Parmesan \$2.50

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Dinner Buffets

All Signature Buffets come with freshly baked rolls, butter, coffee, tea, and milk

Dinner buffets are to be served for a maximum of 90 minutes

Dinner buffets are prepared for groups of 30 or more

Signature Buffet #1 \$29.75

Radisson House Salad with your choice of dressing and topping

Greek Pasta Salad

Vegetable Medley

Garlic Mashed Potatoes

Chicken Picatta

London Broil

Signature Buffet #2 \$34.75

Strawberry & Brie Spinach Salad with Raspberry Vinaigrette

Waldorf Salad

Green Beans Almandine

Saffron Rice Pilaf

Blackened Salmon with Mango Salsa

Chicken Saltimbocca

Bourbon Glaze Pork Loin w/apple compote

Signature Buffet #3 \$34.75

Classic Caesar Salad

Marinated Tomato Mozzarella Salad with Balsamic Vinaigrette

Glazed Baby Carrots

Garlic Mashed Potatoes

Asparagus

Roasted Sliced Sirloin of Beef

Chicken Minnesota

Stuffed Salmon with Basil, Artichoke, and Parmesan Stuffing

Signature Buffet #4 \$37.75

Bacon, Lettuce, Tomato Salad with Peppercorn Ranch Dressing

Red Leaf House Salad

Yukon Gold Potatoes

Fire Grilled Vegetables

Chef Carved Prime Rib

Chicken Marsala

Pecan Crusted Walleye

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Beverage Options

There are many options available to you for the service of your selected beverages. Your catering representative will be happy to discuss what beverage options will best suit your event.

- ◇ ***Hosted Bar** The total cost of beverages served based on consumption plus tax and service charge is applied to the banquet bill, which is presented to the host(s).*
- ◇ ***Cash Bar** Your guests are responsible for the purchase of their own beverages. The cash bar prices are inclusive of state taxes.*
- ◇ ***Combination Bar** When you decide to provide selected beverages on a host basis, and your guests may purchase other items. You may also elect to have items at the bar hosted for a period of time, such as the social hour prior to dinner, then change to a cash basis bar.*
- ◇ ***Drink Tickets** This is a popular way to provide a wide variety of beverages while still setting limits for the quantity of alcoholic beverages consumed. It also is nice when you are working within a specific budget.*
- ◇ ***Dinner Wine Service** This is a wonderful compliment to any celebration. Our staff will serve bottles of the hosted wine of your choice during the dinner.*
- ◇ ***Butler Service** This is an elegant style of service where our staff butler passes beverages to your guests upon arrival. This may also be done with the Assorted Canapés as hors d'oeuvres. There is an additional charge of \$50 per butler to have this type of service. One butler is required per 75 people.*
- ◇ ***Wine and Beer Captain's Host Bar** There is no bartender. Guests serve themselves. A \$50.00 set-up fee will be applied. An Attended Captain's bar with bartender is a \$150.00 fee. Bar includes wine, beer, sodas, wine coolers, and bottled water.*

Beverage Policies

- ◇ *Hotel policy states no one will be served without valid identification.*
- ◇ *Each guest will be served no more than one alcoholic beverage at a time.*
- ◇ *We will provide one bartender for every 150 guests.*
- ◇ *Each bar requires a minimum of \$350 revenue earned or a \$100 set-up fee will be applied.*
- ◇ *Hosted Drink Tickets: Drink tickets may be handed out to guests, tickets are charged on consumption based on the drink ordered.*
- ◇ *All beverages served are to be provided by the Radisson Hotel & Conference Center. No outside beverages will be allowed in the banquet area.*
- ◇ *A 9% state liquor tax and an 18% service charge (consisting of 10% employee and 8% Hotel) will apply to hosted beverages. As of January 1, 2007, the state liquor tax will be 9.15%.*

Beverage Pricing

	<i>Cash Bar</i>	<i>Host Bar</i>
<i>Call Brands – High Balls</i>	\$4.75	\$4.50
<i>Premium Brands – High Balls</i>	\$5.25	\$5.00
<i>Long Pour Cocktails (Martinis, Manhattans)</i>	\$6.50	\$6.25
<i>Cordials (Kahlua, Bailey's, Amaretto)</i>	\$5.75	\$5.50
<i>Specials (Long Island, Colorado Bulldog)</i>	\$7.25	\$7.00
<i>Domestic/Non-Alcoholic Beers</i>	\$4.25	\$4.00
<i>Imported Beers</i>	\$4.75	\$4.50
<i>Wine (Burlwood Cellars, California)</i>	\$5.75	\$5.50
<i>Wine Coolers</i>	\$4.25	\$4.00
<i>Burlwood Cellars Wines (per bottle)</i>		
<i>Chardonnay, Merlot, Cabernet, White Zinfandel</i>		\$22.00
<i>House Champagne or Sparkling Cider (per bottle)</i>		\$26.00
<i>Mimosas</i>	\$4.00	\$3.75
<i>Sodas</i>	\$2.00	\$1.75
<i>Juices/Mineral Waters</i>	\$2.50	\$2.25
<i>Non-Alcoholic Fruit Punch (per gallon)</i>		\$35.00
<i>Champagne Punch (per gallon)</i>		\$62.00
<i>Domestic Draft Beer (16 gallon keg)</i> <i>(approx 140 10oz glasses)</i>		\$280.00
<i>Premium Draft Beer (16 gallon keg)</i> <i>(approx 140 10oz glasses)</i>		\$360.00
<i>Coffee (Regular or Decaf)</i>		\$28.00/gallon

Banquet Wine List

Red Wines

Merlot, Burlwood Cellars 23.00
(California)

Delightful aromas of ripe cherry and black currant with a smooth round finish

Cabernet Sauvignon, Burlwood Cellars 23.00
(California)

Generous aromas and flavors of plums, cassis, chocolate and fragrant oak. Full-bodied and round

Cabernet Sauvignon, Robert Mondavi 26.00
"Woodbridge" (California)

Smooth and rich with ripe cherry and berry flavors. Interwoven with nuances of dried spice

Shiraz, Rosemount Estate 27.00
(South Eastern Australia)

Vibrant and lively with aromas of warm spices and dark plums

Zinfandel, Ravenswood (California) 29.00
This world-famous Zinfandel is full of spicy, raspberries with a peppery finish

Merlot, Kendall-Jackson 36.00
Vinter's Reserve (California)

Soft and smooth with aromas of black fruit and hints of oak on the finish

Cabernet Sauvignon Merlot 37.00
Greg Norman Estates
(Limestone Coast, Australia)

Rich and silky, with mint, dark berry, and chocolate notes

Champagne & Sparkling Wines

Brut, Stanford 24.00

Asti Spumante, Martini & Rossi 29.00

Brut Reserve, Domaine Chandon 44.00

White Wines

White Zinfandel, Beringer 22.00
(California)

Crisp and refreshing, with vibrant berry flavors and aromas

Chardonnay, Burlwood Cellars 23.00
(California)

Crisp apple-pear fruit and spice with a pleasant smokey finish. Medium bodied

White Zinfandel, Burlwood 23.00
(California)

Refreshing, ripe berry and true Zinfandel flavor. A brilliant shade of rose

Chardonnay, Fat Bastard 27.00
(France)

While the name may offend you, the taste will delight you. The wine is actually named after a British expression that describes a particular rich and full wine. This wine is full bodied with oak and bright tropical notes

Riesling, Chateau St. Michelle 27.00
(Columbia Valley, Washington)

Honeysuckle floral aromas with flavors of peaches and apricots balanced with lively crisp acidity

Chardonnay, Kendall-Jackson 33.00
Vinter's Reserve (California)

Rich, lush with pear, pineapple and tropical fruit flavors

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Wedding Late Night Menu

*Late evening snacks are great for when everyone has worked up a hunger dancing all night
Late evening snacks are served from 9:00pm – 12:00am*

Late Evening Sandwiches

Assorted Deli Meats and Cheeses **\$145.00/order**

Served with condiments and sliced rolls to make small sandwiches. Serves approximately 50 people

Sloppy Joes **\$145.00/order**

*The classic sloppy joes with buns
(serves 50 people)*

Pizza **\$12.95 ea**

12" pizzas

Assorted Snacks

Potato Chips with French Onion Dip **\$15.00/pound**

Pretzels **\$15.00/pound**

Snack Mix **\$15.00/pound**

Tortilla Chips with Salsa **\$15.00/pound**

Deluxe Mixed Nuts or Cashews **\$20.00/pound**

Plain Popcorn **\$3.00/person**

Caramel Popcorn **\$3.50/person**

Cheese Popcorn **\$3.50/person**

Snack and Dip **\$4.00/person**

Potato chips and dip, tortilla chips and salsa, crackers and spinach dip, snack mix and peanuts

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