



Plated Breakfast

Plated Breakfast includes Pastry Basket, Fresh Fruit Cup, Coffee, Assorted Teas, and Orange Juice

Early Riser

Two scrambled eggs, hash brown potatoes and bacon

San Francisco French Toast

Sourdough bread dipped into a cinnamon and nutmeg egg batter, grilled until golden.
Served with sausage links

Buffet Breakfast

Boundary Waters Brunch and the All American Buffet Breakfasts are for 30 people or more

Continental

Breakfast pastries, cream cheese, butter, jams, and marmalades, whole and prepared fresh fruit, selection of coffees, assorted teas, assorted juices, sodas and water

All American Buffet

Sliced fresh fruit, scrambled eggs with sharp cheddar cheese, bacon and sausage links, hash brown potatoes, assorted breakfast pastries, butter, jams, and marmalades, assorted juices, coffees, teas, and milk

Boundary Waters Brunch

Sliced fresh fruit, assorted cheese display, garden salad with dressings, scrambled eggs, bacon or sausage links, country style potatoes, honey cured Virginia ham, sautéed salmon with a champagne sauce, Chef's choice seasonal vegetables, assorted pastries from our bakery, warm caramel rolls, desserts, assorted juices, coffees, teas, and milk

Continental or Buffet Enhancements

Vegetarian Quiche or Quiche Lorraine
Cheese Blintzes, Wild Berry Compote, and Sour Cream
French Toast or Pancakes
Omelet Station (\$100 Chef fee)



Refreshments Ala Carte

Beverages

Regular Coffee
Decaf Coffee
Iced Tea
Fruit Punch
Lemonade

Hot Chocolate
Hot Apple Cider
(1 gallon serves approx. 16 cups)

Tea
Soft Drinks
Mineral Water
Spring Water
Bottled Juices
Orange Juice

Pink Grapefruit Juice
Tomato Juice

Apple Juice
V-8 Juice
Gatorade
2% or Skim Milk

Cookies & Snacks

Mini Candy Bars
Granola Bars
Assorted Breakfast Breads
Assorted Cookies and Bars
Assorted Donuts
Assorted English Scones
(Brown sugar, cinnamon, blueberry, and toasted almond)
Assorted Fruit Danish
Assorted Muffins
Butter Croissants
Bagels with Cream Cheese
Potato Chips with French Onion Dip
Pretzels
Snack Mix
Tortilla Chips with Salsa
Deluxe Mixed Nuts or Cashews
Cereal Bars
Whole Fresh Fruit
Yogurt - 7oz.
Sliced, Fresh Seasonal Fruit Tray with Yogurt dip
1 tray serves 50
Plain Popcorn
Caramel Popcorn
Cheese Popcorn
Snack and Dip
(Potato chips and dip, tortilla chips and salsa,
crackers and spinach dip, snack mix and peanuts)

Radisson Warm Caramel Rolls
1 order is 20 rolls
Radisson Bread Pudding
(Triple Chocolate, Raspberry White Chocolate, or
Chocolate Caramel)
1 order serves 24



Refreshment Breaks

Prices are per person

Breaks are limited to 3 hours of service

Refreshment Break

Selection of coffees, assorted teas, assorted juices, sodas, and waters

Gourmet Coffee Station

Coffees, flavored coffees, whipped cream, nutmeg, cinnamon, chocolate shavings, and flavored syrup

Morning Break

Breakfast pastries, cream cheese, butter, jams and marmalades, whole and prepared fruit, selection of coffees, assorted teas, assorted juices, sodas and water

Afternoon Break

Assorted cookies, bars and candies, snack of the day, whole fresh fruit, selection of coffees, assorted teas, assorted juices, sodas and water

Mediterranean Break (for 25 or more)

Artichoke fritters with tomato and oregano dip, marinated olives, blackened tomatoes, grilled fresh asparagus with kasseri cheese and a fresh basil rub



Working Lunches

Working lunches include soft drink or bottled water. All items are available as a boxed lunch. Condiments will be served on the side.

Sandwiches

Served with potato chips, whole fresh fruit, and chef's choice dessert

Croissant Club

Smoked turkey, ham, bacon, crisp lettuce and tomato

Grilled Veggie Sub

To include tomato, Bermuda onions, zucchini and asparagus, served chilled with alfalfa sprouts, and pepper jack cheese

Roast Beef Sandwich

Shaved medium rare roast beef with avocado, roma tomatoes, iceberg lettuce with Wisconsin cheddar, served on dark rye

Turkey and Swiss Cheese Wrap

Shredded lettuce, tomatoes, black olives, and chopped pepperoncini in a whole-wheat wrap

Salads

Served with a fresh baked roll, Chef's choice dessert, and piece of fruit

Chef's Salad

Mixed greens, smoked turkey, Virginia ham, Wisconsin cheddar, baby Swiss cheese, tomato, cucumber, hard cooked eggs and alfalfa sprouts with choice of dressing

Classic Caesar Salad

Caesar salad, topped with char-broiled chicken breast and served with an Asiago bread stick

The Wild Side

A chicken wild rice salad served on a bed of baby gourmet greens, garnished with sweet grapes and toasted almond slivers

Oriental Chicken Salad

Fresh baby spinach and mixed field greens with an array of oriental vegetables, ginger marinated chicken breast and Oriental vinaigrette dressing

Plated Lunches

Entrees include a garden salad, Chef's choice of accompaniments, fresh baked rolls, coffee, tea, milk and one dessert selection

Classic Lasagna

Al la Bolognese with ricotta, parmesan and mozzarella cheeses. Vegetarian lasagna can also be ordered

Smoked Chicken and Corkscrew Pasta

Tossed with sun dried tomatoes and Alfredo sauce

Blackened Breast of Turkey

With a mild Cajun butter

Broiled Fresh Atlantic Salmon

Drizzled with a balsamic reduction

Chicken de Provence

Marinated and char-broiled, finished with an Asiago cracked pepper cream

Chicken Minnesota

Filled with wild rice stuffing and Granny Smith apples with a tarragon mushroom veloute

La Cresset Pork Loin

Pan seared medallions of pork served with an apple chutney

Roasted Sliced Top Sirloin of Beef

Served with a classic bordelaise sauce

Cajun Penne Pasta

Mildly spiced tomato sauce with bell peppers, onions, andouille sausage, shrimp and chicken

Sliced London Broil

Marinated in red wine and select herbs topped with a burgundy wine sauce

Luncheon Sirloin Steak

Served with roasted shallot butter



Conference Dining

Often our meeting attendees partake in an extensive luncheon buffet selected by our Executive Chef. This buffet consists of numerous salads, entrees and an enticing dessert buffet for your guests to enjoy

Luncheon Buffets

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

Buffet luncheons include coffee, tea and milk and are prepared for groups of 30 people or more

Sandwich Assortment

Assorted dollar sized sandwiches to include: roast beef, turkey, ham and tuna salad, roasted vegetable platter, fresh fruit, coleslaw and kettle chips. Cookies and bars for dessert

Sicilian Buffet

Classic pepperoni pizza; sun dried tomato and black olive pizza; porcini mushroom, caramelized onion and grilled chicken pizza; Italian sausage, bacon and ham pizza; served with marinated Italian pasta salad, fresh mozzarella and cherry tomato salad, parmesan breadsticks and tiramisu

Delicatessen Buffet

Sliced ham, turkey and pastrami, accompanied by lettuce, tomato, onion and assorted condiments freshly prepared fruit, garden salad with two salad dressings, chef's choice of two chilled compound salads, Vermont cheddar, baby Swiss cheese and dill havarti, dollar buns, sliced bread, potato chips, and assorted desserts

Casual American BBQ

BBQ chicken, hamburgers and brats served with baked beans, potato salad, creamy coleslaw, kettle potato chips, sliced cheddar cheese, relishes and assorted condiments. Cookies and bars for dessert

St. Croix Valley

Bacon bourbon tenderloin tips, sautéed chicken with lemon artichoke beurre blanc, Caesar salad, sliced fruit display, Greek pasta salad, freshly baked rolls, chef's selection of vegetable, rice or potato and dessert



Plated Desserts

*Plated desserts menu can be chosen for lunch or dinner
One dessert choice is included with your entrée*

**Raspberry White Chocolate Cheese
Cake**

With a chocolate crust

**Devils Food Cake with Cappuccino
Butter Cream**

Chocolate cake with a coffee mousse

Champagne Cake

Light sponge cake layered with a white
chocolate chiffon

Raspberry Sorbet

Served with a sugar wafer

Strawberry Cream Gateau

A light mousse cake, flavored with Grand
Marnier

Chocolate Passion

Oreo crusted chocolate pastry with a
chocolate filling

Strawberry Rebecca (seasonal item)

Fresh Strawberries served with a sour
cream rum sauce served in a parfait glass

Flourless Chocolate Torte

Glazed with Belgian chocolate

English Trifle

Lady finger cake layered with seasonal
fruit and whipped cream

Bananas Foster Cheesecake

Cheesecake with bananas and caramel

Caramel Apple Pie

Topped with fresh whipped cream

Carrot Cake

Filled with raisins and walnuts, topped
with cream cheese frosting

New York Style Cheese Cake

Served with choice of one topping:
strawberry, raspberry, blueberry or
chocolate

Tiramisu

Sponge cake soaked in coffee and marsala
wine layered with mascarpone and grated
chocolate

White Chocolate Mousse

With dark chocolate shavings



Plated Dinner Starters & Salads

Prices are per person

Starters

Gorgonzola Cheese Cake

With fresh sage and blue cheese

Gulf Shrimp Cocktail

With a tangy red sauce and fresh lemon

Crab Stuffed Avocado

Ripe avocado filled with deviled crab and lemon aioli

Salads

Radisson House Salad

Mixed greens, tomatoes, carrots, sweet red onion, served with Radisson parmesan ranch dressing

Classic Caesar Salad (pre dressed)

Hearts of romaine with shaved parmesan and garlic croutons tossed in Caesar dressing

Red Leaf House Salad

Iceberg and red leaf lettuce accented with dried cranberries, walnuts, cucumbers and sweet red onion, dressed with a light vinaigrette

Bacon, Lettuce, Tomato Salad

Bacon and vine ripened tomatoes with mixed greens and iceberg lettuce, dressed with balsamic vinaigrette

Strawberry Fields

Baby spinach and mesclun greens, strawberries, almonds, carrots, gorgonzola cheese and a champagne vinaigrette dressing

Boston Bibb Salad

Cherry tomatoes, toasted pine nuts, roasted yellow peppers with a mandarin orange vinaigrette

Spinach & Pear Salad

Roasted pears, Bermuda onion, roasted red peppers and balsamic vinaigrette



Plated Dinner Entrees

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

Poultry

Chicken Marsala

Made with dry marsala wine

Raspberry Chicken

Grilled breast of chicken with raspberry
Dijon sauce

Chicken Woodland

Grilled chicken breast served with wild
mushroom demi-glace

Chicken Forestiere

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

Chicken Saltimbocca

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

Chicken Minnesota

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

Chicken with Lobster

Chicken breast with lobster served with a
sherry cream sauce and Provolone cheese

Steaks, Chops & Game

Medallions of Beef Tenderloin

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

Tenderloin of Beef with Crab Meat

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

Filet Mignon

Filet Mignon served with sauce Bordelaise

Applejack Pork Loin

Served with a pecan applejack butter

Pork Porterhouse

Char broiled and served with roasted
garlic & herb butter

Roasted Long Island Duckling

Sauce l'orange, toasted coconut and
orange zest

Prime Rib

Roast prime rib of beef served au jus



Plated Dinner Entrees (Continued)

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

Fish & Seafood

Grilled Atlantic Salmon

Lingonberry, garlic and a fresh lemon butter sauce

Broiled Canadian Walleye

Garlic, lemon, parsley with a butter Sauterne wine sauce

Pecan Crusted Walleye

Served with fresh herb butter

Italian Crusted Shrimp

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

Seared Mahi Mahi with Asiago

Crusted Scallops

Served with fresh cilantro butter sauce

Duet Plates

Surf & Turf

Filet Mignon and Lobster

Grilled Chicken & Walleye Almandine

Grilled breast of chicken with pesto & walleye almandine

Petite Filet & Broiled Salmon

Filet with garlic Roquefort butter & salmon with a tomato-basil relish

Tenderloin of Beef Bordelaise & Shrimp Scampi

The classic duo

Petite Filet & Chicken Woodland

Filet with roasted shallot butter & chicken with a wild mushroom sauce

Petite Filet & Crab Cakes

Filet with sauce Bordelaise and homemade crab cake served with roasted garlic butter

Vegetarian Entrees

Roasted Vegetable Ravioli

With a smoked tomato-alfredo sauce

Penne with Blackened Eggplant

Blackened tomato, grilled Bermuda onion, roasted yellow peppers with fresh basil and olive oil

Portobello Mushroom Pasta

Served with roasted peppers, caramelized onions, mozzarella cheese, farfalle pasta and sauce marinara

Fettuccini Alfredo



Plated Dinner Accompaniments

Starches

Tuxedo Red Potatoes
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
Oven Roasted Purple Peruvian Potatoes

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
Stuffed Yellow Squash with Spinach and Garlic
Roasted Root Vegetables with Parmesan



Dinner Buffets

All Signature Buffets come with freshly baked rolls, butter, Chef's choice dessert buffet, 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

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

Strawberry & Brie Spinach Salad with Raspberry Vinaigrette

Waldorf Salad

Green Beans with sliced almonds

Saffron Rice Pilaf

Blackened Salmon with Mango Salsa

Chicken Saltimbocca

Bourbon Glaze Pork Loin w/apple compote

Signature Buffet #3

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

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

Radisson Hotel & Conference Center
3131 Campus Dr., Plymouth, MN 55442
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BBQ Dinner Buffets

All BBQ buffets include foil wrapped baked potato halves with sour cream & butter, fresh corn on the cob, and Boston baked beans

There is an additional \$100.00 chef fee for outdoor grilling

2 Starters/Salads, 2 Entrees

3 Starters/Salads, 2 Entrees

2 Starters/Salads, 3 Entrees

3 Starters/Salads, 3 Entrees

Starters/Salads

Traditional Cole Slaw

Marinated Cucumber Salad

Potato Salad

Italian Pasta Salad

Fresh Fruit Medley served in a watermelon basket

Grilled Summer Squash & Red Pepper Salad

Entrees

BBQ Baby Back Ribs

Grilled Salmon filet with lemon pepper

BBQ Bonus Pork Chops

BBQ or Broasted Chicken

Grilled Hamburgers

Grilled Beer Brats

Desserts

Build your own Strawberry Shortcake and Blueberry Cobbler



Hors D'oeuvres

Warm Hors D'oeuvres

*50 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

Meatballs tossed in a New Orleans bourbon sauce

Buffalo Wings

Served with celery and blue cheese

***Crab Stuffed Wontons**

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

Vegetable Spring Rolls

Served with orange fire cracker sauce

***Asian Beef Brochettes**

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

Chicken Satay

Served with Tai peanut sauce

Sesame Chicken Fingers

Served with an Asian sticky sauce

***Teriyaki Chicken Brochettes**

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

***Prosciutto Florentine Mushrooms**

Stuffed with shaved prosciutto, feta and spinach

***Roasted Vegetable Tarts**

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

***Sicilian Shrimp Mushrooms**

Mushrooms filled with shrimp and artichoke cream cheese

***Spanakopita**

Spinach and feta wrapped in Greek phyllo pastry

Bacon Wrapped Scallops

Served with grilled pineapple wedges

Miniature Beef Wellington

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

***Coconut Shrimp**

With a spicy mango lime sauce

Mini Crab Cakes

Served with garlic aioli

Coconut Lobster Tail Skewers

Mini lobster tails rolled in coconut



Hors D'oeuvres (Continued)

Cold Hors D'oeuvres

*50 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**

***Black Olive, Tomato, Basil & Mozzarella Pastry Cup**

Chipotle Chicken Pinwheels

***Crab, Asparagus, & Cherry Tomato Pastry Cup**

Grilled Chicken & Grain Mustard on Crustini

Prosciutto Wrapped Melon

Roast Tenderloin & Horseradish on Crustini

Shrimp Avocado Pinwheels

***Smoked Salmon Finger Sandwiches**

Smoked Turkey & Cucumber Roulade

***Strawberry Cream Cheese Pastry Cup**

Thai Curry & Crab Pinwheels

***Tomato & Basil Bruschetta**

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

Chocolate Dipped Strawberries

Sweet strawberries hand dipped in white and dark chocolate

Hawaiian Fruit Kabobs

Skewered melons, pineapple and strawberry

Shrimp and Avocado Roulade

Served with salsa

Asparagus Roulade

Fresh asparagus wrapped in provolone cheese and Genoa salami

California Rolls

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

***Marinated Artichoke Bottoms**

Filled with seasoned cream cheese

Chilled Shrimp Cocktail

Served with lemon wedges and cocktail sauce

Snow Crab Claws

Served with lemon wedges and cocktail sauce



Hors D'Oeuvres Displays

50 servings per platter, priced per platter

Guacamole Display

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

Grecian Bread and Vegetables

Vegetable sticks, grilled pita bread, hummus and marinated olives

Fresh Vegetable Display

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

Fire Grilled Vegetable Platter

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

Baked Brie En Croute

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

Fresh Fruit Platter

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

Display of cheeses, garnished with fresh fruit

Assorted imported and domestic cheeses served with crackers

Mediterranean Platter

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

Artichoke Gratin

Creamy artichoke dip, served with seasoned crostini (serves 75)

The Antipasto Platter

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

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

Whole Poached Salmon Display

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*



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

Roasted Turkey Breast with Fresh Sage and Butter

Serves 40

Virginia Ham with a Coca-Cola and Brown Sugar Rub

Mediterranean Pork Loin

Stuffed with spinach, sun dried tomatoes, mushrooms, fresh herbs, and a garlic rub

Top Round of Beef with Rock Salt and Fresh Garlic

Serves 50

Beef Tenderloin basted with Dry Vermouth

Steamship Round of Beef

Studded with garlic, cracked peppercorns and rock salt (serves 150 appetizer portions)

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

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

Fajita Station

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

Asian Stir Fry Station

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

Chef's Flambé Stations

*Hors D'oeuvre sized portions
Chef charge \$100.00*

Sweet Treat Flambé

Your choice of either Bananas Foster or Cherries Jubilee served over Hagen Daaz ice cream