

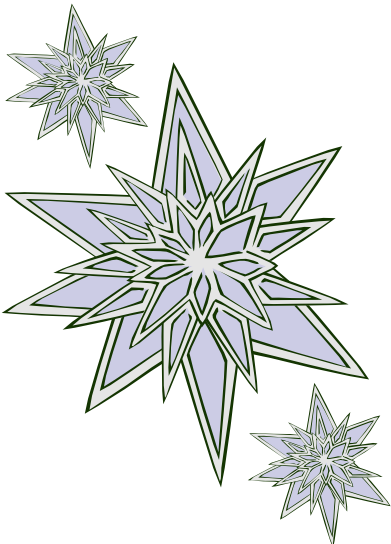
# *Holiday Menus*

*Compliment your Holiday  
Season at Radisson*

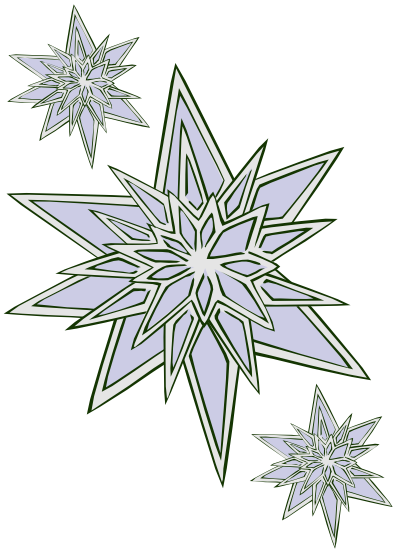
*Radisson Hotel & Conference Center  
Plymouth, MN 55441  
763-559-6600  
Extension 6169*

*Happy Holidays!*

*from the Radisson Hotel & Conference Center*



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



## Holiday Plated Dinners

### Starters (Select 1)

#### Garden Salad

House made peppercorn ranch dressing

#### Classic Caesar Salad \$2.00

Romaine, Parmesan cheese, and seasoned croutons

#### Radisson Holiday Salad \$2.50

Mixed winter greens, candied pecans, Roma tomatoes, hearts of palm, lemon chive vinaigrette

### Entrees (Select 1)

**Marinated Breast of Chicken & Classic Shrimp Scampi ..... \$31.75**

**Grilled Breast of Chicken ..... \$28.75**

Fresh herb butter and sweet red pepper confetti

**Chicken Saltimbocco ..... \$29.50**

Filled with prosciutto ham and provolone cheese

**Char Broiled Atlantic Salmon ..... \$31.75**

Grape tomato and artichoke relish

**Broiled East Coast Cod ..... \$29.75**

Lemon dill butter

**Sautéed Canadian Walleye ..... \$31.50**

Montreal lemon glaze

**Pork Porterhouse ..... \$29.50**

Roasted shallot and herb butter

**Char Broiled Cap Steak & Salmon Combo ..... \$34.50**

Roast shallot butter and tomato basil relish

**Char Boiled Sirloin Steak ..... \$32.75**

Roasted garlic butter

**Roast Prime Rib of Beef ..... \$35.25**

Horseradish crusted, natural juices

**Medallions of Beef Tenderloin ..... \$38.75**

Mushroom and tomato demi glace

### Plated Desserts (Select One)

*Included with the plated meal*

#### Candy Cane Cheese Cake

Just the right hint of peppermint

#### Pumpkin Cheese Cake

Rich and scrumptious

#### Grasshopper Torte

Prepared with Crème D' Menthe

#### Carmel Walnut Tart

Beurre noisette

#### Black Forest Cake

The perfect blend with imported cherries and dense chocolate cake

#### Flourless Chocolate Cake

#### Tiramisu

#### White Chocolate Mousse

Meals are accompanied with our Chef's selection of rice or potatoes and fresh seasonal vegetables.

Coffee, tea and milk.

*In addition to all charges, tax & 18% service will apply (10% server & 8% house).*

**Radisson**

2008

## *Holiday Buffet Dinners*

### **Starters**

#### ***Tomato Basil***

Tomato, fresh mozzarella and basil salad  
Light Italian vinaigrette

#### ***Garden Salad***

Raspberry vinaigrette and Parmesan ranch

#### ***Grilled Vegetable Salad***

Tossed with bow tie pasta  
laced with pesto

### **Entrees (Select 2 or 3)**

#### ***Sautéed Breast of Chicken***

Artichoke beurre blanc

#### ***Grilled Breast of Chicken***

Char-broiled with a port wine glaze

#### ***Roast Loin of Pork***

Mango and sun-dried cranberry chutney

#### ***Burgundy Marinated London Broil***

Brandied leek demi glace

#### ***Roast Sirloin of Beef***

Caramelized onion au jus

#### ***Brandied Salmon***

Raspberry Dijon glaze

#### ***Atlantic Cod Marinara***

Served with petite shrimp

#### ***Butternut Squash Ravioli***

Parmesan peppercorn cream

Meals are accompanied with our Chef's selection of rice or potatoes  
and fresh seasonal vegetables.

Coffee, tea and milk.

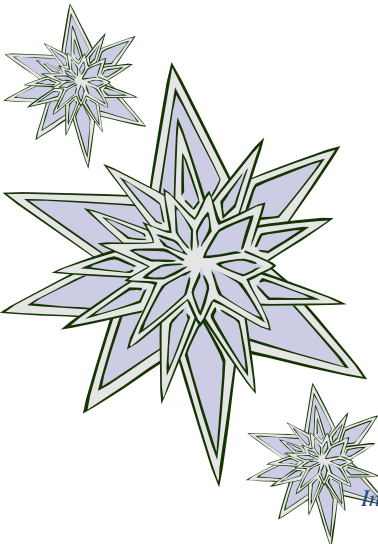
#### ***Viennese Dessert Table***

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

***2 Entrée \$35.50***

***3 Entrée \$38.50***

*In addition to all charges, tax & 18% service will apply (10% server & 8% house).*



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## *Holiday Party Accompaniments*

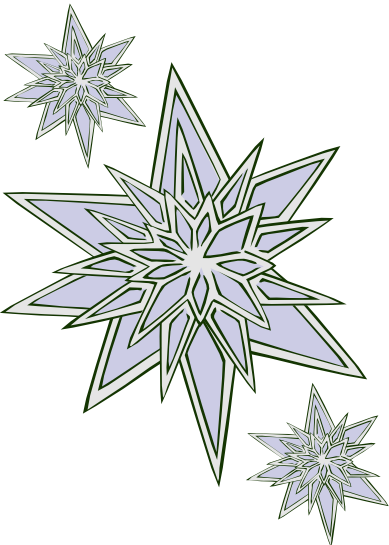
Hot Cider with Cinnamon Sticks  
\$20.00 per gallon

Eggnog sprinkled with Nutmeg  
\$23.00 per gallon

Gourmet Coffee Station  
Served with whipped cream, orange rind,  
chocolate pieces, sugar cubes and mint chips  
\$25.00 per gallon

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

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



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