

Radisson Brunch Reception

First Hour Cocktail Reception

Cash Bar

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Sliced Fresh Fruit and Domestic Cheese Display

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Fresh Vegetable Crudités

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Choice of Three Butler Passed Hors d'oeuvres

*~spanakopita ~vegetable spring rolls ~spicy chicken satay ~mini beef teriyaki skewers ~
~scallops wrapped in bacon ~Swedish or Italian meatballs ~*

Elegant Brunch Buffet in the Grand Ballroom

Complimentary Champagne Toast

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Assorted Fruit and Vegetable Juices

Sliced Fresh Fruit and Berry Display

Assorted Muffins and Breakfast Pastries

Farm Fresh Scrambled Eggs

Crisp Bacon and Smoked Sausage

Choice of Pancakes or French Toast

Chef's Selection of Two Salads

Chef's Selection of a Hot Pasta Dish

Seasonal Vegetable Medley

Oven Roasted Red Potatoes

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Choice of One Entrée:

Beef Tips in a Burgundy Wine Sauce

Honey Dijon Breast of Chicken

Baked N.E. Scrod with a Cracker Crumb Topping

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Choice of One Carving Station

Honey Baked Ham

Tender Roast Beef Carving Station

Rosemary Infused Pork Loin

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Dessert and Coffee Station

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\$32.00 per person

All Food and Beverage Prices are subject to 20% service charge and 6% Sales Tax

