

Radisson Hotel~ New London
Rehearsal Dinners

A Romantic Rehearsal

Plated Dinner

Champagne Toast

Mescluin Salad tossed with Gorgonzola cheese, walnuts and dried cranberries

Served with our own house Vinaigrette

Warm Rolls and Butter

Entrée Choices:

Baked Haddock, seasoned with cracker crumbs, white wine and a hint of butter

Roast Top Sirloin of Beef, with a bourbon au jus

Stuffed Chicken Breast, stuffed with apples and cranberries and topped with a basil cream sauce

Seasonal Vegetable

Rosemary Roasted New Potatoes tossed with olive oil

Dessert

Coffee & Tea

\$35

Buffet Dinner

Champagne Toast

Mixed Green Salad with choice of dressings or Classic Caesar Salad

Warm Rolls and Butter

Stuffed Sole~ stuffed with crab and topped with a champagne cream sauce

Chicken Picatta- sautéed with white wine and capers in a light lemon sauce

Tortellini Pesto

Carving station with choice of:

Roast Beef, Honey Baked Ham or Turkey

Red Skin Garlic Mashed Potatoes or Three Cheese Scalloped Potatoes

Seasonal Vegetable

Dessert

Coffee & Tea

\$31

**Add wine service to either dinner for \$5.50 per person*

Please Add 20% Service Charge & 6% CT Sales Tax to All Pricing

A special discount for Rehearsal Dinners if you are holding a block of rooms at the hotel