

Radisson®

Ballroom Floor Plans

Radisson®

Bar

Radisson®

Hors d'oeuvres & Chef Stations

Radisson®

Brunch & Themed Buffets

Radisson®

Elegant Plated Dinners

Radisson®

Dinner Buffets

Radisson®

Plated Luncheons

Radisson®

Lunch Buffets

Radisson®

Take Five

Radisson®

Breakfast

Radisson®

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30 Minue Street
Carteret, NJ
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Breakfast

All buffets are served with choice of two freshly squeezed juices, coffee, decaffeinated coffee and assorted hot teas.

Carteret Continental Breakfast

Freshly baked croissants, assorted mini muffins, Danish pastries, breads and bagels served with butter; cream cheese, jams & jellies

Radisson Buffet (Minimum of 20 people)

Farm fresh scrambled eggs, country sausage and crisp farmhouse bacon, breakfast potatoes, freshly baked croissants, assorted mini muffins, Danish pastries, breads and bagels served with creamy butter; cream cheese, jams & jellies, and assorted cold cereals with milk

Roosevelt Buffet (Minimum of 20 people)

Baskets of freshly baked croissants, assorted mini muffins, Danish pastries, breads and bagels served with creamy butter; cream cheese, jams & jellies, farm fresh scrambled eggs, breakfast potatoes, your choice of crisp farmhouse bacon and sausage or corned beef hash, pancakes, waffles or French toast, and assorted cold cereal with milk



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Snacks

The Health Nut

Vegetable crudité, sliced seasonal fresh fruits, assorted health and granola bars, low-fat yogurt, freshly brewed coffee, decaffeinated coffee, assorted hot teas, bottled water and assorted soft drinks

Sweet Sensation

Gourmet brownies with nuts, assorted freshly baked Otis Spunkmeyer cookies, coffee, decaffeinated coffee, assorted hot teas, bottled water and assorted soft drinks

Snack Attack

Soft pretzels, popcorn, peanuts, Cracker Jacks, assorted candy bars, freshly brewed coffee, decaffeinated coffee, assorted hot teas, bottled water and assorted soft drinks

Beverages

Coffee Break

Freshly brewed coffee, decaffeinated coffee, and assorted hot teas

Assorted Soft Drinks

Coca Cola®, Diet Coke®, and Sprite®

Fruit Juices and Mineral Water

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Lunch Buffets

Hot Lunch Buffets

Roosevelt North

Choice of Two Entrées

Roosevelt South

Choice of Three Entrées

Choice of two (2) accompaniments:

- Savory Stuffing
- Roasted Red Bliss Potatoes
- Wild Rice Pilaf
- Garlic Mashed Potatoes
- Scalloped Potatoes
- Steamed Broccoli with Butter
- Seasonal Vegetable Medley

Buffets are served with choice of two side salads: Caesar salad, fresh garden salad, tri-color pasta salad, tomato mozzarella salad with fresh basil, fresh fruit salad, potato salad or cole slaw; freshly baked breads and rolls served with creamy butter; chef's choice of dessert; freshly brewed coffee, decaffeinated coffee, assorted hot teas and iced tea.

Buffet Entrées

- Chicken Cacciatore
- Homemade Chicken Pot Pie
- Meat Loaf with Mushroom Thyme Sauce
- Grilled Chicken Breast
- Fried Chicken
- Grilled Vegetable Lasagna
- Fettuccine Alfredo with Grilled Chicken
- Italian Sausage Lasagna
- Sliced Roast Beef with Mushroom Thyme Sauce

Cold Luncheon Buffets

American Sandwich Platter

A selection of our gourmet sandwiches including roast turkey breast, baked Virginia ham, roast beef and tuna served with American, provolone and Swiss cheeses

Radisson Deli Lunch Buffet

Make your own sandwiches from a selection of freshly baked breads and platters piled high with sliced meat: (Choice of three)

Smoked turkey breast, baked Virginia ham, deli-style roast beef and corned beef

Served with American, provolone and Swiss cheeses, pickles and appropriate relishes & condiments

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Sandwiches

New York Turkey Club
Tuna Wrap
Grilled Vegetable Wrap
Buffalo Chicken Wrap

All sandwiches are served with choice of potato salad, creamy cole slaw, fresh garden salad or Caesar salad and potato chips. Home-style brownies & cookies, freshly brewed coffee, decaffeinated coffee, assorted hot teas and iced tea.

Gourmet Salads

Cobb Salad with Ranch Dressing
Grilled Chicken Caesar Salad
Greek Salad

All salads are served with garlic bread sticks, home-style brownies & cookies, freshly brewed coffee, decaffeinated coffee, assorted hot teas and iced tea.

Hot Entrées:

Chicken Piccata/ Marsala/ Francaise
Baked Salmon with Dill Sauce
London Broil
with Mushroom Thyme Sauce
Tri Colored Tortellini
with Marinara or Alfredo Sauce
Blackened Chicken Alfredo
Prime Rib Garden Style
Stuffed Chicken Breast with wild rice
topped with white wine sauce
Chicken Marsala

All hot entrées are served with choice of house or Caesar salad, vegetable and starch du jour, chef's dessert, freshly brewed coffee, decaffeinated coffee, assorted hot teas and iced tea.

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Dinner Buffets

Buffets include a display of vegetable crudite or sliced fresh fruit display, assorted rolls & butter, freshly brewed coffee, decaffeinated coffee, assorted hot teas and iced tea.

Raritan East

Salad Selection (Choice of two)

Caesar salad, roasted vegetable salad, tomato and mozzarella with fresh basil, seafood salad, fresh garden salad, tri-color pasta salad and fresh fruit salad

Entrée Selection (Choice of two)

Grilled Vegetable Lasagna
Italian Sausage Lasagna
Roast Beef
Chicken Breast with Honey Dijon Mustard
Chicken Cacciatore
Baked Chicken—Plain or BBQ
Flounder with Lemon Butter
Salmon with Dill Sauce
Fettuccine Alfredo

Accompaniments (Choice of two)

Garlic mashed potatoes, oven roasted potatoes, wild rice pilaf, fresh vegetable medley and green beans almondine

Dessert

Chef's choice of dessert

Raritan West

Salad Selection (Choice of three)

Caesar salad, roasted vegetable salad, tomato and mozzarella with fresh basil, seafood salad, fresh garden salad, tri-color pasta salad and fresh fruit salad

Entrée Selection (Choice of three)

Chicken Francaise
Chicken Marsala
Grilled Chicken with Lemon Caper Cream Sauce
Chicken Breast with Mushrooms and Artichokes
Sliced London Broil with Mushroom Demi Glaze
Sage Roasted Sirloin with Rosemary Demi Glaze
Baked Atlantic Salmon with Lemon Butter Buerr Blanc
Shrimp Scampi
Grilled Vegetable Lasagna
Baked Ziti
Tri-Color Cheese Tortellini with Marinara Sauce
Penne ala Vodka

Accompaniments (Choice of three)

Garlic mashed potatoes, oven roasted potatoes, wild rice pilaf, fresh vegetable medley and green beans almondine

Dessert

Chef's choice of dessert

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Elegant Plated Dinners

All dinners are served with freshly baked rolls served with creamy butter, freshly brewed coffee, decaffeinated coffee, assorted hot teas and iced tea.

Appetizer (Choice of one)

Beef Vegetable Soup, Minestrone or Crème Soup
Tomato and Mozzarella or Tri-Colored Pasta
Sliced Seasonal Fruit Display
Penne Pasta with Marinara Sauce

Salad (Choice of one)

Garden Salad
Caesar Salad
Fresh Spinach and Mushroom
Greek Salad

Accompaniments (Choice of two)

Garlic mashed potatoes, oven roasted potatoes, wild rice pilaf, fresh vegetable medley or green beans almondine

Dessert (Choice of one)

New York Style Cheesecake
Triple Chocolate Mousse Cake
Carrot Cake

Entrée (Choice of one)

Prime Rib

Roast prime rib of beef au jus served with horseradish sauce

Filet Mignon

Grilled filet mignon topped with Cognac sauce

Surf n Turf

Grilled filet mignon and broiled lobster tail served with peppercorn lemon beurre blanc or shrimp scampi

Broiled Salmon

Broiled filet of salmon served with artichoke dill sauce

Mahi Mahi

Grilled Mahi-Mahi served with lemon butter

Filet of Tilapia

Broiled filet of Tilapia served with lemon butter

Chicken Cordon Bleu

Boneless chicken breast with ham and Swiss cheese

Stuffed Chicken Breast

Stuffed chicken breast with wild rice and roasted peppers, topped with white wine sauce

Grilled Chicken Breast

Grilled chicken breast served with dijon sauce

Flounder with Lemon Butter

Chicken Marsala

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Hors d'oeuvres & Chef Stations

Brunch & Themed Buffets

Brunch Buffet

Champagne Toast or Mimosa
Assorted Danish Pastries and Breakfast Breads
Fresh Baked Mini Croissants, Assorted Mini Muffins,
Bagels Served with Butter, Cream Cheese, and Jams
Seasonal Fresh Fruit Display
Crisp Bacon and Sausage
Redskin Breakfast Potatoes
Fresh Scrambled Eggs
Choice of French Toast or Cheese Blintz

Seafood Newburg
Grilled Chicken Breast with Herb Butter
Wild Rice Pilaf
Choice of Garden Salad or Caesar Salad
Seasonal Fresh Vegetables Medley
Freshly Baked Rolls Served with Creamy Butter
Chef's Selection of Assorted Desserts
Freshly Brewed Coffee and Decaffeinated Coffee
Assorted Hot Teas and Iced Tea
Choice of Two Freshly Squeezed Juices

Themed Buffets

Buffets are served with freshly brewed coffee, decaffeinated coffee, assorted hot teas and iced tea.

Italian Feast

Indulge yourself with this traditional Italian feast featuring an array of Italian favorites.

Minestrone Soup
Classic Caesar Salad
Italian Sausage Lasagna
Chicken Cacciatore
Fettuccine Alfredo with Chicken or Shrimp
Italian Green Beans
Freshly Baked Italian Bread
Little Italy Cheese Cake with Strawberries

The French Bistro

All the elegant dining and rich cuisine France boasts!

French Onion Soup au Gratin
Spinach & Mushroom Salad with Bacon Dressing
Grilled Salmon with Hollandaise Sauce
Chicken Cordon Bleu
String Beans Almondine
Wild Rice Pilaf
French Bread with Sweet Butter
Chocolate Mousse Cake

Texas BBQ

We recreate a great Texas outdoor barbeque with authentic recipes.

Tortilla Chips and Salsa
San Antonio Black Bean Chili served with cheddar cheese, diced tomatoes and green onions
Barbecue Pork or Beef Ribs
Pulled Barbeque Chicken or Pork
Southern Fried Chicken
Baked Beans, Coleslaw and Corn bread
Apple Cobbler & Vanilla Ice Cream

Oriental Supper

A complete selection of Chinatown's great chef specialties.

Chinese Dumplings (Pot Stickers)
with a ginger soy dipping sauce
Almond Chicken Stir Fry
Beef with Broccoli
Fried or White Rice
Spring Rolls
Sesame Noodles
Fortune Cookies and Sherbet



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Hors d oeuvres & Chef Stations

Hors d oeuvres

Cold Displays & Trays

Fresh Vegetable Crudite with Dip
Fresh Seasonal Sliced Fruit Display
Assorted Cheeses Served with Gourmet Crackers
Assorted Finger Sandwiches
Iced Jumbo Shrimp with Cocktail Sauce

Ice Sculptures Available

Hot Selection

(Priced per chafing pan)

Coconut Shrimp
Scallops Wrapped in Bacon
Beef Kabob
Clams Casino
Italian Meatballs in Marinara Sauce
Swedish Meatballs
Petite Crab Cakes
Chicken Wings with Ranch Dressing or Bleu Cheese
Stuffed Mushroom Caps with Crab Meat
Stuffed Jalapeno Poppers
Cocktail Franks in Puffed Pastry
Assorted Petite Quiche
Sesame Chicken Skewer
Teriyaki Chicken Skewer
Minature Cheese Pizza

Chef Stations & Displays

Select a station as a creative addition to your menu.

*Our Chef will carve to order for you
and your guests for one hour:*

Carving Stations *(Choice of one)*

Sugar glazed ham, roasted pork loin, smoked turkey breast or roasted sirloin of beef

Pasta Station *(Choice of two)*

A choice of penne ala vodka, fuscilli with sweet Italian sausage in fresh bolognese sauce, bow tie pasta with broccoli florets, roasted red peppers and extra virgin olive oil and garlic sauce

Raw Seafood Bar

Fresh blue point oysters, cherry stone clams, jumbo shrimp and crab claws served over ice and accompanied by lemon stars, cocktail sauce, fresh horseradish and hot sauce

Antipasto Station

Roasted Marinated Vegetables, Fresh Tomato and Mozzarella, Selection of Italian Meats and Cheeses, Sweet and Hot Peppers, Marinated Artichoke Hearts, Tuna Salad and Served with Freshly Baked Bread

Pastry Display

Assorted French and Italian pastries, Italian cookies and chocolate covered strawberries

Viennese Dessert Display

Chocolate fondue served with assorted fruits, swivel sticks, vanilla & chocolate ice cream served with assorted toppings, assorted cakes & pastries, chocolate covered strawberries, assorted flavored coffee and accompanied by assorted cordials

Flamb Station Display

Vanilla or chocolate ice cream topped with fresh Chantilly cream, fresh fruit and liquors flambéed to order



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Cash Bar

House Brands	\$5.00
Premium Brands	\$6.00
Top Shelf	\$7.00
Domestic Beers	\$4.00
Imported Beers	\$5.00
House Wine	\$5.00
Soft Drinks/Juice	\$2.50

Champagnes*

House Champagne	\$19.95
Korbel Brut	\$24.95
Martini & Rossi Asti	
Spumante	\$28.95

Each bottle serves 6 persons

Host Bar*

House Brands	\$4.50
Premium Brands	\$5.50
Top Shelf	\$6.50
Domestic Beers	\$3.50
Imported Beers	\$4.50
House Wine	\$4.50
Soft Drinks	\$2.25

Wines*

(Per bottle)

Chardonnay	\$20.00
Merlot	\$20.00
White Zinfandel	\$20.00

Beers*

1/2 keg of Domestic	
Draft Beer	\$175.00

(Serves approx. 200 – 8 oz. glasses)

Punch* (Per gallon)

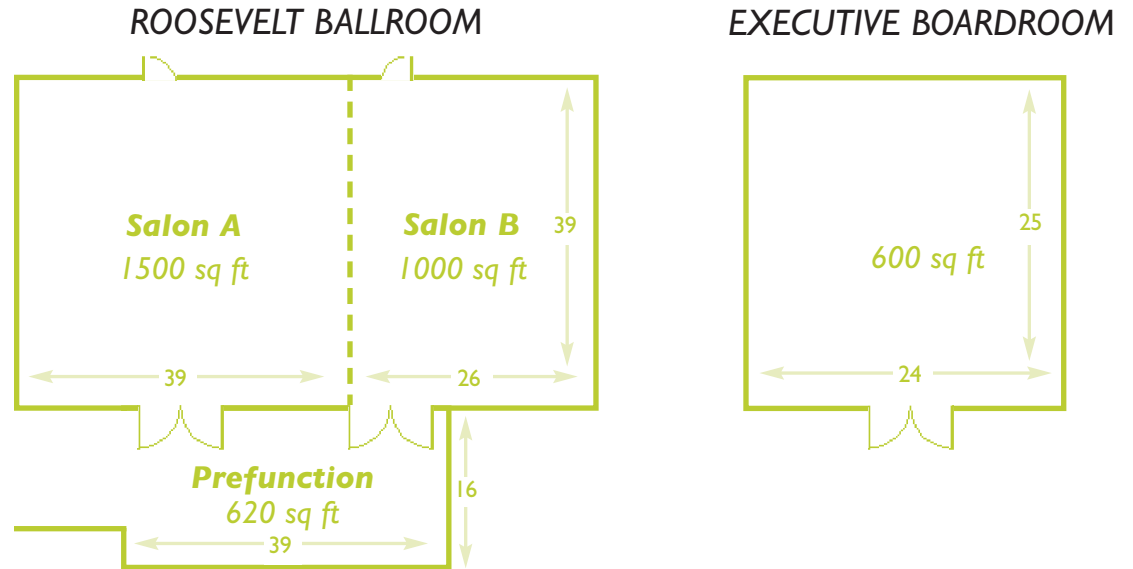
Fruit	\$25.00
Spiked Punch	\$55.00
Champagne Punch	\$65.00

Bartender Fees

Bartender Fee is \$75 for the first 2-hours and \$18 for each additional hour.

Reception Enhancements ¥ Open Bar (Price per person)

	<i>House Liquor</i>	<i>Premium Liquor</i>	<i>Top Shelf Liquor</i>
One Hour	\$11.00	\$13.00	\$15.00
Two Hour	\$16.00	\$18.00	\$20.00
Three Hour	\$21.00	\$23.00	\$25.00
Four Hour	\$26.00	\$28.00	\$30.00
Each Additional Hour	\$5.00	\$5.00	\$5.00
	Vodka	Smirnoff, Stoli, Absolut	Grey Goose
	Rum	Bacardi, Malibu	Bacardi Limon, Capt. Morgan
	Gin	Beefeaters	Tanqueray, Bombay
	Tequila	Jose Cuervo	Jose Cuervo
	Scotch	Dewars, JW Red	JW Black, Chivas
	Whiskey	Seagram 7, VO	Jameson, Old Bushmill
		Canadian Club	Southern Comfort
	Bourbon	Jim Beam, Jack Daniels	Makers Mark, Crown Royal
	Coffee Liquor	Kahlua	Grand Marnier
	Amaretto	Amaretto di Sorona	Hennessey VS
	Apple Schnapps	Sour Apple Schnapps	Corvoisier VS
	Melon Liquor	Midori Melon Liquor	Sambuca
	Peach Schnapps	Peachtree Schnapps	
	Christian Bros. Brandy	Hennessey VS	
	<i>Domestic Beers</i>	<i>Domestic/Imported Beers</i>	<i>Domestic/Imported Beers</i>
	Chardonnay	Pinot Grigio	Pinot Grigio
	Merlot	Chardonnay	Chardonnay
	White Zinfandel	Merlot	Merlot
		White Zinfandel	White Zinfandel



ROOSEVELT Function Space

<u>Room</u>	<u>Sq. Ft.</u>	<u>Conference</u>	<u>Banquet</u>	<u>Reception</u>	<u>Theater</u>	<u>Classroom</u>
Roosevelt Ballroom	2500	160	200	175	200	100
Salon A	1500	100	120	100	160	60
Salon B	1000	60	80	75	100	40

EXECUTIVE BOARDROOM

<u>Room</u>	<u>Sq. Ft.</u>	<u>Conference</u>	<u>Banquet</u>	<u>Reception</u>	<u>Theater</u>	<u>Classroom</u>
Executive Boardroom	600	20	40	50	50	20