

Welcome

Thank you for considering the
Radisson Hotel Corning
for your event.

From the private sophistication of our executive boardrooms
to the refined elegance of the Finger Lakes Ballroom,
we have the facilities to perfectly suit your meeting and banquet needs.
The Radisson Hotel Corning means quality!

Distinctively different
yet with a professional staff that is friendly and accommodating,
We are here to be of service to you!

The Radisson Hotel Corning
Specializes in outstanding banquet service.
If you desire a special menu or customized items,
it would be our pleasure to discuss your needs.

All of us at the
Radisson Hotel Corning
look forward to the opportunity to be
of service to you and
your guests!

Meeting Starters & Diversions

Executive Break

Early Morning -

Breakfast Pastry Assortment
Sweet Cream Butter & Fruit Preserves
Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea

Mid Morning-

Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea Refresh

Mid Afternoon-

Fresh Baked Home Style Cookies
Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea
Assorted Soft Drinks and Bottled Waters
\$12.95 per person

Radisson Starter

Breakfast Pastry Assortment
Sweet Cream Butter & Fruit Preserves
Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea
\$6.- per person

Continental Break

Chilled Orange, Cranberry and Apple Juices
Breakfast Pastry Assortment
Sweet Cream Butter & Fruit Preserves
Bagels with Cream Cheese
Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea
\$7.50 per person

Central Park Break

Chilled Orange, Cranberry and Apple Juices
Pre-Sliced Fresh Bagel Assortment to Include:
New York Style, Cinnamon Raisin and Everything Bagels
Plain, Vegetable and Garlic Herb Cream Cheese Spreads
Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea
\$7.50 per person

Health Break

Chilled Orange, Cranberry and Apple Juices
Assorted Individual Fruited Yogurts
Seasonal Fresh Fruit Compote, Granola Breakfast Bars
Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea
\$8.50 per person

Afternoon Energizer

Fresh Baked Home Style Cookies
Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea
Assorted Soft Drinks and Bottled Waters
\$6.50 per person

Good Humor Break

Assorted Ice Cream Bars
Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea
Assorted Soft Drinks and Bottled Waters
\$6.50 per person

Brownie Break

An Assortment of Rich Chocolate, Roasted Hazelnut,
Caramel Toffee and Cookies n' Cream Brownies
Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea
Assorted Soft Drinks and Bottled Waters
\$7.25 per person

Fruit and Chocolate Break

(minimum 40 persons)
Fresh Whole Fruit Basket
Chocolate Fountain with Dipping Fruits, Pretzels, Marshmallows, and Oreos
Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea
Assorted Soft Drinks and Bottled Waters
\$7.50 per person

Spreads n' Breads

(minimum 25 persons)
Sweet Pepper, Ham and Cheddar Fondue
Creamed Spinach and Crab Dip
Artichoke and Asiago Spread
Garlic Pita Chips, Baguette Slices and Flat Bread Crackers
Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea
Assorted Soft Drinks and Bottled Waters
\$7.50 per person

Ball Park Happenings

Roasted Peanuts, Popcorn
Soft Pretzels with Spicy Honey Mustard Sauce
Mini Hot Dog Bites Wrapped in Pastry
Assorted Soft Drinks and Bottled Waters
\$7.50 per person

Coffee, Soda, Snacks

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea, Soft Drinks, Bottled Water	\$3.25 per person
Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea	\$2.25 per person
Assorted Soft Drinks and Bottled Waters	\$2.- ea.
Caraf of Juice	\$9.-
Assorted Individual Fruited Yogurts	\$1.25 ea.
Chocolate Glazed Doughnuts(dz.)	\$18.-
Croissants(dz.) served with butter	\$21.-
Scones(dz.)	\$18.-
Granola Bars(dz.)	\$60
Pecan Sticky Buns(dz.)	\$18.-
Whole Fresh Fruit(ea.)	\$1.-
Mixed Nuts(#)	\$12.50
Peanuts(#)	\$9.-
Pretzels(#)	\$6.-
Popcorn(bg) approximately 5 servings	\$4.-
Potato Chips(12oz.) with French Onion Dip	\$7.-
M&M's(#)	\$9.-
Assorted Mini Candy Bars(#)	\$9.-
Assorted Hard Candies(#)	\$7.-
Chocolate Chocolate Brownies(dz.)	\$18.-
Assorted Brownies(dz.)	\$18.-
Tart Lemon Bites(dz.)	\$18.-
Assorted Cookies(dz.)	\$18.-
Pepperidge Farm Cookies(#)	\$18.-
Assorted Tea Cookies(#)	\$18.-
Biscotti(#)	\$18.-
Chocolate Dipped Strawberries(dz.)	\$18.-
Mini Cheese Cake Assortment(dz.)	\$18.-
Mini Phyllo Sweets(dz.)	\$14.-
Mini Vanilla Cream Profiteroles(dz. 1 bite)	\$8.50
Chocolate Truffles(dz.)	\$18.-
Mini Éclairs(dz. 1 bite)	\$9.-

Full Breakfast Service Buffet Selections

(Minimum 20 persons)

The American Breakfast Buffet

Chilled Orange, Cranberry and Apple Juices
Fresh Baked Breakfast Pastry Assortment
Sweet Cream Butter & Fruit Preserves
Fresh Scrambled Eggs
Grilled Apple Wood Smoked Bacon and Country Link Sausage
Home Fried Potatoes
Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea
\$10.95 per person

Three Rivers Breakfast Buffet

Chilled Orange, Cranberry and Apple Juices
Seasonal Fresh Fruit Compote
Fresh Baked Breakfast Pastry Assortment
Sweet Cream Butter & Fruit Preserves
Bagels with Cream Cheese
Fresh Scrambled Eggs
Grilled Apple Wood Smoked Bacon and Country Link Sausage
Butter Grilled French Toast with Warm Syrup
Home Fried Potatoes
Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea
\$12.95 per person

Breakfast Sandwich Buffet

Chilled Orange, Cranberry and Apple Juices
Seasonal Fresh Fruit Compote
Fresh Scrambled Eggs, Grilled Smoked Ham and American Cheese on a Warm Croissant
Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea
\$9.75 per person

The Health Nut Buffet

Chilled Orange, Cranberry and Apple Juices
Granola Bars
Seasonal Fresh Fruit Compote
Carrot-Bran Muffins
Sweet Cream Butter & Fruit Preserves
House Recipe Granola
Assorted Plain and Fruited Yogurt Cups
Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea
\$9.75 per person

Radisson Brunch Buffet

(minimum 60 persons)

Served Chilled Orange, Cranberry and Apple Juices
Seasonal Fresh Fruit Compote
Mesclun Field Green Salad with House Balsamic Vinaigrette and Ranch Dressings
Fresh Broccoli Salad with Cheddar, Plumped Raisins, Red Onions and Mustard Dressing
Fresh Baked Breakfast Pastry Assortment
Sweet Cream Butter & Fruit Preserves
Bagels with Cream Cheese
Fresh Scrambled Eggs
Apple Wood Smoked Bacon and Country Link Sausage
Butter Grilled French Toast with Warm Syrup
Home Fried Potatoes with Grilled Onion
Fresh Seasonal Vegetable
Seafood Newburg with Puff Pastry Shell
Penne Pasta Prima Vera
Chicken Florentine
Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea

Radisson Plated Dessert Buffet

\$18. - per person

Create additional elegance by offering your guests:

- Mimosas or Bloody Mary's \$6.- per person
- *Waffle Station with Attendant \$3.- per person
- *Omelet Station with Chef Attendant \$5.- per person
- *Carved Ham \$3.- per person

Served Luncheons

(Minimum of 18 Guests)

Pre-select one or two entrees for your guests.

Those choosing two entrée selections will be charged the higher price entrée for both selections.

All served luncheons receive the appropriate entrée accompaniments and beverage.

Enhance your luncheon experience with a cup of homemade soup, tossed salad or dessert.

Our sales team will help you with selection and pricing.

Ham and Swiss Quiche OR Broccoli & Cheddar Quiche

Served with Fresh Seasonal Vegetable. \$13.-

Chicken Parmesan

Hand Breaded Breast of Chicken, Smothered with Marinara Sauce, Italian Provolone and Parmesan Cheeses. Served with Fresh Seasonal Vegetable. \$14.50

Seafood Pasta with Pesto

Penne Pasta Tossed with Shrimp, Scallops and Flaked Whitefish in a Light Basil Pesto Sauce. \$14.50

Chicken Stir Fry

Breast of Chicken and Vegetable Stir-Fry, Saffron Rice Pilaf and Pork Pot Stickers. \$14.50

Grilled New York Steak

Herb Butter, Frizzy Onions, Potatoes O'Brien and Fresh Seasonal Vegetable. \$17.50

Maryland Style Crab Cake

Saffron Rice Pilaf, Buttered Broccoli Spear, Fresh Lemon and Spicy Remoulade. \$15.-

Almond Crusted Fillet of Sole

Served with Saffron Rice Pilaf and Fresh Seasonal Vegetable. \$15.-

Grilled Salmon

Topped with Lemon-Dill Sauce and Served with Saffron Rice Pilaf and Buttered Broccoli Spear. \$15.-

Jamaica Jerk Chicken Salad Plate

Marinated Grilled Jerk Seasoned Chicken, Served with Tropical Fruits on a Bed of Fresh Greens. \$13.-

White Albacore Tuna-Artichoke Salad OR Chicken-Almond Salad

On a Bed of Greens with Fresh Tropical & Seasonal Fruits. \$13.-

California Cobb Salad Plate

Fresh Mixed Chopped Greens Topped with Crumbled Bacon, Chopped Hard Cooked Egg, Tomato, Artichoke Hearts, Grilled Chicken & Crumbled Bleu Cheese. Served with a Choice of Dressing. \$13.-

Buffet Luncheons

(Minimum 20 persons)

New York Deli Buffet

Daily Soup

Fresh Fruit Salad

Seasonal Salad

Tossed Garden Salad Bowl with Ranch and Sun-Dried Tomato Vinaigrette Dressings

Deli Sliced Baked Ham, Breast of Turkey, Roast Beef, Classic Genoa Hard Salami
and White Albacore Tuna-Artichoke Salad

Sliced American, Provolone and Swiss Cheeses

Fresh Lettuce, Sliced Tomato, Sliced Onion and Pickle Wedges

White, Cracked Wheat and Marble Rye Bread Assortment

Mayonnaise, Mustard and Horseradish Spreads

Freshly Brewed Coffee, Decaffeinated Coffee, Tea Assortment, Iced Tea & Soft Drinks

\$13.50 per person

Deli Express Buffet

Daily Soup

Tossed Garden Salad Bowl with Ranch and Sun-Dried Tomato Vinaigrette Dressings

Fresh Fruit Salad

Seasonal Salad

Shaved Baked Ham with Swiss on Marble Rye with Lettuce, Tomato and Honey Mustard Spread

Roasted Breast of Turkey with Sprouts on Cracked Wheat with Cranberry-Orange Relish

Toasted Almond Chicken Salad Croissant

Crunch n' Munch Marinated Vegetable Wrap

Freshly Brewed Coffee, Decaffeinated Coffee, Tea Assortment, Iced Tea & Soft Drinks

\$14.50 per person

Live Well Buffet

Fresh Fruit Salad

Grilled Summer Vegetable Salad

Broccoli Santa Cruz Salad

Spicy Chinese Noodle Salad

White Albacore Tuna and Artichoke Croissant

Vegetarian in a Whole Wheat Pita

Chicken Caesar Salad Wrap

Roast Beef with Lettuce, Tomato and Horseradish Sauce on Kimmelweck

Freshly Brewed Coffee, Decaffeinated Coffee, Tea Assortment, Iced Tea & Soft Drinks

\$14.50 per person

The Corning Lunch Buffet

Daily Soup

Tossed Garden Salad Bowl

Fresh Fruit Salad

Seasonal Salad

Deli Sliced Baked Ham, Breast of Turkey, Roast Beef,
Classic Genoa Hard Salami and White Albacore Tuna Salad
Sliced American, Provolone and Swiss Cheeses

Fresh Lettuce, Sliced Tomato, Sliced Onion and Pickle Wedges

White, Cracked Wheat and Marble Rye Bread Assortment

Mayonnaise, Mustard and Horseradish Spreads

Choice of any Two of the Following Hot Entrée Selections:

Ricotta Stuffed Jumbo Shells

Penne Pasta Primavera

Breast of Chicken with Dijon Mustard Sauce

Tortellini Carbonara (with diced onions, sweet peppers, cream and Virginia style ham)

Spinach Lasagna

Asian Beef or Chicken Stir Fry with Pilaf Rice

Shrimp Jambalaya

Beef Tips with Mushroom Sauce with Pilaf Rice

New England Style Baked Scrod with Crumb Topping

Freshly Brewed Coffee, Decaffeinated Coffee, Tea Assortment, Iced Tea & Soft Drinks

\$17.- per person

Executive Cobb Salad Buffet

Daily Soup

Spicy Chinese Noodle Salad

Broccoli Santa Cruz Salad

Fresh Fruit Salad

Mixed Chopped Salad Greens to Top With:

Chilled Marinated Grilled Beef Tenderloin Tips,

Chilled Marinated Grilled Sliced Breast of Chicken,

Chilled Marinated Grilled Shrimp,

Chopped Tomatoes, Chopped Artichokes, Sliced Mushrooms, Crumbled Bleu Cheese,

Chopped hard Cooked Egg, Crumbled Bacon

Ranch, Blue Cheese, Sun-Dried Tomato Vinaigrette Dressing Selections

Bread Basket

Freshly Brewed Coffee, Decaffeinated Coffee, Tea Assortment, Iced Tea & Soft Drinks

\$18. - per person

Themed Luncheon Buffets

\$16.50 per person (minimum 24 people)

Sonoran Fajita Bar

Mexican Tortilla Soup

Corn and Black Bean Salad with Garlic-Cumin Vinaigrette

Mixed Baby Green Salad with Salsa Vinaigrette Bread Basket

Sliced Grilled Golden Pineapple with Jalapeno Honey

Marinated Grilled Chicken, Beef

Grilled Peppers & Onions, Shredded Cheddar, Guacamole, Sour Cream, Salsa, Shredded Lettuce, Tomatoes,
Black Olives, Soft Flour Tortillas

Freshly Brewed Coffee, Decaffeinated Coffee, Tea Assortment, Iced Tea & Soft Drinks

A Taste of Italy

Rice Florentine Soup

Caesar Salad Bowl Garlic Bread Sticks

Salad Caprese- fresh mozzarella, tomatoes, fresh basil and fresh garlic vinaigrette

Italian Bread Salad

Whole Green Beans with Asiago

Seared Breast of Chicken with Fresh Sage, Sautéed Onions and Peppers with a Marsala Wine Sauce

Penne with Sweet Sausage-Tomato Vodka Sauce

Freshly Brewed Coffee, Decaffeinated Coffee, Tea Assortment, Iced Tea & Soft Drinks

From the Far East

Egg Drop Soup

Cucumber-Radish-Fresh Ginger Salad

Carrot, Shaved Onion and Snow Pea Salad with Black Sesame Vinaigrette

Spicy Chinese Noodle Salad

Bread Basket Fried Rice

Soy Marinated Grilled Chicken with Pineapple

Beef, Shrimp and Vegetable Stir Fry with Sweet and Sour Sauce

Freshly Brewed Coffee, Decaffeinated Coffee, Tea Assortment, Iced Tea & Soft Drinks

French Quarter Jammin'

Seafood Gumbo

Green Bean and Gruyere Salad

Sliced Fresh Fruit

Mixed Baby Greens with Warm Pecan-Honey Vinaigrette Bread Basket

Chicken Etouffee (smothered with seasoned onions, peppers and tomatoes)

Shrimp Jambalaya Creamy Cheddar Grits

Freshly Brewed Coffee, Decaffeinated Coffee, Tea Assortment, Iced Tea & Soft Drinks

Hors D'oeuvre Platters and Mirrors

Traditional Cheese and Fruit Platters

Encompassing a variety of cubed domestic cheeses and a seasonal fruit garnish

Accompanied with Sliced Baguettes and Crackers

Quarter Block (for up to 25 guests)	\$69.-
Half Block (for up to 50 guests)	\$138.-
Full Block (for up to 100 guests)	\$275.-

Specialty Cheese Board

(for up to 50 guests)

Pecan and Brown Sugar Baked Brie, Maytag Blue, Smoked Gouda, Mild Wisconsin Cheddar and Swiss
Displayed as with Baguette Slices, Crackers and Flat Breads

\$187.50

Mirrored Spicy Cheddar Cheese Ring

(approximately 20-25 servings)

Filled with Raspberry Preserves and Served with Crackers

\$48.-

Fresh Seasonal Fruits

(approximately 50 servings)

With strawberry yogurt dipping sauce \$84.-

Fresh Mini Mozzarella Balls

(50 pieces)

Marinated with Basil Pesto and Served with Shaved Prosciutto and Fresh Melon

\$58.-

Warm Brown Sugar and Pecan Baked Brie

(approximately 20-25 servings)

Baguette Slices

\$59.-

Trio of Spreads

(minimum 20 persons)

Roasted Garlic Decadence, Hummus, & Mediterranean Feta

Served with Baguette Slices, Crackers and Flat Breads.

\$39.-

Hors D'oeuvre Platters and Mirrors

Chocolate Fountain and Fresh Seasonal Fruits

(minimum service 40 persons)

\$6.- per person per hour of service

Chilled Gulf Shrimp on Ice

(50 pieces)

Red Horseradish Sauce

\$132.50

Side of Smoked Salmon

(approximately 35 servings)

With Coarse Grain Mustard Sauce

Capers, Minced Bermuda Onion and Miniature Bagels

\$98.-

Sushi Mirror

(50 pieces)

A Variety of Vegetarian and Seafood Selections.

Accompanied with Pickled Ginger, Wasabi Paste and Soy Sauce

\$82.-

Roasted and Grilled Vegetable Platter

(approximately 50 servings)

With Garlic Aioli and Balsamic Syrup

\$68.-

Ante Pasta Tray

(approximately 50 servings)

Black and Green Olives, Artichoke Hearts, Pickled

Cauliflower, Sun-Dried Tomatoes and Feta Cheese on a Bed of Baby Spinach

\$72.-

Roast Tenderloin Mirror

(approximately 25-35 servings)

Roasted Whole Spiced Roast Tenderloin, Chilled and Thinly Sliced

Served with Mini Rolls

Tarragon Mayonnaise, Horseradish, and Coarse Mustard Accompaniments

\$250.-

Hors D'oeuvre

(pricing is per 50 pieces)

Tasting Spoons Gourmet treats decoratively placed on individual display tasting spoons.

Crab Salad	\$82.-
Curried Chicken Salad	\$62.-
Marinated Portobello and Tomato	\$58.-
Smoked Salmon with Fresh Dill, Caper and Red Onion	\$82.-

House Hors D'oeuvre Variety Assortment	\$65.-
Fried Dim Sum Assortment with Duck Dipping Sauce	\$75.-

Artichoke-Romano Crostini	\$60.-
Maytag Blue, Roasted Walnut, Red Onion Crostini	\$60.-
Spinach & Feta Crostini	\$60.-

Tiki Shrimp(shrimps wrapped in a wonton) with Duck Dipping Sauce	\$120.-
Asian Pork Pot Stickers with Ginger-Soy	\$66.-
Vegetable Spring Rolls with Hot Mustard Sauce	\$72.-

Swedish or Italian Meatballs	\$50.-
Sausage & Sweet Pepper Turnovers	\$60.-
Artichoke-Parmesan Fritters with Tarragon Dipping Sauce	\$60.-

Cocktail Franks in Jackets with Spicy Mustard Dipping Sauce	\$65.-
Fried Green Olives	\$72.-
Dilled Cream Cheese Puffs	\$78.-

Miniature Quiche Assortment	\$79.-
Miniature Spanikopita	\$72.-
Raspberry Brie Phyllo	\$98.-

Chicken Wings with Celery Sticks and Bleu Cheese Dipping Sauce	\$60.-
Smoked Chicken Quesadillas	\$82.-
Miniature Chicken Wellington	\$99.-

Pizza Stuffed Mushrooms with Sausage	\$60.-
Sausage and Apple Stuffed Mushrooms	\$60.-
Brie & Bacon Stuffed Mushrooms	\$68.-
Crab & Cheese Stuffed Mushrooms	\$74.-

Baked Blue Cheese-Romano Triangles with Minced Red Onion	\$60.-
Mozzarella Cheese Sticks	\$65.-

Coconut Shrimp with Apricot Dipping Sauce	\$132.50
Tempura Shrimp with a Duet of Sauces	\$132.50
Cajun Shrimp Cocktail with Cocktail Sauce	\$132.50
Crab Rangoons with Plum Apricot Dipping Sauce	\$98.-
Miniature Crab Cakes with Spicy Remoulade	\$99.-
Maple Mustard Sea Scallops Wrapped in Bacon with Honey Curry Sauce	\$132.50

Hors D'oeuvre Packages

(minimum 25 persons for package service)

Club Selection

Raw Vegetable Crudités with Ranch Dipping Sauce
 Mirrored Domestic Cheese and Fruit Display
 Vegetable Spring Rolls with Hot Mustard Sauce
 \$6.95 per person per hour of service

Regency Selection

Raw Vegetable Crudités with Ranch Dipping Sauce
 Mirrored Domestic Cheese and Fruit Display
 Shrimp Dim Sum Assortment with Duck Sauce
 Mini Spinach and Feta Spanikopida with Aoli Dipping Sauce
 Vegetable Spring Rolls with Hot Mustard Sauce
 \$9.- per person per hour of service

The Grande

Raw Vegetable Crudités with Ranch Dipping Sauce
 Mirrored Domestic Cheese and Fruit Display
 Mushroom Caps with Crab
 Mini Spinach and Feta Spanikopida with Aoli Dipping Sauce
 Vegetable Spring Rolls with Hot Mustard Sauce
 Brie and Raspberry Phyllo
 Miniature Chicken Wellington
 \$12.- per person per hour of service

Dinner Service

(minimum of 18 guests)

Please pre-select one or two entrees. Those choosing two entrée selections will be charged the higher price entrée for both selections. All served dinners receive a Mesclun salad, dessert, appropriate entrée accompaniments and beverage.

Enhance your dinner experience with an appetizer, a cup of home-made soup or intermezzo. Our sales team will help you with selection and pricing.

Roast Prime Ribs of Beef with Natural Juices

(Minimum 15 orders)

Slow Roasted to Perfection. Served Medium Rare to Medium. \$28.-

Certified Angus New York Sirloin Steak

Grilled and Served with Maytag Blue Cheese Sauce. \$34.-

Filet Mignon

28.00

Grilled and Served with a Roasted Shallot-Merlot Sauce. \$35.-

Petite Filet \$29.-

Roast Tenderloin

(minimum of 8 guests)

Tenderloin Roasted Whole, Sliced and Topped with Red Wine Demi Glace. \$38.-

Stuffed Breast of Chicken

Generously Stuffed with Traditional Bread Stuffing and Served with Sauce Supreme. \$25.-

Chicken Florentine

Sautéed Breast of Chicken with Spinach & Mushrooms in a Wine Cream Sauce. \$26.-

Breast of Chicken Stuffed with Artichoke and Sun Dried Tomato Filling

Topped with a Romano Pesto Cream. \$27.-

California Grilled Breast of Chicken

Served with Sauce of Avocado, Red Pepper and Shrimp. \$27.-

Macadamia Nut Crusted Mahi Mahi

with Grilled Pineapple Salsa. \$27.-

Sesame Duck

Served with a Tangy Plum Apricot Sauce. \$27.-

Grilled Orange Roughy with Almonds

Simply Broiled with Fresh Lemon and Garnished with Toasted Almonds. \$26.-

Pumpkin Crusted Salmon

Topped with Sun-Dried Tomato Butter. \$27.-

Lime Crusted Salmon

Served with a Fresh Chive Cream Sauce. \$27.-

Grilled Swordfish with Fresh Herb Butter

Simply Grilled and Dotted with a Fresh Herb Butter. \$28.-

Crab Stuffed Shrimp

Jumbo Shrimp Stuffed with Seasoned Crab Meat. \$29.-

Roast Breast of Turkey

Served with Traditional Sage Dressing and Gravy. \$21.-

Roast Pork Loin

Boneless Center Cut Pork Loin Slow Roasted and Served with Apple Stuffing and Pan Gravy. \$21.-

Vegetarian Spinach and Feta Stuffed Phyllo

With Fresh Tomato Hash and a Spatter of Pesto. \$21.-

Vegetarian Portobello Mushroom and Sun-Dried Tomato Turnover

with Romano Pesto Cream. \$21.-

Sea and Shore Duet Plate

Petite Filet Mignon, Roasted Shallot-Merlot Sauce
Jumbo Shrimp with a Crab Stuffing. \$39.-

King and Queen Duet Plate

Roast Tenderloin of Beef with Sauce Madeira
Pumpkin Crusted Salmon with Sun-dried Tomato Butter. \$38.-

Far East Duet Plate

Grilled Tamari Marinated Mignonette of Beef Tenderloin
Grilled Breast of Oriental Chicken. \$36.-

Dessert Selections

(Choice of one)

Reese's Peanut Butter Pie

Ginger Apple Crisp

Irish Cream Pie

Strawberry Shortcake Martini

Dark Chocolate Mousse

Cappuccino Éclair Torte

Carrot Cake

Lemon Madness Torte

Tiramisu

Chocolate Confusion

Turtle Cheesecake

Raspberry Ruffle Truffle Torte

Dinner Accompaniment Enhancements

Appetizers

(Select one)

Soup of the Day	\$3.-
Home Style Broccoli & Cheddar Soup	\$3.-
Vegetarian Summer Garden Minestrone	\$3.-
French Onion Soup	\$4.-
Crème of Brie Soup with Puff Pastry Top	\$5.-
Chilled Gazpacho with Sour Cream	\$5.-
Chilled Strawberry Bisque	\$5.-
Fresh Fruit Compote	\$3.-
Chilled Gulf Shrimp Cocktail with Red Horseradish Sauce	\$12.-
Crab Cake with Cajun Remoulade	\$12.-

Salads

(Select One-Complementary with your entrée selection)

Mesclun Salad Greens

With Shredded Asiago Cheese and House-Made Garlic Croutons, Cherry Tomatoes
Balsamic Vinaigrette

Radisson Caesar Salad

Lemon-Garlic-Romano-Black Pepper Dressing

Spinach Salad with Fresh Crumbled Bacon & Mushrooms

Honey Mustard Dressing

Salad of Mesclun Greens

Fresh strawberries, Crumbled Bleu Cheese & Raspberry Vinaigrette

Salad of Mesclun Greens

Sliced Green Apples, Walnuts & Sun Dried Tomato Vinaigrette

Intermezzo Course

(Select One)

Lemon Sorbet \$3.-

Mango Sorbet \$3.-

Steuben Buffet Service

(Minimum 30 persons)

All buffet dinners receive a served Mesclun green salad, dessert and beverage.
Enhance your dinner buffet experience with a cup of homemade soup or intermezzo.

Fresh Fruit Salad Two Seasonal Salads
Fresh Seasonal Vegetable and Potato

Choice of Three Main Dishes:

Roast Pork & Dressing
Chicken Florentine
Seafood Newburgh with Puff Pastry Shells
Chicken, Beef or Seafood Stir Fry with Pilaf Rice
Roast Tavern Ham with Soy-Ginger, Brown Sugar Glaze
Ricotta Stuffed Jumbo Shells
Penne Pasta Primavera
Beef Tenderloin Tips with Mushroom Sauce
Roast Turkey with Dressing
Tortellini Carbonara (with diced onions, sweet peppers, cream and Virginia style ham)
Breast of Chicken Forestier (mushrooms- garlic- wine sauce)
New England Baked Scrod (seasoned crumb topping)
\$26.- per person

Buffet Enhancements

Our Steuben Buffet with Chef Carved Top Round of Beef (60 person minimum) \$27.-

Our Steuben Buffet with Chef carved Prime Rib of Beef \$29.-

Dessert Selections

(Choice of one)

Reese's Peanut Butter Pie	Ginger Apple Crisp	
Irish Cream Pie	Strawberry Shortcake Martini	Dark Chocolate Mousse
Cappuccino Éclair Torte	Carrot Cake	Lemon Madness Torte
Tiramisu	Chocolate Confusion	Turtle Cheesecake
Raspberry Ruffle Truffle Torte		

Dessert Buffet Service -Your Choice of Four Desserts Presented whole and served by an attendant(s).
Additional \$2.75 per person

Split Dessert Service -Two plated desserts evenly split and placed on the buffet for your guests to enjoy.
Additional \$1.25/ per person

Themed Station Buffets

(minimum 60 people,3 stations)

Your Guests will enjoy our famous mashed potato martinis & finger sweet stations in addition to a minimum of three stations of your choosing.

Freshly Brewed Coffee, Decaffeinated Coffee, Tea Assortment

Mashed Potato Martinis

Station Attendant

Buttery Mashed Potatoes with all the Mix-In's
Fresh Whipped Creamery Butter, Sour Cream, Blue Cheese Crumbles,
Bacon Bits, Andouille Sausage, Sliced Scallions, Asiago Cheese,
Green Peas, Basil Pesto
(complementary)

Italian Pasta Station

Caesar Salad Bowl

Asiago Cheese Bread with Extra Virgin Olive Oil for Dipping
Penne with Prima Vera Sauce
Tomato, Spinach and Egg Tortellini with Sweet Sausage-Pink Vodka Sauce
10. - per person per hour of service

Seafood Station

Broccoli Santa Cruz Salad

Bread Sticks

Tempura Battered Shrimp with Asian Dipping Sauce
Lobster and Water Chestnut Curry with Asparagus and Steamed Rice
Bacon Wrapped Scallops with Maple Mustard Glaze
18. - per person per hour of service

Asian Stir-fry

Chef Attended

Hot Firey Chinese Noodle salad.
Shrimp, Chicken, Pork, Asian Vegetables, Soy, Sweet and Sour Sauce, Jasmine Rice and Vegetable Egg
Rolls with Hot Mustard Dipping Sauce. Fortune Cookies
14. - per person per hour of service

Fajita Station

Chef Attended

Marinated Grilled Chicken, Beef, Grilled Peppers & Onions, Shredded Cheddar, Guacamole, Sour Cream,
Salsa, Shredded Lettuce, Tomatoes, Black Olives, Soft Flour Tortillas
Corn and Black Bean Salad with Garlic-Cumin Vinaigrette
14.- per person per hour of service

Jambalaya Station

Chef Attended

Classic Saffron Scented Rice

Chef's selection of assorted garnishes, to include andouille sausage, steamed mussels, steamed clams, braised chicken, peas, onions, peppers. Prepared to order. Hushpuppies.

14.- per person per hour of service

Finger Sweets Station

Fresh Strawberries with Grand Marnier and Confectionary Sugar for Dipping, Mini Cream Puffs with Chocolate Drizzle, a Variety of Mini Cheesecakes, Mini Phyllo Pastries, Mini Fresh Baked Cookies, Lemon Bar and Brownie Bites
(complementary)

Reception Enhancements

Carving Board

Chef Attendant

Served with Mini Rolls and Appropriate Spreads and Sauces

Honey Glazed Tavern Style Ham (serves 60) \$125.-

Whole Roast Tenderloin of Beef (serves 20) \$250.-

Roast Turkey Breast (serves 25) \$75.-

Molasses and Cumin Charred Pork Loin (serves 35) \$105.-

Whole Salmon Filet en Croute (serves 20) \$85.-

Prime Rib (serves 40) \$285.-

Roast Sirloin (serves 35) \$250.-

Soup Flute Station

Trio of chilled soups served in a champagne flute.

Chilled Strawberry, Gazpacho and Potato-Leek.

\$4.- per person per hour

Specialty Coffees

Station Attendant

Espresso, Cappuccino, French Vanilla, Roasted Hazelnut and Rainforest Nut Coffees. Hot Chocolate.

Sugar Swizzle Sticks, Cream, Fresh Whipped Cream, Chocolate Chips and After Eight Mints

For your caffeinated pleasure

\$4.- per person per hour

Dessert Enhancements

Station Attendant

Bananas Foster or Cherries Jubilee 4.-

Fresh Strawberries with Sabayone 4.-

Sautéed Golden Pineapple with green peppercorns and honey 4.-

Crepes Suzette 4.-

Bar Service

A \$50.00 per hour charge for each bartender on all bars will be waived with \$200 in sales per each bartender.

Spirits may be interchanged with comparable substitutions.

Open Bar Packages

Includes Liquor, Miller Light draft beer, House Wines, Soda

House Branded Liquors

Black Velvet

Ten High Bourbon Old Smuggler Scotch

Gordon's Gin UV Vodka

Bacardi Silver Rum Peach Schnapps

Cinzano Sweet and Dry Vermouths

\$10.- first hour, \$6.- each additional hour

Premium Branded Liquors

Canadian Club Whiskey

Jim Beam Bourbon Dewar's Scotch

Beefeaters Gin Absolut Vodka

Bacardi Silver Rum Peach Schnapps

Cinzano Sweet and Dry Vermouths

\$12 first hour, \$8.- each additional hour

Host Bar

For your convenience, a per drink bar can be arranged on an "as consumed" basis and billed to your account at the conclusion of the function. Host Bars includes Liquor, Assorted Bottled Beer, Finger Lakes Wines, Soda
per drink pricing

House Branded Liquors and House Wines \$5.-, Soda \$2.-, Domestic Beers \$3.50

Premium Branded Liquors \$5.50 House Branded Wines \$6.- Soda \$2.-, Imported Beer \$4.-

Cash Bar

Cash bar services with house branded liquors, wines and domestic beer are available for your guests to purchase.

Bottled Beers

Domestic Beers \$3.50 per bottle

Imported Beers \$4.00 per bottle

Draft Beers

Half Keg Miller Light Draft \$175.00 Quarter Keg Miller Draft \$90.00

Other draft beer pricing upon request.

Punches and Other Beverages

Fruit Punch \$25.00 per gallon Wine Punch \$45.00 per gallon Champagne Punch per gallon \$45.00

Soft Drinks \$2.- each Juices \$2.- each

Thank you for choosing the **Radisson Hotel Corning** for your event.

We are pleased to offer you the following menus to use as a guideline in planning your meals. Please remember that our menus are suggestions only. We look forward to the opportunity to customize your menus to accommodate individual tastes and style. Or if you so choose, we are happy to offer complete planning of your event for you - from the small details to the finishing touches.

Menu Selection

To ensure the availability of your menu items, your menu selections must be submitted to the Catering Office a minimum of three (3) weeks prior to your event. Customized menus and menu planning assistance

is available through our Catering and Convention Services. Split entree selection (maximum of two) is available.

Numbers of each entree selected must be provided with your final guaranteed number of persons.

It is strongly suggested that larger groups selecting split entrees utilize place cards indicating individual guest entree selection.

Billing and Payment

All charges for your event will be posted to one (1) check. All Banquet prices are subject to an 18% Service Charge and 8% Sales Tax.

These charges will be added to your bill. If your group is tax exempt, please provide the appropriate information to our Accounting Office prior to your event. A Credit Card Guarantee is required to confirm all Banquet and Meeting arrangements. In lieu of provision of a Credit Card Guarantee, a 50% deposit is required to confirm Banquet Arrangements with Payment in full three business days prior based on guaranteed numbers.

Menu Price Changes

Banquet Menus and Contracts will be priced with the Banquet Menu Pricing in effect at the time we are provided with Menu details. All printed Catering and Banquet Menu prices are subject to change without notice. Banquet Menu pricing will not be changed once a contract has been signed.

Food Administration

The Radisson Hotel Corning's food handling procedures are regulated by the New York State Department of Health, therefore, the hotel is responsible to adhere to those regulations. It is policy, therefore without prior approval; no food may be brought into the hotel for any function, food may not be displayed for more than 2 hours, and food left from any function may not be taken from the hotel premises.

Beverage Alcohol

The sale and service of all alcoholic beverages is regulated by the New York State Division of Alcoholic Beverages and Tobacco. The Radisson Hotel is responsible for the administration of those regulations. It is policy, therefore, that no alcoholic beverages or food may be brought into the hotel for any function. The Radisson reserve the right to refuse service of alcohol to any individual that appears to be intoxicated or does not have proper identification.

Guarantees

To ensure that your organization receives the best possible service, we require that your Sales Manager be notified with menu selection and approximate number of persons ten days prior to your event. Your final number of guests (and entrees if appropriate) is required 3 business days in advance. If the event falls on a Monday or Tuesday, the final numbers are due on the previous Thursday or Friday respectively. This will be considered a guarantee for which you will be charged even if fewer guests attend. The hotel will prepare and set for the guarantee. If no guarantee is received 3 business days prior to the event, we will use your original estimated count as the guarantee and the guest check will be prepared accordingly.

Tentative Reservation

Your event is considered tentative until the responsible person or authorized representative signs the banquet contract and/or the advance deposit is received by our Catering Department.

The Hotel is not responsible for the performance of unsigned Banquet Contracts.

Space and Price Commitments

Contracted times for your event are followed by the Hotel. As our guest, you are responsible for abiding by your contracted schedules.

Other events may be scheduled into your space either before or after your contracted times. The Radisson Hotel Corning assigns rooms and assesses prices based on the number of people involved in your event. The Hotel reserves the right to renegotiate these prices and/or change the assigned space for your function should your numbers change.

As our guest, you will be advised of these changes.

Smoking

Per New York State law, all public spaces in the Hotel are Non Smoking. As such all meeting rooms, function space, public areas, restaurant and bar areas, and restrooms are NO SMOKING areas.