

# BANQUET MENUS

## **BREAKS AND A LA CARTE MENU ITEMS**

### **Corporate Break**

An Assortment of Freshly Baked Homemade Cookies  
Coffee and Tea  
Assorted Soft Drinks

### **Ice Cream Break**

Selection of Premium Quality Hagen-Daz Bars  
Coffee and Tea  
Assorted Soft Drinks

### **Fruit and Cheese Break**

Display of Imported Cheeses  
Garnished with Fresh Fruit  
Assorted Crackers  
Coffee and Tea  
Assorted Soft Drinks

### **Something Sweet**

Freshly baked cinnamon coffee cake  
Coffee and Tea  
Assorted Soft Drinks

### **Healthy Break**

Assorted fresh fruit skewers  
Assorted yogurts  
Cereal Bars  
Orange and Apple Juice  
Bottled Water

### **Pastry Break**

An Array of Miniature Pastries  
Coffee and Tea  
Assorted Soft Drinks

The above items must be ordered in conjunction with other services.

### **A La Carte Items**

Regular & Decaffeinated Blend Coffee and Tea  
Potato Chips  
Nachos and Salsa  
Danish, Muffin, Croissant  
Assorted Cookies  
Fruit Skewers  
Sliced Fresh Fruit  
Assorted Individual Yogurt  
Pretzels/Chips  
Peanuts  
Assorted Juice  
Assorted Bottled Juices  
Soft Drinks  
Herbal Teas



## **HOSPITALITY SELECTIONS**

### **Hot Hors D'oeuvres**

Mini Quiche  
Honey Garlic Meatballs  
Phyllo Pastry Triangles  
Chicken Satays with Peanut Sauce  
Stuffed Mushroom Caps  
Bacon Wrapped Pineapple Spears  
Cocktail Sausage, Fresh Herb Mustard

### **Cold Canapé Selection**

Vegetarian Pinwheels  
Tiger Shrimp with Dipping Sauce  
Smoked Salmon Mousse Canapés  
Mini Bruschetta  
Ham Mousse Canapés  
Chicken and Goat Cheese Salad  
Crab Mousse  
Assorted Cream Cheese Canapés

### **Sandwich Trays**

Reception Sandwiches  
An Array of Sandwiches on Assorted Breads Including Deli Meats, Tuna Salad & Egg Salad  
Open Faced Sandwiches - Egg Salad, Tuna Salad, Seafood Salad, Deli Meats

### **Platters**

Shrimp Pyramid With Cocktail Sauce (70pcs)  
Raw Vegetables with Dip  
Imported Cheese Mirror  
Fresh Fruit Tray  
Relish Tray

## **CRUDITÉS, FRUIT AND CHEESES**

### **International Cheese Board**

Served with Cocktail Crackers and Fruit Garnish

### **Crudités and Dips**

Fresh Vegetables Served with Herbed Dip

### **Fresh Fruit Kabobs**

Skewers of Fresh Fruit

Served with a Honey Yogurt for Dipping

### **Sliced Fruit Platter**

An Array of melons and Seasonal Fresh Fruit

Accompanied by a Yogurt Dip

## **SWEET TABLES**

### **The Plaza Sweet Table**

Assorted French and Italian Pastries

An Array of Cheeses and Grapes

Sliced Fresh Fruit

Coffee and Teas

### **The Ritz Sweet Table**

A Selection of French and Italian Pastries,

Cakes, Tarts and Fresh Fruit Supreme, Rice Pudding

Sliced Fruit and Cheese

Coffee and Teas

Fresh Fruit Salad

Miniature Pastries

Chocolate Dipped Strawberries

Personalized Special Occasion Cake

## **BREAKFAST MENUS**

### **Continental**

Selection of Fresh Juices  
Selection of Breakfast Pastries  
Featuring Butter Croissants,  
Flaky Danish Delights  
And a variety of Muffins  
Served With Fresh Dairy Butter,  
Health Smart Spreads,  
Jams and Preserves  
Coffee and Tea

### **Bagel Breakfast**

Selection of Fresh Juices  
Fresh Bagels (with Toaster)  
Accompanied by Home style Jams and Preserves,  
Sliced Cheeses, Cream Cheese  
Tomatoes and Cucumbers  
Coffee and Tea

### **Power Breakfast**

Selection of Fresh Juices  
Freshly Baked Muffins and Bagels (with Toaster)  
Sliced Seasonal Fruits  
Assorted Cold Cereals & Granola  
Individual Yogurt  
Jams and Cream Cheese  
Coffee and Tea

### **The Big Nickel Buffet**

(Minimum of 20 People)  
Selection of Fresh Juices  
Scrambled Eggs  
Crisp Side Bacon, Breakfast Sausages  
Home fried Potatoes  
Served with Fresh Buttery Croissants  
Assortment of Muffins  
Freshly Baked Bagels  
Jams and Preserves  
Coffee and Tea

### **Additional Breakfast Items**

Fresh Juices - (60oz)  
Chilled Milk - (60oz)  
Individual Yogurts  
Bagel And Cream Cheese



## **BRUNCH**

(Minimum 50 guests)

Selection of Fresh Juices  
Basket of Muffins, Danish Pastries and Baked Croissants  
Assorted Breads and Bagels  
Butter, Preserves and Honey

Cold Selection:  
Caesar Salad  
Seasonal Leaf Lettuce with Assorted Dressings  
European Cold Cuts  
Imported Mustards and Conserves  
Sliced Fresh Fruit

Hot Selection:  
Scrambled Eggs  
Bacon, Breakfast Sausages  
Home Fried Potatoes  
French Toast with Syrup and Butter  
Penne Rigatte with Tomato Basil Sauce  
Salmon with Dill Sauce  
Chicken Breast with a wild mushroom sauce  
Rice Pilaf  
Fresh Seasonal Vegetable

European and Canadian Cheeses with Crackers and Water Biscuits  
Mousse Cake  
Apple Strudel  
French Pastries  
Sliced Fresh Fruit  
Freshly Brewed Coffee and Tea

The above prices are subject to Federal and Provincial Sales Tax and 15% Gratuities.

The Radisson logo is written in a black, cursive script font. A thick, lime-green horizontal line is drawn underneath the word "Radisson", starting from the beginning of the word and extending past its end.

## **WORKING LUNCHES**

Buffet Style

### **Working Lunch #1**

Soup of the Day  
Caesar Salad or House Salad  
Sliced roast of beef on a bun with horseradish and mustards  
Coffee and Tea

### **Working Lunch #2**

Crisp Seasonal Salad With House Dressings  
Vegetable or Meat Lasagna  
Rolls with Butter  
Coffee/Tea

### **Working Lunch #3**

Assortment of Breads, Buns & Wraps  
Filled with Cured meats, White Tuna and Egg Salads  
Assortment of Pickles & Olives  
Crisp Vegetables with a Roasted Garlic Dip  
Coffee and Tea

### **Working Lunch #4**

Chef's Selection of Freshly Made Soup  
Create Your Own Perfect Sandwich with  
A Variety of Freshly Baked Buns and Breads  
Assorted Deli Meats  
White Tuna, Country Egg Salad,  
Sliced Cheeses, Tomatoes and  
Cucumbers  
Assorted Pickles and Olives  
Fresh Vegetables and Dip  
Coffee/Tea

### **Dessert Choices:**

Fresh baked cookies and squares



## **SIT DOWN LUNCH MENUS**

Groups under 30 - \$50.00 service charge

### **Luncheon # 1**

Homemade Soup of the Day  
Chicken Caesar Salad  
Assorted Rolls and Butter  
Coffee and Tea

### **Luncheon # 2**

Homemade Soup of the Day  
Breast of Chicken in a wild mushroom sauce  
Served with Fresh Seasonal Vegetables and Vegetable Rice Pilaf or Oven Roasted Potatoes  
Assorted Rolls and Butter  
Coffee and Tea

### **Luncheon # 3**

House Salad Garnished with Tomatoes & Crisp Cucumbers  
Pork Tenderloin with Apple Jack Sauce  
Garden Fresh Vegetables  
Oven Roasted Potatoes  
Coffee/ Tea

### **Luncheon #4**

Soup du Jus or House Salad  
Chicken Veronique  
Rice Pilaf or Oven Roasted Potatoes  
Assorted Rolls and Butter  
Coffee and Tea

### **Luncheon #5**

Garden Salad with balsamic vinaigrette  
Hearty Beef Stroganoff on a bed of egg noodles  
Assorted Rolls and Butter  
Coffee and Tea

### **Dessert Selections:**

Apple Strudel, Fresh Fruit Cup, Black Forest Cake or Chocolate Mousse



## **GRAND PLATINUM BUFFET**

(Minimum of 100 People)

Vegetable Crudités and Dips  
International Cheese and Fruit Mirror

Tossed Salad with Dressings  
Caesar Salad  
Pasta Salad  
Marinated Vegetable Salad  
Baby Corn and Red Pepper Salad  
Old World Potato Salad

Smoked Fish and Seafood Platter  
(Trout, Herring, Haddock, Scallops and Mackerel)  
Cold Cut Platter  
Cold Salmon Platter  
Marinated Mussels and Clams  
Deviled Eggs

Roast Rib Eye of Beef Carved in Room

Your Choice of Three:

- ◇ Filet of Salmon in a Dill Cream Sauce
- ◇ Breast of Chicken Provencal
- ◇ Cheese and Spinach Cannelloni
- ◇ Cheese Tortellini in a Pesto Cream Sauce
- ◇ Chicken in a White Cream Sauce

Garden Vegetables

Saffron Basmati Rice

Roasted Red Bliss Potatoes

Assortment of Rolls & Butter

Sweet Table

- ◇ An assortment of Cakes and Tarts, Rice Pudding, Fruit Trifle and Butter Pudding

Coffee and Teas

The Radisson logo is written in a black, cursive script font. A thick, horizontal green underline is positioned beneath the letters 'Radisson'.

## **DINNER SELECTIONS**

### **Dinner # 1**

Salad of Greens Dressed with  
Pink Papaya Vinaigrette  
Boneless Chicken Breast with Mushroom Tarragon Sauce Served with Seasonal  
Vegetables and Oven Seared  
Red Bliss Potatoes  
Assorted Rolls and Butter  
Coffee and Tea

### **Dinner # 2**

Crisp Garden Salad with Mango Vinaigrette  
Chicken Cordon Bleu with White Wine Cream Sauce  
Red Crinkle Cut Oven Roasted Potatoes  
Seasonal Fresh Vegetable Medley  
Assorted Rolls with Butter  
Coffee and Tea

### **Dinner # 3**

Insalata Mista  
Chicken Parmesan  
With Freshly Grated Mozzarella Cheese  
Penne Pasta with fresh Tomato Sauce  
Garden Fresh Vegetables  
Assorted Rolls with Butter  
Coffee and Tea

### **Dinner # 4**

Crisp Garden Salad Garnished with Tomatoes  
Served with your choice of dressings  
Centre Cut of Atlantic Salmon  
Served with a Wild and White Rice Pilaf  
Seasoned Vegetables  
Assorted Rolls and Butter  
Coffee and Tea

### **Dinner # 5**

Seasonal Greens Enhanced with Crisp Iceberg Lettuce  
Dressed with Balsamic Thyme Vinaigrette  
Veal Scaloppini with Brandy Cream Sauce  
Risotto  
Assorted Rolls with Butter  
Coffee and Tea

### **Dinner # 6**

Summer Squash & Champagne Soup  
Herb Crusted Pork Tenderloin with Green Apple Jack Sauce  
Croquette Potatoes  
Warm Seasonal Vegetables  
Assorted Rolls with Butter  
Coffee and Tea

The Radisson logo is located in the bottom right corner of the page. It features the word "Radisson" in a stylized, cursive font. The letter "i" has a red dot, and the letter "s" has a red underline. The entire logo is set against a white background.

**Dinner # 7**

Seasonal Greens Enhanced with Crisp Iceberg Lettuce  
Shredded Daikon Radish and Wild Mushrooms  
Dressed with an Aged Balsamic Thyme Vinaigrette  
Prime Rib of Alberta Beef with a Port Wine Demi Glaze  
Served with Oven Roasted Potatoes  
And Seasonal Vegetables  
Assorted Rolls and Butter  
Coffee and Tea

**Dinner # 8**

Chicken and Rice Soup  
Classic Caesar Salad  
Carved Top Sirloin of Beef au jus  
Mashed Potato with  
Seasonal Vegetables  
Assorted Rolls and Butter  
Coffee and Tea  
(Steaks are cooked to medium)

**Dinner # 9**

Cream of Roasted Plum Tomato Soup  
Flavored with Thyme and Rich Cream  
Fresh Seasonal California Greens with your choice of dressings  
Beef Tenderloin Encrusted  
With Fine Herbs and Roasted Garlic  
Presented with your choice of Potato  
And Buttered Seasonal Vegetables  
Assorted Rolls and Butter  
Coffee and Teas

**Dessert Choices:**

Chocolate Torte, Banana and Strawberry Crepes, Black Forest Cake, Cherry Cheesecake, Peach Melba and Strawberry Shortcake

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## **GOLD STANDARD DINNER BUFFET**

(Minimum of 40 People)

An Assortment of Fresh Baked Breads

Chef's Garden Salad

Your Choice of Two Premium Salads:

- ◇ Caesar Salad
- ◇ Pasta Salad
- ◇ Marinated Vegetable Salad
- ◇ Baby Corn and Red Pepper Salad
- ◇ Old World Potato Salad

Fresh Cut Vegetables and Dips

Cold Cut Platter Garnished with Roasted Vegetables

Medley of fresh Seasonal Vegetables

Your Choice of Two:

- ◇ Pasta Primavera
- ◇ Roasted Red Bliss Potatoes
- ◇ Saffron Bastami Rice

Your Choice of Two:

- ◇ Breast of Chicken Provencal
- ◇ Roast of Rib Eye of Beef Carved in Room
- ◇ Chicken in a White Cream Sauce
- ◇ Filet of Salmon in a Dill Cream Sauce
- ◇ Cheese Tortellini in a Pesto Cream Sauce

Sweet Table

Premium Dessert Buffet with Cakes and french Pastries  
Coffee and Teas

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## BANQUET BARS

HOST BAR	CASH BAR
(Recommended when the Host provides the reception) Radisson Hotel charges only for the amount of liquor consumed.	(Recommended when guests are paying for the drinks) Radisson Hotel provides Bartender, ice, mix and glasses.
<p align="center"><b>LIQUOR</b></p> Premium Brands (per 1 oz serving)	<p align="center"><b>LIQUOR</b></p> Premium Brands (per 1 oz serving)
<p align="center"><b>HOUSE WINE</b></p> Red & White (750ml)	<p align="center"><b>HOUSE WINE</b></p> Red & White (per 6 oz serving)
<p align="center"><b>BEER &amp; COOLERS</b></p> Domestic (per bottle) Imported (per bottle) Assorted Coolers (per bottle)	<p align="center"><b>BEER &amp; COOLERS</b></p> Domestic (per bottle) Imported (per bottle) Assorted Coolers (per bottle)
<p align="center"><b>APPERITIFS</b></p> Liqueurs (per 1 oz serving)	<p align="center"><b>APPERITIFS</b></p> Liqueurs (per 1 oz serving)
<p align="center"><b>ALCOHOL FREE BEVERAGES</b></p> Soft Drinks (per glass) Perrier (per bottle)	<p align="center"><b>ALCOHOL FREE BEVERAGES</b></p> Soft Drinks (per glass) Perrier (per bottle)
<p align="center"><b>PUNCH</b></p> Fruit Punch (Serves 50) Fruit Punch - with your choice of Liquor (Serves 50)	
The above prices are subject to Ontario Sales Tax, 7% G.S.T. and 15% Service Charge. In the Event that Host Bar Sales are less than \$350 there will be a bartender charge of \$20 per hour. <i>(Minimum 4 hours)</i>	The above prices include Ontario Sales Tax, 7% G.S.T. and 15% Service Charge. In the event that Cash Bar sales are less than \$350, there will be a Bartender charge of \$20 per hour. <i>(Minimum 4 Hours)</i>