

Available Upgrades

Hot Chocolate	\$29.00++ per gallon
Eggnog non-alcoholic	\$26.00++ per gallon
Eggnog alcoholic	\$47.00++ per gallon
Hot Apple Cider	\$26.00++ per gallon
Shrimp Cocktail	\$145.00++ per 50 pieces
Raw Bar to include Crab Claws, Oysters and Shrimp	\$140.00++ per 50 pieces
Chocolate Fountain	\$500.00++ per fountain,
Chef Attended Fountain with Chocolate, Marshmallows, Pretzel Rods, Graham Crackers, Biscotti, Pineapple Chunks, Cream Puffs and Fresh Strawberries	above 50 additional \$2.50 ++ per person
Additional Desserts	
Pumpkin Cheese Cake	\$2.00++ per person
Chocolate Ultimate Cake	\$2.00++ per person
Chocolate Pyramids	\$3.50++ per person
Snickers Cheese Cake	\$2.00++ per person
Coffee Station with an assortment of flavored syrups and toppings to include Chocolate shavings, Cinnamon Sticks, and Whipped Cream	\$3.95++ per person
Dessert Station	\$4.50++ per person
Holiday Dessert Table to include many traditional favorites such as: Bread Pudding, Pumpkin Pie, Holiday Cookies and other Scrumptious Sweets	
Coffee and Dessert Station	\$8.00++ per person

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Dinner buffets require a minimum guarantee of 50 people unless otherwise noted. The maximum service time for buffets is one and a half hours.

++ All prices are per person and subject to a taxable 19% service charge and applicable 6% state tax.

*Visit us Online at*

[www.radisson.com/camphillpa](http://www.radisson.com/camphillpa)

*to view our Floor Plans,  
Banquet Menus,  
and much more.*

*Contact our Sales Office  
to check the date for your  
holiday party.  
717-433-9737 or  
sales@radpenn.com*

**Radisson Penn Harris Hotel  
& Convention Center**  
1150 Camp Hill Bypass  
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Email: sales@radpenn.com



*Radisson*

*2009 Holiday  
Menus*

## Hors d'Oeuvres

### *Jingle Bells*

#### Displayed

Domestic Cheese Board  
Crudités with Dip  
Swedish Meatballs

#### Butlered

(Choice of Two)  
Assorted Mini-Quiche  
Coconut Chicken  
Hibachi Beef Kabobs  
Jalapeno Poppers

**\$8.95++ Per Person With Dinner**  
**\$13.95++ Per Person without a Meal**



### *Silver Bells*

#### Displayed

Domestic Cheese Board  
Fresh Seasonal Fruit Display  
Assorted Crudités  
Spinach & Artichoke Dip

#### Butlered

(Choice of Three)  
Chef's Canapé Assortment  
Scallops with Bacon  
Vegetable Spring Rolls  
Spanakopita  
Beef Satay  
Mini Chicken Cordon Bleu

**\$10.95++ Per Person with Dinner**  
**\$15.95++ Per Person without a Meal**

## Holiday Buffets

### *Home for the Holidays*

Mixed Winter Greens with Two Dressings  
Fresh Fruit Sliced Display  
Roast Turkey with Gravy  
Traditional Bread Stuffing  
Clove & Ginger Glazed Ham  
with Sweet & Sour Sauce  
Whipped Potatoes with Gravy  
Chef's Vegetable Selection  
Rolls and Butter  
Holiday Dessert Selections with Holiday Cookies,  
Pumpkin Pie and Other Traditional Favorites  
Coffee and Tea Service

**\$24.95++ Per Person**



### *Winter's Delight*

Mixed Winter Greens with Two Dressings  
Fresh Fruit Sliced Display  
Tenderloin Tips with Shiitake  
Mushroom Demi Glaze  
Jolly Chicken Breast with Red Peppers and Peas  
on a Madeira Sauce  
Yuletide Tilapia Florentine with Pimento  
Whipped Potatoes with Gravy  
Chef's Vegetable Selection  
Rolls and Butter  
Holiday Dessert Selections with Holiday Cookies,  
Pumpkin Pie and Other Traditional Favorites  
Coffee and Tea Service

**\$28.95++ Per Person**

## Holiday Buffets

### *Deck The Halls - Stationed Buffet*

#### **Hors d'Oeuvres**

(For a maximum of one hour preceding meal service)

#### Display

Swedish and Italian Meatballs  
Imported and Domestic Cheeses

Assorted Crudités  
Bruschetta

#### Butlered

Assorted Quiche  
Coconut Chicken  
Hibachi Beef Kabobs  
Vegetable Spring Rolls  
Spanikopita

#### **Meal Service**

#### Carving Station

(Choice of Two)  
Roast Turkey  
Honey Baked Ham  
Roast Loin of Pork  
Prime Rib with Au Jus

All served with Appropriate Condiments

#### Display

Mixed Winter Greens with Two Dressings  
Baked Tilapia in Butter Sauce  
Cider Glazed Chicken Breast  
Fresh Sliced Fruit Display  
Roasted Red Potatoes  
Traditional Bread Stuffing  
Chef's Vegetable Selection  
Assorted Rolls and Butter

#### **Dessert Station**

Holiday Dessert Selections with Holiday Cookies,  
Pumpkin Pie and Other Traditional Favorites

#### **Beverage Station**

Freshly Brewed Coffee, Regular and Decaf  
Selection of Hot Teas and Iced Tea

**\$36.95++ Per Person**

