

BREAKFAST

Continental Breakfasts

Priced Per Person for 1 & ½ Hour Service

All Breakfasts Include: Fresh Orange Juice, Cranberry Juice, Freshly Brewed Regular and Decaffeinated Coffees, and a Selection of Hot Teas

Top of the Morning \$8.95

Whole Fresh Fruit, Bagels, Croissants, a Variety of Muffins, Donuts, Danish, Individual Fruit Yogurts, and an Assortment of Jellies, Butter and Cream Cheeses

Up & At 'Em \$9.95

Whole Fresh Fruit, Sliced Fresh Melons, Individual Fruit Yogurts, Bagels, Croissants, a Variety of Muffins, Danish, and an Assortment of Jellies and Cream Cheeses

Healthy Start \$9.50

Seasonal Selection of Sliced Fresh Fruit, Assorted Low Fat Yogurt, Nutri-Grain Cereal Bars, Whole Grain Muffins, and Bagels, and an Assortment of Low-Fat Cream Cheeses and Butter

Plated Breakfast

Plated Breakfasts Include: Fresh Orange Juice, a Basket of Assorted Breakfast Breads and Muffins with Butter, Jelly and Freshly Brewed Regular and Decaffeinated Coffees and Hot Teas

Radisson Breakfast \$10.25

Fresh Fruit Cup, Fresh Scrambled Eggs, Radisson Home-Fried Potatoes with Onions, Two Strips of Bacon, and Two Sausage Patties

French Connection \$9.50

Four Slices of Texas-Style Cinnamon French Toast with Powdered Sugar, and warm Maple Syrup, Served with Two Strips of Bacon, or Two Sausage Patties

Breakfast Burrito \$9.95

Flour Tortilla Filled with Fresh Scrambled Eggs, Cheddar Cheese, and Choice of Ham, Bacon or Sausage Patties. Served with Radisson Home-Fried Potatoes with Onions and Seasonal Fruit Cup

Healthy Morning \$8.25

Low Fat Vanilla Parfait with Seasonal Berries, Granola and a Basket of Bran Muffins

BREAKFAST-CONTINUED

Breakfast Buffets

Based on 1 & ½ Hour Service Time

\$2.00 Per Person Extra Per ½ Hour

Minimum 25 Persons

All Buffets include: Fresh Orange and Cranberry Juice, Toaster, Freshly Brewed Regular and Decaffeinated Coffees, and a Selection of Hot Teas

Traditional Buffet \$14.25

Fresh Fruit Bowl, an Assortment of Muffins, Breakfast Breads, Bagels, Fresh Scrambled Eggs, Bacon and Sausage Patties, Radisson Home-Fried Potatoes with Onions, and an Assortment of Cream Cheeses, Butter, and Jellies

Biscuit Lover's Buffet \$12.00

Fresh Fruit Bowl, Cinnamon Raisin Biscuits, Southern-Style Biscuits, Sausage Gravy, Creamed Chip Beef, Fresh Scrambled Eggs, Sausage Patties, and Radisson Home-Fried Potatoes with Onions

Available Upgrades

Omelette Station \$5.50

Based on 1 & ½ Hour Service

Chef Attended and Made to Order to Include: Bacon, Ham, Sausage, Peppers, Cheddar Cheese, Red Onions and Salsa

Belgian Waffle Station \$5.00

Based on 1 & ½ Hour Service

Chef Attended and Made to Order to Include: Sliced Strawberries in Natural Syrup, Blueberry Compote, Whipped Cream, Warm Maple Syrup and Butter

SPECIALTY BREAKS

7th Inning Stretch \$8.00

Popcorn, Peanuts, Cracker Jacks, Corn Chips and Soft Pretzels with Stone Ground Mustard, Assorted Soda, Bottled Water, Lemonade and Iced Tea

Sweet Treats \$8.25

Double Fudge Brownies, Chocolate Chip Cookies, Assorted Mini Chocolates and Other Candies, ½ Pints of White and Chocolate Milk, Assorted Sodas and Bottled Water

You Scream, We Scream \$8.75

Assorted Individual Ice Cream Bars and Other Frozen Treats, Assorted Sodas, and Bottled Water

Health Break \$7.75

Crudités with Dip, Individual Fruit Yogurts, Granola Bars, Whole Fresh Fruit, Flavored Water and Plain Water

Afternoon Delight \$8.75

Sliced Seasonal Fruit and Berries with Yogurt Dip, Potato Chips and Pretzels, Assorted Dessert Bars, Freshly Brewed Regular and Decaffeinated Coffees, a Selection of Hot Teas, Assorted Sodas and Bottled Water

South of the Border \$9.95

Tortilla Chips with Salsa, Guacamole, Sour Cream, Jalapeno Cheese Sauce, Taquitos, Cinnamon Churros, Assorted Sodas and Flavored Waters

Seasonal Break \$7.50

Assortment of Fresh Baked Cookies and a Variety of Dessert Bars
This Break Changes with the Seasons:

Spring-Fruit Punch
Summer-Iced Tea and Lemonade
Fall-Hot Apple Cider
Winter-Hot Chocolate

All Specialty Breaks are based on One Hour Duration

MEETING PLANNERS SOLUTIONS

Choice Solution \$13.25

Pre-Meeting Break

An Assortment of Danish, Breakfast Breads, Freshly Brewed Regular and Decaffeinated Coffees and a Selection of Hot Teas

Mid-Morning Break

Fresh Brewed Regular and Decaffeinated Coffees, a Selection of Hot Teas and an Assortment of Sodas

Afternoon Break

Potato Chips and Pretzels, Freshly Brewed Regular and Decaffeinated Coffees, a Selection of Hot Teas and an Assortment of Sodas

Executive Solution \$17.50

Pre-Meeting Break

Assorted Bagels, Croissants, Danish, and Muffins with Cream Cheese, Butter and Jellies, Fresh Orange and Cranberry Juices, Freshly Brewed Regular and Decaffeinated Coffees, a Selection of Hot Teas and Bottled Water

Mid-Morning Break

Seasonal Fresh Fruits and Berries, Assorted Granola Bars, Nutri-Grain Cereal Bars, Individual Fruit Yogurts, Freshly Brewed Regular and Decaffeinated Coffee, Assorted Sodas and Bottled Water

Afternoon Break

Assorted Cookies, Brownies, Chips, Pretzels, Freshly Brewed Regular and Decaffeinated Coffee, a Selection of Hot Teas, Assorted Sodas and Bottled Water

Based on 1 & ½ Hour for Each Break Time

SOLUTIONS-CONTINUED

Premier Lunch/Break Solution **\$30.50**

Minimum 25 Persons

Pre-Meeting Break

Fresh Orange Juice and Cranberry Juice, an Assortment of Bagels with a Variety of Cream Cheeses, Warm Cinnamon Buns, Assorted Danish, Sliced Fresh Fruit, Freshly Brewed Regular and Decaffeinated Coffee, Bottled Water and a Selection of Hot Teas

Mid-Morning Break

Freshly Brewed Regular and Decaffeinated Coffee, a Selection of Hot Teas, Bottled Water and Assorted Sodas

Buffet Lunch

Chef's Soup D'Jour, Tossed Garden Salad with Two Dressings, Tuna and Chicken Salad, a Cold Cut Platter with Honey-Cured Ham, Roast Beef and Smoked Turkey. A Cheese Board of Sliced Swiss, Provolone, American, and Cheddar Cheeses, Assorted Breads and Rolls, and a Relish Tray of Pickles, Olives, Cherry Peppers, Sliced Tomatoes, Red Onions, and Leaf Lettuce; Served with Potato Chips, Assorted Cookies and Brownies, Freshly Brewed Regular and Decaffeinated Coffee and Selection of Hot Teas

Afternoon Break

Soft Pretzels with Stone Ground Mustard, Assorted Flavored Water, Plain Bottled Water and Assorted Sodas

All Day Beverage Break \$11.50

Available 7 am to 4 pm Only

Freshly Brewed Regular and Decaffeinated Coffee, a Selection of Hot Teas, Assorted Sodas and Bottled Water
Refreshed All Day

A LA CARTE ITEMS

Coffee - Regular or Decaffeinated		\$28.00 Per Gal
Assorted Danish		\$19.50 Per Doz
Bagels with Cream Cheese		\$19.50 Per Doz
Seasonal Fruit and Berries Tray	Minimum 25 Persons	\$3.00 Per Person
Yogurt		\$2.50 Each
Bottled Water 20 oz.		\$2.50 Each
Flavored Bottled Water 20 oz.	Strawberry, Raspberry, Grape, Lemon	\$2.75 Each
Bottled Water 12 oz.		\$2.25 Each
Bottled Soda 12 oz.	Coke, Diet Coke, Sprite	\$2.25 Each
Hot Tea		\$28.00 Per Gal
Chilled Juice	Orange, Cranberry, Apple, Grapefruit	\$9.50 Per Liter
Assorted Muffins		\$19.50 Per Doz
Assorted Fresh Baked Cookies		\$18.00 Per Doz
Breakfast Egg and Sausage Muffins		\$65.00 per Doz
Fresh Whole Fruit		\$1.25 Each
Iced Tea, Lemonade, or Fruit Punch		\$28.00 Per Gal
Basket of Pretzels		\$8.50 Per Lb
Basket of Popcorn		\$8.50 Per Lb
Basket of Corn Chips		\$8.50 Per Lb
Basket of Tortilla Chips		\$8.50 Per Lb
Sour Cream		\$8.50 Per Qt
Salsa		\$8.50 Per Qt
Nacho Cheese Sauce		\$8.50 Per Qt
Warm Cinnamon Buns		\$25.00 Per Doz
Omelette Station	Includes Uniform Chef with Bacon, Ham, Sausage, Peppers, Mushrooms, Cheddar Cheese, and Red Onions. Based on 1-Hour Service. Minimum 25 Persons.	\$5.50 Per Person
Hot Chocolate		\$29.00 Per Gal
Soft Pretzels with Stone Ground Mustard		\$16.00 Per Doz
Assorted Dessert Bars		\$15.00 Per Doz
Scrapple		\$1.50 Per Person
Grits		\$1.50 Per Person
Sausage Gravy with Biscuits		\$2.50 Per Person
Corned Beef		\$3.50 Per Person
Western Style Scrambled Eggs		\$2.50 Per Person

LUNCH

Entrees

Served with Your Selection of Soup, Fruit Cup, Tossed Salad or Caesar Salad, and Your Choice of Dessert. Includes Seasonal Vegetables, Freshly Baked Rolls and Butter, Freshly Brewed Regular and Decaffeinated Coffee, Iced Tea, and a Selection of Hot Teas

Roast Top Sirloin \$15.95

Thinly Sliced Roast Beef Topped with a Mushroom Demi-Glace and Accompanied by Roasted Garlic Mashed Potatoes

Pesto Grilled Chicken \$15.75

Grilled Chicken Breast Topped with Basil Pesto and Served with Penne Pasta Lightly Tossed in Olive Oil, Garlic and Herbs

Dijon Cream Chicken \$15.75

Seasoned Herb Roasted Chicken Breast Drizzled with a Creamy Dijon Sauce and Accompanied by Roasted Red Skin Potatoes

Pecan Encrusted Chicken \$16.50

Pan Seared Chicken Breast with a Pecan Crust Topped with Caramelized Onions in Bourbon Demi-Glace, Accompanied by Roasted Garlic Mashed Potatoes

Marinated Flank Steak \$16.95

Thinly Sliced Flank Steak Topped with Mushroom Demi-Glace and Accompanied by Roasted Garlic Mashed Potatoes

Orange Roughy Florentine \$17.50

Baked Orange Roughy Topped with a Spinach Cream Sauce and Accompanied by Wild Rice Pilaf

Lemon Baked Salmon \$18.95

Broiled Salmon Fillet Topped with Fresh Rosemary and Lemon Oil Accompanied by Brown Rice

Broiled Crab Cake \$16.75

Our Special Crab Cake Recipe, One 4-oz Broiled Crab Cake Accompanied by Wild Rice

LUNCH-CONTINUED

Tri-Color Cheese Tortellini \$15.25

Tri-Color Cheese Tortellini Tossed in Your Choice of a Creamy Alfredo Sauce, Tomato Basil Marinara Sauce or Pesto Sauce

Eggplant Parmesan With Spinach Fettuccini \$15.50

Grilled Eggplant Topped with a Tomato Basil Marinara Sauce, Melted Parmesan Cheese, and Served over a Bed of Spinach Fettuccini

Soup Selections

Tomato Basil
Minestrone
Beef Barley
Corn Chowder
Potato Leek
Manhattan Clam Chowder

Additional \$.75

New England Clam Chowder
Broccoli Cheese Bisque

Dessert Selections

Carrot Cake
Rainbow Sherbet
New York Style Cheesecake
Apple Pie
Apple Walnut Cake
Chocolate Cream Torte

Additional \$1.00

Red Velvet Cake
Chocolate Hazelnut Bombe

LUNCH-CONTINUED

Luncheon Buffets

Deli Market \$15.95

Red Bliss Potato Salad	Sliced Roast Beef	Kaiser Rolls
Pasta Salad	Sliced Honey-Cured Ham	Pumpernickel
Fresh Fruit Bowl	Sliced Turkey Breast	White, Wheat and
Tossed Garden Salad	Swiss, Provolone	Rye Breads
Relish Tray	and American Cheese	

Includes: Potato Chips, Assortment of Fresh Baked Cookies, Brownies, Freshly Brewed Regular and Decaffeinated Coffee, Iced Tea and a Selection of Hot Teas

Taste of PA \$16.95

Great for Out of Town Guests, Gives Them a Taste of Real Pennsylvania Dutch

Chicken Corn Soup, Pepper Slaw, Pot Roast, PA Style Chicken Pot Pie, Honey Glazed Carrots, Warm Potato Salad, Seasoned Green Beans, Apple Cobbler, Assorted Hershey Chocolates, Freshly Brewed Regular and Decaffeinated Coffee, Iced Tea and a Selection of Hot Teas

Viva Italia \$17.95

Decorated with an Italian Flair

Caesar Salad, Tomato, Basil, and Fresh Mozzarella Salad, Chicken Parmesan, Penne Pasta Alfredo, Italian Sausage and Peppers, Bread Sticks, Garlic Bread, Assorted Italian Pastries, Cannoli, and Tiramisu, with Freshly Brewed Regular and Decaffeinated Coffee, Iced Tea and a Selection of Hot Teas

*Based on 1 & ½ Hour Service Time
\$3.00 Extra Per ½ Hour
Minimum 25 Persons*

LUNCH-CONTINUED

Custom Lunch Buffet

Create Your Own Luncheon Buffet

\$18.25

Soups and Salads Select 2

Sliced Fresh Fruit
Mixed Garden Greens
Broccoli Salad
Tomato Mozzarella Salad
Potato Salad
Cream of Broccoli
Beef Vegetable Soup

Entrees Select 2 Select 3 add \$2.75

Beef Tips
Roasted Turkey
Lemon Pepper Tilapia
Sugar Cured Ham with Sweet
and Sour Sauce
Chicken Breast with Crabmeat
Demi-Glace
Oriental Stir-Fry (Chicken, Beef,
or Vegetarian)
Meat or Vegetable Lasagna
Herb Roasted Chicken

Vegetables Select 2

Roasted Garlic Mashed
Potatoes
Oven Roasted Whole Potatoes
Rice Pilaf
Green Bean Almondine
Buttered Corn
Seasonal Vegetable Medley

Dessert Table

Select 3

Carrot Cake
New York Style Cheesecake
Apple Pie
Apple Walnut Cake
Chocolate Cream Torte

Additional \$1.00

Red Velvet Cake
Chocolate Hazelnut Bombe

SALADS AND SANDWICHES

Grilled Chicken Caesar Salad \$12.95

Crisp Romaine Topped with Croutons, Fresh Shredded Parmesan Cheese, Hard-Boiled Egg, Tomato, and a Grilled Chicken Breast; Served with Caesar Dressing and Garlic Bread Sticks

Bridge's Salad \$12.95

Grilled Chicken Breast, Raisins, Almonds, Tomato and Cheddar Cheese Served Over a Bed of Mixed Greens; Served with Honey Mustard Dressing and Freshly Baked Rolls

Trio Salads \$12.50

Egg Salad, Tuna Salad, and Chicken Salad Served on a Bed of Mixed Greens with Three Mini Croissants

Pear and Gorgonzola Salad \$11.95

Field Greens Topped with Gorgonzola Cheese, Sliced Pears, and Toasted Walnuts; Served with Balsamic Vinaigrette Dressing and Freshly Baked Rolls

Kaiser Club \$12.75

Honey Smoked Ham, Sliced Turkey Breast, Swiss Cheese, Crisp Bacon, Lettuce and Mayonnaise, Served on a Kaiser Roll with Potato Salad

Smoked Turkey Croissant \$12.50

Thinly Sliced Turkey Breast, Swiss Cheese, Crisp Bacon, and Lettuce on a Flaky Croissant with Mayonnaise and Mustard, Served with Potato Salad

Grilled Veggie Sandwich \$12.50

Grilled Vegetables with Buffalo Mozzarella and Garlic Basil Mayonnaise on Focaccia Bread; Served with Coleslaw

Soup and Sandwich \$12.50

Chef's Choice of Soup and One of the Following Sandwiches of Your Choosing: Tuna Salad Croissant, Turkey and Provolone Cheese, Roast Beef and Cheddar Cheese, or Ham and Swiss Cheese, All Served on Wheat Bread with Pickle Spear and Potato Chips. Substitute Sandwiches with a Vegetable Wrap for Vegetarian Option

Crab Cake Sandwich \$12.75

Our Special Crab Cake Recipe Served on a Kaiser Roll with Lettuce, Tomato, Tartar Sauce and a Side of Coleslaw

All Entrees include: Freshly Brewed Regular and Decaffeinated Coffee, Iced Tea, a Selection Of Hot Teas, and Chef's Dessert Selection

SANDWICHES-CONTINUED

Sandwich Board \$92.50

Ordered in Quantities of 10 Only

Great for the Working Lunch

An Assortment of Pre-Made Ham, Turkey, Tuna Salad, and Club Sandwiches Served on a Sandwich Board with Veggie Wraps; Accompanied by Potato Chips and Appropriate Condiments

Gourmet Lunch in a Box

A Complete Lunch in a Box, Ready to Pick Up and Transport
All Box Lunches Include: Potato Chips, Whole Fresh Fruit, Cookies and Bottled Water

Ham & Cheese Wrap \$13.95

Baked Ham, American Cheese, Lettuce, Tomato, Dijon Mustard and Mayonnaise in a Flour Tortilla

Roasted Vegetable Wrap \$13.95

Roasted Onions, Eggplant, Squash, Zucchini and Bell Peppers in a Spinach Wrap

Turkey Croissant \$13.95

Sliced Smoked Turkey, Lettuce, Tomato and Provolone Cheese on a Flaky Croissant

Italian Hoagie \$13.95

Sliced Italian Deli Meats, Provolone Cheese, Lettuce Tomato and Onion on a Hoagie Roll

Additional Options \$1.50

Potato Salad
Creamy Coleslaw
Pasta Salad

Continental Breakfast in a Box \$8.95

Includes: Bottled Orange Juice, Bottled Water, One Banana, Granola Bar, Choice of Danish, Muffin or Donut, and a To-Go Coffee Station

DINNER

All Dinner options include choice of: Appetizer, Salad, Dessert, Freshly Brewed Regular and Decaffeinated Coffee, Iced Tea and a Selection of Hot Teas

Appetizers

Select One

Soup of the Day-Our Chef's Selection to Complement Your Meal
Chilled Fresh Fruit Medley
Shrimp Cocktail (4) \$8.50
Chilled Crab Cocktail \$7.50
New England Clam Chowder \$.75
Broccoli Cheese Bisque \$.75
Crab Stuffed Portabella Mushroom with Fresh Mozzarella \$5.95

Salads

Select One

Mixed Field Greens

Served with Tomato, Cucumber, Black Olives, Croutons and
Choice of Two Dressings

Caesar Salad

Served with Croutons, Shredded Fresh Parmesan Cheese and
Caesar Dressing

Nuts and Berries Salad \$1.75

Mixed Field Greens, Dried Cranberries, Candied Pecans, Black Olives,
Cucumber and Balsamic Vinaigrette Dressing

Pear and Gorgonzola Salad \$1.95

Mixed Field Greens Topped with Gorgonzola Cheese, Sliced Pears,
Toasted Walnuts and Balsamic Vinaigrette Dressing

Tomato Mozzarella Salad \$1.95

Bias Cut Roma Tomatoes with Sliced Fresh Mozzarella Fanned over a
Bed of Mixed Field Greens, Lightly Drizzled with Olive Oil and
Italian Herbs

DINNER-CONTINUED

Intermezzo \$1.50

Select One

Wild Berry Sorbet

Lemon Sorbet

Mango Sorbet

Entrees

Beef

Roast Prime Rib of Beef

8 Oz. Queen Cut \$29.95

12 Oz. King Cut \$33.95

Served with Au Jus and Horseradish Sauce and Accompanied by
Roasted Red Potatoes and Seasonal Vegetable

Tenderloin of Beef \$34.95

Roasted Tenderloin Medallions Topped with Caramelized Onions in a
Roasted Shallot Sauce, Accompanied by Roasted Garlic Mashed Potatoes
and Seasonal Vegetable

Slow Roasted Top Round of Beef \$26.25

Slow Roasted Top Round of Beef Sliced and Topped with a
Wild Mushroom Sauce, Accompanied by Roasted Garlic
Mashed Potatoes and Seasonal Vegetable

Filet Mignon \$36.95

Center Cut Tenderloin of Beef Topped with a Wild Mushroom
Demi-Glace, Accompanied by Roasted Garlic Mashed Potatoes and
Seasonal Vegetable

DINNER-CONTINUED

Pork

Mustard Encrusted Pork Loin \$25.00

Mustard Encrusted Pork Loin Topped with a Rosemary Cream Sauce
Accompanied by Roasted Garlic Mashed Potatoes and Seasonal Vegetable

Jerk Pork Loin \$25.00

Pork Loin Rubbed with Caribbean Jerk Seasonings, Roasted to
Perfection, and Topped with an Island Salsa, Accompanied by
Parsley Buttered White Potatoes and Seasonal Vegetable

Poultry

Pecan Encrusted Chicken Breast \$25.50

Pan Seared Chicken Breast with a Pecan Crust Topped with Caramelized
Onions Tossed in Bourbon Demi-Glace, Accompanied by
Roasted Garlic Mashed Potatoes and Seasonal Vegetable

Grilled Teriyaki Chicken Breast \$21.50

Grilled Chicken Breast Glazed with a Teriyaki Sauce, Accompanied by
Rice Pilaf and Seasonal Vegetable

Chicken Oscar \$29.95

Chicken Breast Topped with Jumbo Lump Crab, Asparagus Spears, and
Hollandaise Sauce, Accompanied by Buttered Parsley White Potatoes and
Seasonal Vegetable

Chicken Marsala \$22.50

Grilled Chicken Breast Topped with a Marsala Sauce and Accompanied
by Roasted Red Potatoes and Seasonal Vegetable

Vegetarian

Stuffed Portabella Mushroom \$19.50

Sun-dried Tomatoes, Artichoke Hearts and Gorgonzola Cheese Served
Atop a Roasted Portabella Mushroom; Served on a Bed of Pasta with a
Tomato Cream Sauce

Eggplant Rollette \$19.25

Rolled Eggplant Stuffed with Ricotta Cheese and Topped with
Marinara Sauce

DINNER-CONTINUED

Seafood

New Orleans Flounder \$32.95

Stuffed with Crab and Shrimp, Topped with a Creole Sauce
Accompanied by Wild Rice and Seasonal Vegetable

Double Crab Cakes \$32.95

Accompanied with Rice Pilaf, Seasonal Vegetable and a
Side of Tartar Sauce

Potato Leek Encrusted Salmon Filet \$26.95

Baked Salmon Encrusted with Chopped Leeks and Potatoes
Accompanied by Wild Rice and Seasonal Vegetable

Tropical Tilapia \$25.95

Tilapia Topped with Melon Salsa, Accompanied by Rice Pilaf and
Seasonal Vegetable

Stuffed Shrimp \$29.95

Five Jumbo Shrimp Stuffed with Crabmeat
Served on a Bed of Rice Pilaf and Seasonal Vegetable

Orange Roughy \$27.95

Served in a White Wine Butter Sauce
Accompanied by Rice Pilaf and Seasonal Vegetable

Combination Plates

Petite Filet with Crabmeat Stuffed Shrimp \$38.00

Accompanied by Rice Pilaf and Seasonal Vegetable

Petite Filet with Crab Cake \$36.00

Accompanied by Rice Pilaf, Seasonal Vegetable and a
Side of Tartar Sauce

Breast of Chicken and Salmon \$34.00

Served on a Bed of Rice Pilaf and Seasonal Vegetable

Chicken Breast and Crab Cake \$34.00

Accompanied by Rice Pilaf and Seasonal Vegetable

Petite Filet and Chicken Breast \$34.00

Accompanied by Roasted Garlic Mashed Potatoes and Seasonal Vegetable

DINNER-CONTINUED

Desserts

Select One

Ultimate Chocolate Cake

Cheesecake of the Month

French Apple Pie

Chocolate Mousse Parfait

New York Style Cheesecake

Carrot Cake

Key Lime Pie

Chocolate Peanut Butter Pie

Additional \$1.00

Chocolate Hazelnut Bombe

French Chocolate Chambord Cake

Apple Crumble Mile High Cake

Vanilla Mousse in a Chocolate Cup

Intermezzo \$1.50

Select One

Wild Berry Sorbet

Lemon Sorbet

Mango Sorbet

DINNER-CONTINUED

Radisson Custom Dinner Buffet \$26.50

Minimum 50 Persons

Maximum Service Time 1 & ½ Hours

Buffet Includes: Freshly Brewed Regular and Decaffeinated Coffee, Iced Tea, and a Selection of Hot Teas

Salads and Soups

Select Three

Mixed Garden Greens
Sliced Seasonal Fruit
Potato Salad
Coleslaw

Tomato Basil
Beef Barley
Corn Chowder
Potato Leek

Caesar Salad
Fresh Fruit Bowl
Vegetable Salad
Macaroni Salad

Additional \$.75

New England Clam Chowder
Broccoli Cheese Bisque
Waldorf Salad

Entrees

Select Three

Tenderloin Tips
Tri-Color Marinara Cheese Tortellini
Marinated Chicken Breast
Spice Rubbed Pork Loin

Roast Sirloin of Beef
Chicken Picatta
Vegetable Lasagna
Lemon Pepper Roughy

Baked Ham
Baked Tilapia
Meat Lasagna
Roasted Turkey

Vegetables and Starch

Select Three

Roasted Garlic Mashed Potatoes
Seasonal Vegetable Medley
Whole Baby White Potatoes

Green Beans Almondine
Buttered Egg Noodles
Honey Glazed Carrots

Rice Pilaf
Buttered Corn
Sage Stuffing

Desserts

Select Four

Ultimate Chocolate Cake
Cheesecake of the Month
New York Style Cheesecake

Chocolate Mousse Parfait
Turtle Cheesecake
French Apple Pie

Key Lime Pie
Carrot Cake
Peanut Butter Pie

Additional \$1.00

Chocolate Hazelnut Bombe
French Chocolate Chambord Cake
Apple Crumble Mile High Cake

BEGINNINGS

Hors d'Oeuvres-Receptions-Stations

Assorted Crudités \$98.00

Serves 50

Crisp, Fresh Vegetables Presented with a Selection of Dips

Seasonal Fruit Display \$135.00

Serves 50

The Freshest Seasonal Fruit Served with Yogurt Dip

Imported and Domestic Cheese Display \$195.00

Serves 50

Seven Displayed Cheeses with Assorted Breads and Crackers, Garnished with Fresh Fruit, Includes Cheddar, Swiss, Colby, Pepper Jack, Smoked Gouda, Muenster, and Provolone

Antipasto Platter \$195.00

Serves 50

Sliced Mozzarella and Provolone Cheese, Pepperoni, Capicola, Genoa Salami, Pepperoncini and Greek Olives, Served with Italian Herb Bread

Smoked Salmon \$125.00

Serves 40

Smoked Side of Salmon Served with Cream Cheese, Capers, Diced Red Onions, Lemon Slices and Assorted Crackers

BEGINNINGS-CONTINUED

Hors d'Oeuvres Per 50 Pieces

Hot

Italian Meatballs	\$ 66.00
Swedish Meatballs	\$ 66.00
BBQ Meatballs	\$ 66.00
Hawaiian Meatballs	\$ 66.00
Broccoli and Cheese Tempura	\$ 66.00
* Mini Quiche	\$ 68.00
* Jalapeno Poppers	\$ 68.00
* Cheese Puffs	\$ 68.00
* Tempura Vegetable Bites	\$ 68.00
* Franks in Puff Pastry	\$ 70.50
* Mozzarella Cheese Sticks	\$ 70.50
* Toasted Pita Chips and Hummus	\$ 70.50
* Breaded Ravioli	\$ 70.50
* Buffalo Wings	\$ 70.50
* Chicken Satay	\$ 70.50
* Vegetarian Spring Rolls	\$ 82.00
* Mushroom Caps Stuffed with Spinach and Feta Cheese	\$ 82.00
* Hibachi Beef Kabobs	\$ 86.00
* Chinese Pork Pot Stickers	\$ 86.00
Spanakopita	\$115.00
Chicken Fajitas	\$115.00
Mini Beef Wellington	\$140.00
* Tiki Wonton Shrimp	\$140.00
* Mushroom Caps Stuffed with Crabmeat	\$140.00
* Coconut Shrimp	\$140.00
* Crab Stuffed Shrimp	\$140.00
* Coconut Shrimp	\$140.00
* Crab Rangoon	\$140.00
Mini Crab Cakes with Tartar Sauce	\$140.00
* Scallops Wrapped in Bacon	\$140.00
Clams Casino	\$140.00
Baked Brie with Pear in Phyllo Dough	\$140.00

Cold

* Salami Cornet	\$ 70.50
* Smoked Ham and Boursin Wrapped Asparagus	\$ 70.50
* Assorted Finger Sandwiches	\$ 75.00
Oysters on the Half Shell	\$145.00
Crab Claws	\$145.00
Iced Jumbo Gulf Shrimp Cocktail	\$145.00

Items with (*) are suitable items to have Butler Service

BEGINNINGS-CONTINUED

Reception Additions

Hot Crab Dip-Served with Breads and Crackers	\$65.00 Per Qt
Spinach and Artichoke Dip-Served with Breads and Crackers	\$47.50 Per Qt
Snack Mix	\$8.50 Per Lb
Pretzels, Potato Chips, or Corn Chips	\$8.50 Per Lb
Tortilla Chips	\$8.50 Per Lb
Sour Cream	\$8.50 Per Qt
Salsa	\$8.50 Per Qt
Jalapeno Cheese Sauce	\$8.50 Per Qt
Dry Roasted Peanuts	\$18.00 Per Lb
Deluxe Mixed Nuts (No Peanuts)	\$26.00 Per Lb

Chocolate Fountain \$500

\$2.50 Per Person Above 50

Chef Attended Fountain with Chocolate, Marshmallows, Pretzel Rods,
Graham Crackers, Biscotti, Pineapple Chunks,
Cream Puffs and Fresh Strawberries

BEGINNINGS-CONTINUED

Stations

Include Appropriate Condiments, Assorted Rolls, and Uniformed Carver for One Hour. Additional Hours for Uniformed Carver-\$40.00

Prime Rib Station \$290.00

Serves 30

Roasted Tenderloin of Beef Station \$310.00

Serves 30

Honey Cured Ham Station \$210.00

Serves 40

Apple Smoked Breast of Turkey Station \$225.00

Serves 50

Whole Roasted Top Round of Beef \$285.00

Serves 50

Mashed Potato Bar \$5.50 Per Person

Everyone's Favorite Comfort Food with an Assortment of Toppings Including Bacon, Cheddar Cheese, Sour Cream, Onions and Jalapeno Cheese

Pasta Station \$7.25 Per Person

Tortellini, Penne, and Bowtie Pasta Tossed with an Assortment of Pesto, Tomato Basil, White Clam, and Alfredo Sauces, Served with Garlic Bread and Breadsticks

Viennese Pastry Table \$6.95 Per Person

An Assortment of Cannoli, Éclairs and Baklava with a Variety of Petit Fours, Cream Puffs, Mini Cheesecakes and Italian Cookies

Premium Coffee Station \$3.95 Per Person

Freshly Brewed Columbian, Hazelnut, Vanilla and Irish Cream Coffees with Flavored Creamers

Consumer Advisory

Please Note That Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs May Increase the Risk of Food Borne Illness, Especially if You Have Certain Medical Conditions

BANQUET BEVERAGES

A \$45.00 Bartender Charge will be added for each Bartender with less than \$225.00 in Sales.

A Set Up Fee of \$35.00 will be charged for any Bar with less than 25 people.

Cash and Hosted Bars

The Radisson proudly pours the following brands. (House Brands are subject to change.) If you have a Special Request, we will be happy to assist you with your selection and pricing

House Brands \$4.25	Call Brands \$4.50	Premium Brands \$5.50
Vodka	Smirnoff Red Label	Stolichnaya
Gin	Seagram's	Tanqueray
Rum	Bacardi Silver	Captain Morgan
Tequila	Jose Cuervo	Jose Cuervo Gold
Whiskey (Blend)	Seagram's 7	Jack Daniels
Whiskey (Canadian)	Canadian Club	Crown Royal
Bourbon	Jim Beam	Old Grand Dad
Scotch	White Horse	Dewar's

Also Included on All Bars: Peach Schnapps, Amaretto, Kapali Coffee Liquor, Apricot Brandy, and Sloe Gin

Domestic Beer \$3.50

Coor's Light	Yuengling Lager	O'Doul's
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Import or Premium Beer \$4.00

Heineken	Corona
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House Wines \$4.50

Chardonnay	Merlot
White Zinfandel	Cabernet

Assorted Soda \$2.00

Open Bars

Open Bars are Based on Your Guaranteed Dinner Count

	House Brands	Call Brands	Premium Brands
1st Hour	\$10.00	\$11.00	\$12.50
Per Additional ½ Hour	\$4.00	\$4.50	\$5.25

BANQUET BEVERAGES-CONTINUED

Wine Service

The following Wines were selected to enhance your banquet selection. If you do not see what you are looking for, we will be happy to research and price any selection you wish. Please provide enough notice as some Wines take up to thirty days to receive.

Chardonnay

Gallo Sonoma	\$35.00
Kendal Jackson	\$42.00
Meridan	\$27.50

White Zinfandel

Beringer	\$25.00
Turning Leaf	\$25.00
Mondovi Woodbridge	\$20.00

Cabernet Sauvignon

Gallo Sonoma	\$31.00
Jekel	\$37.00
Pepperwood Grove	\$26.00

Merlot

Rabbit Ridge	\$31.00
Kendal Jackson	\$41.50
Walnut Crest	\$21.00

Champagne

House	\$24.00
Tosti Asti Spumante	\$28.00
Piper Sonoma Brut	\$35.00

Draft Beer-1/2 Keg

\$225.00

Most Domestic Brands-Other Domestic Brands and Import Kegs
Priced Upon Request

Alcoholic Punch

Champagne Mimosa	Whiskey Sour	Bloody Mary	Fuzzy Navel
	\$49.50 Per Gallon		

Non-Alcoholic Beverages

Sparkling Cider	Virgin Bloody Mary	Fruit Punch
\$17.00 Per Bottle	\$45.00 Per Gallon	\$25.00 Per Gallon

Silver Champagne Fountain Rental

\$100.00