

## 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