

Good Day!





SALADS AS ENTREES

All of our salad selections are served with a Fruit Martini and Tropical Fruit Sorbet. House made Rolls and Chilled Iced Tea are also included.

Cobb Salad Plate

Fresh Greens topped with White Albacore Tuna or Grilled Chicken Breast and complemented by Avocado, Crisp Bacon, Tomatoes, Scallions, Maytag Blue Cheese and Chopped Hard Cooked Eggs Served with a Tangy Dijon Vinaigrette on the side

\$19.00 per guest

Smoked Salmon Chilled Plate

Mixed Mesclun Greens on a Chilled Plate topped with Sliced House Smoked Salmon, Roma Tomatoes and Shaved Bermuda Onions drizzled with Mustard-Caper Vinaigrette and accompanied with our Chef's Soba Noodle Salad

\$24.00 per guest

Mediterranean Salad Plate

Salad Bed of Mixed Greens with Feta, Grilled Vegetables, Hummus, Quenelles, Hard Cooked Eggs, Kalamata Olives, Roasted Tomatoes and Grilled Pita Points Tossed with EVO and Fresh Squeezed Lemon Juice

\$18.00 per guest

Grilled Chicken Caesar Salad

Crisp Romaine Leaves topped with Sliced Grilled Chicken Breast and sprinkled with Parmesan Cheese and House Made Croutons Classic Caesar Dressing serviced on the side

\$20.00 per guest

Salad Niçoise

Mixed Greens served with Your Choice of White Albacore Tuna or Grilled Chicken Breast topped with Tomatoes, Green Beans, New Potatoes, Kalamata Olives, and Capers and served with a Red Wine Vinaigrette on the side

\$19.00 per guest

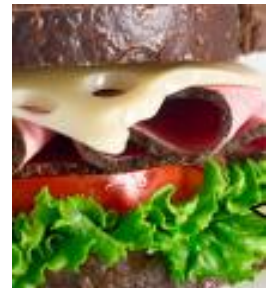
SANDWICHES AS ENTREES

All of our sandwich selections are served with a Fruit Martini, Sweet Potato Chips and a Kosher Pickle Spear. House made Rolls and Chilled Iced Tea also included.

The Tenderloin

Chilled Sliced Tenderloin of Beef layered with Romaine Leaves and Maytag Blue Cheese on House Made Crusty Rolls

\$25.00 per guest



The Black Forest

Sliced Home-Style Turkey Breast, Ham, Cheddar, Swiss, Black Olives, nestled in Garden Greens with Sliced Jersey Tomatoes topped with a Creamy Peppercorn Dressing

\$22.00 per guest

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Radisson Plaza-Warwick Hotel
Philadelphia - Rittenhouse Square
All prices are subject to 20% gratuity and 7% sales tax

A Southern Favorite

Smoked Pulled Pork Sandwich Slow Cooked and topped with Creamy Cole Slaw
Served on a Kaiser Roll

\$19.00 per guest

A Vegetarian Delight

Grilled Panini stuffed with Artichoke Hearts, Roasted Red Peppers, Sliced Avocado, Basil and Fontina served on Olive Oil Brushed Ciabatta

\$17.00 per guest

Tasteful Choices

By **Radisson**
HOTELS & RESORTS



Tasteful Choices menu is built on four basic nutrition platforms - 1) overall healthy and light, with each entrée consisting of no more than 800 total calories, 50-55 percent carbohydrates, 12-15 percent protein, and 25-30 percent fat; 2) low carbohydrate offering a restricted amount of carbs, as well as healthy types of protein and dietary fats; 3) low fat, using the most nutrient-dense ingredients and healthy ratios of fatty acids; and 4) rich and flavorful, in which recipes are not fat-laden, but rather prepared using healthy ingredients and solid cooking techniques.

These items can be served for Lunch or Dinner - all are served with a dessert

Prosciutto Wrapped Savory Cod

With Pearl Pasta Ragout
\$32.00per guest

Crispy Sea Bass

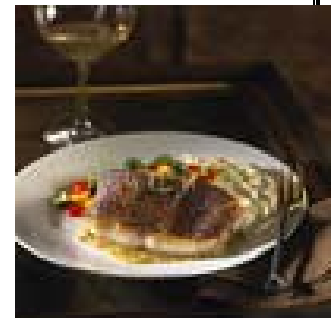
Served with Risotto alla Parmigiana
\$38.00per guest

Scallop and Chicken Red Curry Stir-Fry

\$32.00 per guest

Roasted Montreal Prime Rib

\$35.00 per guest



SEATED LUNCH

All of our seated lunch selections are served with a Starter Course, Dessert, House Made Rolls and Coffee or Iced Tea Beverages.

STARTER COURSE SELECTION FOR ENTREES

The Warwick Signature Salad

Green and Red Oak Leaf Lettuce, Crumbled Bleu Cheese, Dried Cranberries, Toasted Walnuts and Sliced Dates with a Port Wine Vinaigrette

Classic Caesar

Romaine Lettuce with Croutons de Provence, Grated Pecorino Romano Cheese

Caprese Salad

Red and Yellow Heirloom Tomatoes sliced and assembled with Fresh Buffalo Mozzarella and drizzled with Balsamic Vinegar and Basil Infused EVO

House Prepared Soup....

...is a specialty of our Banquet Chef. We recommend - Vegetable Chowder served with Fried Onion Straws, Tortilla Chicken Soup, Roasted Butternut Squash, Fruit Gazpacho and More!

Black Bean Cake

With Roasted Poblano, Pico de Gallo, Charred Tomato Sauce and Cilantro Lime Crema



ENTRÉE SELECTION

Sun Dried Tomato Ravioli

Served in a Wild Mushroom and Pesto Espagnole Sauce garnished with Red and Yellow Roasted Tomato Compote

\$28.00 per guest

Zuppa Di Pesce

Shrimp, Chicken, Clams, Andouille Sausage and Mussels with Roasted Vegetable Arborio Rice

\$34.00 per guest

Grilled Citrus Marinated Chicken Breast

Wilted Spinach and Brie Cheese with roasted Tomato Garnish

\$32.00 per guest

Portabella Napoleon

Marinated and Grilled Portabella Mushroom, Eggplant, Sweet Onion, Zucchini, and Bell Pepper With Fresh Mozzarella drizzled with a Balsamic Vinaigrette

\$28.00 per guest

Moroccan Spiced Free-Range Airline Chicken Breast

Served with Gingered Mashed Potatoes and Papaya Salsa

\$33.00 per guest

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Cedar Plank Jail Island Salmon

Smoked Sea Salt Scented Fingerling Potatoes served with a Tarragon Buerre Blanc
\$35.00 per guest

Pasta Primavera

Farfalle Organic Pasta with Asparagus, Cherry Tomatoes, Yellow Squash, Red Onion and Zucchini tossed in a Basil Oil with a Focaccia Parmesan Wedge
\$27.00 per guest

Steak and Ale

Grilled Flat Iron Steak with Cipollini Onions, Aged Cheddar Mash and Pale Ale Sauce
\$30.00 per guest

Maryland Blue Crab and Lobster Twin Cakes

Served with a Sweet Pea and Roasted Tomato Aioli
\$35.00 per guest

Pecan Crusted Chicken

With a Pommery Mustard Cream Sauce
\$32.00 per guest

Pan Seared Stuffed Chicken Breast

Prosciutto, Asiago Cheese, Fresh Sage and Kalamata Olives served with Sweet Rosemary Red Pepper Coulis
\$33.00 per guest

Carrot and Ginger Crusted Sea Bass

Served in a Sweet Miso and Leek Sauce
\$38.00 per guest

Grilled Maple Valley Farms Pork Loin

With Coconut Scented Sweet Potatoes and Five Spiced Apples
\$34.00 per guest

Peking Style Sliced Beef Lettuce Wraps

Served with Asian Vegetables, Napa Cabbage, BBQ Hoisin Sauce and Chilled Chow Fun Noodle Salad
\$34.00 per guest

Surf and Turf

Filet and Crab Benedict served on Brioche Toast Points with Lobster and Tarragon Hollandaise
\$42.00 per guest

DESSERT SELECTION

White Chocolate–Raspberry Cheesecake
Grand Marnier Fruit Tart
Mexican Cheesecake with a Trace of Cayenne Pepper and Blackberry Jam
Apple Crisp



BUFFETS

All of our buffet lunch selections are served with a Dessert, House Made Rolls and Coffee or Iced Tea Beverages.



That's A Wrap

Chicken Salad with Grapes and Walnuts in a Tarragon Cream Sauce

Hummus with Grilled Vegetables

Sliced Roast Beef, Caramelized Onions, Bleu Cheese and Horseradish Cream

Albacore Tuna Tossed with Capers, Roasted Red Peppers, EVO and a Dash of Citrus

Curried Rice Salad with Pineapple, Raisins and Slivered Almonds

Mixed Field Green, Frissee and Charred Carrot Salad with Balsamic Vinaigrette

And Terra Chips

\$31.00 per guest

The Neighborhood Deli

House Prepared Soup....

...is a specialty of our Banquet Chef. We recommend - Vegetable Chowder served with Fried Onion Straws, Tortilla Chicken Soup, Roasted Butternut Squash, Fruit Gazpacho and More!

Mixed Green Salad with Balsamic Vinaigrette and Creamy Ranch Dressings

Baby Spinach with Poached Pears and Celery Seed Dressing

An Array of Seasonal Grilled Vegetables, Red Bliss Potato Salad, Broccoli Slaw

Sliced Turkey Breast, Roast Beef, Smoked Ham, Curried Chicken Salad and Tuna Salad

Swiss, New York Cheddar and Muenster Cheeses

Lettuce Leaves, Sliced Tomatoes, Shaved Red Onion, Pickle Spears and Green Olives, Hot and Sweet Peppers

Mayonnaise, Grain Mustard and Creamy Horseradish Dressing

Assortment of Artisan Breads and Deli Rolls

With Potato and Terra Chips

\$33.00 per guest

A Bite of Philly

Philadelphia Style Sandwiches with a choice of Beef, Chicken, or Vegetable

Rigatoni Pasta with Asparagus, Cherry Tomatoes, Red Onion and Zucchini tossed in a Roasted Red Pepper Pesto with a Focaccia

Parmesan Wedge

Fried Onions, Roasted Peppers and Sautéed Mushrooms

Melted Cheddar Cheese (*the only kind!*)

Stacked Onion Rings with Ranch Dressing

Italian Hoagie Sandwich Wedges

And Sliced Jersey Tomatoes, Fresh Mozzarella and Basil Leaf Salad with Balsamic Syrup



\$32.00 per guest

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South of the Border

Chicken and Avocado Tortilla Soup
 Mexican Black Bean and Roasted Corn Festive Salad
 Spanish Rice with Olives and Pistachios
 Seafood Enchiladas with Lime Sour Cream
 Hard and Soft Taco Bar - Patron Marinated Chicken, Poblano Scented Beef, Corn and Flour Tortillas, Guacamole, Charred Tomato and Chipotle Salsa, Black Beans, Sour Cream and Shredded Lettuce

\$35.00 per guest

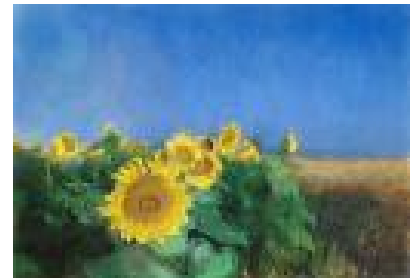
Salad Works

Fresh Fruit Salad with Yogurt Dipping Sauce
 Mixed Field Greens with Blue Cheese, Dried Cranberries, Toasted Walnuts, Belgian Endive, Sliced Dates, Sliced Pear with a Port Wine Vinaigrette Salad
 Baby Berg Salad with Crumbed Blue Cheese, Roma Tomatoes and Ranch dressing
 German Potato Salad and Curried Chicken Salad with Fresh Mint and Cilantro
 Sliced London Broil, served on Smoked Gouda Grits with a Balsamic Syrup
 Bread Salad with Kalamata Olives, Heirloom Tomatoes, Sweet Onions and Herbed EVO
 Sesame Oil Coated Noodles with Julienne Carrots, Scallions and Garlic
 With Assorted Crusty Rolls and French Bread

\$31.00 per guest

Tuscany

Italian Wedding, Minestrone or Escarole, Chicken and Cannelloni Bean Soups
 Classic Caesar Salad with Croutons de Provence and Shaved Pecorino
 Italian Harvest Antipasto Salad with Genoa Salami, Prosciutto, Capicola and Soppressata
 Wild Mushroom Salad with Lemon Zest, EVO and Parsley
 Marinated Orzo Pasta, Rock Shrimp and Peas
 Grilled Chicken with Prosciutto and Smoked Gouda, Natural Jus
 Vegetable Lasagna Spirals in a Béchamel Sauce
 Italian Sausage with Sautéed Peppers and Onions
 Warm Grilled Vegetable Platter topped with Herb Oil and Chèvre Cheese
 With Garlic Crostini, Focaccia, and Black Olive Rolls



\$36.00 per guest

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The Boardroom

Seafood Gumbo or Corn Chowder with Country Back Bacon
Fruit Martinis with Lavender Crème Fraîche
Baby Greens with Roasted Beets, Chèvre Cheese, Candied Walnuts and Honey Orange Vinaigrette
Three Way Petite Filet, with Tomato Basil Relish, Tarragon Hollandaise and Caramelized Onions and Blue Cheese
Cold Water Shrimp and Maryland Blue Crab Cocktail Served with Home Made Cocktail Sauce
Stuffed Boneless Breast of Chicken, Baby Spinach, Smoked Red Peppers, Extra Sharp Provolone with Roasted Garlic and Cipollini Onion Jus
Roasted Trio of Potato - Yukon, Red and Sweet
With Sautéed Swiss Chard with Brown Garlic Butter

\$40.00 per guest

BOXED OR BAGGED – IT'S LUNCH ON THE GO!

All box lunches are served in an attractive container and are provided with plastic utensils and napkins. All sandwiches come with Lettuce and Tomato on Homemade Breads or Rolls and are served with your choice of a Side Salad, Beverage and Something Sweet.

Minimum of 10 people



Sandwich Selection

Tarragon Chicken Salad Sandwich
Smoked Turkey and Havarti Sandwich with Basil Mayo
Grilled Chicken Breast Sandwich with Avocado and Chili Mayo
Rare Roast Beef Sandwich with Sautéed Red Onion and Horseradish Cream
Grilled Portobello Mushroom Sandwich on Focaccia with Fresh Spinach, Grilled Onions and Basil Mayo

Side Salad Selection

Roasted Potato Salad with Fresh Herbs
Black Bean, Corn and Avocado Salad
Greek Orzo Salad with Dill, Kalamata Olives, and Feta
Fresh Seasonal Fruit Salad

Something Sweet Selection

Chewy Chocolate Chip Cookie
Brownie or Blondie
Granola Bar

Beverage Selection

Assorted Soft Drinks
Orange Juice
Bottled Iced Tea

\$25.00 per guest

