

The Main Meal Dinner



SEATED DINNER

All of our seated dinner selections are served with a Starter Course, Dessert, House made Rolls and Coffee or Iced Tea Beverages. Adding a Fourth Course to your dinner plans would be \$5.00 per guest additionally.

STARTER COURSE SELECTION FOR ENTRÉES

House Prepared Soup....

...is a specialty of our Banquet Chef. We recommend - Grilled Corn Chowder with Crispy Pancetta, Chicken and Shitake Mushrooms with a Tarragon Broth, Butternut Squash and Apples, Sour Cream and Toasted Pecans, or Fruit Gazpacho with Honey-Lavender Yogurt

Vegetable California Rolls

With Soy, Wasabi and Pickled Ginger

Chow Fat Noodle Salad

With Asian Vegetables and Ginger

Tropical Fruit Martini

The Warwick Signature Salad

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

Classic Caesar

Romaine Lettuce with Croutons de Provence and 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

Baby Iceberg Quarter

Served with Crumbled Bacon and finished with a Chunky Blue Cheese and French Dressing

Tender Leaves of Spinach

With Watercress, Shitake Mushrooms, Chopped Egg, Smoked Bacon and Julienne of Red Bell Pepper with a Maple Dressing

Trio of Greens

Frissee, Romaine, Mache, Feta Crumbles, Kalamata Olives, Tomato, and Red Onions with a Lemon Vinaigrette





ENTRÉE SELECTION

Napa Valley Seared Chicken Breast Tower

Accompanied by Saracha and Scallion Potato Cakes

\$45.00 per guest

Pecan Crusted Chicken

Served with Maple Roasted Root Vegetables and Spring Ramps
Finished with a Pommery Mustard-Orange Sauce

\$44.00 per guest

Herb Roasted Airline Chicken Breast

Served with a Garlic-Artichoke-Kalamata Olive Compote

\$45.00 per guest

Pan Seared Kobe Beef Steak

Served with Parsnip Purée and Balsamic Syrup

\$49.00 per guest

Herb Crusted Sea Bass

Accompanied by a Tuscan Bean Ratatouille and Roasted Pepper Tomato Compote

\$46.00 per guest

Miso Glazed Cedar Plank Salmon

With Tobiko and Jasmine Sticky Rice

\$47.00 per guest

Olive Oil Poached Strip Bass

Accompanied by Roasted Golden Beets

\$45.00 per guest

Peppered Veal Chop

Accompanied by Pancetta, Sage Risotto and Sweet Braised Pearl Onions with a Zinfandel Demi-Glace

\$50.00 per guest

Roast Prime Rib of Beef Au Jus

With a Roasted Garlic Rub served with Roasted Herb Yukon Gold Potato Wedges and Butternut-Maple Purée

Family Style

\$48.00 per guest

Grilled New York Strip Steak

With Roasted Garlic Potatoes and Grilled Vegetables topped with Warm Gorgonzola Cheese

\$50.00 per guest

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Radisson Plaza-Warwick Hotel
Philadelphia - Rittenhouse Square

All prices are subject to 20% gratuity and 7% sales tax



Sliced Tenderloin of Beef

Accompanied by a Three Cheese and Three Onion Gratin and Buttered Asparagus
Finished with a Red Pepper Béarnaise Sauce

\$50.00 per guest

Horseradish Crusted Beef Filet

Served atop a Caramelized Onion Potato Cake with Baby Carrots and a Merlot-Leek Sauce
\$50.00 per guest

Grilled Rack of Lamb 4 Petit Chops

Sided with a Mint Risotto and Petit Pain Squash

\$55.00 per guest

DINNER DUETS

Grilled Filet of Beef and Butter Poached Jumbo Shrimp Skewers

Served with Brioche Social and Julienne Vegetables
Finished with a Peppercorn Jus and Smoked Sea Salt

\$58.00 per guest

Pistachio Crusted Striped Bass and Herb-Grilled Chicken Breast

Finished with a Pineapple-Cilantro Relish
Served with Roasted Baby Vegetables and Fingerling Potatoes

\$52.00 per guest

Crab-Dill Cake, Shitake Mushroom-Chicken Cake and Salmon Cake

Accompanied by a Citrus-Herb Aioli
Served with a Warm Roasted Fingerling Potato, Haricot Vert and Chèvre Cheese Salad
\$47.00 per guest

Pan Seared Brook Trout and Seared Sea Scallops

Finished with an Orange-Chive Beurre Blanc
With Julienne Vegetables and Smoked Gouda Polenta

\$52.00 per guest

Filet Mignon and Grilled Maine Lobster Tail

Drizzled with an Orange and Garlic Butter Sauce
Served with Brie, Fingerling Galetta and Braised Fennel Slaw

\$65.00 per guest



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DESSERTS

Warm Caramel Bread Pudding

With Crème Anglaise

Opera Squares

Hazelnut Cake Layered with Mocha Butter Cream,
Chocolate Fudge and Chocolate Icing

Banana Torte

Bananas Sautéed in Butter with Sugar and Rum, Chocolate Genoise,
Vanilla Custard, and Banana Butter Cream

Café Latte Cheesecake

Vanilla Cheesecake with a Hint of Espresso

Raspberry Dome

Chocolate Layer Cake filled with Raspberry Mousse and Covered with Chocolate Ganache

Grand Marnier Fruit Tart

With Raspberry Coulis

Mocha Torte

Layers of Chocolate and Vanilla Genoise, Mocha Butter Cream, Chocolate Flakes, and
Chocolate Coffee Beans

Traditional Apple Crisp

With Vanilla Bean Ice Cream

