

Radisson®

HOTEL
RAPID CITY/MT. RUSHMORE

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Rapid City, SD 57701*

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www.radisson.com/rapidcitysd

We would be happy to customize your special event!

All prices are subject to 19% gratuity and applicable taxes

Meeting Break Enhancements

Fresh Brewed Coffee

Assorted Herbal Teas

Lemonade

Fruit Punch

Hot Chocolate

Hot Apple Cider

Whole Milk & Chocolate Milk

Bottled Water

Chilled Fruit Juices

Assorted Cookies

Brownies

Fresh Breakfast Pastry

Fresh Assorted Muffins

Fresh Baked Scones

Sliced Bagels w/ Cream Cheese

Assorted Whole Fruit

Assorted Yogurts

Assorted Donuts

Chips & Dips

Soft Pretzels w/ mustard

Soda

Assorted Candy Bars

Granola Bars

Mixed Nuts

Assorted Cereals

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Popcorn

Specialty Breaks

Mid Morning Break

**Granola Bars
Assorted Yogurts
Whole Fruit
Fresh Brewed Coffee**

Mid Afternoon Break

**Assorted Cookies
Chex Mix
Hershey Miniatures
Assorted Sodas**

Half – Time Intermission

**Popcorn
Pretzels
Mixed Nuts
Candy Bars
Soda and Bottled Water**

The Energizer

**Assorted Cheeses
Sliced Fruit
Biscotti
Flavored Teas
Non-Alcoholic Wine**

Healthy Choice

**Vegetable Crudite
Fruit Yogurts
Granola Bars
Bottled Water**

Death by Chocolate

**Chocolate Covered Pretzels
Chocolate Chip Cookies
Mini Chocolate Bars
Chocolate Milk**

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Breakfast Menu

Continental Buffet (Minimum 15 Guests)

Chilled Orange Juice
Breakfast Pastries and Muffins
Cut Fresh Fruit
Freshly Brewed Coffee
Premium Herbal Teas

All American Buffet (Minimum 30 guests)

Chilled Orange Juice
Cut Fresh Fruit
Fluffy Scrambled Eggs
Crisp Bacon and Sausage
Breakfast Potatoes
Assorted Breakfast Pastries
Butter Jellies & Preserves
Freshly Brewed Coffee
Premium Herbal Teas

Plated Breakfast Selections

Served with a basket of Fresh Baked Homemade Breads or Muffins, Fresh Fruit Cup. Coffee & Juice.

Breakfast Quiche

Quiche Lorraine with Swiss cheese, Onion, Canadian bacon

Breakfast Croissant

Fresh Baked Croissant filled with Scrambled Eggs, Canadian bacon & American cheese.

Plated American Breakfast

Farm Fresh Scrambled Eggs with choice of Bacon, Ham or Sausage links and Potatoes

Boxed Breakfast

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Freshly Baked Muffin, Fruit Yogurt, Whole Fruit, Juice and Granola Bar

Lunch Menu

Luncheon Entrees

All entrees served with garden salad, fresh baked bread w/ butter, chef's selection of fresh vegetables and choice of starch

Chicken Parmesan
6oz. Grilled Salmon
London Broil
Lasagna (Beef or Vegetarian)
Beef or Chicken Fajitas
Chicken Marsala
Homemade Quiche
6oz. Chicken Breast (Raspberry, Dijon or Teriyaki)
Chicken Fettuccini Alfredo
Mixed Seafood Pasta

Luncheon Salads

Grilled Chicken Caesar
Spinach Salad
Sante Fe Salad

Luncheon Sandwiches

(Served with your choice of Fruit Salad, Pasta or Potato Salad or Cole Slaw)

Pita Pocket: Stuffed with your choice of Chicken or Tuna Salad

Club Croissant: Turkey, Swiss cheese and Bacon on a flaky croissant.

Grilled Chicken Breast Sandwich: Kaiser roll with Lettuce, Tomato, & Pickle.

Turkey Lavash Wrap: Turkey Cheese, Lettuce Tomato and Alfalfa Sprouts with Dijon Mustard

Additions: per person

Soup du Jour
Desserts
Coffee
Sodas

Boxed Lunch

Choice of Smoked Turkey Breast, Roast Beef, Ham or Vegetarian
Served on your Choice of Marble Rye, Wheat or Croissant
Whole Fruit, Bag of Chips
Cookie, Brownie or Nut Bread

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Luncheon Buffets

(Minimum of 35 Guests)

Executive Deli Express

Garden salad with two choices of dressings, specialty salad,
Sliced Luncheon Meats, Assorted Cheeses, Lettuce, Tomatoes, Onions and Pickles, Potato
Chips, Homemade Soup and Dessert of the Day.

The Italian

Caesar Salad, Homemade Lasagna, Chicken Parmesan, Garlic Bread and Italian Dessert

South of the Border

Select One

Beef or Chicken Enchiladas, Beef or Chicken Fajitas or build your own Taco Bar.
Chips & Salsa and Mexican Dessert

American

Baked chicken or Roast Sirloin of Beef, Garlic Whipped Potatoes, Gravy, Corn, Garden Salad
Fresh Baked Bread w/ Butter and Apple Pie.

The Westerner

BBQ Ribs & BBQ Chicken, Baked Beans, Cole slaw, Corn Bread and Apple Pie
or Peach Cobbler

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Cold Hors D' Oeuvres - (All Trays are 50 Pieces)

Assorted Canapes
Assorted Cheese and Crackers
Assorted Cheese and Fresh Fruit
Assorted Deserts
Assorted Mini Cheese Cakes
Cajun or Poached Salmon
Cheeseball and Crackers
Chocolate Dipped Strawberries
Crabmeat on Cucumber Rounds
Fresh Fruit with Amaretto Sauce
Vegetable Crudite's with Dip
Guacamole with Tostadas
Mini Croissant Sandwiches (Roast Beef, Turkey, or Ham)
Pates and Crackers
Pesto Pinwheels
Salad Capriese
Salami Coronets
Shrimp Cocktails
Assorted Meat Tray
Stuffed Celery
Traditional Deviled Eggs
White Salsa with Tostadas

Hot Hors D' Oeuvres – (All Trays are 50 pieces)

Assorted Moroccan Salads
Bacon Wrapped Scallops
Baked Brie En Croute with French Bread
Buffalo Koftas
Cheese or Chocolate Fondue
Chicken Satay with Spicy Peanut Sauce
Crab Cakes with Tartar Sauce
Crab Rangoon with Plum Sauce

Hogg Wings
Hot Artichoke with Pita Chips
Hummus with Pita Chips
Mini Beef Wellingtons
Mushroom and Goat Cheese Bruschetta
Spinach Crepes
Stuffed Mushrooms with Crab Meat
Sun Dried Tomato Bruschetta

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Swedish or BBQ Meatballs

Dinner Menu

Dinner Entrées

All entrees include: Garden Salad, Complementing Starch and Seasonal Vegetables,
Fresh Baked Bread w/ Butter and Coffee.

10 oz. Prime Rib (Minimum 15 ppl)
Au jus & creamy Horse Radish

Filet Mignon
8 oz. Tenderloin topped with Maitre d' butter

8 oz. Buffalo Ribeye

London Broil
Thinly sliced charbroiled marinated flank steak

Steak au Poivre
6 oz. Tenderloin with a peppercorn sauce

Roast Sirloin of Beef
Sliced sirloin in Merchant de Vine sauce

Pork Tenderloin
Bacon wrapped with Dijon sauce

Grilled Chicken Breast
Grilled to perfection with Raspberry sauce or
Honey Dijon

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Sliced Turkey Breast
With Gravy

Fettuccini Alfredo
Chicken or Mixed Seafood

Chicken Imperial
Topped with Shrimp, Asparagus, Mushrooms &
Hollandaise sauce

Orange Roughy
Oven Boiled with White Wine, lemon butter

Herb Crusted Salmon Fillet
Topped with Dill Sauce

Eggplant Parmesan
With Marinara & Parmesan

Rosemary Lamb
Lamb Chops Topped w/ fresh rosemary sauce

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Theme Buffets

(Minimum 35 guests)

A Touch of Italy

Caesar Salad, Beef Lasagna or Chicken Parmesan,
Vegetable Fettuccini Alfredo, Garlic and Italian Breads.

The Westerner

Garden Salad with Ranch Dressing, Potato Salad, Roast Sirloin of Beef, BBQ Ribs or Chicken,
Baked Beans, Corn on Cob, Garlic Whipped Potatoes with Gravy and Corn Bread.

Fiesta Time

Spicy Beef Tacos, accompanied with tortillas, diced tomatoes, shredded lettuce, jalapenos, salsa,
chopped onions, sour cream. Chicken Fajitas, Cheese Enchiladas, Spanish Rice, Refried Beans,
Tortilla Chips, Salsa and Guacamole.

Carving Station

Herb Crusted Prime-Rib, Honey Glazed Ham, Roast Turkey Breast, Buffalo Baron

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Dinner Buffet Selections

(Minimum of 35 Guests)

Includes Tossed Garden Salad, Specialty Salad, Fresh Baked Bread w/ Butter and Coffee

Buffet #1

(Select one or two entrees)

Grilled Chicken Breast with Raspberry Sauce

Chicken Picatta

Grilled Salmon with Gorgonzola

8 oz. Prime Rib

London Broil with Mushroom Sauce

Stuffed Cornish Game Hen

Angel Hair Seafood Marinara

Buffet #2

(Select one or two entrees)

Prime Rib

Garlic Shrimp

Veal Picatta Milanese

Chicken Spinach Roulade

Petit Filet Maitre'D

Beef Tenderloin with Mushrooms & Brie

Salmon En Croute

Rosemary Lamb Chops with Mint Chutney

Fillet de Pork au Miel

Both Buffets Include the Following:

Vegetable Selection

(Select One)

Asparagus with Hollandaise sauce

Sautéed Vegetable Medley

Glazed baby carrots

Butter Steamed Vegetables

Green Beans Casserole

Corn O'Brian

Starch Selection

(Select one)

Baby New Potatoes with Parsley

Garlic Whipped Potatoes

Au Gratin Potatoes

Rice pilaf

Penne Pasta with Creamy Tomato Sauce

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Dessert Selections

Strawberry Shortcake

Cheesecake with Fruit Topping

Death by Chocolate

Apple or Cherry Pie

Chocolate or Strawberry Mousse

Snickers Pie

Apple, Cherry, Blueberry or Peach Cobbler

Mini Cheesecakes

Banana Fosters

Crème Brulee

Tiramisu

Bavarian Cream Swan

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