

Plated Dinner Service

We Suggest a Minimum of Three Courses

Garden Salad (mixed greens, cucumber, tomato, carrots and buttermilk peppercorn dressing) Fresh Bread, Butter, Coffee, Tea Selection, Ice Tea

Soup

Tomato and Roasted Red Pepper Soup with Cilantro
\$3 per person

Gazpacho
\$3 per person

Butternut Squash Bisque
\$4 per person

Cucumber and Fresh Dill
\$3 per person

Grilled Chicken Gumbo
\$4 per person

Corn Chowder and Chives
\$4 per person

Shrimp Bisque with Brandy and Basil
\$5 per person

Potato Leek and Fresh Thyme
\$4 per person

Chicken Wild Rice
\$4 per person

Salad Options

Field Greens, Red Onion, Tomato, Blue Cheese, Balsamic Vinaigrette
\$3 per person

Mixed Greens, Toasted Almonds, Mandarin Orange Segments, Manchego Cheese, Pomegranate Vinaigrette
\$3 per person

Fresh Tomato Salad, Wisconsin Blue Cheese, Fresh Basil, Lemon, Thyme, Black Peppercorn Olive Oil
\$4 per person

Poached Shrimp, Frisée Greens, Cherry Tomato, Orange Chili Lime Vinaigrette
\$8 per person

Roasted Asparagus, Sundried Tomatoes, Feta Cheese, Red Wine Vinaigrette
\$5 per person

All prices are subject to 18% service charge, 8% food tax and 7% sales tax on service charges

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Romaine, Croutons, Parmesan, Kalamata Olives, Caesar Dressing
\$3 per person

Entrées

All Entrées accompanied by Fresh Seasonal Vegetables and Garden salad

Roasted Salmon

Fennel Fingerling Potato Ragout, Lemon Buerre Blanc
\$17 per person

Pan Seared Charmoula Tuna Filet

Sundried Tomato Basil Risotto, Tomato Cumin Sauce
\$18 per person

Braised Chicken Breast

Garlic Mashed Potatoes, Smoked Gouda Cheese Sauce
\$16 per person

Roasted Stuffed Chicken Breast

Wild Rice Craisin Dressing, Mashed Potatoes, Cranberry Demi Glace
\$18 per person

Sautéed Chicken Breast Marengo

Tomato Kalamata Olive Ragout, Linguini with Basil Pesto
\$16 per person

Sliced Roast Beef Strip loin

Roasted Leek Mashed Potatoes, Red Wine Mushroom Demi Glace
\$16 per person

10 oz New York Strip

White Cheddar Mashed Potatoes, Balsamic Shallot Demi Glace
\$21 per person

Grilled Beef Tenderloin

Wild Mushroom Risotto, Roasted Garlic Sauce
\$23 per person

Grilled Pork Tenderloin

Craisin Walnut Risotto, Cranberry Demi Glace
\$17 per person

Grilled Ribeye

Sour Cream Chive Mashed Potatoes, Steak Butter
\$21 per person

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Roast Rack of Pork

Toasted Fennel Mashed Potatoes, Apple Kraut, Apple Demi Glace
\$19 per person

Mustard Seed Crusted Pork Porter House

Bacon Cheddar Mashed Potatoes, Dijonaise Sauce
\$16 per person

Grilled Rack of Lamb

Basil Mashed Potatoes, White Wine Mushroom Sauce
\$27 per person

Fried Walleye

Roasted Pearl Onion, Bacon, Cheddar Fingerling Potato Ragout, Lemon Buerre Blanc
\$18 per person

Seared Roast Beef Tenderloin

Portabella Mushroom, Caramelized Onion, Fingerling potato Ragout, Red Wine Demi Glace
\$25 per person

Combination Entrées

Charmoula Shrimp, Grilled Beef Tenderloin,

Tomato Basil Risotto, Roasted Red Pepper Sauce
\$30 per person

Roasted Salmon, Grilled Beef Tenderloin,

Horse Radish Spiked Mashed Potato, Saffron Cumin Sauce
\$26 per person

Seared Ahi Tuna, Grilled Beef Tenderloin,

White Bean and Vegetable Ragu, White Wine Basil Cream Sauce
\$28 per person

Lobster Stuffed Beef Tenderloin

Sweet Onion and Boursin Cheese Risotto, Lobster Jus
Market Price per person

Boneless Chicken Breast, BBQ Beef Short Ribs

Red Beans and Rice Topped with Andouille Sausage Sauce
\$25 per person

Roast Chicken Breast, Grilled Beef Tenderloin

Roasted Garlic Mashed Potatoes, Sherry Mushroom Sauce
\$25 per person

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Optional Course

Wild Mushroom Encroute

Red Wine Demi, Gorgonzola Cheese

\$8 per person

Smoked Salmon and Cauliflower Horseradish Purée

\$10 per person

Boston Bibb lettuce and Smoked Duck

Orange Segments, Toasted Almonds, Manchego Cheese, Citrus Vinaigrette

\$8 per person

Seafood Bouche'

Shrimp, Scallops, White Wine Mushroom sauce, Puff Pastry shell

\$12 per person

Ahi Tuna Tartar Parfait with Caviar

\$14 per person

Dessert

\$5 for 2-layer \$7 for 3-layer

Chocolate Mascarpone Torte

Strawberry Chantilly

Devil's Food Raspberry Torte

Bailey's Irish Cream

Chocolate Drizzled Pecan Carrot Cake

Double Chocolate Torte

Strawberry Cream Torte

Fresh Lemon Torte

Lemon Raspberry Torte

Cheese Cake

\$5 per person

Raspberry Swirl

Strawberry Swirl

Peanut Butter Fudge

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Toffee

Turtle

White Chocolate

Vanilla Bean

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