

Dinner

*Dinners include: Appetizer, Salad, Entrée and Chef's Choice of Dessert.
The Entrees are complimented by the Chef's recommendation of Potato, Rice or Pasta
Includes Fresh Seasonal Vegetables and Freshly Baked Rolls & Butter
Beverage Service: Freshly Brewed Regular and Decaffeinated Coffees and Selection of Hot Teas*

Please add \$2 per person to each entrée for more than two entrée selections

Appetizers

(Select One)

Chef's Soup

Chilled Fruit Medley

Bruschetta

Salads

(Select One)

Mixed Field Greens

Served with Tomato, Cucumber, Black Olives, Croutons and Choice of Two Dressings

Caesar Salad

Crisp Romaine Topped with Croutons, Shredded Fresh Parmesan Cheese and Caesar Dressing

Greek Salad \$1

Mixed Field Greens, Sliced Black Olives, Red Onions, Cherry Tomato and Feta Cheese

Nuts and Berries Salad \$2

Mixed Field Greens, Dried Cranberries, Candied Pecans, Black Olives, Cucumber and Balsamic Vinaigrette Dressing

Tomato Mozzarella Salad \$3

Bias-Cut Roma Tomatoes with Sliced Fresh Mozzarella Fanned over a Bed of Mixed Field Greens
Lightly Drizzled with Olive Oil and Italian Herbs

Vegetarian Entrees

Sweet Thai Chili Marinated Tofu Steak (Vegan) \$27

Pan Seared, Sweet Thai Chili Marinated Tofu Steak Served Over Rice Noodles Tossed in Sesame Oil and Garlic

Roasted Stuffed Bell Pepper (Vegan) \$24

Sautéed Mushrooms, Onions, Tomatoes, and Black Beans Tossed with Rice and Stuffed Inside a Fresh Bell Pepper

Sun-Dried Tomato Tartlet \$25

Chickpea Puree Layered with Marinated Artichoke Hearts, Fire Roasted Red Bell Peppers, Sweet Roasted Plum Tomatoes and Fontina Cheese in a Black Pepper and Thyme Pastry Dough Crust

Penne Rustica \$22

Penne Pasta Tossed in Olive Oil with Artichoke Hearts, Red Onions, and Black Olives & Sun-Dried Tomatoes
Finished with Parmesan Cheese

Beef Entrees

Prime Filet of Beef \$35

8 oz. USDA Prime Filet of Beef, Seared and Roasted to Chef's Medium Topped with Blue Cheese Crumbles and Drizzled with House Made Demi Glace

Hickory Smoked Prime Rib \$34

Smoked In House of 8 Hours and Roasted to Chef's Medium, Served King Cut (12 oz.) with Horseradish & House Specialty Au Jus

House Signature Steak \$30

8 oz. USDA Choice Stockyard Cut Steak Marinated in Soy, Sesame Oil, Garlic and Onion, Sliced and Served at Chef's Medium, Topped with Fire Roasted Red Peppers, Caramelized Onions and Sautéed Mushrooms

Grilled New York Strip \$32

40 Day Dry Aged 12oz New York Strip Grilled to a Chef's Medium Temperature, Brushed with Herb Butter and Finished with Sautéed Mushrooms

Slow Roasted Top Round of Beef \$28

8 oz. of Handsomely Sliced USDA Choice Top Round of Beef Topped with House Made Wild Mushroom Demi Glace

Pork Entrees

Seared Pork Chop \$30

10 oz. Bone-In Pork Chop Soaked 24 Hours in an Apple & Clove Brine, Seared and Roasted to Perfection, Finished with House Made Apple Compote

Spiced Pork Loin \$28

8 oz. of Aromatically Seasoned Spiced Pork Loin Roasted and Sliced, Served with Caribbean Style Peach Compote

Poultry Entrees

Pecan Encrusted Chicken Breast \$27

Pan Seared 8 oz. Chicken Breast with a Pecan Crust Topped with Caramelized Onions in Bourbon Demi-Glace

Lemon Basil Chicken Breast \$25

8 oz. Chicken Breast Tossed in House-Seasoned Flour and Pan-Fried Served with Lemon, Garlic, Basil White Wine Sauce

Chicken Palermo \$25

Baked 8 oz. Chicken Breast Topped with House Made Bruschetta, Loaded with Tomatoes, Basil, Garlic and Finished with Melted Provolone Cheese

Citrus & Herb Roasted Chicken \$24

Baked 8 oz. Chicken Breast Marinated in Citrus Zest, Olive Oil and Fresh Herbs

Chicken Cordon Bleu \$26

Baked 8 oz. Chicken Breast Topped with Thinly Sliced Honey Ham and Swiss Cheese, Finished with a Dijon Cream Sauce

Sour Dough Pretzel Encrusted Chicken \$27

Marinated 8 oz. Chicken Breast Encrusted with Bits of Sour Dough Pretzel, Baked, and Drizzled with Honey Dijon Sauce

Seafood Entrees

Double Crab Cakes \$34

Two of Our Signature (5oz) Crab Cakes Accompanied with Roasted Cherry Tomato Coulis

Pecan Encrusted Salmon Filet \$30

Fresh 8 oz. Salmon Filet Moderately Encrusted with Candied Pecans and Brown Sugar, Baked and Finished with Honey Butter

Parmesan & Rosemary Encrusted Cod \$27

Baked 8 oz. Cod Loin Topped with Fresh Parmesan Cheese, Bread Crumbs, & Rosemary Finished with a Drizzle of Butter

Blackened Mahi Mahi \$29

Hand-Cut 8 oz. Mahi Mahi Filet Lightly Blackened and Baked, Finished with a Pineapple and Red Onion Salsa

Stuffed Shrimp \$33

Five Jumbo Shrimp Stuffed with Our Signature Crab Cake Garnished with Creole Remoulade

Combination Plates Entrees

House Signature Steak with Chili Lime Shrimp \$36

6 oz. USDA Choice Stockyard Cut Steak Marinated in Soy, Sesame Oil, Garlic, and Onion, Sliced and Served at Chef's Medium, Topped with Fire Roasted Red Peppers, Caramelized Onions, and Sautéed Mushrooms, Accompanied with Three Chili Lime Marinated Shrimp

Petite Filet & Crab Cake \$38

5oz USDA Prime Filet of Beef, Seared and Roasted to Chef's Medium Drizzled with House Made Demi Glace, Accompanied with Our Signature (5oz.) Crab Cake Finished with Roasted Cherry Tomato Coulis

Braised New York Strip Tips & Citrus Herb Roasted Chicken \$34

6 oz. Tender 40 Day Dry Aged New York Strip Tips Slow Braised in House Made Demi-Glace Enhanced with Caramelized Onions, Red & Green Bell Peppers, and Wild Mushrooms Paired with a 6 oz. Portion of Chicken Breast Marinated in Citrus Zest, Olive Oil and Fresh Herbs.

Chicken Palermo with Marscapone & Sun Dried Tomato Ravioli \$32

Baked 8 oz. Chicken Breast Topped with House-Made Bruschetta, and Provolone Cheese Paired with Sun Dried Tomato Stuffed Ravioli Tossed in a Fresh Thyme and Lemon

Entree Dessert Selection

(Select One)

Chocolate Cream Cake

Apple Walnut Cake

Apple Pie

Lemon Meringue

Cheesecake

Carrot Cake

Key Lime Pie

Touch of Strawberry Cake

German Chocolate Cake

Buttered Rum Banana Cake

Black Forrest Cake

Pumpkin Pie

Banana Cream Cake

Boston Cream Cake

Radisson Custom Dinner Buffet \$29

Minimum 50 Persons
Based on 1 ½ Hour Service Time

Please add \$3 per person if the count falls below the minimum at the time of the guarantee

Beverage Station: Freshly Brewed Regular & Decaffeinated Coffee, Selection of Hot Teas and Iced Tea

Soups and Salads (Select 3)

Fresh Fruit Bowl
Mixed Garden Greens
Caesar Salad
Pasta Salad
Broccoli Salad
Potato Salad
Minestrone Soup
Corn Chowder Soup
Potato Leek Soup
Chicken Corn Soup
Broccoli & Cheese Soup

Entrees (Select 3)

New York Strip Tips
Roasted Turkey
Mediterranean Tilapia
Chicken Picatta
Baked Ham
Sausage and Peppers
Baked Ziti
Citrus & Herb Roasted Chicken
Roasted Sirloin of Beef
Parmesan Rosemary Cod
Spice Rubbed Pork Loin
Tri-Color Marinara Cheese Tortellini
Pasta Carbonara

Vegetables (Select 3)

Roasted Garlic Mashed Potatoes
Oven Roasted Red Potatoes
Au Gratin Potatoes
Seasoned Brown Rice w/Stewed Tomatoes
Rice Pilaf
Green Beans Almandine
Shallot Infused Corn
Seasonal Vegetable Medley
Buttered Egg Noodles
Sage Stuffing

Dessert Table

(Select 3)

Chocolate Cream Cake
Lemon Meringue
Key Lime Pie
Buttered Rum Banana Cake
Banana Cream Cake

Apple Walnut Cake
Cheesecake
Touch of Strawberry Cake
Black Forrest Cake
Boston Cream Cake

Apple Pie
Carrot Cake
German Chocolate Cake
Pumpkin Pie