

Catering & Banquet

Menu Selections

All food, beverage, and related services are subject to our customary 12% gratuity, an 8% Taxable Administrative Fee, and 8% NH State Tax.

Radisson Hotel Nashua
11 Tara Boulevard, Nashua, NH 03062
Tel (603)888-9970 Fax (603)891-4179

The Radisson logo, featuring the word "Radisson" in a stylized, cursive font with a green underline.

Continental Breakfast

The Nashua Continental

Selection of Chilled Orange, Grapefruit, Cranberry Juice and Mineral Waters
Sliced Market Fresh Seasonal Fruits and Berries
New England Breakfast Basket
Assorted Muffins, Danish, Fruit Breads, Bagels
Fresh Creamery Butter, Cream Cheese, and Fruit Preserves
Freshly Brewed Arabica Coffee and Decaffeinated Coffee
Selection of Bigelow Tea
Honey and Lemon
\$9.95 per Guest

Deluxe Continental

Selection of Chilled Orange, Grapefruit, Cranberry Juice and Bottled Waters
Sliced Market Fresh Seasonal Fruits and Berries
New England Breakfast Basket
Assorted Muffins, Danish and Fruit Breads
Assortment of Freshly Baked Bagels
Cream Cheese, Fresh Creamery Butter and Fruit Preserves
Individual Assorted Fruit Flavored and Plain Yogurt with Granola
Freshly Brewed Arabica Coffee and Decaf
Selection of Bigelow Tea
Honey and Lemon
\$12.75 per Guest

Lo-Carb Lifestyle Continental Add On

Add an International Flair to your Continental with Assorted Italian Style Meats,
Ham and Turkey, Hard-boiled Eggs and an Array of Hard and Soft Cheeses
\$6.00 per guest when added to any of the above Continentals

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Continental Breakfast Enhancements

The following items are intended to be additions to any buffet, meal or break

Individual Flavored Yogurts
\$2.95 per Guest

Assorted Cold Cereals with 2% Milk and Skim Milk
\$2.25 per Guest

Cinnamon French Toast and Vermont Maple Syrup
\$2.50 per Guest

Smoked Salmon with Assorted Bagels
Bermuda Red Onion and Capers
Cream Cheese
\$7.25 per Guest

Ricotta Cheese Blintz
Warm Strawberry Sauce
\$2.95 per Guest

Yogurt Granola Parfait
Fresh Seasonal Berries
\$3.95 per Guest

Belgian Waffles
Strawberry Sauce, Freshly Whipped Cream and Maple Syrup
\$3.25 per Guest

Eggs Benedict
Poached Fresh Eggs on Canadian Bacon
Toasted English Muffin
Hollandaise Sauce
\$4.95 per Guest

Chef's Omelet Station

Fresh Whole Eggs, Low Cholesterol Eggs and Egg Whites
Ham, peppers, onion, mushrooms, spinach, tomato, cheddar cheese
\$6.95 per Guest
Requires One Chef Attendant per 75 Guests at \$75.00/Chef

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Plated Breakfasts

A Service Charge of \$50.00 will be added to all meals with less than 25 Guests

Farmer's Breakfast

Chilled Orange or Grapefruit Juice
Softly Scrambled Eggs
Choice of One Meat:
Maple Smoked Bacon, Sugar Cured Ham
or
Breakfast Sausage
Breakfast Potato
Basket of Assorted Muffins and Danish
Fresh Creamery Butter and Fruit
Preserves
Freshly Brewed Arabica Coffee and
Decaffeinated
Coffee and Assorted Bigelow Teas
Honey and Lemon
\$13.75 per Guest

Benedict Breakfast

Chilled Orange or Grapefruit Juice
Traditional Eggs Benedict
(Poached Fresh Eggs on Canadian Bacon
Toasted English Muffin, Hollandaise
Sauce
Breakfast Potato)
Basket of Assorted Muffins and Danish
Fresh Creamery Butter and Fruit
Preserves
Freshly Brewed Arabica Coffee and
Decaffeinated
Coffee and Assorted Bigelow Teas
Honey and Lemon
\$13.95 per Guest

Steak 'N Eggs Breakfast

Chilled Orange or Grapefruit Juice
Softly Scrambled Eggs
Peppered Flat Iron Steak
Breakfast Potato
Basket of Assorted Muffins, Croissant
and Danish
Fresh Creamery Butter and Fruit
Preserves
Freshly Brewed Arabica Coffee and
Decaf
Assorted Bigelow Teas
Honey and Lemon
\$15.95 per Guest

Waffle House Breakfast

Chilled Orange or Grapefruit Juice
Choice of Belgian Waffles or Cinnamon
French Toast
Mixed Berry Compote
Maple Syrup
Choice of:
Maple Smoked Bacon, Sugar Cured Ham
or
Breakfast Sausage
Basket of Assorted Muffins and Danish
Fresh Creamery Butter and Fruit
Preserves
Freshly Brewed Arabica Coffee and
Decaf
Assorted Bigelow Teas
Honey and Lemon
\$12.75 per Guest

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Buffet Breakfast

All Buffet Menus Require a Minimum of 25 Guests
A Service Charge of \$50.00 will be added to all meals with less than 25 guests

The Rise & Shine

Selection of Chilled Orange, Grapefruit and
Cranberry Juice
Display of Market Fresh Seasonal Fruits and
Berries
**
Softly Scrambled Eggs
**
Belgian Waffles
Vermont Maple Syrup
Or
Cinnamon French Toast
Vermont Maple Syrup
**
Maple Smoked Bacon and Breakfast Sausage
Breakfast Potato
Assorted Bagels with Cream Cheese
Freshly Baked Muffins and Danish
Fresh Creamery Butter and Fruit Preserves
Freshly Brewed Arabica Coffee and
Decaffeinated Coffee
Assorted Bigelow Teas
Honey and Lemon
\$17.75 per Guest

Top of the Morning

Selection of Chilled Orange, Grapefruit and
Cranberry Juice
Display of Market Fresh Seasonal Fruits and
Berries
Assorted Cold Cereals with 2% Milk and Skim
Milk
Individual Fruit Flavored Yogurt
**
Traditional Eggs Benedict
Poached Fresh Eggs on Canadian Bacon
Toasted English Muffin
Hollandaise Sauce
**
Cheese Blintzes with Strawberry Sauce
**
Cinnamon French Toast
Maple Syrup and Fresh Creamery Butter
**
Maple Smoked Bacon and Breakfast Sausage
Freshly Brewed Arabica Coffee and
Decaffeinated Coffee
Assorted Bigelow Teas
Honey and Lemon
\$21.95 per Guest

The Classic

Selection of Chilled Orange, Grapefruit and Cranberry Juice
Display of Market Fresh Seasonal Fruits and Berries
Assorted Cold Cereals with 2% Milk and Skim Milk
Softly Scrambled Eggs
Maple Smoked Bacon and Breakfast Sausage
Breakfast Potato
Assorted Bagels with Cream Cheese
Freshly Baked Muffins and Danish
Fresh Creamery Butter and Fruit Preserves
Freshly Brewed Arabica Coffee and Decaf
Assorted Bigelow Teas
Honey and Lemon
\$16.95 per Guest

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Brunch Buffet

All Buffet Menus Require a Minimum of 25 Guests
A Service Charge of \$50.00 will be added to all meals with less than 25 guests

Selection of Chilled Orange, Grapefruit and Cranberry Juice
Display of Market Fresh Seasonal Fruits and Berries
Assortment of Muffins, Danish and Fruit Breads
Fresh Creamery Butter and Fruit Preserves
Bagel & Cream Cheese, Smoked Salmon Display, Diced Onion,
Chopped Egg, Capers, Sliced Tomato

**

Softly Scrambled Eggs

**

Maple Smoked Bacon and Breakfast Sausage

**

Asian Rice Noodles & Vegetable Salad
Green Apple & Grape Waldorf Salad w/shredded smoked ham

**

Young Mesclun Greens, Iceberg, Spinach & Radicchio Blend
Roma Tomato, Cucumbers, Shred Carrots, Sweet Pecans, Blue Cheese Crumble
Buttermilk Ranch, Balsamic Vinaigrette

**

Seared Chicken w/Tarragon Mustard Sauce

**

Roast Striploin w/charred mushrooms

Sherry jus lie

**

Roasted Red Bliss Potato
Almond & Cranberry Wild Rice, Broccoli w/Cheese Sauce,
Glazed Carrots

**

Assorted Cakes, Pies & Pastries
Freshly Brewed Arabica Coffee and Decaffeinated Coffee
Assorted Bigelow Teas
Honey and Lemon

\$27.95 per Guest

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Break Time

Mineral and Spring Water
\$2.25 each

Assorted Soft Drinks
\$2.25 each

Whole Fresh Fruit
\$2.25 each

Sliced Market Fresh Seasonal
Fruits and Berries with
Yogurt Dip
\$3.95 per Guest

Warm Jumbo Pretzels
Assorted Mustard Dips
\$3.00 each

Cold Espresso Double Shot
\$3.50 each

Mocha Frappucinos
\$3.50each

Coffee Frappucinos
\$3.50each

Arizona Iced Tea, Peach &
Raspberry and
Tropicana Juices
\$3.50 each

Assorted Candy Bars, Granola Bars
and Nutri Grain Bars
\$2.00 each

Pretzels, Potato Chips or
Cheese Popcorn
\$3.00 each

Assorted Ice Cream Novelties
\$3.50 each

Frozen Yogurt and Juice Bars
\$3.50 each

Haagen Dazs Ice Cream Bars
\$4.00 each

*Yogurt Fruit Smoothie Bar
\$3.50 each
*requires a minimum of 25
guests and attendant fee of
\$50.00

Freshly Brewed Arabica Coffee and Decaffeinated Coffee
Selection of Bigelow Teas
Honey and Lemon
\$2.50 per Guest / \$35.00 per Gallon

From the Bakeshop

Breakfast Breads
Banana, Blueberry, Carrot
\$2.25 per Guest

Assorted French Pastry
\$3.25 per Guest

Chocolate Painted Biscotti
\$3.25 per Guest

Baked Croissants
Fresh Creamery Butter and Fruit
Preserves
\$2.75 per Guest

Assorted Baked Bagels
Cream Cheese
\$2.25 per Guest

Freshly Baked Cookies
\$2.50 per Guest

Fudge Brownies
\$2.50 per Guest

New England Breakfast Basket
Assorted Muffins, Danish and
Fruit Breads
Fresh Creamery Butter and
Fruit Preserves
\$2.25 per Guest

Sweet Scones
Fresh Creamery Butter and
Fruit
Preserves
\$2.75 per Guest

Cinnamon Rolls
\$2.75 per Guest

Italian Tiramisu
Sweet Cannolis
\$3.25 per Guest

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Specialty Theme Breaks

The Bakery

Freshly Baked Cookies
Fudge Brownies
Soda & Bottle Water
Assorted Bigelow Teas
Honey and Lemon
\$9.95 per Guest

The Power Break

Sliced Fruit
Granola Bars and Fruit & Grain Bars
Dried Fruits with Assorted Yogurts
Gatorade
Mineral and Sparkling Water
\$10.50 per Guest

Little Italy

Assorted Biscotti
Fresh Baked Cannolis and Italian Cookies
Gourmet Flavored Arabica Coffee and
Decaffeinated Coffee
Assorted Bigelow Teas
Honey and Lemon
\$10.75 per Guest

The Yawkey Way

Individual Bags of Potato Chips, Popcorn and
Cracker Jacks
Warm Soft Salted Jumbo Pretzels with
Assorted Mustards
Ice Cream Novelties
Assorted Soft Drinks
\$10.50 per Guest

Every Day Is Sundae

Vanilla, Chocolate, Strawberry Ice Creams
Chocolate Sauce, Butterscotch and Strawberry Sauce,
Assorted Toppings and Fresh Whipped Cream
M&M's, Chopped Nuts, Sliced Bananas
Assorted Soft Drinks
Bottled Water
\$11.25 per Guest

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Luncheon

(Served 11:30am – 2pm)

The three course plated lunch includes your selection of either a soup or salad, entrée selection, chef's selection of starch and vegetable if applicable, freshly baked rolls & butter, dessert and coffee, decaffeinated coffee and a selection of Bigelow teas. If two entrees are selected, please add \$2.00 per entrée.

Soups & Salads

Roasted Tomato Bisque Garlic Focaccia Croutons	Chef's Soup Du Jour
Mixed Field Greens Cucumber and Tomato	Fresh Fruit Medley Fresh Mint Sprig
New England Clam Chowder Oyster Crackers	Old Fashion Chicken Noodle
Classic Caesar Salad Garlic Croutons Parmesan Cheese	

Main Course

Seasoned Roasted Breast of Chicken Your choice of one of the following sauces: Shredded Ham & Gruyère Cheese Sauce Black Bean Salsa Sesame Crusted w/Coconut Sweet & Sour \$18.50 per Guest	Seared Pork Mignon Your choice of one of the following sauces: Sun-dried Fruit Chutney Tarragon Green Chili & Tomato Ragu \$19.25 per Guest
Broiled Atlantic Salmon Your choice of one of the following sauces: Citrus Butter Garlic & Herb Olive Oil Roasted Corn Relish Sherried Shrimp Basil Cream Sauce \$19.50 per Guest	Traditional Boston Baked Scrod Panko Crusted Creamy Cucumber Dill \$18.95 per Guest
Risotto Cake Over Vegetable Ratatouille \$17.95 per Guest	Seared Flat Iron Steak Your choice of one of the following sauces: Green Peppercorn Sauce Wild Mushroom Demi Caramelized Onion & Blue Cheese \$19.95 per Guest

Desserts

New York Style Cheesecake Strawberry Coulis	Double Trouble Chocolate Cake Raspberry Coulis
Tiramisu Fresh Espresso Cream	Bread Pudding Grand Marnier Cream
Carrot Cake	Key Lime Pie
Apple Blossom Caramel Sauce	Angel Food Cake Berry Compote

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Lite Working Plated Lunch

These lite luncheons are served to a maximum of 25 people and include rolls & butter, chef's dessert, Freshly Brewed Arabica Coffee, Decaffeinated Coffee and assorted Bigelow Teas.

A house salad or soup du jour may be added for \$3.50 per guest.

Traditional Caesar Salad Topped with your selection of:

Sliced Grilled Chicken

\$16.95 per Guest

Or

Lightly Marinated Shrimp

\$16.95 per Guest

Or

Marinated Steak

\$16.50 per Guest

Classic Chef's Salad

Roasted Turkey, Baked Ham, Swiss Cheese and Dressings

\$15.95 per Guest

Roast Beef and Boursin

Sliced Roast Beef with Boursin Cheese rolled in a Tortilla Wrap

Accompanied by Home Style Potato Salad

\$16.25 per Guest

Farmer's Market Fresh Fruit Plate

Assorted Freshly Sliced Fruit with Cottage Cheese and Lavosh

\$14.95 per Guest

Chicken and Broccoli Tortellini

Tossed in a Creamy Alfredo Sauce

\$15.95 per Guest

Salad Trio

Asian Chicken Salad, Tuna Niçoise Salad, Potato Grain Mustard Salad

Bed of Crisp Greens, Sliced Tomato, Fresh Baked Roll

\$15.95 per Guest

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Boxed Lunches

Marinated Cold Breast of Chicken

Marinated Grilled Breast of Chicken with Roasted Red Peppers
Served on a Bulkie Roll

Roast Beef and Boursin

Sliced Roast Beef with Boursin Cheese and Crisp Lettuce
Rolled in a Flat Bread Wrap

Oven Roast Turkey

Oven Roast Turkey, Smoked Bacon, Crisp Lettuce and Tomato
Fresh Focaccia Bread

Ham & Cheese

Smoked Ham, Swiss Cheese, Crisp Lettuce and Tomato
Marble Rye

Vegetable Wrap

Julienne Fresh Seasonal Vegetables & Greens with hummus in a tortilla wrap

All Include:

A Piece of Whole Fresh Fruit
Individually Wrapped Cookies
Bag of Potato Chips
Soft Drink or Spring Water

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Buffet Luncheons

All Buffet Menus require a minimum of 25 guests
A service charge of \$50.00 will be added to buffets that do not meet the minimum.

Deli Buffet

Chef's Soup of the Day

Gathered Young Mesclun Greens
Tomato, Radish and
English Cucumber

German Style Potato Salad
Macaroni Salad

Shredded Coleslaw
Mayonnaise Dressing
**

Choice of Three:

Sliced Roast Beef
Smoked Turkey
Sugar Cured Ham
Italian Meatballs
Philly Cheese Steak
Italian Sausage with Peppers & Onions
Pulled Pork
Chicken Salad
Albacore Tuna Salad
**

Swiss and Cheddar Cheeses
Bermuda Red Onion, Green Leaf Lettuce
and Vine Ripe Tomato
Dill Pickle Spears
Mustard and Mayonnaise

Assorted Rolls and Breads

Chef's Selection of Desserts
Cookies, Brownies, and Cakes
Freshly Brewed Arabica Coffee and Decaf
Assorted Bigelow Teas
Honey and Lemon

\$19.95 per Guest

New England Buffet

New England Clam Chowder
Oyster Crackers

Fresh Spinach
Mushrooms, Chopped Egg, Sliced Red Onion,
Hot Bacon Dressing

Creamy Cucumber Tomato Salad

**

Choice of Two:
Roast Pork w/Cranapple Chutney

Herb Roasted Chicken Breast
Garlic & Onion Gravy

New England Pot Roast-Jardinière

Baked Ziti & Vegetable Ratatouille

Boston Baked Scrod
Herb Cracker Crust

Corn Beef & Cabbage

**

Glazed Baby Carrots/Green Beans
Steamed Baby Red Bliss Potato

Fresh Rolls with Fresh Creamery Butter

Boston Cream Pie, Apple Pie
Pound Cake & Berries

Freshly Brewed Arabica Coffee and Decaf
Assorted Bigelow Teas
Honey and Lemon

\$21.95 per Guest

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Buffet Luncheons
Continued

Mediterranean Buffet

Lemon Artichoke Soup

Classic Caesar Salad
Garlic Focaccia Croutons

Israeli CousCous & Wilted Greens

Choice of Two:
Curry Rubbed Chicken Breast
Topped with
Roasted Garlic Tomato, Caper Sauce

-or-

Rosemary Striploin
Balsamic Demi
Charred Mushrooms & Fresh Herbs

-or-

Sole Amaretto

-or-

Cheese Manicotti
w/Two Tomato Ragu

Chef's Selection of Rice or Potato
Chef's Seasonal Vegetables
Roasted Onion Focaccia

Market Fresh Seasonal Fruits and Berries
w/Honey Yogurt Sauce
Lemon Poppy Seed Cake
Biscotti, Cannolis

Freshly Brewed Arabica Coffee and Decaf
Assorted Bigelow Teas
Honey and Lemon

\$21.95 per Guest

Chinatown Buffet

Spicy Cabbage & Shrimp Soup

Asian Greens & Fresh Herb Salad
Chili Vinaigrette

Soba Noodle Salad

Stir Fried Beef w/Black Bean Garlic Sauce

Kung Pao Chicken

Sesame Vegetable Stir Fry
Fried Rice & Tofu

Assorted Rolls and Fresh Creamery Butter

Fortune Cookies
Market Fresh Seasonal Fruits and Berries

Freshly Brewed Arabica Coffee and Decaf
Assorted Bigelow Teas
Honey and Lemon

\$20.95 per Guest

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Reception Displays

Selection of Imported and Domestic Cheese

Seasonal Fruit Garnish and Gourmet Crackers
\$275.00 (serves 100)

Market Fresh Fruit

Sliced Melon and Tropical Fruits
Honey Yogurt Dip
\$250.00 (serves 100)

Seasonal Fresh Vegetable Display

Red Pepper Hummus
Fresh Herb Ranch
\$250.00 (serves 100)

Mediterranean Antipasto Display

Imported Cured Meats and Cheeses, Marinated Artichoke, Olives, Roasted Peppers
Oven Cured Plum Tomato, Extra Virgin Olive Oil
\$235.00 (serves 100)

Grilled Marinated Vegetable Display

Seasonal Vegetables Flame Grilled
Drizzled with Vinaigrette
\$275.00 (serves 100)

Baked Brie en Croute

Fresh Berries, Dried Fruits and Nuts
Grapes and French Bread
\$125.00 each (serves 50)

Smoked Salmon

Traditional Garnish
Pumpnickel Bread
\$9.95 per Guest

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Hors D'Oeuvres

Hot Selections Per 100 Pieces

Assorted Mini Quiche \$225.00	Wild Mushroom Turnovers \$225.00
Assorted Vegetable Tempura \$195.00	Mini Sausage Calzone \$225.00
Beef or Chicken Satay \$250.00	Mini Potato Pancakes \$195.00
Buffalo Strips \$225.00	Portobello Mushroom Filo \$225.00
Chicken Fingers \$225.00	Chicken Quesadilla Trumpets \$225.00
Coconut Chicken \$250.00	Scallops Wrapped in Bacon \$250.00
Coconut Shrimp \$295.00	Shrimp Tempura \$295.00
Crab Cakes w/Roasted Pepper Coulis \$295.00	Southwest Spring Rolls 225.00
Crab Rangoon's \$225.00	Spanakopita \$250.00
Meatballs (Swedish or Italian) \$195.00	Vietnamese Spring Rolls \$225.00
Mini Beef Wellington \$250.00	

Cold Selections Per 100 Pieces

Assorted Sushi with Wasabi and Ginger \$350.00	Deluxe Canapé Assortment \$250.00
Cocktail Shrimp \$295.00	Hummus and Pita Chips \$50.00 (serves 25 guests)
Country Style Pate \$225.00 (serves 50 guests)	Prosciutto Wrapped Asparagus Tips \$225.00

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Southwestern Hors D'Oeuvres Station

(Minimum of 50 people a service charge of \$50.00 for less than 50 guests.)

Carving Station:

Chili Roasted Pork Loin with Chipotle Mayo

Chicken Fajita Station with Sautéed Peppers & Onions:

Flour Tortilla, Salsa, Guacamole, Jack Cheese

Southwest Spring Rolls

Beef Empanadas

Pound Cake with Fresh Berries

Lime Mousse

Sopapillas Tossed with Cinnamon Sugar & Honey

\$29.95 per person

French Hors D'Oeuvres

(Minimum of 50 people a service charge of \$50.00 for less than 50 guests.)

Carving Station

Herb Roasted Beef Tenderloin with Creamed Horseradish

Shrimp Scampi Station:

Linguini Pasta, Fresh Basil, Tomatoes, Garlic, White Wine, Light Cream

Fresh Garlic Bread

Baked Brie with Toast Points

Blue Cheese with Port Wine

Dill Havarti

Display of Market Fresh Fruits with Fresh Berries

Portobello Filo

Mini Crab Cakes

Fondue Station:

Chocolate, Strawberries, Marshmallow,

Mini Pretzels, Rice Crispy Treats

\$36.95 per person

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Carving Stations

Roasted New York Strip Loin

Cremini Confit with Roasted Shallots
Serves 30 Reception
\$295.00 each

Chili Roasted Loin of Pork

Chutney Molè Sauce
Serves 30 Reception
\$225.00 each

Slow Roasted Turkey

Cranberry Pecan Chutney
Serves 30 Reception, Serves 20 Dinner
\$225.00 each

Garlic Spiked Leg of Lamb

Rosemary Mustard Rubbed
Minted Cabernet Jus
Serves 35 Reception, Serves 25 Dinner
\$300.00 each

Herb Crusted Beef Tenderloin

Creole Bearnaise Sauce
Serves 18 Reception
\$225.00

Slow Roasted Aged Prime Rib

Thyme Merlot Jus
Serves 30 Reception
\$295.00

Maple Smoked Sugar Glazed Ham

Pineapple Apricot Compote
Serves 40 Reception, Serves 30 Dinner
\$250.00 each

Slow Roasted Steamship

Herb Peppercorn Jus
Serves 140 Reception, Serves 80 Dinner
\$650.00 each

**Chef Attendant Required for \$75.00 Fee

**One Chef Attendant per 75 guests

Carved items are served with a variety of Appropriate Accompaniments and Freshly Baked Rolls

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Reception Stations

All stations are designed for a minimum attendance of 50 guests. A Service Charge of \$50.00 per station will be added to all events with fewer than 50 guests.

All Stations are based on a one and one half hour service time.

**All stations require a Chef Attendant at a fee of \$75.00 per Chef.

** (1 Chef Attendant per 75 Guests)

Pasta Station

Penne, Cheese Tortellini, Tri Color Fusili Pasta
Alfredo, Tomato Basil Fondue and Roasted Red Pepper Sauce
Diced Grilled Chicken Breast, Baby Shrimp, Italian Sausage
Market Fresh Vegetables
Served with Shredded Parmesan Cheese
Three Cheese Garlic Bread
\$13.50 per Guest

Asian Station

Sliced Beef, Cashew Chicken and Baby Shrimp
Mixed Oriental Vegetables
Stir Fried with Asian Stirfry Sauce
Served with Steamed Rice and Lo Mein Noodles
\$13.95 per Guest

South of the Border Station

Char Grilled Chicken and Beef, Flour Tortillas and Tri Color Crispy Nacho Chips
Complimented with Shredded Cheese, Chopped Tomatoes, Shredded Lettuce
Sour Cream, Guacamole, Black Olives, Jalapenos, Salsa and Refried Beans
\$13.95 per Guest

Shrimp Scampi Station

Shrimp Sautéed in Garlic Butter and White Wine
Served over Linguini
\$16.95 per guest

Creamy Mashed Potato Bar

Creamy Mashed Potatoes, Sour Cream, Scallions, Cheddar Cheese, Bacon Bits,
Fried Onions, Roasted Garlic and Sautéed Mushrooms
\$9.95 per guest

All food, beverage, and related services are subject to our customary 12% gratuity, an 8% Taxable Administrative Fee, and 8% NH State Tax.

Plated Dinner Accompaniments

Plated Dinners Include Your Selection of a Soup or Salad, Entrée Selection, Rolls and Butter and Dessert. Dinners are Accompanied by Chef's Choice of Starch and Seasonal Vegetable, Coffee, Decaffeinated Coffee and Bigelow Teas.

If Two (2) Entrees are Selected, Please Add \$2.00 Per Entrée.

Soups & Salads

Classic Tomato Bisque Garlic Focaccia Croutons	Chicken & Wild Rice	Tuscan Minestrone Asiago Cheese
New England Clam Chowder Oyster Crackers	Italian Escarole Soup Asiago Cheese	Vine Ripe Tomato Napoleon Fresh Mozzarella and Plum Tomato Topped with Extra Virgin Olive Oil
Butternut Squash Bisque Toasted Pumpkin Seeds	Asian Cucumber Salad	New England Salad Baby Field Greens, Bleu Cheese, Sun Dried Cranberries and Pecans
Cream of Asparagus Crème Fraiche	Tortellini Antipasto	Baby Spinach in a Radicchio Lettuce Cup Goat Cheese, Walnuts and Sliced Apple
Classic Caesar Salad Crisp Romaine with Garlic Focaccia Croutons Parmesan Cheese and Creamy Caesar Dressing	Roasted Asparagus Tomato Feta Relish	
	Fresh Mesclun Greens With Julienne Carrots and Cherry Tomatoes	

Sorbet Intermezzo served in a Lemon Basket

May be ordered as an additional course

At \$3.00 per Guest

Mango Sorbet

Lemon Sorbet

Raspberry Sorbet

Champagne Sorbet

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Entree Selections

Main Course

Boneless Breast of Chicken

Pan Seared Boneless Chicken Breast with choice of sauce:
Wild Mushroom Marsala, Lemon Herb Piccata, Curry Spiced w/lope relish
\$22.95 per Guest

Spicy Sausage & Parmesan

Stuffed Chicken w/Chianti , Roasted Garlic & Penne
\$24.95 Per Guest

Stuffed Chicken Breast

Spinach, Sun-dried Tomatoes and Feta Cheese.
Roasted Pepper Coulis
\$23.95 Per Guest

Crabcake Topped Haddock

w/Creole Mustard Sauce
\$26.50 Per Guest

Cornbread Crusted Salmon

w/Smokey Tomato Jam
\$26.75 Per Guest

Fresh Herb Seasoned Sole

w/Rock Shrimp Sauce
\$26.50 Per Guest

Seared Montreal Swordfish Steak

w/Melted Leeks & Garlic
\$29.00 Per Guest

Marinated New York Strip Steak (Broiled)

Ten Ounce Hand-Cut Sirloin Steak Broiled to Perfection and Served with Choice of Sauce:
Sundried Tomato Butter, Shitake Mushroom Marnier Sauce
\$29.25 Per Guest

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Entrees (continued)

Cinnamon Roasted Pork Mignon

With Cranberry Port Chutney

\$27.50

Cornmeal Crusted Lamb Chops

With Orange Honey Drizzle

\$34.50 per Guest

Filet Mignon/Sliced Tenderloin

An Eight Ounce Cut of Beef Tenderloin, Seared to Medium and
Topped with Boursin Cheese Demi

Brandy Morel Sauce

Market Price

DUETTES

Petite Filet Mignon and Roasted Salmon

Chive Butter Sauce

\$36.95 per Guest

Red Wine & Rosemary Chicken and Lemon Infused Shrimp

With Tomato & Feta Relish

\$30.50 Per Guest

Sliced Tenderloin & Chicken Oscar

With Béarnaise Sauce

\$27.50 Per Guest

Petite Filet Mignon w/Brandy Wild Mushroom & Lobster Pie

Market Price

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Radisson

Dessert Course

Your Dessert Selection is served with Freshly Brewed Arabica Coffee, Decaffeinated Coffee and Assorted Teas with Honey and Lemon

New York Style Cheesecake
Strawberry Coulis

Double Trouble Chocolate Cake
Raspberry Coulis

Tiramisu
Fresh Espresso Cream

Apple Blossom
Caramel Sauce

Carrot Cake

Chocolate or Vanilla Mousse
Raspberry Coulis

Optional Evening Dessert Displays

All dessert displays are designed for a minimum attendance of 50 guests.

A Service Charge of \$50.00 per display
will be added to all events with fewer than 50 guests.

Fresh Fruit Display

Sliced Market Fresh Seasonal Fruits
Melons, Tropical Fruits and Berries
\$4.50 Per Guest

Sweet Table Display

An Assortment of Tortes, White and Dark Chocolate Mousse
Freshly Baked Cookies, Double Fudge Brownies
\$9.75 Per Guest

Italian Pastry Display

Tiramisu, Sweet Ricotta Cannolis and Almond Butter Cookies
White and Dark Chocolate Mousse
\$8.25 Per Guest

Viennese Pastry Display

Assorted European Tortes, Miniature French Pastries and Petit Four
Chocolate Dipped Strawberries, White and Dark Chocolate Mousse
White and Dark Chocolate Fondue
Fresh Lemon Pound Cake and Tropical Fruits
\$13.50 Per Guest

Coffee Station

Arabica Coffee, Decaffeinated Coffee and Assorted Bigelow Teas
Fresh Whipped Cream, Cinnamon Stick and Chocolate Shaving
\$3.75 Per Guest

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Buffet Dinners

All Buffets Menus Require a Minimum of 25 Guests
A Service Charge of \$50.00 will be added to all meals with less than 25 guests

Nashua North

Soups

Choice of One

New England Clam Chowder
Tuscan Minestrone Soup
Tomato Florentine
Cream of Broccoli
Old Fashion Chicken Noodle

Salads

Choice of Three

Baby Field Greens
Roasted Marinated Vegetable Salad
Classic Caesar Salad
Vine Ripe Tomato & Crumbled Feta
Pasta Primavera Salad
Mediterranean Antipasto Display

**

Entrees

Pan Seared Breast of Chicken
Tarragon-Artichoke Sauce

Roasted Atlantic Salmon
Two Tomato Relish

Roasted Loin of Pork
With Cranberry Chutney

Shrimp & Scallop Scampi

Roast Striploin
With Cabernet & English Thyme Sauce

Penne Noodle Stirfry

**

Chef's selection of Rice or Potato
Seasonal Fresh Vegetables
Fresh Rolls & Fresh Creamery Butter

Chef's Dessert Presentation of assorted cakes and pastries

Freshly Brewed Arabica Coffee & Decaffeinated Coffee
Assorted Bigelow Teas
Honey and Lemon

2 Entrée Buffet \$ 30.50 Per Guest

3 Entrée Buffet \$ 32.50 Per Guest

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Dinner Buffets
(continued)

Dinner Buffet (Italian)

Romaine & Arugula Salad
w/Balsamic Vinaigrette

Slice Tomato & Fresh Mozzarella
w/Basil Oil, Kosher Salt & Cracked Pepper

Roasted Asparagus & Prosciutto

Roasted Chicken Cacciatore

Sliced Sirloin
w/roasted garlic, rosemary and tomatoes
and caramelized onions

Wild Mushroom Raviolis
(Tomato Garlic Pesto Sauce)

Ratatouille

Rice Pilaf w/pepper, onion and capers

Tiramisu, Cannolis, Lemon Pound Cake
w/fresh berries

\$35.95 per person

Dinner Buffet (Cajun)

Seafood Gumbo

Sliced Iceberg
w/Tomato, roasted corn and blue cheese

Pickled Vegetable Salad

Rice & Red Bean Salad
w/Tasso ham

Cajun Seasoned Chicken
w/Jambalaya Sauce

Fried Pork Cutlet
w/Black Peppercorn Sour Cream Gravy

Blackened Snapper
w/Crawfish Butter Sauce

Steamed White Rice, Red Hot Mashed

Broccoli & Carrots
w/Toasted Almonds

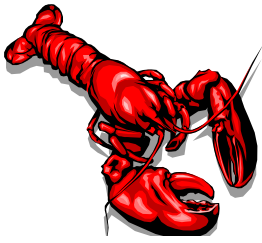
Pecan Pie, Red Velvet Cake,
Angel Food Cake w/brandied peaches

\$37.95 per person

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Buffet Dinners **Continued**

King Minnow's Clambake

Radisson Nashua's own New England Clam Chowder
Steamed Clams with drawn butter & clam broth
Steamed Mussels in garlic & wine
1¼ lb. Hot Boiled Lobster (larger lobsters available)
and ¼ Rotisserie Chicken
Sweet Corn on the Cob
Fresh Homemade Coleslaw
Strawberry Shortcake
Iced Tea & Lemonade

Served either inside our Beautiful Castle walls,
or alfresco on our grounds in our Jester's Pavillion....

\$42.50 pp

For the Ultimate Clambake you may include items from both for an additional \$12.95 pp

Castle & Moat

New England Clam Chowder Award Winning!
1¼ lb. Hot Boiled Lobster (larger lobsters available)
and
Choice Center-Cut Sirloin Steak (8 oz.)
Baked Potato with sour cream & butter
Garden Salad with dressing
Sweet Corn on the Cob
Fresh Baked Rolls with butter
Chilled Watermelon
Iced Tea & Lemonade

\$45.50 pp



Consuming raw or undercooked shellfish may increase your risk of food-borne illness, especially if you have certain medical conditions. | Mussels may be substituted when clams are not available. | All clambake prices subject to change in the event of market increase of shellfish. | Pricing does not include applicable state tax & event fee.

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Radisson

Wine List

	<u>Glass</u>	<u>Bottle</u>
Salmon Creek, Pinot Grigio	\$6.75	\$27
Salmon Creek, Chardonnay	\$6.75	\$27
Salmon Creek, Merlot	\$6.75	\$27
Salmon Creek, Cabernet	\$6.75	\$27
Beringer, White Zin	\$6.75	\$27
Pepi, Sauvignon Blanc	\$6.95	\$28
Night Harvest, Merlot	\$7.75	\$31
Kendal Jackson, Chardonnay	\$8.50	\$35
Gnarly Head "Ov" Zinfandel	\$8.75	\$36
Clos Du Bois, Alexander Valley		\$46
Robert Mondavi, Private Selection, Cab	375ml	\$17
Yalumba "Y" Shiraz, Australia		\$32
Hess Collection, Cabernet		\$42
Bogle, Petite Sirah		\$36
Carmel Road, Pinot Noir, Monterey		\$42
De Loach, Chardonnay		\$36
Rombauer Zinfandel		\$46
Clos Du Bois, Chardonnay	375ml	\$18
Grahams Six Grapes, Port	\$7.25 (2oz.)	

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Beverage

<u>Cash and Hosted Bar</u>	<u>Open</u>	<u>Cash</u>
Call Brands	\$5.50	\$6.00
Premium	\$6.50	\$7.25
Cordials and Two Liquor Drinks	\$7.00	\$7.75
Imported Beer	\$4.50	\$5.00
Domestic Beer	\$4.00	\$4.50
Soft Drinks/Juice	\$2.00	\$2.50
Mineral Water	\$2.50	\$3.00
House Wine by the Glass	\$7.00	\$7.75
White Zinfandel	\$5.00	\$5.50

***** PLEASE NOTE: OPEN BAR PRICES ARE SUBJECT TO A 12% GRATUITY, AN 8% TAXABLE ADMINISTRATIVE FEE AND NH STATE TAX, CURRENTLY 8%.**

A taxable \$150.00 Bartender Fee will apply if sales do not exceed \$350.00 per bar.

For cocktail service please add \$30.00 for first hour per server and \$10.00 each additional hour.
Cocktail server fee is subject 8% NH Tax.

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General Information

Menus and Pricing

Menu prices are guaranteed three (3) months prior to the function date. Menu selections, room arrangements, and other pertinent details must be submitted to the Sales/Catering Office three weeks in advance of the function date; otherwise menu selections may be limited. Our Catering Managers, in conjunction with our Executive Chef will be happy to customize a menu to meet your particular event needs. Entrée selections on banquet menus are limited to two selections. An additional service fee of \$2.00 per entrée will be charged for all split menus. All prices are subject to a 12% Gratuity, an 8% Taxable Administrative Fee and 8% NH State Sales Tax. Due to licensing requirements and quality control issues, all food and beverage to be served on the Hotel property must be supplied and prepared by the Hotel.

Guarantees

In arranging for private functions, an estimated attendance count must be received by the Hotel seven (7) days prior to the event. This count may not be reduced by more than 10% for the final guarantee. The final guarantee is due by 12:00pm three (3) business days prior to the event. We charge for the guarantee or the number served whichever is greater. The Hotel cannot be responsible for service for more than 3% over the guarantee count. If no guarantee is received, we will consider the highest number of guests indicated as expected on the banquet event order as the guarantee. Buffet Options require minimums. Below minimum fees will be applied as stated on individual menu selections.

Billing

A non-refundable, non-transferable deposit is required for all functions unless prior credit arrangements have been established with the Hotel. All charges will be paid prior to the function date unless credit has been pre-approved. A completed direct bill application must be received a minimum of four (4) weeks prior to be considered for credit status.

Without established billing privileges, all balances must be paid three business days prior to the date of the function. Final payment must be made in the form of cash, credit card, certified check, or prior receipt of approved purchase order.

Liquor Policy

The Radisson Hotel Nashua holds a license granted by the New Hampshire State Liquor Commission and is responsible for complying with its regulations. Neither patrons, nor any patron's guest shall be allowed to bring alcoholic beverages into the Hotel. No person under the age of 21 will be allowed to consume or purchase alcoholic beverages.

A taxable \$150.00 bartender fee will be charged if sales do not exceed \$350.00. Banquet bars are available for groups of 25 or more. For groups with less than 25 guests in attendance, a cocktail server is recommended. Cocktail service (taxable) is charged at \$30.00 for the first hour and \$10.00 for each additional hour per server. Hotel policy states that bar service is limited to 5 hours. If an extension is requested, approval must be received from the beverage or banquet manager in advance.

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Decorations

The customer shall not change or in any way alter the appearance, location or condition of any decorative article, furnishing or fixture in the Hotel. The Catering Office is happy to assist you with decorations. The Hotel does not permit the affixing of anything to the walls, floor or ceiling with nails, staples, carpet tape or other substances.

Shipping

The customer is responsible for all arrangements and expenses of shipping materials to and from the Hotel. The Hotel must be notified three weeks in advance of shipping arrangements in order to insure proper acceptance of these items upon arrival at the Hotel. A labor charge will be assessed for unloading and loading shipments and moving items to storage areas. The Hotel should be advised of any items over 100 pounds that will be displayed in any function room. ** Please ask your Hotel Sales Manager for a Package Handling Form.**

Engineering and Audio Visual

Special engineering requirements must be specified to our Catering/Convention Services Department at least one month prior to the function. Electrical needs exceeding 120 volt/10 amp wall plug service will be assessed a service fee based on your specific electric needs. We have a full service audiovisual company on premises to assist with all needs in this area.

Function Room Arrangements

All signage in the Hotel must be printed and of professional quality, handwritten signs are not permitted in public space.

If the function room originally reserved cannot be made available to the guest, or if the guest count changes substantially, the Hotel reserves the right to reassign the event to a comparable room

The Hotel reserves the right to inspect and control all private parties, meetings, receptions, etc. held on the premises. Liability for damage to the premises will be assessed accordingly.

Based upon the nature of an exhibitor or planner's event, the exhibitor or planner may be asked to provide a Certificate of Insurance. The Certificate of Insurance must be provided to the Hotel four weeks prior to exposition or meeting date.

Security

The Hotel cannot be held responsible for damage to any merchandise or personal articles brought onto the premises. Arrangements for security of exhibits, merchandise, or personal articles may be made prior to the function by contacting the Sales Office. The Hotel will not be held responsible for items left unattended in the function room.

Hotel Name and Logo

The names and logos of the Hotel, and its subsidiaries and affiliates are exclusive property of the Hotel. Any unauthorized use of these names and logos is prohibited.

Parking

We are pleased to offer ample complimentary self-parking daily.

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