



Radisson

LUNCH
SELECTIONS



LUNCH SELECTIONS

SALADS AS ENTREES

All of Our Salad Selections are served with a Fruit Martini and Tropical Fruit Sorbet. House Made Rolls and Chilled Iced Tea are also included.

COBB SALAD PLATE \$19.00 PER GUEST

Fresh Greens topped with White Albacore Tuna or Grilled Chicken Breast Complemented by Avocado, Crisp Bacon, Tomatoes, Scallions, Maytag Bleu Cheese and Chopped Hard Cooked Eggs *Served with a Tangy Dijon Vinaigrette on the side*

SMOKED SALMON CHILLED PLATE \$24.00 PER GUEST

Mixed Mesclun Greens on a chilled plate topped with sliced House Smoked Salmon, Roma Tomatoes and Shaved Bermuda Onions Drizzled with Mustard-Caper Vinaigrette *Accompanied with Our Chef's Soba Noodle Salad*

MEDITERRANEAN SALAD PLATE \$18.00 PER GUEST

Salad Bed of Mixed Greens with Feta, Grilled Vegetables, Hummus, Quenelles, Hard Cooked Eggs, Kalamata Olives, Roasted Tomatoes and Grilled Pita Points *Tossed with EVOO and Fresh Squeezed Lemon Juice*

GRILLED CHICKEN CAESAR SALAD \$20.00 PER GUEST

Crisp Romaine Leaves topped with sliced Grilled Chicken Breast and sprinkled with Parmesan Cheese and House Made Croutons *Classic Caesar Dressing served on the side*

SALAD NIÇOISE \$19.00 PER GUEST

Mixed Greens served with your choice of White Albacore Tuna or Grilled Chicken Breast topped with Tomatoes, Green Beans, New Potatoes, Kalamata Olives, and Capers and *Served with a Red Wine Vinaigrette on the side*

SANDWICHES AS ENTREES

All of our sandwich selections are served with a Fruit Martini, Sweet Potato Chips and a Kosher Pickle Spear. House Made Rolls and Chilled Iced Tea also included.

THE TENDERLOIN \$25.00 PER GUEST

Chilled Sliced Tenderloin of Beef layered with Romaine Leaves and Maytag Bleu Cheese *Served House Made Crusty Rolls*

THE BLACK FOREST \$22.00 PER GUEST

Sliced Home-Style Turkey Breast, Ham, Cheddar, Swiss, Black Olives, nestled in Garden Greens with sliced Jersey Tomatoes topped with a Creamy Peppercorn Dressing

A SOUTHERN FAVORITE \$19.00 PER GUEST

Smoked Pulled Pork Sandwich slow cooked and topped with Creamy Cole Slaw *Served on a Kaiser Roll*

A VEGETARIAN DELIGHT \$17.00 PER GUEST

Grilled Panini stuffed with Artichoke Hearts, Roasted Red Peppers, sliced Avocado, Basil and Fontina *Served on Olive Oil Brushed Ciabatta*



LUNCH SELECTIONS

SEATED LUNCH

All of our seated lunch selections are served with a Starter Course, Dessert, House Made Rolls and Coffee or Iced Tea Beverages.

STARTER COURSE SELECTION FOR ENTREES

THE WARWICK SIGNATURE SALAD

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

CLASSIC CAESAR

Romaine Lettuce with Croutons de Provence, 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 EVOO

HOUSE PREPARED SOUP....

A specialty of our Banquet Chef. We recommend - Vegetable Chowder served with fried Onion Straws, Tortilla Chicken Soup, Roasted Butternut Squash, Fruit Gazpacho and more!

BLACK BEAN CAKE

With Roasted Poblano, Pico de Gallo, Charred Tomato Sauce and Cilantro Lime Crema

ENTRÉE SELECTION

SUN DRIED TOMATO RAVIOLI

Served in a Wild Mushroom and Pesto Espagnole Sauce garnished with Red and Yellow Roasted Tomato Compote

\$28.00 PER GUEST

ZUPPA DI PESCE

Shrimp, Chicken, Clams, Andouille Sausage and Mussels with Roasted Vegetable Arborio Rice

\$34.00 PER GUEST

GRILLED CITRUS MARINATED CHICKEN BREAST

Wilted Spinach and Brie Cheese with roasted Tomato Garnish

\$32.00 PER GUEST

PORTABELLA NAPOLEON

Marinated and grilled Portabella Mushroom, Eggplant, Sweet Onion, Zucchini, and Bell Pepper with Fresh Mozzarella drizzled with a Balsamic Vinaigrette

\$28.00 PER GUEST

MOROCCAN SPICED FREE-RANGE AIRLINE CHICKEN BREAST

Served with Gingered Mashed Potatoes and Papaya Salsa

\$33.00 PER GUEST

CEDAR PLANK JAIL ISLAND SALMON

Smoked Sea Salt Scented Fingerling Potatoes served with a Tarragon Buerre Blanc

\$35.00 PER GUEST

PASTA PRIMAVERA

Farfalle Organic Pasta with Asparagus, Cherry Tomatoes, Yellow Squash, Red Onion and Zucchini tossed in a Basil Oil with a Focaccia Parmesan Wedge

\$27.00 PER GUEST

STEAK AND ALE

Grilled Flat Iron Steak with Cipollini Onions, Aged Cheddar Mash and Pale Ale Sauce

\$30.00 PER GUEST

MARYLAND BLUE CRAB AND LOBSTER TWIN CAKES

Served with a Sweet Pea and Roasted Tomato Aioli

\$35.00 PER GUEST

PECAN CRUSTED CHICKEN

With a Pommery Mustard Cream Sauce

\$32.00 PER GUEST



LUNCH SELECTIONS

ENTRÉE SELECTION CONTINUED

PAN SEARED STUFFED CHICKEN BREAST \$33.00 PER GUEST
Prosciutto, Asiago Cheese, fresh Sage and Kalamata Olives served with Sweet Rosemary Red Pepper Coulis

CARROT AND GINGER CRUSTED SEA BASS \$38.00 PER GUEST
Served in a Sweet Miso and Leek Sauce

GRILLED MAPLE VALLEY FARMS PORK LOIN \$34.00 PER GUEST
With Coconut Scented Sweet Potatoes and Five Spiced Apples

PEKING STYLE SLICED BEEF LETTUCE WRAPS \$34.00 PER GUEST
Served with Asian Vegetables, Napa Cabbage, BBQ Hoisin Sauce and Chilled Chow Fun Noodle Salad

SURF AND TURF \$42.00 PER GUEST
Filet and Crab Benedict served on Brioche Toast Points with Lobster and Tarragon Hollandaise

DESSERT SELECTION

White Chocolate–Raspberry Cheesecake, Grand Marnier Fruit Tart, Apple Crisp or Mexican Cheesecake with a trace of Cayenne Pepper and Blackberry Jam

BUFFETS

All of our buffet lunch selections are served with a Dessert, House Made Rolls and Coffee or Iced Tea Beverages.

THAT'S A WRAP \$31.00 PER GUEST
Chicken Salad with Grapes and Walnuts in a Tarragon Cream Sauce
Hummus with Grilled Vegetables
Sliced Roast Beef, Caramelized Onions, Bleu Cheese and Horseradish Cream
Albacore Tuna tossed with Capers, Roasted Red Peppers, EVOO and a dash of Citrus
Curried Rice Salad with Pineapple, Raisins and slivered Almonds
Mixed Field Green, Frissee and Charred Carrot Salad with Balsamic Vinaigrette
Terra Chips

THE NEIGHBORHOOD DELI \$33.00 PER GUEST
House Prepared Soup
Mixed Green Salad with Balsamic Vinaigrette and Creamy Ranch Dressings
Baby Spinach with Poached Pears and Celery Seed Dressing
An Array of Seasonal Grilled Vegetables, Red Bliss Potato Salad, Broccoli Slaw
Sliced Turkey Breast, Roast Beef, Smoked Ham, Curried Chicken Salad and Tuna Salad
Swiss, New York Cheddar and Muenster Cheeses
Lettuce Leaves, sliced Tomatoes, shaved Red Onion, Pickle Spears and Green Olives,
Hot and Sweet Peppers
Mayonnaise, Grain Mustard and Creamy Horseradish Dressing
Assortment of Artisan Breads and Deli Rolls
With Potato and Terra Chips



LUNCH SELECTIONS

A BITE OF PHILLY

\$32.00 PER GUEST

Philadelphia Style Sandwiches with a choice of Beef, Chicken or Vegetable
Rigatoni Pasta with Asparagus, Cherry Tomatoes, Red Onion and Zucchini *tossed in a Roasted Red Pepper Pesto with a Focaccia Parmesan Wedge Fried Onions, Roasted Peppers and Sautéed Mushrooms*
Melted Cheddar Cheese (the only kind!)
Stacked Onion Rings with Ranch Dressing
Italian Hoagie Sandwich Wedges
And Sliced Jersey Tomatoes, Fresh Mozzarella and Basil Leaf Salad with Balsamic Syrup

SOUTH OF THE BORDER

\$35.00 PER GUEST

Chicken and Avocado Tortilla Soup
Mexican Black Bean and Roasted Corn Festive Salad
Spanish Rice with Olives and Pistachios
Seafood Enchiladas with Lime Sour Cream
Hard and Soft Taco Bar
Patron Marinated Chicken, Poblano Scented Beef, Corn and Flour Tortillas, Guacamole, Charred Tomato and Chipotle Salsa, Black Beans, Sour Cream and shredded Lettuce

SALAD WORKS

\$31.00 PER GUEST

Fresh Fruit Salad with Yogurt Dipping Sauce
Mixed Field Greens *served with Bleu Cheese, dried Cranberries, toasted Walnuts, Belgian Endive, sliced Dates, sliced Pear with a Port Wine Vinaigrette Salad*
Baby Berg Salad *served with Crumbed Bleu Cheese, Roma Tomatoes and Ranch dressing*
German Potato Salad and Curried Chicken Salad with Fresh Mint and Cilantro
Sliced London Broil, served on Smoked Gouda Grits with a Balsamic Syrup
Bread Salad with Kalamata Olives, Heirloom Tomatoes, Sweet Onions and Herbed EVOO
Sesame Oil coated Noodles with julienne Carrots, Scallions and Garlic *served with assorted Crusty Rolls and French Bread*

TUSCANY

\$36.00 PER GUEST

Italian Wedding, Minestrone or Escarole, Chicken and Cannelloni Bean Soups
Classic Caesar Salad with Croutons de Provence and shaved Pecorino
Italian Harvest Antipasto Salad with Genoa Salami, Prosciutto, Capicola and Soppresata
Wild Mushroom Salad with Lemon Zest, EVOO and Parsley
Marinated Orzo Pasta, Rock Shrimp and Peas
Grilled Chicken with Prosciutto and Smoked Gouda, Natural Jus
Vegetable Lasagna Spirals in a Béchamel Sauce
Italian Sausage with sautéed Peppers and Onions
Warm Grilled Vegetable Platter topped with Herb Oil and Chèvre Cheese
With Garlic Crostini, Focaccia, and Black Olive Rolls

THE BOARDROOM

\$40.00 PER GUEST

Seafood Gumbo or Corn Chowder with Country Back Bacon
Fruit Martinis with Lavender Crème Fraîche
Baby Greens with Roasted Beets, Chèvre Cheese, Candied Walnuts and Honey Orange Vinaigrette
Three Way Petite Filet, *served with Tomato Basil Relish, Tarragon Hollandaise and caramelized Onions and Bleu Cheese*
Cold Water Shrimp and Maryland Blue Crab Cocktail served with Home Made Cocktail Sauce
Stuffed Boneless Breast of Chicken, Baby Spinach, smoked Red Peppers, Extra Sharp
Provolone with Roasted Garlic and Cipollini Onion Jus
Roasted Trio of Potato - Yukon, Red and Sweet *served with sautéed Swiss Chard with Brown Garlic Butter*



LUNCH SELECTIONS

BOXED OR BAGGED – IT'S LUNCH ON THE GO!

All box lunches are served in an attractive container and are provided with plastic utensils and napkins. All sandwiches come with Lettuce and Tomato on Homemade Breads or Rolls and are served with your choice of a Side Salad, Beverage and Something Sweet. Minimum of 10 people

SANDWICH SELECTION

Tarragon Chicken Salad Sandwich
Smoked Turkey and Havarti Sandwich with Basil Mayo
Grilled Chicken Breast Sandwich with Avocado and Chili Mayo
Rare Roast Beef Sandwich with Sautéed Red Onion and Horseradish Cream
Grilled Portobello Mushroom Sandwich *served on Focaccia with Fresh Spinach, Grilled Onions and Basil Mayo*

SIDE SALAD SELECTION

Roasted Potato Salad with fresh Herbs
Black Bean, Corn and Avocado Salad
Greek Orzo Salad with Dill, Kalamata Olives, and Feta
Fresh Seasonal Fruit Salad

SOMETHING SWEET SELECTION

Chewy Chocolate Chip Cookie, Granola Bar, Brownie or Blondie

BEVERAGE SELECTION

Assorted Soft Drinks, Orange Juice, Bottled Iced Tea