



Radisson

DINNER
SELECTIONS



DINNER SELECTIONS

SEATED DINNER

All of our seated dinner selections are served with a Starter Course, Dessert, House Made Rolls and Coffee or Iced Tea Beverages. Add a fourth course for an additional \$5.00 per guest.

STARTER COURSE SELECTION FOR ENTRÉES

HOUSE PREPARED SOUP

A specialty of our Banquet Chef. *Grilled Corn Chowder with Crispy Pancetta, Chicken and Shiitake Mushrooms with a Tarragon Broth, Butternut Squash and Apples, Sour Cream and Toasted Pecans, or Fruit Gazpacho with Honey-Lavender Yogurt*

VEGETABLE CALIFORNIA ROLLS

With Soy, Wasabi and Pickled Ginger

CHOW FAT NOODLE SALAD

With Asian Vegetables and Ginger

TROPICAL FRUIT MARTINI

THE WARWICK SIGNATURE SALAD

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

CLASSIC CAESAR

Romaine Lettuce with Croutons de Provence and 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

BABY ICEBERG QUARTER

Served with Crumbled Bacon and finished with a chunky Bleu Cheese and French Dressing

TENDER LEAVES OF SPINACH

With Watercress, Shiitake Mushrooms, Chopped Egg, Smoked Bacon and Julienne of Red Bell Pepper with a Maple Dressing

TRIO OF GREENS

Frissee, Romaine, Mache, Feta Crumbles, Kalamata Olives, Tomato, and Red Onions with a Lemon Vinaigrette

ENTRÉE SELECTION

NAPA VALLEY SEARED CHICKEN BREAST TOWER

Accompanied by Sriracha and Scallion Potato Cakes

\$45.00 PER GUEST

PECAN CRUSTED CHICKEN

Served with Maple Roasted Root Vegetables and Spring Ramps
Finished with a Pommery Mustard-Orange Sauce

\$44.00 PER GUEST

HERB ROASTED AIRLINE CHICKEN BREAST

Served with a Garlic-Artichoke-Kalamata Olive Compote

\$45.00 PER GUEST

PAN SEARED KOBE BEEF STEAK

Served with Parsnip Purée and Balsamic Syrup

\$49.00 PER GUEST

HERB CRUSTED SEA BASS

Accompanied by a Tuscan Bean Ratatouille and Roasted Pepper Tomato Compote

\$46.00 PER GUEST



DINNER SELECTIONS

ENTRÉE SELECTION CONTINUED

MISO GLAZED CEDAR PLANK SALMON With Tobiko and Jasmine Sticky Rice	\$47.00 PER GUEST
OLIVE OIL POACHED STRIP BASS Accompanied by Roasted Golden Beets	\$45.00 PER GUEST
PEPPERED VEAL CHOP Accompanied by Pancetta, Sage Risotto and Sweet Braised Pearl Onions with a Zinfandel Demi-Glace	\$50.00 PER GUEST
ROAST PRIME RIB OF BEEF AU JUS With a Roasted Garlic Rub served with Roasted Herb Yukon Gold Potato Wedges and Butternut-Maple Purée	\$48.00 PER GUEST
GRILLED NEWYORK STRIP STEAK With Roasted Garlic Potatoes and Grilled Vegetables topped with warm Gorgonzola Cheese	\$50.00 PER GUEST
SLICED TENDERLOIN OF BEEF Accompanied by a Three Cheese and Three Onion Gratin and Buttered Asparagus <i>Finished with a Red Pepper Béarnaise Sauce</i>	\$50.00 PER GUEST
HORSERADISH CRUSTED BEEF FILET Served atop a Caramelized Onion Potato Cake with Baby Carrots and a Merlot-Leek Sauce	\$50.00 PER GUEST
4 PETIT GRILLED RACK OF LAMB CHOPS Sided with a Mint Risotto and Petit Pan Squash	\$55.00 PER GUEST

DINNER DUETS

GRILLED FILET OF BEEF AND BUTTER POACHED JUMBO SHRIMP SKEWERS Served with Brioche Social and Julienne Vegetables <i>Finished with a Peppercorn Jus and Smoked Sea Salt</i>	\$58.00 PER GUEST
PISTACHIO CRUSTED STRIPED BASS AND HERB-GRILLED CHICKEN BREAST Finished with a Pineapple-Cilantro Relish <i>Served with Roasted Baby Vegetables and Fingerling Potatoes</i>	\$52.00 PER GUEST
CRAB-DILL CAKE, SHIITAKE MUSHROOM-CHICKEN CAKE AND SALMON CAKE Accompanied by a Citrus-Herb Aioli <i>Served with a warm Roasted Fingerling Potato, Haricot Vert and Chèvre Cheese Salad</i>	\$47.00 PER GUEST
PAN SEARED BROOK TROUT AND SEARED SEA SCALLOPS Finished with an Orange-Chive Beurre Blanc with Julienne Vegetables and Smoked Gouda Polenta	\$52.00 PER GUEST
FILET MIGNON AND GRILLED MAINE LOBSTER TAIL Drizzled with an Orange and Garlic Butter Sauce <i>Served with Brie, Fingerling Galetta and Braised Fennel Slaw</i>	\$65.00 PER GUEST

DESSERTS

WARM CARAMEL BREAD PUDDING With Crème Anglaise	
OPERA SQUARES Hazelnut Cake Layered with Mocha Butter Cream, Chocolate Fudge and Chocolate Icing	
BANANA TORTE Bananas Sautéed in Butter with Sugar and Rum, Chocolate Genoise, Vanilla Custard, and Banana Butter Cream	



DINNER SELECTIONS

DESSERTS CONTINUED

CAFÉ LATTE CHEESECAKE

Vanilla Cheesecake with a Hint of Espresso

RASPBERRY DOME

Chocolate Layer Cake filled with Raspberry Mousse and covered with Chocolate Ganache

GRAND MARNIER FRUIT TART

With Raspberry Coulis

MOCHA TORTE

Layers of Chocolate and Vanilla Genoise, Mocha Butter Cream, Chocolate Flakes, and Chocolate Coffee Beans

TRADITIONAL APPLE CRISP

With Vanilla Bean Ice Cream

DINNER BUFFET

All Dinner Buffets served with French Olive and Herb Rolls, Whipped Butter and a selection of Our Chef's Favorite Pastries. Coffee and Tea service included.

PETITE BUFFET - \$55.00 PER GUEST FOR TWO ENTREES

GRAND BUFFET - \$60.00 PER GUEST FOR THREE ENTREES

EXTRAORDINARY BUFFET - \$65.00 PER GUEST FOR FOUR ENTREES

SALAD AND SOUP SELECTION

Select 3

Tender Baby Spinach and Watercress *Topped with Mandarin Orange Sections, Sliced Button Mushrooms, Chopped Egg, Bacon and Red Onion with a Maple Dressing*

The "Warwick" Salad *Mixed Greens, Crumbled Blue Cheese, Dried Cranberries, Toasted Walnuts and Sliced Dates with a Port Wine Vinaigrette*

Vegetable Ratatouille with Chèvre Cheese

Sliced Fresh Mozzarella, Tomatoes and Basil Leaves, Drizzled with Balsamic Syrup

Classic Caesar Salad with Croutons de Provence and Grated Pecorino Romano Cheese

Farfalle Noodles with Grilled Vegetables and Sun-Dried Tomato Pesto

Curried Rice Salad with Pineapple, Raisins and Slivered Almonds

Taboule with Fresh Mint, Cilantro and EVOO

Grilled Radicchio Quarters dressed in a fresh Mint Vinaigrette

Italian Harvest Antipasto Salad

Wild Mushroom Salad with Lemon Zest, Virgin Oil and Parsley

Marinated Orzo Pasta, Jumbo Crab, Spring Peas and Herb Oil

Grilled Corn Chowder with Crispy Pancetta

Chicken and Shiitake Mushroom with a Tarragon Broth

Butternut Squash and Apples, Sour Cream and Toasted Pecans

Fruit Gazpacho with Honey-Lavender Yogurt

ENTRÉE SELECTION

Fire Roasted Heirloom Tomatoes, stuffed with Curried Couscous and Dates

Pan Sautéed Grilled Breast of Chicken with a Lemon Beurre Blanc

Center Cut Maple Valley Stuffed Pork Medallions with Avocado and Dried Cherries *In a Bing Demi*

Homemade Herb and Cheese Ravioli with Creamy Alfredo Sauce and fried Leek Confetti

Herb Roasted Airline Chicken Breast with Summer Tropical Fruit and Cilantro Salsa

Braised Short Rib Coq Au Vin

Baked Chicken with Wild Mushrooms and Artichoke Hearts *in a Champagne-Herb Beurre Blanc*

Baked Eggplant Roulades, with Wild Mushrooms and Artichoke Hearts *In a Saffron Herb Beurre Blanc*

Pecan Crusted Chicken with an Apple Liqueur and Pommery Mustard Cream Sauce

Carrot and Ginger Crusted Salmon with a Soy Glace

Shrimp, Chicken, Clam and Andouille Sausage Étouffée with Dirty Rice

Baked Tilapia with Crab Crumbs and Tobiko with a Lemon Caper Sauce



DINNER SELECTIONS

DINNER BUFFET CONTINUED

Grilled Shrimp and Scallop Kebabs with Lime Zest Butter

Roasted Sirloin of Beef with au Poivre Sauce

Garlic Rubbed Rib Eye Steak with Sautéed Portabella Mushrooms and Crumbled Bleu Cheese *in a Caramelized Onion Demi-Glace*

ADDITIONAL SELECTIONS

Pistachio Crusted Striped Bass with Mango Mint Relish

Roast Tenderloin of Angus Beef, with a Bordelaise Sauce

Maryland Style Crab Cakes with Jalapeno Corn Relish and "Warwick" Lamaze Sauce

Additional \$6.00 per guest as a substitution

SIDE OFFERINGS

Select 3

Roasted Fingerling Potatoes, Fresh Chives, Brie Cheese and Brown Butter

Potato Purée with Horseradish and Pancetta

Tuscan Polenta with Asiago Cheese and Truffles

Oven Roasted Yukon Gold Potatoes with Sage

Roasted Fingerling Potatoes with Fresh Herbs

Dauphine Towers with Fresh Garlic and Thyme

Green Beans with Roasted Vidalia Onions and Prosciutto

Wild Mushroom Ragout

Butter Steamed seasonal Vegetables with Garlic and Herbs

Glazed Carrots with Brown Butter

Broccoli Rabe with roasted Garlic and Vidalia Onions