



Radisson

RECEPTION
SELECTIONS



RECEPTION SELECTIONS

HORS D'OEUVRES

PRICED BY THE PIECE AT \$3.50 EACH

Assorted Mini Bruschetta
Mini Risotto or Potato Scallion Pancakes
Mozzarella Rounds ala Caprice Kabobs
Celery with whipped Bleu Cheese and Walnut Spread
Thyme Focaccia with Kalamata Olive and Mascarpone Spread
Rock Shrimp and Avocado Canapés
Spanakopita
Curried Fruit Kabobs
Caramelized Brie Tartlets with Fig
Orange Pecan Chicken Strips with Mustard Sauce
Chicken Quesadillas with Chipotle Lime Sauce
Spinach Knishes
Wild Mushroom Mini Brioche
Flatbread Roma and Mozzarella Pizzas
Chilled Avocado Soup shots with Ginger-Lime Crema and crispy Plantain Sticks
Barbecued Beef Skewers with Lime, Mint, Red Chili and Garlic

PRICED BY THE PIECE AT \$4.00 EACH

Lobster Bisque Shooters
Jamaican Style Jerk Pork Skewers
Yakitori Chicken Skewers
Bourbon glazed Mini Meatballs
Lamb and Feta Meatballs
Pot Stickers
Endive Spoons with Lemon Herb Goat Cheese
California Rolls with Soy-Ginger Dipping Sauce
Boursin Stuffed Dates
Sun Dried Tomato and Pesto Torte
Smoked Salmon Rosette on Cucumber Round
Serrano Ham on Sweet Potato Pancake
Thai Chicken Salad in a Lettuce Wrap with Ginger Sauce
Sliced Pork Tenderloin on Crostini with Garlic Aioli Sauce
Prosciutto and Arugula Roulades
Brie and Pear Pockets with Spicy Pecans
Potato Cigars filled with Spicy Smoked Turkey
Grilled Hoisin Duck on Scallion Rice Pancake
Grilled Toast with charred Flank Steak and Onion Compote
Smoked Trout with Boursin Cream on toasted Brioche
Goat Cheese, Smoked Bacon and Grilled Radicchio on Puff Pastry Crisp
Grilled Prosciutto-wrapped Nectarines *Served on Crostini with Arugula, Taleggio and Aged Balsamic*

PRICED BY THE PIECE AT \$4.75 EACH

Grilled Baby Lamb Chops with Mustard Glaze
Shrimp Beggars Purse
Smoked Salmon Lollipops with Cream Cheese
Prosciutto wrapped Melon and Gorgonzola
Miniature Crab Cakes Drizzled with Cilantro Lime Sauce
Fingerling Potato with Crème Fraîche and Caviar
Smoked Scallops in Marinated Button Mushroom
Skewered Peking Barbequed Beef Grilled and Sprinkled with Sesame Seeds
Potato Waffle Basket with Asparagus Tip Wrapped in Prosciutto
Crab Salad on Endive
Bouchee Filled with Coquille St. Jacques
Seared Ahi Tuna on baked Wonton with Avocado Wasabi Sauce
Charred Pork Tenderloin and Fig Purée on a Sweet Potato Crisp
Fig and St. Andre Cheese Tartlets with Toasted Coconut
Tuna Tartare with Scallion, Orange, Black Sesame and Macadamia Nuts on Wonton Crisp



RECEPTION SELECTIONS

PRICED BY THE PIECE AT \$4.75 EACH CONTINUED

Beef Carpaccio Bundles with Pickled Vegetables, Arugula, Aged Balsamic and Truffle Oil
Crispy Nori Rolls with Crab, Mango, Cucumber, Tobiko and Shiso

STATIONS AND DISPLAYS

SWEET OR SAVORY BAKED BRIE EN CROUTE

\$7.00 PER GUEST

Whole Brie wheel baked in Puffed Pastry with your choice of either Chili Infused Honey, Spinach and Stone Ground Mustard or Raspberry and roasted Pecans *Served with Sliced Baguettes, Flat Breads and Ruby Grapes*

A CRISP VEGETABLE GARDEN

\$5.50 PER GUEST

Fresh Seasonal Vegetables Accompanied by Hummus,
Spicy Pecan Cilantro Peppercorn and Herbed Aioli

ARTISAN CHEESE DISPLAY

\$9.00 PER GUEST

Brie, Sage Bleu, Chèvre, Aged Cheddar, Almond Gourmandize and Port du Salute Garnished with Fresh Seasonal Fruits, Candied Almonds, Dried Fruits and a Variety of Olives
Served with Crackers and Flatbread

Pair This Display with a Flight Size Glass of Our Recommended Wine(s) for a Unique Reception.

\$2.00 ADDITIONALLY PER GUEST

MEDITERRANEAN DISPLAY

\$8.50 PER GUEST

Stuffed Baby Eggplant, Roasted Garlic Hummus, Falafel, Taboule, Artichoke Hearts,
Olive Tapenade, Marinated Feta Cheese, Marinated Grilled Vegetables,
Fire Roasted Cherry Tomatoes and Roasted Red Peppers
Display served with toasted Pita Points

CHARCUTIERIE PLATTER

\$10.50 PER GUEST

Our Mediterranean display above - crowned with Prosciutto, Soppressata, Hard Salami,
Capicola and Smoked Gouda

GRILLED MARINATED VEGETABLE SKEWERS

\$3.00 PER SKEWER

Herbed coated Eggplant, Fire Roasted Zucchini, Yellow Squash, Pit Charred Red Peppers,
Crimini Mushrooms served with a smoked Chipotle Aioli and Lemon Pesto Dip
Accompanied by Lavosh and Artisan Breads

CHILLED SEAFOOD STATION

Iced Multi-Layer Display of Tail on Large Shrimp, Blue Point or Chincoteague Oysters
On the Half Shell, Middle Neck Clams on the Half Shell *Served with Lemon Crowns, Remoulade
and Cocktail Sauce*

\$16.00 PER GUEST

Seafood Martinis

\$10.00 PER GUEST

Oyster Shooters

\$3.00 PER GUEST

Clam Casino

\$5.00 PER GUEST

Smoked Scallops

\$6.00 PER GUEST

Prince Edward Island Mussels in a Garlic and White Wine Broth

\$5.00 PER GUEST

Add a Back-lit Ice Sculpture

\$300.00 EACH

SUSHI AND SASHIMI STATION

Beautiful display of assorted California, Avocado, Salmon, Shrimp, Sashimi and Tuna Rolls
served with Wasabi, Pickled Ginger and Ginger-Soy Dipping Sauce
Have Your Sushi Hand Rolled to order with the Display

\$50.00 PER DOZEN PIECES

\$150.00 FOR A CULINARIAN

TROPICAL FRESH FRUIT TREE

Tropical Fruits skewered and *served with Coconut Honey Vanilla Yogurt Dipping Sauce*

\$6.50 PER GUEST

12 LAYER PRIMO HOAGIE

\$6.00 PER GUEST

When in Philadelphia... Genoa Salami, Capicola, Pepperoni, Provolone Cheese, Onions,
Shredded Lettuce, Jersey Ripe Tomatoes and sliced Hot and Sweet Peppers YO!
Served with Garlic and Basil Rubbed Italian Bread



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TAVERN SMOKED SEAFOOD

\$23.00 PER GUEST

Norwegian Smoked Salmon, Smoked Rainbow Trout, Smoked Prince Edward Island Mussels, Hickory Smoked Shrimp, and Chesapeake Bay Oysters accompanied by Capers, Chopped Egg and Minced Bermuda Red Onion *served with a Caper-Tomato-Horseradish Cream and Cocktail Rye Bread*

SOUTH OF SOUTHWEST

Mini Corn Taco Shells filled with sliced Grilled Chicken or Grilled Beef and topped with Cheddar and Jack Cheeses accompanied by Guacamole, Salsa, Sour Cream, Jalapeño Slices, Diced Scallions and Sliced Black Olives

INTERACTIVE ACTION STATIONS

FLAMBÉ, SAUTÉ, GRILL SKILLETTS, WOKS AND MORE!

SALAD STATION

\$6.00 PER GUEST

Romaine, Boston Bibb, Frissee and Watercress Lettuce Focaccia Croutons, Shredded Parmesan, Crumbled Feta Cheese, Grape Tomatoes, Cucumber Moons, Sliced Radishes, Sliced Black Olives, Pine Nuts and Sunflower Seeds *Hand tossed for each guest with a choice of three dressings*

PACIFIC RIM

\$14.00 PER GUEST

Fill your bowl with Bean Sprouts, Bok Choy, Scallions, Broccoli, Water Chestnuts, Baby Corn, Bamboo Shoots, Straw Mushrooms and Red Pepper
Choose from Sliced Steak, Chicken and Shrimp cooked to order by your own personal Chef *Served with Jasmine Rice and a choice of Kung Po, Spicy Garlic Sauce, or Sweet and Sour Sauce. Chopsticks included!*

ASIAN FUSION

\$10.00 PER GUEST

Dim Sum Dumplings and Pot Stickers steamed in Bamboo Baskets over a Wok
Asian Spring rolls served with a warm Soy and Ginger Sauce, Duck Sauce or Hoisin Sauce
Fortune Cookies and Chopsticks included!

LA CUCINA DELLA NONNA

\$16.00 PER GUEST

Tri-Colored Penne Pasta, Ravioli filled with Chicken, Spinach and Feta Cheese, and Three Cheese and Prosciutto Filled Tortellini or Papadella
Tossed to order with Bolognese, Vodka Infused Blush Balsamic Cream Sauce, or Virgin Flavored Oils served with a choice of Sun Dried Tomatoes, Sautéed Mushrooms, Green Onion, Toasted Pine Nuts, Roasted Peppers, Shaved Parmesan Cheese and Bacon and presented with Mini Kosher Salt and Parmesan Ciabatta Rolls and Olive Bread

COMFORT FOOD

\$8.50 PER GUEST

A selection of Cheddar Smashed Potatoes, Orichetta and Smoked Gouda Pasta, and Truffle Risotto served in a Martini Glass with a Crisp Potato Waffle Chip
Toppings Crumbled Blue Cheese, Shredded Asiago Cheese, Serrano Ham, Crumbled Back Bacon, Fried Leeks, Roasted Garlic Cloves, Butter Poached Rock Shrimp, Caramelized Onions, Sour Cream, Scallions, and Sautéed Mushrooms

CRÊPES

\$13.00 PER GUEST

Choose 3 Hand-Made Savory, Sweet and altogether delicious Crêpes
Chicken with Shiitake Mushrooms in a Peppercorn Demi
Rock Shrimp and Maryland Blue Crab in a Pernod Cream Sauce
Spicy Vegetable Julienne
Ham, Gruyere Cheese and Green Onions; Blackberry Mascarpone
Passion Fruit Jam
Vanilla Pastry Cream with Fresh Berry Sauce

GAME DAY

\$9.50 PER GUEST

Mini Philadelphia Cheese Steak Sandwiches with Chicken, Beef or Vegetable made to order
Choice of Fried Onions, Sautéed Mushrooms, Pizza Sauce, Cheese Wiz, Sweet Peppers and Mayonnaise



RECEPTION SELECTIONS

TWO BITES

\$15.00 PER GUEST

Specialty Sliders

Black Bean Braised Short Ribs, Burger Trio (Veal, Pork and Sirloin) and Jumbo Lump Caper Crab Cake
Served on our Homemade Rolls with assorted toppings of your choice - Cajun Ketchup, Molasses Infused BBQ Sauce, Gorgonzola Cheese, Shredded Lettuce, Sliced Roma Tomatoes, Balsamic Onions, Sweet pickles, and Lime Jam

All Action Stations require a minimum of 50 People and are designed to accompany a selection of other Hors d'Oeuvres. All Stations will be charged a Culinarian fee of \$125.00 per station, per 125 people. Stations are sold based on One and a Half Hours of Service.