



Radisson

BREAKFAST, BRUNCH & BREAKS



BREAKFAST, BRUNCH & BREAKS

BREAKFAST SELECTIONS

FROM THE PASTRY CHEF'S ROLLING PIN	PER DOZEN
N.Y. Style Bagels with Philadelphia Cream Cheese	\$28.00
Caramel Pecan Sticky Rolls	\$28.00
Fruit Scones	\$26.00
Apple Turnovers	\$26.00
Cinnamon Rolls	\$26.00
Thick Slices of Carrot Orange, Apple Walnut, and Banana Nut Breads	\$25.00
Corn Bread Muffins baked with Cheddar and Scallions	\$26.00
Mini Muffins – Corn, Blueberry, Cranberry, Chocolate, and Bran Brioche	\$22.00

JUST A LITTLE MORE

ADD THESE ITEMS TO ANY LITTLE BUFFET BUNDLE OR CREATE YOUR OWN	PER GUEST
Selection of Cold Cereals with Chilled Whole and Skim Milk	\$3.00
Oatmeal Brulé with a Sidecar of Raisins, Brown Sugar and Dried Fruits	\$3.75
Yogurt and Granola Layered Parfaits	\$4.50
Individual and Assorted Yogurt Cups	\$2.50
French Toast with Brie, Sliced Pears and Powdered Sugar	\$4.50
Breakfast Burritos topped with Pico de Gallo and Sour Cream	\$4.00
Breakfast Sandwich with Sausage, Bacon or Ham	\$4.50
Breakfast Wrap with Spinach, Tomato and Cheese	\$3.50
Mini Bagel Smoked Salmon Bites with Capers, Tomatoes and Onion	\$4.50
Applewood Smoked Bacon	\$2.50
Country Sage Sausage	\$2.75
Turkey Bacon or Sausage	\$2.75
Tuscany Plate	\$4.00
<i>Sliced Cured Meats, Artisan Hard Cheese Olives, Roasted Peppers and Flat Breads</i>	
Smoked Salmon with chopped Eggs, Capers, Red Onion, Bagels and Cream Cheese	\$9.00
Cheese Blintzes with Berry Coulis	\$4.25
Raw Vegetables with two Dipping Sauces	\$5.50
Hard Boiled Eggs	\$1.75
Breakfast Paninis	\$3.75
Kashi Bars	\$2.50 EACH
Kashi Cereal	\$4.00 EACH

BEVERAGES

Freshly Brewed Coffee (Regular and Decaffeinated) and Teas	\$48.00 PER GALLON
Cappuccino and Espresso	\$8.00 PER GUEST
Freshly Brewed Iced Tea with Lemon or Orange	\$2.75 PER GUEST
Hot Chocolate with Caramel Scented Whipped Cream	\$3.00 PER GUEST
Freshly Brewed Iced Coffee	\$3.00 PER GUEST
Whole Milk, 2% Milk, Skim Milk or Chocolate Milk	\$3.00 PER GUEST
Red Bull Energy Drinks	\$4.00 EACH
Fresh Chilled Lemonade	\$3.50 PER GUEST
Orange, Grapefruit, Cranberry and Tomato Juices	\$3.50 PER GUEST
Pineapple, Pomegranate and V-8 Juices	\$30.00 PER PITCHER
Warm Apple Cider with Cinnamon Sticks	\$3.00 PER GUEST
Coke, Diet Coke, 7-Up, Sierra Mist, and Mountain Dew	\$3.95 EACH
Infused Waters	\$4.00 EACH
<i>Strawberry Peach Mango, Lemon Lime, Black Raspberry, Blueberry and Tropical Citrus</i>	
Hank's Root Beer – a Philadelphia Favorite	\$4.00 EACH
Powerade or Fuze Drinks	\$4.50 EACH
San Pellegrino Mineral Water (8.8oz)	\$3.75 EACH
Snapple Teas and Diet Beverages	\$3.75 EACH
Still Bottled Spring Water (11.25oz)	\$3.50 EACH
Nantucket Nectars - Assorted Varieties	\$4.00 EACH
Smoothies - Healthy Fruit or Sinfully Sweet	\$2.00 EACH



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FRUIT

Sliced Seasonal Fresh Fruit with Coconut Dipping Sauce	\$4.95 PER GUEST
Whole Ripe Fruit: Apples, Pears, Bananas, and Oranges	\$2.00 PER PIECE
Fruit Kebobs with Yogurt Dipping Sauce	\$4.95 PER GUEST
Seedless Watermelon Wedges	\$1.75 PER GUEST
Compote of Fresh Picked Berries with Crème Fraîche	\$4.25 PER GUEST
Chocolate Fondue with Fresh Fruit Dippers	\$5.00 PER GUEST
Fresh Mixed Fruit Martini with Lime Twist	\$4.95 EACH

LIVEN UP YOUR BREAKS

White Chocolate Chip, Oatmeal Raisin, and Chocolate Chip Cookies	\$26.00 PER DOZEN
Peanut Butter and Butter Pecan Cookies	\$26.00 PER DOZEN
Rice Krispie Treats - Regular, Chocolate, Chocolate Chip	\$26.00 PER DOZEN
Gourmet Fudge Brownies or Butterscotch Blondies	\$28.00 PER DOZEN
Frosted Cupcake Assortment	\$26.00 PER DOZEN
Philadelphia Soft Pretzels with Cheese and Mustard Sauces	\$28.00 PER DOZEN
Philadelphia's own 'Tastykakes' Assorted Varieties	\$2.00 PER PIECE
Pita Chips with Hummus	\$3.00 PER GUEST
Dessert Bars <i>Lemon Berry, Caramel Apple and Oreo</i>	\$28.00 PER DOZEN
Mixed Nuts served in Small Glassware	\$3.00 PER GUEST
Corn Tortilla Chips, Tangy Salsa and Warm Cheese	\$3.00 PER GUEST
Smart Food Pop Corn and Terra Chips	\$2.00 PER BAG
Cheddar Goldfish	\$2.50 PER GUEST
Pretzel Snacks <i>Individual Packages</i>	\$2.00 PER BAG
Warm Peanuts with Shells	\$3.00 PER GUEST
Assorted Snack Size Candy Bars	\$6.00 PER DOZEN
Chocolate Covered Pretzels	\$15.00 PER DOZEN

LITTLE BUFFET BUNDLES

THE CONTINENTAL

THE CONTINENTAL	\$14.00 PER GUEST
Select 3 Juices <i>Orange, Orange Pineapple, Pink Grapefruit, V-8, Pineapple or Cranberry</i>	
Any two pastries listed in "From the Chef's Rolling Pin"	
Whipped Flavored Spreads and Preserves	
Freshly Brewed Coffee, Brewed Decaffeinated and Assorted Teas	

THE EUROPEAN

THE EUROPEAN	\$19.00 PER GUEST
Select 3 Juices <i>Orange, Pink Grapefruit, Tomato, Pineapple, Cranberry or Pomegranate</i>	
Breakfast Breads and Scones, Whipped Flavored Spreads and Preserves	
Oatmeal Brulé with Sidecar of Raisins, Brown Sugar and Dried Fruits	
Warm Croissants <i>Spinach and Feta, Ham and Cheddar, Egg and Cheese</i>	
Yogurt Parfaits with Berries and Dried Fruits	
Freshly Brewed Coffee, Brewed Decaffeinated and Assorted Teas	

THE AMERICAN CLASSIC

THE AMERICAN CLASSIC	\$23.00 PER GUEST
Select 3 Juices <i>Orange, Pink Grapefruit, Tomato, Pineapple, Cranberry or Orange Pineapple</i>	
Seasonal Sliced Fresh Fruit and Berries	
Farm Fresh Scrambled Eggs	
Crisp Smoked Bacon and Country Sausage Links	
Roasted Potato Wedges with Onions and Herbs	
English Muffins and Mini Bagels with Flavored Spreads	
Freshly Brewed Coffee, Brewed Decaffeinated and Assorted Teas	

FITNESS CENTER

FITNESS CENTER	\$25.50 PER GUEST
Pomegranate Juice and Flavored Vitamin Waters	
Hard Boiled Eggs, Low Salt Meats and Scrambled Eggs	
Grilled Vegetable, Hummus and Cheese Filled Tortillas	
Go Lean! By Kashi Cereal with 2% and Skim Milk	
Fruit Skewers with Yogurt Dipping Sauce	
Whole Grain and Bran Muffins with Whipped Butter and Smart Balance Spread	
Freshly Brewed Coffee, Brewed Decaffeinated and Assorted Herbal Teas	





BREAKFAST, BRUNCH & BREAKS

BACK COUNTRY BREAKFAST

\$26.50 PER GUEST

Farmhouse Scrambled Eggs with Cheddar Cheese
Smoked Gouda Grits with Scallions
Buttermilk Biscuits topped with Sage Sausage Gravy or Karo Syrup
Cinnamon Oatmeal Pancakes
Glazed Ham Steaks
Diced Sweet Potato with Caramelized Onions and Brown Sugar
Corn Bread Muffins with Fresh Churned Butter
Freshly Brewed Coffee, Brewed Decaffeinated and Assorted Teas

BREAKFAST HORS D'OEUVRES

WANT SOMETHING DIFFERENT? CONSIDER A HORS D' OEUVRES BREAKFAST

\$9.00 PER GUEST

Select Four
Sweet Potato Biscuits with Serrano Ham
Cheddar Grits sprinkled with Scallions served in Mini Martini Glasses
Parmesan Cheese Crisps
Sweet Potato Pecan Puffs
Breakfast Sliders
Mini Bagels with Smoked Salmon and Cream Cheese
Assorted Miniature Quiche – Spinach, Ham, and Bacon
Puff Pastry Filled Sausage and Egg Custard
Crêpe Purses
French Toast Cubes on Skewers
One attendant required for every 100 guests @ \$125.00

LITTLE BUNDLED AFTERNOON BREAKS

LA DOLCE VITA

\$12.00 PER GUEST

Sliced Pepperoni and Provolone Cheese
Flatbread Roma Tomato and Mozzarella Pizzas
Tira Misu and Cannoli

PHILLY MARKET

\$11.00 PER GUEST

Hoagie Dip served with Italian Crostinis
Artisan Cheeses, Soppressata, Hard Salami, Prosciutto, Capicola,
Garlic Rubbed Italian Bread and Stone Ground Mustard
Sweetened Ricotta Cheese and Chocolate Cannoli
Hank's Root Beer

BITTERSWEET SYMPHONY

\$13.00 PER GUEST

Fudge Brownies and Butterscotch Blondies
Macadamia Nut and White Chocolate Jumbo Cookies
Chocolate Fondue with Fresh Fruit, Pound Cake, Pretzel Rods and Marshmallows
Ice Cold Chocolate Milk and Whole Milk

BROWNIES AND COOKIES

\$10.00 PER GUEST

Gourmet Fudge Brownie Bites
Super Sized Oatmeal Raisin Cookies and Chocolate Chunk Cookies
Freshly Brewed Coffee, Brewed Decaffeinated and Assorted Teas

STRIKE ZONE

\$12.00 PER GUEST

Buffalo Chicken Tenders with Celery and Blue Cheese Dipping Sauce
Mini Hamburgers and Mini Hot Dogs
Warm Bagged Peanuts with Shells
Philadelphia Soft Pretzels with Mustard and Cheese Dipping Sauces

THE CORNER STAND

\$13.00 PER GUEST

Soft Pretzels with Spicy and Honey Mustards
Mini Philly Cheese Steaks with Melted Cheese and Sautéed Onions
Assorted Tastykakes, Hank's Root Beer and Assorted Sodas



ALL PRICES ARE SUBJECT TO 20% GRATUITY AND 8% SALES TAX
RADISSON PLAZA-WARWICK HOTEL, PHILADELPHIA - RITTENHOUSE SQUARE



BREAKFAST, BRUNCH & BREAKS

ASIAN FUSION \$13.00 PER GUEST
Dim Sum Dumplings and Pot Stickers with Soy and Duck Sauces
Asian Spring Rolls, Assorted Sushi Display with Soy and Wasabi
Wasabi Peanuts
Fortune Cookies

TO YOUR HEALTH! \$11.50 PER GUEST
Yogurt Fruit Smoothies
Granola Bars and Kashi Bars
Sliced Fresh Fruits with Nut Garnish
All Green Vegetable Crudités with Wasabi-Blue Cheese Dip
Assorted Snapple Beverages

SUNDAE SCHOOL \$11.00 PER GUEST
French Vanilla and Dutch Chocolate Ice Cream
Hot Fudge, Nutella, Freshly Whipped Cream, Chopped Nuts, Maraschino Cherries, Crushed Pineapple, Chocolate Shavings, Mini Marshmallows and Rainbow Sprinkles

SEATED BREAKFAST
THE AMERICAN WAY \$17.00 PER GUEST
Fresh Scrambled Eggs served with Your Choice of Smoked Applewood Bacon or Country Sage Sausage. Complemented by Potatoes Lyonnaise, Pastries, Juice and Coffee

THE FRENCH CANADIAN \$18.50 PER GUEST
French Toast topped with Roasted Pecan Sauce and Chocolate Chips, served with a side of Canadian Bacon, Fresh Fruit Martini, Fruit Scone, Juice and Coffee

MORNING BRUNCH \$30.00 PER GUEST
Select 3 Juices, 3 Breakfast Breads, 1 Fruit Item, 1 Egg Dish, 1 Accompaniment and 1 Meat
Served with Coffee, Tea and Decaffeinated Coffee

JUICES
Orange, Grapefruit, Cranberry, V-8, Pineapple or Tomato

BREAKFAST BREADS
Fresh Baked Muffins, Danish, Croissants and N.Y. Style Bagels, Fruit Scones, Brioche, English Muffins, Buttermilk Biscuits, or Breakfast Breads

FRUIT ITEMS
Seasonal Fresh Fruit, Bowl of Seasonal Berries, Yogurt Fruit, or Granola Parfaits

EGG DISHES
Farm Fresh Scrambled Eggs garnished with Minced Chives and Chive Blossoms, Classic Eggs Florentine with Dill Hollandaise Sauce or Vegetable Egg Frittata

ACCOMPANIMENTS
Spinach and Ricotta Cheese Turnovers, Cheese Blintzes with Wild Berry Compote and Lime Sour Cream, Crispy New Potato Wedges with Onions, Buttermilk Pancakes, or French Toast

MEATS
Crisp Applewood Bacon and Country Sage Sausage Links or Turkey Bacon and Turkey Sausage

MID DAY BRUNCH \$35.00 PER GUEST
Select 3 Juices, 3 Breakfast Breads, 1 Fruit Item, 1 Egg Dish, 2 Accompaniments, 1 Salad and 2 Meats
Served with Coffee, Tea and Decaffeinated Coffee

JUICES
Orange, Grapefruit, Cranberry, V-8, Pineapple, or Tomato Juices



EGG DISHES

Farm Fresh Scrambled Eggs garnished with minced Chives and Chive Blossoms,
Classic Eggs Florentine with Dill Hollandaise Sauce or Vegetable Egg Frittata

ACCOMPANIMENTS

Spinach and Feta Cheese Turnovers, Cheese Blintzes with Wild Berry Compote and Lime Sour Cream, Crispy New Potato Wedges with Onions, Buttermilk Pancakes, French Toast, Cheddar Grits topped with Scallions, Southern Style Biscuits and Country Gravy

SALADS

Spinach Salad with Mandarin Oranges, Red Onions and Walnuts; Classic Caesar with Shaved Locatelli; Marinated Vegetable Salad; or Orzo with Sweet Peas and Rock Shrimp

MEATS

Crisp Applewood Bacon and Country Sage Sausage, Turkey Bacon and Turkey Sausage, Sliced Pork Loin stuffed with Sage Dressing and Apples, Seared Chicken Breast with Shiitake Mushrooms, or Sliced Sirloin Bordelaise

ACTION STATIONS AND ADDITIONS

Stations are to complement your Breakfast or Brunch selections. They may not be ordered a la carte. *All stations are a minimum of 30 guests and served for 1.5 hours and will be charged a Culinarian fee of \$125.00*

BELGIAN WAFFLE STATION

Fresh Strawberry Compote, Seasonal Berries, Whipped Cream, Sweet Butter, Diced Pecans, Warm Maple Syrup and Powdered Sugar

\$6.50 PER GUEST

OMELET AND EGGS ANY STYLE STATION

Farm Fresh Eggs, Egg Whites, Egg Beaters, Diced Ham, Bacon, Peppers, Scallions, Mushrooms, Tomatoes, Spinach, Langoustines and shredded Cheddar Cheese

\$8.00 PER GUEST

FRUIT AND CHEESE BLINTZ STATION

Accompanied by Vermont Maple Syrup, Sour Cream, Warm Apple Compote, Fresh Berries, Powdered Sugar and Whipped Cream

\$8.50 PER GUEST

CRÊPERIE STATION

Light and Sweet or Savory and Tempting Crêpes, just the way you like:

\$10.00 PER GUEST

SALMON AND MORE

The most decadent addition to a brunch THAT YOU CAN ORDER!

Cold poached Salmon with a Horseradish and Dijon Mustard Cream Sauce, Cured Gravlox, Smoked Salmon or Trout, Creamed Whitefish, and Kippered Herring with Mini Bagels, Whipped Cream Cheese, Chopped Egg, Diced Red Onion, Whole Capers and Sliced Tomatoe

\$12.00 PER GUEST

MIMOSA, CHAMPAGNE AND BLOODY MARY BAR

Freshly Squeezed Orange Juice for the Mimosas, accompanied by Crème de Cassis and Fresh Berries, 5 Varieties of Vodka, 10 Festive Mixes and 10 Edible Garnishes

\$150.00 Bartender Fee (2 hour service)

\$12.00 PER GUEST