



RADISSON HOTEL & CONFERENCE
CENTER GREEN BAY

12-11-09

A LA CART SELECTIONS

Warm Cinnamon Raisin Biscuits

\$15.99 per dozen

Sausage, Egg, & Cheese Biscuits

\$42.00 per Dozen

Sausage Biscuits

\$24.00 per dozen

Country Muffins

\$14.99 per dozen

Specialty Jumbo Muffins

\$21.00 per dozen

Danish

\$14.99 per dozen

Jumbo Danish

\$21.00 per dozen

Assorted Donuts

\$13.99
per dozen

Bagels with Cream Cheese

\$14.99 per dozen

Flavored Bagels, Cream Cheese

\$16.99 per dozen

Mini Bagels

\$5.00 per dozen

Fruit & Nut Breads

\$12.99 per loaf

Fruit Yogurt Assortment

\$1.99 each

Assorted Cereal

\$2.59 per container

Home Baked Cookies

\$14.99 per dozen

Decadent Chocolate Brownies &

Dessert Bars

\$14.99 per dozen

Granola Bars

\$2.29 each

Potato Chips with Dip

\$11.99 per pound

Tortilla Chips with Salsa

\$11.99 per pound

Fancy Mixed Nuts

\$14.99 per pound

Chex Mix

\$1.29 per bag

Whole Fresh Fruit

\$1.29 each

Gardettos

\$1.29 per bag

Popcorn/Pretzels

\$8.99 per pound

BEVERAGES

Freshly Brewed Regular or Decaffeinated Coffee

\$21.99 per gallon

Freshly Brewed Regular or Decaffeinated Coffee

\$10.99 per pot

Freshly Brewed Flavored Specialty Coffees: Hazelnut, French Vanilla, and Irish Cream

\$22.99 per gallon

Herbal Specialty Tea

\$1.49 per bag

Lemonade

\$18.00 per gallon

Snapple Tea Assortment

\$2.49 per bottle

Soft Drink Assortment

\$1.79 per can

Chilled Fruit Juices

\$2.49 per bottle

Orange Juice by the Pitcher

\$10.49 per pitcher

Fruit Juice by the Pitcher

\$9.49 per pitcher

Mineral Water

\$2.39 per bottle

Milk

\$2.29 each

Iced Tea

\$18.00 per gallon

Tropical Punch

\$18.00 per gallon

Hot Spiced Cider

\$18.00 per gallon

Hot Chocolate

\$18.00 per gallon

PowerAde

\$2.79 per bottle



RADISSON HOTEL & CONFERENCE
CENTER GREEN BAY

12-11-09

BREAKS

Meeting Planner Package

*Minimum of 25 guests or \$1.00 per person additional charge applies
Maximum of 50 guests*

Includes The following:

Pre-Meeting

Assortment of fresh baked Muffins and Pastries, Orange Juice,
Fresh brewed Coffee and Tea

Mid-Morning

Assorted soft drinks and bottled Water, freshly brewed Coffee and Tea

Afternoon Time Out

Fresh baked Cookies and Brownies, Soda, and bottled Water,
Fresh brewed Coffee and Tea

\$11.25

Snack Break

Assorted mini Candy Bars and bags of Chips, assorted Soda and bottled Water
\$7.95

Great Break

Freshly brewed Coffee and Tea, assorted Soda and bottled Water, Cookies and Brownies
\$6.95

Fitness First Break

Fat-free fruited Yogurt, a display of seasonal fresh Fruit, cereal bars,
Orange Juices, freshly brewed Coffee and Tea
\$8.25

South of the Border Break

Crisp Tortilla Chips, Chili Con Queso, Salsa, Sour Cream,
Guacamole, assorted Soda and bottled Water
\$7.95

Death by Chocolate Break

Chocolate Chip Cookies, Chocolate Fudge Brownies, assorted mini Chocolate
Candy Bars, Hot Chocolate, Chocolate Milk, fresh brewed Coffee and Tea
\$8.95

Sweet & Salty Break

Freshly brewed Coffee, assorted Soda and bottled Water,
Peanuts, Pretzels, and Mini Chocolate Candy Bars.
\$8.25

All breaks based on 45 minutes of service

Menu prices do not include applicable taxes of 5.5 percent and service gratuity of 19 percent

BREAKFAST SELECTIONS

Breaks 1½ Hour Service

The Light Start

An assortment of chilled Fruit Juices accompanied with fresh breakfast Pastries: to include coffee cake, Muffins, and Fruit & Nut Bread
\$7.99

The Continental

An assortment of chilled fruit juices accompanied with Fresh seasonal Fruit and fresh breakfast Pastries: Assorted coffee cakes, Muffins, and Fruit & Nut Bread
\$8.99

Plated

Heart Smart Breakfast

Fresh seasonal Fruit sliced and served with fruited Yogurt and a freshly baked Muffin
\$6.99

Steak and Eggs

A tender breakfast Sirloin Steak served with Scrambled Eggs, Hash Browns and a freshly baked Muffin
\$10.99

Eggs Benedict

A toasted English Muffin topped with poached Eggs, Canadian Bacon, and Hollandaise Sauce
Served with golden Hash Browns
\$10.59

The Oneida Breakfast

Scrambled Eggs and your choice of country Sausage, smoked Bacon, or cured Ham served with Hash Browns and a freshly baked Muffin
\$8.99

Country Scramble

Scrambled Eggs sautéed with Ham, Mushrooms and Cheddar Cheese. Served with your choice of Smoked Bacon or Country Sausage, Hash Browns and a freshly baked Muffin
\$8.99

Wisconsin Morning

Two fresh Buttermilk Biscuits topped with homemade Country Sausage Gravy. Served with fluffy Scrambled Eggs and Hash Browns
\$8.59

**Add a fruit cup to any plated meal
For \$1.00**

**Minimum of 30 people on meal selections
An additional \$50 surcharge will be applied for groups less than 30 people**

***Accompanied by freshly brewed Regular and Decaffeinated
Coffee, and/or Hot Tea***

Priced Per Person

Menu prices do not include applicable taxes of 5.5 percent and service gratuity of 19 percent



RADISSON HOTEL & CONFERENCE
CENTER GREEN BAY

12-11-09

BUFFET BREAKFAST

The Radisson Breakfast Buffet

An assortment of chilled orange, cranberry, and grapefruit juices accompanied with Country Scrambled Eggs, Fried Sliced Potatoes, Country Sausage, and Smoked Bacon
Served with fresh seasonal Fruit and fresh breakfast
Pastries: to include Danish, Muffins and
Fruit & Nut Bread
\$10.29

Heart Healthy Buffet

An assortment of chilled orange, cranberry, and grapefruit juices accompanied with Egg Beaters Quiche "Florentine," assorted Cereals with Skim Milk to include Healthy Choice and Special K. Served with fresh Yogurt mixed with seasonal Fruit
\$9.99

Build your own Omelet

Cheese filled Omelet's. Accompanied by diced Ham, sliced Mushrooms, diced Tomatoes, diced Peppers, diced Yellow Onions, shredded Cheddar Cheese, and Salsa. Served with Sliced Potatoes, Sausage Links, and assorted mini muffins.
\$10.99

Based on one and one half hours of service

Minimum of 30 people on meal selections

An additional \$50 surcharge will be applied for groups less than 30 people

***Accompanied by freshly brewed Regular and Decaffeinated
Coffee, Hot Tea, and/or Milk***

Priced Per Person

Menu prices do not include applicable taxes of 5.5 percent and service gratuity of 19 percent



RADISSON HOTEL & CONFERENCE
CENTER GREEN BAY

12-11-09

LUNCH ENTRÉES

Served from 11 A.M. to 3 P.M.

Herb Baked Chicken

Herb Baked Chicken Breast and a Drumstick
Served with Wild Rice Pilaf and Chef's
Fresh seasonal Vegetable
\$9.99

Baked Cod Loin

With a Roasted Red Pepper Hollandaise, served over Wild
Rice Pilaf and accompanied by Chef's fresh seasonal
Vegetable
\$9.99

Pasta Primavera

Egg and Spinach Fettuccini tossed with White Wine, Olive
Oil, fresh Herbs, and Parmesan Cheese. Served with
Chef's fresh seasonal Vegetable and an
Oven fresh Breadstick
\$9.79

Grilled Pesto Chicken

Grilled marinated chicken breast topped with diced
tomatoes, shredded mozzarella, and pesto cream sauce.
Served with Wild Rice Pilaf and Chef's
Choice of fresh seasonal Vegetable
\$9.99

Open-Faced Prime Rib Sandwich

Slowly roasted Prime Rib of Beef sliced and presented
Open-faced on Sourdough Bread. Topped with sautéed
Mushrooms and Mozzarella and served with garlic and
chive mashed potatoes, gravy and
Chef's fresh seasonal Vegetable
\$10.99

Oven Roasted Turkey

Slowly roasted Tom Turkey served with our Corn Bread
Stuffing, Mashed Potatoes, Giblet Gravy and Chef's fresh
seasonal vegetables
\$9.79

Honey Dijon Roasted Pork Loin

Boneless Pork Loin rubbed with fresh Rosemary and Dijon
mustard. Draped with Apple Calvados Sauce
Presented with Herb Roasted New Potatoes and
Chef's fresh seasonal Vegetable
\$9.89

***Maximum two entrees choices per group.
Additional \$1 charge for more than two
Entrée choices other than Vegetarian.***

**Minimum of 30 people on meal selections
An additional \$50 surcharge will be applied for groups less than 30 people**

***Accompanied with Garden Salad, fresh Rolls and Butter, freshly brewed
Regular and Decaffeinated Coffee, Hot Tea and Ice Tea***

Priced Per Person

Menu prices do not include applicable taxes of 5.5 percent and service gratuity of 19 percent



RADISSON HOTEL & CONFERENCE
CENTER GREEN BAY

12-11-09

LUNCH BUFFETS

Served from 11 A.M. to 3 P.M.

The Green Bay Deli Buffet

Our Radisson Classic Salad Bowl, slowly roasted sliced Roast Beef, smoked Turkey, and sliced Country Ham, Swiss and Cheddar Cheeses, and Potato Salad
Served with Lettuce, Pickles, Onions, Tomatoes and assorted Breads, along with assorted individual bags of potato chips
\$12.99

Add Soup for an additional \$1.49 per person

Western Gold Rush

Our Radisson Classic Salad Bowl, BBQ Baby Back Ribs, and BBQ Chicken accompanied with Potatoes O' Brien, Corn with diced Peppers, Country baked Beans, freshly baked Corn Bread Muffins, and choice of Cole Slaw or Potato Salad
Served with Apple and Cherry Pie with Sweet Cream
\$15.99

The Radisson Luncheon Buffet

Our Radisson Classic Salad Bowl, Burgundy Beef Tips, Herbed Baked Chicken, Garlic and Chive Mashed Potatoes, Gravy and Chef's Choice of seasonal Vegetable
Served with assorted Pies, Brownies and Bars
\$14.99

The Tailgater

A Green Bay favorite with grilled Hamburgers, Sheboygan Bratwurst with Sauerkraut, Country Baked Beans, Potato Chips and Potato Salad. Served with Lettuce, Pickles, Onions, Tomatoes and Buns
\$13.99

*Add Boneless Chicken Breast for an
Additional \$2.00 per person*

A Slice of Italy

Our Radisson Classic Salad Bowl, Classic Meat or Vegetarian Lasagna and Chicken Parmesan accompanied with Italian Pasta Salad, Italian Style Zucchini, and Italian Style Yellow Squash with fresh Basil, and Parmesan Garlic Bread. Served with Frangelica Bread Pudding and Chocolate Cappuccino Cake
\$15.99

Soup & Sandwich Buffet

Soup Du jour
Pre made sandwiches on French bread - Roast Beef and Cheddar, Turkey and Swiss with tomato and lettuce. Served with Chips and Cookies
\$12.99
100 People or less

Our Radisson Classic Salad Bowl Consists of:

Tossed Salad Greens, Sliced Cucumbers & Cherry Tomatoes

*Includes the following Dressings:
Ranch, French*

Based on one and one half hours of service

Minimum of 30 people on meal selections

An additional \$50 surcharge will be applied for groups less than 30 people

***Accompanied by freshly brewed Regular and Decaffeinated
Coffee, Hot Tea and Ice Tea***

Menu prices do not include applicable taxes of 5.5 percent and service gratuity of 19 percent



RADISSON HOTEL & CONFERENCE
CENTER GREEN BAY

12-11-09

SALADS, SOUPS, AND SANDWICHES

Chef's Salad

Julienne Ham, Turkey, Swiss and Cheddar Cheeses on fresh Salad Greens. Presented with Tomato Wedges, sliced Cucumbers, Red Onion, and a hard-boiled Egg
Served with your choice of two Dressings
\$9.99

Classic Caesar Salad

Fresh Romaine Lettuce served with our Caesar Dressing (on the side), freshly grated Parmesan Cheese, Tomato Wedges and seasoned Croutons.
Served with
Freshly baked Bread Sticks
\$9.59

Add grilled Chicken additional \$2.00 per person

Door County Cherry Salad

A mix of fresh Field Greens and Tomatoes tossed in our Red Wine Vinaigrette and topped with Lemon Herb Feta cheese, Pine Nuts, and dried Door County Cherries
\$9.99

Add grilled chicken additional \$2.00 per person

Radisson Croissant

A large Butter Croissant stuffed with your choice of Chicken or Tuna Salad. Served with Lettuce, Tomato, Fresh Fruit Cup, Kettle Chips and a Pickle Spear
\$9.79

California Wrap

Layers of Lettuce, Tomato, Red Onion, and Cucumber wrapped in a Garden Vegetable Tortilla served with Low-fat Ranch Dressing and a fresh fruit cup
\$9.59

Italian Style Focaccia

Sliced Genoa Salami, Prosciutto Ham and oven baked Ham stacked with Provolone Cheese and Marinara Sauce. Served on Herb Focaccia Bread with Kettle Chips and a Pickle Spear
\$9.99

Stacked Dagwood Sandwich

Sliced Roast Beef and baked Ham stacked on Sourdough Bread with Cheddar and Swiss cheese. Served with Lettuce, Tomato, a Pickle Spear and Kettle Chips
\$9.99

Soup and Sandwich

A cup of our Chef's Soup du Jour presented with half sandwich of Turkey and Swiss or Ham and Cheddar Cheese on French bread with Tomatoes, Lettuce, and Kettle Chips
\$8.59

Minimum of 30 people on meal selections
An additional \$50 surcharge will be applied for groups less than 30 people

***Accompanied by freshly brewed Regular and Decaffeinated
Coffee, Hot Tea and Ice Tea***

Priced Per Person

Menu prices do not include applicable taxes of 5.5 percent and service gratuity of 19 percent

HORS D'OEUVRES

Fresh Vegetable Crudités

An assortment of fresh Vegetables including Carrots, Celery, Broccoli, Cauliflower and Green Peppers. Served with Ranch Dressing for dipping
\$3.29 per person

Domestic Cheese and Cracker Display

A display of cubed Cheeses including Cheddar, Swiss, Provolone and Pepper jack Served with assorted savory Crackers and fresh Fruit Garnish
\$2.99 per person

Domestic Cheese and Sausage Display

A display of sliced Cheeses including Cheddar, Swiss, and Pepper jack Served with Sausage, assorted savory Crackers and fresh Fruit Garnish
\$3.59 per person

International Cheese and Lavosh Display

A selection of International Cheeses to include Cheddar, Gouda, Jarlsberg, Saga Bleu, Gorgonzola and Dill Havarti. Served with Lavosh Cracker Bread and fresh Fruit Garnish
\$4.29 per person

Sharp Cheddar and Garlic Cheese Spread Display

Try our flavored cheese spreads with American classic Crackers and a fresh Fruit Garnish
\$90 per 50 People

Fresh Fruit Tray

Fresh cubed seasonal Fruit to include seasonal Melons, Red Grapes and seasonal Berries (Selection of fresh fruit is based on availability)
\$3.39 per person

Focaccia Bread Cocktail Sandwiches

Assorted finger Sandwiches prepared on Italian Herb Bread and cut into triangles Varieties include Ham and Baby Swiss, Turkey and Chipotle Cheese Spread, or Vegetarian
\$16.99 per dozen

Ice Carvings

Our Chefs can design and carve custom ice creations for any occasion
Basic Designs – Heart, Swan, Vase
Single Block \$289
Double Block \$379

Custom Ice Carvings are priced according to design

Based on one hour reception service



RADISSON HOTEL & CONFERENCE
CENTER GREEN BAY

12-11-09

HORS D'OEUVRES

Priced per 50 Pieces

Spanakopita

Baked Feta Cheese and Spinach
Wrapped in Phyllo Dough
\$90

Thai Chicken Spring Roll

Authentic Thai flavored Chicken wrapped in crispy spring
Roll served with spicy Peanut Sauce
\$110

Brie and Pear Phyllo

Delicate Brie cheese and Pear Jam wrapped
In flaky Phyllo Dough
\$125

Crab Rangoon

A savory Chinese delight of succulent morsels of
Snow Crab Meat with Cream Cheese wrapped
In a Crisp Spring Roll wrapper
\$105

Pork Pot Stickers

Seasoned Pork wrapped in an Egg Roll wrapper
And deep-fried. Served with Sweet
And Sour Sauce
\$100

Meatballs

Your choice of Swedish or Barbecue.
\$40

Assorted Bruchetta

Freshly diced Tomato & Basil,
Olives & Feta Cheese and Minted Fruit
\$65

Party Rye

Rye Toast Bread topped with a
Cucumber wheel and Cream Cheese
\$70

Smoked Chicken Quesadillas

Sautéed Onions, Peppers and Chicken
Wrapped in a Flour Tortilla. Served
with Sour Cream and Salsa
\$110

Beef Satay

Marinated Beef served with spicy Peanut
Sauce and Cellophane Noodles
\$135

Chicken Satay

Marinated Chicken served with spicy Peanut
Sauce and Cellophane Noodles
\$125

Egg Rolls

Your choice of Shrimp or Pork Meat filled in a
Crispy Wonton filled Wrap. Served
with Sweet and Sour Sauce
\$95

Vegetable Egg Roll

Oriental Vegetables rolled a thin Wonton
Wrapper and deep-fried. Served with
Sweet and Sour Sauce
\$80

Deviled Eggs

Made fresh with sweet Relish
\$10 per dozen

Pinwheels

Ham or Turkey rolled in a tortilla shell
with herb cream cheese
\$55



RADISSON HOTEL & CONFERENCE
CENTER GREEN BAY

12-11-09

HORS D'OEUVRES

Priced per 50 Pieces

Chicken Wings

Prepared Buffalo or Barbeque
\$40

Jalapeño Poppers

Served with Ranch dipping Sauce
\$75

Wisconsin Mozzarella Cheese Sticks

Deep-fried and served with
Marinara Sauce
\$50

Chicken Fingers

Served with Honey Mustard dipping Sauce
\$65

Mini Burritos

Served with Salsa and Cheddar Cheese
\$50

Sausage Stuffed Mushrooms

Spicy Italian Sausage served in fresh
Mushroom Caps
\$120

Mini Chicago Style Pizza

Try our "Windy City" miniature Pizzas
with Italian Sausage and Cheese
\$80

Italian Sausage En'Croute

Italian Sausage wrapped in Puff Pastry
and baked golden brown. Served
with Marinara Sauce and
Parmesan Cheese
\$60

Seafood Stuffed Mushrooms

Diced fresh Seafood stuffed in
Mushroom Caps
\$100

Vegetable Quesadilla

Sautéed Tomatoes, Onions, Peppers and
Monterey Cheese wrapped
in Flour Tortilla
\$75

Bacon Wrapped Water Chestnuts

Water Chestnuts wrapped in Bacon and baked
till they are golden brown
\$100

Smoked Salmon Display

Smoked Salmon presented with Cream Cheese,
Capers, diced Egg, and mini Bagels
\$165 per 25 people

Shrimp Cocktail

Jumbo Shrimp poached in Court Bouillon and served
with Cocktail Sauce and Lemons
\$1.99 per piece



RADISSON HOTEL & CONFERENCE
CENTER GREEN BAY

12-11-09

SPECIALTY HORS D'OEUVRES

Priced per 50 Pieces

Artichoke Parmesan

Zesty Artichokes lightly breaded and stuffed with
Shredded Parmesan Cheese

\$130

Beef Duxelle Wellington

Diced beef, Mushroom, and Onions sautéed and
Wrapped in a delicate Puff Pastry

\$150

Beef Hibachi Skewer

Marinated strips of Beef placed on skewer with Red and Yellow
Peppers and Monterey Jack Cheese

\$125

Chicken Pineapple Brochette

Marinated strips of Chicken skewered with fresh Pineapple
Marinated in Red Wine Sauce

\$135

Chicken Hibachi Skewers

Marinated strips of Chicken placed on skewer with Red and
Yellow Peppers and Monterey Jack Cheese

\$110

Bacon Wrapped Scallops

Succulent Sea Scallops wrapped in Bacon and
Baked until golden brown

\$150

FAMILY STYLE

Broasted Chicken

Includes:

Broasted Chicken, Coleslaw, Cranberry Sauce, Whipped Potatoes and Gravy, Dressing,
Prince Edward Blend Vegetables, Dinner Rolls with Butter, Assorted Bars,
Coffee, Iced Tea/Hot Tea, Water with Lemon

Sunday through Friday
\$10.99 per person

Saturday
\$12.99 per person

Broasted Chicken & Additional Entree

(Braised Sirloin Beef Tips, Apricot Ginger Glazed Pit Ham, Herb-Rubbed Grilled Pork Steaks)

Includes:

Broasted Chicken, Coleslaw, Cranberry Sauce, Whipped Potatoes and Gravy, Dressing,
Prince Edward Blend Vegetables, Dinner Rolls with Butter, Assorted Bars,
Coffee, Iced Tea/Hot Tea, Water with Lemon

Sunday through Friday
\$11.99 per person

Saturday
\$13.99 per person

BEVERAGE PACKAGE

ADD TO ANY MEAL

UNLIMITED SODA AND TAP BEER

(One domestic beer, total of six hours after dinner or until 12:30am, and soda)

\$4.99 per person

***All rates are subject to 19% gratuity and 5.5% Sales Tax*



RADISSON HOTEL & CONFERENCE
CENTER GREEN BAY

12-11-09

DINNER ENTRÉES

Prime Rib of Beef

Slow roasted Herb Rubbed Prime Rib served with Garlic and Chive Mashed Potatoes. Accompanied by

Au Jus
\$19.99

Filet Mignon

Eight Ounce Center cut Tenderloin expertly grilled, served with a Wild Mushroom Merlot Sauce and Garlic and Chive Mashed Potatoes

\$29.79

Petit Filet Mignon

A grilled six-ounce petit Filet Mignon wrapped in Bacon, served with a Cognac scented Onion & Tomato Creamy Ragout, and Roasted New Potatoes

\$24.99

Stuffed Filet Mignon

A six-ounce Filet Mignon stuffed with Wild Mushrooms grilled to perfection, served with a Merlot Sauce, and Roasted New Potatoes

\$27.99

Herb Baked Chicken

Herb baked Chicken Breast and a Drumstick served with Mashed Potatoes and Gravy

\$15.99

Corn Bread Stuffed Pork Loin

Boneless Pork Loin stuffed with Andouille Sausage Corn Bread Stuffing, Creole sauce, and Wild Rice Pilaf

\$16.79

Salmon En'Croute

A six-ounce fillet of Salmon wrapped in Puff Pastry Dough, baked to golden Brown Served with Lemon Dill Cream, and Wild Rice Pilaf

\$18.99

Oven Roasted Turkey

Slow roasted Tom Turkey Breast sliced and served with Corn Bread Stuffing, Mashed Potatoes & Gravy

\$14.99

Maximum two entrees choices per group
Additional \$1.00 per person charge for more than two entrees other than Vegetarian

Minimum of 30 people

An additional \$50 surcharge will be applied for groups less than 30 people

Accompanied by Garden Salad, Chef's choice of appropriate seasonal Vegetable, Freshly baked Warm Rolls and Butter, freshly brewed Regular and Decaffeinated Coffee, Hot Tea, and Ice Tea

Priced Per Person

Menu prices do not include applicable taxes of 5.5 percent and service gratuity of 19 percent

DINNER ENTRÉES

Short Ribs

Slow Braised Beef short rib with an Asian infused Demi-glaze. Served with Garlic and Chive Mashed Potatoes
\$17.99

Broccoli and Cheddar Chicken

A boneless Chicken Breast stuffed with spears of Broccoli and covered with Cheddar Cheese sauce. Served with Wild Rice Pilaf.
\$16.99

Aerolian Chicken

Cinnamon glazed Aerolian Chicken Breast draped with a Minted Sun-Dried Apricot, Cherry Chutney and Wild Rice Pilaf
\$18.99

Asparagus and Brie Stuffed Chicken Breast

A Chicken Breast stuffed with Asparagus, Brie Cheese, Sun-Dried Tomatoes with a Roasted Red Pepper Cream sauce and Wild Rice Pilaf
\$18.99

Sliced Strip Loin

Slow roasted Rosemary and Garlic Crusted Strip sliced, served with Merlot Mushroom Demi-glaze, and Garlic and Chive Mashed Potatoes
\$21.99

Skewered Shrimp Scampi

Eight fresh Shrimp broiled on Skewers with White Wine, Lemon Juice and Garlic. Finished with Whole Butter and Roma Tomato Concasse. Served with Wild Rice Pilaf
\$21.99

Fresh Walleye Pike Almondine

A Wisconsin Classic! Broiled and topped with toasted Almonds, Lemon Wedge Garnish, and Wild Rice Pilaf
\$18.99

Grilled Pesto Chicken

Grilled marinated Chicken Breast topped with diced Tomatoes, shredded Mozzarella, and Pesto Cream Sauce. Served with Wild Rice Pilaf
\$16.99

**Maximum two entrees choices per group
Additional \$1.00 per person charge for more
than two entrees other than Vegetarian**

**Minimum of 30 people
An additional \$50 surcharge will be applied for groups less than 30 people**

**Accompanied by Garden Salad, Chef's choice of appropriate seasonal Vegetable,
Freshly baked Warm Rolls and Butter, freshly brewed Regular and
Decaffeinated Coffee, Hot Tea, and Ice Tea**

Priced Per Person

Menu prices do not include applicable taxes of 5.5 percent and service gratuity of 19 percent



RADISSON HOTEL & CONFERENCE
CENTER GREEN BAY

12-11-09

DUET DINNER ENTRÉES

Short Ribs and Chicken

Chili Garlic Glazed Chicken Breast,
Beef Short Ribs with Asian infused
Demi-Glaze, and Garlic and Chive Mashed Potatoes
\$25.99

Tenderloin and Chicken

A broiled six-ounce Chicken Breast topped with
Supreme Sauce paired with a petit Filet and Garlic and
Chive Mashed Potatoes
\$28.99

Tenderloin and Shrimp

Four large Shrimp broiled with scampi Garlic Butter
Served over Wild Rice and paired with a
Petit Filet and Merlot sauce
\$29.99

Tenderloin and Seasonal Fresh Fish

Seasonal Fresh Fish served with a Citrus Cream paired
with a petit Filet broiled to perfection! Served with Wild
Rice Pilaf
\$29.99

Minimum of 30 people

An additional \$50 surcharge will be applied for groups less than 30 people

***Accompanied by Garden Salad, Chef's choice of appropriate seasonal Vegetable,
Freshly baked Warm Rolls and Butter, freshly brewed Regular and
Decaffeinated Coffee, Hot Tea, and/or Ice Tea***

Priced Per Person

Menu prices do not include applicable taxes of 5.5 percent and service gratuity of 19 percent

DINNER VEGETARIAN SELECTIONS

Vegetable Napoleon

Layers of Spinach, Zucchini, Tomato and Portabella
Mushrooms on a bed of Pasta served with Marinara Sauce
\$16.99

Pasta Primavera

An array of seasonal Vegetables tossed with
freshly made Pasta, Garlic, and Basil
\$14.99

Stuffed Tomatoes

Tomatoes stuffed with Raisins, Zucchini, and Red Onions tossed in
aged Balsamic Vinegar. Served on bed of sautéed Spinach
\$16.79

Polenta Cakes

Two Parmesan Polenta Cakes and
Julienne Vegetables with a Asian sauce
\$14.99

Aeromatic Risotto

Lemon scented and Asiago Cheese Risotto and
Julienne Vegetable with basil and Garlic
\$15.99

*Accompanied by Garden Salad, freshly baked Warm Rolls and Butter, freshly brewed
Regular and Decaffeinated Coffee, Hot Tea, and Ice Tea*

CHILDREN'S MEAL

Chicken Fingers

Served with French Fries and Applesauce. Choice of Soda and/or Milk
\$6.29

Priced Per Person

Menu prices do not include applicable taxes of 5.5 percent and service gratuity of 19 percent



RADISSON HOTEL & CONFERENCE
CENTER GREEN BAY

12-11-09

DINNER BUFFET

Your choice of two Entrées \$21.99
or
Your choice of either three Entrées \$23.99

Radisson Classic Salad Bar

Tossed Salad Greens, Sliced Cucumbers, Cheddar Cheese, Cherry Tomatoes,
Black Olives, Bacon Bits, Seasoned Croutons

Includes the following Dressings:
Ranch, French

Entrée Choices

Oven Roasted Pork Loin with Dijon and Rosemary
Burgundy Beef Tips
Oven Roasted Turkey Breast with Pan Gravy
Herb Baked Chicken
Salmon with creamy Lemon Dill Sauce
Pasta Primavera with an array of seasonal Vegetables tossed with
Freshly made Pasta, White Wine, Garlic and Basil

Starches

Choice of two starches
Garlic Roasted New Potatoes
Wild Rice Pilaf
Buttered Egg Noodles

Vegetables

Choice of one
Honey Glazed Carrots with
Fresh Dill
Vegetable Medley
Or
Green Bean Casserole

Desserts

Chef's selection of Desserts including
assorted Pies, Bars,
and Brownies

Carved

Roasted New York Strip Loin	\$4.99 per person
Baked Bone in Ham	\$3.99 per person
Boneless Breast of Turkey	\$2.99 per person

Price includes Chef Attendant

Based on two hours of service

Minimum of 30 people

An additional \$50 surcharge will be applied for groups less than 30 people

*Accompanied by freshly made rolls, freshly brewed Regular and Decaffeinated
Coffee, Hot Tea and Ice Tea*

Priced Per Person

Menu prices do not include applicable taxes of 5.5 percent and service gratuity of 19 percent



RADISSON HOTEL & CONFERENCE
CENTER GREEN BAY

12-11-09

THEME BUFFETS

Chef's Table Buffet

Our Radisson Classic Salad Bar
Pepper crusted Beef Tenderloin with Wild Mushroom Demi-glace
Herb Crusted Salmon Fillet with Orange Oil
Sautéed Breast of Chicken with Marsala Sauce and Asiago Cheese
Garlic Buttered New Potatoes, Roasted Asparagus with hollandaise sauce
White Chocolate Mousse, Fruit Tartlets
Chocolate Cappuccino Cake
\$28.99

A Slice of Italy

Tossed Jicama Cabbage Salad
Italian Pasta Salad
Classic Meat or Vegetarian Lasagna
Chicken Parmesan, Parmesan Garlic Bread
Italian Style Zucchini and Yellow Squash with fresh Basil
Spatzle with Spinach and Mornay Sauce
Frangelica Bread Pudding
Chocolate Cappuccino Cake
\$22.99

The Tailgater

Our Radisson Classic Salad Bar
Corn on the Cob, Cole Slaw, Baked Beans with Molasses
Char-grilled Hamburgers
Grilled Hot Dogs
Sheboygan Bratwurst with Sauerkraut
Home style Apple Pie with Whipped Cream
Cherry Pie with Whipped Cream
Served with Lettuce, Pickles, Onions, Tomatoes and Buns
\$17.99
Add Grilled Marinated Chicken Breasts for \$2.00 per person

Based on two hours of service

Minimum of 30 people

An additional \$50 surcharge will be applied for groups less than 30 people

***Accompanied by freshly brewed Regular and Decaffeinated
Coffee, Hot Tea and Ice Tea***

Priced Per Person

Menu prices do not include applicable taxes of 5.5 percent and service gratuity of 19 percent



RADISSON HOTEL & CONFERENCE
CENTER GREEN BAY

12-11-09

THEME BUFFETS

(Continued)

The Western Sunset

Our Radisson Classic Salad Bar
Grilled Sirloin
BBQ Chicken
Potatoes O' Brien
Baked Jalapeno Corn Bread
Fire roasted cut Corn with diced Peppers
Baked Molasses Ranch Beans
Warmed home style Apple Cobbler
Cherry Pie with Whipped Cream
\$21.99

South of the Border Buffet

Our Radisson Classic Salad Bar
Tri-Colored Tortilla Chips with Salsa, Chili Con Queso
Chicken Tamales, Seasoned Frijoles Negro Mexican Rice
Cinnamon and Sugar dusted Churros Key Lime Pie with Whipped Cream

Fajitas and Taco Station

Spicy Ground Beef and freshly prepared marinated Chicken Strips with soft Flour Tortillas and crispy Taco Shells accompanied by diced Tomato, Chopped Onion, shredded Lettuce, Guacamole, Sour Cream and Jalapeno Peppers
\$18.99

Our Radisson Classic Salad Bar Consists of:

Tossed Salad Greens, Sliced Cucumbers, Cheddar Cheese, Cherry Tomatoes, Black Olives, Bacon Bits, Seasoned Croutons

Includes the following Dressings:
Ranch, French

Based on two hours of service

Minimum of 30 people

An additional \$50 surcharge will be applied for groups less than 30 people

***Accompanied by freshly brewed Regular and Decaffeinated
Coffee, Hot Tea and Ice Tea***

Priced Per Person

Menu prices do not include applicable taxes of 5.5 percent and service gratuity of 19 percent



RADISSON HOTEL & CONFERENCE
CENTER GREEN BAY

12-11-09

DECADENT DESSERT SELECTIONS

Cinnamon Apple Pie

Fresh baked and served with Caramel
Sauce and Whipped Cream
\$3.29

Savory Chocolate Kahlua Mousse

A whipped Chocolate Treasure served
with fresh Whipped Cream
and Chocolate Syrup
\$3.29

Rainbow Sherbet

Served with a French Gaufrette
\$2.99

Angel Food Cake

A light and fresh favorite! Served with
Strawberries and Whipped Cream
\$3.99

Chocolate Decadence Torte

A Dark Chocolate Cake soaked in Godiva
Liquor and Raspberries. Served with
Chambord Stirred Cream
\$4.79

Applejack Pecan Pie

A new twist on a classic dessert! Applejack Brandy
infused with Pecans and Brown Sugar. Served
with Chocolate Sauce and Whipped Cream
\$3.79

Grand Mariner Bavarian Cream Cake

Thin slices of Yellow Cake layered with Bavarian
Cream and Grand Mariner. Served with
Whipped Cream and Fresh Berries
\$4.99

Triple Chocolate Cake

Dark Chocolate Cake layered with Chocolate Butter
cream Icing and sprinkled with shaved White
Chocolate. Served with Chocolate
Sauce and Whipped Cream
\$4.99

Baileys Irish Cream Cheesecake

A Black Bottom Cheesecake infused with Baileys
Irish Cream served with Whipped
Cream and Raspberry Sauce
\$4.99

New York Cheesecake

A Classic! Served with fresh Strawberries
and Whipped Cream
\$4.79

Our Pastry Chef can create customized desserts for any occasion!

Priced Per Person

Menu prices do not include applicable taxes of 5.5 percent and service gratuity of 19 percent



RADISSON HOTEL & CONFERENCE
CENTER GREEN BAY

12-11-09

DESSERT RECEPTIONS

Pastries Pastries Pastries

Mini Cream Puffs with stirred Cream
Chocolate dipped Mini Éclairs
Pecan Diamonds
Fruit Tarts
Chocolate Fudge Brownies
Assorted Bars
Cake Diamonds
Mini Cream Horns

Freshly brewed Regular and Decaffeinated
Columbian Coffee and Hot Tea Station

\$8.99 per person

The Bake Shop

Pecan Diamonds
Cream Puffs with stirred Cream
Napoleons with Bavarian Cream
Fresh Fruit Tarts
Chocolate Cordial Cups with Ganache
Cream Rolls
Fresh Cake Diamonds

Freshly brewed Regular and Decaffeinated
Columbian Coffee and Hot Tea Station
with Chocolate Shavings and
Coffee Flavor Syrups

\$10.99 per person

The Pastry Chef

Fresh Fruit and Custard Tarts
Key Lime Tarts
Tuxedo Strawberries
Pecan Diamonds
Chocolate dipped Éclairs
Cream Puffs with stirred Cream
Chocolate Cordial Cups with Ganache and Raspberries
Fresh Cake Diamonds
Strawberry Mousse and stirred Cream

Freshly brewed Regular and Decaffeinated
Columbian Coffee, Hazelnut Coffee, and Hot Tea Station
With Chocolate Shavings and Coffee Flavor Syrups

\$12.99 per person

Minimum of two hours of service

Minimum of 30 people

ELEGANT CHOCOLATE FOUNTAIN

Large Chocolate Fountain

Serves up to 200 People

Includes:

2.5 Hours of Service

22 Pounds of Creamy Premium Chocolate

Skirted table, glass plates, skewers and napkins

\$550.00

Serve an additional 100 people for just \$200 more

Small Chocolate Fountain

Serves up to 30 people

Includes:

2.5 Hours of Service

5 Pounds of Creamy Premium Chocolate

Skirted table, glass plates, skewers and napkins

\$100

Dipping Items

Strawberries

Other Seasonal Fresh Fruits

Wafer Cookies

Pretzels

Rice Crispy Treats

Marshmallows

\$1.50 each per person

Additional gourmet dipping items available upon request



RADISSON HOTEL & CONFERENCE
CENTER GREEN BAY

ALCOHOLIC BEVERAGES

Hosted Bars

Premium Brand Liquors

Jose Cuervo Tequila, Jack Daniels, Absolut Vodka, Tanqueray Gin, Dewars Scotch, Kahlua, Baileys Irish Cream, Maker's Mark, Di Saronno Amaretto.

\$12.99 per person for the first hour
\$8.99 per person for each additional hour

Call Brand Liquors

Korbel, Seagram's 7 & VO, Beefeater Gin, Smirnoff, Malibu, Captain Morgan, Christian Brothers, Bacardi Rum & Limon, Jim Beam & Rye, Mt. Royal Lt, CC, Southern Comfort, Kesslers.

\$11.99 per person for the first hour
\$7.99 per person for each additional hour

House Brand Liquors

Barton Brandy, Barton Whiskey, Barton Vodka & Gin, Old Crow Bourbon, Cluny Scotch, Arrow Triple Sec, Amaretto, Peppermint, Peach & Slow Gin, Jurez Tequila, Barton Rum.

\$8.79 per person for the first hour
\$5.99 per person for each additional hour

Hosted Bars are set complete with a selection of Red and White House Wines, Domestic Beer and Soft Drinks, included in the per person price.

Bars may also be hosted on consumption. See your Catering Manager for more information.

Drink Prices

Super Premium	Pricing on Request
Premium Brands	\$5.50
Call Brands	\$4.50
House Brands	\$3.50
Domestic Beer	\$3.50
Special Domestic Beer	\$3.75
Imported Beer	\$4.50
Special Imported Beer	\$4.75
House Wine	\$4.25
Soft Drink	\$1.75
Unlimited Soda – per person	\$1.50
Unlimited Soda and Tap Beer – Per person	\$4.99
<i>(one domestic beer, 6 hours or until 12:30am)</i>	
Bottled Water	\$2.30

Other Items

House Wine	\$19.00
Choice House Wine	\$21.00
House Champagne	\$20.00
Fruit Punch	\$18.00/gallon
Champagne Punch	\$40.00/gallon
Half Barrel of Beer	
Domestic	\$200.00
Premium	On Request
Imported	On Request
Cordial Cart	On Request
Tapping Charge	\$35.00
<i>(Includes Tapping, Tap Box, and Plastic Cups)</i>	

Additional Charges

All host/cash bars are subject to \$75 bar set-up fees

There is a three hour minimum for each host/cash bar

Sales must be \$100 per hour per bartender to reach a \$300 minimum

If the \$300 minimum per bartender is not met, then a fee of \$45 per bartender per hour will be applied