

dinner plated

(minimum of 25 guests)

All Plated Dinners include choice of Starter, Starch, Vegetable and Dessert; a basket of Freshly Baked Rolls with Butter on the table; and Freshly Brewed Regular Coffee, Decaffeinated Coffee and Assorted Teas.

Gluten Free Bread is available upon request for \$2 per guest.

Dinner Starters

Field Greens with Toasted Almonds, Crisp Radish, Shredded Carrots and a Champagne Vinaigrette

Spinach and Frisee with Green Apple, Candied Walnuts, Plumped Golden Raisins, Bleu Cheese and a Ruby Port Vinaigrette

Field Greens with Green Apple, Shaved Red Onion, Bleu Cheese and an Apple Cider Vinaigrette

Gathered Greens with Petite Tomatoes, Sliced Cucumber, Parmesan Cheese and a Balsamic Vinaigrette

Caesar Salad with Romaine Hearts, Focaccia Croutons, Parmesan Cheese and a Creamy Caesar Dressing

Dinner Desserts

Chocolate Tuxedo Cake with Salted Caramel

Raspberry and White Chocolate Layer Cake with Raspberry Coulis

Key Lime Bar in a Vanilla Pastry Crust with Sweet Mango Coulis

Maple Infused Panna Cotta with Macerated Cranberries

Pot de Crème in a Chocolate Tart with Chantilly Cream

Lemon Infused Custard in a Pastry Shell

Milk Chocolate Cheesecake in a Toasted Graham Cracker Crust with Vanilla Whipped Cream and topped with a Cherry

Flourless Chocolate Torte with Seasonal Berries and Whipped Cream

All food and beverage prices subject to 20% service charge and applicable sales tax
(CONSUMING RAW OR UNCOOKED MEATS, POULTRIES, SEA FOODS, SHELL FISH OR EGGS, MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESSES.)

7/2017

Radisson Hotel La Crosse
200 Harborview Plaza
La Crosse, WI 54601
+1 (608) 784-6680
radisson.com/lacrossewi

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+1 (800) 333-3333

dinner plated, continued

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Starches

- Parmesan Potato Gratin
- Olive Oil Roasted Red Bliss Potatoes
- Garlic and Peppercorn Seasoned Rice Pilaf
- Buttery Yukon Mashed Potatoes
- Creamy Grains with Chives

Vegetables

- Olive Oil Glazed Broccolini
- Green Beans with Pickled Red Onion
- Seasonal Vegetables
- Caramelized Cauliflower with Fresh Cut Herbs

Dinner Plated Entrée #1 \$35/guest

Garlic Rubbed Slow Roasted Black Angus Prime Rib with Creamy Horseradish Sauce and Jus

Dinner Plated Entrée #2 \$33/guest

6 Hour Braised Beef Short Ribs with Bordelaise Sauce

Dinner Plated Entrée #3 \$37/guest

Tenderloin of Black Angus Beef with Roasted Forest Mushroom Jus

Tenderloin Enhancements:

- Two (2) Grilled Jumbo Black Tiger Shrimp \$8/guest
- Smoked Bleu Cheese \$2/guest

Dinner Plated Entrée #4 \$28/guest

Toasted Focaccia Encrusted Walleye with a Champagne Beurre Blanc

Dinner Plated Entrée #5 \$27/guest

Smoked Bacon and Dried Cherry Stuffed Pork Loin with Creamy Pork Jus

Dinner Plated Entrée #6 \$27/guest

Pan Seared Pork Tenderloin with a Grain Mustard Pork Jus

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Starches

- Parmesan Potato Gratin
- Olive Oil Roasted Red Bliss Potatoes
- Garlic and Peppercorn Seasoned Rice Pilaf
- Buttery Yukon Mashed Potatoes
- Creamy Grains with Chives

Vegetables

- Olive Oil Glazed Broccolini
- Green Beans with Pickled Red Onion
- Seasonal Vegetables
- Caramelized Cauliflower with Fresh Cut Herbs

Dinner Plated Entrée #7 \$25/guest

Herb Roasted Chicken Breast with Sweet Garlic and Thyme Jus

Dinner Plated Entrée #8 \$24/guest

Parmesan Crusted Chicken Breast with Sun-Dried Tomato Cream Sauce

Dinner Plated Entrée #9 \$27/guest

Spinach and Artichoke Stuffed Chicken Breast

Dinner Plated Entrée #10 \$25/guest

Fig Glazed Chicken Breast with Roasted Sweet Onion Jus

Combination Dinner Plated Entrée #11 \$40/guest

6 Hour Braised Short Rib and Herb Marinated Chicken Breast

Combination Dinner Plated Entrée #12 \$43/guest

Petite Tenderloin and Panko Encrusted Walleye

Combination Dinner Plated Entrée #13 \$38/guest

Roasted Pork Tenderloin and Garlic Marinated Pan Seared Chicken Breast

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dinner plated – vegetarian & vegan

All Vegetarian and Vegan Plated Dinners include Chef's Choice Vegetable, Chef's Choice Salad with Dressing and Chef's Choice Dessert; a basket of Freshly Baked Breads and Rolls with Butter on the tables; and Freshly Brewed Regular Coffee, Decaffeinated Coffee and Assorted Teas. Gluten Free Bread is available upon request for \$2 per guest.

Vegetarian

Vegetarian Dinner Entrée #1	\$19/guest
Pan Seared Tofu	
Vegetarian Dinner Entrée #2	\$18/guest
Barbecue Grilled Portobello Mushrooms	
Vegetarian Dinner Entrée #3	\$20/guest
Tofu Stir Fry with Julienned Vegetables, Broccoli, Mushrooms and a Peanut Wild Rice Pilaf	
Vegetarian Dinner Entrée #4	\$21/guest
Cheese Ravioli with Forest Mushrooms, Tomatoes, Asparagus and Fresh Cut Herbs	
Vegetarian Dinner Entrée #5	\$19/guest
Roasted King Oyster Mushrooms, Creamy Grains with Sun-Dried Tomatoes, and Sautéed Spinach finished with a Balsamic Reduction	
Vegetarian Dinner Entrée #6	\$21/guest
Potato Gnocchi with a Seasonally Inspired Cream Sauce, Spinach, Mushrooms and Parmesan	

Vegan

Vegan Dinner Entrée #1	\$19/guest
Pan Seared Tofu with Olive Oil Roasted Potatoes, Grilled Asparagus and a Cherry Balsamic Reduction	
Vegan Dinner Entrée #2	\$19/guest
Garlic Marinated Grilled Portobello Mushroom with Roasted Zucchini and Cauliflower, Rice Pilaf and a Roasted Garlic Sun-Dried Tomato Jus	

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dinner buffets

All Dinner Buffets include Freshly Brewed Regular Coffee, Decaffeinated Coffee and Assorted Teas.
Gluten Free Bread is available upon request for \$2 per guest.

Buffet #1 ~ Southern American (minimum 25 guests) \$34/guest

- Cucumber and Sweet Onion Salad
- Louisiana Shrimp and Sausage Gumbo
- Grilled Chicken Breasts with Sweet Southern Barbecue Sauce
- Braised Greens with Bacon
- “Hoppin’ John” Carolina Peas and Rice
- Warmed Biscuits Drizzled with Black Pepper Honey
- Pound Cake with Peach Compote and Chantilly Cream

Southern American Enhancements:

- Garden Green Salad with Assorted Toppings, Dressings and Vinaigrettes \$3/guest
- Mini Po’boys with Blackened Fish and Remoulade \$3/guest
- Sweet Potato Mash \$2/guest

Buffet #2 ~ Countryside Barbecue (minimum 25 guests) \$32/guest

- Garden Green Salad with Grape Tomatoes, Shredded Carrots and Cheddar Cheese
- Peppercorn Ranch, French and Italian Dressings
- Grilled Bone In Chicken
- Smoked Pulled Pork
- Bourbon Barbecue Sauce
- Egg Roll Buns
- Creamy Coleslaw
- Monterey Jack Mac ‘n’ Cheese
- Brown Sugar Baked Beans
- Fresh Baked Apple Pie

Countryside Barbecue Enhancements:

- Cornbread Muffins \$1/guest
- Red Bliss Potato Salad \$2/guest
- St. Louis Style Pork Ribs \$4/guest

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dinner buffets, continued

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Buffet #3 ~ Midwest Americana (minimum 25 guests) **\$32/guest**

Midwest Cobb Salad with Corn, Peppers, Onion and Bleu Cheese
Cheesy Potatoes with Aged Cheddar and Fresh Herbs
Creamed Corn with Onions, Peppers and a Blend of Three Cheeses
Rustic Pot Roast with Pickled Vegetables
Cranberry Stuffed Pork Loin with Pork Jus
Caramel Cranberry Tarts

Midwest Americana Enhancements:

Garden Green Salad with Assorted Toppings, Dressings and Vinaigrettes \$3/guest
Assorted Cheese Curd Display \$2/guest
Wild Rice Hot Dish with Roasted Mushroom, Caramelized Onions and Ground Beef \$3/guest
Composed Brussels Sprout Salad with Craisins and Shaved Onions dressed with a Bacon Vinaigrette \$2/guest

Buffet #4 ~ Late Night Tokyo (minimum 50 guests) **\$36/guest**

Asian Pear Salad with Mandarin Oranges, Shaved Red Onion and Crispy Noodles
Beef Ramen Bar with Scallions, Noodles, Radish, Marinated Hard Cooked Egg, Bok Choy and Bean Sprouts
General Tso Chicken
Sweet and Sour Chicken
Egg Fried Rice
Vegetable Stir Fry
Lemon Grass Infused Pound Cake with Mandarin Orange Gelee

Late Night Tokyo Enhancements:

Pork Pot Stickers \$2/guest
Crab Rangoons \$2/guest

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build your own dinner buffet

(minimum of 25 guests)

All Build Your Own Dinner Buffets include Freshly Brewed Regular Coffee, Decaffeinated Coffee and Assorted Teas.

Gluten Free Bread is available upon request for \$2 per guest.

\$32/guest

Choose One (1) Starter

Field Greens with Green Apple, Shaved Red Onion, Bleu Cheese and an Apple Cider Vinaigrette

Gathered Greens with Petite Tomatoes, Sliced Cucumber and Parmesan Cheese with Balsamic Vinaigrette and Ranch Dressing

Harvest Pecan Feta Slaw

Chopped Salad with Spinach, Arugula and Romaine Hearts, Seasonal Apple, Dried Cranberries and Shaved Red Onion served with Cream Herb Dressing and a Red Wine Vinaigrette

Rustic Vegetable Pasta Salad Dressed with a Balsamic Vinaigrette

Starter Enhancement:

One (1) Additional Starter

\$2/guest

Choose Two (2) Entrées

Smoked Gouda and Bacon Stuffed Pork Loin with a Creamy Grain Mustard Pork Jus

Marinated and Grilled Flank Steak with a Brandied Mushroom Jus

Broiled Haddock with a Champagne Beurre Blanc

Pan Seared Chicken Breast with a Roasted Mushroom Marsala Sauce

Parmesan and Herb Crusted Chicken Breast with a White Wine Cream Sauce

Basil Pesto Marinated Grilled Chicken Breast topped with Tomato and Fresh Mozzarella, drizzled with a Balsamic Reduction

Entrée Enhancement:

One (1) Additional Entrée

\$4/guest

Choose One (1) Dessert

Chocolate Tuxedo Cake with Salted Caramel

Raspberry and White Chocolate Layer Cake with Raspberry Coulis

Milk Chocolate Cheesecake in a Toasted Graham Cracker Crust with Vanilla Whipped Cream and topped with a Cherry

Flourless Chocolate Torte with Seasonal Berries and Whipped Cream

All Buffets include:

Chef Inspired Fresh Vegetable

Chef Inspired Starch

Freshly Baked Breads and Rolls

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