

# wedding menu

**Radisson**<sup>®</sup>  
CONFERENCE CENTER  
CORALVILLE - IOWA CITY



welcome



Congratulations, and welcome to the Radisson Hotel & Conference Center! We are honored to be a part of your engagement and wedding planning. We understand you have dreamed about this day your whole life. We are ready to turn your dreams into a reality! With your wedding in mind, we have created a wedding guide to assist you with your planning. You'll find plenty of choices, complemented by our knowledge and attentive staff of professionals who are committed to creating a memorable event for you and your guests.

If you have any questions, please do not hesitate to contact me.

Warmest Regards

*Stacy Farmer*

Stacy Farmer, Director of Sales

# plated entrées

## PLATED DINNER

All Plated Entrées are served with a house salad, seasonal vegetables, choice of starch, dinner rolls with butter, regular and decaffeinated coffee and iced tea.

## ENTRÉE SELECTIONS

### **SLOW ROASTED PRIME RIB OF BEEF / 29.00**

10 ounce portion of prime rib, slow roasted and served with creamy horseradish and au jus.  
*(12 person minimum order)*

### **GRILLED BEEF TENDERLOIN**

8 ounce / 29.00 • 10 ounce / 33.00  
A steak lover's favorite. Grilled tenderloin filet served with our creamy Béarnaise sauce.  
*(This item requires the final guarantee number one (1) week in advance)*

### **SEASONED NEW YORK STRIP STEAK / 29.00**

Thick and juicy 10 ounce New York Strip, hand rubbed with herbs and seasonings, drizzled with a mushroom demi-glaze sauce.

### **STUFFED PORK CHOP / 24.00**

Fresh 10 ounce Iowa Chop stuffed with our unique apple sage dressing and smothered with bourbon demi-glaze.  
*(This item requires the final guarantee number one (1) week in advance)*

### **PECAN CRUSTED PORK LOIN / 24.00**

Pork tenderloin baked with a crust of pecans, finished with a mild sweet brown sauce.

### **CHICKEN SUPREME / 24.00**

Tender, boneless breast of Chicken, sautéed and topped with our own supreme sauce.

### **LEMON HERB CHICKEN / 24.00**

Sautéed Chicken breast finished with a lemon and herb sauce.

### **STUFFED CHICKEN KIEV / 25.00**

Tender chicken breast rolled around Maitre' de Hotel Butter then breaded and baked, topped with supreme sauce.

### **STUFFED CHICKEN CORDON BLEU / 25.00**

Tender chicken breast stuffed with Gorgonzola cheese and ham, then baked and topped with Hollandaise sauce.

### **ORANGE ROUGHY ROULADE / 25.00**

Baked fillet stuffed with crab meat, celery, onions, garlic and peppers.

### **GRILLED SALMON / 26.00**

Fresh grilled salmon, seasoned with herbs and topped with Beurre Blanc sauce.

### **PORTABELLA WELLINGTON / 21.00**

Grilled Portabella mushroom stuffed with roasted garlic and sun dried tomatoes encased in a flaky puff pastry. Finished with an Asiago cheese sauce.

### **DUET MEDLEY / 33.00**

A designer duet featuring your choice of two (2) entrées from the list below:

- Beef Tenderloin Medallion
- Queen Cut Prime Rib\*
- Herb Crusted Salmon
- Stuffed Shrimp or Scampi
- Pork Tenderloin Medallion Chasseur
- Grilled Chicken Breast Supreme
- Portabella Wellington *(This item requires the final guarantee number one (1) week in advance. 10 Person Minimum)*

## STARCH SELECTIONS

Baked Potato  
Duchess Potatoes  
Twice Baked Potato  
Roasted Red Potatoes  
Garlic Smashed Potatoes  
Rice Pilaf

## ADD A DESSERT

Complete your meal with our chef's choice of dessert for an additional \$3.50 per guest.

# buffets

## DINNER BUFFETS

All buffets are served with regular and decaffeinated coffee, iced tea and water.

### **TWO ENTREE BUFFET / 27.50**

Includes selection of 2 entrées, 3 salads, 2 starches and 1 selection of vegetables.

### **THREE ENTREE BUFFET / 29.50**

Includes selection of 3 entrées, 3 salads, 2 starches and 1 selection of vegetables.

## SALADS

Tossed Green Salad with Assorted Dressings

Fresh Fruit Display

Caesar Salad

Old Fashioned Potato Salad

Cottage Cheese

Cavatelli Pasta Salad

Marinated Cucumber and Tomato Salad

## VEGETABLES

Corn O'Brien

Green Bean Almandine

Green Bean Casserole

Sautéed Mixed Vegetables

Honey Glazed Carrots

## STARCHES

Roasted Rosemary Potatoes

Garlic Parmesan Red Potatoes

Smashed Potatoes with Gravy

Twice Baked Potatoes

Wild Rice Blend

\*\*Ask about our Kid's Buffet pricing!

## ENTRÉES

Select entrees below or upgrade to a carving station entree found on page 8.

### **EYE OF ROUND BEEF**

Roasted eye of round beef, sliced then topped with a delicate cabernet sauce and mushrooms.

### **ROAST BEEF JARDINIÈRE**

Beef slices with sautéed celery and onions, then finished with a touch of red wine and herbs.

### **SMOTHERED STEAK MEDALLIONS**

Sliced Sirloin smothered with peppers and onions then topped with provolone cheese.

### **LEMON HERB CHICKEN**

Sautéed Chicken breast finished with a lemon and herb sauce.

### **CHICKEN BREAST SUPREME**

Tender, boneless breast of chicken, sautéed and topped with our own supreme sauce.

### **STUFFED CHICKEN KIEV**

Stuffed Chicken rolled around Matre' de Hotel butter then breaded and baked, topped with supreme sauce.

### **CHICKEN PICATTA**

Sautéed chicken breast with white wine finished in a delicate caper sauce.

### **STUFFED CHICKEN CORDON BLEU**

Tender chicken breast stuffed with Gorgonzola cheese and ham, then baked and topped with Hollandaise sauce.

### **ROAST TURKEY WITH SAGE DRESSING**

Carved roasted turkey with herbs served with a sage dressing.

### **HERB CRUSTED COD**

Baked Atlantic Cod topped with herbs and seasoning.

### **SLICED PORK LOIN IN ROSEMARY SAUCE**

Pork tenderloin baked with fresh herbs, complemented with rosemary sauce.

### **PITT HAM IN BROWN BUTTER**

Sliced pitt ham topped with a pineapple and cherry sauce.

### **PECAN CRUSTED PORK LOIN**

Pork tenderloin baked with a crust of pecans, finished with a mild sweet brown sauce.

### **TRADITIONAL OR VEGETARIAN LASAGNA**

Layers of seasoned ground beef and cheese baked inside this traditional favorite.

# upgrade / add on

## CARVING STATIONS

Upgrade your dinner with any of the following Chef carved stations for an additional fee. Carving stations count as one entrée selection. The carving fee is in addition to the Dinner Buffet pricing.

### ROAST TURKEY / 1.00

Whole roasted turkey, carved and offered with a wild berry demi-glaze.

### PINEAPPLE & HONEY-GLAZED HAM / 1.00

Honey cured ham, offered with our very own pineapple salsa.

### PRIME RIB OF BEEF / 5.00

Herb-rubbed prime rib, served with creamy horseradish and au jus.

### PREMIER CHEF'S STATION / Market Price

Herb crusted beef tenderloin carved buffet side and served with Chef's demi-glaze.

## ACTION STATIONS

Enhance your hors d'oeuvres packages with one of these stations attended by our chef and are priced per guest. Requires a minimum of 50 paid guests.

### D'ITALIANO PASTA STATION / 6.00

Three cheese tortellini, spinach fettuccini and tomato penne pastas prepared to order by our chef with your choice of ingredients (onions, mushrooms, peppers, olives, crab meat and black olives) and finished with your choice of Alfredo or marinara sauce.

### FAJITA FIESTA STATION / 6.00

Fresh seasoned beef and fajita chicken strips mixed with peppers and served to order by our chef. Accompaniments include flour and corn tortillas, chips and salsa, sour cream, guacamole, green onions, cheese and refried beans.

## HORS D'OEUVRES DISPLAYS

Displays are priced to serve 50 guests.

### IMPORTED CHEESES & FRUIT DISPLAY / 150.00

Brie, Gouda, Smoked Cheddars and Dilled Havarti served with an array of Berries and Melba toast.

### SMOKED ATLANTIC SALMON / 225.00

Whole salmon served with herb cream cheese, capers and miniature bagels.

## HORS D'OEUVRES PACKAGES

Packages are priced per guest, served buffet style for 90 minutes from scheduled serving time and require a minimum of 50 guests.

Ask about smaller group Hors D'oeuvres packages!

### ALL PACKAGES INCLUDE:

Display of domestic and imported cheese with crackers, fresh fruit, vegetable crudités served with hummus & cucumber dip; an assortment of dessert bites and chef's choice of sweet treats; and a beverage station with iced tea, water, and fresh brewed coffee.

### PLATINUM PACKAGE / 29.00

- Your choice of Peel & Eat shrimp or Tempura shrimp.
- Chef's carved beef served with assorted rolls, ground mustard aioli and condiments.
- Choose four appetizers from selections below.

### GOLD PACKAGE / 27.00

- Chef's carved beef served with assorted rolls, ground mustard aioli and condiments.
- Choose four appetizers from selections below.

### SILVER PACKAGE / 25.00

- Choose four appetizers from selections below.

## APPETIZERS

- Teriyaki chicken kabobs
- Peppered beef kabobs
- Mini reuben sandwiches
- Swedish or BBQ meatballs
- Fried ravioli with marinara
- Fried mozzarella with marinara
- Creamy spinach artichoke dip with pita points
- Sausage stuffed mushroom
- Cocktail smokies with BBQ sauce
- Chicken strips with ranch sauce
- BBQ or buffalo wings with celery & ranch
- Cream cheese stuffed jalapeño poppers
- Almond brie with raspberry sauce

# Hors d'Oeuvres

## HOT APPETIZERS

*Priced per quantity listed.*

**SWEDISH OR BBQ MEATBALLS** / 95.00

(75 pieces)

**FRIED MOZZARELLA WITH MARINARA** / 105.00

(75 pieces)

**BBQ OR BUFFALO CHICKEN STRIPS** / 105.00

(50 pieces)

**CHICKEN TERIYAKI KABOBS\*** (50 pieces) / 125.00

**PEPPERED BEEF KABOBS\*** (50 pieces) / 125.00

**BBQ OR BUFFALO WINGS** (75 pieces) / 125.00

with Celery & Ranch

**FRIED RAVIOLI** (75 pieces) / 90.00

with Marinara Sauce

**CREAM CHEESE STUFFED**

**JALAPEÑO POPPERS** (75 pieces) / 95.00

**CREAMY SPINACH ARTICHOKE DIP** / 90.00

(serves 25)

**ALMOND BRIE** (75 pieces) / 100.00

with Raspberry Sauce

**TEMPURA SHRIMP** (50 pieces) / Market Price

with Cocktail Sauce

**MINI REUBENS** (50 pieces) / 105.00

**CHEESE CURDS** (75 pieces) / 75.00

with spicy ketchup

**CAJUN SHRIMP** (40 pieces) / 130.00

**MINI CRAB CAKES** (40 pieces) / 130.00

**TWELVE01 QUESADILLA** (50 pieces) / 125.00

**MINI FLAT BREADS** (50 pieces) / 125.00

*\*Can be served butler style. Ask about butler passed pricing*

## COLD TRAYS & APPETIZERS

**VEGETABLE TRAY & DIP** (serves 25) / 90.00\*\*

Vegetable tray with hummus and cucumber dressing

**FRESH FRUIT DISPLAY** (serves 25) / 95.00

**CHEESE & CRACKER TRAY** (serves 25) / 85.00

**TURKEY PINWHEELS\*** (30 pieces) / 85.00

with Spinach & Cream Cheese

**SILVER DOLLAR SANDWICHES** (30 pieces) / 85.00

with Ham & Turkey

**CHOCOLATE DIPPED STRAWBERRIES\*** / 100.00

(30 pieces)

**CUCUMBER PITA POINTS\*** (30 pieces) / 80.00

with Dilled Mustard

**BRUSCHETTA\*** (30 pieces) / 85.00

Fresh tomato, onion and basil on melba toast topped with feta cheese and drizzled with a balsamic reduction.

**JUMBO SHRIMP** (30 pieces) / Market Price

with Cocktail Sauce

**SMOKED SALMON** / Market Price

**CANAPÉS SPECIALTY\*** (30 pieces) / 130.00

**SALMON**

Sliced smoked salmon with a dill au crème base spread on melba toast.

**DE' MIGNON**

Sliced beef tenderloin drizzled with horseradish pepper spread on a pita crisp.

**TUNA**

Crispy wonton topped with sliced cucumber and grilled tuna, garnished with wasabi and cilantro.

**AVOCADO**

Crispy tortilla point with fresh avocado, cilantro, and tomato.

# a la carte items

## SNACKS

All break items are priced per quantity listed.

- SEASONAL WHOLE FRESH FRUIT / 2.00 each
- CARAMEL APPLE SLICES / 3.50 per person
- FRUIT & YOGURT PARFAIT / 3.50 per person
- MIXED NUTS / 2.00 per person
- DRY ROASTED PEANUTS / 2.00 per person
- POTATO CHIPS & DIP / 2.00 per person
- TORTILLA CHIPS & SALSA / 2.00 per person
- GARDETTO'S SNACK MIX / 1.75 per person
- FRUIT 'N NUTS TRAIL MIX / 1.75 per person
- PRETZELS / 1.50 per person
- GRANOLA & FRUIT BARS / 2.00 each
- ICE CREAM BARS / 3.00 each
- ASSORTED CANDY BARS / 2.50 each
- FRESH COOKIES / 16.00 per dozen\*
- LEMON BARS / 17.50 per dozen\*
- BROWNIES / 17.50 per dozen\*
- CHEESE & CRACKER DISPLAY (serves 25) / 85.00\*\*
- VEGETABLE TRAY & DIP (serves 25) / 90.00\*\*  
Vegetable tray with hummus and cucumber dressing
- FRESH SLICED FRUIT DISPLAY / 95.00\*\*  
(serves 25)
- ASSORTED TWELVE01 FLATBREADS / 80.00\*\*  
(serves 25)

\*Minimum 1 dozen

\*\*Minimum 1 order

## BEVERAGES

All break beverages are priced per quantity listed.

- REGULAR OR DECAF COFFEE / 22.50 per gallon
- ICED TEA / 19.00 per gallon
- FRUIT PUNCH OR LEMONADE / 19.00 per gallon
- BOTTLED JUICE / 3.00 per bottle
- GATORADE SPORTS DRINK / 4.00 per bottle
- RED BULL ENERGY DRINK / 4.00 per bottle
- SKIM, 2% OR CHOCOLATE MILK / 5.50 per 1 liter
- FRUIT JUICE BY CARAFE / 9.00 per 1 liter
- COCA-COLA SOFT DRINKS / 2.50 per consumption
- BOTTLED WATER / 2.50 per consumption
- HOT TEA / 2.25 per consumption

## BREAKFAST ITEMS

All break items are priced per quantity listed.

- ASSORTED FRUIT YOGURT / 2.00 each
- DANISH / 19.50 per dozen
- CINNAMON ROLLS / 20.00 per dozen\*
- DOUGHNUTS / 18.00 per dozen\*
- ASSORTED FRESH MUFFINS / 17.50 per dozen
- BAGELS WITH CREAM CHEESE / 17.50 per dozen

# dessert

## DESSERTS

*Desserts are priced per guest, per piece.  
Minimum order of eight pieces for all desserts.*

- CHOCOLATE MOUSSE / 2.50**
- RAINBOW, LEMON, RASPBERRY  
OR ORANGE CRÈME SHERBET / 2.50**
- DESSERT BITES/CUPS / 2.50**
- BERRY, APPLE, PUMPKIN,  
CHERRY OR PEACH PIE / 4.00**
- PECAN PIE / 4.00**
- CHOCOLATE CAKE / 4.50**
- LEMON CRÈME LAYER CAKE / 4.00**
- COCONUT, BANANA OR  
CHOCOLATE CRÈME PIE / 4.00**
- KEY LIME PIE / 4.00**
- BOURBON BREAD PUDDING / 4.50**  
Served with Bourbon caramel sauce
- NEW YORK (WITH FRUIT TOPPING)  
OR RASPBERRY CHEESECAKE / 4.50**
- CHEF'S CHOICE DESSERT PLATTER / 4.00**  
Enhance your dinner with a centerpiece  
of assorted desserts on each table.  
Includes up to 4 selections per table.

## SPECIALTY DESSERTS

*Specialty desserts are priced per guest, per  
serving and requires a minimum of 25 guests.*

- ICE CREAM SUNDAE STATION / 7.00**  
Buffet of vanilla and chocolate ice cream, whipped  
topping, nuts, sprinkles, chocolate sauce, caramel,  
maraschino cherries and wafers.
- BANANAS FOSTER / 7.50**  
Bananas caramelized to perfection with brown sugar,  
butter and brandy. Served our way with Pralines and  
Crème over ice cream.
- BUILD YOUR OWN CHEESECAKE BAR / 6.50**  
Start with New York Style cheesecake, caramel  
and chocolate sauce, and choice of 2 toppings:  
Strawberries • Raspberries • Blueberries • Cherry •  
Candy Toppings • Chocolate Chips  
Add on additional toppings for \$1.00 per person.

# Beverage service

## HOSTED BAR

*The complete reception package includes well and premium liquors, domestic and imported beer, wine, all the mixes and is priced per drink. A \$25 charge per hour for each bartender will be applied to all banquet bars. This fee will be waived with \$100 in bar sales per hour. Prices subject to service charge and sales tax.*

**SOFT DRINKS** / 2.50

**DOMESTIC BOTTLED BEER** / 4.00

**IMPORTED BOTTLED BEER** / 5.00

**HOUSE WINE** / 5.00

**CALL BRANDS** / 5.00

**PREMIUM BRANDS** / 6.00

**CORDIALS & TOP SHELF** / 7.00

**DOMESTIC KEG BEER** / \$350

**SPECIALTY KEG BEER** / Ask for pricing

## CASH BAR

*The complete reception package includes well and premium liquors, domestic and imported beer, wine, all the mixes and is priced per drink. A \$25 charge per hour for each bartender will be applied to all banquet bars. This fee will be waived with \$100 in bar sales per hour. Prices subject to service charge and sales tax.*

**SOFT DRINKS** / 2.50

**DOMESTIC BOTTLED BEER** / 4.50

**IMPORTED BOTTLED BEER** / 5.50

**HOUSE WINE** / 6.00

**CALL BRANDS** / 6.00

**PREMIUM BRANDS** / 7.00

**CORDIALS & TOP SHELF** / 8.00

## WINE

**HOUSE WINE BY THE BOTTLE** / 21.00

Cabernet Sauvignon • Merlot  
Chardonnay • White Zinfandel

**RIESLING** (sweet/blush wine) / 22.00

**PINOT GRIGIO** (dry white wine) / 27.00

**PINOT NOIR** (red wine) / 30.00

**SHIRAZ** (red wine) / 35.00

## CHAMPAGNE

*Priced per bottle.*

**HOUSE CHAMPAGNE** / 21.00

**GIONELLI ASTI SPUMANTE** / 36.00

## COCKTAILS

### PACKAGE BAR

With either of the Package Bar options below guests have their choice of premium and call brands, house wine, bottled beer, and soft drink selections.

- No fee with a minimum of 50 guests.
- \$25.00 per hour fee for 49-25 guests.
- \$50.00 per hour fee for 24 or less guests.

**PREMIUM** / 24.00 per guest

Service for three hours, each additional hour \$6 per guest.

**TOP SHELF** / 28.00 per guest

Service for three hours, each additional hour \$7 per guest. Also includes cordials and top shelf selections.

# Beverage service

## HOURLY OPEN BAR

### **PREMIUM** / 11.00 per guest

Service for one hour, each additional hour \$8 per guest. Ask about our punch bowl and fountain beverage service!

### **TOP SHELF** / 14.00 per guest

Service for one hour, each additional hour \$9 per guest. Also includes cordials and top shelf selections.

## LIQUOR

*List is subject to change*

### **CALL BRANDS**

Amaretto Paramount • Barton Vodka • Juarez Triple Sec  
McAllister Scotch • Paramount Gin • Paramount Rum  
Peppermint Schnapps • Seagram's Five Star Whiskey • Ten High

### **PREMIUM BRANDS**

Absolute Citron • Absolute Vodka • Apple Pucker • Bacardi Limon  
Bacardi Superior Rum • Beefeater • Black Velvet • Blue Curacao  
Butterscotch Schnapps • Canadian Club • Captain Morgan  
Christian Brothers Brandy • Cuervo Gold • Dewar's White Label  
Hot Damn • Jack Daniels • Jagermeister • Jim Beam  
Johnnie Walker Red • Juarez • Tequila • Kahlua Malibu  
Peachtree Schnapps • Root Beer Schnapps • Seagram's 7  
Southern Comfort • Stoli Razberi (Raspberry) • Stoli Vanil (Vanilla)  
Stoli Vodka • Tanqueray • Wild Turkey

### **CORDIALS AND TOP SHELF**

Baileys • Bombay Sapphire • Chambord • Cointreau  
Crown Royal • Drambuie • Glenfiddich • Grey Goose • Jameson  
Johnnie Walker Black • Ketel One • Maker's Mark • Patron