



Portland, OR Meetings + Events

CATERING MENU



BREAKFAST

Choose one for the entire group (includes coffee & tea)

Minimum 15 people

LAKE SIDE CONTINENTAL:

\$16.00 PER PERSON

Muffins, Danishes, Assorted Yogurts, Sliced Seasonal Fruit

WILLAMETTE RIVER BUFFET:

\$21.00 PER PERSON

Belgium Waffles, Syrup, Whipped Cream, Fruit Compote, Granola & Yogurt, Danishes, Oatmeal, Scrambled Eggs, Choice of Meat (Bacon or Kielbasa Sausage), Red Breakfast Potatoes, Bagels, Toast



Prices do not include the customary 21% gratuity.
Menu prices are subject to change and are not guaranteed.

Radisson

A LA CARTE

GRANOLA BARS

\$26 per dozen

DANISH PLATTER

\$35 per dozen

MUFFIN PLATTER

\$35 per dozen

SLICED BAGELS WITH CREAM CHEESE AND JAM

\$48 per dozen

YOGURT PARFAIT WITH HOUSE-MADE GRANOLA & BERRIES

\$8 per person

FRUIT TRAY

\$40 per platter (serves 12)

WHOLE FRUIT

\$2 each

FRESH BAKED COOKIES & BROWNIES

\$25 per dozen

BAG OF POTATO CHIPS

\$3 each

MIXED NUTS

\$20 per pound

Refreshments

Full Regular Coffee & Decaf
and Tea Service

\$60 per gallon

Regular or Decaf Coffee and
Tea

\$40 per gallon

Soft Drinks

\$4 each

Lemonade

\$20 per gallon

Iced Tea

\$20 per gallon

Bottled Water

\$3 each

LUNCH BUFFETS

15 person minimum for all buffets

FRESH MARKET DELI BUFFET

\$24.00 PER PERSON

Lakeside Salad

Spring Mix, Pear, Bleu Cheese, Walnuts and Balsamic Dressing

Assorted Meats

Smoked Ham, Roast Turkey & Roast Beef

Assorted Cheeses

Tillamook Cheddar, Swiss, and Havarti

Traditional Condiments

Fresh Sourdough, Wheat & Rye Bread

Choice of one Dessert

LAKE SIDE SIGNATURE DELI BUFFET

\$26.00 PER PERSON

Chef's Choice Seasonal Soup

Caesar Salad

Romaine, Croutons, Parmesan Cheese and House-Made Dressing

Pre-Made Sandwich Selections

(all sandwiches made with lettuce & sliced tomato)

Turkey BLT on Sourdough

Smoked Ham & Havarti on Whole Wheat

Roast Beef and Swiss on Rye with Horseradish Aioli

Choice of one Dessert

SOUP AND SALAD BAR

\$22.00 PER PERSON

Chef's Choice Seasonal Soup

Salmon Chowder

Caesar Salad

Romaine, Croutons, Parmesan Cheese and House-Made Dressing

Lakeside Salad

Spring Mix, Pear, Bleu Cheese, Red Onions, Walnuts and Balsamic Dressing

Grilled Cheese Bread

Served with Chicken Breast

Choice of one Dessert

DESSERTS

Fresh Baked Cookies

Double Chocolate Brownies

Crème Brûlée Cheesecake

Assorted Tarts

Assorted Cupcakes

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THEMED LUNCH BUFFETS

15 person minimum for all buffets

GRILLED FAJITA BAR

\$30.00 PER PERSON

Roasted Corn Salad

Grilled Chicken OR Grilled Steak Fajitas

Corn & Flour Tortillas

Spanish Rice

Spicy Black Beans

Fire Roasted Tomato Salsa

Pico de Gallo

NORTHWEST BOUNTY

\$32.00 PER PERSON

House Breads

Lakeside Salad

Spring Mix, Pear, Bleu Cheese, Walnuts, Red Onion and Balsamic Dressing

Pan Seared Salmon

Dill Beurre Blanc

Pepper Crusted Flank Steak

Red Wine Demi Glaze

Mash Potatoes

SUMMER COOKOUT

\$30.00 PER PERSON

Served with Cornbread

Mac and Cheese with Bread Crumbs

Choice of Two Meats

Smoked Pork Ribs, BBQ Chicken, or Pulled Pork

Potato Salad

Kettle Chips



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BOXED LUNCHES

Choose the Quantity and Selection of Sandwiches and Salads to Suit Your Group (Limit number of selections to 3)

SANDWICH SELECTIONS

\$18.00 PER PERSON

Served with Kettle Chips and House-Baked Cookie

Black Forest Ham Sandwich

Havarti Cheese, Dijon Aioli, Lettuce and Tomato on Rye

Turkey BLT

Aioli on Sourdough Bread

Chicken Salad Sandwich

Raisins, Walnuts, Lettuce & Tomato on White Bread

SALAD SELECTIONS

\$18.00 PER PERSON

Served with an Apple and House-Baked Cookie

Lakeside Salad

Grilled Chicken Breast, Spring Mix, Pears, Bleu Cheese, Red Onions, Walnuts and Balsamic Dressing

Caesar Salad

Grilled Chicken Breast, Romaine, Croutons, Parmesan Cheese and House-Made Caesar Dressing

Chop Salad

Romaine, Bacon Bits, Tomatoes, Bleu Cheese Crumbles, Garbanzo Beans, with Bleu Cheese Dressing

ADD ONS TO BOXED LUNCHES

Cup of Chef's Choice Seasonal Soup \$4

Soft Drinks \$4

Bottled Water \$2

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DINNER BUFFETS

15 person minimum for all buffets

For smaller groups, dinners can be plated for an additional \$2 per guest

SALADS AND SOUPS

(Select One)

Chef's Choice Seasonal Soup

Caesar Salad

Chop Salad

Romaine, Bacon Bits, Tomatoes, Bleu Cheese Crumbles, Garbanzo Beans, with Bleu Cheese Dressing

Lakeside Salad

Spring Mix, Pears, Bleu Cheese, Red Onions and Walnuts with House-Made Balsamic Vinaigrette

SIDES

(Select One)

Rice Pilaf

Grilled Cheese Bread

Buttery Garlic Mashed Potatoes

Twice-Baked Potatoes

Chef's Choice Seasonal Vegetables

ENTREES

(Select One)

ROASTED HERB CRUSTED CHICKEN \$31

Bearnaise

SMOKED PORK RIBS \$28

House-made bbq sauce

GRILLED FLANK STEAK \$33

Pepper Dusted, Demi Glaze

BLACKENED SALMON \$34

SEASONAL RISOTTO \$26

CHICKPEA CAKES \$25 (V)

Fire-Roasted Tomato Sauce and Grilled Vegetables

* **CHEF CHOICE DESSERT CAN BE ADDED**

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The Radisson logo, featuring the word "Radisson" in a stylized, cursive script font with a blue underline.

THEMED DINNER BUFFETS

15 person minimum for all buffets

For smaller groups, dinners can be plated for an additional \$2 per guest

OREGON WINE COUNTRY

\$40.00 PER PERSON

House Breads

Lakeside Salad

Spring Mix, Pears, Bleu Cheese and Walnuts with House-Made Balsamic Vinaigrette

Chef's Choice Seasonal Vegetables

Buttery Garlic Mashed Potatoes

Roasted Garlic Rubbed Sirloin

Red Wine Sauce

Roasted Herb Crusted Chicken

Bearnaise

NORTHWEST BOUNTY

\$42.00 PER PERSON

House Breads

Caesar Salad

Chef's Choice Seasonal Vegetables

Flank Steak

Demi Glaze

Pan Seared Salmon

Dill Beurre Blanc

HAWAIIAN LUAU

\$36.00 PER PERSON

Sweet Hawaiian Rolls

Macaroni Salad

Braised Cabbage

Coconut Rice

Teriyaki Chicken

Kahlua Pork

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BANQUET BEVERAGES

Hosted and Non-Hosted Bar

HOUSE WINES

\$10.00 PER GLASS

Sycamore Chardonnay

Sycamore Cabernet Sauvignon

\$12.00 PER GLASS

Kings Estate Chardonnay

Michael David Cabernet Sauvignon

BEER

\$7.00 PER GLASS

Domestic Budweiser, Bud Light, Michelob Ultra, Topo Chico Hard Seltzer

\$8.00 PER GLASS

Craft Beers

Choose from the Following:

Kona Golden Ale, Pelican Stout, Ecliptic Porter, Cider Boys Cider

STANDARD WELL

\$9.00 PER DRINK

Seagram's 7 Whiskey

Gordon's Vodka

Gordon's Gin

Torada Tequila

Dewars Scotch

PREMIUM SPIRITS

\$12.00 PER DRINK

Grey Goose

Beefeaters

Bacardi White Rum

Casa Migos Anejo Tequila

Buffalo Trace Bourbon

Glenlivet 12 YR

NON-ALCOHOLIC BEVERAGE

PER EACH

Coke Products \$4

San Pellegrino \$4

O'Douls \$5

A set-up charge of \$150 will be charged for any bar. We will be glad to quote current pricing by the glass or bottle from our current wine list for your event.

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