

# GENERAL INFORMATION

## MENU SELECTION AND PRICING

Menu selections, room set-up, and other pertinent details required for the successful execution of your event must be submitted to the Catering Department two (2) weeks prior to the function date. The menu prices listed are our current rates and may be subject to change. Definite pricing will be confirmed ninety (90) days prior to the function date. All food items must be supplied and prepared by the Hotel and are subject to the customary service charges and applicable sales tax. Multiple entrée selections for groups will be charged at the highest price entrée and client must provide place cards or name badges for each guest indicating their entrée choice.

## GUARANTEES

Confirmation of final attendance counts for each meal must be received by our Catering Department three (3) business days prior to any meal function. This number will be considered a guarantee, not subject to reduction, and charges will be made accordingly. The Hotel will charge for the guarantee, or the served, whichever is greater. Food will be prepared for the guaranteed number. We will accommodate additional guests but cannot guarantee the same meal choice. If no guarantee is received, we will consider the number of guests expected, as noted on the banquet event order, to be your guarantee number. Buffets and reception station events must have a minimum of 25 guests or there will be an additional \$3.00 per person charge. Any plated meal under 25 people will have an additional \$25.00 labor charge.

## FUNCTION ROOMS

The Radisson Hotel La Crosse assigns function rooms based on the anticipated number of patrons, and may be subject to change. Final confirmation of room assignments will be available upon receipt of attendance guarantees.

## FOOD & BEVERAGE REGULATIONS

All food and beverages served in public meeting areas must be purchased, prepared, and served by the staff of the Radisson Hotel La Crosse. No food or beverage of any kind will be permitted to be brought into the Hotel by any patron's guests or invitees. Leftover food is prohibited to be taken off property.

## SALES TAX AND SERVICE CHARGE

All menu pricing agreed upon is subject to a 20% service charge and applicable sales tax.

## SECURITY

The Radisson Hotel La Crosse shall not assume any responsibility for the damage or loss of items stored or displayed on its property. The Hotel reserves the right to inspect and control all private functions held on premises. If the volume from entertainment or public address systems disturbs other patrons, the Radisson Hotel La Crosse reserves the right to request the patron or band leader to lessen the volume, or, if necessary, to perform without amplification.

## PAYMENT

All requests for direct billing must be submitted to our Catering Department ten (10) working days prior to the function. Any remaining balance is due within thirty (30) days following the event. In the event of cancellations, the patron will be liable for all losses sustained by the Radisson Hotel La Crosse. If an advance deposit is required, it is nonrefundable in the event of cancellation. If direct billing is not established, prepayment for event must occur three (3) business days prior to the event. If payment is not received within thirty (30) days, a finance charge of 1.5% per month (18% Annual Rate) will be added to the unpaid balance commencing on the invoice date.

## OFF PREMISE CATERING

The Radisson Hotel Catering Department is available for catering at the location of your choice; additional charges may be assessed based on location.



# CONTINENTAL BREAKFAST MENU

## CONTINENTAL BREAKFAST (Minimum of 25 guests)

All Continental Buffets include Freshly Brewed Farmer Brothers Regular Coffee, Decaffeinated Coffee, and Assorted Rishi Teas

### Continental Breakfast #1 \$15/guest

Bakery Basket to include: Brick Oven Country Bread, Danish Pastries, Croissants, and a variety of Assorted Fruit Muffins

Organic Valley Butter, Marmalade, and Preserves

Seasonally Inspired Sliced Fruits and Berries

Selection of Chilled Fruit Juices

### Continental Breakfast #2 \$17/guest

Bakery Basket to include: Brick Oven Country Bread, Danish Pastries, Croissants, and Warm Cinnamon Rolls

Organic Valley Butter, Marmalade, and Preserves

Seasonally Inspired Sliced Fruits and Berries

Cereal Station with Homemade Granola, Kashi-Go-Lean, and Special K

Dried Fruits, Berries, Nuts, and Seeds

2% Milk

Assorted Yogurt

Selection of Chilled Fruit Juices

### Additions to Continental Breakfast:

Freshly Pressed Green Juice (Minimum of 20 guests) \$5/guest

Golden Delicious Apple, Celery, Cucumber, Kale, Ginger, and Lemon  
(Chef Attendant Required - \$50.00)

Selection of Oatmeal with Toppings \$4/guest

Crepe Station with Ricotta-Lemon Filling, Apple Raisin Compote  
(Minimum of 20 guests) \$7/guest

Bacon, Cheese, and Egg Strata \$5/guest

Hard Boiled Organic Eggs \$3/guest

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) 3/15



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# BUFFET BREAKFAST MENU

## BREAKFAST BUFFETS (Minimum of 25 guests)

All Breakfast Buffets include a selection of Chilled Fruit Juices, Freshly Brewed Farmer Brothers Regular Coffee, Decaffeinated Coffee, and Assorted Rishi Teas

### Breakfast Buffet #1

\$19/guest

Sliced Fresh Melons  
House Made Bircher Muesli  
Fluffy Scrambled Eggs with Scallions, Cream Cheese, and Wisconsin Cheddar  
Thick Cut Non-Cured Bacon, and Holmen Meat Market Sausage Links  
Rosemary Roasted Red Skin Potatoes  
Assorted Pastries, Croissants, Bagels, and Fruit Muffins  
Organic Valley Butter, Marmalade, Cream Cheese, and Preserves

### Breakfast Buffet # 2

\$22/guest

Sliced Seasonal Fruit and Berry Display  
Individual Fruit Parfaits  
Pecan Banana French Toast Strata  
Fluffy Scrambled Eggs with Tomato, Chives, and Mozzarella Cheese  
"Cure 81" Apple Smoked Ham  
Skillet Hash Brown Potatoes with Sautéed Peppers, and Onions  
Brick Oven Country Bread, Pastries, Croissants, and Bagels  
Organic Valley Butter, Marmalade, Cream Cheese, and Preserves

### Breakfast Buffet # 3

\$26/guest

Sliced Seasonal Fruit and Berry Display  
Low Fat Vanilla Yogurt with Fresh Fruit Compote  
Fluffy Scrambled Eggs with Asparagus Spears, and Aged Cheddar  
Lyonnais Style Potatoes  
Omelettes - cooked to order with "Cure 81" Apple Smoked Ham, Mushrooms, Scallions, Tomato, and Aged Cheddar  
Crepes with Ricotta, Blueberries, and Lemon  
Assorted Bagels with Walnut-Raisin, Vegetable and Traditional Cream Cheese  
Assorted Fruit Muffins and Scones  
Organic Valley Butter, Marmalade, and Preserves  
(Chef Attendant Required - \$50.00 per attendant)

\*Egg White or Egg Beaters may be substituted for an additional \$2 per person

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# PLATED BREAKFAST MENU

## PLATED BREAKFAST

*All Plated Breakfasts include Baskets of Freshly Baked Pastries, Breads, and Croissants with Organic Valley Butter and Preserves. First Course is Sliced Fruit and Berries, Orange Juice, and Freshly Brewed Farmer Brothers Regular Coffee, Decaffeinated Coffee, and Assorted Rishi Teas*

**Plated Breakfast # 1** \$16/guest  
Freshly Scrambled Eggs with Cream Cheese, Chives  
Thick Cut Bacon, Holmen Meat Locker Sausage Links  
Breakfast Potatoes

**Plated Breakfast # 2** \$19/guest  
Flour Tortillas filled with Holmen Meat Locker Sausage, Scrambled Eggs, Aged Cheddar  
topped with Queso Fresco, Picante Sauce on the side  
Yucca Root

**Plated Breakfast # 3** \$16/guest  
Pecan Banana French Toast Strata with Fruit Compote, Whipped Butter, and Maple Syrup  
Holmen Meat Locker Sausage Links

**Plated Breakfast # 4** \$18/guest  
Country Scrambled Egg Benedict with Smoked Canadian Bacon, Sautéed Spinach,  
and Hollandaise Sauce  
Breakfast Potatoes

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# A LA CARTE BREAK MENU

## MORNING AND AFTERNOON TREATS

Fresh Bakery Doughnuts – Cinnamon Glazed, Filled, and Nut Crunch	\$24/dozen
Freshly Baked Bagels with Assorted Cream Cheeses	\$28/dozen
Seasonal Fruit Skewer with Yogurt Dip	\$36/dozen
Whole Fruit	\$21/dozen
Seasonal Fruit Display	\$3.00/person
Individual Fruit Yogurts	\$36/dozen
Assorted Pastries	\$24/dozen
Assorted Fruit Muffins	\$25/dozen
Bakery Fresh Coffee Cakes	\$17/cake
Bakery Fresh Fruit Breads	\$17/loaf
Assorted Trail Mix Bars	\$18/dozen
Cake Pops	\$18/dozen
Individual Ice Cream Treats	\$48/dozen
Assorted Tiger Brownies	\$19/dozen
Tortilla Chips	\$10/pound
Southwest Tomato Salsa	\$13/quart
Assorted Dry Snack Mix	\$12/pound
Mixed Nuts	\$28/pound
Kettle Chips	\$10/pound
Buttermilk Bleu Cheese with Bacon Dip	\$18/quart
Roasted Shallot Dip	\$18/quart
Platter of Smoked Salmon (serves 50)	\$150.00
Vanilla Yogurt Parfaits with Granola and Berries (Minimum of 15 guests)	\$4/guest
Otis Spunkmeyer Cookies – Oatmeal-Raisin, Double Chocolate Chip, Peanut Butter, Sugar Butter, White Chocolate Macadamia	\$20/dozen
Assorted Mini Cupcakes – Sweet Vanilla, Chocolate Velvet, and Peanut Butter (Minimum of 4 dozen)	\$20/dozen

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# REFRESHMENTS BREAK MENU

## REFRESHMENTS AND BREAKS

Freshly Brewed Farmer Brothers Regular Coffee or Decaffeinated Coffee	\$35/gallon
Freshly Brewed Farmer Brothers Regular Coffee or Decaffeinated Coffee	\$18/pot
Assortment of Rishi Teas with Lemon and Honey	\$4/each
Chilled Orange, Ruby Red Grapefruit, Apple, V8, or Cranberry Juices	\$14/carafe
Individual Bottles of Chilled Fruit Juice	\$5/bottle
Individual Bottled Water	\$3/bottle
Assorted Sodas	\$3/can
Spring Grove Sodas	\$5/bottle
Fiji Water, Vitamin Water, or Starbucks Frappuccino	\$5/bottle
Fruit Smoothies – Strawberry-Banana or Mango-Passion Fruit (Minimum of 15 guests)	\$6/guest
Hot Chocolate with Whipped Cream and Chocolate Shavings	\$5/guest
<b>Station #1</b>	
<b>HOT CHOCOLATE</b> (Minimum of 15 guests)	\$14/guest
Peppermint Whipped Cream, Shaved Chocolate, Crushed Peppermint Candies, Rock Sugar Stirrers, Pirouettes, Marshmallow Kabobs, and Miniature Donut Lollipops, Caramel Sauce and Sea Salt	
Add Hot Apple Cider with Honey, Cinnamon, and Orange Peel	\$5/guest
<b>Station #2</b>	
<b>HOT APPLE CIDER</b> (Minimum of 15 guests)	\$16/guest
Vanilla Whipped Cream, Cinnamon Sticks, Orange Peel, Apple Chips, Ground Cinnamon, Nutmeg, Streusel Crumbles, Miniature Apple-Pecan Tarts, and Pumpkin Brulees, Caramel and Toffee Apples	
Add Cinnamon and Vanilla Ice Cream	\$3/guest

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# THEMED BREAK MENU

## THEMED BREAKS (Minimum of 20 guests)

**Themed Break # 1** \$11/guest

### COOKIE JAR

Otis Spunkmeyer Cookies – Double Chocolate Chip, Oatmeal Raisin, Peanut Butter, Sugar Butter, White Chocolate Macadamia  
Tiger Brownie and Caramel Pretzel Bars  
Farmer Brothers Regular Coffee, Decaffeinated Coffee, Assorted Rishi Teas, Assorted Sodas

**Themed Break # 2** \$11/guest

### MIX YOUR OWN CRUNCH

Cashews, Almonds, Pecans, Walnuts, Coconut Flakes, Raisins, Papaya, Pineapple, Cranberries, Chocolate Chips, Yogurt Covered Raisins, and M&M's  
Farmer Brothers Regular Coffee, Decaffeinated Coffee, Assorted Rishi Teas, Assorted Sodas

**Themed Break # 3** \$11/guest

### ICE CREAM CART

Ice Cream Treats – Klondike and Assorted Dove Bars  
Farmer Brothers Regular, Decaffeinated Coffee, Assorted Rishi Teas, Assorted Sodas

**Themed Break # 4** \$18/guest

### CHOCOHOLIC

Assorted Tiger Brownies  
Double Chocolate Chip Cookies  
Chocolate Cupcakes with Caramel and Sea Salt  
Chocolate Covered Coffee Beans  
Chocolate Covered Strawberries  
Farmer Brothers Regular Coffee, Decaffeinated Coffee, Assorted Rishi Teas, Assorted Sodas

**Themed Break # 5** \$19/guest

### SOUTH-EAST MEDITERRANEAN

Baked Pita Chips and Lavash Cracker with Hummus and Olive Tapenade  
Fruit Kabob with Toasted Coconut  
Baklava – layers of Phyllo Pastry drizzled with Honey and Pecans  
Pistachio Nuts  
Assorted Rishi Teas, Assorted Sodas

Upgrade your break by serving Spring Grove Sodas \$2/guest

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# THEMED BREAK MENU

## THEMED BREAKS Continued (Minimum of 20 guests)

### Themed Break #6

#### HIGH TEA

\$20/guest

Assorted Scones and Traditional Shortbread  
Lemon Curd, Preserves, and Clotted Cream  
English Tea Sandwiches to include: Cucumber and Herbed Cream Cheese,  
Salmon and Dilled Crème Fraiche, Truffled Egg Salad, Chicken and Dijon Mayonnaise  
Farmer Brothers Regular Coffee, Decaffeinated Coffee, Assorted Rishi Teas, Assorted Sodas

### Themed Break #7

#### ORANGE BREAK

\$16/guest

Oranges	Orange Soda	Reese's Peanut Butter Cups
Orange Gummy Candy	Cheddar Chex Mix	Peaches
Orangina	Sliced Cantaloupe	Mangoes
Carrots and Orange Pepper Sticks with Saffron Dip		Assorted Sodas

### Themed Break #8

#### RED BREAK

\$16/guest

Bowl of Fresh Strawberries	Red Apples	Raspberry Tartlets
Red Water or Soda	Red Candy	Twizzlers
Salsa and Red Tortilla Chips	Assorted Sodas	
Red Pepper and Grape Tomato Crudités with Sun-Dried Tomato Dip		

### Themed Break #9

#### GREEN BREAK

\$16/guest

Green Apples	Green Grapes	Green Candy
Gummy Mint Leaves	Sliced Fruit of Honeydew and Kiwi	
Perrier and Green Tea	Assorted Sodas	
Vegetable Display of Cucumber, Celery, Green Pepper, and Broccoli with Spinach Dip		

Upgrade your Break by serving Spring Grove Sodas

\$2/guest

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# PLATED LUNCH MENU

## LUNCH STARTERS

Radicchio and Arugula Salad with Mozzarella, Tomato Confit, with Balsamic Vinaigrette

Gathered Greens, Craisins, Red Onions, Bleu Cheese, Walnuts, and Pears with Poppy Seed Dressing

Organic Spring Greens with Crisp Pancetta, Sliced Egg, Fresh Herbs with Bacon Vinaigrette

Roasted Tomato and Red Pepper Soup with Basil, and Parmesan Crumble

Smoked Chicken and Wild Rice Soup

## LUNCH DESSERTS

Tiramisu

Lemon Butter Cream Torte

Chocolate Tuxedo Cake with Raspberry Coulis

Caramel Custard

Brown Cardamom Panna Cotta

Opera Cake with Coffee Sauce and Caramelized Bananas

Seasonal Fruit Compote

Chocolate Chip Banana Oat Cake

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# PLATED LUNCH MENU

## LUNCH

All Plated Lunches include Freshly Baked Breads and Rolls,  
and Choice of Starch:

Potato Gratin Dauphinoise  
Polenta Parmesan Cake  
Rice Pilaf  
Yukon Mashed  
Root Vegetable Hash

and Choice of Vegetable:

Broccolini  
Julienne Vegetables  
Green Top Carrots  
Haricot Verts and Roasted Red Peppers  
Steamed Vegetable Medley

Farmer Brothers Regular Coffee, Decaffeinated Coffee, and Assorted Rishi Teas

2 Course Meals include Entrée and either a Starter or Dessert

3 Course Meals include Entrée, Starter and Dessert

<b>Plated Lunch Entree # 1</b>	\$18/2 Course; \$22/3 Course
Stuffed Chicken Valentino, stuffed with Parmesan, Italian Seasoning, Mozzarella, Chives, Red Bell Peppers	
<b>Plated Lunch Entree # 2</b>	\$16/2 Course; \$20/3 Course
Chicken Paillard with Marsala Wine Sauce	
<b>Plated Lunch Entree # 3</b>	\$17/2 Course; \$21/3 Course
6 oz. Chicken Breast with Honey Mustard Glaze topped with Bacon, Mushroom and Co-Jack Cheese	
<b>Plated Lunch Entree # 4</b>	\$17/2 Course; \$21/3 Course
Chicken Saltimbocca with Marsala Mushroom Sauce	
<b>Plated Lunch Entree # 5</b>	\$17/2 Course; \$21/3 Course
Smoked Pork Loin, Sauvignon Blanc Reduction	
<b>Plated Lunch Entree # 6</b>	\$18/2 Course; \$ 22/3 Course
Seared Atlantic Salmon topped with Spinach, and Hollandaise Sauce	
<b>Plated Lunch Entree # 7</b>	\$21/2 Course; \$26/3 Course
Grilled 6 oz Beef Sirloin Steak, Syrah Shallot Glaze	
<b>Plated Lunch Entree # 8</b>	\$18/2 Course; \$22/3 Course
Panko Crusted Walleye, Fried Onions, Beurre Rouge	

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# ALTERNATIVE VEGAN AND VEGETARIAN LUNCH MENU

## LUNCH ALTERNATIVE OPTIONS

All Plated Lunches include Freshly Baked Breads and Rolls and Chef's Choice Vegetable.  
Freshly Brewed Farmer Brothers Regular Coffee, Decaffeinated Coffee, and Assorted Rishi Teas  
Meals include Entrée and EITHER a Chef's Choice Salad with Dressing or Chef's Choice Dessert

<b>Vegetarian # 1</b> Spinach-Ricotta Manicotti with Pomodoro Sauce, and Fontina Cheese	\$17/guest
<b>Vegetarian # 2</b> Angel-Hair Pasta with Crimini-Porcini Mushroom Sauce, Parmigiano-Reggiano, and Garlic Bread	\$13/guest
<b>Vegetarian # 3</b> Grilled Polenta with Ratatouille	\$12/guest
<b>Vegetarian # 4</b> Eggplant Parmigianino with Fresh Mozzarella, Tomato Sauce, and Basil	\$15/guest
<b>Vegetarian # 5</b> Grilled Portobello Mushrooms with Spinach, Tomato, Mozzarella, and Gnocchi	\$15/guest
<b>Vegetarian # 6</b> Ravioli Spinach, Marinated Portobello, Herb Butter Sauce	\$16/ guest
<b>Vegan # 1</b> Olive Oil Herbed Linguini (Egg Free) with Green Asparagus, Broccolini, Zucchini, and Baby Tomatoes	\$14/guest
<b>Vegan #2</b> Butternut Squash Timbales	\$21/guest

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# LUNCH BUFFET MENU

## LUNCH BUFFETS (Minimum of 25 guests)

All Buffet Lunches include Freshly Baked Breads and Rolls

Includes Farmer Brothers Regular Coffee, Decaffeinated Coffee, and Assorted Rishi Teas

Gluten Free Bread available upon request.

### Theme # 1

\$18/guest

#### SOUTHWEST

Corn Chowder with Thick Cut Bacon and Thyme

Fresh Made Guacamole with Bleu Corn Chips

Jicama Salad with Fruit, Cucumbers, and Lime

BBQ Pork Tacos, Salsa, Vegetable Slaw

Chicken Fajitas with Chipotle Peppers, and Sweet Vidalia Onions

Rice Pilaf with Corn, Peppers, Black Beans, and Cilantro

Soft Shell Tortillas, Sour Cream, Salsa, Onions, Tomatoes, Shredded Cheese

Tres Leches

### Theme # 2

\$22/guest

#### MARKET PLACE

Roasted Tomato Bisque with Parmesan Crumbles and Basil

Chopped Salad of Romaine, Frisee, Radicchio, Apple, Cranberries with Low Fat Yogurt and Honey

Dijon Mustard and Sherry Walnut Vinaigrette

Grilled Marinated Vegetables with Mozzarella, and Extra Virgin Olive Oil

Grilled Chicken with Rosemary Chardonnay Sauce

Stuffed Pork Loin with Spinach, Gouda, and Pancetta with Balsamic Reduction

Garlic, Thyme, Roasted Red Potatoes

Chocolate Cheese Cake with Raspberries, and Mango Coulis

### Theme # 3

\$20/guest

#### GRILLED BURGERS BUFFET

Hearty Chili Bean with Red Onion, and Cheddar Fondue

Warm German Style Potato Salad

Brioche, and Pretzel Burger Buns

Grilled Quarter Pound All Angus Beef Patties

Pickles, Onions, Lettuce, Tomatoes, and Assorted Wisconsin Cheese Display

Kettle Chips

Tri-Color Coleslaw

Display of Fresh Seasonal Fruit

Assortment of Freshly Baked Cookies

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# LUNCH BUFFET MENU

## LUNCH BUFFETS Continued (Minimum of 25 guests)

All Buffet Lunches include Freshly Baked Breads and Rolls

Includes Farmer Brothers Regular Coffee, Decaffeinated Coffee, and Assorted Rishi Teas

Gluten Free Bread available upon request.

### Theme # 4

\$20/guest

#### PRE-MADE SANDWICH BAR

White Bean and Vegetable Soup with Pesto

Half Pockets of Pita with Chicken Caesar Salad

Tortilla Wrap with Turkey, Co-Jack Cheese, Avocado, Tomato, and Mild Chili Spread

Focaccia Sandwich with Eggplant, Pesto, Mozzarella, and Sun-Dried Tomatoes

Ciabatta Sandwich with Smoked Turkey and Pastrami, Pesto Spread,

Dried Cranberries, Vine Ripe Tomato, Red Onion, Provolone, Chiffonade Romaine

Kettle Potato Chips

Vegetable Slaw with Carrots, Cabbage, Tomatoes, Broccoli, Cauliflower, Radishes, with Sour Cream Sauce

Honey and Cardamom Panna Cotta with Mango, and Passion Fruit

### Theme # 5

\$25/guest

#### ITALIAN

Ribollita – Hearty Tuscan Soup (Ham, Beans, and Tomato)

Bakery Basket with Focaccia, Flat Bread, and Grissini Bread Sticks

Olives and Extra Virgin Olive Oil

Selection of Cured Italian Meats – Pepperoni, Spicy Capicola, and Hard Salami

Arugula Salad with Shaved Fennel, and Parmigiano-Reggiano with Dressings on the side

Spinach Ravioli with Ricotta, Pesto

Chicken Saltimbocca with Marsala Mushroom Sauce, Polenta, Broccolini, and Sun-Dried Tomatoes

Individual Tiramisu

### Theme # 6

\$19/guest

#### DELI BUFFET

Sliced Breast of Turkey, Roast Beef, and Smoked Ham

Door County Chicken Salad

Sandwich Garnishes to include: Lettuce Leaves, Sliced Tomatoes, Sliced Onions, Pickle Spears, Mayonnaise, Creamy Horseradish Sauce, Dijon and Yellow Mustards, Assorted Sliced Wisconsin Cheeses

Pecan Feta Slaw

Marinated Vegetable Pasta Salad

Assortment of Fresh Baked Breads, Rolls, and Wraps

Kettle Potato Chips

Assortment of Freshly Baked Cookies

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# HORS D'OEUVRES MENU

## HORS D'OEUVRES

(Minimum 25 pieces per selection)

### COLD HORS D'OEUVRES (PER 25)

Belgian Endive with Golden Raisins, and Bleu Cheese	\$75
Bruschetta with Plum Tomatoes, Yellow Peppers, Garlic, and Oregano	\$75
Smoked Atlantic Salmon, Avocado, Dill Cream Cheese on Rye Crisp	\$98
Pesto Flatbread with Prosciutto, Goat Cheese, Arugula, and Fig Compote	\$73
Shrimp and Scallop Ceviche with Mango, and Avocado	\$110
Italian Black Umbria Truffle Deviled Eggs with Micro Arugula	\$75
Jumbo Shrimp with Cocktail Sauce	\$113
Thai Shrimp in Herb Cheese Phyllo Cup	\$75
Pinwheel Combination – Smoked Salmon, Beef with Horseradish and Roasted Vegetables	\$50
Caprese Phyllo Cups	\$75
Hummus Filled Grilled Vegetables	\$50
Pear and Bleu Cheese Mousse on Pecan Raisin Crostinni	\$50
Fig and Fontina Crostinni	\$75

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radisson.com/lacrossewi

# HORS D'OEUVRES MENU

## HORS D'OEUVRES

(Minimum 25 pieces per selection)

### HOT HORS D'OEUVRES (PER 25)

Spinach Tortellini with Gorgonzola Cream, and Toasted Walnuts	\$75
Truffle infused Mushroom Tart	\$88
Skewered Panko Fried-Chicken Tenders with Spicy Sweet Sour Sauce	\$75
Fried Goat Cheese with Spicy Orange Glaze	\$88
Miniature Walleye Cake with Saffron Aioli	\$88
Bacon Wrapped Water Chestnuts	\$60
Polenta Cups with BBQ Shredded Pork	\$88
Italian Meatballs with Pomodoro Sauce	\$50
Eggplant Ratatouille	\$50
Raspberry with Brie in Phyllo	\$100
Mini Beef Wellingtons with Hollandaise Sauce	\$100
Asparagus with Asiago in Phyllo	\$75
Shrimp Money Bags with Sweet Sour Sauce	\$50

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) 3/14



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# PRESENTATION STATIONS MENU

## PRESENTATION STATIONS

(Minimum 25 guests)

Stations may not be used as Entrées for Lunch or Dinner

**Presentation Station # 1** \$15/guest

### ITALIAN ANTIPASTO

Cured Italian Meats – Salami, Prosciutto Di Parma, Spicy Capicola, and  
Marinated Mozzarella and Gorgonzola Dolce

Vegetable Antipasto to include: Caponata, Roasted Peppers with Pesto,  
Sun-Dried Tomatoes in Olive Oil, Artichoke Hearts, Grilled Asparagus, Olives,  
and Balsamic Pearl Onions

Bakery Basket with Three Flavors Focaccia, Pane Carasau, and Grissini Bread Sticks

**Presentation Station # 2** \$16/guest

### PASTA STATION

Pastas: Ricotta, Spinach Ravioli, Cavatappi or Gnocchi

Sauces: Pomodoro or Alfredo Sauces

Garnishes: Marinated Vegetables, Sautéed Mushrooms, Italian Fennel Sausage, Garlic Shrimp,  
Scallions, Basil

Shaved Parmigiano-Reggiano

(Chef Attendant Required - \$75.00 for 2 hours)

**Presentation Station # 3** \$9/guest

### ARTISANAL CHEESE

A selection of Domestic and Imported Ripe Artisanal Cheeses

Truffle Honey, Fig Marmalade, Nuts, and Fruits

Walnut Raisin Bread, Sour Dough Baguette, and Rye Crisp

**Presentation Station # 4** \$175/50guests

### CRUDITES

Baby Carrots, Bell Peppers, Cauliflower, Broccoli, Celery, and Radishes

Sourdough Baguette Toast, Crackers, and Rye Crisp

Creamy Sun-Dried Tomato Dip and Spinach-Artichoke Dip

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# PRESENTATION STATIONS MENU

## PRESENTATION STATIONS Continued

(Minimum 25 guests)

Stations may not be used as Entrées for Lunch or Dinner

### Presentation Station # 5

\$16/guest

#### CHOPPED SALAD

Chopped Mix of Hearts of Romaine, Frisee, Radicchio, and Baby Arugula tossed in Shallot-Maple Vinaigrette

Grilled Free-Range Chicken, Crumbled Maytag Bleu Cheese, Sun-Dried Cranberries, Green Apple, and Toasted Walnuts

Garlic Bread, and Grissini Breadsticks

(Chef Attendant Required - \$75.00 for 2 hours)

### Presentation Station # 6

\$16/guest

#### WALLEYE CAKE STATION

Freshly Sautéed Walleye Cakes served on a Brioche Slider Roll

Vegetable Slaw

Remoulade Sauce, Lemon Mayonnaise

(Chef Attendant Required - \$75.00 for 2 hours)

### Presentation Station # 7

\$20/guest

#### SLIDER STATION

Miniature Black Angus Beef Burgers

Walleye Cakes

Grilled BBQ Chicken Paillards

Toppings include Bibb Lettuce, Pickles, Plum Tomatoes, Red Onions, Aged Cheddar, Garlic and Chive Mayo, Goat Cheese, Dijon Mustard, Harissa Hot Sauce, Tarragon Remoulade, and Ketchup

Root Vegetable Chips

Pretzels

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# PRESENTATION STATIONS MENU

## PRESENTATION STATIONS Continued

(Minimum 25 guests)

Stations may not be used as Entrées for Lunch or Dinner

### Presentation Station # 8

\$14/guest

#### DESSERT AND COFFEE STATION

Flourless Chocolate Cake

Lemon-Meringue Tart

Granny Smith Apple Tart with Cinnamon

Tres Leches

Sumatra Regular Coffee, Arabica Decaffeinated Coffee, Assorted Rishi Teas

### Presentation Station # 9

\$16/guest

#### FRENCH PASTRY SHOP

Macaroons

Madeleines

Chocolate Éclairs

Pot Au Choux – French Cream Puff

Petit Fours

Crepes Suzette

Sumatra Regular Coffee, Arabica Decaffeinated Coffee, Assorted Rishi Teas

(Chef Attendant - \$75.00 for 2 hours)

### ICE DISPLAYS

Custom Ice Carvings can be arranged for your event through your Catering Representative.

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# DINNER PLATED MENU

## DINNER STARTERS

Wedge of Iceberg Lettuce with Thick Cut Smoked Bacon, Bleu Cheese Crumbles, and Ranch Dressing

Field Green Salad with Tomato Confit, Chopped Cucumbers, Almonds, Parmesan Crumble and Tarragon Vinaigrette

Gathered Greens, Craisins, Bleu Cheese, Red Onions, Walnuts and Pears, and Poppy Seed Dressing

## DESSERTS

Lemon Tart with Mango Coulis

Pecan Chocolate Mousse

Panna Cotta with Cardamom, Honey and Marinated Berries

Chocolate Cheese Cake with Coffee Sauce

Tres Leche

Raspberry Tart with Chocolate Sauce

Flourless Chocolate Torte with Fresh Berries and Whipped Cream

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# DINNER PLATED MENU

## DINNER Plated

All Plated Dinners include Freshly Baked Breads, and Rolls,  
Choice of Starch:

Polenta Parmesan Cake  
Potato Gratin Dauphinoise  
Rice Pilaf  
Yukon Mashed Potatoes  
Root Vegetable Hash

Choice of Vegetable:

Green Topped Carrots  
Julienne Vegetables  
Broccolini  
Haricot Verts and Roasted Red Peppers  
Steamed Vegetable Medley

Choice of Starter and Dessert

Freshly Brewed Farmer Brothers Regular Coffee, Decaffeinated Coffee and Assorted Rishi Teas

<b>Dinner Option # 1</b> Asparagus Stuffed Chicken Breast with Ham, Bleu Cheese, Pecans with Champagne Sauce	\$27/guest
<b>Dinner Option # 2</b> Feta and Bacon Chicken	\$25/guest
<b>Dinner Option # 3</b> Artichoke Parmesan Chicken	\$24/guest
<b>Dinner Option # 4</b> Roasted Chicken Breast with Portobello Mushrooms, Marsala Sauce	\$22/guest
<b>Dinner Option # 5</b> Roasted Prime Rib of Beef, Au Jus, Creamy Horseradish	\$33/guest
<b>Dinner Option # 6</b> Beef Short Ribs with Barolo Wine Sauce	\$32/guest
<b>Dinner Option # 7</b> Tenderloin of Black Angus Beef and Prawn Duo, Compound Herb Butter	\$40/guest
<b>Dinner Option # 8</b> Wild Rice Crusted Walleye with Ginger Basil Beurre Blanc	\$28/guest
<b>Dinner Option # 9</b> Gorgonzola Stuffed Pork, Tarragon, Hazelnut with Hazelnut Sherry Cream Sauce	\$26/guest

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# ALTERNATIVE VEGAN AND VEGETARIAN DINNER MENU

## DINNER ALTERNATIVE VEGETARIAN OPTIONS

All Plated Dinners include Freshly Baked Breads and Rolls, Chef's Choice of Vegetable, Chef's Choice Salad with Dressing, and Chef's Choice Dessert.

Freshly Brewed Farmer Brothers Regular Coffee, Decaffeinated Coffee, and Assorted Rishi Teas

**Vegetarian # 1:** \$20/guest  
Spinach-Ricotta Manicotti with Pomodoro Sauce, and Fontina Cheese

**Vegetarian # 2:** \$16/guest  
Angel-Hair Pasta with Crimini-Porcini Mushroom Sauce, Parmigiano-Reggiano, and Garlic Bread

**Vegetarian # 3:** \$15/guest  
Grilled Polenta with Ratatouille

**Vegetarian # 4:** \$18/guest  
Eggplant Parmigianino with Fresh Mozzarella, Tomato Sauce, and Basil

**Vegetarian # 5:** \$18/guest  
Grilled Portobello Mushrooms with Spinach, Tomato, Mozzarella, and Gnocchi

**Vegetarian # 6:** \$20/guest  
Ravioli Spinach, Marinated Portobello, Herb Butter Sauce

**Vegan # 1:** \$17/guest  
Olive Oil Herbed Linguini (Egg Free) with Green Asparagus, Broccolini, Zucchini, and Baby Tomatoes

**Vegan #2:** \$24/guest  
Butternut Squash Timbales

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# DINNER BUFFET MENU

## **DINNER BUFFETS** (Minimum of 25 guests)

*All Buffet Dinners include Freshly Baked Breads and Rolls*

*Includes Farmer Brothers Regular Coffee, Decaffeinated Coffee, and Assorted Rishi Teas*

*Gluten Free Bread available upon request*

### **Dinner Buffet # 1**

\$38/guest

#### **COUNTRY BBQ**

Western Chili

Baby Greens, Cucumber, Heirloom Tomato, Sweet Corn, Queso Fresco, and Citrus Vinaigrette

Jicama Slaw

Sweet Baked Beans

Braised BBQ Pork Baby Back Ribs

Mesquite Chipotle Chicken

Roasted Corn, Poblano-Lime Mayonesa, and Queso Fresco

Agave Nectar, and Cornbread

Fruit Cobbler

### **Dinner Buffet # 2**

\$36 Chicken or \$39 Beef/guest

#### **ITALIAN**

Bakery Basket Focaccia, Pane Carasau, and Grissini Bread Sticks

Olives, and Extra Virgin Olive Oil

Butcher Blocks of Cured Italian Meats, Pepperoni, Hard Salami, Spicy Capicola

Chopped Salad with Hearts of Romaine, Frisee, Radicchio, Pear, and Gorgonzola Cheese,

Heirloom Tomato, Mozzarella, and Pesto

Spinach, and Mushroom Stuffed Ravioli with Alfredo Sauce, and Red Pepper Coulis

Roasted Cauliflower, Garlic, Dried Grapes, and Pine Nuts

Individual Tiramisu

#### **Choose ONE of the following**

Chicken Breast with Garlic, Parmesan, and Artichokes

Carved Sirloin of Black Angus Beef with Balsamic Glazed Pearl Onions

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# DINNER BUFFET MENU

## **DINNER BUFFETS Continued** (Minimum of 25 guests)

*All Buffet Dinners include Freshly Baked Breads and Rolls*

*Includes Farmer Brothers Regular Coffee, Decaffeinated Coffee, and Assorted Rishi Teas*

*Gluten Free Bread available upon request.*

### **Dinner Buffet # 3**

\$39/Chicken \$45 Beef/guest

#### **MEDITERRANEAN**

Selection of Freshly Baked Breads, Lavash, and Bread Sticks

Italian Wedding Soup

Heart of Romaine with Parmigiano-Reggiano, Anchovy, Garlic Croutons, and Lemon Vinaigrette

Grilled Marinated Vegetables with Mozzarella, Basil, and Balsamic Vinegar Glaze

Parmesan Crusted Tilapia with Grape Leaves

Baklava

#### **Choose ONE of the following**

Roasted Free Range Chicken with Tomato and Yellow Pepper Salsa

Strip Loin of Black Angus Beef with Horseradish Sauce or Aromatic Butter

(Chef Attendant Required - \$75 for 2 hours)

### **Dinner Buffet # 4**

\$46/guest

#### **GERMAN**

Sauerkraut Coleslaw

Braised Red Cabbage

Roulade of Beef with Bacon, Onions, and Pickles

Warm German Potato Salad

Holmen Meat Locker Beer Brats with Buns, Grain Mustard, and Ketchup

Honey and Brown Sugar Carrots, Braised Spätzel

Pumpernickel, and Pretzel Breads

German Chocolate Cake, Black Forest Cake

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# DINNER BUFFET MENU

## **DINNER BUFFETS Continued** (Minimum of 25 guests)

All Buffet Dinners include Freshly Baked Breads and Rolls

Includes Farmer Brothers Regular Coffee, Decaffeinated Coffee, and Assorted Rishi Teas

Gluten Free Bread available upon request

### **Dinner Buffet # 5**

\$30 /adult guest

#### **CHOOSE TWO OF THE FOLLOWING:**

Seasonal Cut Fruit

Harvest Pecan Feta Slaw

Gathered Greens, Craisins, Bleu Cheese, Red Onions, Walnuts, Pears, and Poppy Seed Dressing

Orange Marinated Kale Salad

#### **CHOOSE TWO ENTREES:**

Baked Haddock with Ginger Basil Beurre Blanc

Gorgonzola Stuffed Pork, Tarragon, Hazelnut, Hazelnut Sherry Sauce

Marinated and Grilled Flank Steak, Mushroom Essence

Pit Rubbed Beef Brisket

Roasted Chicken Breast with Portobello Mushrooms, Marsala Sauce

Chicken Breast, Honey Mustard Glaze, topped with Mushrooms, Bacon and Co-Jack Cheese

Chicken Breast with Parmesan, Garlic and Artichokes

Freshly Baked Breads and Rolls

Chef's Choice of Fresh Vegetable

Chef's Choice of Starch

Freshly Brewed Farmer Brothers Regular and Decaffeinated Coffee and Assorted Rishi Teas

#### **CHOOSE FROM THE FOLLOWING DESSERTS:**

Lemon Tart with Mango Coulis

Pecan Chocolate Mousse

Panna Cotta with Cardamom, Honey, and Marinated Berries

Chocolate Cheese Cake with Coffee Sauce

Tres Leche

Raspberry Tart with Chocolate Sauce

Flourless Chocolate Torte

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# CARVING STATIONS

## MENU

### **CARVING STATION** (Minimum 25 guests)

*Chef Attendants required for all Carving Stations - \$75 each for 2 hours*

**Carving Station # 1** \$16/guest

**JONES DAIRY CHERRYWOOD SMOKED HAM**

Roasted Garlic Mashed Red Potatoes  
Green Bean Salad with Tomato, Shallots, Oregano, and Vinaigrette  
Buttermilk Biscuits  
Dijon, American, and Coleman's English Mustards

**Carving Station # 2** \$19/guest

**MAPLE BASTED TURKEY BREAST**

Arugula Salad with Shaved Fennel, and Parmesan Cheese  
Gnocchi with Browned Butter, and Sage  
Assorted Bread Rolls

**Carving Station # 3** \$20/guest

**SALMON COULIBIAC**

Salmon Filet Stuffed with Wild Rice, Mushrooms, Spinach, Egg and Wrapped in Flaky Puff Pastry  
Crème Fraiche, and Dill Sauce on the side

**Carving Station # 4** \$24/guest

**WHOLE ROASTED TENDERLOIN OF BEEF**

Potato Gratin Dauphinoise  
Horseradish Cream  
Frisee and Raicchio Salad with Apples and Walnuts  
Slider Rolls

**Carving Station # 5** \$25/guest

**DUKKAH RUBBED STRIP LOIN OF BLACK ANGUS BEEF**

South African Spice Mix Rubbed Strip of Black Angus Beef Loin  
Caramelized Shallots in Red Wine Sauce  
Celeriac Puree  
French Bean Salad with Toasted Almonds and Vinaigrette

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# BANQUET BARS

## MENU

### BANQUET BARS

#### Host Bar Package

For groups of fifty (50) or more guests, the amount charged is on a per person basis in accordance with the guaranteed attendance or the actual attendance, if higher.

Package includes: Standard High Balls and Cocktails, Bottled Domestic Beers, Grand Cru Wines, Sodas and Bottled Waters

\$10 per person for the first hour, \$7 per person every hour thereafter

\* Super Premium Brand Cordials: add \$2 more per person

Minimum time open is one (1) hour

**Host bars can also be charged on consumption**

On hosted beverage items and hosted bars, please add 20% service charge and tax

#### Cash Bar

**STANDARD BRAND HIGHBALLS** \$4.75

Korbel, Smiroff Vodka, Jim Beam, Seagram's 7, Tanqueray Gin, Montezuma Gold Tequilla, Absolut Mandrin, Bacardi Limon and Rum, Captain Morgan, Southern Comfort, Canadian Club, Jack Daniels, Dewars Scotch, Amaretto, Triple Sec, Peach Schnapps, Doctor McGillacudy's and Cherry, Jagermeister, Malibu, Rumchata

**STANDARD BRAND COCKTAILS** \$5.50

On the Rocks, Old Fashioned, Martinis, Manhattans, Gimlets

**SUPER PREMIUM BRAND CORDIALS** \$6.75

Bailey's Irish Cream, Amaretto Di Saronno, Kahlua, Ketel One, Patron Silver, Bombay Sapphire, Crown Royal

There is no bartender set up charge provided the revenue per hour is \$150 per bartender.

If minimum revenue is not met, the labor charge is \$50 per hour, per bartender.

Minimum time open is one (1) hour.

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#### MISCELLANEOUS BEVERAGES

Juices \$2 /ea

Hosted/ Cash Sodas \$1 /ea

Bottled Water \$2 /ea

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# BANQUET BARS

## MENU

### BANQUET WINES

<b>Grand Cru</b> Chardonnay, White Zinfandel, Cabernet Sauvignon, Merlot	\$5.50/glass	\$23/bottle
<b>Stone Cellars</b> Chardonnay, Cabernet Sauvignon, Merlot	\$7/glass	\$27/bottle
<b>Luccio Moscato D'Asti</b>	\$7/glass	\$27/bottle
<b>Clean Slate Riesling</b>	\$7/glass	\$27/bottle
<b>Menage A Trois Red</b>	\$7/glass	\$27/bottle
<b>Meiers Sparkling Catawba</b> (non-alcoholic)		\$16/bottle
<b>Cranberry Lemon Punch</b>		\$18/gallon

Please ask for a complete list of wines available

### BEER

#### Specialty Beers \$4.50 each

Leinenkugel's Honey Weiss – New Glarus Spotted Cow – New Glarus Moon Man –  
 New Glarus Two Women – New Glarus Seasonal - PSB Downtown Brown –  
 Sand Creek Hard Lemonade – Sand Creek Cranberry Lemonade – Kaliber (non-alcoholic)

#### Domestic Beers \$3.75 each

Miller Lite – Bud Light – MGD 64 – Coors Light

#### Domestic Quarter Barrels \$175

Miller Lite – Miller High Life – Miller Genuine Draft – Budweiser – Bud Light  
 Michelob Golden Draft Light – Busch Light – City Lager

#### Domestic Half Barrels \$275

Miller Lite – Miller Genuine Draft – Kul – Miller High Life – Budweiser – Bud Light  
 City Lager – City Light – Kul Light – La Crosse Lager – La Crosse Light – Coors Light  
 Busch Light – Michelob Golden Draft – Michelob Golden Draft Light

#### Premium Half Barrels Ask for pricing

Rolling Rock – Spotted Cow – Killian's Red – Leinenkugel's Honey Weiss  
 Leinenkugel's Red – Samuel Adams

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# AUDIOVISUAL

## AUDIOVISUAL EQUIPMENT LIST

### Daily Rental Prices

Data Projector	\$200
Flipchart, 3M Paper, Markers	\$50
37" Flat Screen Monitor	\$50
55" Flat Screen Monitor	\$75
DVD Player	\$30
7' x 7' Projector Screen with 42" Cart and Cord	\$30
Ballroom Screen (12' x 12') with Cart and Cord	\$50
Wireless Microphone – Handheld or Lavalier (clip-on)	\$50
<i>Two corded hand-held or podium mikes are provided complimentary for each meeting room</i>	
Additional Corded Microphones	\$10 each
Portable Amplified Lectern	\$50
8 Channel Mixer Box	\$75
Laser Pointer	\$5
Polycom Speaker Phone (client pays for phone charges)	\$30
Piano	\$150
LED Accent Lights 10 available	\$20 each
Photocopy Service	10¢ /pg Black and White; \$1 /pg Color
Exhibit Information:	
6' Display Tables	\$25 each
Banquet Chair Rental	\$1 each

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