

## 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

(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.

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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

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

### Vegan

<b>Vegan Dinner Entrée #1</b>	<b>\$19/guest</b>
Pan Seared Tofu with Olive Oil Roasted Potatoes, Grilled Asparagus and a Cherry Balsamic Reduction	
<b>Vegan Dinner Entrée #2</b>	<b>\$19/guest</b>
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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### Buffet #3 ~ Midwest Americana (minimum 25 guests) **\$32/guest**

Midwest Cob 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 Tsao's 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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