

# hors d'oeuvres menu



## hors d'oeuvres

Prices are based on 25 pieces per selection.

### Cold

Roasted Chicken Salad Canapé topped with Toasted Almonds	\$65
Prosciutto Wrapped Seasonal Melon	\$60
Caprese Skewers layered with Tomatoes, Pesto Marinated Fresh Mozzarella and Basil	\$75
Smoked Salmon Canapé with Caper and Dill Cream Cheese Mousse garnished with Grated Hard Boiled Egg	\$95
Chilled Jumbo Shrimp with Horseradish Cocktail Sauce	\$115
Beef Carpaccio Crostini with Garlic and Horseradish Aioli	\$85
Deviled Eggs with Bacon Chip and Smoked Tomato Aioli	\$75
Plum Tomato and Mozzarella Bruschetta served on a Toasted Baguette and finished with a Balsamic Reduction	\$75
Roasted Mushrooms tossed with Truffle Oil, Whipped Goat Cheese and Herbs	\$60
Hoisin Marinated Grilled Chicken Wontons topped with Toasted Sesame Seeds	\$75
Artichoke Tapenade on a Garlic Toasted Crostini	\$50
Eggplant Caviar and Fresh Herbs in a Toasted Phyllo Cup	\$50
Green Apple Crostini with Ricotta Cheese and Black Pepper Honey	\$75
Antipasto Skewer	\$100

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  
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# hors d'oeuvres menu



## hors d'oeuvres, continued

Price are based on 25 pieces per selection.

### Hot

Spinach and Cheese Phyllo Blossom	\$70
Grilled Chicken Satay	\$90
Mini White Fish Cakes with Old Bay Aioli	\$85
Corn Tamale Cakes with Avocado Crema	\$60
Almond Stuffed Dates wrapped in Bacon	\$100
Barbecue Pulled Pork on a Toasted Wonton	\$60
Caramelized Onion and Bleu Cheese Mousse in a Phyllo Cup	\$50
Three Cheese Arancini with Basil Aioli	\$90
Roasted Short Rib and Bleu Cheese in a Phyllo Cup	\$85
Mini Beef Wellingtons with Hollandaise Sauce	\$100
Asparagus with Asiago in Phyllo	\$75
Whipped Goat Cheese and Fig on a Toasted Flat Bread	\$75
Italian Meatballs with Rustic Tomato Sauce and Parmesan Cheese	\$50
Meatballs dressed with a Chipotle Barbecue Sauce	\$50

### Ice Displays

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

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## reception stations

(minimum of 25 guests)

Prices are based on a 2-hour reception. Gluten Free Bread is available upon request for \$2 per guest.

### Station #1 ~ Bruschetta Bar \$8/guest

- Fresh Baked Crostinis with Assorted Toppings:
  - Tomato, Basil and Mozzarella
  - Roasted Red Pepper and Kalamata Olive Tapenade
  - Lemon Basil Pesto
  - Roasted Garlic and White Bean Hummus

### Station #2 ~ Artisanal Cheese \$10/guest

- Selection of Domestic and Imported Ripe Artisanal Cheeses
- Orange Scented Honey, Fig Marmalade, Nuts and Dried Fruits
- Assorted Sliced Breads and Crackers

### Station #3 ~ Vegetable Bounty \$175/50 guests

- Variety of Seasonal Vegetables
- Buttermilk Ranch
- Garlic and Sun-Dried Tomato Dip
- Creamy Spinach and Artichoke Dip
- Assorted Crackers and Fresh Baked Crostinis

### Station #4 ~ Mac 'n' Cheese Bar \$12/guest

- Cavatappi Noodles
- Monterey Jack Cheese Sauce
- Smoked Gouda Cheese Sauce
- Toppings to include:
  - Garlic Toasted Bread Crumbs, Green Top Onions, Smoked Bacon and Caramelized Onions

### Mac 'n' Cheese Bar Enhancements:

- Grilled Chicken Breast \$3/guest
- Barbecue Smoked Pork \$2/guest

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## reception stations, continued

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Prices are based on a 2-hour reception. Gluten Free Bread is available upon request for \$2 per guest.

### Station #5 ~ Baked Brie en Croute \$80/30 guests

Pastry Wrapped Wheel of Brie garnished with Almonds, Honey and Fruit  
Assorted Crackers and Fresh Baked Crostinis

### Station #6 ~ Sliders \$12/guest

Miniature Black Angus Burgers with Aged Cheddar  
Dijon Mustard, Ketchup and Garlic Aioli  
Lettuce, Tomatoes and Onions  
Tricolor Coleslaw  
Hand Cut Chips

#### Slider Enhancements:

Pan Seared Walleye Cake Sliders with Remoulade Sauce \$3/guest  
Miniature Grilled Chicken Breast with Swiss Cheese \$3/guest  
Smoked Shredded Pork with Bourbon Barbecue Sauce \$2/guest

### Station #7 ~ Mashed Potato Bar \$10/guest

Yukon Gold Mashed Potatoes  
Toppings to include:  
Bleu Cheese, Shredded Aged Cheddar, Green Top Onions, Caramelized Onions  
and Sun-Dried Tomatoes

#### Slider Enhancements:

Smoked Bacon and Shredded Pork \$4/guest

### Station #8 ~ Fajita Bar \$16/guest

Garlic and Lime Marinated Grilled Chicken Breast  
Grilled Chipotle Flank Steak  
Grilled Peppers and Onions  
House Crafted Salsa, Guacamole and Sour Cream  
Shredded Lettuce, Shredded Cheese and Diced Tomatoes  
Flour Tortillas and Corn Chips

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## reception stations, continued

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### Station #9 ~ Flat Breads

\$12/guest

Choose Three (3) Flat Breads:

Tomato, Mozzarella and Fresh Basil

Wild Mushroom Medley, Asparagus, Sun-Dried Tomatoes, Rosemary Olive Oil  
and Feta Cheese with a Cherry Balsamic Glaze

Shaved Prosciutto, Basil Pesto, Tomatoes and Provolone and Parmesan Cheeses  
with Baby Arugula

Shredded Pork, Petite Tomatoes, Pickled Red Onions, Charred Corn and Cojack Cheese  
with a Roasted Poblano Cream

Grilled Chicken, Tomatoes and Roasted Red Peppers with Monterey Jack Cheese

Bacon, Sweet Red Onion and Bleu Cheese with a Parmesan Cream Sauce

Caramelized Onions, Dried Cherries and Brie with a Roasted Garlic Puree

### Flat Bread Enhancement:

One (1) Additional Flat Bread

\$2/guest

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## carving stations

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Prices are based on a 2-hour reception. Gluten Free Bread is available upon request for \$2 per guest.

### Station #1 \$12/guest

Black Pepper and Honey Glazed Smoked Pork Loin *Chef Attendant Required 2 hours - \$75*  
Dijon Mustard, Honey Whole Grain Mustard, Dijon Aioli and Apple Chutney  
Assorted Rolls

### Station #2 \$13/guest

Herb Crusted Roasted Turkey Breast *Chef Attendant Required 2 hours - \$75*  
Basil Pesto Mayonnaise, Dijon Mustard and Cranberry Chutney  
Assorted Rolls

### Station #3 \$12/guest

House Cured Pork Shoulder *Chef Attendant Required 2 hours - \$75*  
Dijon Aioli, Honey Whole Grain Mustard and Apple Chutney  
Assorted Rolls

### Station #4 \$20/guest

Slow Roasted Prime Rib *Chef Attendant Required 2 hours - \$75*  
Horseradish Sauce, Garlic Aioli and Dijon Mustard  
Assorted Rolls

### Station #5 \$14/guest

Black Angus Eye of Round *Chef Attendant Required 2 hours - \$75*  
Horseradish Sauce, Sun-Dried Tomato Aioli and Dijon Mustard  
Assorted Rolls

### Station #6 \$17/guest

Ancho Chili Rubbed Flank Steak *Chef Attendant Required 2 hours - \$75*  
Chimichurri Sauce, Horseradish Sauce and Honey Whole Grain Mustard  
Assorted Rolls

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