

*Radisson Hotel*

*Newport Beach*

*Menu*

*Thank you for considering the Newport Beach Radisson for your event. The following menus have been created by our Award Winning Executive Chef to make your event the best that it can be. Enjoy!*

**A La Carte**

**Coffee Breaks and Refreshments**

Assorted Breakfast Breads

The above prices do not include 20% service charge & state tax

Assorted Danish, Croissants and Muffins  
Assorted Freshly Baked Bagels and Cream Cheese  
With Smoked Salmon  
Assorted Fruit Yogurts with Granola, Dry Cereals and Milk  
Sliced Seasonal Fresh Fruits and Berries  
Assorted Whole Fresh Fruit  
Assorted Granola Bars  
Double Fudge Brownies  
Lemon Bars or Pecan Bars  
Assorted Freshly Baked Cookies  
Haagen-Dazs Ice Cream Bars or Sorbet Bars

### **Beverages**

Tropical Iced Tea *(serves 16)*  
V-8, Apple, Freshly Squeezed Orange or Grapefruit Juice *(serves 8)*  
Whole/Non-Fat Milk  
Assorted Soft Drinks  
Mineral Waters  
Fruit Punch or Lemonade *(serves 16)*  
Fruitopia Fruit Coolers  
Italian Regular & Decaffeinated Coffee and Fine Teas  
*(Serves 18)*

### **Specialty Breaks**

For Groups that want more than just cookies and brownies!

#### **Build Your Own Sundae Bar**

*(Minimum 25 people)*

Chocolate, Vanilla and Strawberry Ice Cream, Chocolate and Caramel Syrup  
Whipped Cream, Nuts and Cherries

#### **Across the Border**

Tri Color Tortilla Chips, Guacamole and Salsa Fresca

The above prices do not include 20% service charge & state tax

Warm Churros, Assorted Soft Drinks

**Health Nut**

Variety of Whole Fresh Fruit, Fruit Yogurts with Granola Topping  
Assorted Health Bars, Assorted Fruit Coolers

**“Got Milk”**

Lemon and Pecan Bars  
Freshly Baked Cookies and Double Fudge Brownies  
Ice Cold Milk

**Junk Food Junkie**

Frozen Snickers, Milky Way  
Mars Bars, Assorted Soft Drinks

**At the Movies**

Popcorn , Nuts, Candy Bars and  
Assorted Soft Drinks

**Breakfast**

**The Continentals**

**Continental Breakfast**

Selection of Chilled Juices  
Assorted Croissants, Muffins or Danish  
Butter and Preserves  
Italian Coffee, Decaffeinated Coffee and Teas  
  
Sliced Seasonal Fresh Fruits and Berries

**The Newport Continental**

Selection of Chilled Juices

The above prices do not include 20% service charge & state tax

Sliced Seasonal Fresh Fruits and Berries  
Assorted Breakfast Breads, Croissants, Muffins or Danish  
Fruit Flavored Yogurt and Granola Bars\*  
Assortment of Dry Cereals and Granola\*  
Butter and Preserves  
Italian Coffee, Decaffeinated Coffee and Teas

## **Breakfast**

### **Breakfast Specialties**

The following selections are served with Juice or Fresh Fruit, our Bakery Basket of Croissants, Muffins and Danish, Butter & Preserves, and Italian Coffee, Decaffeinated Coffee

### **Scrambled Eggs with Fine Herbs**

Choice of:

Bacon, Ham or Sausage Links  
Grilled Breakfast Potatoes

### **Eggs Benedict**

*(Maximum 50 people)*

Served with Fresh Asparagus and Grilled Breakfast Potatoes

### **Fresh Fruit Festival**

Potpourri of Fresh Seasonal Fruits with Honey Yogurt Sauce

### **French Toast**

Thick Sliced Cinnamon Swirl Bread Dipped in Batter & Grilled  
Served with Maple Syrup & Butter  
Choice of: Bacon, Ham or Sausage Links

### **Scrambled Egg Fajita**

Scrambled Eggs (or Egg Beaters) with Sliced Peppers & Onions  
Served with Fresh Flour Tortillas  
Refried Beans, Guacamole, Sour Cream and Salsa

### **Fresh Fruit Additions**

Papaya and Berries with Fresh Mint or Fresh Strawberries and Double Cream

Egg Beaters are Available upon Request

The above prices do not include 20% service charge & state tax

## **Breakfast Buffet**

Minimum of 50 Guests Required  
[Add \$5.00 per person for an attendance of less than 50]

### **American Breakfast Buffet**

Sliced Seasonal Fresh Fruits & Berries  
Selection of Chilled Juices  
Assortment of Dry Cereals and Low Fat Milk  
Assorted Breakfast Breads, Croissants, Muffins & Danish  
Butter and Preserves  
Scrambled Eggs with Fresh Herbs  
Crisp Bacon and Country Sausage Links  
Grilled Breakfast Potatoes  
Italian Regular & Decaffeinated Coffee and Teas

**American Breakfast Buffet** - with Fruit Yogurts and Granola Included

### **Selections to Enhance Your Buffet**

#### **Omelette Bar**

Made to Order with Diced Ham,  
Mushroom, Peppers, Tomatoes, Fresh Salsa and Shredded Cheese

#### **Belgian Waffles**

Served with Warm Maple Syrup

#### **Eggs Benedict**

Slices of toast topped with smoked bacon or ham, poached eggs and hollandaise sauce. Served with Asparagus

#### **French Toast**

Served with Warm Maple Syrup

The above prices do not include 20% service charge & state tax

**Sliced Lox with Cream Cheese**

W/Classical Garnishes:

Sliced Tomatoes, Onions, Capers, Chopped Eggs, and Assorted Bagels

\*\$75.00 Chef Fee Required for Tableside Preparation

**Lunch Salad Selections**

[Two-Course Minimum Including Entrée]

**California Green Salad**

Assorted Lettuces, Cucumber, Roma Tomatoes,  
Choice of Dressing: Honey Mustard, Bleu Cheese or Balsamic Vinaigrette

**Traditional Caesar Salad**

Crisp Romaine, Shaved Parmesan, Herbed Croutons  
Creamy Garlic and Anchovy Dressing

**Spinach Salad**

Fresh Spinach Leaves, Mushrooms, Egg and Sweet Red Pepper  
With Mustard Vinaigrette

**Sliced Beefsteak Tomato**

With Bermuda Onions, Watercress and Crumbled Feta Cheese  
Laced with an Herb Vinaigrette

**Hearts of Romaine and Belgian Endive**

With Julienne Carrots, Watercress and Fresh Strawberries  
Laced with a Raspberry Vinaigrette

**Wild Baby Greens with a Balsamic Vinaigrette**

Goat Cheese Croutons and Roasted Pine Nuts

**Hearts of Butter Lettuce**

With Marinated Artichoke Hearts, Mushrooms, Asparagus  
Nicoise Olives and Caper Tarragon Vinaigrette

**Watercress & Romaine Salad**

Watercress and Romaine Lettuces with Roasted Walnuts, and Gorgonzola Cheese

## **Light Luncheons**

Includes Rolls, Butter, Italian Regular & Decaffeinated Coffee and Teas  
[Two-Course Minimums]

### **Southwestern Chicken Caesar Salad**

Grilled Breast of Chicken, Crisp Romaine, Diced Avocado,  
Chipotle Vinaigrette, Shaved Parmesan, Roasted Red & Yellow Peppers  
Garnished with Julienne Tri-Colored Tortillas

### **Deli Plate**

Roasted Breast of Turkey, Ham and Roast Beef with  
Provolone and Sharp Cheddar Cheese served with  
Fresh Pasta Salad and Crisp Dill Spear

### **California Cobb Salad**

Crisp Garden Greens with Avocado, Bleu Cheese,  
Bacon, Tomato, Egg and Mesquite Grilled Chicken  
Served with Herb Dressing

### **Roasted Breast of Turkey Sandwich**

With Mesculen, Alfalfa Sprouts, Roma Tomatoes and Aioli  
Served on a Multi-Grain Roll

### **Chicken Nicoise**

Mesquite Grilled Breast of Chicken on Assorted  
Baby Lettuces, with Roasted New Potatoes,  
Blue Lake Green Beans, Belgium Endive and  
Roma Tomatoes served with a Caper Vinaigrette

## **Light Luncheons**

Includes Rolls, Butter, Italian Regular & Decaffeinated Coffee and Teas  
[Two-Course Minimum]

*(Continued)*

### **Thai Chicken Salad**

Marinated Grilled Breast of Chicken,  
Shredded Romaine, Carrots, Cilantro,  
Scallions and Crisp Chinese Noodles and Fried Wontons  
Tossed with a Peanut Sesame Vinaigrette

### **Greek Salad with Grilled Breast of Chicken**

Hearts of Crisp Romaine, Kalamato Olives,  
Tomatoes, Red Onion, Peppers and Beets  
Laced with Herbed Vinaigrette

### **Grilled Portobello Mushroom Sandwich**

On Onion Focaccia with Wild Greens,  
Basil Mayonnaise, Sweet Pepper and Saffron Pasta Salad

### **Double Breast of Chicken Sandwich**

With Grilled Mushrooms, Pesto Aioli, Roasted Peppers,  
Balsamic Vinegar and Bitter Greens on a Fougasse Roll  
Served with a Watercress and Romaine Roasted Walnut Gorgonzola Salad

## **Lunch Entrées**

Includes Seasonal Vegetables, Choice of: Potato, Pasta or Rice  
Fresh Baked Rolls, Italian Regular & Decaffeinated Coffee and Teas  
Two-Course Minimum

### **Grilled Breast of Chicken**

Served with Choice of Sauce: Lemon Caper, Shiitake Mushroom, Green Peppercorn or Herb Demi-  
Glacé

### **Fresh Saffron Linguine**

(Maximum of 50 people)

With Grilled Chicken, Asparagus, Sun-Dried Tomatoes, Basil and Roasted Pine Nuts  
With Grilled Prawns additional \$3.25 per person

The above prices do not include 20% service charge & state tax

### **Grilled Vegetable Wellington**

With Portobello Mushrooms, Zucchini, Roasted Peppers and Asparagus served in a Puff Pastry with Chive Beurre Blanc

### **Atlantic Salmon**

With a Roasted Corn Salsa and Cilantro Beurre Blanc

### **Roast Pork Loin**

With Garlic Mustard Demi-Glace and Sauté of Shiitake Mushrooms, Bacon and Cilantro

### **Grilled Sea bass**

With Grilled Vegetable Salsa, Chardonnay Beurre Blanc Fresh Basil and Roasted Pine Nuts

### **Roasted New York Strip Loin**

English Cut with a Cabernet Demi-Glace

## **Lunch Buffets**

Minimum of 50 Guests Required

[Add \$6.00 per person for an attendance of less than 50]

### **The Mesquite Grill**

Calico Cole Slaw

Red Skin Potato Salad

Assorted Dressings

Mesquite Burgers

Smoked Jalapeno Sausage

Barbecued Chicken Breast

Corn on the Cob

Baked Potatoes with Sour Cream, Chives and Bacon Bits

Sharp Cheddar Cheese, Jack Cheese, Lettuce

Tomato, Red Onion and Dill Spears

Traditional Corn Muffins

Assorted Freshly Baked Rolls and Condiments

Deep Dish Apple Cobbler with Chantilly Cream

Italian Regular & Decaffeinated Coffee and Teas or Iced Tea

### **Deli Buffet**

California Mixed Green Salad, Assorted Dressings

The above prices do not include 20% service charge & state tax

Pasta Salad  
Calico Cole Slaw  
Roast Beef, Baked Turkey Breast, Honey Baked Ham and Salami  
Sharp Cheddar, Jack and Provolone Cheese  
Assorted Breads and Baguettes  
Relish Tray  
Black Olives, Red Onions, Peppers, Tomatoes, Lettuce,  
Crisp Dill Spears, Sprouts and Pepperoncini  
Mayonnaise, Dijon Mustard, Aioli, Horseradish Cream  
Turtle Brownies, Assorted Cookies  
Italian Regular & Decaffeinated Coffee and Teas or Iced Tea  
Chef's Fresh Soup of the Day

## Lunch Buffets

*(Continued)*

Minimum of 30 Guests Required  
[Add \$6.00 per person for an attendance of Less than 30]

### Italian Buffet

Minestrone Soup  
Radicchio, Belgium Endive and Mesculen Lettuce  
With Basil Vinaigrette  
Grilled Vegetables, Roma Tomatoes  
And Buffalo Mozzarella Platter  
Bowtie Pasta with Asparagus, Black Olives  
Garlic and Olive Oil  
Pesto Ravioli with Sun-Dried Tomatoes,  
Mushrooms and Roasted Pine Nuts  
Chicken Parmesan with a Light Tomato Sauce  
Warm Garlic Bread  
Breadsticks Assorted Biscotti  
Tiramisu  
Italian Regular & Decaffeinated Coffee and Teas or Iced Tea

### Mexican Buffet

Tortilla Soup  
Tri-Color Corn Tortilla Chips  
With Guacamole and Salsa Fresca  
Caesar Salad with Garlic Croutons, Shaved Parmesan  
And Creamy Anchovy Dressing  
Jicama, Orange and Cucumber with Cayenne Vinaigrette  
Seasoned Chicken or Marinated Beef Fajitas  
Salsa Fresca, Guacamole and Sour Cream  
Warm Tortillas

The above prices do not include 20% service charge & state tax

Mexican Rice  
Refried Beans  
Flan  
Warm Churros  
Italian Regular & Decaffeinated Coffee and Teas or Iced Tea

## **Lunch Dessert**

[Two-Course Minimum Including Entrée]

**Fruit Sorbet with Cookie Wafer**

**Cheesecake with Fresh Strawberries and Chantilly Cream**

**Tiramisu with Crème Anglaise and Shaved Chocolate**

**Caramel Cheesecake**

**Fresh Fruit Torte with Berry Coulis**

**Chocolate Truffle Torte with Raspberry Puree**

**Almond Cone Filled with Dark Chocolate Mousse**

Mirrored on Crème Anglaise,  
Raspberry Puree and  
Swirled with Caramel

## HORS D'OEUVRES AND SPECIALTIES

### COLD ASSORTMENT

Belgian Endive with Boursin Cheese  
California Sushi Roll and Spicy Tuna  
Crab Claws  
Smoked Salmon Rose  
Jumbo Gulf Prawns  
Seared Ahi Tuna with Wasabi Caviar  
Pacific Oysters of the Half Shell  
Brie and Kiwi Canape  
Proscuitto and Asparagus Canape  
Cajun Chicken Pinwheel  
Grilled Vegetable Roulade with Asiago Cheese  
Artichoke and Crab Canape

### HOT ASSORTMENT

Artichoke Hearts with Goat Cheese  
Sesame Chicken Skewer  
Assorted Gourmet Pizzas  
Brie En Croute  
Chicken Sate with Thai Sauce  
Spinach and Feta Cheese Pouch  
Pecan Crusted Chicken  
Grilled Shrimp Skewer with Aioli  
Lobster Skewer with Aioli  
Crab Cakes  
Miniature Salmon Wellington  
Fire Cracker Shrimp  
Orange Horseradish Chicken Brochette  
Quesadilla Cornucopia  
Roast Red Pepper & Bleu Cheese in Phyllo  
Shrimp and Andouille Sausage Brochettes  
Coconut Shrimp  
Vegetarian Spring Roll

## **Reception Selections**

### **From the Carving Table**

(Minimum of 3 Items/Chef Carver Fee \$75.00)

#### **Oven Baked Fresh Turkey Breast**

Served with Basil Aioli and Multi-Grain Rolls

(Serves approximately 30 people)

#### **Bourbon & Mustard Glazed Ham**

Served with Rolls and Whole Grain Mustard Sauce

(Serves approximately 50 people)

#### **Whole Roasted New York Strip Loin**

With Shiitake Mushroom Sauce and Rolls

(Serves approximately 30 people)

#### **Peppered Roast Tenderloin**

Served with Béarnaise Sauce, Crispy Onions and Rolls

(Serves approximately 30 people)

#### **Roast Steamship Round of Beef**

Served with Creamed Horseradish and Rolls

(Serves approximately 100 people)

## **Specialty Displays**

(These items are for enhancement of buffet Menu's only)

**Baked Brie En Crouete** (serves 30 people)

**Italian Pasta Station**

The above prices do not include 20% service charge & state tax

Choice of Two Pastas with Fresh Parmesan Cheese: Ravioli, Penne, Portobello Tortellini, or Basil Linguine; Pesto and Basil Tomato Sauce Served with Herbed Garlic Bread

### **Southwestern Fajitas**

Choice of Grilled Chicken or Beef Served with Guacamole, Shredded Cheese, Pico de Gallo, Sour Cream, Grilled Onions, Corn and Flour Tortillas

### **Fresh Vegetable Crudite**

A Fresh Array of Broccoli, Cauliflower, Celery, Carrots, Bell Peppers, Zucchini and Mushrooms served with Two Appropriate Dipping Sauces

### **Charcuterie Board**

Assorted Pates, Terrines and Smoked Sausage. Served with Sliced Baguettes, Cornichons and Sauce Dijonnaise

### **International Cheese Display**

An Array of Imported and Domestic Cheeses, Garnished with Assorted Fresh Fruits, Lavosh and Sliced Baguettes

### **Fruit Display**

Seasonal Fruits and Berries with Yogurt Dipping Sauce

## **Display Items**

### **Smoked Salmon Mirrors**

With Chopped Onion, Capers, Eggs and Pumpernickel Breads  
(Serves *25* Guests)

### **Jumbo Gulf Shrimp Display**

With Cocktail and Remoulade Sauce, Fresh Lemon and Lime  
(Minimum of *25* Guests)

### **Oysters on the Half Shell**

(Minimum of *25* Pieces)

### **Snow Crab Claws**

(Minimum of *25* Pieces)

The above prices do not include 20% service charge & state tax

## Chilled Seafood Displays

**Jumbo Shrimp Display**  
(100 piece)

**Oysters on the Half Shell**  
(100 piece)

**Snow Crab Claws**  
(100 piece)

Served on Ice with Cocktail and Remoulade Sauce and Lemons

**California Rolls and Spicy Tuna Sushi**  
With Wasabi, Ginger and Soy Sauce  
(100 pieces)

**Farmers Market Display**  
Imported and Domestic Cheeses, Sliced Seasonal Fresh Fruits and Berries, Fresh Vegetable Crudite  
with Two Dipping Sauces  
(Minimum of 75 Guests)

## Grand Finales

**Chocolate Fondue**  
Assorted Fresh Fruit with Sour Cream, Dark Chocolate, Brown Sugar and Chantilly Cream  
(Minimum of 12 Guests)

**French Pastry Mirror**  
Tortes, Éclairs, Swans and other French Specialties with Chocolate Dipped Strawberries  
(Minimum of 12 Guests)

**International Coffee Station**  
Italian Coffees and Teas with Gourmet Flavorings  
Cinnamon and Sugar Sticks, Shaved Chocolate, Chantilly Cream and Lemon Zest  
(Minimum of 12 Guests)

**Ice Sculptures**  
Custom created by our Executive Chef starting at ***\$350.00***

## **Dinner**

### **Dinner Starters**

#### **Soups**

Oyster Spinach Bisque, Poblano Corn Chowder Mussel,  
Saffron and Fennel Chowder  
Moroccan Chicken Curry with Couscous  
Roasted Butternut Squash with Black Bean Salsa  
Braised Pork Chili with Black Beans and Corn

### **Appetizers**

#### **California Rolls**

Crabmeat, Avocado, and Cucumber served with Wasabi and Soy Sauce

#### **Black Bean and Chipotle Ravioli**

With Wild Mushrooms, Grilled Corn, Tomatoes, Roasted Peppers and  
a Lemon Scallion Butter

#### **Dungeness Crab Cake**

With a Basil Aioli

#### **Smoked Breast of Duck**

With Leek and Shiitake Mushroom Vinaigrette

#### **Seared Ahi**

The above prices do not include 20% service charge & state tax

With Papaya-Roasted Pepper Relish

**Tuna Tartar**

On English Cucumbers with Wasabi Vinaigrette

**Smoked Salmon**

With a Cucumber Dill Mayonnaise and Traditional Garniture

**Jumbo Prawn Cocktail**

**Dinner Salad**

**California Green Salad**

Assorted Lettuces, Cucumber, Roma Tomatoes  
Laced with Choice of Dressing:  
Herb or Balsamic Vinaigrette, Honey Mustard  
Warm Rolls and Butter

**Traditional Caesar Salad**

Crisp Romaine, Shaved Parmesan  
Herbed Croutons, Creamy Garlic and Anchovy Dressing  
Warm Rolls and Butter

**Spinach Salad**

Fresh Spinach Leaves, Mushrooms, Egg and Sweet Red Pepper  
With a Mustard Vinaigrette  
Warm Rolls and Butter

**Hearts of Romaine and Belgian Endive**

With Julienne Carrots, Watercress and Fresh Strawberries  
With a Raspberry Vinaigrette  
Warm Rolls and Butter

**Baby Wild Greens with Balsamic Vinaigrette**

Goat Cheese, Croutons, and Roasted Pine Nuts  
Warm Rolls and Butter

**Watercress and Romaine**

Roasted Walnut and Gorgonzola  
Warm Rolls and Butter

The above prices do not include 20% service charge & state tax

### **Hearts of Butter Lettuce**

Marinated Artichoke Hearts, Mushrooms, Asparagus,  
Nicoise Olives and Caper Tarragon Vinaigrette  
Warm Rolls and Butter

## **Dinner**

### **Dinner Entrées**

Dinner Includes a Salad Selection, Seasonal Vegetables,  
Choice of: Potato, Pasta or Rice, Fresh Baked Rolls, Dessert and  
Italian Regular & Decaffeinated Coffees and Fine Teas

### **Garlic and Rosemary Marinated Chicken**

With a Wild Mushroom, Roasted Garlic Demi-Glace

### **Grilled Breast of Chicken**

With Asparagus, Sun-Dried Tomato and Olive Salsa

### **Atlantic Salmon**

With Herb Crust and Basil Beurre Blanc

### **Grilled Sea bass**

With Roasted Vegetable Salsa and Chervil Beurre Blanc

### **Roast New York Strip Loin**

English Cut with a Cabernet Demi-Glace

### **Grilled Breast of Chicken & Prawns**

With Wild Mushroom Sauce and Sun-Dried Tomato Chive Beurre Blanc

### **Mesquite Grilled New York Sirloin Steak (10 oz.)**

Brandied Three Peppercorn Sauce

### **Filet Mignon and Grilled Chicken**

With a Grilled Portobello Mushroom Demi-Glace and Chardonnay Beurre Blanc

## **Dinner**

### **Dinner Entrées** *(Continued)*

Dinner Includes a Salad Selection, Seasonal Vegetables, Choice of: Potato, Pasta or Rice, Fresh Baked Rolls, Dessert and Italian Regular & Decaffeinated Coffees and Fine Teas

**Roast Medallions of Tenderloin & Grilled Atlantic Salmon**  
With Two Sauces Pesto and Whole Grain Mustard  
Green Peppercorn

**Mixed Grill**  
Jumbo Prawns, Garlic Rosemary  
Breast of Chicken and Sliced Tenderloin  
With Two Sauces:  
Shallot Beurre Blanc and Wild Mushroom

**Pecan Crusted Rack of Lamb**  
Mirrored on a Herb Demi-Glace

**Roasted Peppered Beef Tenderloin**  
Cabernet Rosemary Essence

**Maine Lobster Tail and Roasted Tenderloin of Beef**  
Sun-Dried Tomato,  
Chive Beurre Blanc and Roasted Garlic  
Five Mushroom Sauce

## **Dinner Dessert**

The above prices do not include 20% service charge & state tax

## **Cheese Cake**

With Fresh Strawberries and Chantilly Cream

## **Sorbet**

Passion Fruit or Raspberry  
With Cookie Wafer

## **Café Ole**

Start with a crunchy hazelnut graham cracker crust and layer espresso ganache, espresso buttercream, espresso chocolate mousse and espresso whipped cream.

## **Caramel Fudge Brownie Cheesecake**

A creamy caramel cheesecake loaded with homemade fudge brownie chunks and ooey gooey caramel drizzles

## **Tiramisu**

With Crème Anglaise and Shaved Chocolate

## **Orange Crème Brulee Chocolate Cake**

This innovative dessert starts with a buttery shortbread crust and layers a milk chocolate praline crunch, orange crème brulee, chocolate cake and chocolate mousse inside a beautiful polka dot spongecake and finished with a rich dark chocolate ganache.

## **Dinner Buffet**

[Add **\$8.00** per person for attendance of less than 50 people]  
Carver/Chef Fee **\$75.00**

### **Authentic Texas Barbeque**

#### **Salad Station**

Southwestern Jicama Cole Slaw, Chipolte Potato Salad  
Garden Salad and Assorted Dressings

#### **Entrée Station**

Mesquite Grilled to Order: Seared Top Sirloin Steak  
Citrus Grilled Rosemary Chicken  
Baby Back Ribs in Hickory Sauce  
Roasted Corn on the Cob, Baked Potatoes with Sour Cream,  
Chives and Bacon Bits, Buttermilk Biscuits and Honey

The above prices do not include 20% service charge & state tax

### **Dessert Station**

Deep Dish Apple Pie A La Mode, Double Fudge Brownies  
Italian Coffee, Decaffeinated Coffee and Teas

### **Dinner Buffet Extraordinaire**

#### **Salad Station**

Asparagus, Red and Yellow Sweet Peppers with Feta, Kalamata  
Olives and Tarragon Wine Vinegar  
Chipolte Black Bean Ravioli with Grilled Corn, Roasted  
Peppers, Pignolias and Cilantro Vinaigrette  
Rock Shrimp with Orzo, Curry, Raisins and a Saffron Vinaigrette  
Grilled Chicken with Red and Yellow Tomatoes Basil and Buffalo Mozzarella

#### **Entrees**

Grilled Breast of Chicken with Prosciutto in Basil Sauce  
Grilled Sea Bass on Roasted Pepper and Spinach with a Fresh Chive Beurre Blanc  
Roasted Top Sirloin in a Zinfandel Glaze with Wild Mushroom and Roasted Garlic  
Medley of Seasonal Vegetables  
Roasted New Potatoes with Thyme and Rosemary  
Selection of Baked Breads, Rolls and Sweet Butter

#### **Desserts**

Fresh Fruit Torte with Seasonal Berries  
Chocloate Filled Swans, Assorted French Pastries  
Cheese Cake  
Italian Coffee, Decaffeinated Coffee and Teas

# Beverages

## No Host Bar

Beverages Paid for by your guests on a per drink basis

House Selections  
Premium Selections  
Domestic Beer  
Imported Beer  
Wine  
Cordials  
Soft Drinks & Juices  
Mineral Water

A \$150.00 Bartender Charge will be waived with \$500.00 in Sales per bar

## Hourly Hosted Bar

Unlimited cocktails at a set price per hour per person  
(Minimum 50 people)

House Selections  
  
Premium Selections  
  
Beer, Wine, and Soft Drinks  
  
Soft Drinks and Juices

## Wines by the Bottle

Fine California Varietal Wines to Compliment your Dinner

Bottle

Radisson House Selections  
Chardonnay  
Cabernet Sauvignon  
White Zinfandel  
Merlot  
Radisson Premium Wine Selections *(List available upon request)*  
*Piper Split*

## Sparkling Champagne or Cider

Stanford Brut Champagne by the bottle  
Stanford Brut Champagne Poured for the Toast per person  
Sparkling Cider per bottle

The State of California, Alcoholic Beverage Commission, regulates the sale and service of all alcoholic beverages. As a licensee, the Radisson Newport Beach is responsible for the sales and service of all alcoholic beverages. It is the hotel's policy, therefore, that no alcoholic beverages may be brought onto the hotel's property from outside sources. Thank you for your cooperation.