

GENERAL INFORMATION BANQUET MENU

HIGHLIGHTS

MENU SELECTION & 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 a minimum of ten (10) days 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 service charges and applicable sales taxes.
- Multiple entrée selections for plated meals may incur additional fee, and client must provide place cards or name badges for each guest indicating the entrée choice.

GUARANTEES & CHANGES

- Confirmation of final attendance counts for each meal must be received by our Catering Department **five** (5) 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.
- If no guarantee is received, we will consider the number of guests expected as noted on the contract to be your guarantee number.
- Due to the complexity of ordering, preparing and staffing events, any changes to food and beverage within **five (5) business days** of Group's event will not be guaranteed. If Hotel is able to accommodate changes within the **5-day window**, Group may be subject to additional labor fees.
- A \$100.00 labor fee will be applied per meal period for any groups under 20 guests.

SALES TAX & SERVICE CHARGE

| Item | Current Pricing | Sales Tax (Presently 5.5%) | Service Charge (Presently 22%, taxable) |
|------------------|-----------------|-------------------------------|---|
| Menu | ✓ | ✓ | ✓ |
| Audio Visual | ✓ | ✓ | ✓ |
| Bartender & Chef | ✓ | ✓ | |
| Room Rental | ✓ | | |

PAYMENT

- All requests for direct billing must be submitted to our Catering Department ten (10) working days prior to the function.
- If direct billing is not established, prepayment for event must occur five (5) business days prior to the
 event.
- If an advance deposit is required, it is nonrefundable in the event of cancellation.
- 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 Radisson Hotel La Crosse.
- 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.



GENERAL INFORMATION BANQUET MENU

HIGHLIGHTS cont'd

OFF PREMISE CATERING

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

FUNCTION ROOMS

- 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.

DIETARY ACCOMMODATIONS

We are happy to discuss and attempt to accommodate any special dietary requirements for your upcoming event. We ask that you communicate to us any special dietary needs, including food allergies ten (10) business days prior to event.

- For individuals in your group with food allergies, they must use their own discretion on which food items to consume
- We use reasonable efforts in our sourcing, preparation, and handling procedures to avoid the introduction
 of any allergens you express concerns about into these menu choices; however, it is possible for
 allergens to be introduced before the food is provided to us or inadvertently during our preparation or
 handling.
- We do not have separate kitchens to prepare allergy-friendly items or separate dining areas for guests with allergies or intolerances.

FOOD & BEVERAGE REGULATIONS

- All food and beverages served in public meeting areas must be purchased, prepared, and served by the staff of 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.
- Hotel reserves the right to make menu substitutions if certain products are not readily available.

SECURITY

- Radisson Hotel La Crosse shall not assume any responsibility for the damage or loss
 of items stored or displayed on its property.
- Radisson Hotel La Crosse 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, 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.



ALL DAY MEETING PACKAGES BANQUET MENU

MENU PACKAGES

Menu packages are as statedUnder 20 guests, a labor fee will apply

Package #1 - ALL-DAY BEVERAGES

\$12.00 per guest
Up to 8 hours maximum time

- Additional \$1.50 per person / per hour over 8 hours -

All-Day Beverages

Coffee, Decaf Coffee, Hot Tea, Assorted Sodas, & Bottled Waters

Package #2 - THE BASICS

\$47.00 per guest - (\$25.00 per guest without lunch)

| CONTINENTAL | ALL-DAY | LUNCH BUFFET | AFTERNOON |
|--|---|---|---|
| BREAKFAST | BEVERAGES | | SNACK |
| Fresh Sliced Fruit Assorted Muffins & Danish Pastries Carafes of Assorted Juices | Coffee Decaf Coffee Hot Tea Assorted Sodas Ice Water Station | Oeli Lunch Buffet* (See menu details on next page) | Assorted Fresh Baked Cookies Seasoned Snack Mix |

Package #3 - THE BASICS PLUS

\$49.00 per guest - (\$27.00 per guest without lunch)

| CONTINENTAL | MID-MORNING | ALL-DAY | LUNCH BUFFET | AFTERNOON |
|--|--|--|--|---|
| BREAKFAST | SNACK | BEVERAGES | | SNACK |
| Fresh Sliced Fruit Assorted Muffins & Danish Pastries Carafes of Assorted Juices | • Snacks Assorted Granola Bars, Protein Bars, & Nuts/Trail Mix | Coffee Decaf Coffee Hot Tea Assorted Sodas Ice Water Station | • Hot Lunch Buffet (See menu details on next page) | Assorted Cookies & Brownies Individual Bags of Chips |

MENU PACKAGES - Cont'd

Package #4 - ELEVATED BASICS

\$50.00 per guest - (\$28.00 per guest without lunch)

| CONTINENTAL BREAKFAST | ALL-DAY BEVERAGES | LUNCH BUFFET Choose One (1) | SNACK AM OR PM |
|---|------------------------------------|--------------------------------------|---|
| • Fruit, Yogurt, & | • Coffee | Burger Buffet | Assorted Dessert Bars |
| Granola Parfaits | Decaf Coffee | Deli Buffet | Hummus with Carrot |
| Assorted Danish | Hot Tea | Hot Lunch Buffet | Sticks & Pita Chips |
| Pastries | Assorted Sodas | • Italian Pasta Buffet | |
| Bagels with Cream Cheese, Peanut Butter, & Assorted Preserves Carafes of Assorted Juices | • Ice Water Station | | |

Package #5 - THE FULL MONTY

\$58.00 per guest - (\$36.00 per guest without lunch)

| SUNRISE BREAKFAST BUFFET | ALL-DAY BEVERAGES | LUNCH BUFFET Choose One (1) | SNACK AM OR PM |
|---|------------------------------------|--------------------------------|--------------------------------------|
| Fresh Sliced Fruit | • Coffee | Burger Buffet | Assorted Cookies |
| Assorted Pastries | • Decaf Coffee | Deli Buffet | & Brownies |
| Scrambled Eggs | Hot Tea | Hot Lunch Buffet | Wisconsin Meat, |
| Breakfast Potatoes | Assorted Sodas | • Italian Pasta Buffet | Cheese, & |
| Bacon & Sausage | • Ice Water Station | | Crackers Display |
| Assorted Juices | | | |

LUNCH BUFFET MENU DETAILS

Deli Lunch Buffet

Garden Greens & Choice of Dressing Creamy Coleslaw House Chips

Sliced Ham, Turkey or Roast Beef Bakery Breads Assorted Sliced Cheeses

• Burger Buffet

Vegetable Pasta Salad Potato Salad House Chips

Grilled Angus Burgers Bakery Buns Assorted Sliced Cheeses

• Hot Lunch Buffet

Garden Greens & Choice of Dressing Dinner Bread & Butter Fresh Vegetables

Pan-Seared Chicken Marsala Whipped Potatoes

• Italian Pasta Buffet

Caesar Salad Breadsticks Penne Pasta

Alfredo & Marinara Sauces Marinated, Grilled Chicken Breast Italian Blend Vegetables

*Hotel reserves the right to make menu substitutions if certain products are not readily available.

*A guaranteed number for each special dietary request must be given ten (10) days prior to an event.

If dietary request guarantees are given less than 10 days prior to an event,

Radisson Hotel La Crosse does not guarantee product availability

All food & beverage prices subject to 22% service charge & applicable sales tax (Consuming raw or uncooked meats, poultries, seafoods, shellfish, or eggs may increase your risk of food borne illnesses.)

RADISSON HOTEL LA CROSSE

200 HARBORVIEW PLAZA, LA CROSSE, WI 54601 T +1 (608) 784-6680



BREAKFAST BANQUET MENU

À LA CARTE BREAKFAST

| Assorted Granola Bars | \$30.00 per dozen |
|--|------------------------|
| Assorted Muffins | \$30.00 per dozen |
| Assorted Pastries & Danish | \$30.00 per dozen |
| Bagels with Cream Cheese | \$36.00 per dozen |
| Greek Yogurt | \$36.00 per dozen |
| • Fruit, Yogurt, & Granola Parfaits | \$5.00 per guest |
| Fresh Sliced Fruit | \$5.00 per guest |
| Hard Boiled Eggs | \$24.00 per dozen |
| Breakfast Sandwich | \$72.00 per dozen |
| English Muffin with Egg, Cheese, & Choice of M | Meat: Sausage or Bacon |

CONTINENTAL BREAKFAST

CONTINENTAL

\$9.00 per guest

- Assorted Breakfast Pastries
- Assorted Juices
- Freshly Brewed Regular Coffee

Continental Enhancement

| Breakfast Scramble | \$6.00 per guest |
|---|------------------|
| with Potato, Egg, Cheese, & Choice of Bacon, Sausag | je, or Ham |
| Whole Fruit | \$3.00 per guest |
| Fresh Sliced Fruit | \$5.00 per guest |
| • Oatmeal with Raisins, Milk, & Brown Sugar | \$4.00 per guest |
| • Assorted Hot Tea with Lemon | \$3.00 per guest |
| Breakfast Sandwich | \$6.00 per quest |

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BREAKFAST BANQUET MENU

PLATED BREAKFAST

■ Plated Breakfast minimum requirement is 20 guests

TRADITIONAL

\$19.00 per guest

- · Choose One (1):
 - o Scrambled Eggs with Cream Cheese & Chives
 - o Garden Frittata with Tomato, Spinach, Bell Pepper, & Aged Cheddar Sauce
- Breakfast Potatoes
- Choose One(1):
 Breakfast Sausage | Sliced Bacon | Sliced Kielbasa
- Fresh Fruit Cup
- Freshly Brewed Coffee & Chilled Orange Juice

BUFFET BREAKFAST

■ Under 20 guests, a labor fee will apply

BREAKFAST TACOS

\$20.00 per guest

- Fresh Sliced Fruit
- Diced Sausage
- Scrambled Eggs
- Breakfast Potatoes
- Toppings include: Pico De Gallo, Shredded Cheese, & Sour Cream
- Flour Tortillas
- Freshly Brewed Coffee & Assorted Chilled Juices

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BREAKFAST BANQUET MENU

BUFFET BREAKFAST cont'd

■ Under 20 guests, a labor fee will apply

\$20.00 per guest

- Fresh Sliced Fruit
- Assorted Pastries
- Seasoned Breakfast Potatoes
- Choose One (1):

Scrambled Eggs | Garden Frittata | French Toast Stratta

- Choose One (1):
 - Breakfast Sausage | Sliced Bacon | Sliced Kielbasa
- Freshly Brewed Coffee & Assorted Chilled Juices

Sunrise Enhancement

| Scrambled Eggs | \$5.00 | per | guest |
|---|--------|-----|-------|
| with Cream Cheese & Chives | | | |
| Garden Frittata | \$5.00 | per | guest |
| with Tomato, Spinach, Bell Pepper, & Aged Cheddar Sauce | | | |
| • French Toast Stratta | \$5.00 | per | guest |
| with Butter & Maple Syrup | | | |
| • Fruit, Yogurt, & Granola Parfaits | \$5.00 | per | guest |
| Additional Breakfast Meat | \$5.00 | per | guest |
| Choose One (1) Breakfast Bread: | \$3.00 | per | guest |
| Bread English Muffin Bagel (GF available upon request) | | | |
| with Butter, Peanut Butter, Cream Cheese, & Assorted Preser | ves | | |

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BREAK BANQUET MENU

1 Quart, 1 Pound, or Per Order serves approximately 15 people

| BREAK A LA CARTE | THEMED BREAKS |
|--------------------------|------------------------|
| • Assorted Baked Cookies | I Dip, You Dip, We Dip |

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BREAK BANQUET MENU

BEVERAGES A LA CARTE

| Assorted Cans of Soda Pepsi & Coke Products | \$3.00 each |
|---|--------------------|
| Assorted Bubbl'r Water | \$4.00 each |
| Assorted Hot Teas | \$3.00 each |
| Assorted Juices | \$18.00 per carafe |
| Bottled Water | \$3.00 each |
| Carafes of Milk | \$12.00 per carafe |
| Coffee Regular or Decaffeinated | \$38.00 gallon |
| • Iced Tea Unsweetened | \$20.00 gallon |
| • Lemonade | \$20.00 gallon |

ALL DAY BEVERAGE PACKAGE

Up to 8 hours maximum time

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PLATED LUNCH

■ Under 20 quests, a labor fee will apply

Includes a Choice of Starch along with Chef's Choice Vegetable, Dinner Bread, Butter, & Coffee

1 Course

\$19.00 per guest

2 Courses

\$22.00 per guest

3 Courses

\$26.00 per guest

STARCHES

Choose One (1)

- · Sour Cream-Whipped Yukon Gold Potatoes
- · Olive Oil Roasted Yukon Gold Potatoes
- Creamy Grains slow cooked Grains & Orzo in a Parmesan Cream Sauce
- Au Gratin Potatoes
- Rice Pilaf
- Savory Herb Stuffing

ENTRÉES

- Chicken Parmesan Breaded Chicken Breast with Marinara & melted Mozzarella served over Pasta
- Marsala Chicken Breast Marinated, Roasted Chicken Breast with Bacon, Mushrooms, Marsala Wine, Chicken Broth, & Butter
- Tuscan Rosé Chicken Roasted, Marinated, Skin-On Chicken Breast with a Tuscan Rosé Sauce comprised of Sun-Dried Tomatoes, Spinach, Garlic & Heavy Cream
- Bacon Cherry Pinwheel Pork with Grain Mustard Cream Sauce
- Boneless Pork Chop Grilled Pork Chop with Pork & Thyme Jus
- · Smoked Pork Loin with Wild Mushroom Jus
- English Baked White Fish Crusted Filet with Champagne Beurre Blanc
- Burgundy Pepper Marinated Beef Sirloin* 6 oz Sirloin Steak with Caramelized Mushrooms (*\$2.00 upcharge)

2nd AND 3RD COURSES FOR LUNCH ENTRÉES STARTERS DESSERTS

Choose One (1)

- Caesar Salad with Crisp Romaine, Parmesan Cheese, Garlic Croutons, & Creamy Caesar
- Garden Greens Salad Tomato, Cucumber, Parmesan Cheese, & Garlic Croutons with Choice of One (1) Dressing: French, Ranch or White Wine Vinaigrette (Add \$1.00 per guest for each additional dressing choice)
- Chicken Wild Rice Soup
- Seasonal Soup

Dressing

Choose One (1)

- · Strawberry Vanilla Cream Layer Cake
- · Chocolate Tuxedo Cake
- · Lemon Buttercream Layer Cake
- · Carrot Cake with Cream Cheese Frosting
- · Red Velvet Bistro Cake
- Tiramisu
- Chocolate Cheesecake with Chantilly Cream topping
- Vegan Chocolate Cake (GF, VG)

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PLATED VEGETARIAN LUNCH

Includes Chef's Choice Vegetable, Dinner Bread, Butter, & Coffee

1 Course \$19.00 per quest 2 Courses \$22.00 per guest 3 Courses \$26.00 per guest

VEGETARIAN ENTRÉES

- · Cheese Ravioli with Forest Mushrooms, Tomatoes, & served with Pomodoro Sauce
- Potato Gnocchi with Seasonally Inspired Cream Sauce, Spinach, Mushrooms, & Parmesan Cheese
- Tofu Curry (Vegan) with Rice, Crispy Tofu, Mushrooms, Carrots, Peppers, & Broccoli
- Portobello Mushroom with Bruschetta, Fresh Mozzarella Pearls, & Cheese Alfredo

2nd AND 3RD COURSES FOR VEGETARIAN ENTRÉES

STARTER

Choose One (1)

- Caesar Salad with Crisp Romaine, Parmesan Cheese, Garlic Croutons, & Creamy Caesar Dressing
- Garden Greens Salad with Tomato, Cucumber, Parmesan Cheese, & Garlic Croutons with Choice of One (1) Dressing: French, Ranch or White Wine Vinaigrette (Add \$1.00 per guest for each additional dressing choice)
- Seasonal Soup (VE, VG)

DESSERTS

Choose One (1)

- · Strawberry Vanilla Cream Layer Cake
- · Chocolate Tuxedo Cake
- · Lemon Buttercream Layer Cake
- · Carrot Cake with Cream Cheese Frosting
- · Red Velvet Bistro Cake
- Tiramisu
- Chocolate Cheesecake with Chantilly Cream Topping
- Vegan Chocolate Cake (GF, VG)

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PLATED DELI LUNCH

- Under 20 guests, a labor fee will apply
- All Deli Lunches receive the same side choice
- You may choose up to Two (2) Deli Lunch Entrées
- Gluten Free (GF) bread \$2.00 upcharge per lunch
 - Lunches can be served plated or boxed to-go

Sandwiches include Chef's Choice Bread, Fresh Baked Cookie, & Choice of One (1) Side

SIDE CHOICES

- · Pasta Salad
- Smokehouse Potato Salad

- · Creamy Coleslaw
- Potato Chips

SHAVED HAM SANDWICH

\$16.00 per guest

Shaved Ham, Cheddar Cheese, Lettuce, Tomato, & Condiments

SHAVED TURKEY SANDWICH

\$16.00 per guest

Shaved Turkey, Cheddar Cheese, Lettuce, Tomato, & Condiments

GRILLED CHICKEN WRAP

\$16.00 per quest

Sliced Chicken Breast, Fresh Greens, Parmesan Cheese, & Caesar Dressing wrapped in a Flour Tortilla

ROAST BEEF SANDWICH

\$17.00 per guest

Shaved Roast Beef, Cheddar Cheese, Lettuce, Tomato, & Condiments

PORTOBELLO MUSHROOM SANDWICH

\$17.00 per guest

Italian Marinated Portobellos served with Lettuce, Tomato, & an Avocado Spread with Condiments

Deli Lunch Enhancement

| Choose a Second Side | \$2.00 | per guest |
|--------------------------------|--------|-----------|
| Assorted Sodas & Bottled Water | \$3.00 | per quest |

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PLATED SALAD LUNCH

■ Gluten Free (GF) bread \$2.00 upcharge per lunch

Salads are meal-sized portions & include a Garlic Breadstick & Fresh Baked Cookie

GARDEN GREENS SALAD

\$14.00 per guest

Garden Greens, Cucumbers, Tomato,
Parmesan Cheese, & Garlic Croutons,
with Choice of One (1) Dressing:
French, Ranch or White Wine Vinaigrette
(Add \$1.00 per guest for each additional dressing choice)

CAESAR SALAD

\$14.00 per guest

Crisp Romaine, Parmesan Cheese, Garlic Croutons, & Creamy Caesar Dressing

SEASONAL SALAD

\$14.00 per quest

Please inquire about our current seasonal offering

Salad Enhancement

| • | Grilled Chicken | \$4.00 | per | guest |
|---|--------------------------------|--------|-----|-------|
| • | Assorted Sodas & Bottled Water | \$3.00 | per | guest |

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THEMED BUFFET LUNCH

■ Under 20 guests, a labor fee will apply

Includes Coffee & Ice Water

DELI BUFFET

\$22.00 per guest

- · Garden Greens
- Tomato, Cucumber, Parmesan Cheese, & Garlic Croutons with French, Ranch, & Vinaigrette Dressings
- Creamy Coleslaw
- House Chips
- Chef's Choice of Bread (GF Bread is additional \$2 per lunch)
- Assorted Sliced Deli Meats
 - o Ham
 - o Turkev
 - o Roast Beef
- Assorted Sliced Cheeses
- Condiments: Fresh Lettuce, Tomato, Onion, Sliced Pickles, Mayonnaise, & Dijon

Deli Enhancements

Assorted Cookies & Brownies
 \$3 per guest

SOUTHWESTERN FIESTA

\$22.00 per guest

- Garden Greens with Cilantro Lime Vinaigrette
- · Corn Tortilla Chips
- Warm Flour Tortillas
- · Skillet Street Corn
- Refried Beans
- Choose Two (2):
 - o Fajita Chicken
 - o Cumin Spiced Ground Beef
 - o Slow-Roasted Pork Carnitas
- Condiments: Pico de Gallo, Salsa, Sour Cream, Shredded Lettuce, & Shredded Cheese

Fiesta Enhancements

• Churros \$3.00 per guest

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THEMED BUFFET LUNCH cont'd

■ Under 20 guests, a labor fee will apply

Includes Coffee & Ice Water

ITALIAN PASTA BUFFET

\$22.00 per guest

- Caesar Salad with Crisp Romaine, Parmesan Cheese, Garlic Croutons, & Creamy Caesar Dressing
- Cavatappi Pasta
- · Sauces:
 - o Marinara
 - o Alfredo
- · Choose One (1) Protein:
 - o Sliced Grilled Chicken
 - o Italian Meatballs (3 per person)
- Italian Blend Seasoned Vegetables
- Warm Garlic Breadsticks
- · Shredded Parmesan

Italian Pasta Enhancements

- Additional Protein Choice \$5.00 per guest
- Dessert \$5.00 per guest

THE ALL-AMERICAN BBQ

\$22.00 per quest

- · Pasta Salad
- Smokehouse Potato Salad
- · House Chips
- Bakery Rolls
- · Choose One (1) Protein:
 - o Grilled Angus Burgers (1 per guest)
 - o Memphis Pulled Pork (4 oz per guest) to include Creamy Coleslaw on the side
 - Marinated Grilled Chicken Breast (1 per guest)
- Assorted Sliced Cheeses
- Condiments: Fresh Lettuce, Tomato, Onion, Sliced Pickles, Mayonnaise, BBQ Sauce, Ketchup, & Mustard

All-American Enhancements

- Sliced Watermelon
 \$3.00 per guest
- Baked Beans
 \$3.00 per guest
- Additional Protein Choice \$5.00 per guest
- Assorted Cookies & Brownies \$3.00 per guest

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HOT LUNCH BUFFET

■ Under 20 guests, a labor fee will apply

Includes Dinner Bread, Butter, Chef's Choice of Fresh Vegetable, Coffee, & Ice Water

"BUILD YOUR OWN" BUFFET

\$22.00 per guest

| STARTER Choose One (1) | STARCH Choose One (1) | ENTRÉE Choose One (1) |
|---|---|--|
| • Garden Greens Tomatoes, Cucumbers, Parmesan Cheese, & Garlic Croutons with French, Ranch, & Vinaigrette Dressings | Sour Cream-Whipped Yukon Gold Potatoes Creamy Grains slow cooked Grains & Orzo in a Parmesan Cream Sauce | Chicken Parmesan breaded Chicken Breast with Marinara & melted Mozzarella served over a bed of Pasta Marsala Chicken Breast pan-seared Chicken Breast with Bacon, Mushrooms, & Marsala Wine Sauce |
| Caesar Salad with Crisp Romaine Lettuce, Parmesan Cheese, Garlic Croutons, & Creamy Caesar Dressing | Olive Oil Roasted Yukon Gold PotatoesRice PilafSavory Herb Stuffing | Tuscan Rosé Chicken roasted, marinated, skin-on Chicken Breast with Tuscan Rosé Sauce comprised of Sun-Dried Tomatoes, Spinach, Garlic & Heavy Cream Smoked Pork Loin |
| • Pasta Salad Pasta, Italian Dressing, Feta, Banana Peppers, Olives, & Sun-Dried Tomatoes | | with Wild Mushroom Jus • Boneless Pork Chop grilled Pork Chop with Pork & Thyme Jus |
| Chicken Wild Rice SoupSeasonal Soup | | Bacon Cherry Pinwheel Pork with Grain Mustard Cream Sauce English Baked White Fish crusted Filet with Champagne Beurre Blanc |
| | D (() (E) | 4 . |

Buffet Enhancements

| Additional Starter or Starch | \$3.00 per guest |
|--|------------------|
| Additional Entrée: Pork Chicken Fish | \$5.00 per guest |
| • Dessert | \$5.00 per guest |

Dessert Choices

- · Strawberry Vanilla Cream Layer Cake
- · Lemon Buttercream Layer Cake
- · Carrot Cake with Cream Cheese Frosting
- · Chocolate Cheesecake with Chantilly Cream topping
- Vegan Chocolate Cake (GF, VG)

- · Chocolate Tuxedo Cake
- · Red Velvet Bistro Cake
- · Tiramisu
- · White Chocolate Raspberry Layer Cake

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APPETIZER BANQUET MENU

INDIVIDUAL APPETIZERS

1 Quart, 1 Pound, or Per Order serves approximately 15 people

COLD APPETIZERS

HOT APPETIZERS

| • Bruschetta Dip | • BBQ Meatballs | | |
|--|---|--|--|
| • Fresh Sliced\$130.00 serves 25 people Fruit Display with Fruit Dip | • House Smoked | | |
| • Ham & Cheese Pinwheels \$60.00 per 25 pieces | Dressings: Ranch, Blue Cheese, BBQ, & Buffalo | | |
| • Vegetable Pinwheels \$60.00 per 25 pieces | • Chicken Cordon \$60.00 per 25 pieces Blue Bites | | |
| • House Chips\$36.00 per order & French Onion Dip | • Teriyaki Chicken \$85.00 per 25 pieces Skewers | | |
| • Hummus Dip & Pita Chips \$36.00 per order | Crab Rangoon\$70.00 per 25 pieces | | |
| • Shrimp Cocktail \$75.00 per 25 pieces | • Jalapeño Cream Cheese \$60.00 per 25 pieces | | |
| • Tortilla Chips & Salsa\$36.00 per order | Poppers | | |
| • Tortilla Chips & Warm Queso \$36.00 per order | • Mac-N-Cheese Bites \$60.00 per 25 pieces | | |
| • Vegetable Display \$95.00 serves 25 people | with Ranch Dressings | | |
| with Dip | • Pepperoni Pizza Bites \$60.00 per 25 pieces | | |
| • Wisconsin Meat,\$125.00 serves 25 people | • Spanakopita \$75.00 per 25 pieces | | |
| Cheese, & Cracker | with Spinach, Garlic, & Feta wrapped in Phyllo | | |
| | • Spring Rolls \$70.00 per 25 pieces | | |
| | with Sweet & Sour Sauce | | |
| | • Warm Spinach Artichoke Dip \$60.00 per order | | |

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with Pita Chips



APPETIZER BANQUET MENU

APPETIZER STATIONS

ARTISANAL CHARCUTERIE DISPLAY

\$12.00 per guest

- Assorted Artisanal Cheeses
- Assorted Cured Meats
- Assorted Gourmet Nuts & Dried Fruits
- Baguettes & Crackers
- Seasonal Fruit Preserves

MAC 'N' CHEESE STATION

\$12.00 per guest

• Cavatappi Noodles in a Monterey Jack Cheese Sauce

TOPPINGS TO INCLUDE

- Warm Grilled Chicken
- Bacon Crumbles
- Sautéed Wild Mushrooms

- Warm Broccoli Florets
- Scallions
- Toasted Panko Crumbs

SLIDER STATION

\$12.00 per guest (2 Sliders per person)

· Choose One (1) Protein:

Miniature Burger Patty | Slow Roasted Pulled Pork | Loaded Shredded Chicken (Shredded Chicken contains Ranch Seasoning, Cream Cheese, Bacon, Cheddar Cheese, & Green Onion)

- House Chips
- · Includes Rolls & Condiments

TOPPINGS TO INCLUDE

- Ketchup, Mustard, & Mayonnaise
- · Lettuce, Tomato, Pickle, & Onion

Assorted Sliced Cheeses

SLIDER ENHANCEMENT

- Gourmet Toppings \$2.00 per person Bacon Crumbles, Blue Cheese Crumbles, Sautéed Mushrooms, & Caramelized Onions
- Add an Additional Protein......\$4.00 per person

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All food and beverage prices subject to 22% service charge and 5.5% sales tax (Consuming raw or uncooked meats, poultries, seafoods, shellfish, or eggs may increase your risk of food borne illnesses.)

RADISSON HOTEL LA CROSSE

200 HARBORVIEW PLAZA, LA CROSSE, WI 54601 T +1 (608) 784-6680 WWW.CHOICEHOTELS.COM/WISCONSIN/LA-CROSSE/RADISSON-HOTELS/WI480



APPETIZER BANQUET MENU

APPETIZER CARVING STATIONS

■ Minimum of 25 guests
■ Chef Attendant Required - \$75.00 per hour, minimum 1 hour
■ Includes Silver Dollar Rolls (2 per person) & Assorted Condiments

SMOKED BONELESS PORK LOIN

\$195.00 each (approximately 50 Silver Dollar Sandwiches)

SIGNATURE BLEND SEASONED SMOKED TURKEY BREAST

\$195.00 each (approximately 50 Silver Dollar Sandwiches)

GLAZED PIT HAM

\$195.00 each (approximately 50 Silver Dollar Sandwiches)

--Beef Options Are Prepared Medium-Rare to Medium--

ITALIAN MARINATED BEEF FLANK

\$395.00 each
(approximately 80 Silver Dollar Sandwiches)

BURGUNDY PEPPER MARINATED BEEF ROAST

\$250.00 each

(approximately 50 Silver Dollar Sandwiches)

SMOKED PRIME RIB & AU JUS

Please ask for current market pricing (approximately 80 Silver Dollar Sandwiches)

CONDIMENTS

- Garlic Aioli
- Dijon Mustard

- · Grain Mustard
- Horseradish Sauce

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RADISSON HOTEL LA CROSSE

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PLATED DINNER

■ Under 20 guests, a labor fee will apply

Includes a Choice of Starter, Starch, & Dessert along with Chef's Choice Vegetable, Dinner Bread, Butter, & Coffee

STARTERS Choose One (1)

Caesar Salad

with Crisp Romaine, Parmesan Cheese, Garlic Croutons, & Creamy Caesar Dressing

Garden Greens Salad

with Tomato, Cucumber, Parmesan Cheese, Garlic Croutons, & Choice of One (1) Dressing: French, Ranch or White Wine Vinaigrette (Add \$1.00 per guest for each additional dressing choice)

Mixed Greens Salad

with Green Apple, Candied Nuts, Plump Golden Raisins, Feta, & White Wine Vinaigrette

- Chicken Wild Rice Soup
- Seasonal Soup

STARCH OPTIONS Choose One (1)

- Sour Cream-Whipped Yukon Gold Potatoes
- Olive Oil Roasted Yukon Gold Potatoes
- Creamy Grains Slow Cooked Grains & Orzo in a Parmesan Cream Sauce
- Au Gratin Potatoes
- Rice Pilaf
- Savory Herb Stuffing

DESSERTS Choose One (1)

- Strawberry Vanilla Cream Layer Cake
- Lemon Buttercream Layer Cake
- Carrot Cake with Cream Cheese Frosting
- White Chocolate Raspberry Layer Cake
- Vegan Chocolate Cake (GF, VG)

- Chocolate Tuxedo Cake
- Tiramisu
- Chocolate Cheesecake with Chantilly Cream topping
- Red Velvet Bistro Cake

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PLATED DINNER cont'd

■ Under 20 guests, a labor fee will apply

Includes a Choice of Starter, Starch, & Dessert along with Chef's Choice Vegetable, Dinner Bread, Butter, & Coffee

ENTRÉES

| CHICKEN | PORK | FISH | BEEF |
|---|---|--|--|
| • Chicken Parmesan \$31.00 per guest breaded Chicken Breast with Marinara & melted Mozzarella served over a bed of Pasta • Marsala Chicken Breast \$31.00 per guest marinated, roasted Chicken Breast with Bacon, Mushrooms & Marsala Wine Sauce • Spinach Artichoke Chicken Breast \$31.00 per guest topped with Pesto Cream Sauce • Tuscan Rosé Chicken \$31.00 per guest topped with Pesto Cream Sauce • Tuscan Rosé Chicken \$31.00 per guest roasted, marinated, skin-on Chicken Breast with a Tuscan Rosé Sauce comprised of Sun-Dried Tomatoes, Spinach, Garlic, & Heavy Cream | • Bacon Cherry Pinwheel Pork \$34.00 per guest with Grain Mustard Cream Sauce • Boneless Pork Chop \$31.00 per guest grilled Pork Chop with Pork & Thyme Jus • Italian Stuffed Pork Loin \$34.00 per guest with Mozzarella, Banana Peppers, Spinach, & Roasted Red Pepper Cream Sauce • Smoked Pork Loin \$31.00 per guest with Wild Mushroom Jus | • English Baked White Fish \$31.00 per guest crusted Filet with Champagne Beurre Blanc • House-Made Focaccia Crusted Walleye \$33.00 per guest with Champagne Cream Sauce • 8 oz Honey Glazed Salmon \$33.00 per guest served over Long Grain Rice Pilaf | • 6 oz Beef Tenderloin Market Price with Wild Mushrooms & Cabernet Reduction • 6 oz Italian Marinated Flank Steak Market Price with Chimichurri Sauce • 8 oz Burgundy Pepper Marinated Beef Sirloin \$38.00 per guest with Caramelized Mushrooms • 10 oz Smoked Prime Rib (min of 15 ppl) Market Price with Creamy Horseradish Sauce & Au Jus |

To any entrée, add 3 Marinated, Grilled Jumbo Shrimp \$9.00 per guest

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PLATED VEGETARIAN DINNER

Includes Choice of Starter & Dessert along with Chef's Choice Vegetable, Dinner Bread, Butter, & Coffee

VEGETARIAN ENTRÉES

| Cheese Ravioli with Forest Mushrooms, Tomatoes, & served with Pomodoro Sauce | \$27.00 per guest |
|--|-------------------|
| • Potato Gnocchi with Seasonally Inspired Cream Sauce, Spinach, Mushrooms, & Parmesan Cheese | \$27.00 per guest |
| • Tofu Curry (Vegan) | \$28.00 per guest |
| • Portobello Mushroom | \$27.00 per guest |

STARTERS

Choose One (1)

Caesar Salad

with Crisp Romaine, Parmesan Cheese, Garlic Croutons, & Creamy Caesar Dressing

· Garden Greens Salad

Tomato, Cucumber, Parmesan Cheese, & Garlic Croutons with Choice of One (1) Dressing: French, Ranch or White Wine Vinaigrette (Add \$1.00 per guest for each additional dressing choice)

Mixed Greens Salad

with Green Apple, Candied Walnuts, Plump Golden Raisins, Feta, & White Wine Vinaigrette

Seasonal Soup (VE,VG)

DESSERTS

Choose One (1)

- Strawberry Vanilla Cream Layer Cake
- Chocolate Tuxedo Cake
- · Lemon Buttercream Layer Cake
- Carrot Cake
 with Cream Cheese Frosting
- Red Velvet Bistro Cake
- Tiramisu
- Chocolate Cheesecake with Chantilly Cream topping
- White Chocolate Raspberry Layer Cake
- Vegan Chocolate Cake (GF, VG)

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DINNER BUFFET

■ Under 20 guests, a labor fee will apply

Includes Chef Choice of Fresh Vegetable, Dinner Bread, Butter, & Coffee

"BUILD YOUR OWN" BUFFET

\$34.00 per guest

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|---|--|--|---|
| STARTER Choose One (1) | STARCH Choose One (1) | ENTRÉE Choose One (1) | DESSERT Choose One (1) |
| Caesar Salad with Crisp Romaine, Parmesan Cheese, Garlic Croutons, & Creamy Caesar Dressing Garden Greens Salad Tomato, Cucumber, Parmesan Cheese, & Garlic Croutons with French, Ranch, & Vinaigrette Dressings Mixed Greens Salad with Green Apple, Candied Walnuts, Plump Golden Raisins, Feta, & White Wine Vinaigrette Pasta Salad Pasta, Italian Dressing, Feta, Banana Peppers, Olives, & Sun-Dried Tomato Chicken Wild Rice Soup Seasonal Soup | Sour-Cream Whipped Yukon Gold Potatoes Creamy Grains Olive Oil Roasted Yukon Gold Potatoes Buttered Egg Noodles Rice Pilaf Savory Herb Stuffing | Parmesan Chicken breaded Chicken Breast with Marinara & melted Mozzarella served over a bed of Pasta Tuscan Rosé Chicken roasted, marinated, skin-on Chicken Breast with a Tuscan Rosé Sauce comprised of Sun-Dried Tomatoes, Spinach, Garlic & Heavy Cream Bacon Cherry Pinwheel Pork with Grain Mustard Cream Sauce Pork Chop grilled with Pork & Thyme Jus Smoked Pork Loin with Wild Mushroom Jus Beef Tips with Bacon, Onions, Mushrooms, & Au Jus English Baked White Fish crusted Filet with Champagne Beurre Blanc | Strawberry Vanilla Cream Layer Cake Chocolate Tuxedo Cake Lemon Buttercream Layer Cake Carrot Cake with Cream Cheese Frosting Red Velvet Bistro Cake Tiramisu Chocolate Cheesecake with Chantilly Cream Topping White Chocolate Raspberry Layer Cake Vegan Chocolate Cake (GF,VG) |
| | Buffet | Enhancements | |

Buffet Enhancements

Additional Entrée: Pork | Chicken | Fish......\$5.00 per guest

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BAR BANQUET MENU

STANDARD BAR PACKAGE

STANDARD BRAND HIGHBALLS

\$6.00 each

Christian Brothers Brandy

Smirnoff VodkaFleischmann's Gin

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Seagram's 7Bacardi Silver

Captain Morgan

Dewar's ScotchMalibu

• Jim Beam

Southern Comfort

SPECIALTY BRAND HIGHBALLS

\$7.00 each

Crown Royal

• Jose Cuervo

Jack Daniels

• Jameson Irish Whiskey

Tanqueray Gin

Tito's Vodka

Korbel Brandy

STANDARD & SPECIALTY BRAND COCKTAILS

\$7.00 to \$8.00 each

• On the Rocks

Old Fashioned

MartinisMargarita

Manhattans

Gimlet

BANQUET WINES

| TYPE | PER GLASS | PER BOTTLE | PER GALLON |
|---|--------------|---------------|---------------|
| House Wines • CK Mondavi - Cabernet, Pinot Grigio • Jacob's Creek - Moscato | \$8.00 | \$30.00 | |
| Meiers Sparkling Catawba (Non-Alcoholic) | | \$18.00 | |
| Wycliff Brut Champagne | | \$30.00 | |
| Prosecco | | \$35.00 | |
| Seasonal Punch (Non-Alcoholic) | | | \$20.00 |

SPECIALTY BEERS

\$6.00 each

- New Glarus Spotted Cow
- Pearl Street Brewery Downtown Brown
- New Glarus Moon Man
- Non-Alcoholic Beer Option
- · White Claw Seltzer

DOMESTIC BEER

\$5.00 each

- Busch Light
- · Coors Light

SIGNATURE COCKTAILS

Ask for pricing

• Ask our Mixologist to create a signature cocktail for your event

MISCELLANEOUS BEVERAGES

| Glass of Soda | \$2.00 | each |
|------------------|--------|------|
| Bottled Juice | \$3.00 | each |
| Can of Soda | \$3.00 | each |
| Bottled Water | \$3.00 | each |
| Red Bull Can | \$5.00 | each |
| Assorted Bubbl'r | \$4.00 | each |

All food and beverage prices subject to 22% service charge and applicable sales tax



BAR BANQUET MENU

STANDARD BAR PACKAGE cont'd

DOMESTIC QUARTER BARRELS

\$300.00 each

Miller Lite

Miller Genuine Draft

· Miller High Life

Budweiser

• Bud Light

DOMESTIC HALF BARRELS

\$400.00 each

Miller Lite

Miller Genuine Draft

· Miller High Life

Budweiser
 Bud Light

SPECIALTY BARRELS

Ask for pricing

· Specialty Half & Quarter Barrels available upon request

There is no bartender set up charge provided the revenue per hour is \$200.00 per bartender.

If minimum revenue is not met, the labor charge is \$75.00 per hour, per bartender.

Minimum time open is one (1) hour.



AUDIOVISUAL EQUIPMENT BANQUET MENU

DAILY RENTAL

| • Cannyboard = *Only available on first floor |
|--|
| • Ballroom Laser LCD Projector & Screen (12' x 12') |
| • Portable Data Projector Package |
| • Projector Screen (7' x 7') |
| • Flat Screen Monitor (55") |
| • Flipchart • Easel |
| • Corded Microphone |
| • Cordless Microphone |
| • Remote Clicker / Laser Pointer\$20.00 each |
| • LED Accent Lights \$20.00 each \circ Six available |
| • Exhibit Table (6') • One (1) chair & display cloth included |
| • Power Strips for Laptops / Devices \$10.00 each |
| • Photocopy Service ○ Black & White |

Group responsible for laptop resources.

Data Projector requires an HDMI or VGA port connection. If the presenting device does not have these ports, an adapter must be provided by the client or group allowing HDMI connection. Although we keep various adapters on hand, we cannot guarantee having a suitable adapter for your needs.

Adaptors for non-HDMI compatible devices are not provided by the hotel

Wi-Fi Bandwidth: 100 MBPS up and 100 MBPS down
• Increased Bandwidth available at an additional charge

All audio-visual prices are subject to 22% service charge and applicable sales tax.

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