

# hors d'oeuvres



Minimum of 2 dozen for each selection

<b>Cold</b>	<b>Priced/Dozen</b>
Cocktail sandwiches	\$26
Caprese bruschetta	\$27
Phyllo cup with brie	\$28
Pear and cheese stuffed belgian endive	\$29
Melon with prosciutto bow tie	\$27
Seared ahi tuna with cucumber	\$32
Shrimp shooters	\$36

  

<b>Hot</b>	<b>Priced/Dozen</b>
Beef and caramelized onion crostini	\$37
Beef, mushroom and pepper kabobs	\$31
Bacon wrapped waterchestnuts	\$23
Chicken quesadilla cornucopia	\$25
Coconut shrimp with orange dipping sauce	\$30
Crab stuffed mushroom caps	\$28
Crab cakes with mango salsa	\$30
Fried cheese ravioli with marinara	\$26
Rueben crisps	\$37
Sesame chicken strips	\$28
Spinach and brie wontons	\$28
Stuffed new potatoes	\$33
Swedish meatballs	\$26
Vegetable spring rolls	\$31
Wild mushroom in phyllo	\$37
Buffalo chicken dip with tortilla chips	\$21/Pound
Spinach and artichoke dip with pita crisps	\$19/Pound

Prices are per person unless otherwise specified. A 20% taxable service charge and 6.1% sales tax will be added.  
Prices are subject to change and cannot be guaranteed more than 60 days prior to the event.

# hors d'oeuvres



## Displays

Serves 25

Crudite display	\$60
Seasonal fruit display	\$70
Wisconsin cheese board with crackers	\$85
Taco dip with tortilla chips	\$75
Antipasto display <i>(Selection of imported and domestic cheeses, meats, vegetables and breads)</i>	\$115
Sweets display <i>(Selection of mini fruit tarts, cream puffs, cheesecakes, filled chocolate cups, Crème brulee, cupcakes and chocolate dipped strawberries)</i>	\$185
Seafood cocktail <i>(Includes oysters on the half shell, chilled large shrimp, crab clusters and Ahi tuna with selection of sauces and condiments)</i>	\$350

## Carving Station

*Includes cocktail buns, ciabatta rolls and appropriate sauces and condiments.*

*A chef attendant fee of \$100 will apply*

Steamship round of beef <i>(Serves approx. 150)</i>	\$550
Pulled pork shoulder <i>(Serves approx. 25)</i>	\$180
Maple and brown sugar glazed ham <i>(Serves approx. 40)</i>	\$185
Citrus herb roast turkey breast <i>(Serves approx. 25)</i>	\$175
Mustard and peppercorn rubbed NY Strip loin <i>(Serves approx. 30)</i>	\$265

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## Receptions

Limited to 1.5 hours of service

Minimum of 25 guests

### Package A

**\$19.00/Person**

Crudite Display  
Fried Cheese Ravioli With Marinara  
Wisconsin Cheeseboard Display  
Sesame Chicken Strips

Caprese Bruschetta  
Swedish Meatballs  
Cocktail Sandwiches

### Package B

**\$24.00/Person**

Antipasto Display  
Spinach And Artichoke Dip With Pita Crisps  
Wisconsin Cheeseboard Display  
Beef, Mushroom And Pepper Kabobs

Seasonal Fruit Display  
Stuffed New Potatoes  
Vegetable Spring Rolls  
Pear And Cheese Stuffed Belgian Endive

### Package C

**\$33.00/Person**

Passed Beef And Caramelized Onion Crostini  
Chef Attended Pulled Pork Shoulder  
Passed Wild Mushroom In Phyllo  
Crab Stuffed Mushroom Caps

Phyllo Cup With Brie  
Seared Ahi Tuna With Cucumber  
Wisconsin Cheeseboard Display  
Sweets Display

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## Action Stations - No Attendant

Minimum of 25 guests. Limited to 1.5 hours of service. Intended to enhance your hors d'oeuvres selection

### Slider Bar

**\$13/Person**

Burgers, chicken breast and pulled pork, selection of cheeses, red onion, fried onions, roma tomato slices, romaine and iceberg lettuce, grilled peppers, sliced pickle, guacamole, picco de gallo, mini onion, pretzel, sesame and brioche buns, biscuits and a selection of condiments and sauces

### Mashed Potato Martini

**\$11/Person**

Create your own in a martini glass - whipped yukon gold potatoes, smashed red potatoes, chopped bacon, scallions, shredded cheese, chopped peppers, buttered corn, sour cream and country gravy

### Pasta And Risotto Bar

**\$12/Person**

Penne pasta, linguini and four cheese risotto, marinara, bolognese sauce and alfredo sauce, portobello mushroom, roasted peppers, pancetta, peas, artichoke hearts, ripe olives, asiago and parmesan cheese

### Sweets And Treats

**\$15/Person**

Vanilla bean ice cream, double chocolate ice cream, brownies, Rice Krispie® squares, crushed Oreo's®, M&M's®, crushed Butterfinger's®, chocolate chip cookies, strawberry topping, caramel topping and hot fudge, maraschino cherries, whipped cream, an assortment of fruit tarts, filled chocolate cups and turtle bars

### Coffee and Dessert

**\$16/person**

Fresh brewed coffee, selection of flavored creamers, shaved chocolate, cinnamon sticks, whipped cream and Torani® caramel, hazelnut and pumpkin pie syrups. Desserts to include biscotti, mini cheesecakes, turtle bars, lemon bars, crumb cakes and fresh baked cookies

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# plated dinner



Entrée choices include house salad with dressing or caesar salad, fresh vegetable medley, basket of warm rolls with butter, iced tea, regular and decaffeinated coffee

## **Chicken Maryland**

**\$25/Person**

Breast of chicken fried and topped with a rich cream sauce, chopped smoked bacon and scallions, served with yukon mashed

## **Pan Seared Chicken**

**\$26/Person**

Pan seared breast with a herb jus and served with our house made potato and vegetable hash

## **Parmesan Crusted Chicken**

**\$25/Person**

Golden parmesan crusted chicken breast topped with plum tomatoes and basil served with potatoes o'brien

## **Stuffed Pork Chop**

**\$26/Person**

Sausage, proscuitto and mozzarella stuffed pork chop braised until tender and served with garlic mashed potatoes

## **Top Sirloin Steak**

**\$29/Person**

Thick cut and char grilled to medium and served with burgundy mushrooms and a baked potato

## **Lime Marinated Flank Steak**

**\$28/Person**

Lime, balsamic and garlic marinated flank steak grilled to medium, sliced and topped with fresh herb salad and served with roasted new potatoes

## **Beef Short Ribs**

**\$28/Person**

Tender braised boneless beef short ribs served with roasted root vegetables and a creamy mushroom risotto

## **Salmon**

**\$27/Person**

Dijon mustard and herb glazed salmon fillet served with pan fried gnocchi

## **Halibut**

**\$31/Person**

Grilled halibut fillet topped with a puttanesca relish and served with herbed rice

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# plated dinner & dessert



## Sea Bass

**\$30/Person**

Fillet of sea bass pan fried and topped with a light saffron cream sauce and served with parsley boiled redskins

## Potato-Mushroom Galettes<sup>v</sup>

**\$20/Person**

Thin sliced potato fried crisp and wrapped around a medley of herb braised mushrooms, paired with steamed broccoli

## Grilled Vegetable Medley<sup>v</sup>

**\$20/Person**

Portobello mushroom, asparagus, roma tomato, zucchini and peppers marinated in olive oil and herbs, char grilled and served over a bed of pasta

## Make It A Duet - Add To Any Entrée

<b>Shrimp Scampi (3)</b>	<b>\$7</b>
<b>Grilled Salmon (4oz.)</b>	<b>\$6</b>
<b>Pan Seared Chicken Breast(4oz.)</b>	<b>\$4</b>

## Desserts

**Priced/Person**

New York Cheesecake	\$4.25
Godiva Cheesecake	\$6.25
Key Lime Pie	\$4.25
Chocolate Mousse Cake	\$5.50
Tiramisu	\$4.25
Apple Galette	\$6.25

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# dinner buffets



## Classic Buffet

Limited to 1.5 hours of service

Minimum of 25 guests

All buffets include iced tea, regular and decaffeinated coffee

2 Entrées & 2 Sides - \$33/Person

3 Entrées & 2 Sides - \$35/Person

3 Entrées & 3 Sides - \$37/Person

### Entrées

Herb Roasted Chicken  
Sliced Beef Sirloin Dijon  
Roast Loin Of Pork  
Baked Cod With Citrus Butter  
Roast Turkey With Cranberry Jus

Burgundy Beef Tips  
Breast Of Chicken Saltimbocca +\$2.00  
Grilled Salmon With Herb Dijon Glaze +\$2.50  
Beef Short Ribs With Root Vegetables +\$3.00  
Stuffed Sole Oscar +\$4.00

### Sides

Mashed Potatoes  
Au Gratin Potatoes  
Wild Rice Blend  
Parsley Boiled Potatoes

Roasted Red Potatoes  
Linguini With Garlic Sauce  
Mushroom Risotto  
Gnocchi Alfredo

### Includes

Fresh Vegetable Medley  
Mixed Greens With Toppings And Dressings  
Fresh Seasonal Fruit  
Crudite Display  
Warm Rolls And Whipped Butter  
Chef's Selection Of Desserts

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# dinner buffets



Limited to 1.5 hours of service  
Minimum of 25 guests  
All buffets include iced tea, regular and decaffeinated coffee

## **Down South BBQ**

**\$34/Person**

Sliced BBQ beef brisket, pulled pork shoulder, mesquite rubbed turkey breast, BBQ baked beans, three cheese mac – n – cheese, creamed corn, dixie style coleslaw, fresh seasonal fruit, marinated vegetable pasta salad, biscuits and corn bread with whipped honey butter and an assortment of cobbler and pies

## **Tour of Italy**

**\$35/Person**

Pork loin modenese, chicken scallopini, cheese manicotti with vodka sauce, mushroom risotto, cheese ravioli alfredo, antipasto display of grilled vegetables, marinated vegetables and a selection of cheeses, arugula with tomato and parmesan salad, warm breadsticks and tomato focaccia, raspberry panna cotta and tiramisu

## **Milwaukee's Own**

**\$37/Person**

Pork spare ribs with saurkraut, saurbraten, baked salmon with a dijon glaze, potato dumplings, house made potato pancakes, braised red cabbage and baby carrots, Wisconsin cheeseboard display, chopped salad of romaine, cucumber, tomato, smoked mozzarella, red onion and bacon tossed in a red wine vinaigrette, fresh seasonal fruit, warm rolls and whipped butter, caramel apple pie and black forest torte

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# bar offerings



## Host Bar Packages

	House Brands	Call Brands	Premium Brands
1 Hour	\$12.75	\$14.25	\$15.75
2 Hour	\$19.00	\$21.00	\$24.25
Additional Hour	\$6.00	\$7.00	\$8.00

Above pricing is based per person plus service charge and sales tax, based on guest guarantee  
 Packages include cocktails, house wine, bottled beer and sodas  
 Packages do not include shots or wine service with dinner

## Call Brands

Bacardi, Beefeater, Captain Morgan, Jim Beam, Jose Cuervo, J & B, Korbel, Malibu, Seagrams, Smirnoff, Southern Comfort

## Premium Brands

Absolut, Appleton Estates, Bombay Sapphire, Dewars White, Jack Daniels, Kettle One, Stolichnaya, Tanqueray, 1800 Gold

## Draft Beer, House Wine And Soda Package

1 Hour	\$11.00	2 Hour	\$15.00
3 Hour	\$19.00	4 Hour	\$23.00

Above pricing is based per person plus service charge and sales tax, based on guest guarantee  
 Any substitutions will be charged accordingly  
 Guests under 21 will be offered all night soda at \$5.00 Per person

## Half Barrels

*Approximately 165 12 Oz. Glasses Per Barrel*  
 Domestic Beer (Ex. - Miller, Budweiser, Coors)  
 Premium Or Import Brands

\$295  
 \$350 And Up

## Wine And Champagne

*750 Ml. Bottles Serving Approximately 4 1/2 Glasses Per Bottle*

House Wine (Chardonnay, Sauvignon Blanc, Pinot Grigio, White Zinfandel, Merlot, Cabernet Sauvignon)	\$27
Korbel Brut	\$36
Asti Spumante	\$29

## Drink Pricing

House Brand	\$5.50
Call Brand	\$6.25
Premium Brand	\$7.00
Top Shelf	\$8.00
Glass House Wine	\$6.50
Glass Soda	\$2.75
Domestic Bottle Beer	\$4.50
Premium Or Import Bottle Beer	\$5.50

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## Bar Policies

- We provide one bartender for bars less than 100 guests. If additional bartenders are required, a fee of \$150 per hour will apply
- For staffed bars less than 2 hours, a \$500 minimum is required in total bar revenue to waive the \$150 bartender fee
- For staffed bars greater than 2 hours, a \$150 per hour minimum is required in total bar revenue to waive the \$150 bartender fee
- Self service items such as bottled beer, bottled wine and soda are available as hosted only, based on consumption or opened product with no minimum required.
- No alcoholic beverages of any kind may be brought in to the hotel from any outside sources

## Catering Policies

1. Thirty (30) days prior to your event, the catering department requests final menu selections, bar arrangements and set-up requirements.
2. The final guaranteed guest count and payment are required five (5) business days prior to your event. If the hotel does not receive a guarantee by this time, the booking party will be charged for the full person count listed on the contract, unless the actual number of persons in attendance is greater. The guarantee is the minimum count you will be charged for and cannot be decreased. Please notify the catering department immediately if your guest count increases. Radisson Milwaukee West will not be responsible for service in excess of 5% over the guaranteed guest count.
3. Menu pricing is subject to change without notice. If requested, pricing may be confirmed sixty (60) days in advance of your event. Plated lunch entrees or lunch buffets ordered for dinner service will be subject to an additional fee of \$5 per person.
4. Buffets are prepared and served based on your final guarantee guest count. Buffet items will be refreshed until all guests in attendance have proceeded through the buffet line. Once attendees have been served, one buffet line will remain open for an additional 30 minutes to accommodate any late arrivals or second helpings. Buffet items will not be replenished during this time.  
Breaks are prepared and served based on your final guarantee guest count. Break items will be refreshed for up to 30 minutes to ensure all guests are served. Remaining items will be available for second helpings, based on availability, or 1.5 Hours of service.
5. Wisconsin health code states that no food and beverage items, which remain uneaten after an event, may be removed by the customer or event attendees. Food and beverage items will not be allowed to be taken off property or used elsewhere in the hotel. Serving any food and beverage on hotel premises that is not purchased from the hotel is prohibited by state law. Wedding cakes are allowed when purchased through a licensed vendor.
6. Functions will be staffed to properly service your event. If additional staffing is requested additional charges will apply.
7. The booking party agrees to the responsibility of any damage to hotel property or equipment by guests or outside vendors contracted by the client during the period of time your function is being held at the hotel. The Radisson Hotel Milwaukee West reserves the right to immediately terminate service or occupancy in case of violation of any laws, regulations or hotel policies.
8. Radisson Milwaukee West will not be responsible for the damage or loss of any article brought on premises such as decorations, wedding cakes, cake and table accessories, card boxes, audio/visual or electronic equipment, etc. Security arrangements should be made for all items left unattended for any time. It is the responsibility of the client to make arrangements to remove all personal items immediately following the completion of your event. Items remaining three (3) days following an event will be disposed of by the hotel.
9. All vendors must contact the sales and catering department to arrange setup requirements for the day of your event. The hotel does not maintain insurance covering vendor's property; it is the sole responsibility of the vendor to obtain business interruption, theft, and property damage or loss insurance covering such losses by the vendor.
10. Due to storage limits we request that no meeting or function materials be shipped earlier than 48 hours prior to event start. Any item that is received more than 48 hours prior to event start will be subject to a handling fee of \$5 per box, per day, which will be applied to the group's master bill at time of service.