

Dinner

Page 1

**All Plated Dinner Entrées Include:
Freshly Baked Rolls with Butter, Selected Salad & Dessert,
Freshly Brewed Regular & Decaffeinated Coffee & a Selection of International Teas**

Plated Dinner Entrées

*Roasted Pork Loin with Maple & Mixed Dried Fruit Compote
Seasonal Vegetables & Herbed Mashed Potatoes
(Served for minimum of 15 Guests)
\$28.00 per person*

*Grilled Supreme of Farm Raised Chicken
Wild Rice Pilaf, Buttered Asparagus and Carrots
Wild Mushroom Sauce
\$29.00 per person*

*Grilled Thyme Chicken with Lemon Sauce
Porcini Mushroom Mashed Potatoes, Seasonal Vegetables
\$29.00 per person*

*Grilled Saskatchewan Steel Head Trout Fillet
Seasonal Vegetables, Wild Rice Pilaf & Lemon-Caper Butter
\$30.00 per person*

*AAA Grilled Strip Loin Cut (6 oz)
Black Pepper Mashed Potatoes, Buttered Broccoli, Glazed Carrots and Chimichurri Sauce
\$34.00 per person*

*Fillet of Halibut
Buttered Seasonal Vegetables, Wild Rice Cakes and Champagne Cream Sauce
\$36.00 per person*

*Roast Prime Rib of Beef (8 oz)
Herb Roasted Potato, Seasonal Vegetables & Merlot Jus
(Served for minimum of 17 Guests)
\$38.00 per person*

*Chanterelle & Wild Mushroom Crusted AAA Beef Tenderloin (6oz)
Buttered Asparagus & Carrots, Mushroom Enhanced Mashed Potatoes & Black Pepper Sauce
\$38.00 per person*

*Our Catering Department will be pleased to tailor a menu to suit your specific requirements.
Prices are per person and do not include applicable taxes and 15% gratuities.
** Prices subject to change, most current prices will be applicable.*



Updated February 2011

HOTEL SASKATCHEWAN
Radisson

Dinner

Page 2

*All Plated Vegetarian Entrées Include:
Freshly Baked Rolls with Butter, Selected Salad & Dessert,
Freshly Brewed Regular & Decaffeinated Coffee & a Selection of International Teas*

Plated Vegetarian Entrées

Portabello Tower with Ratatouille Vegetables, Barley Risotto and Fire Roasted Tomato Sauce

Wild Rice and Grilled Vegetable Parcel with Arabiatta Sauce and Basil Oil

Lentil & Vegetable Curry with Basmati Rice and Raita

Moroccan Grilled Eggplant, Zucchini and Peppers with Couscous and Harissa Sauce

\$25.00 per person

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HOTEL SASKATCHEWAN
Radisson

Updated February 2011

Dinner

Page 3

Salads

Choose One of the Following;

*Mixed Qu'Appelle Valley Salad with Tomato, Cucumber, Shredded Carrots with Raspberry Vinaigrette
(included in plated entrée price)*

*Grilled Vegetables with Baby Greens and Balsamic Drizzle
+\$3.00 per person*

*Field Greens in Cucumber Rolls with Mirin & Citrus Vinaigrette
+\$3.00 per person*

*Feta Greek Salad with House Garden Herb Vinaigrette & Black Olives
+\$5.00 per person*

*Caesar Salad with Freshly Grated Parmesan & House Herb Croutons
+\$5.00 per person*

*Caprese Salad with Basil & Extra Virgin Olive Oil
+\$5.00 per person*

Soup

Add an additional course;

*Soup du Jour
+ \$4.00 per person*

*Tomato & Vegetable Soup with Pesto Crème Fraiche
+ \$4.00 per person*

*Cream of Wild Mushroom with Tarragon Crème Fraiche
+ \$6.00 per person*

*Maple Roasted Root Vegetable with Herb Crème Fraiche
+ \$5.00 per person*

*Potato Bacon Soup
+ \$5.00 per person*

*Potato & Leek Soup with Crispy Leek Garnish
+\$6.00 per person*

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HOTEL SASKATCHEWAN
Radisson

Updated February 2011

Dinner

Page 4

Appetizers

Add an additional course;

Grilled Vegetable & Goat Cheese Terrine, Tomato-Basil Coulis & Rocket Lettuce
\$8.00 per person

Crab Cake with Roasted Red Pepper Aioli
\$10.00 per person

Smoked Salmon Tartare with Cucumber Wrapped Baby Greens & Balsamic Drizzle
\$10.00 per person

Vegetable Croquettes with Homemade Cottage Cheese, Tomato Chili Sauce & Basil Oil
\$10.00 per person

Smoked Duck with Cucumber Wrapped Baby Greens
\$10.00 per person

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Updated February 2011

HOTEL SASKATCHEWAN
Radisson

Dinner

Page 4

Desserts

(Included in price of plated dinner)

Chocolate Trufflicious Cake with Crème Anglaise

New York Style Cheesecake with Saskatoon Berry Compote

Crème Caramel with Seasonal Berries and Chocolate Cigar

Vanilla Infused Panna Cotta with Strawberry Grand Marnier Drizzle & Seasonal Berries

Mango Berry Cheesecake

Triple Chocolate Gateau with Raspberry Coulis and Chocolate Cigar

Lemon Curd Tart with Raspberry Coulis

Crème Brulee with Seasonal Berries (max. of 200 ppl)

It Takes Two to Tango

Dessert 'duos'

Praline Cream Dacquoise & Chocolate Fudge

\$10.00 per person

Lemon Curd Tart and Chocolate Dipped Pear

\$10.00 per person

Tiramisu in a Chocolate Cup & Chocolate Dipped Macaroon

\$12.00 per person

Three is even more fun...

Trio of Profiteroles

Hazelnut Cream, Mocha Cream and Chocolate Mousse

\$12.00 per person

Death by Chocolate

Chocolate Fudge, Chocolate Dipped Profiterole with Chocolate Mousse & Chocolate Dipped Mini Apple

\$12.00 per person

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Updated February 2011

HOTEL SASKATCHEWAN
Radisson

Dinner Buffets

Page 6

Hotel Saskatchewan Buffet

Basket of Assorted Fresh Breads & Rolls with Butter

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*Seasonal Greens with Dressing*

*Marinated Mushroom Salad*

*Rustic Potato Salad*

*Herb Tomato & Cucumber Salad*

*Sicilian Pasta Salad*

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Crudités Platter & Herb dip

Assorted Relish Tray

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#### **Choice of One:**

*Roast Beef Served with Mustard, Horseradish and Roasted Shallot Jus*

*Roast Farm Turkey Served with Gravy, Cranberry Sauce, Sage Onion & Bacon Stuffing*

*Honey Glazed Ham Served with Dijon Mustard & Honey Dill Mustard*

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Choice of One:

Pork Goulash

Grilled Chicken Breast with Wild Mushroom Sauce

Mediterranean Roast Chicken with Tomatoes, Capers and Olives

Slow Roasted Pork Loin with Dijon Mustard Sauce

Filet of Trout with Lemon Butter Sauce

Filet of Salmon with Julienne of Vegetables & Caper Butter Sauce

Additional Entrees \$4.00 per person

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*Herbed Oven Roast Potatoes*

*Fresh Seasonal Vegetables*

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Chef's Dessert Table

Seasonal Sliced Fresh Fruit Display

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*Freshly Brewed Regular & Decaffeinated Coffee*

*Selection of International Teas*

*\$33.00 per person*

*Minimum of 25 Guests*

*To add a carver~ \$20 per hour~ minimum 3 hours*

*Our Catering Department will be pleased to tailor a menu to suit your specific requirements.*

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**HOTEL SASKATCHEWAN**  
*Radisson*

Updated February 2011

# Dinner Buffets

Page 7

## **True Rider Nation**

*Basket of Assorted Fresh Breads & Rolls with Butter*

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*Seasonal Greens with Dressing
Marinated Mushroom Salad
Country Style Potato Salad
Herb Tomato & Cucumber Salad
Sicilian Pasta Salad*

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*Crudités Platter & Herb dip  
Assorted Relish Tray*

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*Turkey with Gravy
Kielbasa Sausage with Sauerkraut
Cabbage Rolls
Three Cheese Perogies*

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*Herbed Oven Roast Potatoes  
Oregano Scented Seasonal Vegetables*

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*Chef's Dessert Table
Seasonal Sliced Fresh Fruit Display*

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*Freshly Brewed Regular & Decaffeinated Coffee  
Selection of International Teas  
\$36.00 per person*

*Minimum of 25 Guests*

*To add a carver~ \$20 per hour~ minimum 3 hours*

*Our Catering Department will be pleased to tailor a menu to suit your specific requirements.*

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**HOTEL SASKATCHEWAN**  
*Radisson*

Updated February 2011

# Dinner Buffets

Page 8

## Asian Inspired

*Basket of Assorted Fresh Breads & Rolls with Butter*

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Seasonal Greens with Dressings

Asian Wild Rice Salad

Herb Vinaigrette Marinated Raw Vegetables

Asian Slaw

Garden Tomato & Red Onion Salad

Rice Noodle Salad

Marinated Mushroom Salad

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*Stir-Fry Chicken with Asian Vegetables*

*Hoisin Pork Loin with Ginger Soy Glaze*

*Vegetarian Singapore Noodles*

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Jasmine Rice

Fresh Seasonal Vegetables

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*Chefs Dessert Table*

*Seasonal Sliced Fresh Fruit Display*

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Freshly Brewed Regular & Decaffeinated Coffee

Selection of International Teas

\$35.00 per person

Minimum of 25 Guests

To add a carver~ \$20 per hour~ minimum 3 hours

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Radisson

Updated February 2011