



SIMPLY
DELICIOUS

Radisson[®]
CONFERENCE CENTER
CORALVILLE - IOWA CITY

1220 1st Avenue | Coralville, Iowa | 319-351-5049

BREAKFAST

MENU

PLATED BREAKFAST

All breakfast selections are served with regular and decaffeinated coffee, and hot tea. Add juice for \$2.00 per person.

CLASSIC BREAKFAST CROISSANT

A flaky butter croissant piled high with shaved ham, eggs, and cheddar cheese. Served with breakfast potatoes. Substitute ham for a choice of bacon or sausage.

THE HEARTLAND

Two farm fresh scrambled eggs, a generous helping of breakfast potatoes and your choice of sausage, bacon, or grilled ham. Substitute a 6 ounce sirloin for an additional \$5.50.

BREAKFAST BURRITO

Two eggs scrambled with onions, peppers, bacon, breakfast potatoes, and cheddar cheese stuffed into a flour tortilla.

HUEVOS RANCHEROS

Fried egg on top of a handmade round corn tortilla, smothered with ranchero sauce.

RADISSON EGG BAKE

*Layers of diced ham, tomato, green onions, mushrooms, and potatoes baked within an egg casserole and topped with melted cheddar cheese. Served with breakfast potatoes.
(12 Person minimum order)*

TEXAS FRENCH TOAST

Hand dipped Texas toast, grilled golden brown, then lightly dusted with powdered sugar and served with hot buttery syrup and sausage links.

FRUIT PLATTER

Seasonal fresh fruit served with cottage cheese.

ASK ABOUT OUR GLUTEN FREE OPTIONS!

Menu prices are subject to change without notice. Prices do not include a 21% service charge or 6% sales tax. 09/25/2018.

BREAKFAST MENU

BREAKFAST BUFFETS

All breakfast buffets include regular and decaffeinated coffee, and hot tea.
30 person minimum required for buffets. Add juice for \$2.00 per person.

CLASSIC CONTINENTAL

Regular and decaffeinated coffee, herbal tea, fresh Danish, muffins, and doughnuts.

DELUXE CONTINENTAL

Regular and decaffeinated coffee, herbal tea, pastries, muffins, doughnuts, assorted bagels with cream cheese & jelly, and sliced fresh fruit display.

SUNRISE MORNING

Fresh seasonal fruit display and breakfast potatoes.

Choose one egg: *freshly scrambled eggs • eggs strata*

Choose one meat: *bacon • sausage • ham*

Choose one starch: *flaky country biscuits & gravy • pancakes • french toast*

BUFFET ADD-ONS

OMELET STATION

Chef attended omelet station including all the omelet fixings.

ENHANCEMENTS

May only be sold in conjunction with your breakfast menu, not as an individual menu.

HAM EGG & CHEESE CROISSANT

BREAKFAST BURRITO

SLICED FRESH FRUIT BOWL

FRUIT JUICE BY CARAFE

Orange, cranberry, and apple.

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BREAKS & PACKAGES

MENU

SPECIALTY BREAKS

Minimum 25 guests and available for meeting breaks only.

MID-MORNING STRETCH

Regular and decaffeinated coffee, herbal tea, assorted soft drinks, bottled water, muffins, and fresh fruit display or whole fruits.

THE HEALTH NUT

Granola Bars, individual assorted yogurts, mixed nuts, whole fresh fruit, and bottled water.

THE 7TH INNING STRETCH

Hot jumbo pretzel with mustard, melted cheddar cheese sauce, buttered popcorn, ballpark nachos, assorted soft drinks, and bottled water.

CHOCOHOLIC BREAK

Chocolate chip cookies, brownies, assorted chocolate candy bars, assorted soft drinks, and bottled water.

POPCORN BAR

Butter, cheddar and caramel popcorn, M&M's®, assorted soft drinks, and bottled water.

SNACK PACK

Assorted cheese and crackers, vegetable crudité with cucumber and ranch dressing, assorted soft drinks, and bottled water.

BUILD YOUR OWN TRAIL MIX

Granola, M&M's®, mixed nuts, yogurt covered raisins, dried tropical fruit, assorted soft drinks, and bottled water.

BUILD A BETTER TRAIL MIX

Granola, M&M's®, mixed nuts, yogurt covered raisins and dried tropical fruit, Chex Mix, South of the Border Mix, and/or Gold Fish, assorted soft drinks, and bottled water.

PROTEIN PACK

Three flavors of hummus: traditional, black bean, and roasted red bell pepper. Served with quinoa salad with whole wheat pita or roasted garlic naan, assorted soft drinks, and bottled water.

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BREAKS & PACKAGES

MENU

PACKAGES

Minimum 25 guests and available for meeting breaks only.

ALL DAY BREAK PACKAGE

Continental Breakfast: *Bagels with cream cheese & peanut butter, trail mix & granola bars, fresh fruit skewers, bottled water, freshly brewed coffee, decaffeinated coffee, and herbal teas.*

Mid-Morning Break: *Coca-Cola brand soft drinks, bottled water, freshly brewed coffee, decaffeinated coffee, and herbal teas.*

Afternoon Break: *Assorted freshly baked cookies, chips & salsa, Coca-Cola brand soft drinks, bottled water, and iced tea.*

ALL DAY EXECUTIVE PLANNER PACKAGE 36.00 PER PERSON

Continental Breakfast: *Bagels with cream cheese & peanut butter, trail mix & granola bars, fresh fruit skewers, bottled water, freshly brewed coffee, decaffeinated coffee, and herbal teas.*

Mid-Morning Break: *Coca-Cola brand soft drinks, bottled water, freshly brewed coffee, decaffeinated coffee, and herbal teas.*

Lunch: *Choose from any of our plated lunch options from page 9.*
**Groups up to 25 may choose 1 option, 25-50 guests may choose 2 options, 50 guests or more may choose 3 options.*

Afternoon Break: *Assorted freshly baked cookies, chips & salsa, Coca-Cola brand soft drinks, bottled water, and iced tea.*

COLOR MENU

COLORFUL BREAKS

These Colorful Breaks are designed to increase productivity and retention by stimulating attendees. Our thoughtful Colorful Break options make a great statement! We will personalize your Colorful Break based on your company's logo colors or to meet one of the specified needs below. The break will feature at least two salty & two sweet treats from the list of suggested items, plus a specialty beverage. Priced per person. Minimum 25 guests and available for meeting breaks. Add soda or bottled water on consumption.

BLUE BREAK

Blue stimulates communication; choose blue to ensure your attendees have a productive conversation to achieve meeting goals.

Chef's selection of blueberries, grapes, blue gumballs, blue tortilla chips with salsa, Oreo's in packages, rice krispies treats, blue raspberry Jell-O, Teddy Grahams, Cool Ranch Doritos, and assorted colored candies - such as salt water taffy, M&M's®, jelly beans, Tootsie Rolls, and Jolly Ranchers.

GREEN BREAK

- i. Green encourages new ideas for growth and change; select a green break when you are looking for out-of-the-box thinking and want attendees to push their imagination.***

Chef's selection of guacamole & chips, key lime pies, green apples, celery sticks & avocado ranch dip, lettuce wraps, kiwis, Nature Valley granola bars, sour cream & onion, Mike and Ike's, lime Jell-O, and assorted colored candies - such as salt water taffy, M&M's®, jelly beans, Tootsie Rolls, and Jolly Ranchers.

YELLOW BREAK

Yellow is the color of wisdom and increases concentration and awareness; select yellow if you want to draw out your attendees' knowledge and ensure they stay focused.

Chef's selection of banana chips, bananas, pineapple, lemon meringue pie, yellow pepper slices and dip, Twinkies, teddy grahams, Lays chips. Assorted colored candies - such as salt water taffy, m&m's, jelly beans, tootsie rolls, jolly ranchers.

ORANGE BREAK

- i. Orange reduces fatigue; choose orange if your meeting delegates have traveled far to gather together in person.***

Chef's selection of orange slices, carrots & dip, cheese & crackers, orange peppers & dip, pumpkin pie, carrot cake, sweet potato fries, Gold Fish, Cheetos, cheddar popcorn, and assorted colored candies - such as salt water taffy, M&M's®, jelly beans, Tootsie Rolls, and Jolly Ranchers.

RED BREAK

- i. Red is the color of fire, so it is associated with energy, strength, power, and determination. It enhances human metabolism, energizes, and gets the blood pumping.***

Chef's selection of red Doritos, chips & salsa, candy, strawberries & cherries, watermelons, raspberries, Skittles, Teddy Grahams, Mozzarella sticks & marinara, and assorted colored candies - such as salt water taffy, M&M's®, jelly beans, Tootsie Rolls, and Jolly Ranchers.

BREAK ITEMS

MENU

SNACK

All break items are priced per quantity listed.

SEASONAL WHOLE FRESH FRUIT

CARAMEL APPLE SLICES

FRUIT & YOGURT PARFAIT

MIXED NUTS

DRY ROASTED PEANUTS

POTATO CHIPS & DIP

TORTILLA CHIPS & SALSA

GARDETTO'S SNACK MIX

FRUIT 'N NUTS TRAIL MIX

PRETZELS

GRANOLA & FRUIT BARS

ICE CREAM BARS

ASSORTED CANDY BARS

FRESH COOKIES*

LEMON BARS*

BROWNIES*

CHEESE & CRACKER DISPLAY *(serves 25)***

VEGETABLE TRAY & DIP *(serves 25)***

Vegetable tray with hummus and cucumber dressing

FRESH SLICED FRUIT DISPLAY *(serves 25)***

ASSORTED TWELVE01 FLATBREADS *(serves 25)***

**Minimum 1 dozen*

***Minimum 1 order*

Pep up your registration table with a bowl of hard candies or snack size candy bars! Ask your catering manager for pricing and options!

ASK ABOUT OUR GLUTEN FREE OPTIONS!

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BREAK ITEMS

MENU

BEVERAGES

All break beverages are priced per quantity listed.

REGULAR OR DECAF COFFEE
 ICED TEA
 FRUIT PUNCH OR LEMONADE
 BOTTLED JUICE
 GATORADE BOTTLED SPORTS DRINK
 RED BULL ENERGY DRINK
 SKIM, 2% OR CHOCOLATE MILK
 FRUIT JUICE BY CARAFE
 SOFT DRINKS (COCA-COLA)
 BOTTLED WATER
 HOT TEA

BREAKFAST ITEMS

All break items are priced per quantity listed.

ASSORTED FRUIT YOGURT
 DANISH
 CINNAMON ROLLS*
 DOUGHNUTS*
 ASSORTED FRESH MUFFINS
 BAGELS WITH CREAM CHEESE

**Minimum 1 dozen*

***Minimum 1 order*

Pep up your registration table with a bowl of hard candies or snack size candy bars! Ask your catering manager for pricing and options!

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PLATED LUNCH

MENU

SANDWICHES & WRAPS

Served with regular or decaffeinated coffee, iced tea, and water. Served with your choice of Coleslaw, Potato Salad, Pasta Salad, or House-Made Potato Chips.

CHEF'S DELI CUTS

Ham and turkey with Swiss and Cheddar cheeses, lettuce, and sliced tomatoes piled high on a ciabatta roll.

CROISSANT CLUB

Flaky butter croissant stuffed with ham, turkey, Swiss and Cheddar cheeses, and topped with bacon, lettuce, and tomato.

NEW YORK STYLE DELI SUB

Cured ham and salami, piled high on a fresh French roll with Swiss cheese and topped with lettuce, tomato, red onion, mild peppers, and vinaigrette.

COUNTRY CHICKEN WRAP

Breaded chicken strips, shredded cheddar cheese, diced tomatoes, chopped romaine lettuce, and ranch sauce wrapped in a tortilla.

CHICKEN OR BEEF FAJITA WRAP

Seasoned grilled chicken or beef, shredded lettuce, diced tomatoes, black beans, tortilla strips, and cheese wrapped in a tortilla.

BLT WRAP

Bacon lettuce, tomato, and red onion in a flour tortilla.

PORTABELLA WRAP

Balsamic glazed portabella, mixed greens, and Mozzarella cheese wrapped in a flour tortilla.

ROAST BEEF ON CIABATTA

*With caramelized onion, creamy horseradish, and provolone. **Minimum 25 guests.***

BACON CHICKEN MELT

*Tender grilled breast of chicken topped with sautéed peppers, onions, and bacon with melted jack cheese on a roll. **Not recommended for groups over 30 people.***

PHILLY CHEESESTEAK

Thinly sliced sirloin with sautéed onions and peppers in an Artisan French bread with chipotle mayonnaise and provolone cheese.

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PLATED LUNCH

MENU

LUNCHEON SALADS

All luncheon salads are served with our fresh baked breads and rolls, butter, regular and decaffeinated coffee, iced tea, and water.

CHICKEN CAESAR SALAD

Crisp Romaine leaves tossed in traditional Caesar dressing and Romano cheese, accented by tomato wedges, olives and croutons, then topped with grilled chicken.

Substitute grilled salmon or shrimp for an additional \$3.00.

SIRLOIN STEAK SALAD

Sirloin steak charbroiled and sliced atop spring greens, red onions, diced tomatoes, and feta cheese. Served with raspberry vinaigrette dressing.

SALMON SALAD

Baby green lettuce, cucumber, tomato, black olives, green and red peppers, topped with grilled salmon. Served with balsamic vinegar dressing.

COUNTRY CHICKEN SALAD

Breaded chicken strips, shredded cheddar cheese, diced tomatoes, chopped romaine lettuce, and ranch dressing.

CALIFORNIA SPINACH SALAD

Spinach, berry slices, mandarin, and feta cheese drizzled with raspberry dressing and strips of grilled chicken.

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PLATED LUNCH

MENU

LUNCHEON SELECTIONS

Hot Plated Lunches include a house salad, regular & decaffeinated coffee, iced tea, and water.

CHICKEN SUPREME

Tender, boneless breast of chicken, sautéed and topped with our own supreme sauce, served over a bed of long grain wild rice and seasonal vegetables.

CHICKEN PARMESAN

Sautéed chicken, lightly breaded and served covered in marinara sauce and Parmesan cheese. Served over pasta and seasonal vegetables.

ROASTED CENTER CUT PORK LOIN

Roasted pork loin topped with a creamy tomato and mushroom sauce.

Served with your choice of one of the following:

Roasted New Potatoes • Garlic Smashed Potatoes

SIRLOIN STEAK

8-ounce chargrilled sirloin, smothered with sautéed mushrooms and onions.

Served with your choice of one of the following:

Garlic Smashed Potatoes • Roasted New Potatoes

(20 person minimum order)

ATLANTIC SALMON

Grilled salmon brushed with a teriyaki ginger glaze.

Served with wild rice and seasonal vegetables.

CHICKEN MARSALA

Tender, boneless sautéed breast of chicken, topped with our chef's own Marsala wine sauce, sliced mushrooms and onions.

Served over a bed of fettuccine and seasonal vegetables.

CHICKEN WITH MANGO SALSA

Seasoned grilled chicken infused with cilantro, lime and garnished with mango salsa, served with Mexican rice and grilled vegetables.

PLATED LUNCH

MENU

LUNCHEON SELECTIONS

Hot Plated Lunches include a house salad, regular & decaffeinated coffee, iced tea, and water.

POLLO AZTECA

Grilled chicken topped with mild roasted peppers and tomato sauce, accompanied with Mexican rice and grilled vegetables.

PINEAPPLE CHICKEN TERIYAKI

Lightly marinated chicken breast in Oriental sauce, served with grilled pineapple on a bed of white rice and seasonal vegetables.

STUFFED BELL PEPPER

White and wild rice, sautéed vegetables blended in a tomato sauce stuffed in a large, green bell pepper.

CHIPOTLE PEPPER PENNE PASTA

Penne pasta and roasted peppers tossed with a creamy chipotle sauce, chopped tomatoes and cilantro with chicken. Served with garlic bread.

FETTUCCHINE ALFREDO

Traditional fettuccine noodles tossed in a creamy Alfredo sauce with chicken. Served with garlic bread.

HOME-STYLE MEATLOAF

*Chef's special homemade meatloaf, topped with a tangy sweet tomato sauce. Served with mashed potatoes and gravy and seasonal vegetables. **(12 person minimum order)***

TRADITIONAL MEAT LASAGNA

*Layers of seasoned ground beef and cheese baked inside this traditional favorite. Served with garlic bread and seasonal vegetables. **(12 person minimum order)***

LUNCH BUFFETS

MENU

BUFFET SELECTIONS

All buffets are served with regular & decaffeinated coffee, iced tea, and water. Minimum of 30 guests.

BAKED POTATO & SALAD BAR

Includes soup du jour, large Idaho potatoes, Cheddar cheese sauce, sour cream, butter, green onions, bacon bits, steamed broccoli, chili, and seasoned ground beef. Served with grilled chicken.

Choice of 3 salads: Tossed Garden Salad with Assorted Dressings • Pasta Salad • Potato Salad • Coleslaw • Cottage Cheese

DELI LUNCHEON BUFFET

Includes sliced turkey, ham, roast beef (upon request), Cheddar & Swiss cheese, tomatoes, dill pickle spears, red onions, assorted breads, and croissants. Served with soup du jour and potato chips.

Choice of 3 salads: Tossed Garden Salad with Assorted Dressings • Fresh Fruit Tray • Pasta Salad • Potato Salad • Coleslaw • Cottage Cheese

THE COMPANY PICNIC

Includes fresh Kaiser and hoagie rolls, baked beans, mini corn on the cob, assorted cheeses, pickle spears, potato chips, and condiments.

Choice of 2 meats: Grilled Chicken Breast • Hamburgers • Beer Brats

Choice of 2 salads: Potato Salad • Cole Slaw
Fresh Garden Salad with Assorted Dressings

PASTA BAR

2 Entrées / 3 Entrées

Includes Caesar salad, pasta salad, fresh seasonal vegetables, fresh baked garlic breadsticks, and your choice of entrées.

Add grilled chicken for \$2.00.

Choice of entrées: Baked Cheese Ravioli with Marinara Sauce • Chicken Parmesan
Chipotle Pepper Penne Pasta • Lasagna (Traditional or Vegetarian)
Tri-colored Tortellini with Alfredo Sauce • Meatball Parmesan

LUNCH BUFFETS

MENU

MEXICAN FIESTA

2 Entrées

*Includes cheese enchiladas, south of the border chop salad, soft & hard tortilla shells, traditional toppings, refried beans, poblano rice, and chips with salsa. **Upgrade to guacamole for \$2.50 per person.***

Choice of entrées: *Chicken Fajitas • Steak Fajitas • Vegetable Fajitas
Mexican Lasagna • Chicken Tacos • Beef Tacos*

WESTERN ROUNDUP

Includes shaved BBQ pork with assorted sandwich rolls, fried chicken, and corn bread.

Choose 2: *Baked Beans • Coleslaw • Potato Salad
Mini Corn on the Cob • Scalloped Corn Casserole*

THE BACHER

Includes soup du jour and fresh fruit tray.

Choose two entrée salads:

CHICKEN CAESAR:

Caesar salad with strips of grilled chicken.

ANTIPASTO SALAD:

Romaine lettuce, diced ham, turkey, pepperoni, provolone cheese, sliced olives, and tomato, all tossed in a vinaigrette dressing.

CALIFORNIA SPINACH SALAD:

Spinach, berry slices, mandarin, feta cheese or gorgonzola cheese, drizzled with raspberry dressing, and strips of grilled chicken.

COBB SALAD:

Baby greens and romaine lettuce with grilled chicken, avocado, hard boiled eggs, blue cheese, olives, diced tomato, cucumbers, and garbanzo beans.

All toppings are diced or chopped and placed on top of the lettuce.

CUCUMBER & TOMATO SALAD:

Tomato wedges, sliced cucumber, garbanzo beans, tofu, and basil tossed in oil and red wine vinegar dressing.

Choose 1: *Grilled Chicken Wrap • Fajita Beef Wrap
BLT Wrap • Country Chicken Wrap*

Choose 1: *Pasta Salad • Potato Salad • Coleslaw
Cottage Cheese • Chips*

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LUNCH BUFFETS

MENU

TRADITIONAL BUFFETS

All buffets are served with regular & decaffeinated coffee, iced tea, and water. Minimum of 30 guests.

TWO ENTRÉE BUFFET

Includes selection of 2 entrées, 1 selection of vegetables, 2 salads, and 2 starches.

STEP 1: CHOOSE SALADS

*Tossed Green Salad with Assorted Dressings • Fresh Fruit Display • Caesar Salad • Old Fashioned Potato Salad
Cottage Cheese • Cavatelli Pasta Salad
Marinated Cucumber and Tomato Salad*

STEP 2: CHOOSE ENTRÉES

EYE OF ROUND BEEF

Sliced roasted eye round of beef topped with a delicate cabernet sauce and mushrooms.

ROAST BEEF JARDINIÈRE

Beef slices with sautéed celery and onions, then finished with a touch of red wine and herbs.

SMOTHERED STEAK MEDALLIONS

Sirloin smothered with peppers and onions, then topped with provolone cheese.

LEMON HERB CHICKEN

Sautéed chicken breast finished with a lemon and herb sauce.

CHICKEN BREAST SUPREME

Tender, boneless breast of chicken, sautéed and topped with our own supreme sauce.

CHICKEN PICATTA

Sautéed chicken breast with white wine finished in a delicate caper sauce.

HERB CRUSTED COD

Cod baked crisp and topped with herbs and seasoning.

SLICED PORK LOIN IN ROSEMARY SAUCE

Pork Tenderloin baked with fresh herbs, complemented with rosemary sauce.

PITT HAM IN BROWN BUTTER

Sliced Pitt Ham topped with a pineapple and cherry sauce.

PECAN CRUSTED PORK LOIN

Pork Tenderloin baked with a crust of pecans, finished with a mild sweet brown sauce.

TRADITIONAL LASAGNA

Layers of seasoned ground beef and cheese baked inside this traditional favorite.

VEGETARIAN LASAGNA

Similar to the traditional lasagna but with seasonal vegetables.

GRILLED CHICKEN

A boneless breast of grilled chicken.

STEP 3: CHOOSE A VEGETABLE

*Corn O'Brien • Green Bean Almondine
Green Bean Casserole • Sautéed Mixed Vegetables
Honey Glazed Carrots • Steamed Broccoli*

STEP 4: CHOOSE STARCHES

*Roasted Rosemary Potatoes • Garlic Parmesan Red Potatoes • Smashed Potatoes with Gravy
Twice Baked Potatoes • Wild Rice Blend
Au Gratin Potatoes*

SPECIAL REQUEST

MENU

VEGETARIAN MEALS

Served with a house salad, regular & decaffeinated coffee, iced tea, and water.

STUFFED BELL PEPPER

Large green bell pepper stuffed with white and wild rice and sautéed vegetables blended in a tomato sauce. Served with seasonal vegetables. (Minimum order of 6 guests)

PORTABELLA WELLINGTON

Grilled Portabella mushroom stuffed with roasted garlic and sun dried tomatoes encased in a flaky puff pastry. Finished with an Asiago cheese sauce. Served with seasonal vegetables and roasted red potatoes. (Minimum order of 6 guests)

FETTUCCINE ALFREDO

Traditional fettuccine noodles tossed in a creamy Alfredo sauce. Served with garlic bread.

PASTA PRIMAVERA

Colorful bell peppers, fresh garlic, black olives, onions, mushrooms, chopped tomatoes, and basil tossed with penne pasta. Served with garlic bread.

CHIPOTLE PEPPER PENNE PASTA

Penne pasta and roasted peppers tossed with a creamy chipotle sauce, chopped tomatoes, and cilantro. Served with garlic bread.

EGGPLANT PARMESAN

Baked eggplant sliced and layered with marinara sauce, basil, provolone, and Parmesan cheese. Served with roasted red potatoes. (This is a seasonal entrée. Please check for availability.)

VEGETARIAN LASAGNA

Layers of lasagna noodles with yellow squash, zucchini, peppers, onions, ricotta cheese, and mozzarella cheese, baked with marinara sauce. Served with roasted red potatoes and dinner rolls with butter. (Minimum order of 12 guests)

CAPRESE PORTABELLA

Made with fresh tomatoes, basil, and broiled mozzarella. (Minimum order of 6 guests)

CHEESE RAVIOLI WITH MARINARA SAUCE

Ravioli tossed with marinara sauce, topped with Parmesan cheese, and garnished with basil. Served with garlic bread.

SALAD

Baby green lettuce, tomatoes, red onions, peppers, cucumbers, mushrooms and shredded cheese. Served with your choice of dressing.

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SPECIAL REQUEST

MENU

VEGAN MEALS

Served with regular & decaffeinated coffee, iced tea, and water.

TOFU SALAD

Baby green lettuce, tomatoes, red onions, peppers, cucumbers, mushrooms, and tofu with balsamic vinaigrette dressing.

PORTABELLA MUSHROOM SALAD

Baby green lettuce with grilled portabella mushrooms and drizzled with balsamic vinaigrette dressing.

PASTA PRIMAVERA

Colorful bell peppers, fresh garlic, black olives, onions, mushrooms, chopped tomatoes, and basil tossed with whole grain pasta. Served with a house salad.

GLUTEN FREE MEALS

Served with a dinner salad, your choice of dressing, regular & decaffeinated coffee, iced tea, and water.

CHICKEN*

Chicken breast, steamed vegetables, and a plain baked potato.

STEAK*

10-oz. sirloin, steamed vegetables, and a plain baked potato.

SALMON*

Grilled salmon, steamed vegetables, and a plain baked potato.

****Only available for plated meals.***

Please ask for lunch pricing.

PLATED DINNER

MENU

ENTRÉE SELECTIONS

All Plated Entrées are served with a house salad, seasonal vegetables, choice of starch, dinner rolls with butter, regular & decaffeinated coffee, and iced tea.

SLOW ROASTED PRIME RIB OF BEEF

10-oz. portion of prime rib, slow roasted and served with creamy horseradish and au jus.
(Minimum order of 12 guests)

GRILLED BEEF TENDERLOIN

8 oz. • 10 oz.

A steak lover's favorite. Grilled tenderloin filet served with our creamy Béarnaise sauce.
(This item requires the final guarantee number of guests 1 week in advance)

SEASONED NEW YORK STRIP STEAK

Thick and juicy 10 oz. New York Strip, hand rubbed with herbs and seasonings, and drizzled with a mushroom demi-glaze sauce.

STUFFED PORK CHOP

Fresh 10 oz. Iowa Chop stuffed with our unique apple sage dressing and smothered with bourbon demi-glaze.

(This item requires the final guarantee number of guests 1 week in advance)

PECAN CRUSTED PORK LOIN

Pork Tenderloin baked with a crust of pecans, finished with a mild sweet brown sauce.

CHICKEN SUPREME

Tender, boneless breast of chicken, sautéed and topped with our own supreme sauce.

LEMON HERB CHICKEN

Sautéed chicken breast finished with a lemon and herb sauce.

STUFFED CHICKEN KIEV

Tender chicken breast rolled around Maître d'hôtel butter, then breaded, baked, and topped with supreme sauce.

STUFFED CHICKEN CORDON BLEU

Tender chicken breast stuffed with Gorgonzola cheese and ham, then baked and topped with Hollandaise sauce.

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PLATED DINNER

MENU

ENTRÉE SELECTIONS CONTINUED

All Plated Entrées are served with a house salad, seasonal vegetables, choice of starch, dinner rolls with butter, regular & decaffeinated coffee, and iced tea.

ORANGE ROUGHY ROULADE

Baked filet stuffed with crab meat, celery, onions, garlic and peppers.

GRILLED SALMON

Fresh grilled salmon seasoned with herbs and topped with Beurre Blanc sauce.

PORTABELLA WELLINGTON

Grilled Portabella mushroom stuffed with roasted garlic and sun dried tomatoes encased in a flaky puff pastry. Finished with an Asiago cheese sauce.

DUET MEDLEY

A designer duet featuring your choice of two entrées from the list below:

BEEF TENDERLOIN MEDALLION

QUEEN CUT PRIME RIB

HERB CRUSTED SALMON

STUFFED SHRIMP OR SCAMPI

PORK TENDERLOIN MEDALLION CHASSEUR

GRILLED CHICKEN BREAST SUPREME

PORTABELLA WELLINGTON

(This item requires the final guarantee number of guests 1 week in advance. Minimum of 10 guests.)

STARCH SELECTIONS

*Baked Potato • Duchess Potatoes • Twice Baked Potato • Roasted Red Potatoes
Garlic Smashed Potatoes • Rice Pilaf*

ADD A DESSERT

Complete your meal with our chef's choice of dessert for an additional fee per guest.

DINNER BUFFETS

MENU

DINNER BUFFETS

All buffets are served with regular & decaffeinated coffee, iced tea, and water. Minimum of 30 guests.

TWO ENTRÉE BUFFET

Includes selection of 2 entrées, 3 salads, 2 starches, and 1 selection of vegetables.

STEP 1: CHOOSE SALADS

Tossed Green Salad with Assorted Dressings • Fresh Fruit Display • Caesar Salad • Old Fashioned Potato Salad Cottage Cheese • Cavatelli Pasta Salad Marinated Cucumber & Tomato Salad

STEP 2: CHOOSE ENTRÉES

EYE OF ROUND BEEF

Sliced roasted eye round of beef topped with a delicate cabernet sauce and mushrooms.

ROAST BEEF JARDINIÈRE

Beef slices with sautéed celery and onions, then finished with a touch of red wine and herbs.

SMOTHERED STEAK MEDALLIONS

Sirloin smothered with peppers and onions, then topped with provolone cheese.

LEMON HERB CHICKEN

Sautéed chicken breast finished with a lemon and herb sauce.

CHICKEN BREAST SUPREME

Tender, boneless breast of chicken, sautéed and topped with our own supreme sauce.

STUFFED CHICKEN KIEV

Chicken rolled around Maître d'hôtel butter, then breaded, baked, and topped with supreme sauce.

CHICKEN PICATTA

Sautéed chicken breast with white wine finished in a delicate caper sauce.

THREE ENTRÉE BUFFET

Includes selection of 3 entrées, 3 salads, 2 starches, and 1 selection of vegetables.

STUFFED CHICKEN CORDON BLEU

Tender chicken breast stuffed with Gorgonzola cheese and ham, then baked and topped with Hollandaise sauce.

ROAST TURKEY WITH SAGE DRESSING

Carved roasted turkey with herbs and accompanied by a sage dressing.

HERB CRUSTED COD

Cod baked crisp and topped with herbs and seasoning.

SLICED PORK LOIN IN ROSEMARY SAUCE

Pork Tenderloin baked with fresh herbs, complemented with rosemary sauce.

PITT HAM IN BROWN BUTTER

Sliced Pitt Ham topped with a pineapple and cherry sauce.

PECAN CRUSTED PORK LOIN

Pork Tenderloin baked with a crust of pecans, finished with a mild sweet brown sauce.

TRADITIONAL OR VEGETARIAN LASAGNA

Layers of seasoned ground beef and cheese baked inside this traditional favorite.

STEP 3: CHOOSE STARCHES

Roasted Rosemary Potatoes • Garlic Parmesan Red Potatoes • Smashed Potatoes with Gravy • Twice Baked Potatoes • Wild Rice Blend • Au Gratin Potatoes

STEP 4: CHOOSE A VEGETABLE

Buttered Corn • Green Bean Almondine Green Bean Casserole • Sautéed Mixed Vegetables Honey Glazed Carrots • Steamed Broccoli

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ACTION STATIONS

MENU

CARVING STATION

Upgrade your dinner with any of the following Chef Carving Stations for an additional fee. Carving stations count as one entrée selection. The carving fee is in addition to the Dinner Buffet pricing.

ROAST TURKEY

Whole roasted turkey, carved, and offered with a wild berry demi-glaze.

PINEAPPLE & HONEY-GLAZED HAM

Honey cured ham, offered with our very own pineapple salsa.

PRIME RIB OF BEEF

Herb-rubbed prime rib, served with creamy horseradish and au jus.

PREMIER CHEF'S STATION

Herb crusted beef tenderloin carved buffet side and served with Chef's demi-glaze.

ACTION STATIONS

Enhance your hors d'oeuvres packages with one of these stations attended by our Chef and are priced per guest. Requires a minimum of 50 paid guests.

D'ITALIANO PASTA STATION

Three cheese tortellini, spinach fettuccini, and tomato penne pastas prepared to order by our Chef with your choice of ingredients (onions, mushrooms, peppers, olives, crab meat, and/or black olives) and finished with your choice of Alfredo or marinara sauce.

FAJITA FIESTA STATION

Fresh seasoned beef and fajita chicken strips mixed with peppers and served to order by our Chef. Accompaniments include flour & corn tortillas, chips & salsa, sour cream, guacamole, green onions, cheese, and refried beans.

HORS D'OEUVRES

MENU

HORS D'OEUVRE DISPLAYS

Displays are priced to serve 50 guests.

IMPORTED CHEESES & FRUIT DISPLAY

Brie, Gouda, Smoked Cheddars, and Dilled Havarti served with an array of berries and Melba toast.

SMOKED ATLANTIC SALMON

Whole salmon served with herb cream cheese, capers, and miniature bagels.

HORS D'OEUVRES PACKAGES

Packages are priced per guest, served buffet-style for 90 minutes from scheduled serving time and require a minimum of 50 guests. Ask about smaller group Hors D'oeuvres Packages!

All packages include:

Display of domestic and imported cheese with crackers, fresh fruit, vegetable crudité's served with hummus & cucumber dip; an assortment of dessert bites and chef's choice of sweet treats; and a beverage station with iced tea, water, and fresh brewed coffee.

PLATINUM PACKAGE

*Your choice of Peel & Eat shrimp or Tempura shrimp. Chef's carved beef served with assorted rolls, ground mustard aioli, and condiments. **Choose four appetizers from selections below.***

GOLD PACKAGE

*Chef's carved beef served with assorted rolls, ground mustard aioli, and condiments. **Choose four appetizers from selections below.***

SILVER PACKAGE

Choose four appetizers from selections below.

APPETIZER SELECTIONS:

Teriyaki chicken kabobs

Peppered beef kabobs

Mini Reuben sandwiches

Swedish or BBQ meatballs

Fried ravioli with marinara

Fried mozzarella with marinara

Creamy spinach artichoke dip with pita points

Sausage stuffed mushroom

Cocktail smokies with BBQ sauce

Chicken strips with ranch sauce

BBQ or buffalo wings with celery & ranch

Cream cheese stuffed jalapeño poppers

Almond brie with raspberry sauce

HORS D'OEUVRES

MENU

HOT APPETIZERS

Priced per quantity listed.

- SWEDISH OR BBQ MEATBALLS (75 pieces)
- FRIED MOZZARELLA WITH MARINARA (75 pieces)
- BBQ OR BUFFALO CHICKEN STRIPS (50 pieces)
- CHICKEN TERIYAKI KABOBS* (50 pieces)
- PEPPERED BEEF KABOBS* (50 pieces)
- BBQ OR BUFFALO WINGS (75 pieces)
with Celery & Ranch
- FRIED RAVIOLI (75 pieces)
with Marinara Sauce
- CREAM CHEESE STUFFED
JALAPEÑO POPPERS (75 pieces)
- CREAMY SPINACH ARTICHOKE DIP (serves 25)
- ALMOND BRIE (75 pieces)
with Raspberry Sauce
- TEMPURA SHRIMP (50 pieces)
with Cocktail Sauce
- MINI REUBENS (50 pieces)
- CHEESE CURDS (75 pieces)
with Spicy Ketchup
- CAJUN SHRIMP (40 pieces)
- MINI CRAB CAKES (40 pieces)
- TWELVE01 QUESADILLA (50 pieces)
- MINI FLAT BREADS (50 pieces)
- *Can be served butler style.*
Ask about butler passed pricing

COLD TRAYS & APPETIZERS

- VEGETABLE TRAY & DIP (serves 25)
Vegetable tray with hummus and cucumber dressing
- FRESH FRUIT DISPLAY (serves 25)
- CHEESE & CRACKER TRAY (serves 25)
- TURKEY PINWHEELS* (30 pieces)
with Spinach & Cream Cheese
- SILVER DOLLAR SANDWICHES (30 pieces)
with Ham & Turkey
- CHOCOLATE DIPPED STRAWBERRIES* (30 pieces)
- CUCUMBER PITA POINTS* (30 pieces)
with Dill Mustard
- BRUSCHETTA* (30 pieces)
Fresh tomato, onion, and basil on crostini topped with feta cheese and drizzled with a balsamic reduction.
- JUMBO SHRIMP (30 pieces)
with Cocktail Sauce
- SMOKED SALMON
- CANAPÉS SPECIALTY* (30 pieces)
Salmon
Sliced smoked salmon with a dill au crème base spread on Melba toast.
- De' mignon**
Sliced beef tenderloin drizzled with horseradish pepperspread on a pita crisp.
- Tuna**
Crispy wonton topped with sliced cucumber and grilled tuna, garnished with wasabi and cilantro.
- Avocado**
Crispy tortilla point with fresh avocado, cilantro, and tomato.

DESSERTS

MENU

DESSERTS

Desserts are priced per guest, per piece. Minimum order of 8 pieces for all desserts.

- CHOCOLATE MOUSSE**
RAINBOW, LEMON, RASPBERRY OR ORANGE CRÈME SHERBET
DESSERT BITES / CUPS
BERRY, APPLE, PUMPKIN, CHERRY OR PEACH PIE
PECAN PIE
CHOCOLATE CAKE
LEMON CRÈME LAYER CAKE
COCONUT, BANANA OR CHOCOLATE CRÈME PIE
KEY LIME PIE
BOURBON BREAD PUDDING
Served with Bourbon caramel sauce
NEW YORK (WITH FRUIT TOPPING) OR RASPBERRY CHEESECAKE
CHEF'S CHOICE DESSERT PLATTER
Enhance your dinner with a centerpiece of assorted desserts on each table.
Includes up to 4 selections per table.

SPECIALTY DESSERTS

Specialty desserts are priced per guest, per serving and requires a minimum of 25 guests.

- ICE CREAM SUNDAE STATION**
Buffet of vanilla and chocolate ice cream, whipped topping, nuts, sprinkles, chocolate sauce, caramel, maraschino cherries, and wafers.
- BANANAS FOSTER**
Bananas caramelized to perfection with brown sugar, butter, and brandy.
Served our way with Pralines and Crème over ice cream.
- BUILD YOUR OWN CHEESECAKE BAR**
*Start with New York Style cheesecake, caramel & chocolate sauce, and **choice of 2 toppings:***
Strawberries • Raspberries • Blueberries • Cherry • Candy Toppings • Chocolate Chips
- Add on additional toppings for an additional fee per person.***

BEVERAGES

MENU

HOSTED BAR

The complete reception package includes well and premium liquors, domestic and imported beer, wine, all the mixes and is priced per drink. A charge per hour for each bartender will be applied to all banquet bars. This fee will be waived with \$100.00 in bar sales per hour. Prices subject to service charge and sales tax.

SOFT DRINKS

BOTTLED WATER

DOMESTIC BOTTLE BEER

IMPORTED BOTTLED BEER

HOUSE WINE

CALL BRANDS

PREMIUM BRANDS

CORDIALS & TOP SHELF

DOMESTIC KEG BEER

SPECIALTY KEG BEER

CASH BAR

The complete reception package includes well and premium liquors, domestic and imported beer, wine, all the mixes and is priced per drink. A charge per hour for each bartender will be applied to all banquet bars. This fee will be waived with \$100.00 in bar sales per hour. Prices subject to service charge and sales tax.

SOFT DRINKS

BOTTLED WATER

DOMESTIC BOTTLE BEER

IMPORTED BOTTLED BEER

HOUSE WINE

CALL BRANDS

PREMIUM BRANDS

CORDIALS & TOP SHELF

WINE SELECTIONS

WINE BY THE BOTTLE

Canyon Road Wines:

Cabernet Sauvignon • Merlot • Chardonnay • White Zinfandel

RIESLING (*sweet/blush wine*)

PINOT GRIGIO (*dry white wine*)

PINOT NOIR (*red wine*)

SHIRAZ (*red wine*)

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BEVERAGES

MENU

CHAMPAGNE

Priced per bottle.

HOUSE CHAMPAGNE

GIONELLI ASTI SPUMANTE

HOURLY OPEN BAR

PREMIUM

Service for one hour, each additional hour \$8 per guest.

TOP SHELF

Service for one hour, each additional hour \$9 per guest.

Also includes cordials and top shelf selections.

Ask about our punch bowl and fountain beverage service!

COCKTAILS

PACKAGE BAR

No fee with a minimum of 50 guests. \$25.00 per hour fee for 25-49 guests. \$50.00 per hour fee for 24 or less guests.

With either of the Package Bar options below, guests have their choice of premium & call brands, house wine, bottled beer, and soft drink selections

PREMIUM

Service for three hours, each additional hour \$6 per guest.

PREMIUM

Service for three hours, each additional hour \$7 per guest.

Also includes cordials and top shelf selections.

LIQUOR

List is subject to change.

CALL BRANDS

*Amaretto Paramount • Barton Vodka • Juarez Triple Sec
McAllister Scotch • Paramount Gin • Paramount Rum
Peppermint Schnapps • Seagram's Five Star Whiskey • Ten High*

CORDIALS AND TOP SHELF

*Baileys • Bombay Sapphire • Chambord • Cointreau
Crown Royal • Drambuie • Glenfiddich • Grey Goose
Jameson • Johnnie Walker Black • Ketel One
Maker's Mark • Patron*

PREMIUM BRANDS

*Absolute Citron • Absolute Vodka • Apple Pucker
Bacardi Limon • Bacardi Superior Rum • Beefeater Black Velvet
Blue Curacao • Butterscotch Schnapps • Canadian Club
Captain Morgan • Christian Brothers Brandy Cuervo Gold
Dewar's White Label • Hot Damn • Jack Daniels • Jägermeister
Jim Beam • Johnnie Walker Red Juarez Tequila • Kahlua
Malibu Peachtree Schnapps Root Beer Schnapps • Seagram's 7
Southern Comfort Stoli Razberi (Raspberry)
Stoli Vanil (Vanilla) • Stoli Vodka Tanqueray • Wild Turkey*

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AUDIO VISUAL

A/V EQUIPMENT

Priced per item.

LCD PROJECTOR
 LAVALIERE MICROPHONE
 HANDHELD MICROPHONE
 WIRELESS HANDHELD MICROPHONE
 POLYCOM SPEAKER PHONE
 DRY ERASE BOARD AND MARKERS
 FLIP CHART AND MARKERS
 LASER POINTER
 LAPTOP COMPUTER
 HDMI CABLE HV HOOK UP

NO CHARGE EQUIPMENT

PODIUM (*standing only*)
 MICROPHONE STANDS (*floor or tabletop*)
 AUDIO VISUAL TABLE WITH EXTENSION
 CORD AND POWER STRIP
 SCREEN
 EASEL
 WIRELESS INTERNET ACCESS

PACKAGES & OTHER

PREMIER PACKAGE

LCD Projector, Screen, and Wireless Microphone.

EXECUTIVE PACKAGE

*1 Flip Chart with Pad and Markers, Screen,
 LCD Projector, and Power Strip.*

IPOD CONNECTION FEE

PATCH FEE

DANCE FLOOR

Based upon availability.

RISERS

Based upon availability.

PHOTOCOPIES

POWER RUN TO EACH TABLE

POWER STRIP AND EXTENSION CORD

SHIPPING

SHIPPING PACKAGES

*Please deliver packages for events no earlier than
 seventy-two (72) hours prior to the scheduled event.*

*Packages should be clearly marked with the
 on-site contact name, meeting name, and arrival date.*

Please ship packages to:

***Radisson Hotel & Conference Center
 1220 1st Avenue
 Coralville, Iowa 52241***

*The hotel will not assume any responsibility for
 damages or loss of any merchandise or articles left in
 the hotel prior to, during, or following your function.*

GENERAL INFO

AT A GLANCE

Number of Floors: 4

Number of Guest Rooms: 95

Number of Conference Rooms: 7

Complimentary Parking

STANDARD GUEST ROOM AMENITIES

Complimentary Wireless High Speed Internet

Flat screen HDTV • Voice Mail • Hair Dryer

Coffee Maker • Iron and Ironing Board

Clock Radio • Oversized Desk • Room Service

Indoor Swimming Pool and Whirlpool

Complimentary Shuttle

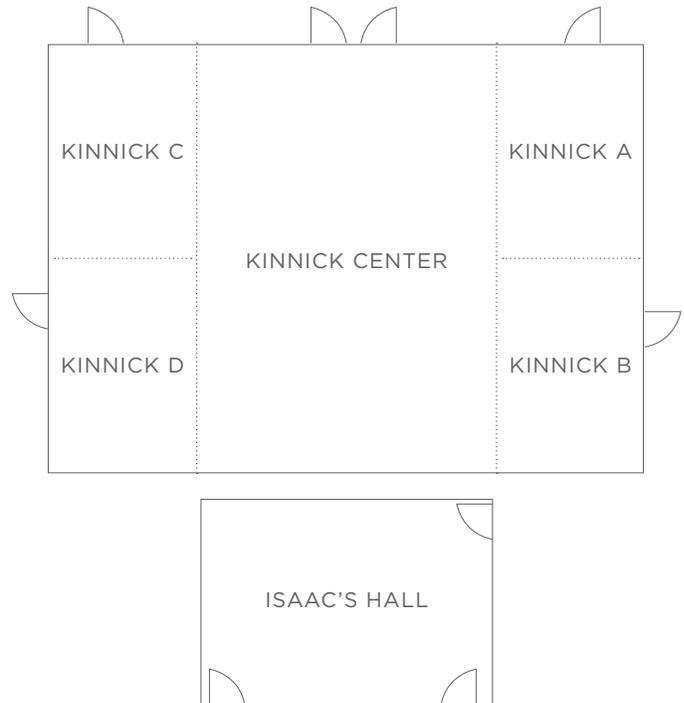
Twelve01 Kitchen & Tap on site!

BUSINESS CENTER 5:30 a.m. to 11:00 p.m.

FITNESS CENTER 5:30 a.m. to 11:00 p.m.

CHECK-IN 3:00 p.m.

CHECK-OUT 11:00 a.m.



MEETING ROOM	DIMENSIONS (L X W)	SQUARE FOOTAGE	THEATER	CLASSROOM	BANQUET	CONFERENCE	U-SHAPE
KINNICK A	27 X 22	594	60	30	32	20	20
KINNICK B	27 X 22	594	60	30	32	20	20
KINNICK C	27 X 20	540	60	30	32	20	20
KINNICK D	27 X 20	540	60	30	32	20	20
KINNICK CENTER	37 X 55	2035	160	100	120	60	50
KINNICK BALLROOM	80 X 55	4400	400	250	400	150	NA
ISAAC'S HALL	38 X 28	1064	100	60	70	30	35
EXECUTIVE BOARDROOM	15 X 8	120	NA	NA	NA	6	NA
HOSPITALITY 208	24 X 18	432	30	20	24	14	15
HOSPITALITY 234	26 X 18	468	NA	NA	NA	12	NA

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