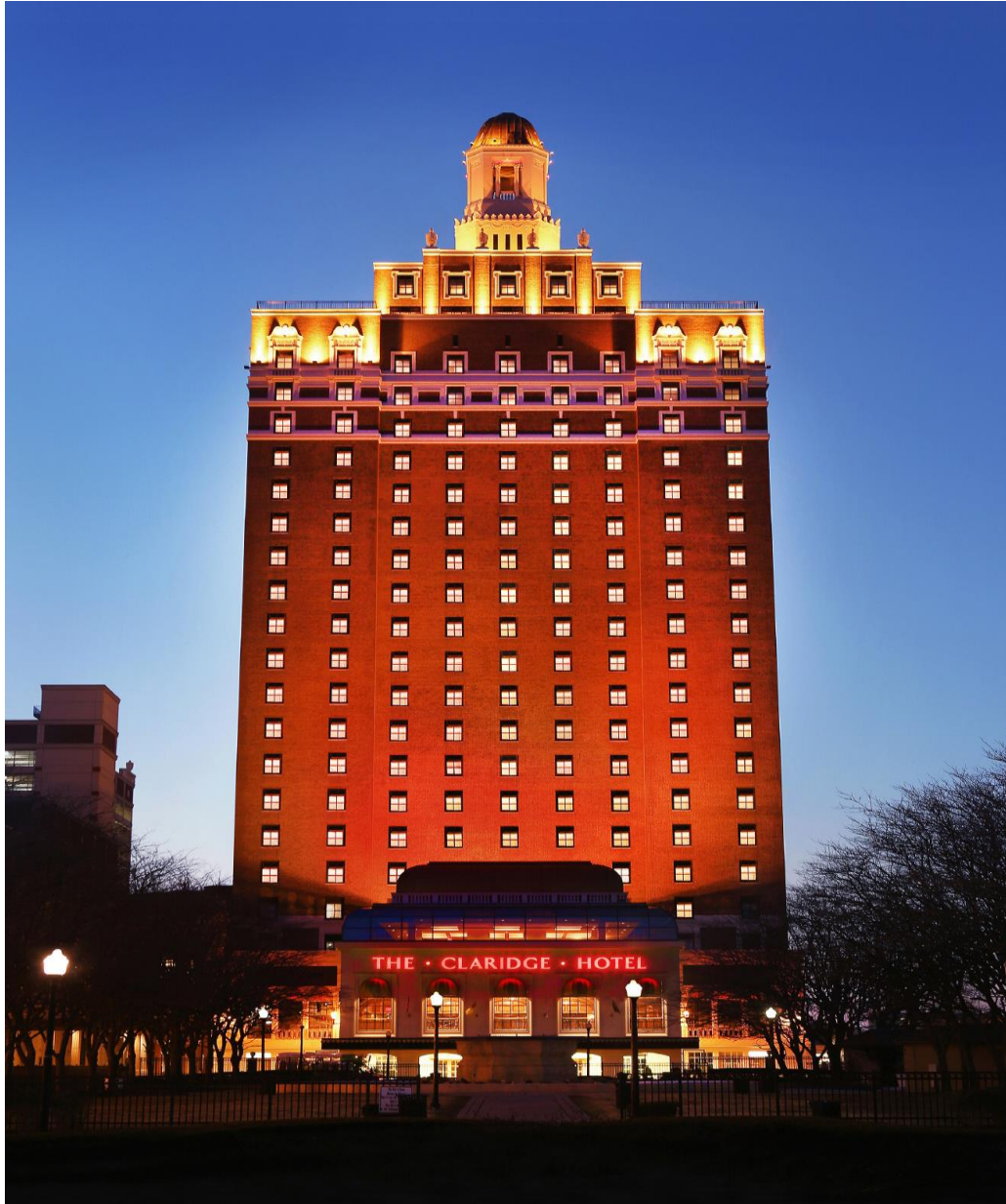


THE
CLARIDGE
a *Radisson* hotel



Catering Menu

CONTINENTAL BREAKFAST

RISE AND SHINE

- Orange Juice, Cranberry Juice and Apple Juice
- Seasonal Sliced and Whole and Fresh Fruit
- Display of Fresh Baked Muffins and Danish
- Assorted Bagels, Cream Cheese, Butter and Preserves
- Freshly Brewed Regular Coffee, Decaffeinated Coffee and Teas

EXECUTIVE CONTINENTAL

- Orange Juice, Cranberry Juice and Apple Juice
- Seasonal Sliced and Whole Fresh Fruit
- Display of Fresh Baked Muffins and Danish
- Assorted Bagels, Cream Cheese, Butter and Preserves
- Individual Yogurt, Granola
- Freshly Brewed Regular Coffee, Decaffeinated Coffee and Teas

BREAKFAST BUFFET

Buffet Service is Two Hours with 25 Adult Guest Minimum.

COUNTRY CLASSIC

- Orange Juice, Cranberry Juice and Apple Juice
- Seasonal Sliced and Whole Fresh Fruit
- Display of Danish, Croissants, Muffins and Coffee Cake
- Scrambled Eggs
- Applewood Smoked Bacon
- Breakfast Potatoes with Peppers and Onions
- Freshly Brewed Regular Coffee, Decaffeinated Coffee and Teas

CLARIDGE DELUXE

- Orange Juice, Cranberry Juice and Apple Juice
- Seasonal Sliced and Whole Fresh Fruit
- Select One: Waffles OR Pancakes, Warm Maple Syrup, Butter and Whipped Cream
- Individual Fruit Flavored Yogurt with Granola
- Display of Danish, Croissants, Muffins and Coffee Cake
- Scrambled Eggs
- Applewood Smoked Bacon and Country Style Sausage
- Breakfast Potatoes with Peppers and Onions
- Freshly Brewed Regular Coffee, Decaffeinated Coffee and Teas

All Pricing Subject to 22% Service Charge and Applicable Tax.
Menu Items and Pricing Subject to Change Without Notice.

CHAMPAGNE BRUNCH BUFFET

Buffet Service is Two Hours with 25 Adult Guest Minimum.

BREAKFAST ITEMS

- Orange Juice, Cranberry Juice and Apple Juice
- Seasonal Sliced and Whole Fresh Fruit
- Display of Fresh Baked Muffins and Danish
- Assorted Bagels, Cream Cheese, Butter and Preserves
- Scrambled Eggs
- Applewood Smoked Bacon and Country Style Sausage
- Breakfast Potatoes with Peppers and Onions
- Waffles with Warm Maple Syrup, Butter and Whipped Cream

OMELET STATION

Station Enhancement will require an Attendant Fee

- Traditional Eggs or Egg Whites with Ham, Bacon, Mushrooms, Tomatoes, Onions, Peppers, Cheddar, Swiss and Mozzarella Cheese

ENTREES

- Chicken Marsala, Forest Mushrooms, Marsala Demi
- Oven Roast Salmon, Roasted Tomatoes, Lemon Butter Sauce
- Served with Chef Selection Starch and Seasonal Vegetables

DESSERT

Chef Selection of Cakes, Pastries and Tarts

Freshly Brewed Coffee, Decaffeinated Coffee and Teas

Complimentary Champagne or Mimosa Toast

BREAKFAST & BRUNCH STATION STYLE ENHANCEMENTS

OMELET STATION

Station Enhancement will require an Attendant Fee

- Traditional Eggs or Egg Whites with Ham, Bacon, Mushrooms, Tomatoes, Onions, Peppers, Cheddar, Swiss and Mozzarella Cheese

BELGIAN WAFFLE STATION

Served in Chafing Dish

- Warm Maple Syrup, Butter, Whipped Cream, Fresh Berries, Chocolate Chips

FRENCH TOAST STATION

Served in Chafing Dish

- Bananas, Seasonal Berries, Warm Maple Syrup, Powdered Sugar, Whipped Cream

PANCAKE STATION

Served in Chafing Dish

- Fresh Seasonal Fruit and Berries, Warm Maple Syrup, Whipped Cream, Butter, Chocolate Chips

MIMOSA BAR

- Champagne, Assorted Juices and Seasonal Fruit for Garnish

BLOODY MARY BAR

- Vodka, Bloody Mary Mix and Appropriate Condiments

SANGRIA BAR

- Red and White Sangria with Seasonal Fruit

BREAKFAST & BRUNCH ENHANCEMENTS

- Egg & Cheese on Croissant Sandwich or Ham, Bacon or Sausage Egg & Cheese on Croissant Sandwich
- Breakfast Burrito with Scrambled Eggs, Sautéed Onions & Peppers
- Eggs Benedict or Eggs Florentine
- Smoked Salmon Display: Capers, Onion, Tomato, Lemon
- Warm Oatmeal with Raisins, Brown Sugar, Cinnamon
- Assorted Bagels, Cream Cheese, Butter and Preserves

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LUNCH BUFFET

CORNER DELI

- Chef's Choice Soup of the Day
- Caesar Salad: Herbed Croutons, Parmesan Cheese, Caesar Dressing
- Roasted Potato Salad and Coleslaw
- Deli Meat Platter: Sliced Turkey Breast, Roast Beef, Ham, Genoa Salami, American Cheese, Provolone Cheese, Swiss and Cheddar Cheese
- Mustard, Mayonnaise, Horseradish, Pickles and Potato Chips
- Brownies and Assorted Cookies
- Freshly Brewed Regular Coffee, Decaffeinated Coffee and Teas

SOUTH PHILLY

- Caprese Salad: Tomato, Mozzarella, Drizzled with Balsamic Glaze
- Beef Cheese Steaks with Whiz, Peppers, Onions and Mushrooms
- Italian Hoagies
- Grilled Vegetable Wraps: Spinach, Peppers, Zucchini, Mushrooms, Pesto Sauce
- Rum Cake and Cannoli
- Freshly Brewed Regular Coffee, Decaffeinated Coffee and Teas

BOARDWALK LUNCH BUFFET

- Soup or Salad (Select One): Tomato Bisque, Chicken Vegetable, Mixed Field Greens with Grape Tomatoes, Cucumbers and Balsamic Vinaigrette or Caesar Salad
- Grilled Marinated Flank Steak with Forest Mushrooms and Cabernet Wine Demi
- Lemon Basil Chicken
- Served with Chef Selection Starch and Seasonal Vegetables
- Triple Layer Chocolate Cake and Cheesecake with Berries
- Freshly Brewed Regular Coffee, Decaffeinated Coffee and Teas

BOXED LUNCH (UP TO THREE SELECTIONS)

Served with Bag of Chips and Soft Drink or Bottled Water, Plasticware, Napkins and Condiments.

- Ham and Cheddar Cheese, Grain Mustard, on a Pretzel Roll
- Roast Beef, Brie, Creamy Horseradish, Tomato on an Onion Roll
- Cranberry Chicken Salad, Lettuce, Tomato, on Multigrain Roll
- Honey Roasted Turkey, Boursin Cheese, Bacon, Lettuce, Tomato on a Baguette
- Spicy Chicken Chipotle Caesar Wrap
- Roasted Vegetables, Avocado, Romaine in a Sundried Tomato Wrap

PLATED LUNCH

Served with Chef Selection Starch and Seasonal Vegetables, Rolls and Butter and Freshly Brewed Regular Coffee, Decaffeinated Coffee and Teas.

SALAD

(Select One)

- Hearts of Romaine, Herbed Croutons, Parmesan Cheese, Caesar Dressing
- Mixed Field Greens, Grape Tomatoes, Cucumbers, Choice of Dressing
- Caprese Salad: Roma Tomatoes, Mozzarella, Herbed Focaccia, Drizzled with Balsamic Glaze

ENTRÉES

(Select Two – Highest Price will Prevail)

HONEY ROASTED TURKEY SANDWICH - Swiss, Tomato, Romaine, Chipotle Mayonnaise Sauce on a Flour Tortilla with Coleslaw, Chips and Fruit Garnish

CHAMPAGNE CHICKEN - Sautéed Mushrooms, Artichoke Hearts, Tarragon Jus Lie

GRILLED CHICKEN AND PROVOLONE

SANDWICH - Baby Spinach, Pesto Sauce on a Sesame Baguette with Orecchiette Pasta Salad and Fruit Garnish

GRILLED MARINATED FLANK STEAK - Forest Mushrooms, Cabernet Wine Demi

CHICKEN OSCAR - Sautéed Lump Crab, Asparagus, Lemon Butter Sauce

VEGETABLE STRUDEL - Grilled Vegetables in Puff Pastry with Roasted Pepper Sauce

ROASTED SALMON - Braised Fennel, Pernod Cream Sauce

PENNE PASTA - Bolognese with Shredded Parmigiano Reggiano

NEW YORK STRIP STEAK - Grilled, Caramelize Pearl Onions, Mushrooms, Cabernet Wine Sauce

DESSERT SELECTION

(Select One)

- Cheesecake with Berries
- Triple Layer Chocolate Cake
- Tiramisu
- Dutch Apple Crumb Pie

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Menu Items and Pricing Subject to Change Without Notice.

RECEPTION

25 Adult Guest Minimum Requirement for all Reception Stations. Additional Fee for Upgrade to Station Style Event.

DOMESTIC AND IMPORTED CHEESE DISPLAY - Smoked Gouda, Chevre, Gruyere, Vermont Cheddar, Bleu, Port Salut and Brie, Garnished with Seasonal Fruits and Wafer Crackers

SEASONAL VEGETABLE CRUDITE - Elaborate display of hand carved crisp vegetables, decoratively arranged with flowering Kale, Red, Yellow and Green Bell Peppers, Carrots, Radishes, Broccoli and Cauliflower Florets, Black and Green Olives and Cherry Tomatoes, Ranch and Hummus Dip

FRESH FRUIT DISPLAY - Fresh Sliced Seasonal Fruit and Berries with Honey Key Lime Yogurt Dip

SEAFOOD DISPLAY

- Jumbo Cocktail Shrimp
- Cocktail Crab Claws
- Clams and Oysters on the Half Shell
- Peppered Vodka Cocktail Sauce
- Cajun Remoulade with Lemon and Lime Wedges

MASHED POTATO BAR & POTATO SKINS

- Potato Skins and Mashed Potatoes
- Sautéed Mushrooms, Caramelized Onions, Broccoli Florets
- Chopped Bacon, Shredded Cheddar and Mozzarella Cheese, Sour Cream

MACARONI & CHEESE BAR

- Three Cheese Mac and Cheese
- Beef Short Ribs
- Lobster Meat
- Chopped Bacon & Smoked Ham
- Stewed Tomatoes, Sautéed Mushrooms, Sliced Jalapeno Peppers

FLATBREAD STATION

- House-made Mini Flatbreads
- Arugula and Prosciutto
- Artichoke and Shitake Mushroom
- Chorizo and Corn
- Buffalo Chicken

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MEDITERRANEAN STATION

35 Adult Guest Minimum Requirement.

- Mozzarella Balls, Roasted Red Peppers, Artichoke Hearts, Marinated Mushrooms, Cannellini Beans, Mediterranean Olives, Pepperoncini, Dolmas and Dried Apricots
- Calamari and Shrimp Salad
- Bruschetta with Herbed Crostini
- Roasted Garlic Hummus with Pita Chips
- Selection of International Cheeses Garnished with Fresh Fruit served with Crackers and Dijon Mustard and Platters of Italian Meats and Cheese to include Prosciutto, Genoa Salami, Aged Provolone

TACO STATION

- Soft Flour Tortillas
- Seasoned Ground Beef, Salsa, Sour Cream
- Salsa, Diced Tomato, Shredded Lettuce, Cheddar Cheese

ACTION STATIONS

Station Enhancement will require an Attendant Fee

PASTA STATION

(Select Two)

- Gemeli - Prosciutto in a Light Pesto Cream
- Ravioli - Cheese Ravioli with Garlic Cream Sauce and Sautéed Spinach
- Penne - Blush Alfredo with Grilled Chicken and Broccoli
- Genovese - Bowtie Pasta Tossed in a Light Garlic Sauce with Baby Shrimp and Sundried Tomatoes
- Rigatoni - Alfredo Sauce with Pancetta, Parmesan and Black Pepper

SUSHI STATION

- An Assortment of California Rolls, Spicy Tuna, Vegetable Rolls
- Japanese Delicacies
- Pickled Ginger, Wasabi and Soy Sauce

(Based on 3 Pieces Per Person)

PAN ASIAN STIR FRY STATION

(Select One)

- General Tso's Chicken
- Ginger Lemon Chicken with Asparagus
- Chicken and Broccoli
- Shrimp with Snow Peas, Garlic, Oyster Sauce
- Spicy Orange Crispy Beef
- Vegetable Lo Mein

All Pricing Subject to 22% Service Charge and Applicable Tax.
Menu Items and Pricing Subject to Change Without Notice.

RISOTTO BAR - Crab Meat, Shrimp, Grilled Chicken, Braised Short Rib Meat, Ham, Peas, Mushrooms, Tomato, Roasted Vegetables and Shredded Parmesan Cheese served in a Martini Glass

CARVING STATIONS

Station Enhancement will require an Attendant Fee

ROAST BREAST OF TURKEY

- Cranberry Relish, Turkey Gravy, Mini Kaiser Rolls

MAPLE CURED HAM

- Bourbon Honey Mustard Glaze, King Hawaiian Dinner Rolls

CEDAR PLANKED BARBECUE SALMON

- Chipotle BBQ Sauce, Brioche Slider Rolls

HERB ROASTED TENDERLOIN OF BEEF

- Cognac Peppercorn Sauce, French Baguettes

FULL DAY ENHANCEMENTS

- Individual Fruit Flavored Yogurt with Granola
- Granola Bars
- Philadelphia Soft Pretzels
- Individual Bags of Popcorn, Potato Chips, Pretzels
- Assorted Cookies and Brownies
- Assorted Bottled Juices
- Bottled Water
- Bottled Sparkling Mineral Water
- Freshly Brewed Regular, Decaffeinated Coffee and Teas
- Lemonade or Iced Tea
- Red Bull
- Assorted Soft Drinks

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COCKTAIL HORS D'OEUVRES

COLD HORS D'OEUVRES

- Caprese Skewers with Basil Pesto
- Grilled Asparagus Wrapped with Parma Ham
- Smoked Salmon, Cream Cheese and Scallion on Rye Round
- Sesame Crusted Tuna, Pickled Seaweed and Wasabi Glaze on Miniature Spoon
- Boursin Cheese Puff Pastry
- Truffle Deviled Eggs
- Mandarin Chicken and Macadamia Nut on Wheat Berry
- Whipped Gorgonzola and Bacon Crostini
- Brie and Raspberry on Walnut Raisin Crostini
- Goat Cheese and Fig Jam Tart
- Roast Beef and Cornichon with Horseradish Cream
- Parma Ham and Melon

HOT HORS D'OEUVRES

- Cocktail Franks in Blanket, Spicy Mustard
- Spanakopita
- Vegetable Dumplings, Soy Dipping Sauce
- Vegetable Spring Roll, Duck Sauce
- Chicken Cordon Bleu Puffs
- Assorted Quiche
- Mini Brie & Raspberry Puff
- Mini Chicken Enchiladas
- Truffle Mac & Cheese
- Cheesesteak Spring Rolls, Ketchup
- Coconut Shrimp***
- Scallops Wrapped in Bacon***
- Shrimp Wrapped in Bacon***
- Mini Crab Cakes, Cajun Remoulade***
- Baby Lamb Chops***
- Filet Mignon Tips Wrapped in Bacon***

Selection of Six.

Cocktail Reception Meal Service is One Hour.

****Additional Fee for Upgraded Selection*

All Pricing Subject to 22% Service Charge and Applicable Tax.
Menu Items and Pricing Subject to Change Without Notice.

PLATED DINNER

Served with Chef Selection Starch and Seasonal Vegetables, Rolls and Butter and Freshly Brewed Regular Coffee, Decaffeinated Coffee and Teas.

SOUP OR SALAD

(Select One)

- Roasted Tomato Basil Bisque, Chicken and Vegetable, Minestrone or Cream of Mushroom
- Farm Fresh - Baby Greens, Cucumber, Tomatoes, Shredded Carrots, Toasted Almonds, Balsamic Vinaigrette
- Harvest - Fresh Greens, Roasted Beets, Goat Cheese, Candied Walnuts, Dijon Tarragon Honey Dressing
- Caesar - Crisp Romaine, Herbed Croutons, Shredded Parmesan, Caesar Dressing

ENTRÉE SELECTIONS

(Select Three – Highest Price will Prevail)

CHICKEN PICCATA MILANESE - Lemon Beurre Blanc

12 OZ GRILLED NY STRIP - Red Wine Demi

STUFFED CHICKEN - Spinach and Mushroom Duxelle, Chardonnay Wine Sauce

8 OZ FILET OF BEEF - Forest Mushrooms, Cabernet Wine Demi

HONEY MANGO GLAZED SALMON - Pineapple Cilantro Salsa

VEGETABLE STRUDEL - Grilled Vegetables in Puff Pastry, Roasted Red Pepper Sauce

PAN SEARED GULF SNAPPER - Braised Leeks and Tomato Confit

GRILLED ROLLED EGGPLANT - Stuffed with Spinach, Herbed Ricotta, Basil Pomodoro Sauce

CIDER GLAZED PORK LOIN - Sautéed Apples, Sultanas, Calvados Sauce

DUETS

CHICKEN AND ROAST SALMON FILET - Tomato Basil Cream Sauce

CHIANTI BRAISED SHORT RIBS - Caramelized Onion

FILET AND CRAB STUFFED SHRIMP - Lemon Sauce

DINNER DESSERT SELECTIONS

(Select One)

- Triple Layered Chocolate Cake
- Carrot Cake
- Cheesecake with Berries
- Dutch Apple Crumb Cake

All Pricing Subject to 22% Service Charge and Applicable Tax.
Menu Items and Pricing Subject to Change Without Notice.

DINNER BUFFET

Buffet Service is Two Hours with 25 Adult Guest Minimum.

LITTLE ITALY

Served with Chef Selection Starch and Seasonal Vegetables, Rolls and Butter and Freshly Brewed Regular Coffee, Decaffeinated Coffee and Teas.

SALAD

(Select One)

- Caesar - Crisp Romaine, Herbed Croutons, Shredded Parmesan, Caesar Dressing
- Caprese Salad with Aged Balsamic

ENTREES

(Select Three)

- Chicken Parmesan
- Spinach and Ricotta Stuffed Chicken Breast
- Salmon Florentine
- Sweet Italian Sausage, Peppers and Onions
- Rosemary Roasted Pork Tenderloin, Artichokes and Roasted Tomatoes
- Flounder, Capers, Tomato, Olives, White Wine and Garlic
- Penne, Grilled Chicken, Peas, Rosa Sauce
- Gemelli, Roasted Peppers, Olives, Artichokes. Garlic, Basil, Capers, Red Onion, Basil Aioli

DESSERT

- Tiramisu
- Cannoli

ATLANTIC CITY COOKOUT

- Jersey Salad Bar: Mixed Greens, Jersey Tomatoes, Cheddar Cheese, Shredded Carrots, Cucumber, Sliced Bacon, Chopped Hardboiled Egg, Herbed Croutons, served with Italian Vinaigrette Dressing
- Cold Macaroni Salad, Coleslaw, Fresh Fruit Salad
- Barbecue Chicken, Hamburgers, Hot Dogs, Assorted Rolls and Condiments
- Baked Beans and Jersey Corn on the Cobb
- Jersey Disco Fries
- Apple Pie, Chocolate Chip Cookies and Brownies
- Freshly Brewed Regular Coffee, Decaffeinated Coffee, Iced Tea and Selection of Hot Tea

All Pricing Subject to 22% Service Charge and Applicable Tax.
Menu Items and Pricing Subject to Change Without Notice.

CLARIDGE BUFFET

Served with Chef Selection Starch and Seasonal Vegetables, Rolls and Butter and Freshly Brewed Regular Coffee, Decaffeinated Coffee and Teas.

SOUP OR SALAD

(Select Two)

- Roasted Tomato Basil Bisque, Chicken and Vegetable, Minestrone or Cream of Mushroom
- Farm Fresh - Baby Greens, Cucumber, Tomatoes, Shredded Carrots, Toasted Almonds, Balsamic Vinaigrette
- Caesar - Crisp Romaine, Herbed Croutons, Shredded Parmesan, Caesar Dressing

ENTREES

(Select Two)

- Salmon Mediterranean
- Pan Seared Tarragon Chicken with Artichoke and Mushroom
- Grilled Chicken Breast, Cilantro Mango Salsa
- Medallions of Beef Tenderloin, Cabernet Glaze
- Sliced NY Sirloin, Root Vegetables Caramelized Onions, Merlot Sauce
- Shrimp Ravioli, Lobster Cream Sauce
- Roast Pork Loin, Apricot Dijon Glaze

CARVING

(Select One)

- Roast Breast of Turkey - Cranberry Relish, Turkey Gravy, Mini Kaiser Rolls
- Cedar Planked Barbequed Salmon - Chipotle BBQ Sauce, Brioche Slider Rolls
- Herb Roasted Tenderloin of Beef - Cognac Peppercorn Sauce, French Baguettes

DESSERT

(Select Two)

- Carrot Cake
- Cheesecake with Berries
- Triple Layered Chocolate Cake
- Tiramisu

STATION STYLE DESSERT ENHANCEMENTS

Additional Station Enhancement will require an Attendant Fee

BELGIAN WAFFLE & ICE CREAM STATION

- Vanilla Ice Cream & Chocolate Sauce
- Whipped Cream & Nuts
- Freshly Made Belgian Waffles

BANANAS FOSTER STATION

- Vanilla Ice Cream
- Sautéed Bananas
- Rum, Butter, Brown Sugar
- Banana Liqueur

CHOCOLATE FOUNTAIN

- Select Two - Dark Chocolate, Milk Chocolate or White Chocolate
- Skewers of Fresh Strawberries, Pineapple, Cantaloupe, Honeydew
- Pretzels, Marshmallows, Graham Crackers, Rice Crispy Treats, and Cannoli Shells

MINI DONUT STATION

- Sugar, Glazed and Powder Donuts
- Served with Chopsticks in Asian Food Containers

INTERNATIONAL COFFEE BAR

- Freshly Brewed Coffee
- Whipped Cream
- Chocolate Shavings
- Cinnamon & Sugar Sticks
- Bailey's Irish Cream, Kahlua, Amaretto, Godiva, Tia Maria, and Sambuca

BANQUET BEVERAGE MENU

POPULAR BAR

Tito's Vodka
Beefeater Gin
Bacardi Rum
Dewar's Scotch
Jim Beam Bourbon
Canadian Club Whiskey
Jose Cuervo Tequila
Kahlua

PREMIUM BAR

Kettle One, Grey Goose or Belvedere Vodka
Tanqueray Gin
Captain Morgan Rum
Johnny Walker Black Scotch
Crown Royal
Chivas Regal
Patron Silver Tequila

WINE

Canyon Road: Cabernet, Chardonnay, Pinot Noir, Pinot Grigio, White Zinfandel

BEER

Budweiser, Bud Light, Corona, Miller Light, Heineken

HOSTED BAR

	Beer & Wine	Popular	Premium
One Hour			
Two Hour			
Three Hour			
Four Hour			
Five Hour			

CONSUMPTION BAR

Based on consumption per drink. Bartender Fee Required.

Popular Brand Cocktail
Premium Brand Cocktail
Domestic Beer
Imported Beer
Wine By The Glass
Cordials
Soft Drinks & Bottled Water

CASH BAR

Prices are per drink, paid for as consumed by guests. Bartender Fee Required.

Popular Brand Cocktail
Premium Brand Cocktail
Domestic Beer
Imported Beer
Wine By The Glass
Cordials
Soft Drinks & Bottled Water

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