

# Radiance

## Entrees Selections

Beef Tips Merlot  
Sautéed with mushrooms,  
brown sauce and Merlot wine

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Chicken Mediterranean  
Grilled Chicken in a Light Cream Sauce,  
Topped with Roma Tomatoes  
and Artichoke Hearts and shallots

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Chicken Florentine  
Stuffed with Spinach and Cheese

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Chicken Picatta  
With capers and lemon butter sauce

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Roasted Tilapia  
with basil lemon butter

Fresh rolls with butter rosettes

## More Entrees - Chef Attended Carving Stations

(min. 25 guests)

Marinated and roasted to perfection...

Herb Roasted Breast of Turkey  
with Orange cranberry relish

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Sugar Bourbon Glazed Smoked Ham  
Garnished with pineapple circles

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Select Baron of Beef  
Crusted with Black Pepper and Garlic  
Upgrade to prime rib \$2 pp

Above served with Warm Rolls  
Horseradish, mustard, and crème chantilly

Coffee, de-caf coffee, iced tea, assorted sodas & iced water

## Salad Selections

Choice of one  
Classic Caesar's salad  
With seasoned croutons

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Boston Bibb salad  
With Roma tomatoes

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Tossed seasonal greens  
With fresh tomatoes and cucumbers

Greek Salad

2 Choices of dressings:  
Balsamic vinaigrette, Bleu cheese,  
Ranch, Italian, Honey Mustard

## Starches

Choice of one

Herb roasted potatoes  
Creamy au gratin potatoes  
Bowtie pasta with Alfredo  
Herbed Rice Pilaf

## Vegetables

Choice of one

Grilled herbed mixed vegetables  
Steamed broccoli with lemon butter sauce  
Glazed whole baby carrots  
Green beans Almandine

Additional salad, starch or vegetable - \$3 pp  
Tri Colored Tortellini with Alfredo - \$3 pp

Table decorations include a  
hurricane globe, with pillar candle on  
a mirror square.

## Soups

Tomato Basil \$3.00 pp each  
Broccoli Cheese  
Cream of mushroom  
Cream of asparagus  
Chicken corn chowder

## Radiance Menu Pricing

1 entrée \$29.95    2 entrees \$33.95    3 entrees \$37.95    4 entrees \$41.95

Prices per person, please add a 20% service charge and 7.25% state sales tax to all pricing

Includes up to 4 hours facility rental

All banquet entrée menus include set-up, tear down, appropriate props, linens, china, silverware, glassware and beverages listed above.  
Staffing includes one banquet captain/manager, with one server per 25 guests for buffet; for a plated meal, one server per 20 guests.