



Social Catering
Dinner
Menu Selections

Radisson Hotel Nashua

11 Tara Boulevard • Nashua, NH 03062

Hotel: (603) 888-9970 • Sales: (603) 579-3268

Fax: (603) 888-4112

www.radisson.com/nashuanh

Radisson Hotel Nashua General Information

Menus and Pricing

Menu prices are guaranteed three (3) months prior to the function date. Menu selections, room arrangements and other pertinent details must be submitted to the Sales/Catering Office three weeks in advance of the function date; otherwise menu selections may be limited. Our Catering Managers, in conjunction with our Executive Chef will be happy to customize a menu to meet your particular event needs. An additional service fee of \$2.00 per entrée will be charged for all split entrees. Buffet service is limited to 1 ½ hours and require a minimum of 30 people. All prices are subject to a 12% Service Charge, 9% Taxable Administrative Fee and 9% NH State Tax. Due to licensing requirements and quality control issues, all food and beverage to be served on the Hotel property must be supplied and prepared by the Hotel. No food may be packaged to go. The Hotel reserves the right to remove such food and beverage and will return upon departure of hotel premises.

Set Up

The Catering Department is happy to assist you with decorations. The hotel does not permit the affixing of anything to the walls, floor, or ceiling with nails, staples, carpet tape or other substances. Additionally, centerpieces with an open flame are not allowed in the function area. The use of confetti, birdseed, rice or similar items is prohibited. Non-compliance will result in a minimum clean-up charge of \$250.00. Any damages or changes to carpeting, furniture, walls, etc. will be assessed and charged to the contractee by the Banquet or Operations Manager.

White linen tablecloths and napkins are included in our pricing structures. Client supplied specialty linens provided by an outside vendor must be pre-arranged with your sales manager. Additional set-up charges will apply for installation and removal unless provided by the vendor.

Contracted Vendors

Hotel has contracted with certain providers of services (e.g., audio-visual services, cake, specialty linen etc.) that you may elect to use to provide services for your event ("Contracted Vendors"). Although the use of Contracted Vendors is encouraged, you may use your own vendors for these services provided that your proposed vendors meet minimum standards established by Hotel. If you choose to have a cake provided by an outside vendor there will be a \$1.25 cake cutting fee.

All vendors must provide proof of insurance coverage acceptable to Hotel no later than 14 business days before your event.

Guarantees

The final guarantee is due ten (10) business days prior to the event. This count may not be reduced. We charge for the guarantee or the number served whichever is greater. The Hotel cannot be responsible for service for more than 3% over the guaranteed count. If no guarantee is received, we will consider the highest number of guests indicated as expected on the banquet event order as the guarantee. Buffet Options require a minimum of 25 guests.

Billing

A non-refundable, non-transferable deposit is required for all functions unless prior credit arrangements have been established with the Hotel. All charges will be paid seven (7) days prior to the function date. Any deposit made within 30 days or less to the event must be made in the form of cash or cashier's check.

Liquor Policy

The Radisson Hotel Nashua holds a license granted by the New Hampshire State Liquor Commission and is responsible for complying with its regulations. Neither patrons, nor any patron's guest shall be allowed to bring alcoholic beverages into the Hotel. No person under the age of 21 will be allowed to consume or purchase alcoholic beverages.

Should you choose to have a bartender in the room a taxable \$150.00 bartender fee will be charged if sales do not exceed \$350.00. Banquet bars are available for groups of 25 or more. For groups with less than 25 guests in attendance, a cocktail server is recommended. Cocktail service (taxable) is charged at \$30.00 for the first hour and \$10.00 for each additional hour per server. Hotel policy states that bar service is limited to 5 hours. If an extension is requested, approval must be received from the beverage or banquet manager in advance.

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Reception Displays

Fresh Vegetable Crudités	\$2.95 per Person
<i>Served with Herb Butter Ranch & Hummus Dips</i>	
Imported & Domestic Cheese	\$3.50 per Person
<i>Garnished with Fresh Fruits & Gourmet Crackers</i>	
Market Fresh Fruit	\$3.25 per Person
<i>Sliced Melon & Tropical Fruit with Honey Yogurt Dip</i>	
Mediterranean Antipasto	\$7.00 per Person
<i>Imported Cured Meats & Cheeses, Marinated Artichoke, Olives, Roasted Peppers, Oven Cured Plum Tomatoes & Extra Virgin Olive Oil</i>	
Baked Brie en Croute (Serves 30 Guests)	\$125.00
<i>Fresh Berries, Dried Fruits & Nuts, Grapes & Assorted Crackers</i>	
Smoked Salmon (Serves 25 Guests)	\$200.00
<i>with Traditional Garnish & Pumpernickel Bread</i>	

Hot Hors D'oeuvres

(Per 100 Pieces)

Asparagus in Phyllo	\$225.00	Crab Rangoon	\$225.00
Assorted Mini Quiche	\$250.00	<i>with Sweet Red Chili Dipping Sauce</i>	
Assorted Vegetable Tempura	\$195.00	Meatballs Swedish or Italian	\$195.00
Beef Skewer	\$225.00	Mini Beef Wellington	\$325.00
<i>Coated in a Teriyaki Sauce</i>		Mini Potato Pancakes	\$195.00
Breaded Mozzarella	\$225.00	<i>with Sour Cream & Apple Sauce</i>	
<i>with Marinara</i>		Pot Stickers	\$225.00
Chicken Fingers	\$225.00	<i>with Gyoza Dipping Sauce</i>	
<i>with Ketchup & Honey Mustard Dipping Sauce</i>		Scallops Wrapped in Bacon	\$350.00
Chicken Quesadilla Trumpets	\$250.00	Spanakopita	\$275.00
Coconut Chicken	\$275.00	Thai Chicken Satay	\$295.00
<i>with Sweet Red Chili Dipping Sauce</i>		<i>Coated in a spicy peanut sauce</i>	
Coconut Shrimp	\$395.00	Vegetarian Spring Rolls	\$225.00
<i>with Sweet Red Chili Dipping Sauce</i>		<i>with Sweet Red Chili Dipping Sauce</i>	
Crab Cakes	\$295.00	Wild Mushroom Turnovers	\$225.00
<i>with Roasted Pepper Coulis</i>			

Cold Hors D'oeuvres

(Per 100 Pieces)

Antipasto Skewer	\$275.00
<i>Imported Cured Meats, Cheeses & Olives, Marinated Artichokes, Roasted Peppers & Oven Cured Tomatoes</i>	
Iced Cocktail Shrimp	\$295.00
<i>with Cocktail Sauce, Horseradish, & Lemon Wedges</i>	
Raspberry Baked Brie en Croute	\$225.00
<i>with Almonds</i>	
Sesame Crusted Tuna	\$275.00
<i>Sliced with Seaweed Salad, Wasabi & Soy</i>	

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Dinner

Dinner Buffet

Buffets Require a Minimum of 25 Guests

Choice of One Soup:

Italian Wedding Soup

Tuscan Minestrone *with Asiago Cheese*

Old Fashion Chicken Noodle

Tomato Bisque *with Basil & Asiago Cheese*

New England Clam Chowder *with Oyster Crackers* ****Add \$1.00 per Person****

Choice of Two Salads:

Classic Caesar Salad
*Crisp Romaine with Garlic Focaccia Croutons,
Freshly Grated Grana Padano Cheese &
Creamy Caesar Dressing*

Panaché of Young Mesclun
*Greens Red Radicchio & Baby Mesclun Greens
served with Julienne Carrots, Cherry
Tomatoes & Cucumber Served with Italian Dressing*

Roasted Marinated Vegetable Salad
*Fresh Vegetables Roasted and toss with Herbs, Olive
Oil, Lemon Juice &
Garlic*

Pasta Primavera Salad
Pasta with Fresh Vegetables tossed with Dressing

New England Salad
*Baby Field Greens served with, Bleu Cheese, sun-
dried Cranberries & Pecans, served with
Balsamic Vinaigrette* ****Add \$1.00 per Person****

Vine Ripe Tomato Napoleon
*Fresh Mozzarella, Plum Tomato with Basil, Olive Oil
& Balsamic Dressing*
****Add \$1.00 per Person****

Entrée Selections:

All served with Fresh Rolls with Fresh Creamery Butter & Chef's Choice Starch & Vegetable

Chicken Piccata
*Egg Battered Chicken Breast Seasoned with Garlic,
served with a Lemon Caper Butter Sauce*

Chicken Marsala
*Egg Battered Chicken Breast Seasoned with Garlic,
served with a Wild Mushroom Sauce*

Pesto Rubbed Chicken Breast
Topped with Roasted Garlic, Artichoke, Caper Sauce

Baked Haddock
Topped with a Traditional Crumb Topping

Roasted Salmon Filet
*North Atlantic Salmon Filet Oven Roasted finished
with a Dill Butter Sauce*

Roasted Loin of Pork
Topped with a Crannapple Chutney

Roasted Striploin
with Roasted Onion & a Mushroom Demi

Chicken Broccoli Penne
Served in Alfredo Sauce

Pasta Primavera
*Zucchini, Yellow Squash & Roasted Red Peppers in
Tomato Sauce*

Dessert:

Chef's Dessert Presentation of Assorted Cakes & Pastries

Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas *Honey & Lemon*

Choice of Two Entrees\$32.95 per Person

Choice of Three Entrees\$35.95 per Person

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Plated Dinner

Includes either a soup or salad, entrée selection & freshly baked rolls & butter, and dessert
There is a \$2.00 surcharge per every additional entrée selection

Choice of Soup or Salad:

Italian Wedding Soup

Tuscan Minestrone *with Asiago Cheese*

Old Fashion Chicken Noodle

Tomato Bisque *with Basil & Asiago Cheese*

New England Clam Chowder *with Oyster Crackers*
(*Add \$1.00 per Person**)

Classic Caesar Salad *Crisp Romaine with Garlic Focaccia Croutons, Freshly Grated Grana Padano Cheese & Creamy Caesar Dressing*

Panaché of Young Mesclun Greens

Red Radicchio & Baby Mesclun Greens served with Julienne Carrots & Cherry Tomatoes, & Cucumber served with Ranch & Italian Dressing

New England Salad

Baby Field Greens served with, Bleu Cheese, sun-dried Cranberries & Pecans, served with Balsamic Vinaigrette

** (Add \$1.00 per Person)**

Vine Ripe Tomato Napoleon

*Fresh Mozzarella, Plum Tomato with Basil, Olive Oil & Balsamic Dressing ** (Add \$1.00 per Person)***

Entrees:

All Pricing per Person

Chicken Piccata\$23.95

Egg Battered Chicken Breast Seasoned with Garlic, served with a Lemon Caper Butter Sauce with Chef Choice Vegetable & Starch

Chicken Marsala\$23.95

Egg Battered Chicken Breast Seasoned with Garlic, served with a Wild Mushroom Sauce served with Chef Choice Vegetable & Starch

Harvest Chicken.....\$24.95

Boneless Breast of Chicken Stuffed with an apple, Cornbread Stuffing topped with Supreme Sauce

Chicken Saltimbocca.....\$25.95

Herb Crusted Chicken stuffed with sliced Prosciutto & Cheese topped with a Rich a Madeira Demi served with Chef Choice Vegetable & Starch

Chicken Cordon Blue.....\$25.95

Herb Crusted Chicken stuffed with Ham, Swiss Cheese with Supreme Sauce served with Chef Choice Vegetable & Starch

Crabcake Topped Haddock.....\$26.95

Served with a Creole Mustard Sauce

Baked Haddock\$24.95

Topped with a Traditional Crumb Topping with Chef Choice Vegetable & Starch

Roasted Salmon Filet\$26.95

North Atlantic Salmon Filet Oven Roasted finished with a Dill Butter Sauce with Chef Choice Vegetable & Starch

Seared Pork Mignon\$28.95

Apple Cider Demi with Chef Choice Vegetable & Starch

Herb Roasted Lamb Chops\$34.95

Topped with a Garlic Rosemary Demi with Chef Choice Vegetable & Starch

New York Strip Steak\$30.95

Twelve-ounce Hand-cut Sirloin Steak Grilled to Perfection & served with Garlic Butter with Chef Choice Vegetable & Starch

Filet Mignon\$39.95

Eight-ounce Center Cut of Beef Tenderloin topped with a Béarnaise Sauce with Chef Choice Vegetable & Starch

Chicken and Broccoli Tortellini\$23.95

Tossed in a Creamy Alfredo Sauce

Pasta Primavera\$22.95

Zucchini, Yellow Squash & Roasted Red Peppers Tossed in a Tomato Sauce

Petite Filet & Chicken Marsala\$37.95

Beef Tenderloin accompanied by Chicken Marsala served with a Mushroom Demi Sauce

Petite Filet & Roasted Salmon\$38.95

Beef Tenderloin accompanied by a Roasted Salmon with a Béarnaise Sauce

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Dessert Selections:

Please select one dessert for all guests

Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas Honey & Lemon is included

Angle Food Cake
Berry Compote

Carrot Cake
Carmel Sauce

Chocolate Layer Cake
Raspberry Drizzle

Key Lime Pie

New York Style Cheesecake
Raspberry Sauce

Tiramisu
Fresh Espresso Cream

Stations

All stations require a minimum of 50 guests and have 1 1/2 hours of service

Salad & Soup Station.....\$6.95 per Person

Choice of Classic Caesar Salad or Panaché of Young Mesclun Greens & Choice of Tuscan
Minestrone, Old Fashion Chicken Noodle, Tomato Bisque or New England Clam Chowder

** (Add \$1.00 per Person for Chowder) **

Starch & Vegetable Station.....\$5.95 per Person

Choice of Rice Pilaf, Mashed Potatoes, Roasted Potatoes or Chef's Choice &
Choice of Mixed Vegetables, Asparagus, Green Beans, Broccolini or Chef's Choice

****Pasta Station**.....\$13.95 per Person

Penne & Cheese Tortellini, Alfredo & Tomato Basil, Grilled Chicken, Baby Shrimp &
Fresh Vegetables served with Shredded Parmesan Cheese and Three Cheese Garlic Bread

****Stir Fry Station**.....\$14.95 per Person

Sliced Beef, Chicken & Baby Shrimp with Mixed Vegetables Stir Fried with Asian Stir fry Sauce
served with Steamed Rice

****South of the Boarder Station**.....\$15.95 per Person

Grilled Chicken & Taco Meat, Flour Tortillas & Taco Shells served with Shredded Cheese,
Chopped Tomatoes, Shredded Lettuce, Jalapeños, Refried Beans, Sour Cream, Guacamole & Salsa

Carving:

All Carving Stations are served with a variety of Appropriate Accompaniments and Freshly Baked Rolls

****Maple Smoked Sugar Glazed Ham (Serves 30)**.....\$295.00 Each

Served with an Orange Apricot Compote

*****Slow Roasted Turkey (Serves 25)**.....\$275.00 Each

Served with Cranberry Chutney and Gravy

****Roasted New York Strip Loin (Serves 30)**.....\$250.00 Each

Sirloin Steak Roasted to Perfection

****Herb Crusted Beef Tenderloin (Serves 18)**.....\$250.00 Each

Served with Creole Béarnaise Sauce

****Slow Roasted Aged Prime Rib (Serves 30)**.....\$375.00 Each

Served with a Thyme Merlot Jus

****Slow Roasted Top of Round Beef (Serves 75)**.....\$450.00 Each

Served with a Thyme Merlot Jus

**Requires One Chef Attendant per 75 Guests at \$75.00/Chef

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Dessert Displays

Custom Designed Cake	\$5.00 per Person
<i>Custom Designed Cake</i>	
Cupcake Display by Cupcakes 101	\$4.00 per Person
<i>Custom Designed Cupcakes by Cupcakes 101</i>	
Sweet Table Display	\$11.75 per Person
<i>An Assortment of Cakes, Chocolate Mousse, Freshly Baked Cookies, Double Fudge Brownies</i>	
Italian Pastry Display	\$10.75 Per Person
<i>Tiramisu, Sweet Ricotta Cannolis & Biscotti Chocolate Mousse</i>	
Viennese Pastry Display	\$13.50 per Person
<i>Assorted Tortes, Miniature Pastries, Petit Fours & Pies, Dark Chocolate Fondue, Pound Cake & Fresh Fruit</i>	
Sundae Bar	\$9.95 per Person
<i>Vanilla & Chocolate Ice Cream with Chocolate Sauce, Butterscotch & Strawberry sauce, M&Ms, Chopped Nuts, Sliced Bananas & Whipped Cream</i>	
Chocolate Fountain (Minimum of 75 guests)	\$11.50 per Person
<i>Warm flowing fountain of Milk Chocolate with the following items for dipping: Strawberries, Pretzels, Oreo Cookies, Pineapples or Melon (Choice of four)</i>	
Coffee Station	\$3.75 per Person
<i>Coffee, Decaffeinated Coffee & Assorted Bigelow Teas with Fresh Whipped Cream, Cinnamon Stick & Chocolate Shaving</i>	
Hot Chocolate Station	\$4.95 per Person
<i>Hot Chocolate with Fresh Whipped Cream, Mini Marshmallows & Peppermint Sticks</i>	

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Beverage Selections

	Host	Cash		Host	Cash
<i>Beer</i>			<i>Tequila</i>		
Bud Light.....	\$4.59	\$5.00	Jose Cuervo Gold.....	\$6.42	\$7.00
Budweiser.....	\$4.59	\$5.00	<i>Vodka</i>		
Coors Light.....	\$4.59	\$5.00	Absolut.....	\$7.34	\$8.00
Corona.....	\$5.50	\$6.00	Svedka.....	\$6.42	\$7.00
O'Douls Amber.....	\$4.59	\$5.00	Svedka Raspberry.....	\$6.42	\$7.00
Sam Adams.....	\$5.50	\$6.00	<i>Whiskey</i>		
<i>House Wine</i>			Seagram's VO.....	\$6.42	\$7.00
Chardonnay.....	\$5.50	\$6.00	Jack Daniels.....	\$6.42	\$7.00
Pinot Grigio.....	\$5.50	\$6.00	<i>Cordials</i>		
Cabernet.....	\$5.50	\$6.00	Amaretto.....	\$6.42	\$7.00
Merlot.....	\$5.50	\$6.00	Baily's.....	\$7.34	\$8.00
<i>Gin</i>			Kahlua.....	\$7.34	\$8.00
Tanqueray.....	\$6.42	\$7.00	Midori.....	\$7.34	\$8.00
<i>Rum</i>			Peach Schnapps.....	\$5.50	\$6.00
Bacardi Superior Light.	\$6.42	\$7.00	Southern Comfort.....	\$7.34	\$8.00
Captain Morgan.....	\$6.42	\$7.00	Triple Sec.....	\$7.34	\$8.00
Malibu.....	\$6.42	\$7.00	Vermouth Dry.....	\$0.00	\$0.00
<i>Scotch</i>			Vermouth Sweet.....	\$0.00	\$0.00
Dewars White.....	\$7.34	\$8.00			

As of 9/2014

Additional Beverage Options

Sparkling Apple Cider Toast	\$2.00 per Person
Champagne Toast.....	\$2.50 per Person
Poinsettia Pitcher (serves 40).....	\$100.00 per Pitcher
Mimosa Pitcher (serves 40).....	\$100.00 per Pitcher
Sangria Pitcher (serves 40).....	\$195.00 per Pitcher
Margarita Bowl (serves 40).....	\$240.00 per Pitcher
Non-Alcoholic Fruit Punch (serves 40).....	\$45.00 per Pitcher

If the item you are looking for is not listed here,
please inquire with your Sales Manager for special requests.

All Cash pricing listed **includes 9% New Hampshire State Tax. All Host pricing listed is subject to 12% Service Charge, 9% Taxable Administrative Fee and 9% New Hampshire State Tax. **

Bartender service fee of \$150.00 (plus tax) per bartender will be waived if bar revenue exceeds \$350.0. If you desire cocktail service, please add a service fee of \$50.00 (plus tax) per server. Typically there is one bartender per 100 guests. It is the hotel management's discretion on the number of bartenders scheduled based on the event.

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