

# BREAKFAST

## BUFFET BREAKFAST

<b>Sunrise II</b>	\$15.75
Regular & Decaffeinated Coffee Tazo® Teas, Chilled Juices, Muffins & Danish Toast, Butter & Preserves Scrambled Eggs, Potatoes & Applewood Smoked Bacon	
<b>Southwestern</b>	\$17.75
Regular & Decaffeinated Coffee Tazo® Teas, Chilled Juices, Muffins & Danish Toast, Butter & Preserves Breakfast Quesadillas, Breakfast Burritos Applewood Smoked Bacon Salsa	
<b>On the Go</b>	\$17.75
Regular & Decaffeinated Coffee Chilled Juices Muffins, Danish Southwestern Tornadoes – Sausage, Scrambled Eggs & Cheddar Cheese in a Crisp Battered Flour Tortilla Breakfast Sandwich or Burritos French Toast Sticks Sausage, Egg & Cheese Jalapeño Poppers	

## FUN BUFFET ADDITIONS

(Must be accompanied by a full buffet breakfast)

<b>Belgian Waffle Station*</b>	\$3.50
Fresh Strawberries, Fruit Toppings Chocolate Shavings, Whipped Cream, Butter	
<b>Omelet Station*</b>	\$4.50
Diced Ham, Bacon, Chorizo Cheddar Cheese, Pepper Jack Cheese Mushrooms, Red & Green Peppers, Red Onions, Jalapeños Black Olives & Tomatoes	
<b>Build Your Own Parfait Station</b>	\$3.50
Granola, Strawberries, Diced Fruit Whipped Cream, Brown Sugar & Flavored Dannon® Yogurts	

\*Prepared to Order by Culinary Attendant \$75.00

## CONTINENTAL BREAKFAST

Continental pricing is based on 90 minutes of service.  
Replenishment will occur only during first hour.

<b>Sunrise</b>	\$12.25
Regular & Decaffeinated Coffee, Tazo® Teas Assortment of Chilled Fruit Juices Breakfast Pastries & Muffins	
<b>Cactus Continental</b>	\$14.25
Regular & Decaffeinated Coffee, Tazo® Tea Assortment of Chilled Fruit Juices Bagels, Cream Cheese, Butter Fresh Sliced Seasonal Fruit & Berries	
<b>ENHANCEMENTS</b>	
<b>Toast, Butter, Preserves</b>	\$2.50
<b>Sliced Fruit</b>	\$2.50
<b>Applewood Smoked Bacon</b>	\$25.00 per bowl
Bowl of 30 pieces	
<b>Assorted Individual General Mills® Cereals:</b>	\$3.00
Cheerios, Total, Wheaties, Special K, Cinnamon Toast Crunch, Total Raisin Bran, Lucky Charms Regular & 2% Milk	
<b>Breakfast Sandwich:</b>	\$3.75
Scrambled Eggs, Sausage & American Cheese Toasted English Muffin	
<b>Breakfast Burritos</b>	\$3.25
<b>Biscuits &amp; Sausage Gravy</b>	\$2.75
<b>Pastries:</b>	\$30.00 per dozen
Apple, Cherry & Cheese Filled	
<b>Muffins:</b>	\$30.00 per dozen
Bran, Banana, Blueberry & Chocolate	
<b>Bagels served with a variety of Flavored Cream Cheese &amp; Preserves</b>	\$32.00 per dozen
<b>Smoked Salmon Capers &amp; Condiments</b>	\$6.00
<b>Assorted Individual Dannon® Fruit Flavored Yogurts</b>	\$2.50 each

All prices are charged per person unless otherwise notes and are subject to 21% service charge and sales tax.

Radisson Suites Tucson P: 520. 721.7100 W: RadissonTucson.com



# BREAKFAST



## BE UNIQUE

**French Toast Sticks** \$18.00 per dozen  
Served with Maple Syrup  
& a Sprinkle of Powdered Sugar

**Sausage Lollipops** \$14.50 per dozen  
Vermont Maple Sausage Pancake Battered,  
Fried Golden Brown and Dusted with Powdered Sugar.  
Rich Maple Syrup for Dipping

## PLATED BREAKFAST

Plated breakfasts are served with Orange Juice, Muffins,  
Danish, Freshly Brewed Regular & Decaffeinated Coffee  
& Tazo® Teas

**The All American** \$13.75  
Fresh Scrambled Eggs, Applewood Smoked Bacon  
Vermont Maple Sausage, Breakfast Potatoes

**The Quesadilla** \$14.75  
Scrambled Eggs, Chorizo, Melted Pepper Jack Cheese,  
Green Chilies Roasted Peppers, Onions  
Served with Potatoes & Salsa

**All American Griddle** \$15.75  
Choice of French Toast Sticks or Waffle Sticks  
Applewood Smoked Bacon, Vermont Maple Sausage  
Scrambled Eggs with Cheddar Cheese  
Whipped Butter

**Arizona Sunrise** \$14.75  
Scrambled Eggs with Tomatoes, Cheddar Cheese  
& Scallions Thick Cut Country Ham, Southwest  
Hash Brown Potato Triangles

**The Burrito** \$14.75  
Fresh Scrambled Eggs, Chorizo, Cheddar  
& Pepper Jack Cheeses, Scallions, Roasted Peppers,  
Green Chilies, Served with Potatoes & Salsa

*All prices are charged per person unless otherwise notes and are subject to 21% service charge and sales tax.*

# LUNCH



## CHILLED LUNCH SELECTIONS (2 COURSE LUNCH)

All lunches come with Chef's selection of Dessert & Iced Tea.

A charge of \$2.00 per person will apply for additional selections.

<b>Turkey Cranberry Wrap</b>	\$13.25
Turkey, Crisp Bacon, Fresh Spinach, Tomatoes, Swiss Cheese, Mayonnaise, Cranberry Sauce wrapped in a Tortilla Kettle Chips	
<b>Waldorf Chicken Croissant</b>	\$12.50
Diced Grilled Chicken, Apples & Walnuts with Waldorf Dressing Kettle Chips	
<b>Roast Beef Cheddar Wrap</b>	\$14.25
Roast Beef, Cheddar Cheese, Sliced Tomatoes, Shaved Red Onion, Minced Green, Cajun Aioli Kettle Chips	
<b>Grilled Chicken Caesar Salad</b>	\$15.75
Grilled Marinated Chicken Breast & Fresh Romaine Leaves, Creamy Caesar Dressing & Tri-Colored Tortilla Chips Rolls & Butter	
<b>Arizona Cobb Salad</b>	\$15.75
Crisp Salad Greens, Bacon, Ham, Roasted Turkey Crumbled Bleu Cheese, Tomatoes, Chopped Egg & Bleu Cheese Dressing Rolls & Butter	
<b>*Natural Chicken Breast Salad</b>	\$17.75
Pan Seared, Organic Mixed Greens, Tomatoes, Red Onion Toasted Pine Nuts, Citrus Vinaigrette Rolls & Butter <i>Hormone &amp; Steroid Free*</i>	

## HOT SELECTIONS (3 COURSE LUNCH)

All lunches include our Fresh Garden Salad, the Chef's Seasonal Vegetable Potato, Rice or Pasta, Rolls & Butter, Chocolate Cake, Iced Tea, Regular & Decaffeinated Coffee on request

<b>Herb Roasted Beef Strip loin</b>	\$23.25
Shitake Mushroom Burgundy Sauce	
<b>NY Steak Sandwich</b>	\$22.25
Caramelized Onions, Sautéed Mushrooms, Roasted Vegetables, Wedge Cut Fries	
<b>Chicken Marsala</b>	\$19.75
Mushroom Marsala Sauce	
<b>Chicken Parmesan</b>	\$19.75
House Specialty Marinara, Mozzarella Cheese	
<b>Grilled Chicken Pasta</b>	\$18.75
Bowtie Pasta, Fresh Julienne Vegetables Creamy Basil Pesto Sauce	
<b>Salmon Fillet</b>	\$21.00
Citrus Beurre Blanc	
<b>Jumbo Shrimp Garnish</b>	\$3.00
Add a Grilled Jumbo Tiger Shrimp to any Entrée	
<b>Upgrade to Natural Chicken</b>	Extra \$3.00

## FUN ADDS

<b>Dessert (Choose One)</b>	\$2.50
Snickers® Bar Pie Big Apple Pie German Chocolate Cake Chocolate Mousse with Kahlúa® Cheesecake Brulée	
<b>Simmering Soups (Choose One)</b>	\$2.00
Chicken Noodle Split Pea & Ham Chicken Tortilla Tomato Basil Hearty Vegetable Soup Clam Chowder Navy Bean & Ham	

All prices are charged per person unless otherwise notes and are subject to 21% service charge and sales tax.

# LUNCH



## LUNCH BUFFETS

All buffets include Iced Tea & Regular & Decaffeinated Coffee on request. For groups fewer than 20 people a \$6.00 per person surcharge will apply. Buffets are designed for 90 minutes of service.

**Deli** \$18.75

- Sliced Ham, Turkey, Roast Beef, Swiss & Cheddar Cheese
- Garden Market Salad & Dressings
- Condiments, Pasta Salad, Sliced Seasonal Fruits
- Pickles, Lettuce, Tomatoes, Onions, Breads
- Assorted Desserts

**The Tailgate** \$20.75

- Sub Sandwiches, Hot Fried Chicken, House Potato Salad
- Creamy Coleslaw, Sliced Fresh Fruit, Kettle Chips
- Freshly Baked Cookies & Brownies

**The Grill** \$20.75

- Grilled Hamburgers, Hot Dogs,
- Baked Beans, Potato Salad, Kettle Chips
- Assorted Desserts

**Little Italy** \$20.75

- Chicken Parmesan, Spaghetti & Meatballs,
- Caesar Salad, Sliced Seasonal Fruits, Penne Pasta Alfredo
- Italian Squash Medley, Garlic Breadsticks
- Assorted Desserts

**Fajita** \$20.75

- Marinated Char-Grilled Steak, Chicken, Grilled Onions & Peppers
- Crisp Romaine Salad with Southwest Dressing,
- Black Bean & Roasted Corn Salad, Spanish Rice, Refried Beans
- Warm Tortillas, Salsa, Sour Cream, Tri-Colored Tortilla Chips
- Warm Churros

**Asian Buffet** \$20.75

- Teriyaki Chicken, Beef & Broccoli, Steamed White Rice
- Asian Style Chopped Salad with Sesame Dressing, Chef's Choice of Dessert

**Pizza Buffet** \$19.75

- Five Cheese Pizza: Mozzarella, Parmesan, Asiago, Romano & Cheddar Cheese
- Deluxe Meats: Capicola Ham, Pepperoni, Italian Sausage, Chicken, Basil, Garlic, Sun Dried Tomato & Cheese
- Greek Pizza Pie: Feta Cheese, Olives, Roasted Bell Peppers
- Garden Fresh Salad, Crushed Red Pepper, Chili Flakes & Parmesan Cheese
- Assorted Mousses

**American Favorites** \$20.75

- Flavorful Meatloaf, Sliced Turkey with Gravy,
- Fried Chicken, Home-Style Macaroni & Cheese
- Mashed Potatoes, Coleslaw & Corn Bread
- Sweet Butter Apple Pie

## TRAVELING LUNCH

All lunches come in an easy to carry box with Chips, Pasta Salad, Fresh Baked Cookies, Apple & Soda. A charge of \$2.00 per person will apply for additional selections.

**Italian Sub** \$17.75

- Ham, Pepperoni, Salami, Lettuce, Tomato
- Onion, Provolone Cheese

**Hoagie Turkey Sandwich** \$16.75

- With Lettuce, Tomato, Jack Cheese

**Chicken Caesar Wrap** \$17.75

- With Romaine Lettuce, Parmesan Cheese
- & Caesar Dressing

**Roast Beef Sandwich** \$17.75

- Swiss Cheese, Horseradish Mayonnaise, Hoagie Roll

**Grilled Chicken Ciabatta** \$17.75

- Pesto Glazed, Mozzarella Cheese, Lettuce, Tomato

**Hoagie Ham Sandwich** \$16.75

- With Swiss Cheese

All prices are charged per person unless otherwise notes and are subject to 21% service charge and sales tax.

## BREAKS

### AFTERNOON BREAKS

All breaks will remain out for duration of 30 minutes.

<b>Make Your Own Sundae</b>	\$8.50
Chocolate & Vanilla Ice Cream	
Assortment of Toppings & Sauces to Include: Pineapple, Chocolate Fudge, Caramel, M&M's® Crushed Oreo® Cookies, Chopped Planters® Nuts Maraschino Cherries & Whipped Cream	
<b>From the Bakery</b>	\$24.00 per dozen
Assorted Warm Fresh Cookies, Fudge Brownies or Churros	
<b>Power Surge</b>	\$8.50
Red Bull®, Assorted Protein & Granola Bars	
<b>Sports</b>	\$7.25
Mini Corn Dogs, Soft Pretzels, Popcorn, Soft Drinks (Add Domestic Beer for only \$3.75 Bottle)	
<b>The Southwestern</b>	\$8.50
Fresh Corn Tortilla Chips, Salsa, Mini Quesadillas Warm Churros, Soft Drinks	
<b>Healthy Living</b>	\$8.50
Garden Fresh Vegetables display served with Fresh Herb & Roasted Pepper Dips Seasonal Sliced Fruit, Iced Tea	
<b>Fruit &amp; Cheese</b>	\$8.50
Assortment of Domestic Cheeses, Fruits & Crackers Iced Tea	

### FUN ADDS

<b>Warm Monkey Bread</b>	\$3.00
<b>Snow Cones</b> (minimum 25 people)	
Two Flavors	\$4.00
Four Flavors	\$5.00

### FUN ADDS (CONT.)

<b>Chocolate Fountain</b> (minimum 25 people)	
Three Basic Dipping Items	\$6.00
<i>Basic Items:</i> Strawberries, Bananas, Pineapple, Pretzels, Marshmallows, Sugar Cookies, Graham Crackers, Sugar Wafers and Pound Cake	
Upgrade to two basic dipping items and two premium dipping items	\$8.00
<i>Premium Items:</i> Brownie Bites, Banana Foster Bites, Cheesecake Bites, Rice Crispy Treats and Cream Puffs.	

### A LA CARTE & BEVERAGES

#### Snack Time

Whole Fresh Seasonal Fruit	\$2.50 each
Sliced Fresh Seasonal Fruit	\$3.25
Nature Valley® Granola Bars or Nutri Grain® Bars	\$3.00 each
Warm Jumbo Salted Pretzels & Mustard	\$3.50 each
Individual bags of Doritos®, SunChips® or Pretzels (choose 2)	\$2.25 each
Tortilla Chips with Salsa (serves 25)	\$35.00 per tray
Individual Cracker Jacks®	\$2.25 each
Mixed Planters® Nuts	\$3.50 each
Hot Buttered Popcorn (serves 20)	\$17.00 per bowl
Planters® Peanuts (serves 25)	\$23.00 per bowl
Mini Frito Lay® Pretzels (serves 20)	\$15.00 bowl
Potato Chips, Ranch or Onion Dip (serves 25)	\$25.00 per bowl

#### Beverages

Regular & Decaffeinated Coffee	\$35.00/gallon
Hot Tea	\$35.00/gallon
Iced Tea	\$35.00/gallon

All prices are charged per person unless otherwise notes and are subject to 21% service charge and sales tax.

Radisson Suites Tucson P: 520. 721.7100 W: RadissonTucson.com



# RECEPTION



## A LA CARTE & BEVERAGES (CONT.)

Flavored Iced Tea	\$35.00/gallon
Milk (Whole, Skim or 2%)	\$2.50 each
Perrier Sparkling Water	\$3.50 each
Radisson Bottled Water	\$2.75 each
Red Bull®	\$4.00 each
Lemonade	\$29.00/gallon
Assorted Regular & Diet Soft Drinks	\$2.50 each
Hot Chocolate & Whipped Cream	\$36.00/gallon
Hot Apple Cider	\$30.00/gallon

## RECEPTION STATIONS

Minimum of 20 people. For groups fewer than 20 a \$6.00 per person surcharge will apply. Reception stations are designed only as an enhancement to your reception or dinner. Stations are designed for 90 minutes of service. Chef attended stations are an additional \$75.00

### Pasta Creations \$16.00

Our Chef will Sauté from an array of Chicken, Garlic, Pine Nuts, Olives, Mushrooms, Peppers, Diced Tomatoes & Freshly Grated Parmesean  
 Select one Pasta: Fusilli, Bowtie or Penne  
 Select two sauces: Marinara, Alfredo, Meat Sauce

### Fajita Bar \$16.00

Chicken or Beef Fajitas, Soft Flour Tortillas, Guacamole, Red Onions, Jalapeño Peppers, Tomatoes, Shredded Cheddar Cheese, Tri-Color Tortilla Chips, Salsa & Sour Cream  
 Add Fajita Shrimp \$4.00

### Scampi Station \$150 per 50 pieces

Shrimp Pieces Sautéed in Butter, Garlic, Tomatoes Shallots & White Wine  
 Served with an Italian Baguette

### Tea Cakes \$12.00

Assortment of three kinds

### Artisan Cheese & Fruit \$12.75

Domestic & Imported Cheeses served with Assorted Crackers Accompanied by Seasonal Fresh Fruits & Berries

## RECEPTIONS

50 piece minimum on each item.

### Chilled Canapés \$145.00 per 50 pieces

- Assorted Finger Sandwiches
- Diablo Stuffed Eggs
- Asian Chicken on Rice
- Goat Cheese Tartlets
- Pesto Chicken Roulades
- Cambozola Cheese with Fig
- Spicy Beef Tenderloin
- Prosciutto Wrapped Melons
- Smoked Duck with Jalapeño Jelly
- Sesame Seared Scallops
- Mini Beef Roulades
- Italian Chicken on Crostini
- Avocado Shrimp Fiesta
- Honey Cream Cheese Strawberries
- Fruit & Cheese Skewers
- Smoked Salmon Rose on Rye

### Fresh Seafood Bar

- Iced Shrimp Cocktail \$175.00 per 50 pieces
- Iced Snow Crab Claws \$175.00 per 50 pieces
- New Zealand Mussels \$150.00 per 50 pieces
- Oysters on the Half Shell \$155.00 per 50 pieces

Customized Ice Carvings starting at \$350.00.

### Vegetarian \$145.00 per 50 pieces

- Spinach & Feta Cheese Triangles
- Cheese Stuffed Jalapeños
- Asparagus & Shitake Mushroom Diamond
- Portobello Cheese Puffs
- Vegetable Egg Rolls
- Mini Brie En Croûte

### Seafood \$165.00 per 50 pieces

- Crab Stuffed Mushrooms
- Petite Crab Cakes
- Scallops Wrapped in Bacon
- Shrimp with Garlic & White Wine
- Tempura Shrimp Lollipops
- Coconut Crusted Lobster Tails (Market Price)

All prices are charged per person unless otherwise notes and are subject to 21% service charge and sales tax.

# RECEPTION



## RECEPTIONS (CONT.)

### **Beef & Pork** \$150.00 per 50 pieces

- Mini Beef Wellingtons
- Orange Peel Beef Satays
- Steamed Pork Pot Stickers
- Mini Pizzas
- Swedish Meatballs
- Andouille Sausage Lollipops
- Beef & Bean Burritos
- Machaca Beef Tamales

### **Chicken** \$150.00 per 50 pieces

- Mini Wellingtons
- Skewered Teriyaki
- Golden Tenders
- Buffalo Wings
- Quesadilla Cornucopias
- Empanadas

### **Carving Stations**

Enhance your Buffet or Reception with Carver Stations & Displays  
 Served with appropriate Condiments & Assorted Silver Dollar Rolls.  
 All stations are Chef attended with a fee of \$75.00

Roast Smoked Turkey Breast (serves 35)	\$200.00
Honey Baked Ham (serves 40)	\$210.00
Roast New York Strip Loin of Beef (serves 40)	\$285.00
Tenderloin of Beef (serves 20)	\$285.00
Steamship Round of Beef (serves 150)	\$650.00
Prime Rib of Beef (serves 30)	\$310.00

### **Displays**

Portioned to serve 50 people.

Authentic Italian Antipasto	\$235.00
Sliced Fresh Fruit	\$185.00
International Artisan Cheeses	\$235.00
Domestic Cheeses	\$195.00
Sliced Fresh Vegetables with Dips	\$145.00
Side of Smoked Salmon served with Mini-Bagels, Breads, Cream Cheese, Onions, Capers & Tomatoes	\$225.00

*All prices are charged per person unless otherwise notes and are subject to 21% service charge and sales tax.*

# DINNER



## 3 COURSE DINNER

All selections include our Fresh Garden Salad, the Chef's Seasonal Vegetable, Potato, Rice or Pasta, Rolls & Butter, Chocolate Cake or New York Cheesecake, Regular & Decaffeinated Coffee Service

<b>Roasted Prime Rib of Beef</b>	\$30.75
Au Jus, Creamy Horseradish	
<b>Roasted New York Strip Loin</b>	\$29.75
Cabernet & Wild Mushroom Demiglace	
<b>Short Ribs</b>	27.75
Slow Braised, Orange BBQ Sauce	
<b>Marinated Flank Steak</b>	\$27.75
Roasted Garlic & Merlot Demiglace	
<b>Stuffed Chicken Cordon Bleu</b>	\$29.75
Boursin Cream Sauce	
<b>Natural Chicken Florentine</b>	\$31.75
Seared *Natural Chicken Breast, Lemon Boursin Cream Sauce	
<b>Seared Salmon Fillet</b>	\$29.00
Citrus Beurre Blanc Sauce	
<b>Stuffed Salmon Florentine</b>	\$30.75
Salmon Stuffed with Spinach Blend, Baked & Served with Sun-Dried Tomato Herb Beurre Blanc.	
<b>Chicken Parmesan</b>	\$28.75
Tender Chicken Breast, Crusted with Bread Crumbs & Parmesan. Topped with Marinara Sauce & Mozzarella Cheese	

## DINNER BUFFET

Minimum 20 people  
(For groups fewer than 20 a \$6.00 per person surcharge will apply)

Fresh Garden Salad, Ranch & Italian Dressing  
Pasta Salad  
Fresh Seasonal Vegetables  
Choice Rice or Potato  
Freshly Baked Dinner Rolls & Butter  
Chef's Dessert Selection

Regular & Decaffeinated Coffee  
Choice of any Two (2) Entrees \$34.00  
Choice of any Three (3) Entrees \$37.00

**Seared Chicken Breast**  
Chardonnay Chive Béchamel

**Chicken Parmesan**  
Marinara Sauce & Mozzarella Cheese

**Seared Pork Loin**  
Sweet & Savory Apple Demiglace

**Slow Roasted Prime Rib of Beef**  
Au Jus, Creamy Horseradish

**Baked Salmon Fillet**  
Southwestern Roasted Corn Relish  
Cilantro Beurre Blanc

**Short Ribs**  
Slow Braised, Orange BBQ Sauce

**Marinated Flank Steak**  
Roasted Garlic & Merlot Demiglace

**Vegetable Lasagna**  
Layers of Cheese & fresh Seasonal Vegetables

*All prices are charged per person unless otherwise notes and are subject to 21% service charge and sales tax.*

## DINNER



### PREMIUM THEMED EVENTS

Minimum 30 people

(For groups fewer than 50 a \$6.00 per person surcharge will apply)

Buffets are designed for 90 minutes of service.

- |   |         |
|---|---------|
| <b>Fajita Buffet</b>  | \$34.75 |
| Marinated Char-Grilled Steak,<br>Chicken, Grilled Onions & Peppers<br>Crisp Romaine Salad with Southwest Dressing,<br>Black Bean & Roasted Corn Salad, Spanish Rice, Refried Beans,<br>Warm Tortillas, Salsa, Sour Cream, Tri-Colored Tortilla Chips<br>Warm Churros                              |         |
| <b>Outdoor/Indoor Western Buffet</b>  | \$36.75 |
| Grilled Beef Flat Iron Steaks,<br>Smoky Pulled BBQ Chicken<br>Southwest Caesar Salad, Chopped Seasonal Fruits & Melons,<br>Coleslaw, Potato Salad, Oven Roasted Red Potatoes,<br>Baked Beans, Corn on the Cob, Corn Bread, Whipped Butter,<br>Deep Dish Fruit Cobbler<br>*Add Grill Chef for \$75 |         |
| <b>Italian Buffet</b>   | \$35.75 |
| Chicken Parmesan, Spaghetti & Meatballs,<br>Tortellini with Pesto, Caesar Salad,<br>Sliced Seasonal Fruits, Penne Pasta Alfredo<br>Italian Squash Medley, Garlic Breadsticks<br>Assorted Desserts   |         |
| <b>American Favorites</b>   | \$36.75 |
| Flavorful Meatloaf, Sliced Turkey with Gravy,<br>Fried Chicken, Home-Style Macaroni & Cheese,<br>Mashed Potatoes, Coleslaw, Corn Bread & Sweet Butter<br>Apple Pie  |         |
| <b>Asian Rice Bowl Buffet</b>   | \$35.75 |
| Teriyaki Chicken, Beef & Broccoli, Steamed White Rice,<br>Vegetable Stir-fry, Asian Style Chopped Salad<br>with Sesame Dressing,<br>Pineapple Mango Wontons,<br>Fortune Cookies   |         |

All prices are charged per person unless otherwise notes and are subject to 21% service charge and sales tax.

Radisson Suites Tucson P: 520. 721.7100 W: RadissonTucson.com