

*Banquets*

**Radisson<sup>®</sup>**  
Lansing

**DINNER SELECTIONS**

# DINNER

*All Entrée Selections include Soup or Salad, Selection of Seasonal Vegetables, Chef's Selection of Starch, Assorted Bread Basket and Sweet Creamery Butter, Dessert and Freshly Brewed Starbucks® Coffee and Decaffeinated Coffee and Selection of Bigelow Teas*

## SOUPS

Crème Asparagus • Garden Vegetable Soup with Cranberry Beans and Pesto Oil  
Hearty Lentil Soup with Roast Fennel and Pinenuts • Steak and Potato  
New England Style Clam Chowder accompanied by Garlic Croutons  
Slow Roast Tomato with Basil Crème Fraiche and Pecorino Cheese  
Chef's Housemade Soup du Jour

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## SALADS

Petite Caesar Salad with Focaccia Croutons  
Market Salad  
*Baby Field Greens, Roma Tomato and English Cucumbers*  
Steakhouse Salad  
*Beefsteak Tomatoes, Crumbled Bacon and Bleu Cheese Dressing*  
Spinach Salad  
*Fresh Spinach Leaves with Tomatoes, Mandarin Orange Segments and Sweet Red Onion Vinaigrette*  
Grilled Seasonal Vegetables  
*Sliced Yellow Tomatoes, Saga Bleu Cheese, Balsamic Syrup (additional \$4.00)*  
Marinated Hearts of Palm and Fresh Mango  
*Citrus Vinaigrette (additional \$4.00)*

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## APPETIZERS

Five Spice & Sesame Crusted Rare Tuna Loin  
*With Cucumber and Cashew Salad, Coconut Curry Sauce (additional \$9.50)*  
Chilled Jumbo Shrimp Cocktail  
*Citrus Cocktail Sauce, Fresh Lemon (additional \$9.95)*  
Artisan Cheese and Fruit Plate  
*Cranberry Pear Chutney (additional \$6.95)*

– OR –

Our Executive Chef will be happy to create an appetizer based upon your selection of Entrée

*All Banquet Functions will be charged a 19% Service Charge and Applicable Sales Tax*

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# ENTRÉES

(Priced Per Person)

## **ROULADE OF CHICKEN BREAST \$22.95**

Stuffed with Baby Spinach, Sun-Dried Tomatoes and Artichokes,  
served with Steamed Broccoli Rabe, Light Thyme Jus (*low fat*)

## **PECAN CHICKEN \$21.95**

Pecan, Mustard Crusted Chicken Breast, Leek Mashed Potatoes,  
Vegetable Medley, Madeira Jus

## **GRILLED CHICKEN BREAST \$20.95**

Spicy Couscous, Fennel-Apple Marmalade, Glazed Carrots, Cumin Jus

## **HAZELNUT CRUSTED GROUPEL \$25.95**

Spinach Raviolis, Butternut Squash, Sage Nage and Swiss Chard

## **ATLANTIC SALMON \$22.95**

Roasted with Wild Mushroom and Fingerling Potato Ragout,  
Green Beans, Vegetable Coulis

## **AHI TUNA \$24.95**

Black Sesame Crusted, Shiitake Mushrooms, Thai Basil Scented Basmati Rice,  
Lemon Thyme Pineapple Nage

– OR –

Grilled and served with Fresh Asparagus and Basmati Rice,  
Minted Melon Chutney (*low cholesterol*)

## **NEW YORK STRIP STEAK \$27.95**

Grilled to perfection, served with Yukon Gold Potato Gratin,  
Wilted Organic Spinach, Herb Roasted Wild Mushrooms

## **FILET OF BEEF \$28.95**

With Horseradish Mashed Potatoes, Wild Mushroom Ragout,  
Frizzled Onions and Cabernet Demi Reduction

## **ROAST PRIME RIB OF BEEF \$27.95**

Fingerling Potatoes, Root Vegetables, Natural Jus, Creamed Horseradish

## **PEPPERCORN FILET \$32.95**

Stuffed with Boursin Cheese and Prosciutto,  
Wild Mushroom and Bacon Hash,  
Zucchini Medley (*carb conscious*)

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## DUOS

*(Priced Per Person)*

*(Our Executive Chef will select and prepare the appropriate accompaniments to complement your entrée selections.)*

### SEARED TUNA FILLET

Grilled Pineapple Salsa

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### ROSEMARY SKEWERED GRILLED SHRIMP

Herb Garlic Butter

\$36.95

### ROASTED ATLANTIC SALMON

Key Lime Citrus Sauce

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### PETITE FILET OF BEEF

Port Wine Demi Reduction

\$38.95

### STUFFED BREAST OF CHICKEN

With Spinach, Artichokes and Ricotta with a Red Pepper Sauce

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### HERB CRUSTED ROASTED SIRLOIN

Natural Jus

\$35.95

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## DESSERTS

Raspberry White Chocolate Cheesecake Brulee

Tiramisu

Classic Vanilla Bean Crème Brulee (additional \$3.00)

*Served with Fresh Berries and a Pirouette Cookie crusted with Chocolate and Pistachios*

New York Cheesecake with Fresh Strawberries • "Low Carb" Cheesecake Brulee

Chocolate Indulgence Cake

*With Raspberry Coulis and Chocolate Sauce*

Chocolate Dipped Strawberries

# DINNER BUFFETS

*(Priced Per Person)*

*All Buffets include Freshly Brewed Starbucks® Coffee and Decaffeinated Coffee and Iced Tea*

## **AMERICAN BUFFET \$26.95**

*(Minimum of 25 People)*

Redskin Potato Salad • Creamy Cole Slaw • Fresh Fruit Display • Crisp Vegetable Crudite  
Fresh Garden Salad with Choice of Dressing

*Select Two Entrées:*

Grilled Boneless Breast of Chicken • BBQ Pork Ribs • Sliced Roast Pork Loin  
Carved Roast Beef, au jus • Pecan Crusted Atlantic Salmon

Fresh Green Beans • Garlic Chive Mashed • Rolls and Butter • Chef's Selection of Desserts

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## **PRIME RIB BUFFET \$32.95**

*(Minimum of 25 People)*

Fresh Fruit Display • Pasta Salad • Crisp Vegetable Crudite  
Fresh Garden Salad with Choice of Dressing

Carved Prime Rib of Beef au Jus with Creamy Horseradish\*

*Select Second Entrée from the Following:*

Breast of Chicken Dijon • Roast Pork Loin • Chicken Cordon Bleu • Grilled North Atlantic Salmon

Seasonal Julienne of Vegetables • Twice Baked Potatoes • Rolls and Butter

New York Style Cheesecake with Fresh Strawberries • Chocolate Torte

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## **ITALIAN BUFFET \$27.95**

*(Minimum of 25 People)*

Grilled Antipasto Display • Tossed Garden Salad with Italian Vinaigrette  
Caesar Salad with Parmesan Croutons • Rotini Pasta Salad

*Select Two Entrées:*

Shrimp Scampi • Tortellini Primavera • Chicken Parmesan • Lasagna (Meat or Vegetable)

Fresh Zucchini and Tomato Concasse • Red Bliss Potatoes • Italian Bread with Herb Olive Oil

Pistachio Mousse • Tiramisu

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## **BEACH BAR-B-QUE \$30.95**

*(Minimum of 30 People)*

Grilled Vegetable Platters

Red and Yellow Tomato and Cucumber Salad with Bermuda Onions and Red Wine Vinegar and Oil

Chilled Cavatappi Pasta and Fresh Pencil Asparagus, Dijon Vinaigrette

*Select Two Entrées:*

Shrimp and Scallop Kabobs • Barbecued Chicken

Baby Back Ribs • Grilled Skirt Steak, Chimichurri Sauce

Grilled Breast of Chicken, Chipotle Lime Glaze • Marinated Mahi-Mahi, Grilled Pineapple Salsa

\*8 oz. New York Strip (additional \$6.00) • \*7 oz. Lobster Tail (one per person, additional \$10.00)

Twice Baked Potato • Corn on the Cob • Corn Bread with Sweet Creamery Butter

Sliced Watermelon • Seasonal Fruit Cobbler

*\*Chef / Attendant required at \$75.00 ea., One Per 35 Guests*

*All Banquet Functions will be charged a 19% Service Charge and Applicable Sales Tax*

# DINNER BUFFETS

*(Priced Per Person)*

*All Buffets include Freshly Brewed Starbucks® Coffee and Decaffeinated Coffee and Iced Tea*

## **SOUTHWESTERN \$30.95**

*(Minimum of 30 People)*

Anasazi Bean Soup with Mini Blue Corn Frizzles  
Tossed Wild Greens, Pine Nuts, Tequila Vinaigrette  
Cheese Tortellini and Adobo Chicken Salad • Bourbon Drenched Fruit Salad  
Roasted Corn and Black Bean Salad, Cilantro Oil

*Select Two Entrées:*

Lime and Garlic Marinated Strip Steaks, Wild Mushroom and Chili Onion Marmalade  
Pork Tenderloin, Honey Guajillo Glaze, Black-Eyed Pea Relish  
Toasted Cumin Rubbed Salmon, Cranberry-Chipotle Sauce  
Zucchini, Yellow Squash & Mushrooms with Chayote Lime Butter  
Black Beans and Spicy Rice • Dinner Rolls and Sweet Creamery Butter  
Chocolate Truffle Cake • Cinnamon Tortilla, Caramel Sauce

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## **WESTERN COOKOUT \$34.95**

*(Minimum of 50 People)*

Smoked Chicken and Tomatillo Chili • Toppings of Sour Cream, Shredded Cheese & Scallions  
Crispy Garden Greens, Ranch Dressing • Glazed Yam and Pecan Salad  
Fennel, Artichoke and Asparagus Salad

*Select Two Entrées:*

Kansas City Strip Steaks, Peppery Mushroom Relish  
Jack Daniel's Barbecue Ribs • Mesquite Rubbed Roast Chicken  
Housemade Creamy Garlic Mashed Potatoes • Baked Western Ranch Beans  
Baby Green Beans, Roasted Tomato Vinaigrette • Country Fried Onions  
Buttermilk Biscuits and Sourdough Rolls with Honey Butter  
Peach Pie • Chocolate Peanut Butter Torte

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## **STEAK AND POTATO \$37.95**

*(Minimum of 50 People)*

Homemade Potato Salad • Cole Slaw • Sliced Ripe Tomatoes and Red Onions Vinaigrette  
Mixed Garden Greens, Cucumbers, Yellow Pepper and Croutons with Bacon Ranch Dressing  
Corn Muffins and Sweet Butter • Baked Potato Bar  
Roasted Corn on the Cob with Parmesan Cheese  
Grilled Strip Steak • Grilled Chicken  
Apple Caramel Pie • Brownies