

Radisson Hotel Lansing
Ala Carte Food and Beverage Options

Poultry

*Roulade of Chicken Breast stuffed with Baby Spinach, Sun Dried Tomatoes
and Artichokes \$22.95*

Pecan and Mustard Crusted Chicken Breast \$21.95

Grilled Chicken Breast \$20.95

Grilled Chicken Breast with Marsala Sauce \$21.95

Beef and Pork

Roast Prime Rib of Beef with Au Jus \$27.95

Grilled New York Strip with Herb Butter \$27.95

Filet of Beef \$28.95

Peppercorn Filet stuffed with Boursin Cheese and Prosciutto \$ 32.95

*Roast Pork Loin served with Apples, Raisin, Walnuts in a
Calvados Brandy Sauce \$22.95*

*All entrees include Salad, Starch, Vegetable, Coffee, Decaffeinated Coffee,
and a Selection of Bigelow Teas, Rolls and Butter.*

Cake Cutting Service Provided

A 19% Service Charge and Applicable Sales Tax will be applied to all food and beverage.

Seafood

Hazelnut Crusted Grouper \$25.95

Atlantic Salmon with Key Lime Citrus Sauce \$22.95

Black Sesame Crusted Ahi Tuna \$24.95

Duos

Seared Tuna Fillet and Rosemary Skewered Grilled Shrimp \$36.95

Roasted Atlantic Salmon and Petite Filet of Beef \$38.95

Stuffed Breast of Chicken and Herb Crusted Sirloin \$ 35.95

*All entrees include Salad, Starch, Vegetable, Coffee, Decaffeinated Coffee,
and a Selection of Bigelow Teas, Rolls and Butter.*

Cake Cutting Service Provided

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American Buffet

Fresh Fruit Display

Crisp Vegetable Crudite

Creamy Cole Slaw

Red Skin Potato Salad

Fresh Garden Salad with Choice of Dressing

Select Two Entrees:

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

Steamed Seasonal Vegetables

Garlic Chive Mashed Potatoes

Rolls and Butter

\$26.95 Per Person

*All meal selections include Coffee, Decaffeinated Coffee,
and a Selection of Bigelow Teas.*

Cake Cutting Service Provided

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Italian Buffet

Grilled Antipasto Display

Tossed Garden Salad with Italian Vinaigrette

Fresh Caesar Salad with Parmesan Croutons

Rotini Pasta Salad

Select Two Entrees:

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

Fresh Zucchini and Tomato Concasse

Red Bliss Potatoes

Italian Bread with Herb Olive Oil

\$27.95 Per Person

*All meal selections include Coffee, Decaffeinated Coffee,
and a Selection of Bigelow Teas.*

Cake Cutting Service Provided

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Prime Rib Buffet

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

\$ 32.95 Per Person

*All meal selections include Coffee, Decaffeinated Coffee,
and a Selection of Bigelow Teas.*

Cake Cutting Service Provided

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Hors d'Oeuvres

Priced per 50 pieces

Hot Items

<i>Mini Crabcakes, with Red Pepper Tartar Sauce</i>	105.00
<i>Beef Tenderloin En Croute</i>	115.00
<i>Chicken & Duxelle En Croute</i>	100.00
<i>Wild Mushrooms in Puff Pastry</i>	85.00
<i>Voodoo Chicken Wings , with Two Sauces</i>	95.00
<i>Oysters Rockefeller</i>	Market
<i>Battered Artichoke Hearts with Marinara Sauce</i>	75.00
<i>Chicken Hawaiian Brochettes</i>	90.00
<i>Sesame Chicken with Plum Sauce</i>	90.00
<i>Vegetable Pot Stickers with Ginger Soy Sauce</i>	80.00
<i>Mini Rubeen Squares</i>	85.00
<i>Bruschetta with Tomato, Pesto and Mozzarella</i>	55.00
<i>Spinach, Feta and Pinenut Stuffed Mushrooms</i>	85.00
<i>Coconut Shrimp with Plum Sauce</i>	110.00
<i>Potato Jackets with Sour Cream and Apple Sauce</i>	80.00
<i>Chicken Tenders with Honey Mustard</i>	90.00
<i>Porcini Rubbed Sirloin Medallions with Sun-Dried Tomato Aioli</i>	110.00
<i>Scallop Wrapped with Smoked Salmon</i>	115.00
<i>Roasted Vegetable Skewers</i>	85.00
<i>Asparagus Spears Wrapped with Roast Turkey</i>	90.00
<i>Raspberry and Brie en Phyllo</i>	85.00
<i>Beef or Chicken Brochettes with Two Sauces</i>	110.00

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Hors d'Oeuvres

Priced per 50 pieces

Cold Items

<i>Jumbo Shrimp in Ice Bowl</i>	<i>Market</i>
<i>Chilled Crab Claws</i>	<i>Market</i>
<i>Smoked Scottish Salmon Canapé</i>	<i>Market</i>
<i>Lobster Medallion with Asparagus Tip and Mustard Sauce</i>	<i>Market</i>
<i>Deviled Eggs with Bay Shrimp</i>	<i>75.00</i>
<i>Assorted Deluxe Canapés</i>	<i>75.00</i>
<i>Continental Finger Sandwiches</i>	<i>80.00</i>
<i>Tomato, Basil and Mozzarella Bruschetta</i>	<i>90.00</i>
<i>Dungeness Crab with Caviar Crème Fraîche, Cucumber Cup</i>	<i>135.00</i>
<i>Curried Chicken and Coconut Salad on Raisin Toast</i>	<i>100.00</i>
<i>Guacamole and Salsa with Tostada Chips (Serves 25)</i>	<i>70.00</i>
<i>Pretzels, Chips and Dip (Serves 25)</i>	<i>45.00</i>
<i>Selection of Mixed Nuts (Serves 25)</i>	<i>65.00</i>

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Hospitality Specialties

Crudite Selection3.95 per person
Served with Spinach and Ranch Dips

Tropical Fruit Display.....4.95 per person
Served with Chopped Nuts, Coconut, Brown Sugar, Whipped Cream and Dark Chocolate Fondue

Imported and Domestic Cheeses.....4.95 per person
Served with French Bread and Crackers, with Fresh Fruit Garnish

Antipasto Display.....5.95 per person
Prosciutto, Provolone, Salami, Pepperoni, Smoked Mozzarella, Roasted Peppers, Black and Green Olives, Artichoke Hearts and Asparagus, Served with Warm Focaccia

Side of Smoked Scottish Salmon.....Market
Served with Caviar and Traditional Condiments

Mixed Greens.....3.95 per person
Toasted Pecans, Raspberries, Goat and Boursin Cheeses, Tomatos, Croutons and Sunflower Seeds, with Port Wine Vinaigrette or Garlic Ranch

Cold Poached SalmonMarket
Cream Cheese, Capers, Cucumbers, Bagel Chips and Crostinis

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Ice Carvings

Prices Starting at \$300.00

A creative Sculpture for your very special day

Beverages

Beverage prices include set-ups and mixes on all bars.

A Bartender Fee of 50.00 will be charged.

On Host Bars an Applicable Service Charge will be added.

We also offer Non-Alcoholic Wine and Beer.

HOST BAR

By the Drink

<i>Call Brands</i>	<i>\$3.75</i>
<i>Premium Brands</i>	<i>\$4.50</i>
<i>Premium and Imported Beers</i>	<i>\$3.75</i>
<i>Domestic Beers</i>	<i>\$3.25</i>
<i>Wine (By the Glass)</i>	<i>\$4.50</i>
<i>Imported Cordials and Cognacs</i>	<i>\$5.50</i>
<i>Assorted Sodas</i>	<i>\$1.75</i>

CASH BAR

By The Drink

<i>Call Brands</i>	<i>\$4.00</i>
<i>Premium Brands</i>	<i>\$4.75</i>
<i>Premium and Imported Beers</i>	<i>\$4.00</i>
<i>Domestic Beers</i>	<i>\$3.50</i>
<i>Wine (By the Glass)</i>	<i>\$4.75</i>
<i>Imported Cordials and Cognacs</i>	<i>\$5.75</i>
<i>Assorted Sodas</i>	<i>\$2.00</i>

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Punch Service

(Priced Per Gallon)

Champagne Punch	\$40.00
Non-Alcoholic Fruit Punch	\$25.00
Screwdrivers or Bloody Mary's	\$50.00

Wines

WHITE

By The Bottle

Robert Mondavi, Private Selection	\$24.00
Clos Du Bois, Sonoma, Chardonnay	\$30.00
Kendall Jackson, Vintner Reserve, California, Chardonnay	\$32.00
Penfolds, Rawson Retreat, Australia, Chardonnay	\$27.00
Rutz Cellars, Sonoma, Chardonnay	\$29.00
Ecco Domani, Italy, Pinot Grigio	\$25.00
Turnball, Napa, Sauvignon Blanc	\$30.00

SPARKLING

By The Bottle

Martini & Rossi, Italy Asti Spumante	\$26.00
Mumm Civee, Napa, Brut Prestige	\$48.00
Moet & Chandon, White Star, France, Extra Dry	\$75.00
Dom Perignon, France	\$195.00

RED

By The Bottle

Robert Mondavi, Central Valley, Cabernet Sauvignon	\$26.00
Kendall Jackson, Vintners Reserve, California, Cabernet sauvignon.	\$29.00
Rodney Strong, Sonoma, Cabernet Sauvignon	\$33.00
Beaulieu Vineyard, California, Cabernet sauvignon	\$27.00
Clos Du Bois, Sonoma, Cabernet Sauvignon	\$30.00
Robert Mondavi, Private Selection, Central Valley, Merlot	\$26.00
Clos Du Bois, Sonoma, Merlot	\$30.00
Kendall Jackson, Vintners Reserve, California, Merlot	\$31.00
Jamieson Canyon, Napa, Merlot	\$28.00
Robert Mondavi, Special Selection, Central Valley, Pinot Noir	\$27.00
Rosemount Estates, Australia, Shiraz	\$28.00

BLUSH

By the Bottle

Beringer, California, White Zinfandel	\$22.00
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