

Radisson Hotel Lansing

Wedding Package

Floor Length Table Linens

Elegant Centerpieces with Fresh Rose Petals

Choice of Ice Sculpture or Chocolate Fountain

Champagne Toast

Four Hour Hosted Bar

One Hour Unlimited Hors d'Oeuvres to Include:

Imported and Domestic Cheeses

Vegetable Crudités with Assorted Dips

Fruit Display with Whipped Cream and Chocolate Fondue

Butler Passed Assorted Canapés

Meal Selection

Cake Cutting Service

Romantic Jacuzzi Suite for the Bride and Groom

One Year Anniversary "Romantic Adventure" Gift Certificate

Chicken Selections

Market Salad of Baby Field Greens, Roma Tomatoes and English Cucumbers

Roulade of Chicken Breast stuffed with Baby Spinach,

Sun-Dried Tomatoes and Artichokes

Wild Rice Pilaf

Broccoli Rabe with Light Thyme Jus

Fresh Spinach Salad with Tomatoes, Mandarin Orange Segments,

Toasted Pecans and Sweet Red Onion Vinaigrette

Pecan and Mustard Crusted Chicken Breast

Garlic Whipped Mashed Potatoes

Fresh Seasonal Vegetable Medley

Fresh Bibb Salad with Mandarin Oranges and Raspberry Vinaigrette

Grilled Chicken Breast with Fennel-Apple Marmalade and Cumin Jus

Roasted Red Skin Potatoes

Grilled Seasonal Vegetables

\$47.00 Per Person

All meal selections include Coffee, Decaffeinated Coffee,

Selection of Bigelow Teas, Rolls and Butter.

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

Beef Selections

Fresh Caesar Salad with Parmesan Croutons
Roast Prime Rib of Beef with Natural Jus and Creamed Horseradish
Twice Baked Potatoes
Fresh Steamed Asparagus

Fresh Spinach Salad with Raspberry Vinaigrette Dressing
New York Strip Steak with Herb Roasted Wild Mushrooms
Garlic Whipped Mashed Potatoes
Fresh Glazed Baby Carrots with Dill

Fresh Bibb Salad with Mandarin Oranges and Raspberry Vinaigrette
Filet of Beef with Frizzled Onions and a Cabernet Demi Reduction
Roasted Red Skin Potatoes
Fresh Steamed Broccoli

\$52.00 per person

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

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

Duo's

Chicken and Beef

*Fresh Caesar Salad with Parmesan Croutons
Spinach, Artichoke and Ricotta Stuffed Chicken Breast
with a Red Pepper Sauce
&
Herb Crusted Roasted Sirloin
Duchess Potatoes
Fresh Steamed Broccoli*

\$55.00 Per Person

Seafood

*Fresh Spinach Salad with Raspberry Vinaigrette Dressing
Seared Tuna Fillet with Grilled Pineapple Sauce
&
Rosemary Skewered Grilled Shrimp with Garlic Herb Butter
Duchess Potatoes
Glazed Baby Carrots*

\$56.00 Per Person

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

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

Duo's Continued

Salmon and Beef

Fresh Garden Salad with Assorted Dressings
Roasted Atlantic Salmon with a Key Lime Citrus Sauce
&
Petite Filet of Beef with a Port Wine Demi Reduction
Wild Rice Pilaf
Grilled Vegetable Medley

\$57.00 Per Person

Vegetarian Selection

Chef's Selection Vegetarian Entrée

\$44.00 per person

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

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

Seafood Selections

Ahi Tuna

*Fresh Spinach Salad with Dried Cherries,
Toasted Pecans and Balsamic Vinaigrette Dressing*

Black Sesame Crusted Ahi Tuna

OR

With a Minted Melon Chutney

Roasted Red Skin Potatoes

Steamed Green Beans

\$49.00 Per Person

Atlantic Salmon

*Fresh Bibb Salad with Mandarin Oranges and
Raspberry Vinaigrette Dressing*

*Atlantic Salmon Roasted with Wild Mushroom
and Fingerling Potato Ragout*

Wild Rice Pilaf

Steamed Seasonal Vegetable Medley

\$48.00 per person

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

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

American Buffet

Creamy Cole Slaw

Red Skin Potato Salad

Cucumber and Tomato Vinaigrette

Fresh Spinach Salad with Raspberry Vinaigrette Dressing

Fresh Garden Salad with Choice of Dressing

Select Two Entrees:

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

Steamed Seasonal Vegetables

Garlic Chive Mashed Potatoes

Rolls and Butter

\$52.00 Per Person

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

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

Italian Buffet

Grilled Antipasto Display

Fresh Caesar Salad with Parmesan Croutons

Tossed Garden Salad with Italian Vinaigrette

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

\$53.00 Per Person

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

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

Prime Rib Buffet

Waldorf Salad

Penne Pasta Salad

Marinate Mushrooms and Artichoke Heart Salad

Fresh Garden Salad with Choice of Dressing

Fresh Caesar Salad with Parmesan Croutons

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

\$55.00 Per Person

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

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