

BREAKFASTS

BUFFET & PLATED



BUFFET

CONTINENTAL BREAKFAST

\$10 PER PERSON

orange juice & ruby red grapefruit juice

assorted seasonal fresh fruits and berries, accompanied by granola and a selection of yogurt

basket of bakery items to include:

freshly baked croissants, assorted muffins, and our signature banana nut and mandarin orange breads

freshly brewed coffee, decaffeinated coffee, and assorted herbal and organic teas

preserves, marmalade, and whipped butter

THE GREAT LAKES BUFFET

\$16 PER PERSON

orange juice & ruby red grapefruit juice

sliced seasonal fruits and berries

scrambled eggs

applewood smoked bacon

maple breakfast sausage

our signature hash brown casserole

basket of bakery items to include:

freshly baked croissants, assorted muffins, and our signature banana nut and mandarin orange breads

freshly brewed coffee, decaffeinated coffee, and assorted herbal and organic teas

preserves, marmalade, and whipped butter

*chef attended omelet station, eggs prepared to order: \$4.00 additional charge per person

PLATED

TRADITIONAL

\$12 PER PERSON

orange juice & ruby red grapefruit juice

basket of bakery items to include:

freshly baked croissants, assorted muffins, and our signature banana nut and mandarin orange breads

scrambled eggs

choice of applewood smoked bacon, maple breakfast sausage links, or country sugar cured ham

our signature hash brown casserole

freshly brewed coffee, decaffeinated coffee, and assorted herbal and organic teas

COUNTRY SCRAMBLE

\$12 PER PERSON

orange juice & ruby red grapefruit juice

basket of bakery items to include:

freshly baked croissants, assorted muffins, and our signature banana nut and mandarin orange breads

scrambled eggs with sweet bell pepper, onions, and diced country ham

our signature hash brown casserole

freshly brewed coffee, decaffeinated coffee, and assorted herbal and organic teas

BANANAS FOSTER FRENCH TOAST

\$14 PER PERSON

orange juice & ruby red grapefruit juice

basket of bakery items to include:

freshly baked croissants, assorted muffins, and our signature banana nut and mandarin orange bread

bananas foster french toast served with maple syrup and candied pecans

choice of applewood smoked bacon, maple breakfast sausage links, or honey glazed ham

freshly brewed coffee, decaffeinated coffee, and assorted herbal and organic teas

BREAKS



THE EXECUTIVE

\$20 PER PERSON

Pre-Meeting

Mid Morning

Afternoon

orange and ruby red grapefruit juices
 freshly brewed coffee,
 decaffeinated coffee
 assorted herbal and organic teas
 assorted soft drinks
 bottled water
 basket of bakery items to include:
 freshly baked croissants,
 assorted muffins,
 and our signature banana nut and
 mandarin orange breads
 assorted seasonal fresh fruits & berries

freshly brewed coffee,
 decaffeinated coffee
 assorted herbal and organic teas
 assorted soft drinks
 bottled water
 assorted granola bars

please select any of our custom
 theme specialty breaks

REFRESHMENT BREAK

\$5 PER PERSON

freshly brewed coffee, decaffeinated coffee, assorted herbal and organic teas, assorted soft drinks and bottled water

BREAKS A LA CARTE

ASSORTED BEVERAGES

freshly brewed coffee	\$32 per gallon
assorted herbal and organic teas	\$32 per gallon
freshly brewed Water Street™ coffee	\$35 per gallon
brewed iced tea	\$30 per gallon
lemonade	\$30 per gallon
assorted soft drinks	\$2 per each
bottled water	\$3 per each
fruit punch	\$30 per gallon

COFFEE BREAK ACCENTS

platters of imported and domestic cheeses decorated with fresh fruit and berries accompanied with English Carr's™ crackers and artisan breads	\$4 per person
platters of fresh sliced fruit and berries, accompanied with a honey yogurt dipping sauce	\$4 per person
granola bars	\$2 per each
home-made trail mix	\$3 per person
yogurt parfaits	\$5 per each
whole, fresh seasonal fruit	\$2 per each
fancy mixed nuts	\$10 per pound
regular peanuts	\$10 per pound
kettle potato chips	\$3 per bag
tortilla chips with chili con queso	\$5 per person
tortilla chips with french onion dip	\$5 per person
tortilla chips with blue cheese horseradish dip	\$5 per person
candy bars	\$2 per each

FROM THE BAKERY

Pastry Chef Michelle's bakeshop cookies	\$25 per dozen
Pastry Chef Michelle's chocolate brownies	\$25 per dozen
assorted muffins	\$25 per dozen
assorted bagels	\$27 per dozen
petit fours and mini desserts	\$24 per dozen
chocolate dipped strawberries	\$24 per dozen

PACKAGES

BREAKS



7TH INNING STRETCH

bags of popped popcorn
mini corn dogs
assorted candy bars and roped licorice
salted peanuts
freshly brewed coffee, decaffeinated coffee, and assorted herbal and organic teas
assorted soft drinks and bottled water

\$10 PER PERSON

DRIFT AWAY BREAK

peach and strawberry smoothies
root beer floats, Coke™ floats, boston floats
assorted Jones™ flavored sodas
assorted soft drinks and bottled water

\$10 PER PERSON

POWER BREAK

Red Bull™
chocolate espresso beans
granola bars
assorted soft drinks and bottled water

\$10 PER PERSON

SNACK ATTACK

fresh seasonal fruits with a honey yogurt dipping sauce
assorted candy bars
house made trail mix
tri-colored tortilla chips with fresh salsa and guacamole dip
freshly brewed coffee, decaffeinated coffee, and assorted herbal and organic teas
assorted soft drinks and bottled water

\$10 PER PERSON

GLACIER BREAK

a selection of bottled and sparkling waters
sliced fresh lemon and limes
fresh fruit skewers with a honey yogurt dipping sauce

\$8 PER PERSON

WHAT'S POPPIN'

bags of fresh popped popcorn with a selection of toppings
caramel popcorn
freshly brewed coffee, decaffeinated coffee, and assorted herbal and organic teas
assorted soft drinks and bottled water

\$10 PER PERSON

CHOCOLATE OBSESSION BREAK

fresh fruit and chocolate fondue
chocolate dipped biscotti with white and dark chocolate
rich chocolate brownies
chocolate and white milk
freshly brewed coffee, decaffeinated coffee, and assorted herbal and organic teas
assorted soft drinks and bottled water

\$10 PER PERSON

PLATED

LUNCHES



TWO COURSE LUNCHEON

all lunches accompanied by freshly baked rolls, butter, freshly brewed coffee, decaffeinated coffee, assorted herbal and organic teas, and assorted sodas. entrees include appropriate starch & fresh vegetables. coleslaw with barbeque pork replaces salad course.

salads

GREEK SALAD

crisp garden lettuce, tossed with julienne beets, black olives, red onion rings, feta cheese, served with citrus vinaigrette

KENTUCKY LIMESTONE BIBB SALAD

with brie, ruby red grapefruit sections, candied cashews, and honey balsamic dressing

TUSCAN SALAD

hearts of romaine with a tuscan relish of tomatoes, seedless cucumbers, fresh oregano and a red wine vinaigrette

HEARTS OF ROMAINE

with a white anchovy caesar dressing, focaccia croutons and a parmesan tuile

RADISSON WEDGE

crisp wedge of iceberg lettuce surrounded with applewood smoked bacon, red onion rings, roma tomatoes, crumbled blue cheese, and red wine vinaigrette

MARKET GREEN SALAD

mixed field greens, cherry tomatoes, english cucumbers, radish sprouts, carrot flourishes and a balsamic dijon dressing

entrees

SLOW ROASTED SIRLOIN POT ROAST

\$20 PER PERSON

marinated sirloin, fresh vegetables, and red skin potatoes tossed in a rich pan gravy and served in a sourdough bread bowl

TENDER BREAST OF CHIMICHURRI CHICKEN

\$23 PER PERSON

marinated in a fresh herb pesto, finished with a tomato and white balsamic salsa

ROASTED BREAST OF CHICKEN

\$21 PER PERSON

stuffed with boursin cheese and fresh spinach, topped with a smooth tomato veloute

OVEN ROASTED PORK LOIN

\$22 PER PERSON

with a savory sage pan gravy

AWARD-WINNING BARBEQUE PORK

\$18 PER PERSON

served open-face on grilled ho-cakes with pickles and coleslaw

GRILLED CHICKEN BREAST AND ROASTED VEGETABLE ALFREDO

\$18 PER PERSON

DESSERTS

available for an additional \$3 per person

CARROT CAKE MARTINI

with a caramel bourbon cream

DUO OF CHOCOLATE MOUSSE

Oreo™ mousse and milk chocolate mousse, garnished with chocolate and fresh berries, served in a martini glass

CHOCOLATE CAKE

with a bourbon caramel sauce and fresh whipped chantilly, berry garnish

CHEESECAKE

with a mango and raspberry coulis, fresh berry garnish, and crisp cookie wafer

PLATED

LUNCHES



LIGHT LUNCHEON SELECTIONS

all lunches accompanied by freshly brewed coffee, decaffeinated coffee, assorted herbal and organic teas, and assorted sodas.

HASHI BENTO PLATE**\$15 PER PERSON**

choice of ginger-orange glazed beef or braised kalbi chicken, served with sticky rice, asian salad, vegetable spring roll, and coconut macaroons

FRESH BAKED CROISSANT**\$17 PER PERSON**

with oven-roasted turkey, smoked ham, swiss cheese, applewood smoked bacon, lettuce and tomato. served with a pesto pasta salad and a kosher pickle spear

WORKING BUFFET LUNCHES

*designed for a minimum of 25 guests; less than 25 guests, please add an additional \$5 per person

all lunches accompanied by freshly brewed coffee, decaffeinated coffee, assorted herbal and organic teas, and assorted sodas
all Working Luncheons include an elegant selection of miniature desserts.

UPJOHN PARK WORKING LUNCH**\$25 PER PERSON**

baby field greens with feta cheese, mandarin oranges, poached pear, toasted pine nuts, and a raspberry vinaigrette dressing
tossed hearts of romaine with anchovy caesar dressing, focaccia croutons, and parmesan cheese
chilled toppings to include: herb grilled chicken, cajun shrimp, ginger spiced flank steak

BRONSON PARK WORKING LUNCH**\$20 PER PERSON**

large bowl of house-made caesar salad, with anchovy caesar dressing, accompanied by fresh focaccia croutons and parmesan cheese
toasted pancetta salad with red potato, roasted corn, peppers, and a fresh vinaigrette dressing
assorted wraps to include:

tuna salad on our house-made spinach wrap with sliced cucumbers, baby greens, and vine ripe tomato
grilled vegetable, baby greens in pita
turkey club on a wheat wrap with honey dijon dressing served on the side
sliced choice roast beef, boursin spread on a roasted tomato wrap

all served with kettle potato chips

ARCADIA COMMONS WORKING DELI LUNCH**\$19 PER PERSON**

vine ripe tomato and fresh mozzarella salad with balsamic olive oil drizzle and a chiffonade of fresh basil
southern-style mustard base potato salad
apple coleslaw

assorted deli meats to include: herb-grilled chicken breast, choice roast beef, smoked ham, and oven roasted turkey
assorted domestic and imported cheeses to include: swiss, cheddar, and pepper jack
condiment tray and artisan breads

LUNCHES

CONFERENCE STYLE BUFFET



SOL WORLD CAFE AT 12 NOON OR 1 PM

all conferences include the classic salad bar: fresh market greens with assorted toppings and house made dressings.

all lunches accompanied by freshly brewed coffee, decaffeinated coffee, assorted herbal, and organic teas, and assorted sodas.

MONDAY - MICHIGAN AVENUE DELI BUFFET

\$18 PER PERSON

assorted deli meats to include: slow roasted roast beef, smoked turkey, and corned beef
 assorted domestic and imported cheeses to include: swiss, cheddar, pepper jack and mozzarella
 carving station: pepper and dijon mustard encrusted beef served with horseradish cream, rosemary au jus
 honey glazed ham served with mango chutney and whole-grain mustard
 freshly baked artesian breads and silver dollar rolls

TUESDAY - MEXICAN BUFFET

\$18 PER PERSON

mixed garden greens, chipotle ranch dressing, shredded lettuce, shredded cheddar cheese, sliced olives, diced red onion,
 chopped tomatoes, jalapeño peppers, salsa fresca, sour cream, guacamole
 seasoned ground beef
 grilled chicken strips
 refried beans
 mexican rice
 baskets of crisp tri-colored tortilla chips
 soft flour tortillas & taco shells
 mushroom and monterey jack cheese quesadillas
 warm cheddar sauce

WEDNESDAY - ITALIAN BUFFET

\$18 PER PERSON

hearts of romaine with house-made caesar dressing, focaccia croutons
 vegetable lasagna
 chicken cacciatore
 ratatouille of vegetables
 assorted specialty pizzas to include:
 three cheese and spinach
 sun dried tomatoes and fresh herbs
 barbeque chicken and caramelized onion
 action station: chef preparing three cheese ravioli with a choice of smoky marinara, alfredo, or creamy pesto
 finished with fresh spinach, grilled chicken, and sautéed mushrooms

THURSDAY - ALL AMERICAN BUFFET

\$18 PER PERSON

roasted sage chicken
 baskets of jalapeño cornbread
 kettle potato chips
 roasted balsamic vegetables
 wild rice pilaf with cranberries
 roasted yukon gold potatoes
 carving station: peppercorn choice beef sirloin, roasted garlic béarnaise
 silver dollar rolls

FRIDAY - ROSE STREET BUFFET

\$18 PER PERSON

golden fried fresh fish – catch of the day
 crinkle fries
 vidalia onion rings
 skillet baked macaroni and cheese
 grilled breast of chicken with a citrus herb marinade
 green beans lyonnaise
 rosemary roasted potatoes
 action station: seafood pasta station with rock shrimp and lump crab tossed in a savory vodka sauce with mushrooms, peas, and shallots

DESSERTS - SERVED DAILY

assorted freshly baked cookies
 an elegant selection of miniature desserts

LUNCHES

BUFFET



*designed for a minimum of 50 guests; less than 50 guests, please add an additional \$5 per person
all lunches accompanied by freshly baked rolls, butter, freshly brewed coffee, decaffeinated coffee, assorted herbal and organic teas, and assorted sodas

BUFFET LUNCH ONE

\$22 PER PERSON

Radisson salad bowl: tossed greens, black olives, red pepper rings, red onion rings, pepperoncinis, diced tomatoes, and shredded lettuce with a light italian dressing
fruit salad with a lemon poppy seed dressing
carving station: roasted sage chicken, baskets of jalapeño cornbread, kettle potato chips
whole sliced roast sirloin with creamed horseradish sauce and au jus sauce
baby carrots
wild rice pilaf with cranberries
the above includes an elegant selection of miniature desserts

BUFFET LUNCH TWO

\$20 PER PERSON

mesclun salad with apples, tabasco walnuts, grape tomatoes, crumbled blue cheese, and a red wine vinaigrette
baby field greens with cherry tomatoes, julienne cucumber, bermuda onions, julienne carrots, and a house-made ranch dressing
assorted specialty pizzas and flat breads to include:
barbeque chicken and caramelized onion
artichoke hearts, wild mushrooms, roasted peppers, and smoked provolone cheese
flank steak and roasted garlic hummus served with a tzatziki cucumber sauce
skillet sicilian lasagna
garlic breadsticks
the above includes an elegant selection of miniature desserts

BUFFET LUNCH THREE

\$30 PER PERSON

classic caesar salad with baby romaine, white anchovy dressing, and home-made seasoned croutons
baby lettuce, poached pear, grape tomatoes, toasted walnuts, and a raspberry vinaigrette
please choose two:
carved honey glazed ham with a pineapple rum sauce
carved whole roast sirloin station served with sweet vidalia onion rings, au jus and creamed horseradish
whole fried turkey, silver dollar rolls, and a maple dijon mustard sauce
confetti of basmati rice
grilled assorted vegetables
the above includes an elegant selection of miniature desserts

BUFFET LUNCH FOUR

\$21 PER PERSON

Radisson salad bowl: tossed greens, black olives, red pepper rings, red onion rings, pepperoncinis, diced tomatoes, and shredded cheese with a light italian dressing
roasted herb-cruste chicken with a dijon cream sauce
roasted sirloin with a red wine demi-glaze
baked mostaccioli with a smoked tomato marinara sauce
roasted fresh vegetables
red skin mashed potatoes
the above includes an elegant selection of miniature desserts

HORS D'OEUVRES

A LA CARTE & PRESENTATIONS



A LA CARTE

cost per piece

cold

curried apple chicken salad in a cucumber cup	\$1.50
seared ahi tuna with wasabi aioli served on a wonton	\$3.50
parmesan cheese crisp lavosh with black & white sesame seeds, topped with feta, pear tomato & mint	\$1.50
smoked salmon mousse with lemon zest served on a potato pancake	\$2.25
deviled egg topped with tequila lime shrimp	\$2.00
tenderloin of beef on crostini with a blue cheese horseradish aioli	\$3.00
roasted garlic crostini with sliced strawberry and brie cheese	\$1.75
asparagus wrapped in prosciutto	\$2.25
thai chicken canapé	\$1.95
chilled jumbo shrimp served with cocktail sauce	\$2.95

hot

andouille sausage with whole-grain mustard in a puff pastry	\$2.00
wasabi and sesame crusted chicken with soy-orange glaze	\$2.00
coconut shrimp with orange horseradish dipping sauce	\$3.75
kentucky bourbon glazed meatballs	\$1.95
grilled angus beef on a sweet yeast roll with caramelized onion and pepper jack cheese	\$2.25
balsamic roasted vegetables and boursin cheese in a phyllo cup	\$1.50
thai chicken and cashew spring roll, plum sauce	\$3.50
spinach and artichoke tartlet	\$3.50
mini monte cristo sandwiches	\$3.25
chicken sonoran purse	\$3.50
premium scallops wrapped in bacon	\$3.75
chicken wing bar served with buffalo, honey mustard, barbeque, and sweet & sour sauce	\$1.95
southwestern egg rolls	\$1.95
granny smith and andouille sausage stuffed mushroom caps	\$2.25

PRESENTATIONS

platters of imported and domestic cheeses garnished with fresh fruit and berries	\$4.00 per person
accompanied with English Carr's™ crackers and artisan breads	
platters of fresh sliced fruit and berries, accompanied with a honey-yogurt dipping sauce	\$4.00 per person
fresh rainbow of crisp crudités displayed on platters with chipotle ranch and guacamole dips	\$4.00 per person
baked triple cream brie, honey almond topping with fresh fruits, deluxe crackers and french bread	\$150.00 serves 25
peppercorn choice tenderloin, roasted garlic béarnaise, french and herb rolls	\$300.00 serves 20
cornmeal encrusted whole fried snapper, orange horseradish remoulade	\$150.00 serves 20
honey glazed ham spiral sliced with pineapple rum sauce, whole-grain mustard, and sweet yeast rolls	\$125.00 serves 20
whole fried turkey, silver dollar rolls, and maple-dijon sauce	\$150.00 serves 20

RECEPTIONS

CHEF'S STATIONS



CLASSIC POTATO BAR

\$13 PER PERSON

roasted garlic yukon gold potatoes

brown sugar and honey sweet potato

choose two of the following:

rock shrimp with jalapeño chili glaze served on the side

wild mushrooms with provençal sauce

smoked barbeque chicken with caramelized onion and shredded lettuce

ginger flank steak

assorted toppings: crumbled blue cheese, cheddar, gruyere cheese, broccoli, bacon bits, mushrooms, and artichokes

BROADWAY DELI STATION

\$400 PER 25 PEOPLE

corned beef brisket

smoked beef sausage

peppered pastrami

imported cheese

freshly baked artisan breads

whole-grain mustard

blue cheese horseradish sauce

SAUTÉED SEAFOOD TO ORDER STATION

\$23 PER PERSON

served in a martini glass whose base is garnished with a bed of lettuce

diver scallops

poached oysters

stone crab

and shrimp scampi

PIZZA STATION

\$5 PER PERSON

an assortment of four gourmet pizzas

three cheese & spinach

sundried tomatoes & fresh herbs

bbq chicken with caramelized onions

artichoke hearts, wild mushrooms, roasted red peppers, & smoked provolone cheese

PASTA STATION

\$13 PER PERSON

bowtie and linguini prepared to order

choice of five of the following:

roasted peppers

oven-roasted tomatoes

grilled vegetables

asparagus

wild mushrooms

artichoke heart

prosciutto

grilled chicken

shrimp

italian sausage

served with a lemon herb sauce, smoked tomato marinara, and pesto alfredo

accompanied by crisp garlic bread and grana padano cheese with extra virgin olive oil

FRESH RAW BAR

\$30 PER PERSON

jumbo shrimp

stone crab claws

oyster shucked to oysters on the half shell

traditional and avocado cocktail sauces

BANANAS FOSTER STATION

\$10 PER PERSON

fresh halved bananas sautéed with jamaican rum and caramel sauce, served with vanilla bean ice cream and fresh whipped cream

PLATED

DINNER



SALADS

GREEK SALAD

crisp garden lettuce, tossed with baby beets, black olives, red onion rings, feta cheese, served with citrus vinaigrette

KENTUCKY LIMESTONE BIBB SALAD

with brie and ruby red grapefruit sections, candied cashews, and honey-balsamic dressing

TUSCAN SALAD

hearts of romaine with a tuscan relish of tomatoes, seedless cucumbers, fresh oregano and a red wine vinaigrette

HEARTS OF ROMAINE

with a white anchovy caesar dressing, focaccia croutons, and a parmesan tuile

RADISSON WEDGE

crisp wedge of iceberg lettuce surrounded with applewood smoked bacon, red onion rings, roma tomatoes, crumbled blue cheese, and red wine vinaigrette

MARKET GREEN SALAD

mixed field greens, cherry tomatoes, english cucumbers, radish sprouts, carrot flourishes, and a honey balsamic dijon dressing

BUFFALO MOZZARELLA SALAD

vine ripe tomato, fresh mozzarella with cracked pepper and a balsamic-olive oil drizzle

ENTREES

includes appropriate starch and fresh vegetables. all dinners accompanied by freshly baked rolls, butter, freshly brewed coffee, decaffeinated coffee, and assorted herbal and organic teas; prices include a choice of salad and selected desserts (please refer to dessert menu for details)

OVEN ROASTED CORNISH GAME HEN

with a black bean and cornbread stuffing, mango coulis

\$33 PER PERSON**MIXED GRILL: HERB ENCRUSTED CHICKEN & CEDAR PLANK SALMON**

with a zinfandel beurre blanc and a chipotle lemon aioli

\$36 PER PERSON**ROASTED FRENCH CUT BREAST OF CHICKEN**

stuffed with fresh spinach, provolone cheese, and diced tomatoes, with a zinfandel beurre blanc

\$29 PER PERSON**PESTO ENCRUSTED CHAR-BROILED CHICKEN BREAST**

french cut with madeira sauce

\$31 PER PERSON**ROASTED TENDERLOIN OF BEEF**

with a wild mushroom sauté and roasted garlic demi glaze

\$41 PER PERSON**10 OZ. GRILLED FILET OF BEEF**

gorgonzola walnut butter and a bordelaise sauce

\$49 PER PERSON**ROAST SIRLOIN OF BEEF**

roasted garlic au jus

\$37 PER PERSON**MIXED GRILL: FILET MIGNON AND JUMBO SHRIMP**

with a peppered sangiovese sauce

\$49 PER PERSON**MIXED GRILL: FILET MIGNON AND PECAN ENCRUSTED CHICKEN**

with a red wine demi glaze and a saffron beurre blanc

\$40 PER PERSON**PROSCUITTO WRAPPED VEAL STRIP LOIN**

with natural veal jus

\$43 PER PERSON**STACKED GRILLED PORK MEDALLIONS**

with wild mushroom duxelle and roasted garlic demi glaze

\$29 PER PERSON**CEDAR PLANK SALMON**

fresh fillet encrusted with lemon and pepper, roasted on western cedar, finished with a chipotle lemon aioli

\$40 PER PERSON**ROASTED BUTTERNUT SQUASH**

layered with apple cider scented sticky rice, poached asparagus and roasted tomatoes

\$26 PER PERSON

BUFFET

DINNER



a minimum of 50 guests; less than 50 guests, please add an additional \$5 per person
all dinners accompanied by freshly baked rolls, butter, freshly brewed coffee, decaffeinated coffee, and assorted herbal and organic teas.

BUFFET ONE**\$29 PER PERSON**

vine ripe tomato & fresh mozzarella
with cracked pepper, served with a balsamic-olive oil drizzle
iceberg wedge
with bermuda onions layered with blue cheese crumbles, diced roma tomatoes, applewood smoked bacon, and a citrus vinaigrette
roast sirloin of beef carved to order
served with a bordelaise sauce
caribbean spiced breast of chicken
served with raspberry preserves
fresh seasonal vegetables
olive oil roasted yukon gold potatoes
the above includes an elegant selection of miniature desserts

BUFFET TWO**\$39 PER PERSON**

fresh field greens, cherry tomatoes, cured olives, english cucumber, and julienne carrots with a red wine vinaigrette
watercress, b
free range breast of chicken
stuffed with basil and boursin, sauce provencal
coriander crusted pork loin
with an apple pork au jus
station: carved prime rib
with savory au jus and blue cheese horseradish, accompanied by sweet vidalia onion rings
grilled assorted vegetables
wild rice pilaf with cranberries
au gratin potatoes
the above includes an elegant selection of miniature desserts

STATIONED BUFFET**\$65 PER PERSON**

classic caesar salad with hearts of romaine with house-made caesar dressing and focaccia croutons
mixed fresh greens, spiced pecans, blueberries, and strawberries, with a raspberry vinaigrette dressing
grilled vegetable antipasto
grilled marinated vegetables
imported salami
sopprasata
prosciutto
cappicola
fresh mozzarella
reggiano
fresh raw bar
jumbo shrimp
stone crab claws
oyster shucked to oysters on the half shell
traditional and avocado cocktail sauces
your choice of two of the following:
peppercorn choice sirloin, artisan rolls, and roasted garlic béarnaise
barbequed brisket with smoked shallot horseradish sauce and artisan rolls
jumbo crab cakes with citrus salsa, red chili and apple remoulade, sauce romesco
whole fried turkey with turkey gravy, roasted cashew cornbread stuffing, silver dollar rolls
cornmeal encrusted, whole fried snapper with an orange horseradish remoulade
roasted vegetables
corn pudding
parmesan mashed potatoes
freshly made assorted truffles
an elegant selection of miniature desserts

DINNER

DESSERTS



INCLUDED DESSERTS

CARROT CAKE MARTINI

with a caramel bourbon cream

DUO OF CHOCOLATE MOUSSE

Oreo™ mousse and milk chocolate mousse, garnished with chocolate and fresh berries, served in a martini glass

CHOCOLATE CAKE

with a bourbon caramel sauce and fresh whipped chantilly, berry garnish

CHEESECAKE

with a mango and raspberry coulis, fresh berry garnish, and crisp cookie wafer

PREMIUM DESSERTS

(additional \$5)

PLAZA TIRAMISU

espresso cream, fresh berries, and an amaretto vanilla sauce

DESSERT TRIO

chocolate truffle shortbread, tulip cup with Bailey's™ mousse, strawberry amaretto shortcake, served with a pistachio anglaise and mango coulis

TRIO OF RASPBERRY, LEMON, AND LIME GELATO

with a melba sauce and garnished with a graufettes cookie wafer

HANDMADE RUSTIC APPLE TART

with a vanilla anglaise sauce and caramel drizzle

GATHERINGS

ON OR OFF PREMISE



a minimum of 25 guests; less than 25 guests, please add an additional \$5 per person accompanied by freshly brewed coffee, decaffeinated coffee, and assorted herbal and organic teas

ALL AMERICAN GRILL BUFFET

\$20 PER PERSON

beef burgers
hot dogs
bratwurst
the traditional fixings, accompanied by ketchup, mustard, and mayonnaise
western baked beans with applewood bacon
corn on the cob
fresh fruit salad
southern potato salad
apple coleslaw
pecan pie

COUNTRY PICNIC BUFFET

\$21 PER PERSON

baskets of fried chicken
buttermilk biscuits
honey glazed ham and swiss cheese on a petite croissant
cabbage slaw
southern potato salad
classic iceberg salad wedge
with roma tomatoes, crumbled blue cheese, red onion rings, and a red wine vinaigrette
watermelon
assortment of miniatures pastries

SOUTHERN BARBEQUE BUFFET

\$39 PER PERSON

mixed greens
with strawberries, candied pecans, marinated bermuda onions, served with honey balsamic vinaigrette
apple coleslaw
watermelon
pulled barbeque pork with mustard vinegar barbeque sauce
braised beef short ribs with jalapeño smokey rum barbeque sauce
chicken breasts with citrus herb marinade
sweet potato hush puppies
red beans and rice
corn bread and whipped butter
apple crisp
berry cobbler
*petite new york strip steaks with a gorgonzola butter and bordelaise sauce available at \$7 per person

WESTERN BARBEQUE BUFFET

\$45 PER PERSON

fresh tossed greens with a choice of smoky tomato ranch or honey balsamic vinaigrette dressings
fresh baked bread and butter
roasted vegetable display to include:
sliced beefsteak tomatoes & red onions
grilled portabella mushrooms
sliced fresh fruit display
apple coleslaw
slow roasted barbeque beef brisket
barbeque ribs with chef's bourbon barbeque sauce and a fire sauce
chichi chicken served with mango barbeque relish
grilled corn on the cob
black kettle baked beans
baked potato bar to include the following toppings: butter, sour cream, shredded cheese, chives, and bacon
chocolate pecan pie
pineapple upside down cake

BEVERAGES

LIQUOR & BEER



PER DRINK PRICES

HOSTED BAR

House Brands	\$4
Call Brands	\$5
Premium Brands	\$6
House Wine	\$6
Premium Wine (Tier III)	\$8
Domestic Beer	\$4
Imported Beer	\$5
Specialty/Craft Beer	\$5
Soft Drinks	\$2
Bottled Water	\$3
Cordials	\$9

CASH BAR

House Brands	\$5
Call Brands	\$6
Premium Brands	\$7
House Wine	\$7
Premium Wine (Tier III)	\$9
Domestic Beer	\$5
Imported Beer	\$6
Specialty/Craft Beer	\$6
Soft Drinks	\$3
Bottled Water	\$4
Cordials	\$10

HOSTED HOURLY RECEPTIONS

In order to h

This allows your guest the freedom to consume an unlimited amount of beverages during a specific time frame. In addition, it provides you with a total charge prior to the event. The minimum for this service is 35 people.

	HOUSE	CALL	PREMIUM
One Hour	\$8	\$10	\$12
Two Hour	\$13	\$16	\$20
Three Hour	\$18	\$22	\$28
Brands	Arrow Vodka Arrow Gin Arrow Rum Ten High Bourbon Corby's Blend Highland Mist Scotch Torado Tequila Tier I Wines.	Smirnoff Vodka Beefeater Gin Ron Rico/Captain Morgan Rum Jim Beam Bourbon Canadian Club Blend Dewar's Scotch Jose Cuervo Tequila Tier I Wines	Stolichnaya Vodka Tangeray Gin Bacardi/Parrot Bay Rum Jack Daniels Bourbon Crown Royal Blend Chivas Regal Scotch Cuervo 1806 Tequila Tier II Wines

BEERS

Budweiser, Bud Light, Miller Lite, Kaliber Non-Alcoholic, Amstel Lite, Heineken, Corona

MARTINI BAR

A combination of classic and modern martinis featuring the following:
 Belvedere, Grey Goose, and Chopin Vodkas
 Tangeray, Bombay, and Bombay Sapphire Gins
 Chocolate Martinis, Apple Martinis, Cosmopolitans
 \$9 per martini

Bartender charges of \$75 per bartender apply
 Cashier fees of \$50 per cashier apply

Please note that it is the policy of the Radisson that all beverages consumed must be purchased from the hotel. All prices are subject to 20% service fee and MI state sales tax of 6%, subject to change

BEVERAGES

WINE



WINE SELECTIONS

(per bottle)

TIER I

Foxhorn Chardonnay	\$19
Foxhorn Cabernet Sauvignon	\$19
Foxhorn Merlot	\$19
Foxhorn White Zinfandel	\$19
Cook's Sparkling White	\$19

Tier II

Trinity Oaks Chardonnay	\$26
Trinity Oaks Cabernet Sauvignon	\$26
Trinity Oaks Merlot	\$26
Trinity Oaks White Zinfandel	\$26
Chandon Sparkling White	\$35

Tier III

Kendall-Jackson Chardonnay	\$35
Kendall-Jackson Cabernet Sauvignon	\$35
Kendall-Jackson Merlot	\$35
Beringer White Zinfandel	\$35
Moet and Chandon White Star Champagne	\$60

We would enjoy selecting the perfect complement for your special event from our award-winning, Wine Spectator recognized wine list from Webster's Four Diamond restaurant.

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