

# Breakfast

## Buffet Selection

### Early Riser Buffet

Selected Fruit Juices  
Fresh Seasonal Sliced Fruits  
Fluffy Scrambled Eggs  
Sausage, Bacon, Ham  
(please choose 2 breakfast meats)  
Breakfast Potatoes  
Assorted Breakfast Pastries  
Assorted Bagels & Cream Cheese  
Coffee, Decaf Coffee, Tazo Breakfast & Herbal Teas  
\$13.95 per person

### Late Riser Buffet

Selected Fruit Juices  
Fresh Seasonal Sliced Fruits  
Fluffy Scrambled Eggs  
Sausage, Bacon, Ham  
(please choose 2 breakfast meats)  
French Toast  
Breakfast Potatoes  
Assorted Individual Cereals & Milk  
Assorted Breakfast Pastries  
Assorted Bagels & Cream Cheese  
Coffee, Decaf Coffee, Tazo Breakfast & Herbal Teas  
\$16.95 per person

### Healthy Start Buffet

Fluffy Scrambled Eggs Using Egg Beaters  
Roasted Sliced Turkey Breast  
Oven Baked Potatoes  
Individual Assorted Fruit Yogurts  
Plain Yogurt, Cottage Cheese  
Oatmeal, Granola  
Honey, Brown Sugar, Dried Fruits  
Coffee, Decaf Coffee, Tazo Breakfast & Herbal Teas  
\$15.95 per person

### Continental Buffet

Assorted Breakfast Pastries  
Bagels with Cream Cheese  
Selection of Fruit Juices  
Coffee, Decaf Coffee, Tazo Breakfast & Herbal Teas  
\$8.95  
Add Whole Fruit For \$1.00 per person  
Add Fresh Sliced Fruit For \$2.00 per person

## Individual Plates

All Individual Plates come with Selection of Fruit Juices  
Coffee, Decaf Coffee, Tazo Breakfast & Herbal Teas  
Pastry Basket

### Flat Iron Steak & Eggs

5oz Flat Iron Steak & Poached Eggs  
Over English Muffins, seasoned Breakfast Potatoes  
seasonal Fruit Cup  
\$11.95

### Cinnamon French Toast

Thick Texas Toast Dipped In Cinnamon Batter  
And served with warm Maple Syrup  
Choice of Bacon Sausage or Ham  
And seasonal Fruit  
\$9.95

### Biscuits, Sausage & Egg With Gravy

Poached Egg & Breakfast Sausage served  
open faced on a Biscuit and smothered  
with homemade Sausage Gravy complemented with  
seasoned Breakfast Potatoes and a seasonal Fruit Cup  
\$10.95

### Frittata

Baked Frittata with Red & Green Peppers Onions and  
Wisconsin Cheddar Cheese, Seasoned Breakfast  
Potatoes, choice of Bacon, Sausage or Ham  
And a seasonal Fruit Cup  
\$10.95

All Buffets Are Designed To Accommodate  
A Minimum Of 25 Guests & Are Serviced For 11/2 Hours

A \$2.95 Surcharge Per Guest Will Be Applied To All  
Events That Fall Below The Minimum 25 Guests

20% service charge and 6% sales tax will be applied to all food and beverage pricing.

All pricing is subject to change without notice. Signed contracts guarantee above pricing.

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Radisson Hotel Detroit - Livonia Banquet & Catering Menus

## Luncheon Salad & Sandwich Selections

### Salads

#### Caesar Salad

\$12.95

Fresh crispy Romaine lettuce tossed with Caesar dressing and croutons served with grilled chicken breast

Grilled Salmon can be substituted for the Chicken \$1.00 per person

#### Chef's Salad

\$12.95

A bed of green salad topped with julienne ham, American & Swiss cheese, tomato wedges, black olives & egg quarters

#### Tuna or Chicken Salad

\$11.95

Your choice of tuna or chicken salad served with seasonal fruits, yogurt dip and cottage cheese

#### Asian Pasta Salad

\$12.95

Fettuccini tossed with red & green peppers, Napa cabbage, red onions, peanuts, sesame oil & soy sauce.

### Sandwiches

Served with lettuce, sliced tomato, pickle spear and fresh potato salad

#### Grilled Panini

\$11.95

Caramelized onion, Bosch pear & fontina cheese grilled on Panini bread

#### P.L.T. Sandwich

\$11.95

Pancetta, Lettuce & Tomato finished with a roasted red pepper mayo on a whole grain bread

#### Turkey Sandwich

\$12.95

Slice roasted breast of turkey with avocado, bacon & provolone cheese served on asiago herb bread

#### Steak Sandwich

\$12.95

Tender grilled flat iron steak, smothered in a gorgonzola cheese blend, roasted red peppers, sautéed onions and finished with a mild horseradish mayo

Multiple Lunch Entrée Choices

For 2 entrée choices add \$1.50 per guest

For 3 entrée choices add \$2.50 per guest

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## Luncheon Entrees

All entrees served with a mixed green salad and your choice of Roasted redskins, garlic mash or rice pilaf & Chef's choice of vegetable

### New York Strip Steak\*

Grilled to medium and topped with tobacco onions  
\$17.95

### Stuffed Chicken Breast

A succulent chicken breast stuffed with bacon & spinach,  
finished with a chardonnay cream sauce  
\$16.95

### Char Grilled Yellow Fin Tuna\*

Grilled to a medium rare and topped with  
caramelized onions & sweet peppers served with rice pilaf  
\$17.95

### Eggplant Parmesan

Homemade & delicious.  
Substitute eggplant for chicken \$1.00  
\$13.95

### Meatloaf

Homemade comfort food  
\$13.95

### Medallions of Beef Tenderloin\*

Finished with a mushroom & merlot sauce  
\$18.95

### Sage Stuffed Chicken Breast

Chicken breast stuffed with fresh sage stuffing  
& finished with supreme sauce  
\$15.95

### Roasted Pork Loin\*

Finished with an apple demi glaze  
\$16.95

### Canadian Whitefish

Canadian whitefish encrusted with pesto and  
served with a red pepper coulis  
\$17.95

### Baked or Fried Chicken

Just like your mama made  
\$13.95

### Ravioli

Served with your choice of sauce  
Marinara  
Basil Pesto  
Wild Mushroom Cream  
\$13.95

Add Dessert From Our A la Carte Dessert  
Choices for \$1.95 per person

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## Luncheon Buffets

### Southwestern Buffet

Choose Two (2) of The Following Salads:

Spicy Three Bean Salad  
Classic Caesar  
Southwest Antipasto Salad  
Tossed Salad With Chipotle Cilantro Vinaigrette

Choose Two (2) Of The Following Entrees:

Chicken or Beef Fajitas  
Chicken or Beef Chipotle  
Enchilada Casserole With Beef, Chicken or Cheese

Spanish Rice  
Refried Beans  
Tortilla Shells  
Chips & Salsa

Coffee, Decaf Coffee, Tazo Breakfast & Herbal Teas  
\$17.95 per person

### Caesar Salad Buffet

Romaine lettuce  
Mixed greens  
Grilled Chicken  
Grilled Flank Steak  
Grilled Portabella Mushrooms  
Croutons  
Parmesan Cheese  
Red Onions  
Bread Rolls & Butter

Coffee, Decaf Coffee, Tazo Breakfast & Herbal Teas  
\$15.95 per person

### The Melting Pot Buffet

Choose Two (2) of The Following Salads:

Antipasto Salad  
House Tossed Salad  
Greek Salad  
Classic Caesar  
Asian Cabbage Slaw  
Spicy Three Bean Salad

Choose Two (2) of The Following Entrees:

Fried Chicken  
Rosemary Roasted Chicken  
Roasted Vegetable Lasagna  
Meat Lasagna  
Homemade Meatloaf  
Irish Shepherds Pie  
Tilapia with Olives & Red Peppers in a Tequila Sauce  
Penne Pesto Pasta  
Chicken Cacciatore  
Beef Tips with Mushrooms in a Rich Creamy Brown Sauce  
Flat Iron Steak with Mushrooms & Peppers in a Merlot Demi

Coffee, Decaf Coffee, Tazo Breakfast & Herbal Teas  
\$18.95 per person

All Buffet Include Dessert. Please Choose One  
From The Following

Chef's Peach Cobbler  
Brownies & Fresh Baked Otis SpunkMeyer Cookies  
White or Dark Chocolate Mousse  
Apple Crisp

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A Minimum Of 25 Guests & Are Serviced For 1½ Hours

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Radisson Hotel Detroit - Livonia Banquet & Catering Menus

## Luncheon Buffets continued

### Italiano

Choose Two (2) of The Following Salads:

Classic Caesar  
Antipasto Salad  
Tossed House  
Tomato & Artichoke

Choose Two (2) Of The Following Entrees:

Chicken Piccata  
Rosemary Roasted Chicken  
Lasagna Meat or Vegetable  
Beef Tips with Mushrooms, Peppers & Onions  
in a Rich Tangy Red Sauce  
Flat Iron Steak with Peppers & Onions  
in a Merlot Demi Glaze  
Pasta Palimino - Fettuccini in a Creamy Red Sauce  
Chicken Parmesan

Coffee, Decaf Coffee, Tazo Breakfast & Herbal Teas  
\$17.95 per person

### Executive Luncheon

Soup du Jour  
Garden Salad  
Two Salad Dressings  
Potato Salad  
Cole Slaw  
Potato Chips  
Sliced ham, turkey & roast beef  
American & Swiss Cheese  
Lettuce, tomatoes, onions, pickles  
Assorted Breads & Fixings

Coffee, Decaf Coffee, Tazo Breakfast & Herbal Teas  
\$16.95 per person

All Buffet Include Dessert. Please Choose One From The Following

Chef's Peach Cobbler  
Brownies & Fresh Baked Oatmeal Cookies  
White or Dark Chocolate Mousse  
Apple Crisp

All Buffets Are Designed To Accommodate  
A Minimum Of 25 Guests & Are Serviced For 1 1/2 Hours

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## Here For The Day Breakfast, Lunch & Snack

\$32.95 per person  
\$16.95 without lunch

8:00am	Continental Breakfast With Sliced Fruit
10:00am	Refresh Coffee & Add Sodas & Bottle Waters
12: 00 Noon	Lunch. Choose From Either, Any One Of Our Buffet Choices Or Choose One Plated Entrée (multiple entrée choices have an additional charge)
2:00pm	Afternoon Break (please select one of our specialty breaks) All Beverages Are Refreshed

## A la Carte Snacks & Refreshments

Coffee, Tea & Decaf	\$27.00 per gallon
Ice Tea, Lemonade	\$27.00 per gallon
Assorted Individual Juices	\$2.75 each
Bottled Water	\$2.50 each
Assorted Sodas (Coca Cola Products)	\$1.50 each
Danish, Muffins, Donuts, Bagels	\$19.00 per dozen
Assorted Cookies	\$16.95 per dozen
Brownies	\$16.95 per dozen
Assorted Yogurts	\$2.50 each
Whole Fresh Fruit	\$15.00 per dozen
Individual Chips, Pretzels	\$1.50 each
Large Soft Pretzels	\$15.95 per dozen
Hard Boiled Eggs	\$18.00 per dozen

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## Specialty Breaks

### Cookie Craze

Freshly baked Otis SpunkMeyer Cookies,  
and to wash it down, fresh milk, sodas, coffee & Tazo teas  
\$6.95

### 7th Inning Stretch

Jumbo Pretzels, peanuts, popcorn,  
Mini candy bars, assorted sodas & bottle water  
\$6.95

### Italian Interlude

Biscotti, mini tiramisu, canoli,  
flavored coffees & Italian soda  
\$6.95

### Michigan Mania

Fresh apples, baklava, cherry crisp,  
Better Made chips, Vernors & Faygo Sodas  
\$6.95

### Death By Chocolate

Brownies, mini candy, chocolate covered strawberries  
Chocolate chip cookies, chocolate milk, sodas, coffee & Tazo teas  
\$6.95

## A la Carte Dessert Selections

\$2.25 per person

Lemon Cake

Black Forest Cake

Crème Brule

Homemade Apple Pie

Homemade Cherry Pie

Cheesecake with Seasonal Berries

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## Hors d'oeuvres

Priced Per 100 pieces

### Hot Hors d'oeuvres

Mini Mushroom Caps Stuffed  
with Steak & Gorgonzola  
\$195

Flavored Polenta  
Choose from :  
Three cheese, Tapenade, Red Pepper  
\$110

Asian Chicken Coujons  
With sweet & sour dipping sauce  
\$155

Pork Tenderloin Kebob  
Served with a Caribbean salsa  
\$185

Calamari  
With a Tangy Remoulade  
\$165

Swedish Meatballs  
\$195

Chicken Tenders  
With Honey Mustard or BBQ Sauce  
\$155

Franks in a Blanket  
\$130

Mini Quiche Lorraine  
\$140

### Cold Hors d'oeuvres

Bacon Wrapped  
Artichoke Hearts  
\$125

Vegetable Terrine  
\$145

Seafood Salad on  
Cucumber Rounds  
\$185

Tomato Pesto  
Bruchettas  
\$145

Chicken Salad  
Stuffed Tart Pastry Shells  
\$165

Assorted Canapés  
\$195

Shrimp Cocktail  
\$325

Assorted Finger Sandwiches  
\$175

Deviled Eggs  
\$195

## International & Domestic Cheese Board

Featuring, Provolone, Wisconsin Cheddar, Swiss,  
Gorgonzola & Fresh Buffalo Mozzarella  
100 Guests \$250 - 50 Guests \$150

### Vegetable Crudities

Assortment of Fresh Seasonal Vegetables  
With Dressing of your choice  
100 Guests \$225 - 50 Guests \$125

### Sliced Fresh Fruit

Seasonal Sliced Fruits  
With Chefs Dipping Sauce  
100 Guests \$225 - 50 Guests \$125

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## Dinner Entrée Selections

All entrees served with a mixed green salad and your choice of roasted redskins, garlic mash or rice pilaf & Chef's choice of vegetable, freshly brewed coffee, Tazo teas & Ice Tea

### Flat Iron Steak\*

Served with Portobello Mushrooms  
In a Redwood Merlot Demi Glaze  
\$23.95

### Michigan Duck\*

With an Apricot Cherry  
Demi Glaze  
\$26.95

### Rib Eye Steak\*

With Mushrooms, Peppers & Onions  
Finished with a Peppercorn Sauce  
\$24.95

### Chicken Florentine

Spinach, Mushrooms & Parmesan  
In a Cream Sauce  
\$17.95

### Prime Rib\*

Served with Au Jus & Horseradish Mayo  
\$24.95

### Chicken Saltimbocca

Sliced Chicken with Italian Ham, Fontina Cheese  
& a Sage White Wine Sauce  
\$17.95

### Filet Mignon\*

Finished with a Bleu Cheese &  
Mushroom Port Demi Glaze  
\$26.95

### Stuffed Sole

Stuffed with a Seafood Mélange &  
Finished with a Lobster Cream Sauce  
\$18.95

### Pork Loin\*

Served with a Beer Caramelized Shallot  
& Pear Sauce  
\$17.95

### Tuscan Salmon

Grilled & Finished with a Basil & Sun Dried  
Tomato Buerre Blanc  
\$17.95

Multiple Lunch Entrée Choices

For 2 entrée choices add \$1.50 per guest  
For 3 entrée choices add \$2.50 per guest

Add Dessert From Our A la Carte Selections  
\$2.25 Per Person

**Salmon Tarragon**  
Grilled & Finished with a Tarragon Cream Sauce  
\$17.95

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## Dinner Buffet Selections

\$26.95

Choose Two Salads &  
Two Entrees

### Salads

Classic Caesar Salad  
Tossed House Salad  
Mixed Green Salad  
Greek Salad  
Antipasto Salad  
Spinach Salad  
Asian Cabbage Salad  
Fresh Fruit Salad

### Entrees

Salmon with a Brandy Ginger Glaze  
Orange Roughy with a Curried Cream Sauce & Asparagus Tips  
Beef Tenderloin Medallions with Wild Mushrooms & Onions in a Detroit Zip Sauce  
Flat Iron Steak with a Shiraz Demi Glaze  
Lasagna - Meat or Vegetable  
Roast Pork with Beer Caramelized Onions & Walnuts  
Chicken Breasts with Oyster Mushrooms & Asparagus in a Whisky Cream Sauce  
Breaded Lemon Chicken with Lemon Butter  
Herb Roasted Chicken  
Seafood Frutta di Mari with Peppers & Onions in a Tangy Red Sauce  
Vegetable Stir Fry  
Baked Egg Plant Roulades - Stuffed with a Ricotta Parmesan Filling and Finished with a Marinara Sauce

The Dinner Buffet Includes Chef's Choice of Two Vegetables, Starch, Rolls & Butter  
Freshly Brewed Coffee, Tazo Teas & Iced Tea

Buffet Includes Dessert. Please Choose One From The Following:

Chef's Peach Cobbler  
Brownies & Fresh Baked Otis SpunkMeyer Cookies  
White or Dark Chocolate Mousse  
Apple Crisp

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