

Brunch

Radisson®
Lansing

BREAKFAST SELECTIONS

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All Breakfast Selections begin with a Choice of Starters, Assorted Breakfast Bakeries, Sweet Creamery Butter and Freshly Brewed Gourmet Coffee, Decaffeinated Coffee and Selection of House Teas or Milk

STARTERS

(Please Select One of the Following)

Selection of Chilled Fruit Juice • Fruit Yogurt • Cinnamon Muesli and Dried Fruit

Housemade Granola with Berries • Seasonal Melon or Grapefruit

Fresh Berry and Yogurt Parfait • Assortment of Dry Cereals

Fresh Seasonal Fruits with Crème Fraiche & Macadamia Nuts

Oatmeal Brulee *(\$2.95 Additional)*

Norwegian Smoked Salmon and Bagels with Cream Cheese *(\$5.95 Additional)*

ENTRÉES

(Priced Per Person)

BON JOUR \$11.95

Cinnamon Raisin French Toast with Warm Maple Syrup and Fresh Fruit
(maximum of 50 guests)

CLASSIC GRIDDLE \$10.95

French Toast with Warm Maple Syrup,
Sausage Links, Fresh Fruit Garnish
(maximum of 50 guests)

CRUNCHY GRILLED FRENCH TOAST \$11.95

Whole Wheat Bread dipped in Low Cholesterol Eggs and Crushed Corn Flakes.
Served with Fresh Berries, Bananas and Promise® Spread *(low cholesterol/low fat)*
(maximum of 50 guests)

SCRAMBLED EGG BEATERS \$11.50

With Fresh Chives, Steamed Broccoli and Broiled Tomato *(low cholesterol)*

TRADITIONAL \$10.95

Farm Fresh Scrambled Eggs, Bacon, Sausage or Grilled Smoked Ham,
Tomato Provencale and Breakfast Potatoes

All Banquet Functions will be charged a 20% Service Charge and Applicable Sales Tax

CONTINENTAL BUFFETS

(Priced Per Person)

CONTINENTAL COLLAGE \$8.95

Selection of Chilled Juices • Assorted Danish, Croissants and Muffins
Butter and Preserves • Fresh Fruit
Freshly Brewed Gourmet Coffee, Decaffeinated Coffee and Selection of House Teas

EXECUTIVE CONTINENTAL \$10.95

Selection of Chilled Juices • Rainbow of Fresh Fruit • Fruit Flavored Yogurts on Ice
Assortment of Dry Cereals with Fresh Berries, Whole Bananas and 2% Milk
Assorted Bagels, Muffins, Danish and Croissants • Cream Cheese, Butter and Preserves
Freshly Brewed Gourmet Coffee, Decaffeinated Coffee and Selection of House Teas

EUROPEAN CONTINENTAL \$14.95

Selection of Chilled Juices • Sliced Seasonal Fruits and Berries • Individual Flavored Yogurts
Housemade Almond Granola • European Smoked & Cured Meats and Cheeses
Hard Rolls, Assorted Scones and Croissants • Preserves and Sweet Creamery Butter
Freshly Brewed Gourmet Coffee, Decaffeinated Coffee and Selection of House Teas

CONTINENTAL BREAKFAST ENHANCEMENTS

Enhance Your Continental Breakfast with One or More of the Following:

Smoked Salmon \$5.95

(sliced tomatoes, red onions and capers)

Assorted Cereals \$3.95

(whole and 2% milk)

Assorted Bagels & Cream Cheese \$3.95

Potato Skins filled with Scrambled Eggs \$4.95

(bacon bits and cheddar cheese)

Assorted Individual Yogurts \$2.95

Cottage Cheese \$2.95

Fresh Strawberries and Blueberries \$3.95

Breakfast Parfait \$4.95

(flavored yogurt, fresh fruit and granola)

Baked Apples \$3.95

(with cinnamon and cranberries)

Buttermilk Biscuits \$4.95

(with sausage and cheddar cheese)

Southwestern Breakfast Burritos \$6.95

(flour tortillas filled with farm fresh scrambled eggs, chorizo and jack cheese, fresh guacamole, salsa and sour cream)

Savory Croissants \$4.95

(eggs and cheese with bacon or ham)

Hard Boiled Eggs \$2.50

European Smoked & Cured Meats and Cheeses \$6.95

(freshly baked hard rolls)

Turkey Sausage Links \$3.95

These items have been selected to meet the diverse dietary needs of our guests.
We will be happy to answer any questions you may have.

All Banquet Functions will be charged a 20% Service Charge and Applicable Sales Tax

BREAKFAST BUFFETS

(priced per person, minimum of 30 guests)

GOOD MORNING \$11.95

Selection of Chilled Juices • Fresh Seasonal Fruit and Berries
Farm Fresh Scrambled Eggs with Fine Herbs
Maple Pepper Smoked Bacon and Link Sausage • Breakfast Potatoes
Assorted Breakfast Pastries with Sweet Creamery Butter and Fancy Preserves
Freshly Brewed Gourmet Coffee, Decaffeinated Coffee and Selection of House Teas

SUNRISE \$16.95

Selection of Chilled Juices • Fresh Seasonal Fruit and Berries • Flavored Yogurts
Housemade Almond Granola • Assorted Dry Cereals with 2% and Skim Milk
Malted Waffles with Fresh Berries and Warm Syrup
Farm Fresh Scrambled Eggs with Fine Herbs • Cheese Blintzes with Fresh Berry Compote
Maple Pepper Smoked Bacon and Link Sausage • Yukon Gold Lyonnaise Potatoes
Assorted Breakfast Bakeries, Bagels and Coffee Cake
Cream Cheese, Sweet Creamery Butter and Fancy Preserves
Freshly Brewed Gourmet Coffee, Decaffeinated Coffee and Selection of House Teas

FITNESS \$17.95

Selection of Chilled Juices • Fresh Seasonal Fruit and Berries • Flavored Yogurts
Cholesterol-Free Scrambled Egg Beaters with Garden Vegetables
Bran Muffins • Turkey Sausage • Multi-Grain Pancakes with Lite Syrup
Freshly Brewed Gourmet Coffee, Decaffeinated Coffee and Selection of House Teas

CHAMPION \$21.95

Selection of Chilled Juices • Fresh Seasonal Fruit and Berries
Flavored Yogurts • Housemade Almond Granola • Dried Fruit Selection
Assorted Dry Cereals with 2% and Skim Milk
Smoked Seafood Presentation *(chef's fresh selection)*
Omelette Station*
(prepared to order with a choice of sautéed garden fresh vegetables, crisp bacon, honey roasted ham, spinach, pepperjack cheese and fresh salsa [egg beaters available])
French Toast with Warm Maple Syrup
Maple Pepper Smoked Bacon and Link Sausage • Breakfast Potatoes
Assorted Breakfast Bakeries, Bagels and Coffee Cake
Cream Cheese, Sweet Creamery Butter and Fancy Preserves
Freshly Brewed Gourmet Coffee, Decaffeinated Coffee and Selection of House Teas

**Attendant Required - \$75.00 each based on One Attendant Per 35 Guests*

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BREAKFAST BUFFET ENHANCEMENTS

Enhance Your Buffet with One or More of the Following:

OMELETTE STATION* \$7.95

Prepared to Order with a Choice of Sautéed Garden Fresh Vegetables,
Crisp Bacon, Honey Roasted Ham, Spinach,
Pepperjack Cheese and Fresh Salsa

SMOKED FISH PRESENTATION \$9.95

Chef's Smoked Market Selection, Mackerel and Trout, Assortment of Bagels

BREAKFAST BURRITO BAR \$6.95

Soft Flour Tortillas filled with Scrambled Eggs and Choice of Meat,
Jack Cheese, Green Onions, Sweet Peppers, Black Beans,
Fresh Cilantro, Salsa, Guacamole and Sour Cream

WAFFLE STATION* \$6.95

Fresh Berries, Warm Fruit Compote, Whipped Cream,
Warm Maple Syrup and Sweet Butter

**Attendant required at \$75.00 ea., Based on One Attendant Per 35 Guests*

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CHAMPAGNE BRUNCH

Priced Per Person, Minimum of 50 Guests

Chilled Orange and Grapefruit Juices

Cranberry and Apple Juices

Fresh Sliced Tropical Fruit

Assorted Flavored Yogurts and Cereals

Housemade Almond Granola, 2% and Fat-Free Milk

Smoked Fish Presentation

(Chef's Market Selection)

Sliced Tomatoes, Red Onions and Capers

Assorted Breakfast Bakeries, Bagels and Coffee Cake

Cream Cheese, Sweet Creamery Butter and Fancy Preserves

Omelette Station*

*Prepared to Order with a Choice of Sautéed Garden Fresh Vegetables, Crisp Bacon,
Honey Roasted Ham, Spinach, Pepperjack Cheese and Fresh Salsa*

Poached Eggs over Medallions of Beef Tenderloin, Sauce Bearnaise

Potato Pancakes with Sour Cream and Apple Sauce

Tender Field Greens

Selection of Dressings

Fresh Mozzarella and Sliced Tomatoes

Fresh Basil Vinaigrette Dressing

Seared Salmon

Lemon Dill Sauce

Grilled Breast of Chicken,

Portobello and Oyster Mushroom Sauce

Sirloin of Beef, Carved to Order*

Peppercorn and Cognac Demi-Glace

Chef's Selection of Fresh Vegetables

Garlic Mashed Potatoes

Artisan Bread Basket

Sweet Creamery Butter

Chef's Select Dessert Presentation

Freshly Brewed Gourmet Coffee, Decaffeinated Coffee and Selection of House Teas

House Selection of Champagne poured throughout Brunch

\$25.95 per person

**Attendant required at \$75.00 ea., Based on One Attendant Per 35 Guests*

**Can be Cooked to Order*

**Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase risk of foodborne illness, especially if you have a medical condition.*

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