

Banquets

Radisson®
Lansing

DINNER SELECTIONS

DINNER

All Entrée Selections include Soup or Salad, Selection of Seasonal Vegetables, Chef's Selection of Starch, Assorted Bread Basket and Sweet Creamery Butter, Dessert and Freshly Brewed Gourmet Coffee and Decaffeinated Coffee and Selection of House Teas

SOUPS

Crème Asparagus Soup • Garden Vegetable Soup

Hearty Lentil Soup • Steak and Potato Soup

New England Style Clam Chowder accompanied by Garlic Croutons

Slow Roasted Tomato Soup

Chef's Housemade Soup du Jour

SALADS

Petite Caesar Salad with Focaccia Croutons

Market Salad

Baby Field Greens, Roma Tomato and English Cucumbers

Steakhouse Salad

Beefsteak Tomatoes, Crumbled Bacon and Bleu Cheese Dressing

Spinach Salad

Fresh Spinach Leaves with Tomatoes, Mandarin Orange Segments and Sweet Red Onion Vinaigrette

Grilled Seasonal Vegetables

Sliced Tomatoes, Saga Bleu Cheese, Balsamic Syrup (additional \$4.00)

APPETIZERS

Sesame Crusted Rare Tuna Loin

Thinly Sliced, served with Cucumber and Cashew Salad, Coconut Curry Sauce (additional \$7.95)

Chilled Jumbo Shrimp Cocktail

Citrus Cocktail Sauce, Fresh Lemon (additional \$2.95)

Artisan Cheese and Fruit Plate

Cranberry Pear Chutney (additional \$6.95)

- OR -

Our Executive Chef will be happy to create an appetizer based upon your selection of Entrée

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

ENTRÉES

(Priced Per Person)

ROULADE OF CHICKEN BREAST \$22.95

Stuffed with Baby Spinach, Sun-Dried Tomatoes and Artichokes,
served with Steamed Broccoli Rabe, Wild Rice Pilaf, Light Thyme Jus *(low fat)*

PECAN CHICKEN \$21.95

Pecan, Mustard Crusted Chicken Breast, Leek Mashed Potatoes,
Vegetable Medley, Madeira Jus

GRILLED CHICKEN BREAST \$20.95

Spicy Couscous, Fennel-Apple Marmalade, Glazed Carrots, Cumin Jus

ATLANTIC SALMON \$22.95

Roasted with Wild Mushroom and Fingerling Potato Ragout,
Green Beans, Vegetable Coulis

PLUM SOY SEARED SWORDFISH \$23.95

With Green Tea Ginger Rice and Asparagus Spears

NEW YORK STRIP STEAK \$27.95

Grilled to perfection, served with Yukon Gold Potato Gratin,
Wilted Organic Spinach, Herb Roasted Wild Mushrooms

FILET OF BEEF \$28.95

With Horseradish Mashed Potatoes, Wild Mushroom Ragout,
Frizzled Onions and Cabernet Demi Reduction

ROAST PRIME RIB OF BEEF \$27.95

Choice of Potatoes and Selection of Vegetables, Natural Jus, Creamed Horseradish

PEPPERCORN FILET \$32.95

Stuffed with Boursin Cheese and Prosciutto, Wild Mushroom and Bacon Hash,
Zucchini Medley *(carb conscious)*

DIJON PESTO RAVIOLI \$21.95

Cheese Ravioli delicately swimming in a Dijon Pesto Cream Sauce
and accompanied by a Cherry Tomato Confit and
Fresh Steamed Asparagus

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DUOS

(Priced Per Person)

(Our Executive Chef will select and prepare the appropriate accompaniments to complement your entrée selections.)

SEARED TUNA FILLET

Grilled Pineapple Salsa

&

ROSEMARY SKEWERED GRILLED SHRIMP

Herb Garlic Butter

\$36.95

ROASTED ATLANTIC SALMON

Key Lime Citrus Sauce

&

PETITE FILET OF BEEF

Port Wine Demi Reduction

\$38.95

STUFFED BREAST OF CHICKEN

With Spinach, Artichokes and Ricotta with a Red Pepper Sauce

&

HERB CRUSTED ROASTED SIRLOIN

Natural Jus

\$35.95

DESSERTS

Raspberry White Chocolate Cheesecake Brulee

Tiramisu

New York Cheesecake with Fresh Strawberries

"Low Carb" Cheesecake Brulee

Chocolate Cake

With Raspberry Coulis and Chocolate Sauce

Chocolate Dipped Strawberries

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DINNER BUFFETS

(Priced Per Person)

*All Buffets include Freshly Brewed Gourmet Coffee and Decaffeinated Coffee,
Selection of House Teas and Iced Tea*

AMERICAN BUFFET \$26.95

(Minimum of 25 People)

Redskin Potato Salad • Creamy Cole Slaw • Fresh Fruit Display • Crisp Vegetable Crudite
Fresh Garden Salad with Choice of Dressing

Select Two Entrées:

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

Fresh Green Beans • Garlic Chive Mashed • Rolls and Butter • Chef's Selection of Desserts

PRIME RIB BUFFET \$32.95

(Minimum of 25 People)

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

New York Style Cheesecake with Fresh Strawberries • Chocolate Torte

ITALIAN BUFFET \$27.95

(Minimum of 25 People)

Grilled Antipasto Display • Tossed Garden Salad with Italian Vinaigrette

Caesar Salad with Parmesan Croutons • Rotini Pasta Salad

Select Two Entrées:

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

Fresh Zucchini and Tomato Concasse • Red Bliss Potatoes • Italian Bread with Herb Olive Oil

Pistachio Mousse • Tiramisu

BEACH BAR-B-QUE \$30.95

(Minimum of 30 People)

Grilled Vegetable Platters

Tomato and Cucumber Salad with Bermuda Onions and Red Wine Vinegar and Oil

Chilled Cavatappi Pasta and Fresh Pencil Asparagus, Dijon Vinaigrette

Select Two Entrées:

Shrimp Kabobs • Barbecued Chicken

Baby Back Ribs • Grilled Flank Steak, Chimichurri Sauce

Grilled Breast of Chicken, Chipotle Lime Glaze • Marinated Mahi-Mahi, Grilled Pineapple Salsa

*8 oz. New York Strip (additional \$6.00) • *7 oz. Lobster Tail (one per person, additional \$10.00)

Twice Baked Potato • Corn on the Cob • Corn Bread with Sweet Creamery Butter

Sliced Watermelon • Seasonal Fruit Cobbler

**Chef / Attendant required at \$75.00 ea., One Per 35 Guests*

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DINNER BUFFETS

(Priced Per Person)

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Selection of House Teas and Iced Tea*

SOUTHWESTERN \$30.95

(Minimum of 30 People)

Spicy Tortilla Soup

Tossed Wild Greens, Pine Nuts, Tequila Vinaigrette

Cheese Tortellini and Adobo Chicken Salad • Bourbon Drenched Fruit Salad

Roasted Corn and Black Bean Salad, Cilantro Oil

Select Two Entrées:

Lime and Garlic Marinated Strip Steaks, Wild Mushroom and Chili Onion Marmalade

Pork Tenderloin, Honey Guajillo Glaze, Black-Eyed Pea Relish

Toasted Cumin Rubbed Salmon, Cranberry-Chipotle Sauce

Zucchini, Yellow Squash & Mushrooms with Chayote Lime Butter

Black Beans and Spicy Rice • Dinner Rolls and Sweet Creamery Butter

Chocolate Truffle Cake • Cinnamon Tortilla, Caramel Sauce

WESTERN COOKOUT \$34.95

(Minimum of 50 People)

Smoked Chicken and Tomatillo Chili • Toppings of Sour Cream, Shredded Cheese & Scallions

Crispy Garden Greens, Ranch Dressing • Glazed Yam and Pecan Salad

Fennel, Artichoke and Asparagus Salad

Select Two Entrées:

Kansas City Strip Steaks, Peppery Mushroom Relish

Jack Daniel's Barbecue Ribs • Mesquite Rubbed Roast Chicken

Housemade Creamy Garlic Mashed Potatoes • Baked Western Ranch Beans

Baby Green Beans, Roasted Tomato Vinaigrette • Country Fried Onions

Buttermilk Biscuits and Sourdough Rolls with Honey Butter

Peach Pie • Chocolate Peanut Butter Torte

STEAK AND POTATO \$37.95

(Minimum of 50 People)

Homemade Potato Salad • Cole Slaw • Sliced Ripe Tomatoes and Red Onions Vinaigrette

Mixed Garden Greens, Cucumbers, Yellow Pepper and Croutons with Bacon Ranch Dressing

Corn Muffins and Sweet Butter • Baked Potato Bar

Roasted Corn on the Cob with Parmesan Cheese

Grilled Strip Steak • Grilled Chicken

Apple Caramel Pie • Brownies

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