

Banquets

Radisson®
Lansing

LUNCHEON SELECTIONS

LUNCHEON

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

SOUPS*

Steak and Potato Soup

Hearty Lentil Soup

Garden Vegetable Soup

Slow Roasted Tomato Soup

New England Style Clam Chowder accompanied by Garlic Croutons

Chef's Housemade Soup of the Day

**Our Chef's Housemade Soup of the Day may be selected for all groups under 30 guests.*

SALADS

Petite Caesar Salad with Focaccia Croutons

Spinach Salad

Market Salad

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

Baby Field Greens, Roma Tomato and English Cucumbers

Steakhouse Salad

Beefsteak Tomatoes, Crumbled Bacon and Bleu Cheese Dressing

Grilled Seasonal Vegetables

With Sliced Tomatoes, Saga Bleu Cheese, Balsamic Syrup (additional \$3.00)

Marinated Hearts of Palm and Fresh Mango

Citrus Vinaigrette (additional \$3.00)

DESSERTS

Florida Key Lime Pie

New York Cheesecake with Fresh Strawberries

Homemade Tiramisu

Fruit Parfait with Granola

Chocolate Indulgence Cake

With Raspberry Coulis and Chocolate Sauce

LIGHT LUNCHEON SELECTIONS

(Priced Per Person)

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

STEAK SALAD \$16.95

Sirloin Steak grilled to perfection, Chopped Romaine, Roma Tomatoes, Asparagus Spears and Fresh Mozzarella Cheese, Peppercorn Dressing *(carb conscious)*

TURKEY WRAP \$13.95

Shaved Turkey, Crisp Garden Lettuce and Vine Ripe Tomato with No-Fat Ranch Dressing in a Whole Wheat Tortilla, served with Fresh Fruit *(low fat)*

EVIL THAI SALAD \$15.95

Marinated and Grilled Chicken served on a Bed of Lo Mein Noodles and Asian Cabbage, topped with Mint, Coconut, Peanuts and Scallions, served with a Spicy Thai Peanut Dressing

CAESAR SALAD \$11.95

Crisp Romaine and Focaccia Croutons

With Grilled Chicken \$12.95 With Gulf Shrimp \$16.95 With Blackened Salmon Fillet \$14.95

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

COBB SALAD \$13.95

Grilled Chicken Breast and Fresh Garden Greens with Avocado, Crumbled Applewood Bacon and Maytag Bleu Cheese, Balsamic Vinaigrette

CHICKEN SALAD WRAP \$13.95

Chicken Salad with Green Apple and Walnuts in a Whole Wheat Tortilla, Chilled Pasta Salad

CLUB WRAP \$13.95

Shaved Turkey and Swiss, Bacon, Lettuce, Tomato and Mayonnaise, served with Fresh Fruit Garnish and Kettle Chips

VEGETARIAN ANTIPASTO PLATE \$15.95

Balsamic Grilled Peppers and Portobello Mushroom, Roma Tomato, Fresh Mozzarella, Olives, Marinated Artichoke Hearts and Orzo Pasta Salad, Soft Focaccia Wedge

GRILLED VEGGIE WRAP \$13.95

Balsamic Grilled Yellow Squash, Zucchini, Peppers and Onions in a Tomato Tortilla, served with Pasta Salad

ENTRÉES

(Priced Per Person)

All Entrées include our Chef's Selection of Accompaniments

CHICKEN MARSALA \$15.95

Sautéed and topped with Portobello and Shiitake Mushrooms, Marsala Wine Sauce, Wild Rice Pilaf and Seasonal Vegetables

CAESAR BAKED CHICKEN BREAST \$16.95

Served with Chef's Choice of Starch and Seasonal Vegetables

ROULADE OF CHICKEN BREAST \$17.95

Stuffed with Baby Spinach, Sun-Dried Tomatoes and Artichokes, served with Steamed Broccoli, Light Thyme Jus

NY STRIP (USDA Prime) \$20.95

With Yukon Garlic Mashed and Grilled Asparagus

GRILLED PETITE FILET MIGNON \$21.95

Caramelized Shallots and Cognac Demi-Glace, Yukon Garlic Mash, Tobacco Onions

ROASTED LOIN OF PORK \$17.95

Sliced Loin of Pork over Smoked Gouda Mashed Potatoes, Sautéed Crimini Mushrooms and Wilted Baby Spinach

GRILLED FRESH ATLANTIC SALMON \$16.95

With French Green Beans, Basmati Rice, Red Pepper Coulis

GINGER GRILLED MAHI MAHI \$17.95

Over Asian Noodles with Oriental Vegetables, Hoisin Sauce

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.

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LUNCH ON THE RUN

(Priced Per Person)

All Box Lunches are equal in value and product quality. Includes Assortment of Snack Size Bag of Chips, Cookie or Snack Bar, Bottle of Water, Fresh Whole Fruit, Cutlery and Condiments

TURKEY WRAP \$17.95

Shaved All Natural Breast of Deli Turkey with Mayo, Lettuce and Tomato in a Low Carb Stone Milled Wrap

CAPITOL CITY CLUB \$17.95

Shaved All Natural Breast of Deli Turkey, Smokehouse Style Honey Cured Ham and Crisp Bacon with Mayo, Lettuce, Tomato and Swiss Cheese on a Kaiser Roll

HAM AND SWISS \$17.95

Sliced Smokehouse Style Honey Cured Ham with Swiss Cheese, Dijon Mustard, Lettuce and Tomato on a Thick Cut Ciabatta Roll

RANCH ROAST BEEF \$17.95

Slivers of Choice Grade Oven Roasted Ribeye with Sharp Cheddar Cheese, Ranch Infused Sandwich Spread, Lettuce and Tomato on Texas Cut Bread

ITALIAN GRINDER \$17.95

Deli Style Cutlets of Ham, Salami, Pepperoni and Capicola with Lettuce, Tomato, Mild Banana Peppers and Mayo on a Hoagie Bun

GARDEN VEGGIE WRAP \$17.95

Seasonal Appropriate Marinated and Grilled Vegetable Slices with Organic Greens and Sliced Roma Tomatoes in a Low Carb Stone Milled Wrap

WORKING LUNCHES

(Priced Per Person, Maximum of 40 Guests)

All Sandwiches served with Individual Bags of Chips, Pretzels and a Deli Selection of Garnishes and Condiments

SOUP

Chef's Housemade Soup of the Day *(additional \$2.00)*

SALADS

Select Two:

Chilled Pasta Primavera • Fresh Vegetable Slaw • Dilled New Potato Salad
Grilled Thai Chicken Salad • Greek Farmer's Salad

SANDWICHES AND MORE...

Select Two:

Imported Prosciutto, Hard Salami, Mozzarella Cheese, Roasted Peppers and Pesto on Focaccia Bread
Albacore White Tuna Salad in Pita Pocket • Roasted Chicken Cobb Salad Hero
Herb and Pepper Roasted Sirloin with Cheese and Greens on a Hoagie Roll
Grilled Vegetable Sandwich with Provolone Cheese and Sun-Dried Tomato Aioli on Ciabatta Bread
Poached Shrimp Salad with Dilled Lemon Dressing in a Pita Pocket
Roasted Turkey with Caramelized Onions, Imported Swiss Cheese and Herb Dressing on Focaccia Bread

DESSERTS

Select Two:

Warm Apple Cobbler • Chocolate Dipped Strawberries • Whole Fresh Fruit
Double Chocolate Fudge Brownies • Chocolate Chip Cookies

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

\$18.95

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DELI LUNCH BUFFETS

(priced per person, minimum of 20 people)

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

ALL AMERICAN DELI \$17.95

Soup du Jour • Housemade Cole Slaw • Albacore Tuna Salad • New Fashion Potato Salad
Roast Beef, Turkey and Ham • Swiss, White and Yellow Cheddar Cheeses
Tomato, Bermuda Onion, Lettuce, Pickles, Olives and Peppers
Mayonnaise and Dijon Mustard • Sliced Breads and Rolls • Individual Bags of Potato Chips
Pastry Selection of the Day

WEST COAST DELI \$19.95

Asparagus Almond Salad with Citrus Vinaigrette • Yukon Gold Potato Salad
Crisp Julienne Vegetable Slaw • Sonoma Field Greens with Roma Tomatoes, Asiago Croutons
Roast Beef, Ham, Smoked Turkey, Roasted Portobellos, Smoked Salmon
Gouda, Provolone, Muenster, Smoked Cheddar and Imported Swiss Cheeses
Roma Tomatoes, Sprouts, Lettuce, Cherry Peppers
Selection of Artisan Breads, Baguettes, Rolls
Dijon and Grain Mustards, Sun-Dried Tomato Aioli, Chipotle Mayonnaise
Mini Pastries, Chocolate Dipped Strawberries

NEW YORK DELI \$20.95

Pickled Herring in Sour Cream • Macaroni Salad • Sweet Cole Slaw
Sliced Pastrami, Corned Beef, Salami and Smoked Turkey
Egg and Tuna Salad • Sliced Cheddar, Swiss and Muenster Cheeses
Whole Dill Pickles, Sliced Tomatoes, Leaf Lettuce • Deli Mustard, Mayonnaise
Freshly Baked Rye and Pumpernickel Breads, Onion Rolls and Assorted Bagels
Individual Bags of Gourmet Potato Chips & Pretzels
Seasonal Fruit • Macaroons, NY Style Cheesecake

EUROPEAN DELI \$21.95

Greek Orzo Salad • Classic Salad Nicoise • Assorted Garnishes and Condiments
Roasted Peppered Sirloin, Herbed Breast of Chicken, Imported Mortadella
Sliced Cheese Platter with Aged Gouda, English Cheddar, Swiss and Saga Bleu Cheeses
Chef's Selection of Hearth Style Baked Breads • Individual European Pastries

ITALIAN DELI \$23.95

White Bean and Roasted Vegetable Minestrone • Tomato Buffalo Mozzarella Salad
Antipasto Bar with Roasted Peppers, Olives, Sardines, Grilled Asparagus,
Portobellos, Pepperoncinis, Balsamic Vinaigrette
Sliced Beef Tenderloin, Cappicola, Prosciutto, Pesto Chicken, Genoa Salami, Pepperoni
Horseradish Cream, Red Pepper Aioli, Basil Mayonnaise, Grain Mustard
Provolone and Mozzarella Cheeses • Focaccia, Ciabatta and Assorted Breads
Pasta Salad • Tiramisu, Chocolate Almond Biscotti

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LUNCH BUFFETS

(priced per person, minimum of 30 people)

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Selection of House Teas and Iced Tea*

AMERICAN BUFFET \$18.95

Soup du Jour • Fresh Fruit Salad • Vegetable Crudite
Salad of Seasonal Greens with Assorted Dressings

Select Two:

Roast Pork Loin • Roasted Chicken Breast with Grain Mustard Sauce
North Atlantic Salmon with Citrus Butter • Roast Top Sirloin of Beef Jardiniere
Seasonal Vegetables • Roasted Redskin Potatoes
Rolls & Creamery Butter • Assorted Cakes and Tortes

BAKED POTATO AND SALAD BAR \$17.95

Garden Fresh Greens • Assorted Toppings with Dressings
Freshly Baked Whole Grain and Wheat Rolls, Sweet Creamery Butter
Colossal Idaho Bakers served with a Selection of Toppings including:
*Grilled Chicken, Grilled Steak, Chili, Sautéed Broccoli and Cauliflower Florets,
Grated Cheese, Green Onions, Sour Cream, Bacon and Sweet Creamery Butter*
Apple Strudel with Vanilla Sauce • Seasonal Fresh Fruit

COUNTRY PICNIC FAIR \$19.95

Housemade Cole Slaw • Macaroni Salad • Chicken Salad
Grilled Hot Dogs, Hamburgers and Chicken Breasts
or Grilled Mahi Mahi & BBQ Chicken and Ribs *(additional \$8.00 per person)*
Traditional Garnishes and Condiments • Corn on the Cob • Roasted Potato Wedges
Southwestern Baked Beans • Sliced Watermelon • Brownies, Cookies

SOUTHWESTERN \$20.95

Tortilla Soup with Cilantro • Tomatilla, Tomato, Mozzarella and Romaine Salad
Cumin, Sour Cream Cucumber Salad • Black Bean, Roasted Corn and Cilantro Salad
Nacho Chips with Roasted Tomato Salsa, Sour Cream and Guacamole
Marinated and Grilled Chicken and Beef • Sautéed Onions and Green Peppers
Warm Flour Tortillas • Cheddar and Monterey Jack Cheeses • Mexican Rice and Beans
Cinnamon Sugar Tortillas

LITTLE ITALY \$18.95

Minestrone • Caesar Salad with Garlic Croutons • Antipasto Tray
Vegetable Lasagna • Baked Basil Chicken Ziti • Classic Chicken Piccata
Breadsticks with Marinara • Grilled Vegetables • Tiramisu, Cannolis

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