

Radisson®

LANSING
AT THE CAPITOL

Breakfast Selections



Breakfast Selections

All Breakfast Selections include Assorted Pastries, Butter, a Selection of Chilled Fruit Juices, and Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, and Selection of TazoTeas

Entrees

(Priced per Person)

Traditional \$12.95

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

Eggs Florentine \$12.95

Served with Breakfast Potatoes and Choice of Sausage, Bacon, or Smoked Ham

Bon Jour \$11.95

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

Classic Griddle \$12.95

French Toast with Warm Maple Syrup, Sausage Links, and a Fresh Fruit Garnish
(maximum 50 Guests)



Continental Buffets

(Priced Per Person)

Continental Collage \$10.95

Assorted Danishes, Croissants, and Muffins, Butter and Preserves, Sliced Seasonal Fruit, and a Selection of Chilled Juices and Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, and Selection of Tazo Teas

Executive Continental \$12.95

Sliced Seasonal Fruit, Yogurts, Assortment of Dry Cereals with Fresh Berries, Whole Bananas, Milk, Assorted Bagels, Muffins, Danishes, and Croissants, Cream Cheese, Butter and Preserves, and Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, and Selection of Tazo Teas

Enhanced Continental \$13.50

Assorted Danishes, Croissants, and Muffins, Butter and Preserves, Sliced Seasonal Fruit, Choice of Farm Fresh Scrambled Eggs, Oatmeal, or Breakfast Potatoes, Selection of Chilled Juices and Freshly Brewed Starbucks Coffee, Decaffeinated Coffee and Selection of Tazo Teas

Build Your own Breakfast Burrito Continental \$13.95

Soft Flour Tortillas, Farm Fresh Scrambled Eggs, Choice of Meat, Jack Cheese, Green Onions, Sweet Peppers, Black Beans, Fresh Cilantro, Salsa, Guacamole, Sour Cream, Assorted Danishes, Croissants, and Muffins, Butter and Preserves, Sliced Seasonal Fruit, Selection of Chilled Juices and Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, and Selection of Tazo Teas

Continental Breakfast Enhancements

Enhance your Continental Breakfast with one or more of the following:

Assorted Cereals \$4.25
(Whole and 2% Milk)

Assorted Bagels & Cream Cheese \$3.95

Assorted Individual Yogurts \$2.95

Cottage Cheese \$2.95

Fresh Strawberries and Blueberries \$3.95

Oatmeal with Raisins and Brown Sugar \$3.95

Breakfast Parfait \$4.95

All Banquet Functions Will Be Charged a 20% Service Charge and Applicable Sales Taxes



Continental Buffets

(Priced Per Person)

Continental Breakfast Enhancements (Continued)

Baked Apples \$3.95
(With Cinnamon and Cranberries)

Buttermilk Biscuits \$4.95
(With Sausage and Cheddar Cheese)

Southwestern Breakfast Burrito \$6.95
(Flour Tortilla Filled with Farm Fresh Scrambled Eggs, Chorizo, and Jack Cheese. With Guacamole, Sour Cream, and Salsa)

Freshly Baked Croissant Sandwich \$4.95
(Eggs and Cheese with Bacon or Ham)

Hard Boiled Eggs \$2.50

Turkey Sausage Links \$3.95

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



Breakfast Buffets

(Priced Per Person Minimum of 20 Guests)

Good Morning \$13.95

Sliced Seasonal Fruit and Berries, Farm Fresh Scrambled Eggs, Crisp Bacon and Link Sausage, Breakfast Potatoes, Assorted Breakfast Pastries with Butter and Preserves, Selection of Chilled Juices and Freshly Brewed Starbucks Coffee, Decaffeinated Coffee and Selection of Tazo Teas

Western \$15.95

Sliced Seasonal Fruit and Berries, Farm Fresh Scrambled Eggs, Ham Steaks, Biscuits with Savory Sausage Gravy, Assorted Breakfast Pastries with Butter and Preserves, Selection of Chilled Juices and Freshly Brewed Starbucks Coffee, Decaffeinated Coffee and Selection of Tazo Teas

Sunrise \$18.95

Sliced Seasonal Fruit and Berries, Yogurts, Almond Granola, Assorted Dry Cereals with Milk, Choice of Waffles or Pancakes with Fresh Berries and Warm Syrup, Farm Fresh Scrambled Eggs, Cheese Blintzes with Fresh Berry Compote, Crisp Bacon, Sausage Links, Yukon Gold Lyonnaise Potatoes, Assorted Breakfast Pastries, Bagels and Coffee Cake, Cream Cheese, Butter and Preserves, Selection of Chilled Juices and Freshly Brewed Starbucks Coffee, Decaffeinated Coffee and Selection of Tazo Teas

Champion \$23.50

Sliced Seasonal Fruit and Berries, Yogurts, Almond Granola, Dried Fruit Selection, Assorted Dry Cereals with Milk, Smoked Seafood Selection (Chef's Fresh Selection), Omelet Station* (Prepared to order with a choice of Sautéed Garden Fresh Vegetables, Crisp Bacon, Ham, Spinach, Pepper Jack Cheese, and Fresh Salsa), French Toast with Warm Maple Syrup, Crisp Bacon, Sausage Links, Breakfast Potatoes, Assorted Breakfast Pastries, Bagels and Coffee Cake, Cream Cheese, Butter and Preserves, Selection of Chilled Juices and Freshly Brewed Starbucks Coffee, Decaffeinated Coffee and Selection of Tazo Teas

*Attendant Required - \$75.00 each based on One Attendant per 50 Guests



Breakfast Buffet Enhancements

Enhance your Buffet with One or More of the Following:

Omelet Station* \$8.50

Prepared to Order with a Choice of Sautéed Garden Fresh Vegetables, Crisp Bacon, Ham, Spinach, Pepper Jack Cheese and Fresh Salsa

Waffle Station \$7.50

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

*Attendant Required - \$75.00 each based on One Attendant per 50 Guests



Champagne Brunch

Priced Per Person, Minimum of 50 Guests

Selection of Chilled Juices
Sliced Seasonal Fruit
Yogurts, Dry Cereal, Almond Granola, Milk
Smoked Seafood Selection (Chef's Market Selection)
Sliced Tomatoes, Red Onions, and Capers
Assorted Breakfast Pastries, Bagels, Coffee Cake
Cream Cheese, Butter and Preserves

Omelet Station*

(Prepared to order with a choice of Sautéed Garden Fresh Vegetables, Crisp Bacon, Ham, Spinach, Pepper Jack Cheese and Fresh Salsa)

Poached Eggs over Medallions of Beef Tenderloin with Béarnaise Sauce
Potato Pancakes with Sour Cream and Apple Sauce
Market Salad with Assorted Dressings
Fresh Mozzarella and Sliced Tomatoes with Fresh Basil Vinaigrette Dressing

Seared Salmon with Lemon Dill Sauce
Grilled Breast of Chicken with Portobello and Oyster Mushroom Sauce
Sirloin of Beef Carved to Order* with Peppercorn and Cognac Demi Glaze

Chef's Selection of Fresh Vegetables and Garlic Mashed Potatoes
Artisan Bread Basket
Chef Select Dessert Presentation

Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, and Selection of Tazo Teas and House
Champagne Poured Throughout Brunch

\$30.95

*Attendant Required - \$75.00 each based on One Attendant per 50 Guests

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

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