

*Banquets*

**Radisson®**  
Lansing

**BREAKFAST SELECTIONS**

# BREAKFAST SELECTIONS

*All Breakfast Selections begin with a Choice of Starters, Assorted Breakfast Bakeries, Creamery Butter and Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee and Selection of Bigelow 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)*

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## 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

Challah French toast with Warm Maple Syrup, Chicken,  
Apple and Sage 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



# 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 Starbucks® Coffee, Decaffeinated Coffee and Selection of Bigelow 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 Starbucks® Coffee, Decaffeinated Coffee and Selection of Bigelow 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 Starbucks® Coffee, Decaffeinated Coffee and Selection of Bigelow Teas

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## **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.

# 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 Starbucks® Coffee, Decaffeinated Coffee and Selection of Bigelow Teas

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## **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 Starbucks® Coffee, Decaffeinated Coffee and Selection of Bigelow Teas

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## **FITNESS \$17.95**

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

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## **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 (*trout, mackerel and salmon*)  
Omelette Station\*  
*(prepared to order with a choice of sautéed garden fresh vegetables, crisp bacon, honey roasted ham, spinach, pepper jack cheese and fresh salsa [egg beaters available])*  
Challah 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 Starbucks® Coffee, Decaffeinated Coffee and Selection of Bigelow Teas

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

*All Banquet Functions will be charged a 19% Service Charge and Applicable Sales Tax*

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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,  
Pepper Jack Cheese and Fresh Salsa

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## **SMOKED FISH PRESENTATION \$9.95**

Smoked Norwegian Salmon, Mackerel and Trout, Assortment of Bagels

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## **BREAKFAST BURRITO BAR \$6.95**

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

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## **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

*Including Salmon, Mackerel and Trout*

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, Pepper Jack 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 Mahi Mahi

*Grilled Pineapple and Ginger Salsa*

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

Roasted Yukon Gold Potatoes

Artisan Bread Basket

*Sweet Creamery Butter*

Chef's Viennese Dessert Presentation

Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee and Selection of Bigelow Teas

House Selection of Champagne poured throughout Brunch

\$29.95 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.*

*All Banquet Functions will be charged a 19% Service Charge and Applicable Sales Tax*