

Banquets

Radisson®
Lansing

LUNCHEON SELECTIONS

LUNCHEON

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

SOUPS*

Steak and Potato Soup

Garden Vegetable Soup with Cranberry Beans and Pesto Oil

Hearty Lentil Soup with Roast Fennel and Pinenuts

New England Style Clam Chowder accompanied by Garlic Croutons

Slow Roast Tomato with Basil Crème Fraiche and Pecorino Cheese

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

Market Salad

Baby Field Greens, Roma Tomato and English Cucumbers

Steakhouse Salad

*Beefsteak Tomatoes, Crumbled Bacon
and Bleu Cheese Dressing*

Marinated Hearts of Palm and Fresh Mango

*Citrus Vinaigrette
(additional \$3.00)*

Spinach Salad

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

Grilled Seasonal Vegetables

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

DESSERTS

Florida Key Lime Pie

Classic Vanilla Crème Brulee *(additional \$3.00)*
Served with Fresh Berries and Pirouette Cookies

Fresh Strawberries with Chantilly Crème

New York Cheesecake with Fresh Strawberries

Chocolate Indulgence Cake

With Raspberry Coulis and Chocolate Sauce

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

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

GRILLED CHICKEN BREAST \$16.95

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

ROULADE OF CHICKEN BREAST \$17.95

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

TOP SIRLOIN (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 Soba Noodles with Oriental Vegetables, Hoisin Sauce

LIGHT LUNCHEON SELECTIONS

(Priced Per Person)

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

STEAK SALAD \$16.95

Flat Iron 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*)

ASIAN CHICKEN \$15.95

Breast of Chicken, Julienne Red and Green Peppers, Snow Peas, Carrots, Napa Cabbage,
Water Chestnuts, Asian Soba Noodles and Ginger Vinaigrette (*low cholesterol*)

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

COBB SALAD \$13.95

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

CHICKEN SALAD WRAP \$13.95

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

CLUB WRAP \$13.95

Shaved Turkey and Swiss, Bacon, Lettuce, Tomato and Wasabi 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

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.

LUNCH ON THE RUN

(Priced Per Person)

All Box Lunches include Condiments and Disposable Flatware

ROAST BEEF SANDWICH \$15.95

Boar's Head Roast Beef, Aged Gouda Cheese and Horseradish Sauce on Low Carb Wheat Grain Bread, Atkins® Cruncher's Chips and Roasted Cashews *(carb conscious)*

SMOKED TURKEY \$15.95

With Lettuce and Tomato, wrapped in a Whole Wheat Tortilla with Champagne Mustard, Oat Bran Pretzels, Golden Delicious Apple and Fig Newton Cookies *(low fat)*

DELI \$15.95

Imported Prosciutto, Hard Salami, Mozzarella Cheese, Roasted Peppers and Pesto on Focaccia Bread, Gourmet Terra Chips, Homemade Chocolate Chip Cookie and Red Delicious Apple

VEGETARIAN WRAP \$15.95

Flour Tortilla filled with Grilled Vegetables, Mozzarella Cheese and Sun-Dried Tomato Aioli, Mini Bonbel Cheese and Crackers, Baked Potato Chips and a Power Bar

ROAST SIRLOIN \$15.95

Herb and Pepper Roasted Sirloin with Boursin Cheese and Arugula Greens on a Potato Hoagie Roll, Potato Salad, Peanut Butter Cookie and Golden Delicious Apple

HAM AND SWISS \$15.95

Honey Cured Ham and Imported Swiss with Grain Mustard on Ciabatta Bread, Terra Sweet Potato Chips, Bartlett Pear and Oatmeal Raisin Cookie

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 Boursin Cheese and Arugula Greens on a Potato Hoagie Roll
Grilled Vegetable Sandwich with Provolone Cheese and Sun-Dried Tomato Aioli on Ciabatta Bread
Chilled Southern Fried Chicken • 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:

Granny Smith Apple Galette • Chocolate Dipped Strawberries • Whole Fresh Fruit
Double Chocolate Fudge Brownies/Blondies • Chocolate Chip Cookies

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

\$18.95

DELI LUNCH BUFFETS

(priced per person, minimum of 20 people)

All Buffets include Freshly Brewed Starbucks® Coffee and Decaffeinated Coffee 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 and Choice of Dressing
Boar's Head Roast Beef, Black Forest Ham, Smoked Peppered Turkey,
Roasted Portobellos, Smoked Salmon
Gouda, Provolone, Muenster, Smoked Cheddar and Imported Swiss Cheeses
Roma Tomatoes, Sprouts, Bibb 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, Copa de Parma Ham, Pistachio 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 Rosemary Breads
Pasta Primavera • Tiramisu, Chocolate Almond Biscotti

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

LUNCH BUFFETS

(priced per person, minimum of 30 people)

All Buffets include Freshly Brewed Starbucks® Coffee and Decaffeinated Coffee 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 w/Grain Mustard Sauce
North Atlantic Salmon with Citrus Butter • Roast Top Sirloin of Beef Jardiniere • Seasonal Vegetables
Roasted Red Skin Potatoes • Rolls & Creamery Butter • Assorted Pastries 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 Skirt Steak, Spicy Vegetable and Bean 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 • Fried 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 Pesto • Tomatilla, Tomato, Mozzarella and Romaine Salad
Cumin, Sour Cream Cucumber Salad • Black Bean, Roasted Corn and Cilantro Salad
Nacho Chips with Roasted Tomato Salsa, Margarita 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

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 19% Service Charge and Applicable Sales Tax