

**Radisson®**

LANSING  
AT THE CAPITOL

**Dinner Selections**



## Plated Dinner Selections

All Entrée Selections Include Soup or Salad, Assorted Bread Basket with Butter, Choice of Dessert, and Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, and Selection of Tazo Teas

### **Choice of Soup**

Soup Du Jour

**Or**

### **Choice of Salad**

**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 and Mandarin Oranges

### **Appetizers**

Sesame Crusted Rare Tuna Loin- Thinly Sliced, Served with Cucumber and Cashew Salad,  
Coconut Curry Sauce (additional \$8.50)

Chilled Jumbo Shrimp Cocktail- Citrus Cocktail Sauce and Fresh Lemon (Additional 3.50)  
Artisan Cheese and Fruit Plate-Cranberry Pear Chutney (Additional \$7.50)

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



## Plated Dinner Selections

### Entrees

#### (Priced Per Person)

All Entrées are served with Chef's Selection Starch and Vegetable

#### **Roulade of Chicken Breast \$24.95**

Stuffed with Baby Spinach, Sun-Dried Tomatoes and Artichokes with Thyme Jus

#### **Pecan Chicken \$23.95**

Pecan and Mustard Crusted Chicken Breast with Madeira Sauce

#### **Grilled Chicken Breast \$23.95**

Grilled Chicken Breast in a Wild Mushroom Sauce

#### **Atlantic Salmon \$24.95**

Roasted Atlantic Salmon with Roubed Red Pepper Coulis

#### **Lake Superior Whitefish \$24.95**

Broiled Whitefish in a Lemon and White Wine Sauce

#### **New York Strip Steak \$30.95**

Grilled to Perfection served with Cognac Sauce

#### **Filet of Beef \$31.95**

Grilled and Topped with Frizzled Onions and Cabernet Demi Reduction

#### **Roast Prime Rib of Beef \$30.95**

Slow Roasted and Served with Creamy Horseradish, Au Jus

#### **Pork Tenderloin \$28.95**

Served with a Wild Mushroom and Cognac Sauce

#### **Dijon Pesto Ravioli \$24.95**

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

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## Plated Dinner Selections

### DUOS

(Priced Per Person)

**Our Executive Chef will Select and Prepare the Appropriate Accompaniments to Complement your Entrée Selections**

#### **Filet of Beef**

Cabernet Reduction

&

#### **Rosemary Skewered Grilled Shrimp**

Herb Garlic Butter

**\$40.95**

#### **Petite Filet of Beef**

Port Wine Demi Reduction

&

#### **Grilled Chicken**

Wild Mushroom Sauce

**\$39.95**

#### **Stuffed Breast of Chicken**

With Spinach, Artichokes and Ricotta with a Red Pepper Sauce

&

#### **Herb Crusted Roasted Sirloin**

Natural Jus

**\$37.95**

### **Desserts**

Raspberry White Chocolate Cheesecake Brulee

Tiramisu

New York Cheesecake with Fresh Strawberries

Chocolate Cake with Raspberry Culis and Chocolate Sauce

Chocolate Dipped Strawberries

Carrot Cake with Cream Cheese Frosting

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# Buffet Dinner Selections

(Priced Per Person)

All Buffets Require a Minimum of 20 Guests

All Buffets Include Freshly Brewed Starbucks Coffee and Decaffeinated Coffee, Selection of Tazo Teas and Iced Teas

## American Buffet \$29.50

Redskin Potato Salad, Cream Cole Slaw, Fresh Fruit Salad, Market Salad with Assorted Dressings, Fresh Green Beans and Candied Carrots, Garlic Chive Mashed Potatoes, Rolls and Butter and Chefs Selection of Dessert

*Select Two Entrees*

Grilled Boneless Chicken Breast, BBQ Pork Ribs, Sliced Roast Loin of Pork, Carved Roast Beef Au Jus, Pecan Crusted Atlantic Salmon

## Prime Rib Buffet \$34.95

Fresh Fruit Display, Market Salad with Assorted Dressings, Seasonal Julienne Vegetables, Twice Baked Potatoes, Rolls and Butter, New York Style Cheese Cake with Fresh Strawberries, Chocolate Tort

Carved Prime Rib of Beef au Jus with Creamy Horseradish

\*Chef Attendant Required at \$75 per Attendant, One attendant per 35 Guests\*

*Select one of the Following:*

Breast of Chicken Dijon, Roast Pork Loin, Chicken Cordon Bleu, Grilled North Atlantic Salmon (additional Entrée for \$8.50)

## Italian Buffet \$29.95

Grilled Antipasto Display, Market Salad with Assorted Dressings, Caesar Salad with Parmesan Croutons, Rotini Pasta Salad, Fresh Zucchini and Tomato Concasse, Red Bliss Potatoes, Italian Herb Bread and Olive Oil, Cannolis and Tiramisu

*Select Two Entrees*

Shrimp Scampi, Tortellini Primavera, Chicken Parmesan, Lasagna (meat or vegetarian), Tuscan Roast Beef

## Southern Style Buffet \$28.95

Market Salad with Assorted Dressings, Fried Chicken, Fried Catfish, Collard Greens with Smoked Turkey, Macaroni and Cheese, Sweet Potatoes, Corn Bread and Seasonal Fruit Cobbler

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