

Radisson®

LANSING
AT THE CAPITOL

Receptions

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Hot Hors d'Oeuvres

All Prices are Per 50 Pieces

Spinach, Feta and Pine Nut Stuffed Mushrooms	\$90.00
Mini Crab Cakes with Red Pepper Tartar Sauce	\$110.00
BBQ Meat Balls	\$80.00
Porcini Rubbed Sirloin Medallions with Sun Dried Aioli	\$120.00
Scallops Wrapped with Bacon	\$120.00
Spanakopita	\$80.00
Roasted Vegetable Skewers	\$95.00
Asparagus Spears Wrapped with Roast Turkey	\$95.00
Coconut Shrimp, Plum Sauce	\$115.00
Raspberry and Brie en Phyllo	\$90.00
Quesadillas (Chicken or Vegetarian)	\$95.00
Voodoo Chicken Wings with Two Sauces	\$100.00
Miniature Beef Wellingtons	\$120.00
Vegetarian Spring Rolls	\$80.00
Beef or Chicken Brochettes with Two Sauces	\$115.00
Southwest Chicken Egg Rolls with Salsa and Sour Cream	\$100.00

Cold Hors d'Oeuvres

All Prices are Per 50 Pieces

Tomato, Basil and Mozzarella Bruschetta	\$95.00
Asparagus Wrapped with Prosciutto	\$95.00
Gourmet Finger Sandwiches	\$85.00
Shrimp Cocktail	\$115.00
Salami Cornets with Cream Cheese	\$85.00
Fresh Fruit Skewers	\$95.00
Pinwheels (Ham, Turkey or Vegetarian)	\$90.00
Side of Smoked Scottish Salmon (Serves 25)	\$100.00
Antipasto Platter	\$115.00

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Cold Display Stations

Sliced Fruit Display	
Small-Serves 25	\$48.00
Medium- Serves 50	\$95.00
Large-Serves 100	\$190.00
Domestic and Imported Cheese Display with Crackers	
Small-Serves 25	\$48.00
Medium- Serves 50	\$95.00
Large-Serves 100	\$190.00
Vegetable Crudite Selection	
Small-Serves 25	\$48.00
Medium- Serves 50	\$95.00
Large-Serves 100	\$190.00

The Carvery

All Items Require Chef Attendant at \$75.00 per attendant

Slow Roasted Turkey (Serves 50)	\$205.00
Fresh Cranberry Orange Relish and Silver Dollar Rolls	
Honey Cured Ham (Serves 50)	\$290.00
Honey Mustard Sauce and Rolls	
Roasted Peppered Beef Tenderloin (Serves 20)	\$325.00
Champagne and Pink Peppercorn Béarnaise and Rolls	
Lean Corned Beef or Peppered Pastrami (Serves 25)	\$200.00
Deli Mustard and Silver Dollar Rolls	
Prime Rib of Beef (Serves 35)	\$300.00
Creamed Horseradish and Assorted Rolls	
Top Round of Beef (Serves 60)	\$275.00
Bordelaise Sauce and Silver Dollar Rolls	
Asian Spiced-Rubbed Pork (Serves 25)	\$250.00
Thai Chili Sauce and Assorted Rolls	



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(Priced Per Person)

Reception Packages

Asian Delights \$27.50

Assorted Maki and Nigiri Style Sushi with Pickled Ginger and Wasabi, Chicken and Beef Satay with Two Dipping Sauces, Steamed Dim Sum Presentation with Selection of Sauces, Curry and Ginger Chicken Spring Rolls with Sweet Chili Sauce, Sesame Seared Tuna on a Crispy Wonton with Korean BBQ Sauce and Cucumber Onion Salad

Sports Bar \$22.50

Warm Jumbo Pretzels, Ballpark Mustard, BBQ Meatballs, Boneless Buffalo Tenders, Celery and Carrot Sticks, Bleu Cheese Dipping Sauce, Jalapeno Poppers, Beef and Chicken Quesadillas, Yellow and Blue Corn Tortilla Chips, Garnishes of Chili Con Queso, Pico de Gallo, Guacamole, Salsa, Sour Cream

Red White and Blue \$21.50

Cheese Presentation, Fresh Garden Vegetable Crudités with Dips, Spicy Buffalo Chicken Wings with Celery Sticks and Bleu Cheese or Ranch Dips, BBQ Chicken Wings, Mini Corn Dogs with Brown Mustard, Mini Pepperoni Pizza Bites, Nacho Bar with Cheese, Beef, Jalapenos and Onions

Dessert Receptions

Varieties of Tortes, Tarts and Pastries \$9.95

Black Forrest Cake, Kahlua Opera Torte, Raspberry Sacher Tort, Lemon Tart, Chocolate Banana Cake, Chocolate Mousse Cake, Carrot Cake, Vanilla Bean Crème Brulee, Assorted Biscottis

Miniature Pastries \$9.95

Mocha Pyramids, Three Sister, Chocolate Éclair, Profiterol, Assorted Chocolate Truffle, Fruit Tartlette, Lemon Tart, Chocolate Dipped Strawberries

Fruit Fondue \$ 8.95

Whole Fresh Strawberries, Cubed Melon, Cubed Pound Cake, Cubed Sponge Cake, Honey, Powdered Sugar, Shredded Toasted Coconut, Whipped Cream, Cinnamon Sugar, White and Chocolate Fondues

Cheesecake Station \$6.95

New York Cheesecake with Cherry, Blueberry, and Crushed Pineapple Toppings, Whipped Cream and Chocolate Sauce

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



Specialty Stations

All Are Priced Per Person for 1 Hour, \$3.00 Per Person Per Additional Hour

Pasta Bar \$10.50

Select Three Pastas

Farfalle, Penne, Bowtie, Tortellini, and Gnocchi

Select Three Sauces

Classic Marinara, Puttanesca, Aglio e Olio, Alfredo, and Pesto Sauce

Includes Garlic Focaccia Bread

Add: Grilled Chicken, Grilled Portobello Mushrooms, Italian Sausage, Sun Dried Tomatoes, Primavera Vegetables and Roasted Red Peppers (\$4.00 per person, per item additional)

Salad Station \$7.50

Romaine Lettuce, Mixed Field Greens, Baby Spinach, Shredded Parmesan, Mozzarella, Anchovies, Herb Croutons, Caesar, French, Ranch, and Italian Dressings, Roast Turkey, European Cucumbers, Bermuda Onions, Roma Tomatoes, Pepperoncini, Roasted Red Peppers, Raspberries, Black Olives, Pumpkin Seeds, Julienned Carrots, Shredded Red Cabbage and Green Peppers

Asian Grille Station \$13.95

Satays: Grilled Chicken, Sriracha Shrimp, Green Curry Beef, Garlic Marinates Portobello, Pesto Rubbed Japanese Eggplant

Accompanied by Pork Dumplings, Peanut Sauce and Sweet Chili Dipping Sauce



Specialty Stations (cont.)

All Are Priced Per Person for 1 Hour, \$3.00 Per Person Per Additional Hour

Mediterranean Mezze \$8.50

Grilled Vegetable Napoleons, Hummus, Olive Tapenade, Romesco, Feta Cheese and Kalamata Olives, Peasant Flat Breads and Sesame Crackers

Quesadilla Station \$7.50

Choose 3 of the Following Quesadillas

Steak Fajita Quesadillas, Chicken Fajita Quesadillas, Vegetarian Quesadillas, Shrimp and Spinach Quesadillas, Black Bean Pineapple Quesadillas or Crabmeat Quesadillas

Includes Fire Roasted Tomato Salsa, Black Bean Dip, Guacamole, Spicy Cheese Dip and Sour Cream

Salsa Station \$7.50

White Flour Corn Chips, Blue Corn Chips, Fire Roasted Tomato Salsa, Pineapple Salsa, Black Bean and Corn Salsa, Guacamole, Black Beans and Spanish Saffron Rice

Lettuce Wrap Station \$10.95

Marinated Flank Steak in Asian BBQ Sauce, Grilled Ginger Chicken, Bibb Lettuce, Black Bean Paste, Chili Paste, Cilantro Leaves, Julienne Cucumbers, Julienne Carrots, Scallions, Crushed Peanuts, Rice Noodles, Chile Oil and Asian BBQ Sauce