

Plated Dinner

Includes Dinner Rolls and Butter, Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Herbal and Organic Teas, and Assorted Soft Drinks

Salads

PLEASE SELECT ONE SALAD

Classic Caesar Salad with Parmesan Crisp, Herb Croutons, and Creamy Parmesan Caesar Dressing

Field Green Salad with Tomato, Red Onion, Cucumber, and Choice of Two Dressings

Field Greens, Kiln Dried Cherries, Walnuts, Celery, Red Onion, and Pomegranate Dressing

Entrées

PLEASE SELECT UP TO TWO ENTRÉES PLUS A VEGETARIAN OPTION

-  Butternut Squash Ravioli with Sage Cream Sauce, and Roasted Summer Vegetables 33
-  Trio of Braised Mushroom Risotto Cakes, and Truffled Tomato Purée 33
-  Roasted Pork Loin with Apple Bacon Jam 34
-  Chicken Breast with Pancetta, Fresh Mozzarella, and a Basil Scented Balsamic Drizzle 35
-  Sautéed Chicken Breast with Spinach Cream Sauce 33
-  Seared Filet of Salmon with Lemon Dill Cream Sauce 38
-  Braised Beef Short Rib with Red Wine Demi Glace 38
-  Mahi Mahi with Citrus Relish 40
-  Seared Filet of Beef with Bourbon Demi Glace 50

Accompaniments

PLEASE SELECT TWO ACCOMPANIMENTS

- Sautéed Green Beans
- Glazed Baby Carrots
- Roasted Vegetable Medley
- Roasted Asparagus
- Roasted Garlic Spinach
- Cheddar Whipped Potatoes
- Sea Salt Roasted Yukon Gold Potatoes
- Roasted Garlic Whipped Potatoes
- Roasted Tomato Orzo Pasta
- Couscous Pilaf
- Wild Rice Pilaf

Dual Plated Dinner

PLEASE SELECT ONE DUAL PLATED DINNER

- Roasted Chicken Breast with Yellow Pepper Cream Sauce and Braised Beef Short Rib with Red Wine Demi Glaze 44
- Seared Filet Petite of Beef with Tarragon Compound Butter and Seared Filet of Salmon with Citrus Butter 52

All food and beverage prices are subject to a 22% taxable service charge and an applicable Michigan sales tax.

 FREE OF GLUTEN

 VEGETARIAN

Signature Dinner Buffet

TWO ENTRÉES

39

THREE ENTRÉES

44

Includes Rolls and Butter, Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Herbal and Organic Teas, and Assorted Soft Drinks

Salads

PLEASE SELECT TWO

Field Greens with Tomatoes, Cucumbers, Carrots, and Ranch Dressing

Baby Arugula with Cucumbers, Melons, Shaved Shallots, Feta, and Sweet & Sour Lemon Vinaigrette

Cous Cous and Watercress with Olives, Tomatoes, Red Onions and Basil Vinaigrette

Chopped Romaine with Artichoke Hearts, Black Olives, Red Onions, Croutons, Parmesan Cheese, and Red Wine Herb Vinaigrette

Field Greens with Kiln Dried Cherries, Walnuts, Celery, Red Onions, and Pomegranate Vinaigrette

Baby Kale and Roasted Mushrooms with Shallots, Goat's Cheese, and Truffle Scented Vinaigrette

Caesar Salad with Herb Croutons and Creamy Parmesan Dressing

Entrées

PLEASE SELECT TWO OR THREE

Roasted Striploin of Beef with Tarragon Jus

Sliced Garlic Crusted Beef Tenderloin with Horseradish Cream

Red Wine Braised Beef Short Ribs

Sautéed Chicken Breast with Lemon Thyme Cream Sauce

Seared Chicken Breast with Kiev Butter

Roasted Chicken Breast with Pear Riesling Glaze

Sliced Pork with Citrus Chipotle Glaze

Seared Salmon Filet with Lemon Dill Cream Sauce

Roasted Salmon Filet with Citrus Ginger Glaze

Wild Mushroom Stroganoff

Accompaniments

PLEASE SELECT TWO

Roasted Garlic Whipped Yukon Gold Potatoes

Rosemary Roasted Fingerling Potatoes

Mashed Sweet Potatoes with Apple Brandy Butter

Orzo Pasta with Goat's Cheese, Bell Peppers, and Roasted Garlic

Braised Wild Mushroom Quinoa

Wild Rice Pilaf

Green Beans with Lemons and Pepper

Parmesan Roasted Asparagus

Honey Peppercorn Glazed Baby Carrots

Roasted Cauliflowers, Shallots, and Red Pepper Medley

Zucchini, Squash, and Red Onions with Roasted Garlic Scented Olive Oil

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“The dinners and dessert through the Radisson were delicious!”

– Lisa R.

Hors d'Oeuvres

Displays

Each display serves 50 guests

IMPORTED AND DOMESTIC CHEESES	275
Assorted Cheeses to Include: Danish Bleu, Aged Cheddar, Brie, Goat's Cheese, Smoked Gouda, Colby, and Swiss with Fresh Berries, and Crackers	
GRILLED AND RAW VEGETABLE BAR	250
Assorted Fresh Vegetables with Ranch and Traditional Hummus, and Grilled Chilled Vegetables with Balsamic Drizzle	
FRESHLY SLICED SEASONAL FRUIT	250
SHRIMP COCKTAIL	(150 PIECES) 350
Shrimp Cocktail Display with Lemon Wedges, Traditional Cocktail Sauce, and Brandy Scented Louis Sauce	
CHARCUTERIE BOARD	Market Price
Assorted Cured Meats with Toasted Bread	

Cold Hors d'Oeuvres

Each order contains 50 pieces

Brie and Pear Crostini with a Honey White Balsamic Reduction	100
Blackened Shrimp Salad in a Cucumber Cup	155
Shaved Tenderloin of Beef over Toasted Horseradish Chive Cream on Crostini	125
Smoked Salmon Crostini with Lemon Dill Aioli	125
Harissa Chicken Salad on Toasted Baguette	100
Cucumber Cup with Mint Scented Cream Cheese Drizzled with Melon Coulis	100
Shaved Pancetta on Pretzel Crostini topped with Pickled Mustard Seed	110
Cinnamon Scented Goat Cheese Crostini with Poached Pear Compote	100
Asian Chicken Salad on Crisp Wonton	110

Hot Hors d'Oeuvres

Each order contains 50 pieces

Southwest Egg Rolls with Roasted Poblano Ranch Dip	135
Smoked Cheddar and Bacon Stuffed Mushroom Caps	125
Pork Pot Stickers with Hoisin Glaze	125
Red Wine Braised Beef Tips with Wild Mushroom Ragout	135
Sun-Dried Tomato Polenta Cakes with Smoked Tomato Compote	115
Jalapeño Bacon Wrapped Shrimp	175
Crab Salad stuffed Mushroom Caps with Old Bay Aioli	185
Artichoke Pecorino Fritter with Lemon Dill Aioli	135
Habañero Mango Glazed Chicken Bites	115
Vegetarian Spring Rolls with Orange Ginger Sauce	125
Baked Swedish Meatballs	100

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