

Plated Dinner

Salads

PLEASE SELECT ONE SALAD

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

Field Green Salad with Tomatoes, Red Onions, Cucumbers, and Choice of Two Dressings

Spinach Salad with Fresh Berries, Red Onions, Goat's Cheese, and Blueberry Balsamic Vinaigrette

Entrées

**PLEASE SELECT UP TO TWO ENTRÉES
PLUS A VEGETARIAN OPTION**

Butternut Squash Ravioli with Sage Cream Sauce 33

Mediterranean Jackfruit Stuffed Roma Tomato, 33
Seasoned Jackfruit, Quinoa, and Wilted Greens

Chicken Breast with Lemon Sage Cream Sauce 33

Grilled Chicken Breast with Peri-Peri Sauce 33

Roasted Chicken Bruschetta, Topped with 34
Fresh Mozzarella, Balsamic Marinated
Tomatoes, Basil Oil

Roasted Pork Loin with Bourbon Bacon Glaze 34

Seared Salmon Fillet with Lemon Dill 38
Cream Sauce

Seared Snapper Fillet with Roasted Tomato 38
Caper Relish

Braised Beef Short Rib with Red Wine 38
Demi Glace

New York Strip Steak with Peppercorn Cream 46

Seared Filet of Beef with Herbed Compound 50
Butter

Dual Plated Dinner

PLEASE SELECT ONE DUAL PLATED DINNER

Grilled Chicken Breast with White Wine Butter 44
Sauce and Braised Beef Short Ribs with
Red Wine Demi-Glace

Grilled Beef Tenderloin with Truffle Pan Jus and 52
Brown Butter Dill Basted Salmon

*** Create Your Own Dual Plate!**

Ask Your Wedding Specialist for Details

Accompaniments

PLEASE SELECT TWO PER ENTRÉE

Sautéed Green Beans

Glazed Baby Carrots

Roasted Vegetable Medley

Roasted Asparagus

Balsamic Glazed Brussels Sprouts

Roasted Garlic Whipped Potatoes

Ranch Whipped Potatoes

Garlic Basil Roasted Potatoes

Roasted Sweet Potato Hash

Wild Rice Pilaf

Dill and Chive Couscous

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

– Lisa R.

Signature Dinner Buffet

TWO ENTRÉES 39

THREE ENTRÉES 44

Salads

PLEASE SELECT TWO

Field Greens with Tomatoes, Cucumbers, Carrots, and Choice of Dressing

Caesar Salad with Shaved Parmesan, Herb Croutons, and Creamy Parmesan Dressing

Baby Spinach Salad with Poached Pears, Red Onions, Cucumbers, Pecans, Creamy Brie, and White Balsamic Vinaigrette

Baby Kale Salad with Wheat Berries, Red Onions, Red Peppers, Goat's Cheese, and Lemon Vinaigrette

Mixed Field Greens with Shaved Shallots, Strawberries, Goat's Cheese, and Raspberry Vinaigrette

Entrées

PLEASE SELECT TWO OR THREE

Sautéed Chicken Breast with Lemon Thyme Cream Sauce

Seared Chicken Breast with Kiev Butter Sauce

Roasted Chicken Breast with Pear Riesling Glaze

Sliced Pork with Citrus Chipotle Glaze

Smoked Tomato Pork Loin

Roasted Striploin of Beef with Tarragon Jus

Sliced Garlic Crusted Beef Tenderloin with Horseradish Cream

Red Wine Braised Beef Short Ribs

Roasted Salmon Fillet with Citrus Ginger Glaze

Wild Mushroom Stroganoff

Vegan Plant Based Meatloaf with Smoky Tomato Glaze

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

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

Our Inclusive Menu Options Include:

Non-Alcoholic Beverages to include Freshly Brewed, Coffee, Decaffeinated Coffee, Assorted Herbal Teas, and Assorted Soft Drinks

Dinner Rolls and Butter

Experienced Professional Serving Staff

Cake Cutting Services

Formal Place Setting including China, Glassware, and Silverware

Black and White Table Linens

Your Choice of Linen Napkin Color

Hors d'Oeuvres

Displays

EACH DISPLAY SERVES 50 GUESTS

Imported and Domestic Cheeses 300

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 275

Assorted Fresh Vegetables with Ranch and Traditional Hummus; Grilled and Chilled Vegetables with Balsamic Drizzle

Freshly Sliced Seasonal Fruit 275

Shrimp Cocktail (150 PIECES) 375

Shrimp Cocktail Display with Lemon Wedges, Traditional Cocktail Sauce, and Sriracha Aioli

Signature Dips 300

PLEASE SELECT TWO

Served with Corn Tortilla Chips and Seasoned Pita Chips

WARM	COLD
Spinach Artichoke	Avocado Hummus
Elote Corn Dip	Horseradish Chive Tavern Cheese
Nashville Hot Chicken Dip	Chilled Moroccan Shrimp
Bruschetta	Tuscan Roasted Garlic Dip
Smoked Chicken and Chili Queso	Roasted Beet Hummus
Caramelized Onion and Goat's Cheese	Tandoori Roasted Cauliflower

Hot Hors d'Oeuvres

EACH ORDER CONTAINS 50 PIECES

Spinach and Artichoke Fritters with Garlic Dill Sour Cream	115
Flash Fried Mac and Cheese	125
Curried Flash Fried Cauliflower Bites	100
Honey Bourbon Glazed Meatballs	110
Smoked Red Pepper Glazed Plant-Based Meatballs	135
Southwest Chicken Egg Rolls with Chipotle Ranch Dip	140
Pork Pot Stickers with Citrus Sesame Sauce	125
Salmon Cakes with Lemon Dill Aioli	150
Jalapeño Bacon Wrapped Shrimp	175
Cheddar Chorizo Stuffed Mushroom Caps	130
Falafel Tots with Za'atar Yogurt Sauce and Lemon Garlic Tahini	75

Cold Hors d'Oeuvres

EACH ORDER CONTAINS 50 PIECES

Balsamic Marinated Vegetable Stuffed Cucumber Cup	100
Brie and Pear Crostini with a Honey White Balsamic Reduction	100
Asian Jackfruit Bánh Mì with Crisp Wonton	125
Harissa Chicken Salad on Toasted Flatbread	110
Chicken Gyro Canape	115
Shaved Pancetta on Pretzel Crostini Topped with Pickled Mustard Seed	110
Open Face Pork Cuban Canape	125
Shaved Tenderloin on Crostini with Horseradish Cream	130
Smoked Salmon Rillettes	135
Za'atar Seasoned Shrimp over Grilled Naan Bread	140

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

Bar Service

Hourly Hosted Bar Service

PRICING PER PERSON, INCLUDES CHAMPAGNE TOAST

		1 HOUR	2 HOURS	ADDITIONAL HOURS
Beer + Wine	INCLUDES DOMESTIC BOTTLED BEER AND HOUSE WINE	6	12	5
House	INCLUDES BOTTLED BEER, HOUSE LIQUOR, AND HOUSE WINE	7	13	6
Call	INCLUDES BOTTLED BEER, CALL LIQUOR, AND CALL WINE	9	16	7
Premium	INCLUDES BOTTLED BEER, PREMIUM LIQUOR, AND CALL WINE	10	20	8

Individual Host

PRICING PER DRINK/GLASS

House Brands	5
Call Brands	7
Premium Brands	8
House Wine	7
Call Wine	8
Domestic Beer	5
Imported Beer	6
Specialty & Craft Beer	6

Table Service

PRICING PER BOTTLE

House Wine	28
Call Wine	35
House Bubbly	28
Call Bubbly	35

House Brands

Mr. Boston® Vodka, Gin, and Rum
 Carstairs® Blended Whiskey
 McCormick® Bourbon
 Highland Mist® Scotch
 Torada® Tequila

Call Brands

Absolut® Vodka
 Beefeater® Gin
 Captain Morgan® Spiced Rum
 Bacardi® Rum
 Malibu Rum
 Jim Beam® Bourbon
 Seagram's® 7 Whiskey
 Cutty Sark® Scotch
 Jose Cuervo® Tequila

Premium Brands

Tito's® Vodka
 Tanqueray® Gin
 Jack Daniel's® Whiskey
 Crown Royal® Whiskey
 Johnny Walker® Red Scotch Whiskey
 Buffalo Trace™ Bourbon
 Camarena Reposado® Tequila

All Bar Service Packages Include:

ASSORTED SOFT DRINKS, A VARIETY OF GLASSWARE,
 AND PROFESSIONAL BAR STAFF

House, Call and Premium Bar Includes:

Amaretto, Triple Sec & Peach Schnapps	Bloody Mary Mix Sweet & Sour Mix
Orange, Pineapple, Grapefruit, and Cranberry Juic	Lemons, Limes, Olives, and Maraschino Cherries
Soda & Tonic Water	Bitters

Cash Bars & Top Shelf Liquor Available.

Food Embellishments

Desserts

Assorted Dessert Bar

EACH ORDER CONTAINS 50 PIECES

Buttermilk Panna Cotta with Mixed Berries	135	Key Lime Dessert Bar	110
Lemon Coconut Cake	120	Cinnamon Sugar Crullers	110
Butterscotch Pudding Tartlet	120	Chocolate Budino Tartlet	120
Chocolate Torte	110	Customizable Mini Cupcakes	125
Shortcake with Berry Compote	110		

Cookie Bar

25 per dozen

PLEASE SELECT UP TO FOUR FLAVORS

Classic Chocolate Chip	Almond Citrus Biscotti
Oatmeal Raisin	Vanilla Cream filled Chocolate Cookie Sandwich
Coconut Macaroons	White Chocolate Cranberry Oatmeal

Donut Bar

25 per dozen

Late Night Snacks

Party Pizzas

45 per pizza

30 SLICES EACH

Your Choice of Two Toppings: Pepperoni, Sausage, Bacon, Ham, Green Peppers, Onions, Mushrooms, Black Olives, Pineapples, Tomatoes

5 Per Additional Topping

Sweet and Salty

5 per person

PLEASE SELECT FIVE

SWEET: Reese's®, Snickers®, Kit Kat®, Twix®, Hershey's®, Gummy Bears, Starbursts®

SALTY: Trail Mix, Cheetos®, Goldfish®, Potato Chips, Popcorn, Pretzels

Nacho Bar

starting at 325

FEEDS 50 PEOPLE

Tortilla Chips, Warm Queso Cheese, Shredded Cheese, Roasted Peppers and Onions, Jalapeños, Black Olives, Salsa, and Sour Cream

Add Shredded Green Chili Braised Chicken | 100

Add Seasoned Ground Beef | 75