

Plated Dinner

Salads

PLEASE SELECT ONE SALAD

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

Mixed 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 35

Quinoa and Goat's Cheese stuffed Zucchini Boat 35
with Red Bell Peppers and Garlic Dill Cream

Chicken Breast with Lemon Sage Cream Sauce 35

Roasted Chicken Breast, Artichoke and Spinach 35
Relish with Feta

Roasted Chicken Bruschetta, Topped with 35
Fresh Mozzarella, Balsamic Marinated
Tomatoes, and Basil Oil

Roasted Pork Loin with Bourbon Bacon Glaze 35

Seared Salmon Fillet with Lemon Fennel Glaze 38

Seared Snapper Fillet with Roasted Tomato 39
Caper Relish

Braised Beef Short Rib with Red Wine 39
Demi Glace

New York Strip Steak with Peppercorn Cream 48

Seared Filet of Beef with Herbed Compound 52
Butter

Dual Plated Dinner

PLEASE SELECT ONE DUAL PLATED DINNER

Grilled Chicken Breast with White Wine Butter 47
Sauce and Braised Beef Short Ribs with
Red Wine Demi-Glace

Grilled Beef Tenderloin with Truffle Pan Jus and 56
Brown Butter Dill Basted Salmon

* Create Your Own Dual Plate!

Ask Your Wedding Specialist for Details

Accompaniments

PLEASE SELECT TWO PER ENTRÉE

Garlic Whipped Potatoes

Tuscan Herb Roasted Potatoes

Roasted Sweet Potato Hash

Lemon Chive Wild Rice Pilaf

Blistered Tomato, Dill Couscous

Sautéed Green Beans

Sriracha Honey Glazed Baby Carrots

Roasted Vegetable Medley

Smoked Sea Salt Roasted Asparagus

Balsamic Glazed Brussels Sprouts

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

– Lisa R.

Signature Dinner Buffet

TWO ENTRÉES 40

THREE ENTRÉES 46

Salads

PLEASE SELECT ONE

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

Gnocchi, Roasted Summer Vegetables, Toasted Garlic Pepper Sauce

Herb Ricotta Stuffed Pasta with Jackfruit Bolognese

Vegan Plant Based Meatloaf with Smoky Tomato Glaze

Sautéed Chicken Breast with Lemon Thyme Cream Sauce

Grilled Chicken Breast with Toasted Garlic Blistered Tomato Broth

Roasted Chicken Breast with Pear Riesling Glaze

Sliced Pork with Apple Sage Chutney

Smoked Tomato Pork Loin

Roasted Salmon Fillet with Citrus Ginger Glaze

Red Wine Braised Beef Short Ribs

Roasted Striploin of Beef with Tarragon Jus

\$5++ ADDITIONAL PER PERSON

Sliced Garlic Crusted Beef Tenderloin with Horseradish Cream

\$7++ ADDITIONAL PER PERSON

Accompaniments

PLEASE SELECT TWO

Roasted Garlic Whipped Yukon Gold Potatoes

Rosemary Roasted Fingerling Potatoes

Mashed Sweet Potatoes with Rosemary and Thyme

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

Wild Rice Pilaf

Garlicky Roasted Green Beans

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 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

Black or White Linen Napkin Color

Hors d'Oeuvres

Displays

EACH DISPLAY SERVES 50 GUESTS

Imported and Domestic Cheeses 375

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 325

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

Freshly Sliced Seasonal Fruit 325

Shrimp Cocktail (150 PIECES) 450

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

Signature Dips 350

PLEASE SELECT TWO

Served with Corn Tortilla Chips and Seasoned Pita Chips

WARM

COLD

Spinach Artichoke

Horseradish Chive Tavern Cheese

Elote Corn Dip

Tuscan Roasted Garlic Dip

Nashville Hot Chicken Dip

Mediterranean Salsa

Creamy Bruschetta

Shredded Chicken Truffle and Thyme

Hot Hors d'Oeuvres

EACH ORDER CONTAINS 50 PIECES

Spinach and Artichoke Fritters with Garlic Dill Sour Cream 125

Curried Flash Fried Cauliflower Bites 110

Honey Bourbon Glazed Meatballs 125

Smoked Red Pepper Glazed Plant-Based Meatballs 140

Pork Pot Stickers with Sweet Chili Glaze 130

Salmon Cakes with Lemon Dill Aioli 155

Jalapeño Bacon Wrapped Shrimp 180

Cheddar Chorizo Stuffed Mushroom Caps 190

Cold Hors d'Oeuvres

EACH ORDER CONTAINS 50 PIECES

Brie and Pear Crostini with a Honey White Balsamic Reduction 110

Southwest Jackfruit on a Cucumber Cup 130

Mediterranean Chicken Canape 120

Shaved Pancetta on Pretzel Crostini Topped with Pickled Mustard Seed 120

Shaved Tenderloin on Crostini with Horseradish Cream 135

Smoked Salmon with Miso Scented Cream Cheese on Crostini 145

Bar Service

Hourly Hosted Bar Service

PRICING PER PERSON, INCLUDES CHAMPAGNE TOAST

		1 HOUR	2 HOURS	PER ADDITIONAL HOURS
Beer + Wine	INCLUDES DOMESTIC BOTTLED BEER AND HOUSE WINE	7	13	6
House	INCLUDES BOTTLED BEER, HOUSE LIQUOR, AND HOUSE WINE	8	14	6
Call	INCLUDES BOTTLED BEER, CALL LIQUOR, AND CALL WINE	10	17	7
Premium	INCLUDES BOTTLED BEER, PREMIUM LIQUOR, AND CALL WINE	11	18	8

Individual Host

PRICING PER DRINK/GLASS

House Brands	6
Call Brands	7
Premium Brands	10
House Wine	8
Call Wine	9
Domestic Beer	6
Imported Beer	7
Specialty & Craft Beer	7

Table Service

PRICING PER BOTTLE

Call Wine	36
Call Bubbly	36

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

Cash Bars & Top Shelf Liquor Available.

House Brands

Vodka
Bourbon
Whiskey
Scotch
Gin
White Rum
Tequila

Call Brands

Tito's® Vodka
Jim Beam® Bourbon
Seagram's® 7 Whiskey
Cutty Sark® Scotch
Bombay® Dry Gin
Bacardi® Rum
Captain Morgan® Spiced Rum
Jose Cuervo® Gold Tequila

Premium Brands

Kettle One® Vodka
Wild Turkey® Bourbon
Jack Daniel's® Whiskey
Crown Royal® Whiskey
Johnny Walker® Red Scotch
Tanqueray® Gin
Kracken™ Spiced Rum
Espolon® Blanco Tequila

All food and beverage prices are subject to a 23% taxable service charge and an applicable Michigan sales tax.

BRANDS SUBJECT TO CHANGE BASED UPON AVAILABILITY

Food Embellishments

Desserts

Assorted Dessert Bar

125

EACH ORDER CONTAINS 50 PIECES

Buttermilk Panna Cottas with Mixed Berries
Lemon Coconut Cakes
Butterscotch Pudding Tartlets
Chocolate Tortes
Shortcake with Berry Compotes

Key Lime Dessert Bars
Cinnamon Sugar Crullers
Chocolate Budino Tartlets
Customizable Mini Cupcakes

Cookie Bar

30 per dozen

PLEASE SELECT UP TO FOUR FLAVORS

Classic Chocolate Chip
Oatmeal Raisin
Coconut Macaroons

Sugar Funfetti
Vanilla Cream filled Chocolate Cookie Sandwich
White Chocolate Cranberry Oatmeal

Cake

Ceremonial Cutting Cake

125

9-inch Round Cake, Cream Cheese Frosting

Choice of Cake Flavors: Chocolate, Vanilla, Red Velvet, Carrot

Choice of Fillings: Raspberry, Caramel, Peanut Butter, Lemon Curd

Cupcakes

EACH ORDER CONTAINS 50 PIECES

Full Size – 250 | Mini – 140

Choice of Flavors: Double Chocolate Salted Caramel, Red Velvet, Vanilla Raspberry, Carrot Cake, Chocolate Peanut Butter Mousse

Late Night Snacks

Party Pizzas

50 per pizza

30 SLICES EACH

Your Choice of Two Toppings: Pepperoni, Sausage, Bacon, Ham, Green Peppers, Onions, Mushrooms, Black Olives, Pineapples, Tomatoes | **6 Per Additional Topping**

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

Bar Favorites

EACH ORDER CONTAINS 50 PIECES

Flash Fried Mac and Cheese 125

Boneless Chicken Wings 120

Cheese-Filled Soft Pretzel Bites with Spicy Mustard 115

Choice of Buffalo or Honey BBQ

French Fries with Ranch and Ketchup 95

Traditional Chicken Wings 120

10lbs per order

Choice of Buffalo or Honey BBQ

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