

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, Seasoned Jackfruit, Quinoa, and Wilted Greens 33

Chicken Breast with Lemon Sage Cream Sauce 33

Grilled Chicken Breast with Peri-Peri Sauce 33

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

Roasted Pork Loin with Bourbon Bacon Glaze 34

Seared Salmon Fillet with Lemon Dill Cream Sauce 38

Seared Snapper Fillet with Roasted Tomato Caper Relish 38

Braised Beef Short Rib with Red Wine Demi Glace 38

New York Strip Steak with Peppercorn Cream 46

Seared Filet of Beef with Herbed Compound Butter 50

Dual Plated Dinner

PLEASE SELECT ONE DUAL PLATED DINNER

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

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

*** 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.