

# 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 Glaze

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
<b>Beer + Wine</b>	INCLUDES DOMESTIC BOTTLED BEER AND HOUSE WINE	7	13	6
<b>House</b>	INCLUDES BOTTLED BEER, HOUSE LIQUOR, AND HOUSE WINE	8	14	6
<b>Call</b>	INCLUDES BOTTLED BEER, CALL LIQUOR, AND CALL WINE	10	17	7
<b>Premium</b>	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

Cheese-Filled Soft Pretzel Bites with Spicy Mustard 115

Traditional Chicken Wings 120

**Choice of Buffalo or Honey BBQ**

Boneless Chicken Wings 120

**Choice of Buffalo or Honey BBQ**

French Fries with Ranch and Ketchup 95  
**10lbs per order**

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