

Elegant. Impressive. Convenient. Festively Priced!

Complimentary
Room Rental

Lansing Center is the ultimate venue for your holiday party

Special Holiday Value Packages are available, complimented by delicious custom menu options.

All packages include: Complimentary Room Rental • Holiday Tree • Holiday Music

**Special Holiday Value Packages are available Sundays
through Thursdays, Nov. 1, 2010 – Jan. 31, 2011**

See Value Package Menu options & pricing on the back



Call | Penny Saddler at 483-7400 ext. 212

Click | lansingcenter.com



Lansing Center Value Package Menu

These Holiday Package premium lunch, dinner and buffet options offer delicious dining at superb value. Not only do they include dessert, but also complimentary holiday centerpieces and holiday-colored linen napkins.

All Lunch and Dinner Entrées include: Mixed greens house salad with Chef's accompaniments and choice of two salad dressings; assorted rolls & creamery butter; regular & decaffeinated coffee and tea service; Chef's premium Sweet Tidings desserts.

Lunch Entrées

Napa Valley's Sea-N-Shore

Napa Valley glazed and grilled chicken breast is paired with skewered garlic-and-lime-kissed jumbo, grilled shrimp and includes colorful saffron rice and tender haricots verts in butter sauce. **\$28.50**

Stuffed Cheddar Apple Chicken

A delightful combination of chicken breast with cheddar cheese and apple stuffing is topped with an apple brandy coulis and served with oven-roasted redskin potatoes and pearl harvest vegetable medley blend. **\$20.50**

Crusted Pecan Chicken

Boneless, baked chicken breast is breaded with a savory pecan crust and sauced with Northwoods maple glaze. Fluffy garden rice and tarragon carrots complete the meal. **\$20.50**

Potato Crusted Whitefish

Flaky Lake Superior whitefish filet is crusted with a zesty citrus potato topping and served with rosemary redskin potatoes and fresh vegetable medley. **\$23.50**

Beef Tortellacci

Large tortellini filled with rich, Italian-style braised beef and topped with a savory wild mushroom espagnole sauce is served with a side of sliced Italian sausage, sautéed herbed zucchini and cherry tomatoes. **\$24.50**

Dinner Entrées

Surf-N-Turf

5 oz. choice, grilled beef filet paired with skewered garlic-and-lime-kissed jumbo, grilled shrimp; twice-baked potato and fresh vegetable medley included **\$33.95**

Prime Rib of Beef

12 oz. king's cut of our slow-roasted herb-rubbed prime rib, roasted redskin potatoes parmesan and Prince Edward vegetable medley **\$31.95**

Crab Stuffed Chicken Breast

Boneless chicken breast is stuffed with our unique Maryland crab stuffing and napped with sherry lobster cream sauce. Saffron rice and asparagus spears complete the entrée. **\$28.50**

Artichoke Chicken

Sautéed chicken breast topped with our artichoke and roasted red pepper sauce; is served with blended wild rice and gingered green beans. **\$23.50**

Potato Crusted Whitefish

Flaky Lake Superior whitefish filet is crusted with a zesty citrus potato topping and served with rosemary redskin potatoes and fresh vegetable medley. **\$26.50**

Grilled Ginger Salmon

Grilled salmon filet is topped with a spicy ginger sauce, and served with vegetable rice pilaf and green beans tossed with red peppers. **\$24.95**

Grand Traverse Bay Pork Loin

Slow-roasted pork loin sliced and topped with brandy cherry sauce and served with steamed redskin potatoes and baby carrots **\$24.50**

Multiple entrée options for lunch and dinner are available for an additional \$1.00 per entrée, excluding vegetarian meals.

Vegetarian Menu

A complete Vegetarian Entrée Menu is available. Our Catering Sales Coordinators would be happy to present the vegetarian options available for your event.

Please call: (517) 483-7400

Dinner Buffets

Dinner Buffets require a minimum guarantee of 50 meals. All Dinner Buffets include regular and decaffeinated coffee and tea service.

"French Countryside Christmas" Dinner Buffet **\$36.95**

Salads

Mixed seasonal greens salad with choice of three salad dressings; assorted cheese display with crackers; creamy carrot raisin salad and strawberry coleslaw

Carving Station

Chef-carved country roasted bone-in ham

Entrées

"Fruits de Mer" Seafood Au Gratin

A delicious combination of shrimp, scallops and crab in a sherry and lobster cream sauce topped au gratin style.

Beef Au Poivre

Tender beef tips sautéed with cracked peppercorn and demi-glace

Coq Au Vin

A classic French fricassee of tender chicken cooked with red wine, bacon, mushrooms and herbs

Accompaniments

Buttered egg noodles, oven-roasted redskin potatoes, green beans almandine, ratatouille melody, assorted European-style rolls and creamery butter

Dessert

Chef's assorted Sweet Tidings dessert table

"Christmas in Michigan" Dinner Buffet **\$33.95**

Salads

Mixed seasonal greens salad with Chef's accompaniments, maple walnut vinaigrette and creamy ranch salad dressings; includes Waldorf salad, redskin potato salad vinaigrette and peas-n-peanuts salad

Carving Station

Chef-carved, slow-roasted top round of beef

Entrées

Glazed Apple Cider Chicken

Oven-Roasted Pork Loin with Cherry Sauce

Accompaniments

Au gratin potatoes, baked sweet potatoes, wild rice blend, asparagus spears, oven-roasted vegetable medley and assorted dinner rolls

Dessert

Assorted fruit and holiday pie dessert table

Additional and customized menu options are available and our Catering Sales Coordinators would be happy to present the options available for your event.

Please call: (517) 483-7400

Bar Services

Cash or Host Bar services are available to enhance your holiday event. Please contact our Catering Sales Coordinators for help with arranging these bar services for your event.

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***A five business-day guaranteed meal count is required**

***All food and beverage services are subject to a 19% Service Charge and 6% State of Michigan sales tax.**