

*B*REAKFAST BUFFETS

Breakfast Buffets Include a Basket of Warm Danish & Homemade Muffins, Chilled Juices, Freshly Brewed Regular and Decaffeinated Coffee, a Selection of Hot Teas and Milk.

Somerset Breakfast Buffet

Minimum 20 Guests

<i>Seasonal Fresh Fruit</i>	<i>Crispy Bacon & Savory Sausage</i>
<i>Fluffy Scrambled Eggs</i>	<i>Buttermilk Pancakes with Whipped Butter and</i>
<i>Hot Oatmeal with Brown Sugar and Raisins</i>	<i>Warm Maple Syrup</i>
<i>Variety of Boxed Cereals</i>	<i>Home Fried Potatoes</i>
	<i>\$20</i>

Somerset Lite Buffet

Minimum 20 Guests

<i>Seasonal Fresh Fruit</i>	<i>Lean Turkey Bacon</i>
<i>Fluffy Scrambled Egg Beaters</i>	<i>Pancakes with Fresh Blueberries, Whipped Butter and</i>
<i>Hot Oatmeal with Brown Sugar and Raisins</i>	<i>Warm Maple Syrup</i>
<i>Crunchy Granola with Fresh Berries</i>	<i>Assorted Greek Yogurt</i>
<i>Variety of Boxed Cereals</i>	
	<i>\$24</i>

Somerset Deluxe Breakfast Buffet

Minimum 30 Guests

<i>Seasonal Fresh Fruit</i>	<i>Crispy Bacon & Savory Sausage</i>
<i>Fluffy Scrambled Eggs</i>	<i>Cinnamon French Toast with Whipped Butter and</i>
<i>Classic Eggs Benedict*</i>	<i>Warm Maple Syrup</i>
<i>Hot Oatmeal with Brown Sugar and Raisins</i>	<i>Home Fried Potatoes</i>
<i>Crunchy Granola with Fresh Berries</i>	<i>Assorted Greek Yogurt</i>
<i>Variety of Boxed Cereals</i>	
	<i>\$29</i>

**This Item can be cooked to your preference: Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.*

SHOWER PACKAGES

To Include:

Roasted Tomato Salsa and Mozzarella Bruschetta
Belgian Endive with Fresh Herb Cream Cheese and Grapes
Champagne Punch
Cake Cut and Plated
Freshly Brewed Regular and Decaffeinated Coffee & a Selection of Hot Teas
Brewed Iced Tea and Milk
Soft Drinks at \$3 each

White or Ivory Table Linens
Array of Napkin Colors
A Variety of Centerpieces to Include: Mirrored Square, Hurricane Globe with Taper Candle, Votives

Entrée Selections

All Entrees are served with Choice of Soup or Somerset Signature Salad, Warm Rolls & Butter and Mini Muffins

Soup Selection

Cream of Broccoli
Minestrone
Chicken Noodle
Tomato Rice

Caesar Salad

Romaine Lettuce, topped with Homemade Parmesan Croutons and sliced Red Onions, Tossed with Caesar Dressing
Chargrilled Chicken Breast \$19 Baked Salmon \$21

Jessica Salad

Field Greens, Diced Apples, Dried Cherries, Toasted Almonds and Feta Cheese served with White Balsamic Vinaigrette
Chargrilled Chicken Breast \$20 Baked Salmon \$22

Chicken, Cottage Cheese & Fruit Salad \$23

Chicken Salad and Cottage Cheese plated with Seasonal Fresh Fruit

Poached Salmon Platter \$25

Filet of Salmon Poached and served at room temperature with Quinoa Salad, Chargrilled Vegetables and a Champagne Vinaigrette

Tomato & Asparagus Quiche \$21

Baked Tomato and Asparagus Quiche served with a White Cheddar Cheese Sauce and Ratatouille

Charbroiled Mango Chicken \$23

Charbroiled Chicken Breast served with a Citrus Beurre Blanc and topped with a Fresh Mango Salsa

All food and beverage is subject to six percent sales tax and twenty percent gratuity. Prices are subject to change.

SHOWER BUFFET SELECTIONS

Somerset Wrap Sandwich Buffet \$24

Choice of Three Wrap Sandwiches offering a Variety of Flavored Lavash, served with an Italian Tossed Salad, Homestyle Potato Salad, Assorted Dry Snacks and Seasonal Fresh Fruit

Choice of Lavash Wraps:

*Turkey & Swiss
Ham & Cheddar
Italian Deli
Roast Beef & Cheddar
Chargrilled Vegetable & Hummus*

Asian Stir-Fry Buffet \$27

*Thai Crunchy Tossed Salad
Vegetable Egg Rolls
Beef Teriyaki
Almond Chicken
Steamed White Rice
Stir Fry Vegetables*

Italian Pasta Buffet \$25

*Italian Tossed Salad
Homemade Tomato Mozzarella Bread
Chargrilled Chicken Breast
Penne Pasta
Cheese Tortellini
Vegetable Marinara Sauce
Creamy Alfredo Sauce
Garden Fresh Vegetables*

Brunch Buffet \$29

*Seasonal Fresh Fruit
Assorted Mini Muffins
Classic Eggs Benedict
Tomato & Broccoli Quiche
Cheese Blintzes with Melba Sauce
Turkey & Spinach Strudel
Crispy Bacon & Savory Sausage
Cherry & Almond Wild Rice
Steamed Vegetable Medley*

All food and beverage is subject to six percent sales tax and twenty percent gratuity. Prices are subject to change.

DINNER ENTRÉE SELECTIONS

Dinner selections include Somerset Signature Salad, Warm Rolls & Butter, a choice of Starch and Vegetable, a Dessert Selection, Freshly Brewed Regular and Decaffeinated Coffee, a Selection of Hot Teas and Milk.

Filet Mignon..... \$43*

Charbroiled Tender Filet served with sautéed Button Mushrooms infused with Cabernet Wine Sauce and accompanied with Béarnaise

Roast Tenderloin..... \$41*

Roasted Tenderloin of Beef with Button Mushrooms and Peppercorn Brandy Cream Sauce

Chicken Cordon Bleu..... \$30

Breast of Chicken breaded and stuffed with Prosciutto Ham, Imported Gruyere Cheese and served with classic Marsala Wine Sauce

Chicken & Spinach Rockefeller..... \$29

Sautéed Chicken Breast topped with fresh Spinach, Imported Provolone Cheese and served with a Sherry & Red Pepper Cream Sauce

Herb Crusted Lemon Chicken Piccata..... \$29

Sautéed Chicken Breast served with traditional Piccata Sauce Garnished with Tomatoes, Artichokes and Capers

Chicken Oscar..... \$35

Breast of Chicken sautéed and layered with Lump Crab & Fresh Asparagus Tips served with classic Marsala Wine Sauce and a drizzle of Hollandaise

Salmon Ambassador..... \$35

Filet of Salmon baked and served with Sherry Wine Cream Sauce garnished with Sun-Dried Tomatoes and Fresh Spinach

Sea Bass..... \$38

Baked Herb Crusted Sea Bass served with a Creamy Tomato Vodka Sauce

Eggplant Parmesan with Fresh Asparagus

Risotto..... \$29

Quinoa Stuffed Tomato Boat (V)..... \$29

Served with Fresh Black Bean Salsa and Garden Steamed Vegetables

DUET SELECTIONS

Filet Mignon and Chicken Marsala..... \$42*

Filet Mignon and Salmon Ambassador..... \$48*

Chicken and Salmon Rockefeller..... \$39

**This Item can be cooked to your preference: Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Lox are cured, not cooked.*

All food and beverage is subject to six percent sales tax and twenty percent gratuity. Prices are subject to change.

DINNER ACCOMPANIMENTS & SELECTIONS

Somerset Signature Salad

Fresh Greens, Dried Cherries, Shredded Carrots, Petite Tomatoes and Diced Granny Smith Apples served with our House White Balsamic Vinaigrette Dressing.

Vegetable Selection

(choice of one)

Fresh Broccoli Julienne

Fresh Green Bean and Carrot Medley

Hoi Sin Stir-Fry Vegetables

Garden Fresh Steamed Asparagus

Country Harvest of Carrots, Zucchini, Yellow Squash, and Red Bell Pepper

Starch Selection

(choice of one)

Potato Royale

Anna Potato

Parsley Braised Red Skin Potatoes

Fresh Chive Whipped Potatoes

Tender Cous Cous

Fluffy Rice Pilaf

Wild Rice Blend with Dried Cherries & Toasted Almonds

Dessert Selection

(choice of one)

Delicious Tiramisu

Fudge Mocha Ice Cream Pie with Kahlua Sauce

Creamy New York Cheesecake with Fresh Melba Berries

Scrumptious Layers of Carrot Cake with Cream Cheese Frosting

Decadent Chocolate Mousse Torte

All American Baked Apple Flan

Young Adult Selection \$20

Applicable to persons 12 years of age and under.

To include Tossed Salad topped with choice of dressing, French Fries, Cookie and Beverage

Choice of One:

Chicken Tenders

Cheeseburger

Grilled Cheese

DINNER BUFFET SELECTIONS

*Dinner Buffets Include Warm Rolls & Butter, Freshly Brewed Regular and Decaffeinated Coffee, a Selection of Hot Teas, and Milk.
A minimum of 50 guests is required.*

Build Your Own Buffet

Two Entrees.....\$37

Three Entrees.....\$43

*** Choice of two Salads, one Pasta, two Side Dishes and one Dessert*

Salad Selections

*Italian Tossed Salad
Caesar Salad
Greek Salad
Broccoli, Tomato & Artichoke
Salad*

*Caprese Salad
Homestyle Potato Salad
Italian Pasta Salad*

Pasta Selections

*Broccoli & Cheese Penne
Cheese Tortellini & Mushroom
Alfredo
Bow Tie with Roasted Peppers &
Vodka Sauce
Rigatoni with Asparagus & Pesto
Roasted Tomato Sauce*

Entree Selections

*Pepper Steak
Roast Beef Madeira
Beef & Broccoli Stir-Fry
Apple Brandy Pork Cutlets*

*Chicken Marsala
Chicken Piccata
Chicken Florentine
Chicken Stir-Fry*

*Salmon with Citrus Salsa
Salmon Florentine
Baked Scrod Cacciatore
Battered Dipped Cod*

All food and beverage is subject to six percent sales tax and twenty percent gratuity. Prices are subject to change.

DINNER BUFFET SELECTIONS

-CONTINUED-

Side Selections

Fresh Chive Whipped Potatoes
Cheddar Scalloped Potatoes
Lyonnais Braised Potatoes
Fluffy Rice Pilaf
Wild Rice Blend
Garden Fresh Broccoli, Cauliflower and Carrot Medley
Fresh Green Bean and Carrot Medley
Stir-Fry Vegetables

Dessert Selections

*Scrumptious Layers of Carrot Cake and
 Cream Cheese Frosting*
Decadent Chocolate Mousse Torte
Homemade Strawberry Shortcake
Delicious Tiramisu
All American Baked Apple Flan
Pineapple Upside-Down Cake

Carving Selections

Steamship Round of Beef with Marsala Sauce.....\$6 per person
Roast Prime Rib of Beef with Au Jus & Horseradish Cream.....\$8 per person
Tenderloin of Beef with Red Wine Cabernet and Béarnaise.....\$12 per person

All food and beverage is subject to six percent sales tax and twenty percent gratuity. Prices are subject to change.

SIGNATURE HORS D' OEUVRES

Selections are priced per dozen with a minimum order of two dozen per selection.

Hot Hors d'oeuvres

- Slow Cooked Bourbon Meatballs, \$24*
- Savory Sausages in Pastry with Honey Dijon Sauce, \$24*
- Spinach and Feta Spanakopita, \$24*
- Crispy Thai Vegetable Spring Rolls with Peanut Sauce, \$24*
- Asian Chicken Pot Stickers with Sweet and Sour Sauce, \$24*
- Smoked Chicken Quesadillas with Peach Chipotle Sauce, \$27*
- Margherita Flatbread, \$27*
- Barbecue Chicken and Pineapple Flatbread, \$30*
- Miniature White Cheddar Burgers, \$30*
- Miniature Chicken Teriyaki Brochettes, \$36*
- Maple Smoked Bacon Wrapped Sea Scallops, \$36*
- Prosciutto & Gruyere in Pastry with Vodka Sauce, \$36*
- Baked Raspberry and Brie Strudel, \$36*
- Asparagus and Asiago Cheese wrapped in Phyllo, \$36*
- Crispy Crab Won Tons with Lemon Caper Remoulade, \$36*
- Coconut Fried Shrimp with Plum Sauce, \$39*
- Pan Seared Tenderloin Tips with Cabernet Tarragon Glaze, \$39*
- Classic Miniature Beef Wellington, \$39*

Cold Hors d'oeuvres

- Roasted Tomato Salsa and Mozzarella Bruschetta, \$24*
- Greek Salad Tart with Feta Cheese, \$24*
- Belgian Endive with Fresh Herb Cream Cheese and Grapes, \$27*
- Citrus Chicken, Caramelized Pecans and Brie Tart, \$27*
- Smoked Salmon Pumpernickel Canapes with Red Onion Marmalade, \$30*
- Vegetarian Sushi Roll with Wasabi and Pickled Ginger, \$30*
- Antipasto Miniature Kabobs, \$36*
- Miniature Rare Tenderloin and Gruyere Crostini with Champagne Mustard, \$39*
- Cilantro Crab Salad in Cucumber Cup, \$39*
- Spicy Tuna Roll with Wasabi and Pickled Ginger, \$39*
- Sesame Seared Ahi Tuna with Sweet Soy Drizzle and Citrus Slaw, \$39*
- Shrimp Cocktail, \$49*

All food and beverage is subject to six percent sales tax and twenty percent gratuity. Prices are subject to change.

RECEPTION SPECIALTY DISPLAYS

A minimum of 30 guests is required.

Roast Tenderloin Display

*Roast Tenderloin of Beef served with Roasted Potato & Artichoke Vinaigrette,
Chargrilled Asparagus, Portobello Mushrooms and Bell Peppers,
Cherry Tomatoes with Bleu Cheese Mousse, Red Onion Marmalade,
Béarnaise Sauce, Horseradish & Fresh Chive Cream Sauce, Gruyere Cheese Crostini,
Assorted Miniature Rolls*

\$19 per guest

Antipasto Display

*Prosciutto, Capicola, Mortadella, Imported Italian Cheeses,
Mozzarella & Tomato Caprice Salad, Chargrilled Vegetables,
Roasted Peppers, Artichokes & Olives, Tomato Bruschetta, Freshly Baked Bread Sticks*

\$15 per guest

Baked Brie & Gourmet Cheese Display

*Baked Brie in Pastry, Toasted Almond & Dried Cherry Cheese,
Greek Style with Olives, Roasted Peppers, Feta Cheese and Pine Nuts,
Manchego Cheese Fondue, Raw Aged Gouda, Fresh Seasonal Grapes & Berries,
Raspberry & Citrus Marmalade, Cinnamon Praline Croutons, Assorted Crackers*

\$14 per guest

Mediterranean Display

*Tabbouleh, Baba Ghanoush, Hummus, Falafel, Grape Leaves,
Tomato, Feta Cheese & Cucumber Salad, Tzadziki & Garlic Spread,
Crispy Romaine Leafs, Assorted Olives, Soft Pita Bread and Pita Chips*

\$12 per guest

Poached Salmon Display

*Poached Salmon Filets, Artichoke & Shrimp Salad, Chargrilled Vegetables,
Cherry Tomatoes & Smoked Salmon Mousse, Cucumber & Dill Salad, Herb Cream Cheese,
Wasabi Cream, Assorted Crackers, Miniature Croissants*

\$10 per guest

RECEPTION SPECIALTY DISPLAYS

-CONTINUED-

Garden Fresh Vegetable Display

*Broccoli, Cauliflower, Celery, Carrot Sticks, Asparagus, Bell Pepper Strips, Cherry Tomatoes,
Parmesan Buttermilk Dip, Sundried Tomato Vinaigrette*
\$5 per guest

Imported & Domestic Cheese Display

with Assorted Crackers
\$6 per guest

Seasonal Fresh Fruit Display

with Pina Colada Dip
\$6 per guest

Specialty Displays & Gourmet Dips

Hummus Tahini served with Pita Bread \$4 per guest

Spinach Dip served with Assorted Crackers \$4 per guest

Pico de Gallo Salsa and Guacamole served with Tortilla Chips \$4 per guest

THE CARVING STATION

Minimum of 50 guests

*Whole Roasted Tenderloin Station**

*Tenderloin of Beef served with
Béarnaise Sauce,
Horseradish Cream Sauce,
Mushroom Ragout and
Miniature Assorted Rolls
\$16 per guest*

Baked Virginia Ham Station

*Virginia Baked Ham with Cider-Mustard Glaze
With Sweet and Spicy Mustards and
Warm Biscuits
\$10 per guest*

Roasted Turkey Station

*Roasted Fresh Turkey Breast served with
Whipped Candied Sweet Potatoes,
Cranberry Relish and
Cornbread Muffins &
Silver Dollar Buns
\$9 per guest*

**This item can be cooked to your preference: Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.*

All food and beverage is subject to six percent sales tax and twenty percent gratuity. Prices are subject to change.

SWEET STATIONS

Grand Sweet Table with Ice Carving...\$17 (young adults \$14)

A minimum of 50 guests required.

*Sundae Bar - Two Signature Flavors of Ice Cream and Assorted Premium Toppings, Chef's selection of Assorted French Pastries, Seasonal Fresh Fruit with Chocolate Fondue, Chocolate Dipped Strawberries, A Variety of Miniature Cheesecakes, Scrumptious Layers of Carrot Cake with real Cream Cheese Frosting, Dessert Bars, Flavorful Fruit Flan, Freshly Baked Assorted Cookies, Chocolate Fudge Brownies and Creamy White Chocolate Mousse with Raspberry Sauce
Full Coffee Service of Freshly Brewed Regular and Decaffeinated Coffee*

Somerset Dessert Table \$12

*Seasonal Fresh Fruit with Chocolate Fondue, Chef's selection of Assorted French Pastries, A Variety of Miniature Cheesecakes, Scrumptious Layers of Carrot Cake with real Cream Cheese Frosting, Flavorful Fruit Flan, Freshly Baked Assorted Cookies, Chocolate Fudge Brownies and Creamy White Chocolate Mousse with Raspberry Sauce
Full Coffee Service of Freshly Brewed Regular and Decaffeinated Coffee*

Chocolate Bar \$12

*Seasonal Fresh Fruit with Chocolate Fondue, Chocolate Dipped Strawberries, Freshly Baked Chocolate Chip Cookies and Chocolate Fudge Brownies, Miniature Chocolate Pastries, Creamy White Chocolate Mousse with Raspberry Sauce
Piping Hot Chocolate with a drizzle of freshly Whipped Cream*

Sundae Bar \$10

*Two Signature Flavors of Ice Cream
Assorted Premium Toppings: Pecans, Oreos, M&M's, Whipped Cream and Butterfingers
Crunchy Waffle Bowls and Cones
Freshly Baked Assorted Cookies and Chocolate Fudge Brownies*

BAR SELECTIONS

Cash bar prices include tax & gratuity and are subject to a minimum of \$400.00 in beverage sales per bartender. If the minimum is met for hosted bars, the \$50.00 bartender fee will be waived. If the minimum is met for cash bars, the \$75.00 bartender fee will be waived.

Beverage Service is available for a maximum of 5 hours.

	<u>Hosted Bar</u>	<u>Cash Bar</u>
<i>Classic Cocktails</i>	\$ 5.00	\$ 6.00
<i>Select Cocktails</i>	\$ 7.00	\$ 8.00
<i>Premium Cocktails</i>	\$ 8.00	\$ 9.00
<i>Top Shelf Cocktails</i>	\$ 10.00	\$ 11.00
<i>Select Wines</i>	\$ 7.00	\$ 8.00
<i>Domestic Beer</i>	\$ 5.00	\$ 6.00
<i>Imported Beer</i>	\$ 6.00	\$ 7.00
<i>Michigan Beer</i>	\$ 6.00	\$ 7.00
<i>Vegetable & Fruit Juices</i>	\$ 4.00	\$ 5.00
<i>Mineral Water & Soft Drinks</i>	\$ 3.00	\$ 4.00

Select Labels

Skyy Vodka
Beefeater Gin
Cutty Shark Scotch
Seagrams 7 Whiskey
Jim Beam Whiskey
Bacardi Silver Rum
Captain Morgan's Rum

Premium Labels

Absolut Vodka
Tanqueray Gin
J&B Scotch
Bushmills Whiskey
Jack Daniels Bourbon
Bacardi Silver Rum
Captain Morgan's Rum

Top Shelf Labels

Grey Goose Vodka
Bombay Sapphire Gin
Chivas Scotch
Crown Royal Whiskey
Maker's Mark Whiskey
Bacardi Silver Rum
Captain Morgan's Rum

Suggested Wine Cellar Selections

Chardonnay

Columbia Crest \$25
Kendall Jackson \$33

Merlot

Columbia Crest \$25
Kendall Jackson \$33

Cabernet Sauvignon

Columbia Crest \$25
Kendall Jackson \$33

Sparkling Wines

Cook's \$16
Great Western \$24
Asti Spumante \$28

Pinot Grigio

Caposaldo \$33

GENERAL INFORMATION

FOOD AND BEVERAGE

The Somerset Inn requires that all food and beverage be supplied by the Hotel; and all food and beverage provided must remain on the Hotel premises.

Entrée selections on all banquet menus must be confirmed to our catering office three (3) weeks prior to the function to ensure that your order is met. Menu selection prices will not be confirmed more than ninety (90) days in advance of your function date.

A twenty (20) percent gratuity and six (6) percent state sales tax will be applied to all food and beverage orders.

The Hotel must be notified of the exact number of attendees three (3) business days prior to the scheduled function. This number will be considered the minimum amount for which you will be charged even if fewer guests attend. Our banquet department will be prepared to serve your menu to a maximum of five (5) percent over the guaranteed number submitted.

The Somerset Inn will assign confirmed meeting room names three (3) business days prior to the scheduled function, or when the guaranteed number of attendees has been submitted.

PAYMENT AND DEPOSITS

A non-refundable deposit of up to \$1500.00 is required at the time of blocking. Fifteen (15) percent of the total food and beverage minimum is due six (6) months prior to the function. Eighty (80) percent of the total estimated bill will be required one month prior to the function. The remaining balance will be required five (5) business days prior to the event.

ALCOHOLIC BEVERAGES

It is the strict policy of the Somerset Inn that all alcoholic beverages served on the Hotel premises is dispensed by Hotel bartenders and servers only.

LIABILITY

The Somerset Inn cannot be held responsible for any materials, merchandise, articles or items, regardless of value, left in sleeping rooms, meeting rooms or public areas, at any time. It is the responsibility of the guest to provide security for any such materials, etc. and assume liability for any such loss or damage.

Distribution and use of pins, nails, screws, tape, promotional gummed stickers or labels is strictly prohibited on walls, columns, floors, or other parts of the building and furniture. The Hotel reserves the right to inspect all private functions, and the cost to repair any damage as a result of such actions will be charged accordingly to the responsible party.

The use of posters or signs is NOT allowed in the Hotel lobby. Further, only PROFESSIONALLY PRINTED signs will be permitted outside private function rooms. Handwritten signs are strictly prohibited anywhere on the Hotel premises.

SHIPPING AND RECEIVING

If materials or supplies for your meeting are to be shipped to the Hotel, please be sure to adhere to the following instructions in order to ensure proper handling of your packages: 1) Address each package with the organization's name, function date and contact name, and 2) Notify your catering manager with your shipper's name, your account number and number of packages to be received by the Hotel. Packages will not be received by the Hotel more than two (2) days prior to your event. In addition, arrangements for removing packages and materials must be handled upon completion of your function.

A labor fee will be assessed if "out of the ordinary" assistance from Hotel personnel is required to handle your packages and materials.

PARKING

The Somerset Inn is pleased to provide complimentary parking to all guests of the Hotel.