

# Meeting Planner Package A

\$49.00 per guest

A minimum of 20 guests required.

All Day Beverage Service To Include:

Assorted Soft Drinks, Bottled Water, Freshly Brewed Regular and Decaffeinated Coffee and a Selection of Hot Teas

## Choice of Breakfast

### **Deluxe All American ~or~ Grand Continental**

<i>Fluffy Scrambled Eggs</i>	<i>Freshly Baked Danish &amp; Muffins</i>
<i>Crispy Bacon</i>	<i>Fresh Bagels with Cream Cheese,</i>
<i>Buttermilk Pancakes</i>	<i>Fruit Jellies and Whipped Butter</i>
<i>Home Fried Potatoes</i>	<i>Assorted Cold Cereals</i>
<i>Freshly Baked Danish &amp; Muffins</i>	<i>Hot Oatmeal with Brown Sugar and Raisins</i>
<i>Seasonal Fresh Fruit</i>	<i>A Variety of Fruit Yogurt with Granola and Fresh Berries</i>
<i>Chilled Juices</i>	<i>Seasonal Fresh Fruit &amp; Chilled Juice</i>

## Choice of Lunch

### **Premier Deli Buffet**

*Soup du Jour*  
*Chef's Choice of Deli Wraps*  
*Homestyle Potato Salad*  
*Seasonal Fresh Fruit*  
*Relish Tray*  
*Assorted Dry Snacks*  
*Chocolate Fudge Brownies*

### **Regal Pasta Buffet**

*Italian Tossed Salad*  
*Tomato Mozzarella Bread*  
*Chargrilled Chicken Breast*  
*Penne Pasta, Steamed Vegetables*  
*Vegetable Marinara Sauce*  
*Creamy Alfredo Sauce*  
*Steamed Vegetables*  
*Cassata Cake*

### **Executive Buffet**

*Italian Tossed Salad*  
*Rolls & Butter*  
*Chicken Marsala*  
*Salmon Mango*  
*Flavorful Rice Pilaf*  
*Steamed Garden Vegetables*  
*Scrumptious Layers of Carrot Cake*  
*with Cream Cheese Frosting*

## Afternoon Break

Choice of Two:

<i>Almost-Famous Jumbo Soft Pretzels</i>	<i>Celery &amp; Carrot Sticks with Ranch Dressing</i>
<i>Assorted Dry Snacks</i>	<i>Miniature Chocolate Candies</i>
<i>Freshly Popped Popcorn</i>	<i>Cracker Jacks</i>
<i>Tortilla Chips &amp; Salsa</i>	<i>Freshly Baked Cookies</i>
<i>Fresh Whole Fruit</i>	<i>Chocolate Fudge Brownies</i>

\*Food and beverage is subject to six percent sales tax and twenty percent gratuity. Prices are subject to change.

# Meeting Planner Package B

\$44.00 per guest  
A minimum of 20 guests required

All Day Beverage Service To Include:  
Assorted Soft Drinks, Bottled Water, Freshly Brewed Regular and Decaffeinated Coffee and a Selection of Hot Teas

## Morning Break

Seasonal Fresh Fruit	Cream Cheese
Fresh Mini Danish	Fruit Jellies
Homemade Muffins	Whipped Butter
Assorted Fresh Bagels	Chilled Juices

## Choice of Lunch

**Deli Buffet**  
Chef's Choice of Deli Wraps  
Homestyle Potato Salad  
Relish Tray  
Assorted Dry Snacks  
Chocolate Fudge Brownies

**Asian Stir-Fry Buffet**  
Thai Crunchy Tossed Salad  
Vegetable Egg Rolls  
Beef Teriyaki  
Almond Chicken  
Steamed White Rice  
Stir-Fry Vegetables  
Golden Cake with White Frosting,  
topped with Toasted Almonds  
Fortune Cookies

**Thanksgiving Buffet**  
Butter Roasted Turkey & Gravy  
Cornbread Muffins  
Mashed Potatoes  
Classic Stuffing  
Marshmallow Candied Yams  
Fresh Green Bean Casserole  
Fresh Baked Pumpkin Pie  
with Whipped Cream

## Afternoon Break

Choice of Two:

Almost-Famous Jumbo Soft Pretzels	Celery & Carrot Sticks with Ranch Dressing
Assorted Dry Snacks	Miniature Chocolate Candies
Freshly Popped Popcorn	Cracker Jacks
Tortilla Chips & Salsa	Freshly Baked Cookies
Fresh Whole Fruit	Chocolate Fudge Brownies

\*Food and beverage is subject to six percent sales tax and twenty percent gratuity. Prices are subject to change.

# Meeting Planner Package C

\$39.00 per guest  
A minimum of 20 guests required

*All Day Beverage Service To Include:  
Assorted Soft Drinks, Bottled Water, Freshly Brewed Regular and Decaffeinated Coffee and a Selection of Hot Teas*

## *Continental Breakfast*

<i>Fresh Mini Danish</i>	<i>Cream Cheese, Fruit Jellies</i>
<i>Homemade Muffins</i>	<i>Whipped Butter</i>
<i>Assorted Fresh Bagels</i>	<i>Chilled Juices</i>

## *Choice of Lunch*

### ***Soup & Sub Buffet***

*Soup du Jour  
Turkey & Swiss Sub  
Homestyle Coleslaw  
Assorted Dry Snacks  
Chocolate Fudge Brownies*

### ***Fajita Bar***

*Chips, Salsa & Sour Cream  
Soft Tortilla Shells  
Chargrilled Chicken Strips  
Seasoned Beef  
Shredded Cheddar Cheese  
Diced Tomatoes  
Shredded Lettuce  
Roasted Peppers & Onions  
Mexican Rice  
Freshly Baked Cookies*

### ***Pizza Buffet***

*Fresh Caesar Salad  
Warm Parmesan Bread Sticks  
Pepperoni Pizza  
Margherita Pizza  
Chocolate Fudge Brownies*

## *Afternoon Break*

*Choice of Two:*

<i>Almost-Famous Jumbo Soft Pretzels</i>	<i>Celery &amp; Carrot Sticks with Ranch Dressing</i>
<i>Assorted Dry Snacks</i>	<i>Miniature Chocolate Candies</i>
<i>Freshly Popped Popcorn</i>	<i>Cracker Jacks</i>
<i>Tortilla Chips &amp; Salsa</i>	<i>Freshly Baked Cookies</i>
<i>Fresh Whole Fruit</i>	<i>Chocolate Fudge Brownies</i>

*\*Food and beverage is subject to six percent sales tax and twenty percent gratuity. Prices are subject to change.*

# *THE COFFEE STATION*

## The All Day Trio \$24

### *Morning Coffee Break*

*A Variety of Flavored Yogurts, Freshly Baked Breakfast Pastries with Cream Cheese, Fruit Jellies, and Whipped Butter, Freshly Brewed Coffee, Decaffeinated Coffee, a Selection of Hot Teas, Chilled Juices, Bottled Water and Assorted Soft Drinks*

### *Mid-Morning Refresh*

*A Basket of Fresh Whole Fruit and Chewy Granola Bars, Refresh with Brewed Coffee, Decaffeinated Coffee, a Selection of Hot Teas, Iced Tea, Bottled Water and Assorted Soft Drinks*

### *Afternoon Coffee Break*

*Freshly Baked Assorted Cookies and Chocolate Fudge Brownies, a Variety of Dry Snacks, an Assortment of Miniature Chocolate Candies, Freshly Brewed Coffee, Decaffeinated Coffee, a Selection of Hot Teas, Iced Tea, Bottled Water and Assorted Soft Drinks*

## Coffee Break Packages

*Per Person Breaks Designed for One Hour Service*

### **Classic Continental Breakfast** \$11

*Assorted Chilled Juices, a Selection of Breakfast Pastries, Fruit Jellies and Whipped Butter, Freshly Brewed Regular & Decaffeinated Coffee and a Selection of Hot Teas*

### **South of the Border** \$9

*Crisp Tortilla Chips, Fresh Salsa, Nacho Cheese Dip, Homemade Seven Layer Dip, Chilled Lemonade, Assorted Soft Drinks, Bottled Water, Freshly Brewed Regular & Decaffeinated Coffee and a Selection of Hot Teas*

### **Personal Trainer** \$13

*A Variety of Flavored Yogurts, Energy Bars, Fresh Carrot & Celery Sticks with Peanut Butter, Hard Boiled Eggs, Assorted Dry Snacks, Whole Fresh Fruit, Assorted Soft Drinks, Bottled Water, Freshly Brewed Regular & Decaffeinated Coffee and a Selection of Hot Teas*

### **Morning "D" Lite** \$10

*A Variety of Flavored Yogurts, Fresh Whole Fruit, Granola Bars, Assorted Soft Drinks, Bottled Water, Freshly Brewed Regular & Decaffeinated Coffee and a Selection of Hot Teas*

### **The Detroit Classic** \$13

*Almost-Famous Jumbo Soft Hot Pretzels, Freshly Popped Popcorn, Better Made Dry Snacks, Mixed Nuts, Cracker Jacks, Assorted Faygo Soda, Bottled Water, Freshly Brewed Regular & Decaffeinated Coffee and a Selection of Hot Teas*

### **The Decadent Diva..**\$13

*Freshly Baked Chocolate Chip Cookies, Chocolate Fudge Brownies, Chocolate Dipped Strawberries, Assorted Miniature Chocolate Candies, Hot Cocoa with Fresh Whipped Cream, Assorted Soft Drinks, Bottled Water, Freshly Brewed Regular & Decaffeinated Coffee and a Selection of Hot Teas*

**\*\*Add Premium Starbucks Coffee and Tazo Teas for an additional \$10 per guest**

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

# THE COFFEE STATION

-CONTINUED-

## Morning Break Accompaniments

Fresh Bagels with Cream Cheese, \$35 per dozen  
Assorted Danish, \$26 per dozen  
Freshly Baked Muffins, \$26 per dozen  
Assorted Donuts, \$26 per dozen  
Classic French Croissants, \$26 per dozen

Hard Boiled Eggs, \$12 per dozen  
Assorted Fruit Yogurt, \$3 each  
Yogurt Parfait Station: Yogurt, Berries &  
Granola, \$5 per person

## Build Your Own Hot Breakfast Sandwich

Fluffy Scrambled Eggs

Pick one selection of each:

Classic French Croissant, English Muffin or Soft Tortilla Shell  
Canadian Bacon, Sliced Turkey or Savory Sausage Patty  
American, Cheddar or Swiss Cheese  
\$5 each

## Beverages

Freshly Brewed Regular & Decaffeinated Coffee,  
\$35 per gallon  
Hot Water with a selection of Teas, \$35 per gallon  
Hot Chocolate, \$2 each  
Assorted Soft Drinks, \$3 each  
Chilled Lemonade, \$29 per gallon

Fruit Punch, \$29 per gallon  
Hot or Chilled Apple Cider, \$29 per gallon  
Iced Tea, \$29 per gallon  
Sparkling Mineral Water, \$4 each  
Assorted Chilled Juices, \$4 each  
Bottled Water, \$3 each

## Afternoon Coffee Break Compliments

Tea Sandwiches, \$25 per dozen  
Freshly Baked Cookies, \$25 per dozen  
Chocolate Fudge Brownies, \$25 per dozen  
Lemon Squares, \$29 per dozen  
7 Layer Bars, \$29 per dozen  
Rice Krispie Treats, \$24 per dozen  
Assorted Dry Snacks, \$2 per bag  
Kettle Chips, Pretzels, and Onion Dip, \$3 per guest  
Tortilla Chips, Fresh Salsa, Guacamole, \$4 per guest

Mixed Nuts, \$20 per pound  
Assorted Candy Bars, \$29 per dozen  
Freshly Popped Popcorn, \$2 per guest  
Protein Bars, \$3 each  
Chewy Granola Bars, \$2 each  
Whole Fresh Fruit, \$2 each  
Miniature French Pastries, \$40 per dozen  
Chocolate Dipped Strawberries, \$30 per dozen  
Almost-Famous Soft Jumbo Hot Pretzels, \$27 per dozen  
Ice Cream Bars, \$36 per dozen

## *B*REAKFAST SELECTIONS

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

### *The Select Continental*

*A Variety of Breakfast Pastries, Assorted Fresh Bagels with Cream Cheese, Fruit Jellies and Whipped Butter, served with Seasonal Fresh Fruit*  
\$14

### *The Grand Continental*

*A Variety of Breakfast Pastries, Fresh Bagels with Cream Cheese, Fruit Jellies and Whipped Butter, Assorted Cold Cereals, Hot Oatmeal with Brown Sugar and Raisins, a Selection of Yogurt, Granola, Fresh Berries and Seasonal Fresh Fruit*  
\$18

### *Somerset Scramble*

*Fluffy Scrambled Eggs, Crispy Bacon, Savory Sausage, Home Fried Potatoes, served with Seasonal Fresh Fruit*  
\$17

### *Somerset Country Style Omelette*

*An Open-Faced Omelet with Home Fried Potatoes, served with Seasonal Fresh Fruit*  
Choice of:  
Classic Denver Omelette  
Garden Fresh Vegetable Omelette  
Virginia Ham & Swiss Cheese Omelette  
\$17

### *French Toast & Scramble Combo*

*Cinnamon French Toast served with Fluffy Scrambled Eggs, Crispy Bacon & Savory Sausage, served with Seasonal Fresh Fruit*  
(Buttermilk Pancakes may be substituted)  
\$18

### *Classic Eggs Benedict\**

*A Somerset Classic served with Farm Fresh Eggs, Canadian Bacon, on a Toasted English Muffin and topped with Hollandaise Sauce, served with Seasonal Fresh Fruit*  
\$18

~~Egg Beaters or Egg Whites may be substituted~~

*\*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 & beverage is subject to a six percent sales tax and twenty percent gratuity. Prices are subject to change.*

# *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 &amp; 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>

\$20

## *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>	

\$24

## *Somerset Deluxe Breakfast Buffet*

*Minimum 30 Guests*

<i>Seasonal Fresh Fruit</i>	<i>Crispy Bacon &amp; 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>	

\$29

*\*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 & beverage is subject to a six percent sales tax and twenty percent gratuity. Prices are subject to change.*

## *LUNCHEON ENTRÉE SELECTIONS*

*Luncheon Entrees Include our Somerset Signature Salad, Warm Rolls & Whipped Butter, a Choice of Starch, Vegetable, and Dessert, Freshly Brewed Coffee and Decaffeinated Coffee, a Selection of Hot Teas, Brewed Iced Tea and Milk.*

*Mango Chicken* . . . . . \$22  
*Charbroiled Chicken Breast with Citrus Beurre Blanc and Fresh Mango Salsa*

*Chicken Marsala* . . . . . \$22  
*Sautéed Chicken Breast with Marsala Wine Sauce garnished with Mushroom & Tomato*

*Chicken Parmesan* . . . . . \$22  
*Baked Parmesan Crusted Chicken Breast topped with Marinara and Provolone Cheese*

*Chicken and Broccoli Strudel* . . . . . \$25  
*Chicken and Fresh Broccoli Spears Wrapped in Phyllo and served with White Cheddar Cheese Sauce*

*Petite Filet Mignon\** . . . . . \$32  
*Charbroiled Tender Filet with sautéed Button Mushrooms infused with Cabernet Wine Sauce and accompanied with Béarnaise*

*London Broil\** . . . . . \$25  
*Marinated and Barbequed Sliced Beef Flank Steak with Madeira Wine Sauce*

*Honey Roasted Salmon* . . . . . \$25  
*Honey Baked Filet of Salmon with Roasted Bell Pepper & Honey Beurre Blanc Cream Sauce*

*North Atlantic Scrod* . . . . . \$22  
*Baked with a Fresh Herb Crust served with Cucumber & Artichoke Dill Sauce*

*Tomato & Broccoli Quiche* . . . . . \$22  
*With Cheddar Cheese Sauce*

*Grilled Tofu & Black Bean Salsa (V)* . . . . . \$22  
*Served with Garden Fresh Steamed Vegetables*

*\*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 & beverage is subject to a six percent sales tax and twenty percent gratuity. Prices are subject to change.*



# LUNCHEON 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.*

## Luncheon Vegetable Selection

*(choice of one)*

*Fresh Broccoli Julienne*

*Fresh Green Bean & Carrot Medley*

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

*Honey Glazed Carrots*

## Luncheon Starch Selection

*(choice of one)*

*Parsley Braised Red Skin Potatoes*

*Fresh Chive Whipped Potatoes*

*Tender Cous Cous*

*Fluffy Rice Pilaf*

## Luncheon Dessert Selection

*(choice of one)*

*Scrumptious Layers of Carrot Cake with Cream Cheese  
Frosting*

*Decadent Chocolate Mousse Torte*

*All American Apple or Cherry Pie*

*Freshly Baked Assorted Cookies & Chocolate Fudge  
Brownie Platter*

## LUNCHEON SALAD SELECTIONS

*All Salads are served with Soup du Jour, Warm Rolls & Whipped Butter, choice of Dessert, Freshly Brewed Regular and Decaffeinated Coffee, a Selection of Hot Teas, Brewed Iced Tea and Milk.*

### *Caesar Salad*

*Romaine Lettuce, topped with Homemade Parmesan Croutons and sliced Red Onions  
Tossed with Caesar Dressing*

***Chargrilled Chicken Breast \$19***

***Baked Salmon \$21***

### *Greek Salad*

*Garden Fresh Greens topped with Feta Cheese, Greek Olives, Sliced Juicy Beets and Red Onions  
Served with Greek Dressing*

***Chargrilled Chicken Breast \$19***

***Baked Salmon \$21***

### *Michigan Spring Salad*

*Garden Fresh Spring Mixed Greens topped with Dried Cherries, Granny Apple wedges, Feta Cheese,  
Red Grapevine Tomatoes and Toasted Almonds  
Served with Raspberry or Honey Mustard Vinaigrette*

***Chargrilled Chicken Breast \$21***

***Baked Salmon \$23***

### *Luncheon Dessert Selection*

*(choice of one)*

*Scrumptious Layers of Carrot Cake with Cream Cheese Frosting  
Decadent Chocolate Mousse Torte  
All American Apple or Cherry Pie  
Freshly Baked Assorted Cookies & Chocolate Fudge Brownie Platter*

## LUNCHEON SANDWICH BUFFETS

*Luncheon Buffet Selections include Freshly Brewed Regular and Decaffeinated Coffee, a Selection of Hot Teas, Brewed Iced Tea, and Milk.*

### Submarine Sandwich Buffet \$21

*Choice of Three Freshly made Deli Submarine Sandwiches served with your choice of Two Accompaniments, Assorted Dry Snacks, Seasonal Fresh Fruit, and a Platter of Freshly Baked Cookies & Chocolate Fudge Brownies*

#### **Choice of Sandwiches:**

**California Club:** *Smoked Turkey, Crispy Bacon, Avocado, Fresh Lettuce and Tomato, Swiss Cheese and Cilantro Mayo*

**Chicken & Caesar:** *Chargrilled Chicken Breast, Shredded Caesar Salad, Tomato and Provolone Cheese*

**Italian Deli:** *Sliced Ham, Mortadella, Salami, Mozzarella Cheese, Fresh Lettuce & Tomato and Pesto Vinaigrette*

**Charbroiled Steakhouse\*:** *Thinly Sliced Sirloin, Cheddar Cheese, Fresh Lettuce & Tomato, Red Onions with Lemon Pepper Mayo*

**Mediterranean Vegetable Grill:** *Portabella Mushroom, Bell Peppers, Eggplant, Zucchini, Boursin Cheese and Balsamic Slaw*

**Add Soup for \$1.00 per person**

### Somerset Wrap Sandwich Buffet \$23

*Choice of Three Wrap Sandwiches offering a Variety of Flavored Lavash, served with your choice of Two Accompaniments, Assorted Dry Snacks, Seasonal Fresh Fruit and a Platter of Freshly Baked Cookies & Chocolate Fudge Brownies*

#### **Choice of Lavash Wraps:**

*Turkey & Swiss*

*Ham & Cheddar*

*Italian Deli*

*Roast Beef & Cheddar*

*Chargrilled Vegetable & Hummus*

**Add Soup for \$1.00 per person**

*\*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 & beverage is subject to a six percent sales tax and twenty percent gratuity. Prices are subject to change.*

## LUNCHEON SANDWICH BUFFETS

-CONTINUED-

*Luncheon Buffet Selections include Freshly Brewed Regular and Decaffeinated Coffee, a Selection of Hot Teas, Brewed Iced Tea and Milk.*

### Deluxe Soup & Sandwich Buffet \$25

*Featuring:*

*“Build Your Own Sandwich”*

*Chicken Noodle Soup and choice of an additional soup*

*Sliced Premium Cold Cuts and Assorted Cheeses*

*Tuna & Chicken Salad*

*Two Side Accompaniments*

*Assortment of Dry Snacks*

*Seasonal Fresh Fruit*

*Freshly Baked Cookies & Chocolate Fudge Brownies*

## LUNCHEON ACCOMPANIMENTS

### Choice of one

*Tomato Basil (V)*

*Minestrone*

*Cream of Broccoli*

*Cream of Mushroom*

*Beef Barley*

*Potato Leek*

### Choice of two

*Italian Tossed Salad*

*Greek Salad*

*Homestyle Potato Salad*

*Coleslaw*

*White Cheddar Scalloped Potatoes*

*Warm Broccoli & Cheese Penne*

## LUNCHEON BUFFET SELECTIONS

Buffets include Freshly Brewed Regular and Decaffeinated Coffee, a Selection of Hot Teas, Brewed Iced Tea and Milk.  
A minimum of 20 Guests required.

### Italian Pasta Buffet \$24

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

### Asian Stir-Fry Buffet \$26

Thai Crunchy Tossed Salad  
Vegetable Egg Rolls  
Beef Teriyaki  
Almond Chicken  
Steamed White Rice  
Stir-Fry Vegetables  
Delectable Golden Cake with White Frosting  
Topped with Toasted Almonds  
Fortune Cookies

### Fajita Grill Buffet \$26

Black Bean & Corn Salsa  
Tortilla Chips, Salsa and Guacamole  
Soft Tortilla Shells  
Crispy Corn Tortilla Shells  
Thinly Sliced Chargrilled Chicken Breast  
Seasoned Beef  
Shredded Cheddar Cheese, Diced Tomatoes, Shredded  
Lettuce, Roasted Peppers, Onions and Jalapenos  
Mexican Rice  
Caramel Cheesecake

### Pizza Party Buffet \$22

Fresh Caesar Salad  
Warm Parmesan Bread Sticks  
Seasonal Fresh Fruit  
Freshly Baked Cookies  
Choice of Two Pizzas  
Margherita – Fresh Mozzarella, Spinach, Tomato and  
Basil  
Sicilian – Italian Sausage, Pepperoni and  
Yellow Italian Peppers  
BBQ Chicken – BBQ Chicken, Pineapple, Red Onion  
and Fresh Basil  
Cheeseburger – Seasoned Ground Beef, Crispy Bacon,  
Mozzarella & Cheddar Cheese and Mushrooms

## 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, Brewed Iced Tea 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.*

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

# DINNER ACCOMPANIMENTS & SELECTIONS

-CONTINUED-

## 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 & 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 and 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*

## 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 25 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 and  
Artichoke Salad*

*Coleslaw*

*Homestyle Potato Salad*

*Italian Pasta Salad*

### Pasta Selections

*Broccoli & Cheese Penne*

*Cheese Tortellini & Mushroom  
Alfredo*

*Bow Tie Pasta with Roasted  
Peppers and Vodka Sauce*

*Rigatoni with Asparagus and  
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*

*Batter Dipped Cod*

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



# DINNER BUFFET SELECTIONS

-CONTINUED-

Dinner Buffets Include Warm Rolls, Freshly Brewed Regular and Decaffeinated Coffee, a Selection of Hot Teas, Brewed Iced Tea and Milk.

## 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 & 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

## 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*
- Barbeque 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 Pumpnickel Canapés 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 & beverage is subject to a 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 foodborne illness, especially if you have certain medical conditions.*

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

## *SWEET STATIONS*

### *Grand Sweet Table \$17*

*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>
Classic Cocktails	\$ 5.00	\$ 6.00
Select Cocktails	\$ 7.00	\$ 8.00
Premium Cocktails	\$ 8.00	\$ 9.00
Top Shelf Cocktails	\$ 10.00	\$ 11.00
Select Wines	\$ 7.00	\$ 8.00
Domestic Beer	\$ 5.00	\$ 6.00
Imported Beer	\$ 6.00	\$ 7.00
Michigan Beer	\$ 6.00	\$ 7.00
Vegetable & Fruit Juices	\$ 4.00	\$ 5.00
Mineral Water & Soft Drinks	\$ 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

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

# *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 three (3) 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.*

---

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