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*On behalf of the Somerset Inn of Troy, we thank you for expressing an interest in our hotel. We would be delighted to offer assistance in planning all of your wedding celebrations.*

*The Somerset Inn is well known for superior service and culinary excellence. The hotel features a number of spacious ballrooms, in a variety of sizes, to accommodate any social event. Our main ballroom, The Somerset Grand, boasts an impressive 7,200 square feet of banquet space with an expansive foyer and private porte cochere entrance.*

*All ballrooms include a spacious pre-function area.*

*In addition, our West End room offers a warm and private atmosphere perfect for hosting bridal showers, engagement and rehearsal dinners, or cocktail receptions.*

*We also offer a beautifully landscaped courtyard for outdoor events.*

*The Hotel is proud to offer 250 attractive guest room accommodations. Please contact Bill Clark at 248-643-2287, or [bclark@somersetinn.com](mailto:bclark@somersetinn.com), to discuss special group rates for your guests.*

*If you would like any additional information please do not hesitate to contact us. It would be our pleasure to provide you with a tour of our banquet facilities at your convenience.*

*We are devoted to creating an impeccable and joyous event ~ an event full of wonderful lasting memories for both you and your guests. That is our promise...*

*Congratulations!*

**Katie Flood**  
**Catering Manager**  
**(248) 643-2285**  
[kflood@somersetinn.com](mailto:kflood@somersetinn.com)

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## 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 Croutons, Red Onions and a baked Romano Cheese Crisp, served 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*

## SHOWER PACKAGES

-CONTINUED-

### 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*

# WEDDING PACKAGES

*Your Special Day will Include:*

*(Pricing on pages 6 & 8)*

***Four Hors d'oeuvres Selections***  
***Five Hour Classic Bar***  
***Choice of Plated Entrée or Buffet***

*White or Ivory Table Linens*  
*An Array of Linen Napkin Colors*  
*Chair Covers with Satin Sash*  
*Centerpiece to Include:*  
*\*Mirrored Square*  
*\*Hurricane Globe with Taper Candle*  
*\*Votives*  
*\*Silver Framed Table Numbers*

*Cake Cut and Plated*  
*Cake Knife & Server Rental*  
*Champagne Toast for your Guests*  
*Complimentary Parking*

*Private Menu Tasting*

*Private Hospitality Room for your Guests throughout the weekend*

*Reduced Sleeping Room Rates for your Guests*

*Hotel Suite for the Bride & Groom the Evening of the Wedding*

*\*Complete with a Bottle of Champagne & Berries*

*\* Breakfast for Two the following Morning*

*A Complimentary Overnight Room to Celebrate your First Anniversary*

# WEDDING PACKAGES

-CONTINUED-

## Hors d'oeuvres Hour

Select 4

- Belgian Endive with Fresh Herb Cream Cheese and Grapes*
- Smoked Salmon Pumpernickel Canapes with Red Onion Marmalade*
- Roasted Tomato Salsa and Mozzarella Bruschetta*
- Greek Salad Tart with Feta Cheese*
- Miniature Rare Tenderloin and Gruyere Crostini with Champagne Marmalade*
- Prosciutto & Gruyere in Pastry with Vodka Sauce*
- Slow Cooked Bourbon Meatballs*
- Savory Sausages in Pastry with Honey Dijon Sauce*
- Baked Raspberry and Brie Strudel*
- Asparagus and Asiago Cheese wrapped in Phyllo*

## Five Hour Bar

### **Classic Liquors...**

- Kamchatka Vodka*
- Bartons Gin*
- Lauders Scotch*
- Royal Canadian Whiskey*
- Bacardi Rum*
- Captain Morgan's Rum*

*Upgrade to Select Liquors at \$5.00 per person*

### **Beer Selection...Choose 3**

- Budweiser*
- Bud Light*
- Miller Lite*
- Labatt Blue*
- Seasonal Bell's*
- Heineken*

### **House Wine...Choose 2**

- Chardonnay*
- Pinot Grigio*
- Cabernet Sauvignon*
- Merlot*

*Soft Drinks, Bottled Water and Juice*

## WEDDING ENTRÉE PACKAGES

*All Entrees Include Somerset Signature Salad, Warm Rolls & Butter, Choice of Starch and Vegetable and Freshly Brewed Regular and Decaffeinated Coffee, a Selection of Hot Teas and Milk.*

### Entrée Selections

**Eggplant Parmesan with Fresh Asparagus Risotto \$69**

**Quinoa Stuffed Tomato Boat (V) \$69**

*Served with Fresh Black Bean Salsa and Garden Steamed Vegetables*

**Herb Crusted Lemon Chicken Piccata \$69**

*Sautéed Chicken Breast served with Traditional Piccata Sauce garnished with Tomatoes, Artichokes and Capers*

**Chicken and Spinach Rockefeller \$69**

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

**Chicken Cordon Bleu \$70**

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

**Salmon Ambassador \$75**

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

**Chicken Oscar \$75**

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

**Sea Bass \$81**

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

**Roast Tenderloin \$81**

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

**Filet Mignon\* \$84**

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

### Duet Selections

**Filet Mignon & Chicken Marsala\*..... \$89**

**Filet Mignon & Salmon Ambassador\*..... \$89**

**Chicken & Salmon Rockefeller..... \$80**

*\*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.*

# WEDDING ENTRÉE 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.*

## **Starch Selections**

*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*

## **Vegetable Selections**

*Fresh Broccoli Julienne*

*Fresh Green Bean & Carrot Medley*

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

*Garden Fresh Steamed Asparagus*

## **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**

# WEDDING BUFFET PACKAGES

*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

*Choice of two Entrees, two Salads, one Pasta and two  
Sides.....\$77*

### 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 Pasta with Roasted  
Peppers & Vodka Sauce*

*Rigatoni with Asparagus and  
Pesto Roasted Tomato Sauce*



# WEDDING BUFFET PACKAGES

-CONTINUED-

## Entrée 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

## Side Selections

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

## Carving Selections

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

# *W*EDDING BY DESIGN

## *Your Special Day will Include:*

*(A la Carte pricing follows)*

*White or Ivory Table Linens  
An Array of Linen Napkin Colors*

*Chair Covers with Satin Sash at \$3.00 per Chair*

*Centerpiece to Include:*

*\*Mirrored Square*

*\*Hurricane Globe with Taper Candle*

*\*Votives*

*\*Silver Framed Table Numbers*

*Cake Cut and Plated  
Cake Knife & Server Rental  
Complimentary Parking*

*Private Menu Tasting*

*Reduced Sleeping Room Rates for your Guests*

*Hotel Suite for the Bride & Groom the Evening of the Wedding*

*\*Complete with a Bottle of Champagne & Berries*

*\* Breakfast for Two the following Morning*

*A Complimentary Overnight Room to Celebrate your First Anniversary*

## *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 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 Bread,  
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

Served with Assorted Crackers  
\$6 per guest

### Seasonal Fresh Fruit Display

Served 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  
\$15 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.*

## 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.*

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

## DINNER ACCOMPANIMENTS & SELECTIONS

-CONTINUED-

### 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 & Toasted  
Almonds*

### Dessert Selection

(choice of one)

*Creamy New York Cheesecake with Fresh Melba Berries* | *Scrumptious Layers of Carrot Cake with Cream Cheese Frosting*

*Fudge Mocha Ice Cream Pie with Kahlua Sauce* | *Decadent Chocolate Mousse Torte*

*Delicious Tiramisu* | *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 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*

### Entrée 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*

# 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 & 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*

## 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 &amp; Fruit Juices</i>	\$ 4.00	\$ 5.00
<i>Mineral Water &amp; 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*

## *A* LITTLE SOMETHING EXTRA

### SWEET ENDINGS

*Priced per Guest*

#### True Love \$10

*Fresh Fruit & Berry Display with Caramel Dip  
Freshly Baked Cookies  
Chocolate Fudge Brownies  
White Chocolate Mousse with Raspberry Sauce  
Assorted Miniature Pastries:  
Fruit Tarts, Key Lime Tarts, Lemon Squares,  
Cheesecakes and Pecan Diamonds*

#### Perfect Match \$10

*White & Milk Chocolate Fondue  
Freshly Baked Miniature Chocolate Chip Cookies and  
White Chocolate Macadamia Cookies  
Marshmallows  
Rice Krispie Treats  
Graham Crackers  
Pretzel Rods  
Pound Cake  
Assorted Fresh Fruit:  
Pineapple, Strawberries, Bananas, and Apples*

#### Happily Ever After \$10

*Vanilla and Chocolate Ice Cream  
Crunchy Waffle Bowls and Cones  
Hot Fudge Topping  
Assorted Toppings:  
Pecans, Whipped Cream, Oreos, M&M's and Butterfingers  
Freshly Baked Assorted Cookies  
Chocolate Fudge Brownies*

### LATE NIGHT SNACKS

*Priced per Item*

#### Pizza \$18 each

*Served with 12 Slices*

*Margherita —Fresh Mozzarella, Spinach, Tomatoes & Basil  
Sicilian —Italian Sausage, Pepperoni, Yellow Italian Peppers  
BBQ Chicken —BBQ Chicken, Pineapple, Red Onion & Fresh Basil  
Cheeseburger —Seasoned Ground Beef, Bacon, Two Cheeses & Mushrooms*

#### Subs \$17 each

*California Club  
Chicken & Caesar  
Italian Deli  
Charbroiled Steakhouse  
Mediterranean Vegetable Grill*

#### Hot Soft Pretzels \$27 per dozen

*Served with Mustard and Cheddar Cheese*

#### Coney Dogs \$36 per dozen

*Served with Chili, Onions, Relish, Mustard and Ketchup*

#### Sliders \$36 per dozen

*Served with Chili, Onions, Mustard and Ketchup*

#### French Fries \$24 per 12 guests

*Served with Chili, Cheese, Mustard and Ketchup*

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

## *BRUNCH 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.*

*Priced per Guest*

### **Newlywed Buffet \$18**

*A minimum of 20 guests is required.*

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

### **Bon Voyage Buffet \$22**

*A minimum of 20 guests is required.*

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

### **Meant to Be Brunch \$26**

*A minimum of 30 guests is required.*

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

*\*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.*

## *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 five (5) 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 10% of the total food & beverage minimum 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.*

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