

# THE COFFEE STATION

## The All Day Trio

\$23

### *Morning Coffee Break*

*Fresh Brewed Coffee, Decaffeinated Coffee, Assorted Flavors of Hot Tea, Fruit Juice, Mineral Water and Assorted Soft Drinks. Freshly Baked Breakfast Pastries, with Whipped Butter, Cream Cheese, Fruit Jellies and an Assortment of Flavored Yogurt*

### *Mid Morning Refresh*

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

### *Afternoon Coffee Break*

*Fresh Brewed Coffee, Decaffeinated Coffee, Assorted Flavors of Hot Tea, Iced Tea, Mineral Water, Assorted Soft Drinks, Freshly Baked Cookies and Brownies, a Selection of Dry Snacks, and an Assortment of Miniature Hershey Chocolates*

## Coffee Break Packages

### *Classic Continental Breakfast*

*Choice of Assorted Juice, Assorted Breakfast Pastries with Condiments, Toaster Provided, Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea*

\$10

### *Morning "D" Lite*

*Assorted Yogurt, Whole Fruit and Granola Bars, Assorted Soft Drinks, Bottled Water, Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea*

\$8

### *South of the Border*

*Tortilla Chips and Salsa, Nacho Cheese Dip, Seven Layer Dip, Lemonade, Assorted Soft Drinks, Bottled Water with Lemon Slices, Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea*

\$9

### *The Nibbler*

*Homemade Cookies and Brownies, Rice Krispy Treats, Miniature Hershey Chocolates, A Selection of Dry Snacks, Assorted Soft Drinks, Bottled Water, Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea*

\$8

### *Afternoon Matinee*

*Soft Jumbo Pretzels with Mustard, Miniature Hershey Chocolates, Fresh Popcorn, Assorted Soft Drinks, Bottled Water, Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea*

\$8

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# THE COFFEE STATION

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## Morning Break Accompaniments

Assorted Bagels, \$22 per dozen  
Assorted Danish, \$22 per dozen  
Assorted Muffins, \$22 per dozen

Croissants, \$22 per dozen  
Granola Bars, \$1.25 each  
Cereal Bars, \$3.00 each

## Build Your Own Hot Breakfast Sandwich

Eggs

Croissant, English Muffin, or Freshly Baked Biscuit  
Canadian Bacon, Smoked Turkey, or Sausage  
American Cheese, Swiss Cheese, or Smoked Gouda  
\$5 each

## Beverages

Freshly Brewed Coffee, Decaffeinated Coffee  
\$29 per gallon

Hot Chocolate, \$1.25 each  
Soft Drinks, \$2 each  
Fruit Punch, \$29 per gallon  
Lemonade, \$29 per gallon  
Champagne Punch, \$39 per gallon

Sparkling Mineral Water, \$2 each  
Assorted Juice, \$3 each  
Bottled Water, \$2 each  
Hot Tea, \$29 per gallon  
Iced Tea, \$29 per gallon

## Afternoon Coffee Break Compliments

Tea Sandwiches, \$17 per dozen  
Homemade Cookies, \$22 per dozen  
Brownies, \$22 per dozen  
Lemon Squares, \$25 per dozen  
7 Layer Bars, \$25 per dozen  
Assorted Dry Snacks, \$1.50 per bag  
Chips, Pretzels, \$10.00 per pound  
Mixed Nuts, \$15 per pound

Assorted Candy Bars, \$17 per dozen  
Rice Krispy Treats, \$1.25 each  
Fresh Popcorn, \$2 per guest  
Hot Pretzels, \$2 each  
Protein Bars, \$3.00 each  
Chocolate Dipped Strawberries, \$25 per dozen  
Sundae Bar, \$9 per guest  
Yogurt, \$2 per guest

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## *B*REAKFAST SELECTIONS

*Breakfast Selections Include Freshly Brewed Coffee, Decaffeinated Coffee, an Assortment of Teas, A Selection of Juice and Milk, along with Assorted Warm Baked Goods.*

### *The Select Continental*

*Assorted Breakfast Pastries with Appropriate Condiments, Assorted Bagels, Sliced Fresh Fruit and Flavored Creamers*  
\$13

### *The Grand Continental*

*Assorted Cereals and Granola with Fresh Berries, Oatmeal with Brown Sugar & Raisins, a selection of Yogurt, Assorted Breakfast Pastries, Sliced Fresh Fruit and Flavored Creamers*  
\$16

### *Scrambled Eggs Somerset*

*Scrambled Eggs, Bacon, Sausage, and Home Fried Potatoes served with a Fresh Fruit Cocktail*  
\$14

### *Somerset Lite Fare*

*Fresh Egg White Open-Faced Omelet topped with Asparagus, Smoked Turkey, Bell Peppers, and Swiss Cheese. Served with Mini Blueberry Muffins and a Fresh Berry & Yogurt Parfait*  
\$14

### *Frittata Omelet*

*Choose Three of the Following:  
Peppers, Tomatoes, Broccoli, Ham, Smoked Turkey, Sausage, Bacon, Swiss, Cheddar, American, Smoked Gouda  
Served with Home Fried Potatoes and Fresh Fruit Cocktail*  
\$15

### *Croissant & Egg Sandwich Platter*

*Scrambled Eggs, Sliced Turkey, Tomatoes and Swiss Cheese served on a Buttery Croissant with Home Fried Potatoes and a Fresh Fruit Cocktail*  
\$13

### *French Toast & Denver Omelet Combo*

*Thick Grilled Cinnamon French Toast served with an open-faced Denver Omelet, Bacon, Sausage and a Fresh Fruit Cocktail*  
\$17

### *Eggs Benedict\**

*A Somerset Classic served with Home Fried Potatoes and a Fresh Fruit Cocktail*  
\$16

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## *B*REAKFAST BUFFETS

*Breakfast Buffets Include an Assortment of Juice, and Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Milk.*

### *Somerset Breakfast Buffet... Minimum 25 Guests*

<i>Sliced Fresh Fruit</i>	<i>Buttermilk Pancakes</i>
<i>Oatmeal, with Brown Sugar &amp; Raisins</i>	<i>Breakfast Pastries</i>
<i>Scrambled Eggs</i>	<i>Freshly Baked Biscuits</i>
<i>Bacon</i>	<i>Whipped Butter</i>
<i>Sausage Links</i>	<i>Fruit Jellies</i>
<i>Home Fried Potatoes</i>	

\$17

### *Somerset Lite Buffet... Minimum 25 Guests*

<i>Sliced Fresh Fruit</i>	<i>Blueberry Pancakes</i>
<i>Granola with Fresh Berries</i>	<i>Assortment of Low Fat Yogurt</i>
<i>Oatmeal, with Brown Sugar &amp; Raisins</i>	<i>Breakfast Pastries</i>
<i>Vegetable &amp; Cheese Open-Faced Egg White Omelets</i>	<i>Bagels</i>
<i>Smoked Turkey &amp; Asparagus Rolls with Brie Cheese</i>	

\$20

### *Somerset Deluxe Breakfast Buffet... Minimum 50 Guests*

<i>Sliced Fresh Fruit</i>	<i>Sausage Links</i>
<i>Granola with Fresh Berries</i>	<i>Grilled Ham Steaks</i>
<i>Lox &amp; Bagels*</i>	<i>Home Fried Potatoes</i>
<i>Oatmeal, with Brown Sugar &amp; Raisins</i>	<i>Buttermilk Pancakes</i>
<i>Scrambled Eggs</i>	<i>Cinnamon Grilled French Toast</i>
<i>Eggs Benedict</i>	<i>Breakfast Pastries</i>
<i>Bacon</i>	

\$24

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## LUNCHEON ENTRÉE SELECTIONS

Luncheon Entrees Include a Somerset Garden Salad, Warm Rolls, a choice of Starch and Vegetable, Dessert, Freshly Brewed Coffee and Decaffeinated Coffee, Tea Service, Iced Tea, and Milk.

*Charbroiled Mango Chicken*..... \$17  
*Chargrilled Chicken Breast served with a Lime Beurre Blanc and topped with a Fresh Mango Salsa*

*Herb Crusted Chicken Piccata*.....\$17  
*Crispy Sautéed Chicken Breast served with a traditional Lemon Piccata Sauce and garnished with Artichokes*

*Chicken Pesto Mozzarella*.....\$17  
*Crispy Chicken Breast Baked with Pesto, Sliced Cucumber, Roma Tomato and Fresh Mozzarella Cheese. Served with a traditional Marsala Wine Sauce*

*Chicken & Mushroom Supreme*.....\$18  
*Lightly Sautéed Chicken Breast served with a Mushroom Stuffing and Chicken & Vegetable Supreme Sauce*

*Chicken and Broccoli Strudel*.....\$19  
*Chicken and Fresh Broccoli Spears wrapped in Puff Pastry, baked and served with a White Cheddar Cheese Sauce*

*Stuffed Chicken California*.....\$21  
*Breast of Chicken Stuffed with Spinach, Crabmeat, Avocado and Fontina Cheese, breaded, baked and served with a delicious Sherry & Mushroom Cream Sauce*

*Breaded Veal Cutlet*.....\$22  
*Served with a Lemon & Artichoke Butter Sauce*

*London Broil\**.....\$17  
*Marinated and Barbequed Sliced Beef served with Madeira Wine Sauce*

*Roast Prime Rib Madeira\**..... \$22  
*Slow Roasted and served with a Mushroom and Madeira Wine Sauce*

*Petite Filet Mignon\**.....\$25  
*Tender Filet Chargrilled and served with a Cabernet Wine Sauce*

*Parmesan Crusted Whitefish*..... \$18  
*Fresh Whitefish baked and topped with Parmesan Cheese Crust served with a Lemon & Artichoke Butter Sauce*

*Tilapia Almondine*.....\$18  
*Pan Fried with Almonds and served with an Orange Beurre Blanc Sauce*

*Honey Roasted Salmon*.....\$18  
*Filet of Salmon baked and served with a Honey Beurre Blanc and a Balsamic Roasted Vegetable Salsa*

*Fettuccine Alfredo or Marinara with Steamed Vegetables*.....\$16  
*Steamed Vegetable served with Fettuccini Pasta Marinara or Alfredo Style Sauce*

*Stir-Fry Vegetables with Kung Pao Pasta*.....\$16  
*Spaghetti Pasta tossed with Napa Cabbage, Green Onions and served with a Thai Peanut Sauce. Topped with Stir Fry Vegetable Medley*

*Eggplant Parmesan with Vegetable Risotto*.....\$16  
*Asparagus Tips Sautéed with Bell Peppers, Garlic, Arborio Rice, cream and Romano Cheese served with Eggplant Parmesan*

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# LUNCHEON ACCOMPANIMENTS & SELECTIONS

*Luncheon Entrees Include a Somerset Garden Salad, Warm Rolls, a choice of Starch and Vegetable, Dessert, Freshly Brewed Coffee and Decaffeinated Coffee, Tea Service, Iced Tea, and Milk.*

## Vegetable Selection

*(choice of one)*

*Broccoli Spears with Julienne Vegetables*

*Hoi Sin Stir Fry Medley*

*Green Bean Almondine*

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

## Starch Selection

*(choice of one)*

*Parsley Braised Red Skin Potatoes*

*Chive & Garlic Whipped Potatoes*

*Fettuccine with Pesto Sauce*

*Parsley & Parmesan Egg Noodles*

*Saffron Rice Pilaf*

*Somerset Garden Salad (Included with your entrée)*

*Medley of Greens, Tomato, Carrots, Red Cabbage and Cucumber*

## Dessert Selection

*(choice of one)*

*Cookies & Brownies*

*White Chocolate Mousse with Raspberry Sauce*

*Fresh Baked Pie*

*(Apple, Cherry, Coconut or Lemon Cream)*

*Fresh Fruit Cup*

*Boston Cream Pie, \$1.00 per person*

*Tiramisu, \$2.00 per person*

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## LUNCHEON SALAD SELECTIONS

*All Salads are served with Soup, Tasty Baked Focaccia Bread, choice of Dessert, Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea, and Milk.*

### *Spinach Salad*

*Spinach Leafs tossed with Honey Mustard Vinaigrette, topped with Tomatoes, Sliced Mushrooms, Carrots, Red Cabbage, Jicama and Cinnamon Raisin Croutons*

*Chicken \$17, Salmon \$19*

### *Caesar Salad*

*Romaine Lettuce tossed with Caesar Dressing topped with Croutons, Red Onions and a baked Romano Cheese Crisp*

*Chicken \$17, Salmon \$19*

### *Italian Salad*

*Romaine & Radicchio Lettuce tossed with Grated Romano Cheese, Italian Basil Vinaigrette topped with Artichoke Hearts, Roasted Peppers, Red Onion and Croutons*

*Chicken \$17, Salmon \$19*

### *Greek Salad*

*Garden Mix Greens topped with Feta Cheese, Greek Olives & Peppers, Beets and Red Onion*

*Chicken \$17, Salmon \$19*

### *Michigan Spring Salad*

*Spring Mix Greens topped with Dried Cherries, baked Apple Slices, Chevre Cheese, Pear Tomatoes, Toasted Almonds and Raspberry or Honey Mustard Vinaigrette*

*Chicken \$17, Salmon \$19*

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## LUNCHEON SANDWICH BUFFETS

Luncheon Buffets include Freshly Brewed Coffee, Decaffeinated Coffee, an Assortment of Tea and Milk.

### *Deluxe Soup & Sandwich Buffet . . . Minimum of 25 Guests*

*Choice of Creamy Cheesy Broccoli, Tomato Pasta Parmesan, Chicken Noodle or Cream of Mushroom*

*Sliced Ham*

*Sliced Cheeses*

*Roasted Turkey*

*Relish Tray*

*Roast Beef\**

*Fresh Fruit Cocktail*

*Tuna Salad*

*Potato Salad, Creamy Cole Slaw or Italian Pasta Salad*

*Lemon Meringue Pie*

\$19

### Sub & Salad Buffet

*Choice of Two Freshly made Deli Sub Sandwiches served with Hot White Cheddar Potatoes, Italian Tossed Salad, Fresh Fruit Cocktail and a Dessert plate of Jumbo Chocolate Chip Cookies*

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

**California Club:** *Smoked Turkey, Bacon, Avocado, Lettuce, Tomato, Havarti and Lime/Cilantro Mayo*

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

**Italian Deli:** *Parma Ham, Mortadella, Salami, Fontina Cheese, Lettuce, Tomato and Pesto Vinaigrette*

**Monte Carlo:** *Ham, Turkey, Smoked Gouda, Lettuce, Tomato, Butter Pickles and Dijon Mayo*

**Charbroiled Steakhouse\*:** *Thin Sliced Sirloin, White Cheddar, Lettuce, Tomato, Onions and Roasted Garlic Mayo*

**Mediterranean Vegetable Grill:** *Portabella Mushroom, Peppers, Eggplant, Zucchini, Chevre and Balsamic Slaw*

\$19

*Add Soup for \$1*

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## LUNCHEON BUFFET SELECTIONS

Buffets include Somerset Garden Salad, Warm Rolls, Freshly Brewed Coffee, Decaffeinated Coffee, an Assortment of Tea and Milk.  
A minimum of 25 Guests is required.

### Italian Pasta Buffet...\$23

Minestrone  
Penne with Homemade Italian Meatball Marinara  
Cheese Tortellini with Broccoli Alfredo Sauce  
Char-Grilled Chicken with Ratatouille Sauce  
Steamed Vegetables  
Italian Tossed Salad  
Tomato Mozzarella Bread  
Italian Cookie Platter

### Stir-Fry Buffet...\$23

Beef Teriyaki\*  
Kung Pao Shrimp  
Hoi Sin Chicken  
White Rice  
Stir-Fry Vegetables  
Crispy Vegetable Egg Rolls  
Citrus Ginger Coleslaw  
Coconut Cream Pie

### Thanksgiving Dinner Buffet...\$22

Butter Roasted Turkey & Gravy  
Honey Glazed Virginia Ham  
Mashed Potatoes & Stuffing  
Marshmallow Candied Yams  
Biscuits  
Green Bean Casserole  
Fresh Tomato & Cucumber Vinaigrette Salad  
Fresh Baked Pumpkin Pie

### Texan Barbeque...\$23

Barbeque Chicken & Ribs  
White Cheddar Cheese Potatoes  
Corn O'Brien  
BBQ Baked Beans  
Creamy Cole Slaw  
Fresh Fruit Cocktail  
Warm Corn Bread  
Fresh Berry Shortcake

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# LUNCHEON BUFFET SELECTIONS

-CONTINUED-

*A minimum of 25 Guests is required.*

*Buffet includes Somerset Garden Salad, Warm Rolls, Freshly Brewed Coffee, Decaffeinated Coffee, an Assortment of Tea and Milk.*

## Executive Buffet...\$26

Choose One Chicken, One Beef and One Fish

<i>Chicken Piccata</i>	<i>Sirloin Madeira*</i>
<i>Chicken Saltimbocca</i>	<i>Beef Stroganoff*</i>
<i>Chicken Marsala</i>	<i>Salmon Florentine or Citrus Salsa</i>
<i>Beef Bourguignon*</i>	<i>Broiled Whitefish</i>
<i>Beef Pepper Steak*</i>	<i>Tilapia Almondine</i>

Choose One Starch, One Vegetable and One Dessert

<i>Pesto Fettuccini</i>	<i>Broccoli</i>
<i>Rice Pilaf</i>	<i>Cauliflower</i>
<i>Parsley Red Skins</i>	<i>Carrot Medley</i>
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<i>Lemon Cream Pie</i>	<i>Cookies &amp; Brownies (plated)</i>
<i>Carrot Cake</i>	<i>Boston Cream</i>

## Pizza Party Buffet...\$20

*Buffet includes Classic Caesar Salad, Parmesan Bread Sticks & Fresh Fruit Cocktail  
Choice of Two Freshly Baked Crust Pizzas  
Soft Drinks and Bottled Water*

### **Choice of Pizzas:**

**Margherita:** *Roasted Roma Tomato, Fresh Mozzarella, Fresh Sweet Basil and Parmesan Cheese*

**Sicilian:** *Sweet Italian Sausage, Pepperoni, Fontina Cheese, Roasted Peppers and Oregano*

**Hawaiian Chicken:** *Roasted Chicken, Grilled Pineapple, Green Peppers, Black Olives and Red Onions*

**Mexican Pizza:** *Taco Beef, Fresh Salsa, Cheddar & Monterey Cheeses, Avocado and Lettuce*

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## DINNER ENTRÉE SELECTIONS

Dinner selections include your choice of Garden, Caesar or Spinach Salad, Warm Rolls, a choice of Starch and Vegetable, a Dessert Selection, Freshly Brewed Coffee, Decaffeinated Coffee, an Assortment of Tea and Milk.

*Filet Mignon\**..... \$35  
Tender Filet Mignon chargrilled and served with a Wild Mushroom Ragout with a delicious rich Cabernet Wine and Butter Sauce

*Roast Tenderloin Morel\**..... \$32  
Whole Tenderloin of Beef chargrilled, slow roasted, and served with a Morel Mushroom Sauce

*Filet & Wild Mushroom Wellington "House Specialty"\**..... \$35  
Tender Filet Mignon paired with wild Mushroom and Boursin Cheese Stuffing, wrapped and baked in a Puff Pastry. Served with a rich Cabernet Wine Butter Sauce

*Veal Piccata*..... \$29  
Veal Scaloppini served with a Lemon and White Wine Butter Sauce with Artichoke Hearts

*Chicken & Spinach Rockefeller*.....\$24  
Baked Chicken Breast Topped with Sautéed Spinach, imported Provolone Cheese and served with a Champaign Tarragon Cream Sauce

*Herb Crusted Lemon Chicken Piccata*.....\$24  
Sautéed Chicken Breast served with a traditional Piccata and garnished with Artichokes

*Char-Broiled Chicken Italian*.....\$24  
Breast of Chicken Char-broiled topped with Roasted Vegetable salsa, served with Grilled Romano Cheese Polenta in a Natural Chicken Reduction

*Chicken Portobello*.....\$27  
Breast of Chicken stuffed with Fresh Herbs, Mushrooms and Chevre Cheese and served with a Marsala Sauce

*Chicken & Shrimp Scampi*.....\$29  
Chicken Breast topped with Sautéed Jumbo Shrimp and Mozzarella Cheese served with a White Wine, Lemon, Tomato and Garlic Sauce

*Chicken, Crab & Brie in Pastry*.....\$28  
Breast of Chicken Breaded and Stuffed with Crab and Creamy Brie Cheese, served with a Sherry Mushroom Cream Sauce

*Honey Roasted Salmon*..... \$25  
Filet of Salmon baked and served with a Honey Beurre Blanc and a Balsamic Roasted Vegetable Salsa

*Parmesan Crusted Whitefish*..... \$24  
Fresh Whitefish Broiled with Parmesan Cheese Crust served with a Lemon Artichoke Butter Sauce

*Vegetable Crusted Halibut*..... \$26  
Broiled Tender Filet of Halibut topped with Fresh Vegetables and Herb Crust served with a Red Pepper Bell Sauce

*Salmon & Spinach Strudel*.....\$25  
Fillet of Salmon stuffed with a Spinach and Swiss Cheese Stuffing. Wrapped in Puff Pastry and served with a Lemon and Dill Cream Sauce

*Fresh Tuna Filet Mango*..... \$32  
Fresh Tuna Steaks chargrilled and served with a Lime Beurre Blanc and garnished with a Fresh Mango Salsa

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## DINNER ENTRÉE SELECTIONS

-CONTINUED-

Dinner selections include your choice of Garden, Caesar or Spinach Salad, Warm Rolls, a choice of Starch and Vegetable, a Dessert Selection, Freshly Brewed Coffee, Decaffeinated Coffee, an Assortment of Tea and Milk.

Stir-Fry Vegetables with Kung Pao Pasta....\$21  
Medley of Vegetables Stir-Fry with a Thai Peanut Sauce  
and Pasta

Spinach Polenta with Steamed Vegetable  
Medley.....\$21  
Italian Polenta laced with Fresh Spinach served with  
Steamed Vegetables and a Creamy Aurora Sauce

Vegetable & Cheese Stuffed Potato with  
Steamed Vegetables.....\$21  
Baked Potato Stuffed with Vegetables, Fresh Herbs and  
Cheese served with a Cream Cheese Sauce and Steamed  
Vegetables

Spinach & Ricotta Cheese Cannelloni  
& Eggplant Parmesan.....\$23  
Served with Steamed Broccoli

### DUET SELECTIONS

Petite Filet Mignon with Cabernet Wine Sauce &  
Chicken and Spinach Rockefeller\*.....\$35

Petite Filet Mignon with Cabernet Wine Sauce &  
Herb Crusted Chicken Piccata\*.....\$35

Petite Filet Mignon with Cabernet Wine Sauce &  
Baked Salmon with Artichoke and Cucumber Beurre Blanc\*.....\$35

Petite Filet Mignon & Shrimp Wellington\*.....\$38

Petite Filet Mignon & Lobster Tail\*.....\$49

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## DINNER ACCOMPANIMENTS & SELECTIONS

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### Vegetable Selection

(choice of one)

Broccoli Spears with Julienne Vegetables

Steamed Asparagus with Julienne Vegetables

Green Bean Almondine

Hoi sin Stir-Fry Vegetables

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

Broccoli, Cauliflower & Carrot Tomato Boat (\$2)

### Starch Selection

(choice of one)

White Cheddar Cheese Potatoes

Parsley Braised Red Skin Potatoes

Chive & Garlic Whipped Potato

Rosemary Buttered Potatoes

Baked Potatoes

Saffron Rice Pilaf

Wild Rice Blend with Dried Cherries & Toasted  
Almonds

Fettuccine with Pesto Sauce

Petite Stuffed Red Skin Potatoes (\$2)

### Michigan Spring Salad

Dried Cherries, Baked Apple Slicess, Chevre Cheese, Pear Tomatoes, Toasted Praline Almonds, and Raspberry or Honey  
Mustard Vinaigrette

\$3

### Dessert Selection

(choice of one)

Tiramisu "House Specialty"

Toasted Coconut Ice Cream Snowball with Chocolate  
Kailua Sauce

New York Cheesecake with Fresh Berries & Raspberry  
Sauce

Ice Cream Sundae Gold Brick

Somerset French Pastry Sampling

Angel Food & Fresh Strawberry Cream Cake with  
Vanilla Sauce

Carmel & Almond Apple Pie

Chocolate Mousse Nancy Torte (\$2)

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# DINNER BUFFET SELECTIONS

Dinner Buffets Include Warm Rolls, Freshly Brewed Coffee and Decaffeinated Coffee, an Assortment of Tea, and Milk.  
A minimum of 50 guests is required.

## Executive Buffet...\$24

A selection of One Salad  
A selection of Two Entrees  
A selection of One Starch  
A selection of One Vegetable  
A selection of One Dessert

## Harvest Buffet...\$29

A selection of Two Salads  
A selection of Three Entrees  
A selection of One Pasta Dish  
A selection of One Starch  
A selection of One Vegetable  
A selection of Two Desserts

## Prime Rib Buffet...\$35

Carved Prime Rib\*  
A selection of Three Salads  
A selection of Two Entrees  
A selection of One Pasta Dish  
A selection of One Starch  
A selection of One Vegetable  
A selection of Two Desserts

## Salad Selections

Italian Tossed Salad  
Penne and Artichoke Salad  
Potato Salad  
Tomato/Cucumber Salad  
Greek Salad  
Citrus Cole Slaw

Waldorf Salad  
Ambrosia Salad  
Three Bean Salad  
Bacon Potato Salad  
Fresh Fruit Cocktail

## Pasta Selections

Rigatoni & Italian Sausage  
Penne & Meatballs  
Meat/Veggie Lasagna  
Broccoli & Cheese Pasta

## Entree Selections

Salmon with Lemon Dill Sauce  
Parmesan Whitefish  
Almondine Mornay Cod  
Seafood Newburg

Bing Cherry Pork Cutlets  
Kielbasa & Peppers  
Roast Beef Madeira  
Beef Stroganoff  
Beef Teriyaki  
Italian Swiss Steak

Chicken Marsala  
Chicken Piccata  
Chicken Florentine  
Chicken Parmesan  
Sweet & Sour Chicken

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## DINNER BUFFET SELECTIONS

-CONTINUED-

Dinner Buffets Include Warm Rolls, Freshly Brewed Coffee and Decaffeinated Coffee, an Assortment of Tea, and Milk.  
A minimum of 50 guests is required.

### Vegetable Selections

Broccoli with Julienne Vegetables  
Carrots, Cauliflower and Broccoli Medley  
Honey Glazed Carrots  
Beans, Mushrooms and Tomatoes Medley  
Squash, Carrots and Peppers Medley  
Green Bean Almondine  
Sweet Corn, Carrots and Peppers Medley  
Hoi sin Stir-Fry  
Sautéed Zucchini and Tomatoes  
Fresh Carrots and Pea Pods

### Starch Selections

Parsley Braised Red Skins  
Chive Whipped Potatoes  
Rosemary Potatoes  
Scalloped Potatoes  
O'Brien Potatoes  
Saffron Rice Pilaf  
Wild Rice Pilaf  
Wild Mushroom Risotto  
Greek Rice and Noodles  
Herb Buttered Egg Noodles

### Dessert Selections

Lemon Cream Pie	Chocolate Mousse
Carrot Cake	Strawberry Short Cake
Warm Apple Cobbler	English Trifle
Banana Cream Pie	Pineapple Upside Down Cake
Black Forest Torte	

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

# SIGNATURE HORS d' OEUVRES

Minimum order 50 pieces per Hors d'oeuvre selection

## Hot Hors d'oeuvres

**\$100 per 50 pieces**

Mini Assorted Quiches

Mini Pizza Bites

Meatballs with Bourbon BBQ Sauce

Franks in a Blanket with Dijon Sauce

Vegetarian Egg Rolls with Plum Sauce

Italian Pesto Pinwheels

Pizza Sausage Stuffed Mushrooms

Mini Chicken Tenders with Honey Mustard Sauce

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**\$150 per 50 pieces**

Spinakopita

Pear and Brie in Phyllo

Smoked Chicken Quesadillas

Scallops Wrapped in Bacon

Mini Beef Wellington

Chicken Satay with Spicy Peanut Sauce

~~~~~  
**\$200 per 50 pieces**

Maryland Crab Cakes with Remoulade Sauce

Crab Stuffed Mushroom Caps

Shrimp Dijon

Oysters Rockefeller

## Cold Hors d'oeuvres

**\$100 per 50 pieces**

Salmon Lox with Lemon Dill Cream Cheese & Red Onion  
Relish\*

Fresh Mozzarella Pesto Crostini & Marinated Roma Tomato

Cherry Tomatoes Stuffed with Herb Cheese Mousse

Caramelized Mushroom & Onion Crostini with Chevre  
Cheese Mousse

Salmon Caviar Stuffed Deviled Eggs

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**\$150 per 50 pieces**

Shrimp Cocktail

Citrus Chicken Salad & Brie Cheese Tart with Toasted Sugar  
Pecans

Cilantro Crab Salad in Cucumber Cup

Belgian Endive Stuffed with Gorgonzola Mousse & Grape

Mini Filet Mignon with Horseradish Mousse topped with  
Tomato Relish\*

Stuffed Pea Pods with Sesame Chicken Salad

Roasted Egg Plant & Chevre Cheese with Sun Dried Tomato  
Tapenade

~~~~~  
**\$200 per 50 pieces**

Sushi-California, Tuna and Vegetable Rolls\*

Oysters on the Half Shell

Crab Claws

\*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.

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Prices are subject to change.

## RECEPTION SPECIALTY DISPLAYS

### *Poached Salmon Display...\$250 (serves 50)*

*Sides of Fresh Salmon Poached in Lemon and White Wine Bouillon, chilled and served with Cream Cheese, assorted Garnishes, Marinated Grilled Vegetables, Fresh Herb chilled Cream Cheese Sauce, assorted Crackers and Mini Breads*

### *Antipasto Display...\$12 per guest*

*Sliced Prosciutto Ham, Dried Salami & Mortadella, Italian Selected Cheeses, Marinated Grilled Vegetables, Nicoise Salad, Fresh Mozzarella Cheese & Sliced Tomato Salad, Marinated Asparagus & Heart of Palm, Pasta & Calamari Salad and Basil Focaccia Bread*

### *Salmon Lox Display\*...\$6 per guest*

*Cold Smoked Salmon thinly sliced served with Lemon Cream Cheese and assorted Garnishes and Mini Bagels*

## Specialty Displays & Gourmet Dips

*Hummus Tahini with Pita Bread...\$3 per guest*

*Mango & Pico de Gallo Salsa served with Tortilla Chips...\$3 per guest*

*Spinach Dip served with Crackers and Terra Vegetable Chips...\$3 per guest*

*Crab & Artichoke Dip served with Crackers and Herb Pita Chips...\$5 per guest*

## Appetizer Displays

*Fresh Vegetable Display  
with Roasted Pepper Ranch Dip  
\$3 per guest*

*Seasonal Fresh Fruit Display  
with Pina Colada Dip  
\$4 per guest*

## Imported & Domestic Cheese Display

*\$4 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. Lox are cured, not cooked.*

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## *THE CARVING STATION*

*Minimum of 50 guests*

### *Tenderloin Station\**

*Tenderloin with Béarnaise Sauce, Morel Mushroom Sauce,  
Horseradish and Miniature assorted Rolls*

*\$11 per guest*

### *Boneless Round of Beef\**

*Served with Cabernet Wine Sauce, Horseradish,  
Dijon Mustard and assorted Rolls*

*\$8 per guest*

### *Turkey Breast Station*

*Roasted fresh Turkey Breast served with Pineapple Cranberry Relish,  
Dijon Mustard and assorted Rolls*

*\$6 per guest*

### *Honey Glazed Roasted Ham*

*Slow roasted with Maple Glaze, served with Pineapple Salsa,  
Honey Dijon Mustard and Miniature assorted Rolls*

*\$6 per guest*

### *Roasted Baby New Zealand Rack of Lamb\**

*Roasted with Fresh Rosemary & Garlic,  
served with Apple Mint Relish and Rosemary Lamb Essence*

*\$11 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. Lox are cured, not cooked.*

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*Prices are subject to change.*

## *SWEET STATIONS*

### *Grand Sweet Table with Ice Carving...\$17*

*Sundae Bar - Three Flavors of Ice Cream and Six Toppings, Assorted Cakes, Tortes, and Flans,  
Gourmet Jumbo Dipped Apples, Chocolate Dipped Fruit, Assorted Dessert Bars, Assorted Candies,  
Fresh Fruit and Berries with Chocolate and White Chocolate Fondue, Chocolate Truffles and Miniature French  
Pastries,  
Mini assorted Cheese Cakes, Homemade Cookies and Brownies, Choice of Mocha Chocolate or Raspberry Mousse,  
English Trifle and Full Coffee Service*

### *Deluxe Sweet Table...\$12*

*Fresh Fruit and Berry Display, Chocolate and White Chocolate Fondue, Assorted Cakes, Tortes and Flans,  
Miniature French Pastries, Mini assorted Cheese Cakes, Homemade Cookies and Brownies,  
Choice of Mocha Chocolate or Raspberry Mousse, English Trifle and Full Coffee Service*

### *Dessert Table...\$9*

*Fresh Fruit and Berry Display, Chocolate and White Chocolate Fondue,  
Homemade Cookies and Brownies, Mini French Pastries and  
Choice of Mocha Chocolate or Raspberry Mousse*

### *Chocolate Bar...\$10*

*Chocolate Candies, Assorted Fresh Fruit, Chocolate and White Chocolate Fondue,  
Homemade Chocolate Chip Cookies and Brownies,  
Assorted Truffles, Hot Chocolate and Chocolate Mousse*

### *Sundae Bar...\$9*

*Two Flavors of Ice Cream, Assorted Toppings, Waffle Bowls and Cones,  
Short Cakes, Berry Compote, Whip Cream, Fresh Fruit and Berry Display,  
Chocolate and White Chocolate Fondue and Homemade Cookies and Brownies*

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

## 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
Premium Cocktails	\$ 6.00	\$ 7.00
Top Shelf Cocktails	\$ 8.00	\$ 9.00
Assorted Martinis & Manhattans	\$11.00-\$14.00	\$12.00-\$15.00
Select Wines	\$ 7.00	\$ 8.00
Domestic Beer	\$ 4.00	\$ 5.00
Imported Beer	\$ 5.00	\$ 6.00
Vegetable & Fruit Juices	\$ 3.00	\$ 4.00
Mineral Water & Soft Drinks	\$ 3.00	\$ 4.00
Cordials & Cognacs (added upon request)	\$11.00-\$28.00	\$13.00-\$34.00

### *Premium Labels*

Absolut Vodka  
Tanqueray Gin  
Chivas Scotch  
Seagram's 7 Whisky  
Jack Daniels Bourbon  
Bacardi Silver Rum

### *Top Shelf Labels*

Grey Goose Vodka  
Bombay Sapphire Gin  
Glen Livet Scotch  
Crown Royal Whisky  
Knob Creek Bourbon  
Bacardi Silver Rum

### Suggested Wine Cellar Selections

<i>Chardonnay</i>	<i>Merlot</i>	<i>Cabernet Sauvignon</i>
Laterre \$14	Laterre \$14	Laterre \$14
Columbia Crest \$22	Columbia Crest \$27	Columbia Crest \$26
Kendall Jackson \$30	Kendall Jackson \$30	Kendall Jackson \$30

### *Sparkling Wines*

Cook's \$16  
Great Western \$20  
Asti Spumante \$26

### *White Zinfandel*

Laterre \$14

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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 nineteen (19) 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.*

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Prices are subject to change.*