

# Meeting Planner Packages

A minimum of 12 guests required.

**-Choice of Breakfast-  
-Choice of Lunch Buffet-  
-Choice of 1 break, 2 selections-**

**-All Day Beverage Service-**

Soft Drinks, Bottled Water, Regular & Decaf Coffee & a Selection of Hot Teas

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**-Choice of Breakfast-**

*One hour of service*

Meeting Planner A, \$59 per guest

## **Deluxe All American**

Scrambled Eggs, Bacon, Buttermilk Pancakes, Home Fried Potatoes  
Danish & Muffins, Seasonal Fruit and Assorted Juices

*OR*

## **Breakfast Burritos**

Warm Flour Tortilla Burrito –

Served with Egg, Bacon & Cheddar Cheese with Sour Cream & Salsa  
Vegetarian Burrito, Fried Herb Potatoes  
Danish & Muffins, Seasonal Fruit and Assorted Juices

Meeting Planner B, \$54 per guest

## **Somerset Continental**

Bagels with Cream Cheese, Fruit Jellies & Butter  
Assorted Cold Cereals, Oatmeal with Brown Sugar & Raisins,  
Greek Yogurt with Granola & Berries & Hard Boiled Eggs  
Danish & Muffins, Seasonal Fruit and Assorted Juices

Meeting Planner C, \$49 per guest

## **Morning Break**

Bagels with Cream Cheese, Fruit Jellies and Butter  
Mini Danish & Mini Muffins, Seasonal Fruit and Assorted Juices

# Meeting Planner Packages

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## **-Choice of Lunch Buffet-**

*One hour of service*

### **Deli Wrap**

Chef's Choice Deli Wraps, Assorted Dry Snacks  
Italian Tossed Salad, Potato Salad & Relish Tray  
Seasonal Fresh Fruit & Chocolate Fudge Brownies and Cookies

### **Soup & Salad**

Two Seasonal Soups, Two Seasonal Salads,  
Pasta Salad, Breads, Rolls and Crackers  
Seasonal Fresh Fruit & Pound Cake with Fresh Berry Sauce

### **Italian**

Rigatoni Bolognese, Fettuccine Alfredo, Sliced Grilled Chicken Breast  
Italian Sausage with Peppers & Onions, Green Beans with Almonds  
Caesar Salad, Grilled Toasty Garlic Bread & Tiramisu

### **Lighter Side**

Egg Salad, Tuna Salad, Chicken Salad, Orzo Vegetable & Feta Salad  
Herb Marinated Tomatoes & Olives, Broccoli Cabbage Slaw  
Mini Croissants, Whole Grain Baguettes, Pita Bread  
Garden Salad with Red Wine Vinaigrette, Seasonal Fresh Fruit & Assorted Cookies

### **South of the Border**

Grilled Carne Asada, Chipotle Chopped Chicken, Spanish Rice, Refried Beans,  
Shredded Lettuce, Pico Da Gallo, Pineapple Salsa, Shredded Cheddar Cheese,  
Warm White Queso, Guacamole, Sour Cream, Flour Tortillas and Corn Tortilla Chips  
& Churros

### **Mediterranean**

Baked Greek Marinated Chicken, Braised Lamb Shank, Vermicelli Rice Pilaf,  
Hummus, Tzatziki, Garlic Dip, Roasted Vegetable Quinoa Salad, Stuffed Grape  
Leaves, Assorted Raw and Pickled Vegetable Platters, Tomato and Feta Salad,  
Warm Pita Bread and Pita Chips & Baklava

### **Detroit Coney**

All Beef Grilled Franks, Steamed Brioche Buns,  
Detroit Brick Chili, Hot Cheddar Cheese, Diced Onions & Mustard,  
Beef Sliders on Sweet Rolls with American Cheese, Grilled Onions,  
Dill Pickle, Ketchup and Mustard  
Smoked Buffalo Wings served with Ranch & Blue Cheese Dressing,  
Better Made Chips, Greek Salad & Chocolate Mousse Torte

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

# Meeting Planner Packages

*-CONTINUED-*

**Stir-fry**, \$3 additional per guest

Thai Crunchy Tossed Salad, Vegetable Egg Rolls  
Beef Teriyaki, Almond Chicken, Steamed White Rice  
Stir-Fry Vegetables & Almond Mascarpone Cake

**Tuscano**, \$3 additional per guest

Creamy Spinach and Sundried Tomato Sautéed Chicken Breast,  
Lemon and Herb Sirloin Steak Kabobs, served with Tzatziki,  
Roasted Garlic Baby Potatoes, Braised Honey Baby Carrots with Crispy Brussel  
Sprouts, Fresh Mozzarella Pearl Vegetable Salad  
Tossed Salad and Pita Bread & Cannoli Cake

**Southern Made**, \$3 additional per guest

Buttermilk Fried Chicken, Slow Braised BBQ Beef,  
Baked Macaroni and Cheese, Sweet Corn, Red Skin Potato Salad,  
Coleslaw, Pickled Relish Tray, Warm Brioche Slider Buns & Sweet Potato Pie

Break

**-Choice of (2) Selections-**

*One hour of service*

Cracker Jacks	Freshly Baked Cookies
Trail Mix	Chocolate Fudge Brownies
KIND Bars	Ice Cream Bar
Protein Bars	Freshly Popped Popcorn
Assorted Dry Snacks	Tortilla Chips & Salsa
Whole Fruit	Soft Bavarian Pretzel Sticks
Celery & Carrot Sticks with Hummus	with Mustard & Hot Cheddar Cheese

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## A la CARTE OPTIONS

### **Beverages**

Soft Drinks, \$4 each	Hot Chocolate, \$3 each
Bottled Water, \$4 each	Regular Coffee, \$44 per gallon
Chilled Juices, \$4 each	Decaffeinated Coffee, \$44 per gallon
Red Bull, \$4 each	Hot Water, \$44 per gallon
Starbucks Frappuccino, \$5 each	With a Selection of Teas
Sparkling Mineral Water, \$5 each	Apple Cider, \$33 per gallon
Iced Tea, \$33 per gallon	Choice of Hot or Chilled
Chilled Lemonade, \$33 per gallon	

### **Morning Accompaniments**

Danish, \$29 per dozen	Bagels & Cream Cheese, \$35 per dozen
Muffins, \$29 per dozen	Hard Boiled Eggs, \$19 per dozen
Donuts, \$29 per dozen	Assorted Yogurt w/ Granola, \$4 each
Croissants, \$29 per dozen	Greek Yogurt w/ Granola, \$5 each

### **Afternoon Accompaniments**

Protein Bars, \$5 each	Cookies, \$25 per dozen
Kind Bars, \$5 each	Brownies, \$25 per dozen
Rice Krispy Treats, \$2 per bag	Lemon Squares, \$29 per dozen
Assorted Dry Snacks, \$3 per bag	7 Layer Bars, \$29 per dozen
Individual Bag of Nuts, \$3 per bag	Candy Bars, \$29 per dozen
Individual Bag of Trail Mix, \$3 per bag	Ice Cream Bars, \$36 per dozen
Soft Pretzel Stick, \$30 per dozen with Mustard & Hot Cheddar Cheese	Chocolate Dipped Strawberries, \$32 per dozen

Kettle Chips & Pretzels with Onion Dip, \$4 per guest

Tortilla Chips with Two Salsas & Guacamole, \$6 per guest

Freshly Popped Popcorn, \$3 per guest

Vegetables & Hummus w/ Pita Chips and Tabbouleh, \$6 per guest

Fruit Kabobs w/ Dip, \$7 per guest

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## COFFEE BREAK PACKAGES

*One hour of service  
Ordered for guaranteed count*

### **Morning "D" Lite**, \$11 per guest

A Variety of Flavored Yogurts,  
Fresh Whole Fruit, Kind Bars,  
Soft Drinks, Bottled Water,  
Regular & Decaffeinated Coffee  
Selection of Hot Teas

### **Afternoon Fiesta**, \$12 per guest

Tortilla Chips, Nacho Cheese Dip,  
Fresh Salsa, Sour Cream,  
Guacamole, Taquitos,  
Homemade Seven Layer Dip,  
Chilled Lemonade,  
Soft Drinks, Bottled Water,  
Regular & Decaffeinated Coffee  
Selection of Hot Teas

### **Personal Trainer**, \$14 per guest

A Variety of Flavored Yogurts,  
Whole Fresh Fruit, Hard Boiled Eggs,  
Carrot & Celery Sticks with Hummus,  
Energy Bars, Assorted Dry Snacks,  
Energy Drink, Bottled Water,  
Regular & Decaffeinated Coffee  
Selection of Hot Teas

### **Somerset Sampler**, \$12 per guest

Crudit  Platter, Fresh Fruit Display,  
Assorted Cheese & Crackers,  
Vegetable Dip, Fruit Dip,  
Soft Drinks, Bottled Water,  
Regular & Decaffeinated Coffee  
Selection of Hot Teas

### **The Decadent Diva**, \$14 per guest

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

### **The Detroit Classic**, \$15 per guest

Soft Bavarian Pretzel Sticks with  
Mustard & Hot Cheddar Cheese,  
Freshly Popped Popcorn,  
Mixed Nuts, Cracker Jacks,  
Better Made Dry Snacks,  
Faygo Soda, Bottled Water,  
Regular & Decaffeinated Coffee  
Selection of Hot Teas

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## CONTINENTAL BREAKFAST

*One hour of service  
Ordered for guaranteed count*

### **The Classic**, \$12 per guest

Muffins, Donuts, Fruit Jellies and Whipped Butter

### **The Select**, \$17 per guest

Muffins, Donuts, Fruit Jellies and Whipped Butter

Fresh Bagels with Cream Cheese

Seasonal Fresh Fruit, Assorted Yogurt

### **The Grand**, \$22 per guest

Muffins, Donuts, Coffee Cake, Scones, Fruit Jellies and Whipped Butter

Bagels with Cream Cheese, Hard Boiled Eggs,

Seasonal Fresh Fruit

Assorted Cold Cereals, Hot Oatmeal with Brown Sugar, Honey & Raisins

Selection of Greek Yogurt, Granola, Fresh Berries

### **All Continental Breakfasts include the following beverages:**

Assorted Chilled Juices,  
Regular & Decaffeinated Coffee  
& Selection of Hot Teas

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### **Homemade Egg Sandwiches**, \$7 per sandwich

*Minimum Order of a dozen, per selection*

English Muffin

Bavarian Ham

Scrambled Eggs

American Cheese

Texas Toast

Bacon

Scrambled Eggs

American Cheese

Croissant

Sausage

Scrambled Eggs

Swiss Cheese

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## BREAKFAST ENTREES

Breakfast Entrees Include:  
Basket of Warm Danish & Homemade Muffins,  
Regular & Decaffeinated Coffee, a Selection of Hot Teas and Chilled Orange Juice

--- Egg Beaters or Egg Whites may be substituted ---

### **Breakfast Burrito**, \$21 per guest

Scrambled Eggs, Sausage, Grilled Peppers & Onion and Cheddar Cheese wrapped in a Warm Flour Tortilla, Sour Cream & Salsa, Served with Seasonal Fresh Fruit

### **Vegetarian Burrito**, \$21 per guest

Scrambled Eggs, Grilled Peppers & Onion, Braised Mushrooms, Spinach, Tomato, Roasted Zucchini and Swiss & Cheddar Cheese wrapped in a Warm Flour Tortilla, Sour Cream & Salsa  
Served with Seasonal Fresh Fruit

### **French Toast**, \$21 per guest

Cinnamon French Toast served with Bacon & Sausage,  
Served with Seasonal Fresh Fruit (Buttermilk Pancakes may be substituted)

### **Somerset Scramble**, \$23 per guest

Scrambled Eggs, Bacon, Sausage, Home Fried Potatoes,  
Served with Seasonal Fresh Fruit

### **Texas Frittata**, \$23 per guest

Home Fries topped with Refried Beans, Scrambled Eggs, Grilled Peppers & Onions, Sausage, Bacon, Colby Jack Cheese, Jalapeno, Sour Cream & Salsa,  
Served with Seasonal Fresh Fruit

### **Monte Cristo**, \$25 per guest

Custard Grilled French Bread, Oven Roasted Turkey, Bavarian Ham, Swiss Cheese, Sprinkled with Powdered Sugar and served with Raspberry Jam & Maple Syrup  
Served with Seasonal Fresh Fruit

### **Classic Eggs Benedict**, \$25 per guest

*50 guest maximum*

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

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## BREAKFAST BUFFETS

Breakfast Buffets Include:  
Basket of Warm Danish & Homemade Muffins,  
Regular & Decaffeinated Coffee, a selection of Hot Teas and Chilled Juices

*One hour of service*

### **Somerset Breakfast Buffet**, \$26 per guest

*20 guest minimum*

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

### **Somerset Lite Buffet**, \$29 per guest

*20 guest minimum*

Seasonal Fresh Fruit,  
Greek Yogurt, Crunchy Granola with Berries,  
Hot Oatmeal with Brown Sugar, Honey & Raisins,  
Egg White Vegetarian Frittata, Turkey Bacon,  
Banana Nut Bran Yogurt Pancakes with Whipped Butter & Warm Maple Syrup

### **Buffet Accompaniments**

Biscuits & Gravy, \$3 per guest

Lox & Bagels, \$6 per guest

Eggs Benedict, \$5 per guest

Yogurt Parfait Station: Yogurt, Berries & Granola, \$5 per guest

Cheese Blintzes with Berry Compote, Sour Cream & Apple Sauce, \$4 per guest

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## LUNCHEON ENTRÉES

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

\***Roasted Ribeye**, \$43 per guest  
Served with Natural Jus and Horse Radish Sauce

\***Grilled Sirloin**, \$34 per guest  
Horseradish Bleu Cheese, Red Wine Demi-Glace

**Baked Salmon**, \$32 per guest  
Topped with a Michigan Maple and Cherry Walnut Compound Butter

**Broiled Whitefish**, \$32 per guest  
Lemon Spinach and Sundried Tomato Cream

**Panko and Potato Encrusted Cod**, \$32 per guest  
Chive and Lemon Crème Fraiche

**Chicken Rockefeller**, \$32 per guest  
Creamed Spinach, Bacon, Shaved Parmesan, Lemon Cream

**Chicken Cordon Bleu**, \$32 per guest  
Breaded & stuffed with Bavarian Ham, Swiss & Mustard Sauce

**Chicken Marsala**, \$29 per guest  
Sautéed with Marsala Wine Sauce garnished with Mushroom & Tomato

**Mango Chicken**, \$29 per guest  
Charbroiled with Citrus Beurre Blanc & Mango Salsa

**Mississippi Vegan Gumbo (v, vgn)**, \$29 per guest  
Root Vegetables, Braised Kale, Okra, Corn, Squash, Zucchini and Kidney Beans  
stewed in a Roasted Pepper & Tomato Broth, served over White Rice

**Vegetable Lasagna (v)**, \$29 per guest  
Grilled Vegetables, Mozzarella, Ricotta & Parmesan with Fresh Herbs, topped with  
Roasted Garlic & Spinach Cream Sauce

*\*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.*

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# LUNCHEON ENTRÉES

*-CONTINUED-*

## Somerset Signature Salad

Fresh Greens, Dried Cherries, Shredded Carrots,  
Petite Tomatoes & Diced Granny Smith Apples  
Served with House White Balsamic Vinaigrette Dressing

## Vegetable Selection

*Choice of one*

Poached Broccoli with Toasted Almonds and Cherries  
Green Beans and Julienne Carrots  
Roasted Root Vegetables  
Seasoned Vegetable Medley  
Parmesan Asparagus and Blistered Cherry Tomatoes

## Starch Selection

*Choice of one*

Whipped Potatoes  
Vermicelli Rice Pilaf  
Herb and Garlic Roasted Baby Potatoes  
Wild Rice  
Roasted Corn Polenta

## Dessert Selection

*Choice of one*

Seasonal Cheesecake  
Lemon Raspberry Cake  
Chocolate Mousse Torte  
Carrot Cake with Cream Cheese Frosting  
Assorted Cookies & Fudge Brownie Platter

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## LUNCHEON SALAD ENTREES

Luncheon Salad Entrees Include:

Soup du Jour, Warm Rolls & Whipped Butter and a Dessert Selection  
Regular and Decaffeinated Coffee, a Selection of Hot Teas, Brewed Iced Tea

### **Hudson Maurice Salad**, \$24 per guest

Iceberg Lettuce, Ham, Turkey, Hard Boiled Egg,  
Swiss Cheese, Sweet Gherkin & Pimento Stuffed Olives  
Served with Creamy Vidalia Onion Dressing

### **Somerset Wedge Salad**, \$21 per guest

A Wedge of Iceberg Lettuce topped with Bleu Cheese Crumbles, Bacon,  
Roasted Peppers, Roma Tomatoes & Red Onion  
Served with Bleu Cheese Dressing

Somerset Wedge Salad with Chargrilled Chicken Breast, \$27 per guest  
Somerset Wedge Salad with Baked Salmon, \$29 per guest

### **Michigan Spring Salad**, \$21 per guest

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

Michigan Spring Salad with Chargrilled Chicken Breast, \$25 per guest  
Michigan Spring Salad with Baked Salmon, \$27 per guest

### **Dessert Selection**

*Choice of one*

Seasonal Cheesecake  
Lemon Raspberry Cake  
Chocolate Mousse Torte  
Carrot Cake with Cream Cheese Frosting  
Assorted Cookies & Fudge Brownie Platter

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## LUNCHEON BUFFETS

Luncheon Buffets Include:

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

### **Lighter Side**, \$29 per guest

Egg Salad  
Tuna Salad  
Chicken Salad  
Orzo Vegetable & Feta Salad  
Herb Marinated Tomatoes  
& Olives  
Broccoli Cabbage Slaw  
Mini Croissants  
Whole Grain Baguettes  
Pita Bread  
Garden Salad  
with Red Wine Vinaigrette  
Seasonal Fruit  
Assorted Cookies

### **Tuscano**, \$34 per guest

Creamy Spinach and Sundried Tomato  
Sautéed Chicken Breast,  
Lemon and Herb Sirloin Steak Kabobs,  
served with Tzatziki,  
Roasted Garlic Baby Potatoes  
Braised Honey Baby Carrots with  
Crispy Brussel Sprouts  
Fresh Mozzarella Pearl Vegetable  
Salad  
Pita Bread  
Cannoli Cake

### **Detroit Coney**, \$32 per guest

All Beef Grilled Franks  
Steamed Brioche Buns  
Detroit Brick Chili  
Hot Cheddar Cheese  
Diced Onions & Mustard  
Beef Sliders on Sweet Rolls with  
American Cheese,  
Grilled Onions, Dill Pickle  
Ketchup and Mustard  
Smoked Buffalo Wings served with  
Ranch & Blue Cheese Dressing  
Better Made Chips  
Greek Salad  
Chocolate Mousse Torte

### **Mediterranean**, \$32 per guest

Baked Greek Marinated Chicken  
Braised Lamb Shank  
Vermicelli Rice Pilaf  
Hummus, Tzatziki, Garlic Dip  
Roasted Vegetable Quinoa Salad  
Stuffed Grape Leaves  
Assorted Raw & Pickled Vegetable Platters  
Tomato and Feta Salad  
Warm Pita Bread and Pita Chips  
Baklava

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## LUNCHEON SANDWICH BUFFETS

Luncheon Sandwich Buffets Include:  
Regular and Decaffeinated Coffee, a Selection of Hot Teas, Brewed Iced Tea  
A minimum of 12 Guests required.

### **Somerset Wrap**, \$29 per guest

Choice of Three Deli Wraps  
Seasonal Tossed Salad  
Chef's Choice Cold Salad  
Assorted Dry Snacks  
Seasonal Fresh Fruit  
Platter of Cookies & Fudge Brownies  
*Add Soup du Jour, \$1 per guest*

### **Somerset Sub**, \$29 per guest

Choice of Three Deli Subs  
Seasonal Tossed Salad  
Chef's Choice Cold Salad  
Assorted Dry Snacks  
Seasonal Fresh Fruit  
Platter of Cookies & Fudge Brownies  
*Add Soup du Jour, \$1 per guest*

### **Deli Sandwich Selection**

*Choice of two*

**Tuna:** Lettuce, Tomato, Havarti Cheese & Dill Aioli

**Chicken Salad:** Lettuce, Tomato, Sharp Cheddar & Cranberry Spread

**Ham & Cheese:** Lettuce, Tomato, Sharp Cheddar & Mayonnaise

**Italian:** Salami, Ham, Pepperoni, Capicola, Provolone  
Lettuce, Tomato, Giardini era, Red Wine Vinaigrette

**Club:** Ham, Roasted Turkey, Smoked Bacon, Cheddar & Swiss  
Lettuce, Tomato & Dijon Aioli

**California Turkey:** Roasted Turkey, Bacon, Pepper Jack & Smashed Avocado  
Lettuce, Tomato & Roasted Pepper Mayo

**Thai Chicken:** Grilled Chicken, Vegetable Slaw & Honey Hoisin Peanut Sauce

**Chicken Kafta:** Herb Seasoned Chicken, Hummus, Feta Cheese, Romaine, Herb Tomato  
& Olive Salad, Pickled Vegetables, Grilled Eggplant & Cucumber Tzatziki

**Roast Beef:** Garlic & Herb Crusted Medium Rare Roast Beef, Lettuce,  
Tomato, Swiss Cheese & Horseradish

### **Deli Sandwich Selection**

*Choice of one*

**Veggie:** Grilled Zucchini, Asparagus, Onion, Peppers, Spinach, Julienne Carrots,  
Herb Tomatoes & Whipped Boursin Cheese

**Vegetarian Kafta:** Hummus, Feta Cheese, Romaine, Herb Tomato & Olive Salad,  
Pickled Vegetables, Grilled Eggplant & Cucumber Tzatziki

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## DINNER ENTRÉES

Dinner Entrees Include:

Somerset Signature Salad, Warm Rolls & Whipped Butter,  
Choice of Starch and Vegetable, a Dessert Selection,  
Regular and Decaffeinated Coffee and a Selection of Hot Teas

**\*Filet Mignon**, \$56 per guest

8 oz. Charbroiled with sautéed Button Mushrooms infused with Cabernet Wine Sauce & accompanied with Béarnaise

**\*Herb Crusted Prime Rib**, \$49 per guest

Au Jus and Horseradish Sauce

**New York Strip**, \$45 per guest

Wild Mushroom Long Island Sauce

**Grilled Sirloin Au Poivre**, \$45 per guest

6 oz. Cap Sirloin Pan Seared with a Wild Mushroom Cognac Peppercorn Sauce

**Crab Stuffed Rainbow Trout**, \$45 per guest

Lobster Cream Sauce

**Baked Salmon**, \$39 per guest

Michigan Maple and Cherry Walnut Compound Butter

**Broiled Whitefish**, \$39 per guest

Grilled Green Onion Chimichurri

**Chicken Oscar**, \$39 per guest

Sautéed & layered with Lump Crab & fresh Asparagus Tips served with Marsala Wine Sauce & a drizzle of Hollandaise

**Tuscan Chicken**, \$33 per guest

Lemon and Parmesan Cream, Spinach & Sundried Tomatoes

**Chicken Parmesan**, \$33 per guest

Baked and topped with Marinara & Provolone Cheese

**Herb Crusted Lemon Chicken Piccata**, \$33 per guest

Sautéed with traditional Piccata Sauce garnished with Tomatoes, Artichokes & Capers

**Chicken Frangelico**, \$33 per guest

Coconut Panko, Mandarin Orange Fruit Relish, Frangelico Cream, garnished with Almonds

**Vegetable Lasagna (v)**, \$33 per guest

Grilled Vegetables, Mozzarella, Ricotta & Parmesan with Fresh Herbs, topped with Roasted Garlic & Spinach Cream Sauce

**Gnocchi Primavera (VGN)**, \$33 per guest

Seared Gnocchi, Fresh Vegetables, Spiced Tomato Marinara

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# DINNER ENTRÉES

*-CONTINUED-*

## Somerset Signature Salad

Fresh Greens, Dried Cherries, Shredded Carrots,  
Petite Tomatoes & Diced Granny Smith Apples  
Served with House White Balsamic Vinaigrette Dressing

## Vegetable Selection

*Choice of one*

Cauliflower, Broccoli and Julienne Carrots  
Honey Almond Green Beans  
Garden Vegetable Succotash  
Parmesan and White Balsamic Roasted Asparagus  
Seasoned Vegetable Medley

## Starch Selection

*Choice of one*

Whipped Potatoes  
Baked Potato with Butter & Sour Cream  
Butter Poached Herb Red Skins  
Wild Rice with Almonds and Cherries  
Roasted Corn Polenta  
Lentils and Mirepoix

## Dessert Selection

*Choice of one*

Carrot Cake with Cream Cheese Frosting  
Seasonal Cheesecake  
Cream Puff Sundae with Hot Fudge  
Tiramisu  
Almond Mascarpone Cake  
Cannoli Cake  
Key Lime or Banana Cream Pie  
Sorbet with Fresh Fruit Garnish

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## DINNER BUFFETS

Dinner Buffets Include:  
Warm Rolls & Butter

Choice of Entrées

Two Salads, Two Side Dishes and One Dessert

Freshly Brewed Regular and Decaffeinated Coffee, a Selection of Hot Teas  
A minimum of 25 guests is required.

**Choice of Two Entrees,** \$46 per guest  
**Choice of Three Entrees,** \$51 per guest

Roast Beef Jullie  
Grilled Sirloin Au  
Poivre  
Beef Bourguignon  
Braised Lamb Shank  
BBQ Pork Loin  
Herb Crusted Pork  
Roast with Cider Jus

Tuscan Chicken  
Chicken Picatta  
Chicken Marsala  
Mediterranean Herb  
Roasted Chicken  
Chicken Frangelico

Baked Salmon  
Coconut Almond  
Shrimp  
Panko and Potato  
Encrusted Cod  
Broiled Whitefish

### Side Selections

*Choice of two*

Bowtie Marinara  
Macaroni & Cheese  
Tortellini Alfredo  
Rigatoni Palomino  
Penne & Sausage  
Bolognese

Butter & Herb  
Braised Red Skins  
White Truffle Oil &  
Parmesan Whipped  
Potatoes  
Mascarpone &  
Roasted Corn Polenta  
Wild Rice Blend with  
Dried Cherries &  
Toasted Almonds

Seasoned Vegetable  
Medley  
Sautéed Garlic Green  
Beans  
Grilled Broccolini &  
Blistered Cherry  
Tomatoes  
Vidalia Onion  
Creamed Corn  
Creamed Spinach &  
Leeks

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# DINNER BUFFET SELECTIONS

-CONTINUED-

## Salad Selections

*Choice of two*

Italian Tossed Salad  
Caesar Salad  
Greek Salad  
Coleslaw  
Greek Pasta Salad  
Creamy Dill & Egg Red Skin  
Potato Salad

Southwest Ranch Slaw with  
Roasted Corn & Grilled Peppers  
Grilled Vegetable Pasta Salad with  
Feta Cheese, Toasted Pine Nuts &  
Lemon Vinaigrette  
Cucumber, Tomato & Fresh  
Mozzarella tossed in White  
Balsamic Dressing with Fresh Basil

## Dessert Selections

*Choice of one*

Carrot Cake with Cream Cheese Frosting  
Seasonal Cheesecake  
Cannoli Cake

Chocolate Mousse Torte  
Tiramisu  
Key Lime or Banana Cream Pie  
Assorted Cookies & Fudge Brownie Platter

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## SIGNATURE HORS d' OEUVRES

\$3 per piece (minimum order of 24 pieces, per selection)

### Hot Hors d'oeuvres

Barbeque Meatball

All Beef Frank in Puff Pastry  
with Ketchup & Mustard

Spinach & Feta Spanakopita

Panko Fried Pickle  
with Dill Ranch

Soft Bavarian Pretzel Stick  
with Beer Cheese Dipping Sauce

Chopped Chipotle Chicken Quesadilla  
with Smashed Avocado Sour Cream

### Cold Hors d'oeuvres

Tomato & Fresh Mozzarella Bruschetta

Mediterranean Pita Crostini  
with Hummus & a Marinated Olive & Feta Tapenade

Cotswold Cheese and  
Summer Sausage Skewer  
with Dijon Mustard

Turkey Pinwheel  
with Herb Cream Cheese

Classic Deviled Egg  
with Chives & Paprika Garnish

\$4 per piece (minimum order of 24 pieces, per selection)

### Hot Hors d'oeuvres

Cheeseburger Egg Roll  
with Russian Dressing

Fried Green Tomato  
with Sriracha Goat Cheese

Krab Won Ton  
with Mandarin Sesame Sauce

Buffalo Chicken & Smoked Bacon Croquet  
with Bleu Cheese Dipping Sauce

Arancini "Risotto Ball" stuffed with  
Mozzarella Cheese  
served with Marinara

### Cold Hors d'oeuvres

BBQ Cauliflower Wing  
with Bleu Cheese Horseradish Mousse

Pimento Cheese Canape with  
Grilled Andouille Sausage

Beef Tenderloin Crostini  
with Bleu Cheese Horseradish Mousse  
& Grilled Asparagus

Smoked Salmon Crostini  
with Herb Cream Cheese, Crispy Capers,  
Chopped Egg & Minced Onion

\$6 per piece (minimum order of 24 pieces, per selection)

### Hot Hors d'oeuvres

Crab Cake  
with Mustard Aioli

Coconut Shrimp  
with Sweet Chili Mayo

Honey Hoisin Lamb Lollipop

### Cold Hors d'oeuvres

Grilled Cilantro Lime Shrimp Cocktail  
with Spicy Cocktail Sauce

Spicy Tuna Roll  
with Wasabi and Pickled Ginger

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# HORS d'OEUVRE DISPLAYS

*One and a half hours of service*

## **Garden Fresh Vegetable Display**

A variety of Seasonal Garden Vegetables  
Roasted Onion & Dill Dip  
Large \$500   Medium \$300   Small \$150

## **The Dip Trio**

French Onion Dip, Fire Roasted Salsa, Pimento Cheese Dip  
Roasted Potato Chips, Tortilla Chips & Assorted Breads  
Large \$500   Medium \$300   Small \$150

## **Imported & Domestic Cheese Display**

A Variety of Cheese  
Fresh Berries, Grapes & Spreads and Assorted Crackers  
Large \$600   Medium \$350   Small \$200

## **Seasonal Fresh Fruit Display**

A variety of Seasonal Fresh Fruit  
Coconut Yogurt Dipping Sauce  
Homemade Banana Bread  
Large \$600   Medium \$350   Small \$200

**Large Display**  
serves up to 100 guests

**Medium Display**  
serves up to 50 guests

**Small Display**  
serves up to 25 guests

## **Specialty Displays & Gourmet Dips**

French Onion Dip, \$5 per guest  
Served with Russet Potato Chips

Baked Spinach & Feta Dip, \$5 per guest  
Served with Assorted Breads, Crackers & Pita

Roasted Pepper & Tomato Queso Dip, \$6 per guest  
Served with Homemade Tortilla Chips

Spicy Buffalo Chicken Dip, \$6 per guest  
Served with Homemade Tortilla Chips

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## RECEPTION SPECIALTY DISPLAYS

*One and a half hours of service*  
A minimum of 30 guests required.

Minimum Order of 3 Displays, if substituted for a Dinner.

### **Grilled Vegetable Tray,** \$12 per guest

Herb & Garlic Marinated Seasonal Vegetables,  
Blistered Tomato Bruschetta, Olive Tapenade, Hummus,  
Caramelized Onion Spread, Assorted Breads and Pita

### **Mediterranean Display,** \$14 per guest

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

### **Pasta Display,** \$16 per guest

Penne Bolognaise  
Tortellini Alfredo  
Bowtie Marinara  
Garlic Breadsticks

### **Charcuterie Board,** \$18 per guest

Assorted Cured Meats and Artisan Cheeses, Imported Olives,  
Toasted Nuts, Fruit Jams, Pickled Vegetables and  
a Variety of Crackers and Breads

### **Char-grilled New York Strip Platter,** \$21 per guest

Char-grilled New York Strip, Chargrilled Asparagus, Portobello Mushrooms,  
Béarnaise Sauce, Horseradish & Fresh Chive Cream Sauce  
Crostini and Assorted Mini Rolls

### **Salmon Display,** Market Price

Chef's Choice of Enhancements

### **Roast Tenderloin Display**

Roast Tenderloin, Chargrilled Asparagus, Portobello Mushrooms,  
Béarnaise Sauce, Horseradish & Fresh Chive Cream Sauce  
Crostini and Assorted Mini Rolls

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## SWEET STATIONS

### **Somerset Dessert Table**, \$21 per guest

Chocolate Dipped Seasonal Fresh Fruit  
Chocolate Dipped Pretzel Sticks  
Miniature Chocolate Pastries  
A Variety of Miniature Cheesecakes  
Carrot Cake with Cream Cheese Frosting  
Freshly Baked Assorted Cookies  
Chocolate Fudge Brownies  
Full Coffee Service of Freshly Brewed Regular and Decaffeinated Coffee

### **Chocolate Bar**, \$19 per guest

Chocolate Dipped Seasonal Fresh Fruit  
Chocolate Dipped Pretzel Sticks  
Chocolate Dipped Strawberries  
Freshly Baked Chocolate Chip Cookies  
Chocolate Fudge Brownies  
Miniature Chocolate Pastries  
Piping Hot Chocolate with a drizzle of freshly Whipped Cream

### **Sundae Bar**, \$17 per guest

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

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## BAR SELECTIONS

Bars 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.

Cash bar prices include tax & gratuity.

Beverage Service is available for a maximum of 5 hours.

	<u>Hosted Bar</u>	<u>Cash Bar</u>
	(Priced per drink)	
Somerset Cellars	\$10	\$ 11
Domestic Beer	\$ 6	\$ 7
Imported Beer	\$ 8	\$ 9
Michigan Beer & Seltzers	\$ 8	\$ 9
Vegetable & Fruit Juices	\$ 5	\$ 6
Mineral Water	\$ 4	\$ 5
Soft Drinks	\$ 4	\$ 5

### Cocktail Tiers: Choice of one

Classic Cocktails	\$ 6	\$ 7
Select Cocktails	\$ 8	\$ 9
Premium Cocktails	\$10	\$ 11
Top Shelf Cocktails	\$12	\$ 13

### Classic

Five O'Clock/Aristocrat Vodka  
Bartons Gin  
Lauders Scotch  
Royal Canadian Whiskey  
Early Times Bourbon  
Bacardi Rum

### Select

Skyy Vodka  
Beefeater Gin Cutty  
Cutty Sark Scotch  
Seagrams 7 Whiskey  
Jim Beam Bourbon  
Bacardi Silver Rum  
Captain Morgan's Rum  
Jose Cuervo 1800 Tequila

### Premium

Tito's Vodka  
Tanqueray Gin  
J & B Scotch  
Canadian Club Whiskey  
Jack Daniels Bourbon  
Bacardi Silver Rum  
Captain Morgan's Rum  
Jose Cuervo Gold Tequila

### Top Shelf

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

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## BAR SELECTIONS

-CONTINUED-

Choice of Two Wines, Two Beers & 1 Seltzer

### Somerset Cellars

Chardonnay  
Merlot  
Cabernet  
Pinot Noir  
Pinot Grigio  
Sauvignon Blanc

### Imported Beers

Labatts  
Labatts Blue  
Heineken  
Corona  
Stella  
Modelo

### Seltzers

High Noon Vodka  
High Noon Tequila  
White Claw

### Domestic Beers

Bud  
Bud Light  
Miller Lite  
Coors Light

### Michigan Beers

(On Availability)  
Two hearted Ale  
Dirty Blonde  
Norms IPA  
Founders All Day IPA  
ROAK Live Wire IPA

### Seasonal Beers

Oberon (MI)  
Sam Adams:  
Cold Snap *Spring*  
Summer Ale *Summer*  
Octoberfest *Fall*  
Boston Lager *Winter*

## Suggested Wine Cellar Selections

(Priced per bottle)

### Chardonnay

Somerset Cellars \$19  
Columbia Crest \$26  
Bacchus \$33

### Merlot

Somerset Cellars \$19  
Columbia Crest \$26

### Cabernet Sauvignon

Somerset Cellars \$19  
Columbia Crest \$26  
Bacchus \$35

### Pinot Noir

Somerset Cellars \$19  
Marc Cellars \$26  
Bacchus \$33  
Meiomi \$36

### Sparkling Wines and Rose

Chateau Napoleon Brut \$18  
Cantine Maschio Prosecco Brut \$32  
Asti Spumante \$34  
Care Rose' \$30  
Millenio Prosecco \$32

### Additional Whites

Alta Villa Pinot Grigio \$28  
Joel Gott Sauvignon Blanc \$32  
Seven Daughters Moscato \$28  
Carl Reh Riesling \$33  
Misiones de Rengo Sauvignon Blanc \$24

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## 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 two (22) 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 & DEPOSITS**

A non-refundable deposit of up to \$1500.00 is required at the time of booking. 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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