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

-CONTINUED-

-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

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-

A minimum of 20 Guests required

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 & Strawberry Crumble Cake

Mediterranean, $3 additional 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 and Pickled Vegetable Platters, Tomato and Feta Salad, Warm Pita Bread and Pita Chips & Baklava

Break
-Choice of (2) Selections-
One hour of service

Cracker Jacks
Trail Mix
KIND Bars
Protein Bars
Assorted Dry Snacks
Whole Fruit
Celery & Carrot Sticks with Hummus

Freshly Baked Cookies
Chocolate Fudge Brownies
Ice Cream Bar
Freshly Popped Popcorn
Tortilla Chips & Salsa
Soft Bavarian Pretzel Sticks with Mustard & Hot Cheddar Cheese

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A la CARTE OPTIONS

Beverages

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

Morning Accompaniments

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

Afternoon Accompaniments

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

Crudité 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

Homemade Egg Sandwiches, $7 per sandwich
Minimum Order of a dozen, per selection

English Muffin	Texas Toast	Croissant
Bavarian Ham	Bacon	Sausage
Scrambled Eggs	Scrambled Eggs	Scrambled Eggs
American Cheese	American Cheese	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 bourne 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
Limencello 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
Limencello 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

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

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	Medium Display	Small Display
serves up to 100 guests	serves up to 50 guests	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

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

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, Market Price

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.

	Hosted Bar	Cash Bar
	(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

Wycliff Brut $18
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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