



# Wedding Packages

Your Special Day will Include:

**Four Hors d'oeuvres Selections**  
**Five Hour Select Bar**  
**Choice of Plated Entrée *or* Buffet**  
**Champagne Toast for all Guests**

White, Ivory or Black Table Linens  
An Array of Linen Napkin Colors

Centerpiece to Include:  
Black Lantern with Pillar Candles  
Votive Candles & Holders  
Table Numbers

Cake Cut and Plated  
Cake Knife & Server Rental  
Complimentary Parking

Private Menu Tasting

Private Hospitality Room for your Guests throughout the weekend

Reduced Sleeping Room Rates for your Guests

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

\*Complete with a Bottle of Champagne & Berries

\* Breakfast for Two the following Morning

A Complimentary Overnight Room to Celebrate your First Anniversary



# Wedding Packages

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## Hors d'oeuvres Hour

Select 4

Barbeque Meatball

Beef Frank in Puff Pastry

*with Ketchup & Mustard*

Spinach & Feta Spanakopita

Chipotle Chicken Quesadilla

*with Smashed Avocado Sour Cream*

Cheeseburger Eggroll

*with Russian dressing*

Tomato & Mozzarella Bruschetta

Mediterranean Pita Crostini

*with Hummus & a Marinated Olive  
& Feta Tapenade*

Beef Tenderloin Crostini

*with Bleu Cheese Horseradish  
Mousse & Grilled Asparagus*

Smoked Salmon Crostini

*with Herb Cream Cheese, Crispy Capers,  
Chopped Egg & Minced Onion*

## Five Hour Select Bar

Skyy Vodka

Beefeater Gin

Cutty Sark Scotch

Seagrams 7 Whiskey

Jim Beam Bourbon

Bacardi Silver Rum

Captain Morgan's Rum

Jose Cuervo 1800 Tequila

Upgrades available.

### **Beer Selection**

Select 2

Heineken

Stella

Bud Light

Coors Light

Two Hearted Ale

Dirty Blonde

### **Seltzer Selection**

Select 1

High Noon Vodka

High Noon Tequila

White Claw

### **Somerset Cellars**

Select 2

Chardonnay

Merlot

Cabernet

Pinot Noir

Pinot Grigio

Sauvignon Blanc

Vegetable & Fruit Juices, Mineral Water, Soft Drinks

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



# WEDDING ENTRÉE PACKAGES

Dinner Entrees Include:

Somerset Signature Salad, Warm Rolls & Whipped Butter  
Choice of Starch and Vegetable

Regular and Decaffeinated Coffee and a Selection of Hot Teas

**\*Filet Mignon**, \$110 per guest

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

**\*Herb Crusted Prime Rib**, \$103 per guest

Au Jus and Horseradish Sauce

**New York Strip**, \$99 per guest

Wild Mushroom Long Island Sauce

**Grilled Sirloin Au Poivre**, \$99 per guest

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

**Crab Stuffed Rainbow Trout**, \$99 per guest

Lobster Cream Sauce

**Baked Salmon**, \$93 per guest

Michigan Maple and Cherry Walnut Compound Butter

**Broiled Whitefish**, \$93 per guest

Grilled Green Onion Chimichurri

**Chicken Oscar**, \$93 per guest

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

**Tuscan Chicken**, \$87 per guest

Lemon and Parmesan Cream, Spinach & Sundried Tomatoes

**Chicken Parmesan**, \$87 per guest

Baked and topped with Marinara & Provolone Cheese

**Herb Crusted Lemon Chicken Piccata**, \$87 per guest

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

**Chicken Frangelico**, \$87 per guest

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

**Vegetable Lasagna (v)**, \$87 per guest

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

**Gnocchi Primavera (vgn)**, \$87 per guest

Seared Gnocchi, Fresh Vegetables, Spiced Tomato Marinara



# WEDDING ENTRÉE PACKAGES

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## 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

## Young Adult Entree, \$30 per guest

*Applicable to persons 12 years of age and under*

To include: Tossed Salad with Ranch dressing, French Fries  
Cookie & Beverage

*Choice of One:*

Chicken Tenders  
Cheeseburger  
Grilled Cheese



# WEDDING BUFFET PACKAGE

Includes Warm Rolls & Butter, Two Entrées, Two Salads, Two Side Dishes  
Regular and Decaffeinated Coffee and a Selection of Hot Teas

## **Choice of Two Entrees**, \$100 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

## **Choice of Two Salads**

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

## **Choice of Two Sides**

Bowtie Marinara  
Maccaroni & 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 Broccoli & Blistered Cherry  
Tomatoes