

# Meeting Planner Packages

A minimum of 12 guests required.

- Choice of Breakfast-
- Choice of Lunch Buffet-
- Choice of 2 selections at one break time-

## **-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, \$53.00 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 Bacon & Cheddar Cheese with Sour Cream & Salsa  
Vegetarian Burrito, Fried Herb Potatoes  
Danish & Muffins, Seasonal Fruit and Assorted Juices

Meeting Planner B, \$48.00 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, \$43.00 per guest

### **Morning Break**

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

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# 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, Fettuccini 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**

Beef Carnitas, Chipotle Chopped Chicken, Black Beans & Rice, Cilantro Slaw,  
Salsa Trio: Fire Roasted, Pineapple & Salsa Verde  
Flour Tortillas, Corn Tortilla Chips, Cotija Cheese, Chive Cilantro Sour Cream,  
Sopapillas with Cinnamon Sugar Agave

### **Mediterranean**

Chicken and Beef Kafta, Hummus, Tzatziki  
Confit Garlic Labne, Baba Ganoush, Tomato, Feta & Cucumber Salad  
Vermicelli Rice, Grilled Vegetables, Tabbouleh, Assorted Pickled Vegetables  
Fattoush Salad, Warm Pita Bread & 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,  
French Fries, Greek Salad & Chocolate Cake

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

# Meeting Planner Packages

*-CONTINUED-*

Additional \$3 per guest

## **Stir-fry**

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

## **Tuscano**

Chicken Milanese, Fresh Lemon, Tomato Ammoglio  
Slow Braised Garlic & Herb Beef Roast  
Truffle Parmesan Whipped Potatoes  
Roasted Brussel Sprouts in White Balsamic Vinaigrette  
Tossed Salad, Rolls & Butter & White Chocolate Cannoli

## **Southern Made**

Buttermilk Fried Chicken, Grilled Kielbasa & Vidalia Onions  
Baked Macaroni and Cheese, Roasted Corn with Caramelized Peppers  
Red Skin Potato Salad, Coleslaw  
Sweet Potato Mousse with Carmel and Nut Streusel & Seasonal Pie

AM or PM 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	Jumbo Soft Pretzels with Mustard & Hot Cheddar Cheese
Celery & Carrot Sticks with Hummus	

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## A la Carte Options

### Beverages

Soft Drinks, \$4 each	Hot Chocolate, \$3 each
Bottled Water, \$4 each	Regular Coffee, \$39 per gallon
Chilled Juices, \$4 each	Decaffeinated Coffee, \$39 per gallon
Red Bull, \$4 each	Hot Water, \$39 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
Hot Pretzels, \$30 per dozen	Chocolate Dipped Strawberries,
With Mustard & Hot Cheese	\$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

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

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

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

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

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

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

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

Jumbo Soft Hot Pretzels with 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**, \$12.00 per guest  
Muffins, Donuts, Fruit Jellies and Whipped Butter

**The Select**, \$16.00 per guest  
Muffins, Donuts, Fruit Jellies and Whipped Butter  
Fresh Bagels with Cream Cheese  
Seasonal Fresh Fruit, Assorted Yogurt

**The Grand**, \$20.00 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**, \$5.00 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 Juices

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

### **Somerset Scramble**, \$19

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

### **Breakfast Burrito**, \$18

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**, \$18

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 & Scramble Combo**, \$20

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

### **Texas Frittata**, \$18

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**, \$20

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**, \$22

*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**, \$24.00 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**, \$27.00 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, \$3.00 per guest

Lox & Bagels, \$6.00 per guest

Eggs Benedict, \$5.00 per guest

Yogurt Parfait Station: Yogurt, Berries & Granola, \$5.00 per guest

Cheese Blintzes with Berry Compote, Sour Cream & Apple Sauce, \$4.00 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 Striploin\***, \$39

Served Medium Rare with Caramelized Onion Demi-Glaze

**Grilled Skirt Steak\***, \$30

Horseradish Blue Cheese Butter, Red Wine Demi

**Coconut Almond Shrimp**, \$30

Sweet Chili Mayo, Pineapple Salsa

**Honey Roasted Salmon**, \$28

Honey Baked with Roasted Bell Peppers & Honey Beurre Blanc Cream Sauce

**Grilled Swordfish**, \$27

Stone Ground Mustard Sauce

**Chicken Rockefeller**, \$28

Creamed Spinach, Bacon, Shaved Parmesan, Lemon Cream

**Chicken Cordon Bleu**, \$28

Breaded & stuffed with Bavarian Ham, Swiss, Panko & Mustard

**Chicken Marsala**, \$25

Sautéed with Marsala Wine Sauce garnished with Mushroom & Tomato

**Mango Chicken**, \$25

Charbroiled with Citrus Beurre Blanc & Mango Salsa

**Mississippi Vegan Gumbo (v, vg)**, \$25

Root Vegetables, Braised Kale, Okra, Corn, Squash, Zucchini and Kidney Beans stewed in a Roasted Pepper & Tomato Broth, Served over White Rice

**BBQ Baby Carrots & Chorizo (v, vg)**, \$25

Chargrilled Baby Carrots glazed in Agave BBQ Sauce and Served over Vegan Chorizo Dirty Rice with Braised Garden Greens

*\*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*

Grilled Broccolini  
Garlic Green Bean Almondine  
Seasoned Vegetable Medley  
Roasted Kale Crisps

## Starch Selection

*Choice of one*

Whipped Potatoes  
Fluffy Rice Pilaf  
Pommes Frites  
Fingerling Potatoes

## Dessert Selection

*Choice of one*

Seasonal Cheesecake  
Lemon Cake  
Ray's Vanilla Ice Cream  
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**, \$22

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

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

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

Chargrilled Chicken Breast, \$25      Baked Salmon, \$27

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

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

Chargrilled Chicken Breast, \$25      Baked Salmon, \$27

### **Dessert Selection**

*Choice of one*

Seasonal Cheesecake

Lemon Cake

Ray's Vanilla Ice Cream

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**, \$26 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**, \$32 per guest

Chicken Milanese  
Fresh Lemon, Tomato Ammoglio  
Slow Braised Garlic & Herb Beef Roast  
Truffle Parmesan Whipped Potatoes  
Roasted Brussel Sprouts in White  
Balsamic Vinaigrette  
Tossed Salad  
Rolls & Butter  
White Chocolate Cannoli

### **Detroit Coney**, \$29 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  
French Fries  
Greek Salad  
Detroit Faygo Rootbeer Floats

### **Mediterranean**, \$29 per guest

Chicken and Beef Kafta  
Hummus  
Tzatziki  
Confit Garlic Labne  
Baba Ganoush  
Tomato, Feta & Cucumber Salad  
Vermicelli Rice  
Grilled Vegetables, Tabbouleh  
Assorted Pickled Vegetables  
Fattoush Salad  
Warm Pita Bread  
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,** \$25

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,** \$27

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

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

**Roast Tenderloin\***, \$49

Roasted with Button Mushrooms & Peppercorn Brandy Cream Sauce

**Braised Beef Short Rib**, \$45

Roasted Root Vegetables, Horseradish, Natural Au Jus

**Hangar Steak**, \$45

Served Medium Rare, Port Reduction and Mustard Arugula

**BBQ Bacon Wrapped Shrimp**, \$43

**Orange Glazed Diver Scallops**, \$45

Cauliflower Puree, Asparagus and Vanilla Bean Beurre' Blanc

**Seared Salmon**, \$39

Mirepoix, Green Lentils, Stone Ground Mustard Demi

**Crab Stuffed Whitefish**, \$39

Lobster Buerre Blanc

**Chicken Oscar**, \$39

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

**Chicken Parmesan**, \$33

Baked and topped with Marinara & Provolone Cheese

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

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

**Chicken Frangelico**, \$33

Coconut Panko, Mandarin Orange Fruit Relish, Frangelico Cream

**Vegetable Lasagna (V)**, \$33

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

**Wild Mushroom Gnocchi (VG)**, \$33

Potato Gnocchi, Roasted Wild Mushrooms, Shaved Garlic, Spinach & Grilled Vegan Italian Sausage, Topped with Arugula & White Truffle Parmesan Vinaigrette

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*Prices are subject to change*

# 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*

Grilled Broccolini  
Roasted Asparagus with Parmesan  
Seasoned Vegetable Medley  
Caramelized Brussel Sprouts

## Starch Selection

*Choice of one*

Anna Potato  
Whipped Potatoes  
Wild Rice Blend with Dried Cherries and Toasted Almonds  
Baked Potato  
Whipped Sweet Potatoes  
Angel Hair/Orzo Pasta

## Dessert Selection

*Choice of one*

Scrumptious Layers of Carrot Cake with Cream Cheese Frosting  
Seasonal Cheesecake  
Cream Puff Sundae with Hot Fudge  
Delicious Tiramisu  
Key Lime or Banana Cream Pie  
Sorbet with Fresh Fruit Garnish

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# DINNER BUFFETS

Dinner Buffets Include Warm Rolls & Butter, Freshly Brewed Regular and Decaffeinated Coffee, a Selection of Hot Teas and Milk.  
A minimum of 25 guests is required

## Build Your Own Buffet

Two Entrees.....\$44  
Three Entrees.....\$49

\*\*Choice of two Salads, one Pasta, two Side Dishes and one Dessert

### Salad Selections

Italian Tossed Salad  
Caesar Salad  
Greek Salad  
Broccoli, Tomato and  
Artichoke Salad

Coleslaw  
Homestyle Potato  
Salad  
Italian Pasta Salad

### Pasta Selections

Broccoli & Cheese  
Penne  
Cheese Tortellini &  
Mushroom Alfredo  
Bow Tie Pasta with  
Roasted Peppers and  
Vodka Sauce  
Rigatoni with  
Asparagus and Pesto  
Roasted Tomato  
Sauce

### Entree Selections

Roasted Strip Loin  
Grilled Skirt Steak  
Au Poivre Hangar  
Steak

Chicken Cordon Blue  
Chicken Frangelico  
Chicken Rockefeller  
Bacon Wrapped  
Porkloin

Grilled Swordfish  
Seared Salmon  
Seafood Croquets  
Coconut Almond  
Shrimp

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## DINNER BUFFET SELECTIONS

-CONTINUED-

Dinner Buffets Include Warm Rolls, Freshly Brewed Regular and Decaffeinated Coffee, a Selection of Hot Teas, Brewed Iced Tea and Milk.

### Side Selections

Truffle Whipped Potatoes  
Au Gratin Red Skins with Aged  
Cheddar  
Creamy Polenta with Marscarpone  
Cheese  
Mashed Maple Sweet Potatoes  
Vermicelli Rice Pilaf  
Grilled Broccolini & Blistered Cherry  
Tomatoes  
Green Beans with Almonds &  
Cherries  
Seasonal Vegetable Medley  
Roasted Root Vegetables

### Dessert Selections

Carrot Cake and  
Cream Cheese Frosting  
Chocolate Mousse Torte  
Strawberry Shortcake  
Tiramisu  
Pineapple Upside Down Cake  
Assorted Cookies & Fudge Brownie  
Platter

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## SIGNATURE HORS d' OEUVRES

\$3.00 each (minimum order of 24 pieces, per selection)

### Hot Hors d'oeuvres

Swedish Meatballs

Beef Franks in Puff Pastry

with Ketchup & Mustard

Spinach and Feta Spanakopita

Roasted Tomato & Chopped

Chipotle Chicken Quesadilla

with Smashed Avocado Sour Cream

Soft Bavarian Pretzel Sticks

with Beer Cheese Dipping Sauce

Chef's Choice Flatbread

Traditional Tomato Bruschetta

Roasted Vegetable Cream Cheese

Canape

Belgian Endive

With Herb Cream Cheese

Asparagus Fries Trio

with Romesco

BBQ Carrot Trio

with Roasted Garlic Mayo

Classic Deviled Eggs

with Chives & Paprika Garnish

### Cold Hors d'oeuvres

\$4.00 each (minimum order of 24 pieces, per selection)

### Hot Hors d'oeuvres

Cheeseburger Egg Roll

with Russian Dressing

Mini Grilled Cheese

& Tomato Bisque Shooters

Corned Beef Reuben Egg Rolls

with Thousand Island

Jerk Chicken Satay

Korean Fried Chicken

with Toasted Sesame Seeds, Kewpie Mayo  
& Cilantro Cream Slaw

### Cold Hors d'oeuvres

BBQ Cauliflower Wings Trio

with Blue Cheese Horseradish Mouse

Pimento Cheese Canape with

Grilled Andouille Sausage

Beef Tenderloin Crostini

with Blue Cheese Horseradish Mouse  
& Grilled Asparagus

Smoked Salmon Crostini

With Herb Cream Cheese, Crispy Capers,  
Chopped Egg & Minced Onion

\$6.00 each (minimum order of 24 pieces, per selection)

### Hot Hors d'oeuvres

Crab Cakes with Mustard Aioli

Coconut Shrimp with Sweet Chili Mayo

Honey Hoisin Lamb Lollipops

### Cold Hors d'oeuvres

Grilled Cilantro Lime Shrimp Cocktail

with Spicy Cocktail Sauce

Spicy Tuna Roll

with Wasabi and Pickled Ginger  
(Ordered in quantities of 8 pieces)

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subject to change

## 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

S o m e r s e t I n n

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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, Tzadziki & 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**, \$16 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, Fingerling & Arugula Salad,  
Exotic Truffle Mushrooms, Horseradish Blue Cheese Mousse,  
Port Wine & Pomegranate Reduction

**Salmon Display**, Market Price

Chef's Choice of Enhancements

**Roast Tenderloin Display**, Market Price

Chef's Choice of Enhancements

S o m e r s e t I n n

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## SWEET STATIONS

### **Somerset Dessert Table** \$17

Seasonal Fresh Fruit with Chocolate Fondue, Chef's selection of Assorted French Pastries,  
A Variety of Miniature Cheesecakes, Scrumptious Layers of Carrot Cake with real Cream Cheese Frosting,  
Flavorful Fruit Flan, Freshly Baked Assorted Cookies, Chocolate Fudge Brownies and  
Creamy White Chocolate Mousse with Raspberry Sauce  
Full Coffee Service of Freshly Brewed Regular and Decaffeinated Coffee

### **Chocolate Bar** \$17

Seasonal Fresh Fruit with Chocolate Fondue, Chocolate Dipped Strawberries,  
Freshly Baked Chocolate Chip Cookies and Chocolate Fudge Brownies,  
Miniature Chocolate Pastries,  
Creamy White Chocolate Mousse with Raspberry Sauce  
Piping Hot Chocolate with a drizzle of freshly Whipped Cream

### **Sundae Bar** \$15

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

## 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.

Priced per drink.

	<u>Hosted Bar</u>	<u>Cash Bar</u>
Classic Cocktails	\$ 6.00	\$ 7.00
Select Cocktails	\$ 8.00	\$ 9.00
Premium Cocktails	\$ 9.00	\$ 10.00
Top Shelf Cocktails	\$ 10.00	\$ 11.00
Select Wines	\$ 8.00	\$ 9.00
Domestic Beer	\$ 6.00	\$ 7.00
Imported Beer	\$ 7.00	\$ 8.00
Michigan Beer	\$ 7.00	\$ 8.00
Vegetable & Fruit Juices	\$ 5.00	\$ 6.00
Mineral Water	\$ 4.00	\$ 5.00
Soft Drinks	\$ 4.00	\$ 5.00

### Classic Labels

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

### Select Labels

Skyy Vodka  
Beefeater Gin Cutty  
Shark Scotch  
Seagrams 7 Whiskey  
Jim Beam Bourbon  
Bacardi Silver Rum  
Captain Morgan's Rum

### Premium Labels

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

### Top Shelf Labels

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

*S o m e r s e t I n n*  
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Domestic Beers

Bud  
Bud Light  
Miller Lite  
Coors Light

Imported Beers

Labatts  
Labatts Blue  
Heineken  
Corona  
Stella

Michigan Beers

Two hearted Ale  
Oberon  
Dirty Blonde  
Norms Raggady Ass IPA  
Founders All Day IPA?  
Saugatuck Oval Peach Blonde  
Official Hazy IPA

Wines on the Bar

Chardonnay  
Merlot  
Cabernet  
Moscato  
Pinot G

**Suggested Wine Cellar Selections**

Chardonnay

Laterre Chardonnay - House  
Columbia Crest \$25  
Kendall Jackson \$33

Merlot

Laterre Merlot - House  
Columbia Crest \$25  
Kendall Jackson \$33

Cabernet Sauvignon

Laterre Cabernet -House  
Columbia Crest \$25  
Kendall Jackson \$33  
Meiomi Pinot Noir \$38

Sparkling Wines and Rose

Cook's \$16  
Cantine Maschio Prosecco Brut \$30  
Asti Spumante \$34  
Hess Rose' \$33

Pinot Grigio

Caposaldo \$33  
Joel Gott Sauvignon Blanc \$35  
Seven Daughters Moscato \$33  
Grand Traverse Reisling \$33

## 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 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.

S o m e r s e t I n n

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