



# Shower Packages

Shower Package to Include:

Tomato & Fresh Mozzarella Bruschetta Hors d'oeuvre

Cotswold Cheese & Grape Kabob Hors d'oeuvre

Champagne Punch

Choice of Entrée or Buffet

Regular and Decaffeinated Coffee, Selection of Hot Teas, Brewed Iced Tea

White Table Linens & Choice of Napkin

Centerpiece: Black Lantern with Pillar Candle & Votive Candles

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## Choice of Entrée

All Entrees served with Warm Rolls & Butter

Choice of one, Soup or Salad

*Soups:* Cheddar Broccoli, Minestrone, Chicken Noodle, Tomato Basil Bisque

*Somerset Signature Salad:* Fresh Greens, Dried Cherries, Shredded Carrots, Petite Tomatoes & Diced Granny Smith Apples, with House White Balsamic Vinaigrette

**Hudson Maurice Salad**, \$31 per guest

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

**Michigan Spring Salad**, \$32 per guest with Chargrilled Chicken  
\$34 per guest with Baked Salmon

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

**Quiche Selection**, \$36 per guest

TBD Description

**Chicken Marsala**, \$36 per guest

Sautéed with Marsala Wine Sauce garnished with Mushroom & Tomato

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

Topped with a Michigan Maple and Cherry Walnut Compound Butter

**Vegetable Lasagna (v)**, \$36 per guest

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

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



# Shower Packages

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## Choice of Buffet

**Lighter Side**, \$36 per guest  
20 guest minimum

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

**Tuscano**, \$41 per guest  
20 guest minimum

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

**Somerset Brunch**, \$55 per guest  
50 guest minimum

Seasonal Fresh Fruit, Greek Yogurt, Crunchy Granola with Berries,  
Scrambled Eggs, Bacon & Sausage, Home Fried Potatoes,  
French Toast Brioche with Whipped Butter & Warm Maple Syrup,  
Chicken Piccata, Salmon Mango,  
Tortellini Alfredo, Seasonal Salad, & Seasoned Vegetables

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