

# **Bestsellers' Extra! & The 2nd Story**

## **Event Rooms On Mason's Courthouse Square**

*"Rooms With A Historic View"*

### **Menu Selections & Room Guide**

*Party, Corporate Meeting, Banquet Dinner or Community Event*

Reservations or Questions  
Call Jamie Robinson, Owner  
517-719-6700



**Bestsellers' Extra!**

**Bestsellers Extra!**  
**Pocket Door to Bestsellers Café.**  
**Large Screen Monitor**  
**Handicap accessible**  
**Two Restrooms.**  
**Seating up to 48**



**The 2nd Story**

**Bestsellers 2nd Story**  
**Our Rustic Industrial Space is**  
**accessed by interior or street-side**  
**staircases. Restroom is on lower lev-**  
**el main floor. Combination bar and**  
**chair seating 50-60.**

**360 S Jefferson**  
**On the Courthouse Square**  
**Downtown, Mason, Mi.**  
**[www.extramason.com](http://www.extramason.com)**

# **Food & Beverage at Extra! & The 2nd Story**

## **Full Catering Menu 20 Person Minimum**

Minimum set-up fee is \$90 Monday - Thursday, \$135 Friday-Sunday with room use three hours or less during regular business hours including set-up and take-down. Additional time and after hours reservations are will be based on number of hours required to host your event and estimated guest count.

Exclusive catered event room use requires a minimum food and beverage revenue.  
Minimum of \$200 lunch, \$400 Dinner (after 4 pm.) plus tax, gratuity and set-up fee.  
All food & beverages will incur additional sales tax of 6% and gratuity of 18%.

A Room, Food and Beverage deposit of \$150 Is due at time of reservation.  
Fee is refundable less \$50 cancellation charge with 14 or more days notice.  
Fee is refundable less \$75 cancellation fee 6-13 days notice  
Deposit is forfeited if cancellation notice is less than 5 days.

Bestsellers' Extra! & The 2nd Story Full Catering room set up includes use of seating tables, standard buffet food line, glass plates, silverware, disposable drinkware.

Additional event tables, stemware, linens, use of wall monitor system, plated service, bartender available at current use rates, quoted when booking event.

Due to health, safety and liquor laws of this state, all food and beverages must be supplied by our licensed facilities, except commercially decorated cakes. (plate fee added)  
No food or beverage may be removed from the event area at any time prior to, during or after the event.

## **Limited Use of our Event Rooms Option**

Set-up fee \$60 Monday-Thursday \$95 Friday-Sunday

Guests choose take-out or counter menu options from The Vault Delicatessen and Bestsellers.  
2 hour private use during regular business hours. Room fee due at time of reservation.  
Additional staffing and facility use quoted at current rates when booking event.

## Breakfast Set

### The Basic 5

Assorted Café' Muffins & Bagels  
Hot Brewed Coffee  
Pitchers of Iced Water  
*Add Juice 2. per person*

### The Bountiful 11

Artichoke, Spinach & Red Pepper  
Quiche and Quiche Lorraine  
Assorted Pastries  
Bagels w/cream cheese  
Fresh Seasonal Fruit Salad  
Pitchers of Juice, & Water  
Brewed Hot Coffee .

### Breakfast Feast 14

Artichoke, Spinach & Red Pepper Quiche  
and Quiche Lorraine  
Boneless Smoked Ham Slices  
Seasoned Oven Baked Potato Cubes  
Fresh Seasonal Fruit Salad  
Assorted Pastries & Bagels  
Pitchers of Juice & Water  
Brewed Hot Coffee & Bagged Tea Asst.

*Add Bacon 3. per person*

## Luncheon Fare

**Includes Pitchers of Iced water & Iced tea**

### Full Deli Sandwich Mixer 13

Selections of Vault Deli cold sandwiches  
(2 halves per person)  
Your Choice of 3 salads: Spring Greens, Fresh  
Fruit, Potato, Coleslaw, Deli Pasta Salad  
  
(Half Sandwich option less 2.00)

### Hot Barbeque 13

Fresh, natural shreds of chicken breast and/  
or pork loin, tender roasted & dressed with  
house made barbeque sauce.  
Split sandwich buns  
Your Choice of 3 salads: Spring Greens, Fresh  
Fruit, Potato, Coleslaw, or Pasta Salad

### Build Your Own Sandwich 13

Rustic baked breads & croissants to fill with  
selections of thinly sliced premium meats from  
The Vault Deli. Sliced cheese, lettuce, sliced  
tomato and house protein salads.  
Your Choice of 3 salads: Spring Greens, Fresh  
Fruit, Potato, Coleslaw, or Pasta Salad

### Chicken Alfredo 14

Roasted Chicken Breast & Penne Pasta in a  
buttery Parmigiano-Reggiano white sauce  
tossed seasonal vegetables  
i.e. Broccoli, Asparagus, Summer Squash  
Spring Mix or Chopped Salad with Ranch or  
Herb Vinaigrette  
Fresh Seasonal Fruit Salad  
Assorted Rustic Bread or Rolls w/butter

### Italian Pasta Bake 14

Lean Ground Beef in a herbed seasoned  
marinara sauce topped with Parmesan  
Spring Mix or Chopped Salad with Ranch or  
Herb Vinaigrette  
Fresh Seasonal Fruit Salad  
Assorted Rustic Bread or Rolls w/butter

### Additions

**Hot soup or White Cheddar Mac n Cheese \$3  
additional**

<b>Gourmet Brewed Coffee Air pot</b>	<b>15.00 each</b>
<b>Brewed Coffee &amp; Tea Bar</b>	<b>2.65 p/p</b>
<b>Iced Lemonade</b>	<b>1.25 p/p</b>
<b>Bottled Premium Sodas</b>	<b>2.10 each</b>
<b>Sweet Treat Cookies</b>	<b>1.75 p/p</b>

# Dinner Buffet

**You pick the Entrée, Starch, & Fresh Salad**  
**We'll add a fresh vegetable to complement.**  
 Your choice of rustic dinner rolls or croissants w/butter.  
 Iced Tea & Ice Water included.

## U.S.D.A. Choice Beef

Tenderloin Filet w/gorgonzola mushroom sauce	26
Prime Rib Au Jus	22
Steak tips & Peppers, Brown Gravy	17

## Grade A Chicken

Sage Bread Stuffed Breast savory gravy	15
Boneless Marsala mushroom wine glaze	15
Herb Roasted Breast	14
Broasted Breaded Chicken 8pc cut	12
Boneless Breast Hawaiian Pineapple Glazed	14

## Prime Pork

Baby Back Ribs with sweet red sauce	17
Boneless Pork Loin with rosemary glaze	16
Boneless Smoked Pork Loin center cut chop	16
Stuffed Chops Fresh apple & sage bread stuffing	16

## Pasta Bakes

(Includes Starch Choice)

Italian Tomato Sauce Penne Pasta	14
w/Ground Beef and Italian Sausage	
Pasta Primavera Meatless	11
w/Chicken Breast add \$3	
Penne Pasta Chicken Alfredo	14
Beef Steak Tips Stroganoff	14

## Additions

Hot soup or White Cheddar Mac-n-Cheese \$3 p/p

Gourmet Brewed Coffee Air pot	15.00 each
Brewed Coffee & Tea Bar	2.65 p/p
Iced Lemonade	1.25 p/p
Bottled Premium Sodas	2.10 each
Sweet Treat Cookies	2.50 p/p

## Starch Choices

**.Potatoe** : Red potatoes, Herb Roasted.  
 Classic Mashed, Garlic or Cheddar Mashed.  
**.Rice** Pilaf, Brown or White Rice  
**.Penne Pasta** w/butter & herb sauce  
**.Stuffing** Herb Bread Crumb Bake

## Fresh Salad Choices

**.Spring Greens** w/House croutons, dressings.  
**.Mediterranean** baby spinach, garbanzo beans,  
 Greek olives, celery, tomato, red pepper & feta  
 drizzled with basil & balsamic dressing.  
**.Sundried Tomato** Rotini Pasta  
**.Tri-Chickpea** w/orange vinaigrette, cilantro  
**.Chopped Mixed Veggies** w/creamy dill ranch  
 or vinaigrette  
**.Seasonal Fruit Salad** Pineapple, grapes and  
 berries

**Guests may purchase  
 Espresso drinks, Wine and  
 Beer during regular business  
 hours at Bestsellers Cafe**

**Hosted Bar Service in Event  
 Space Available \$25 per hour,  
 Min. 2 hours**

### **Savory & Sweet À la carte**

#### **Nibbler Sandwich Assortment 3.75es**

A array of famous favorites from The Vault Delicatessen on Mini Pretzel Buns or Croissants.

#### **Meatballs (house recipe) 2.50**

Choose BBQ, Citrus or Swedish Gravy Sauced. Portioned 4 per person

#### **Boneless Chicken Dippers 3.25**

Marinated boneless natural chicken breast, lightly dusted and deep fried, served with House made Ranch & BBQ. Portioned 2-3 per person

#### **Meat & Cheese 3.50**

A variety of Dietz & Watson gourmet chicken, turkey, ham & beef and three styles of cheese cubed bite sized.

#### **Jumbo Fresh Shrimp 4.75**

31-40ct w/ cilantro seafood sauce approx. portioned 4-5 Shrimp per guest

#### **Classic Relish Tray 2.50**

A selection of cut fresh vegetables and imported olives served with House made Dill Ranch Dip.

#### **Premium Fruit Tray 2.95**

An array of seasonal berries, tropical fruits & melons served with Ghirardelli dark chocolate syrup.

#### **Mini Dessert Assortment 2.50**

Small Bites Cookies, Tarts, Cupcakes 2-3 ct per person

#### **Jumbo Cookie Platter or Monica's Cookies 2.25 each**

Assorted Chocolate Chunk, Peanut butter, Oatmeal Raisin Cookies, or White Chocolate Macadamia

#### **Gourmet Dips & Spreads 2.50 first choice- additional choices 1.75 each**

- ♦ House Made Hot Spinach Artichoke, bread dippers, crackers
- ♦ Cajun Crab, crackers
- ♦ Fresh Avocado Guacamole Dip, tortilla chips
- ♦ Pub Garlic Cheddar Cheese Spread, crackers
- ♦ Dill Swiss Cheese Spread, crackers
- ♦ Creamy Hummus, Celery Sticks, Pita

### **Add Wine or Beer Service**

25.00 per hour min 2 hours

*Plus tax and gratuity. Disposable PET cups included, glassware available, additional .*

- ♦ Mimosa Bar 30.00 per bottle, includes two juice choices (7-8 servings per bottle approximate)
- ♦ Red or White Sangria, 50.00 per gallon ( approx. 15 servings over ice)
- ♦ House Wines by the bottle 14.00 (5 servings)
- ♦ Domestic or Bottled Brews available 2+up each