

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

Book your Party, Corporate meeting,  
Retirement Dinner or Community Event

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**Extra!**

**Bestsellers' Extra! is our main level  
dedicated adjoining space with  
wall monitor, internet, private  
restrooms and sidewalk or interior  
doorway entry.**

**Seating up to 56**



**The 2nd Story**



**The 2nd Story @ Bestsellers  
event rooms accessed by  
interior or street-side staircases with re-  
stroom on first floor.**

**Seating up to 75-Courthouse Views**

## Menu Selections & Room Guide

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

*Our dedicated spaces for  
Meetings, Banquets & Private  
Party Gatherings on the Historic  
Courthouse Square  
Downtown Mason, MI*



Catering by  
The Vault Delicatessen  
& Bestsellers Books & Coffee

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360 S Jefferson  
[www.extramason.com](http://www.extramason.com)

**.Events .Banquets .Gatherings.**

## Room Fee and Cancellation Policy

Minimum set-up fee is \$75 Monday—Thursday, \$110 Friday-Sunday with room use three hours or less during regular business hours.

We will quote set-up fee with your reservation based on number of hours required to host your event and estimated guest count.

**Room and Event fee is refundable less \$50 cancellation charge with 7 or more days notice.**

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

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

## Food & Beverage at Extra! & The 2nd Story 20 Person Minimum

Exclusive use of Bestsellers' Extra! & The 2nd Story requires a minimum food and beverage revenue not inclusive of tax, gratuity and set-up fee.

Food and beverage minimum of \$150 lunch, \$300 Dinner (after 4 pm.)

Due to health, safety and liquor laws of this state, all food and beverage 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.

**All food & beverages will incur additional sales tax of 6% and gratuity of 18%.**

### Limited Use Room Option— Set-up fee \$50 Monday-Thursday \$85 Friday-Sunday

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

## Dinner Buffet Continued

### Starch Choices

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

### Fresh Salad Choices

Spring Greens w/House croutons and 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 and cilantro  
Chopped Mixed Veggies w/creamy dill ranch or vinaigrette  
Seasonal Fruit select sliced tropical, berries & melon

## Additions to Buffet Menu

<b>Gourmet Brewed Coffee</b>	<b>1.65</b>
<b>Gourmet Brewed Coffee &amp; Tea Bar</b>	<b>2.65</b>
<b>Iced Lemonade, Cold Milk</b>	<b>1.25</b>
<b>Bottled Premium Sodas</b>	<b>2.10</b>
<b>Sweet Treat Tray Brownies &amp; Cookies</b>	<b>1.75</b>
<b>Cupcakes</b>	<b>1.75</b>
<b>Vanilla Bean, Lemon or Double Chocolate</b>	



**Guests may visit and purchase espresso drinks, Wine and Beer during regular business hours at Bestsellers Cafe**  
**Please inquire about private event hosted bar service for your event.**

## Extra! 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.  
Add a second entrée half-off lesser priced choice.

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

Tenderloin Filet w/gorgonzola mushroom sauce	26
Prime Rib Au Jus	22
Steak Tips & Peppers, Brown Gravy	16

### Grade A Chicken

Boneless Breast Hawaiian Pineapple Glazed	15
Sage Bread Stuffed Breast savory gravy	15
Cheese Stuffed Breast Feta & spinach	15
Boneless Marsala mushroom wine glaze	15
Herb Roasted Breast sundried tomato glaze	15
Broasted Breaded Chicken 8pc cut	12

### Prime Pork

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

### Pasta Bakes

(Includes Starch Choice)

Italian Tomato Sauce Penne Pasta w/Ground Beef and Italian Sausage	13
Pasta Primavera Meatless w/Shrimp or Chicken Breast add \$2	12
Penne Pasta Chicken Alfredo	14
Beef Tips Egg Noodle Stroganoff	14



## Breakfast Set

### Just The Bare Basics 5

Assorted Café' Muffins & Bagels  
Hot Brewed Coffee  
Pitchers of Iced Water

### Quick Bite 7

Café muffins, bagels & pastries  
Pitchers of Juice, Milk & Water  
Brewed Hot Coffee

### The Bountiful 12

Artichoke, Spinach & Red Pepper  
Quiche  
Boneless Smoked Ham  
Assorted Pastries  
Bagels w/cream cheese  
Fresh Seasonal Fruit Salad  
Pitchers of Juice, Milk & Water  
Brewed Hot Coffee & Bagged Tea Asst.

### Breakfast Feast 14

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

## Luncheon Fare

Includes Pitchers of Iced water & Iced tea

### Full Sandwich Mixer

13.

Selections of Vault Deli cold sandwiches  
(2 halves per person)

Your Choice of 2 salads: Spring mix with house made dressings and croutons, Fresh Fruit, Bean, Potato, Coleslaw, or Pasta Salad

### 1/2 Sandwich Mixer 11.

Same as above one half sandwich per person

Tureens of Hot soup \$3 additional

### Hot Barbeque Sandwich

13.

Pulled Roasted Chicken Breast and/or Pork dressed with house made barbeque sauce.  
Split Sub sandwich buns

Your Choice of 2 salads: Spring mix with house made dressings and croutons, Fresh Fruit, Bean, Potato, Coleslaw, or Pasta Salad

### Build Your Own Sandwich Bar

13.

Rustic baked breads & croissants to fill with selections of thinly sliced premium meats from The Vault Deli. Sliced cheese, greens, sliced tomato and house spreads.  
Your Choice of 2 salads: Spring mix with house made dressings and croutons, Fresh Fruit, Bean, Potato, Coleslaw, or Pasta Salad

### Chicken Alfredo

14.

Roasted Chicken Breast & Pasta in a classic 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

#### Additions to Menu per person

Gourmet Brewed Coffee	1.65
Gourmet Brewed Coffee & Tea Bar	2.65
Iced Lemonade, Cold Milk	1.25
Bottled Premium Sodas	2.10
Sweet Treat Brownies & Cookies	1.75

## Savory & Sweet À la carte

Menu Minimum 20 servings per selection

### Nibbler Sandwich Assortment 3.75ea

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

### Phyllo Spinach Pie 2.25ea

Queens Foods-Dearborn Heights Supplied

### Meatballs (house recipe) 2.25

Choose BBQ, Citrus or Swedish Gravy Sauced.  
(4pc per person)

### Boneless Chicken Dippers 3.25

Marinated boneless natural chicken breast, lightly dusted and deep fried, served with House made Ranch & BBQ 3pc per person)

### Meat & Cheese 3.75

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

### Jumbo Fresh Shrimp 4.95

26-30ct w/seafood sauce  
approx. 4-5 Shrimp per guest

### Classic Relish Tray 2.75

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

### Premium Fruit Tray 2.50

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

### Mini Dessert Assortment 2.50

Mini cut Brownies, Mini Cookies, Tarts

### Jumbo Cookie Platter 2.25

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

### Cupcake Platter 1.75

Vanilla Bean, Lemon or Double Chocolate

### Gourmet Dips & Spreads 2.75

additional choices add 1.50  
served with crackers or baguette

- ◆ House Made Hot Spinach Artichoke
- ◆ Cajun Crab
- ◆ Pub Garlic Cheddar Cheese Spread
- ◆ Shredded Dill Swiss Spread
- ◆ Creamy Hummus, Celery Sticks, Pita