

**Bestseller's Extra!
&
The 2nd Story
Event Rooms**

**.Events .Banquets .Gatherings.
www.extramason.com**



Bestsellers Second Story is accessed by interior or street-side staircases.

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

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

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www.extramason.com

Menu Selections & Room Guide

**Bestsellers' Extra!
&
The 2nd Story
Event Rooms**

Our dedicated spaces for Meetings, Banquets & Private Party Gatherings.

Catering by
The Vault Delicatessen
& Bestsellers Books & Coffee



360 S Jefferson
On the Courthouse Square
Downtown, Mason, Mi.

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, stemware, linens, use of wall monitor system, plated service, bartender available at current use 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.

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

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

Dinner Buffet Continued

Starch Choices

Potatoes : Red potatoes, Herb Roasted.
Classic Mashed, Garlic or Cheddar Mashed.
Rice Pilaf w/slivered almonds
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

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 Tray Brownies & Cookies	1.75

**Guests may visit and purchase espresso drinks, Wine and Beer during regular business hours at Bestsellers Cafe
Please Enquire 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	22
Prime Rib Au Jus	20
Steak tips & Peppers, Brown Gravy	16

Grade A Chicken

Boneless Breast Hawaiian Pineapple Glazed	14
Sage Bread Stuffed Breast savory gravy	14
Cheese Stuffed Breast Feta & spinach	14
Boneless Marsala mushroom wine glaze	14
Herb Roasted Breast sundried tomato glaze	14
Broasted Breaded Chicken 8pc cut	11

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	11
Penne Pasta Chicken Alfredo	14
Beef Steak Tip Egg Noodle	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

Artichoke, Spinach & 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 Deli Sandwich Mixer 13

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

Your Choice of 3 salads: 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 \$2 additional

Hot Barbeque 13

Fresh, natural shreds of chicken breast and/or pork
loin, tender roasted & dressed with house made
barbeque sauce.

Split Sub sandwich buns

Your Choice of 3 salads: Fresh Fruit,
Bean, Potato, Coleslaw, or Pasta Salad

Build Your Own Sandwich 12

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: 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

Assorted Rustic Bread or Rolls w/butter

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

Available Custom Menu, Per Person pricing.

Nibbler Sandwich Assortment 3.75

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

Meatballs (house recipe) 2.25

Choose BBQ, Citrus or Swedish Gravy
Sauced.

Boneless Chicken Dippers 3.25

Marinated boneless natural chicken
breast, lightly dusted and deep fried,
served with House made Ranch & BBQ

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 4.95

31-40ct w/cilantro seafood sauce
approx. 5-6 Shrimp per guest

Classic Relish Tray 2.50

A selection of cut fresh vegetables and import-
ed 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 250

Mini cut Brownies, Mini Cookies, Tarts

Jumbo Cookie Platter 2.00

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

Gourmet Dips & Spreads 2.50

+ additional choices 1.50 each

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