

**BESTSELLERS'**

# Extra !

*.Events .Banquets .Gatherings.*

[www.extramason.com](http://www.extramason.com)



## **Bestsellers Extra!**

*Book your Party, Corporate meeting,  
Retirement Dinner or Community Event  
at our Extra! Room.*

*Jamie Robinson 517-719-6700*

*[www.extramason.com](http://www.extramason.com)*

**BESTSELLERS'**

# Extra !

*.Events .Banquets .Gatherings.*

*From The Vault Delicatessen  
& Bestsellers Books & Coffee Co.  
Our dedicated adjoining space for  
Events, Meetings, Banquets & Private  
Party Gatherings.*

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

*Jamie Robinson  
517.676.6648  
517.719.6700*



*Menu Selections and Room Guide*

## Room Fee and Cancellation Policy

Minimum room set-up fee is \$75 Monday—Thursday.  
\$110 Friday—Sunday during regular business hours,  
with room use three hours or less. 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! room set up includes use of 36inch  
square tables, Standard black or tan tablecloths,  
standard buffet set-up, glass plates, silverware.,  
disposable clear drinkware.

Stemware, specialty tablecloths, linen napkins, use of  
wall monitor system, plate service, bartender, available  
at current use rates, quoted when booking event.

## Food & Beverage at Extra!

### 20 Person Minimum

Exclusive use of Bestsellers' Extra! 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. 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.

## 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

Mixed greens w/House croutons and dressings.

Caprese Salad w/fresh mozzarella, basil & tomatoes

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 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 .  
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
Stuffed Herb Bread 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 spc 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	13
w/Ground Beef and Italian Sausage	
Pasta Primavera Meatless	11
w/Shrimp or Chicken Breast add \$2	
Penne Pasta Chicken Alfredo	13
Cheesy Seafood Pasta Bake	13
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  
Tureens of Hot soup \$2 additional

### 1/2 Sandwich Mixer 11

Same as above one half per person

### Hot Barbeque 13

Fresh, natural shreds of chicken breast and/or pork  
loin, tender roasted & dressed with housemade  
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 from an array of thinly sliced  
premium Vault Deli meats, Imported cheese,  
greens, sliced tomato and house spreads.

Your Choice of 2 salads: Fresh Fruit,  
Bean, Dill Potato, Coleslaw, or Pasta Salad

### Chicken Alfredo 14

Roasted Chicken Breast & Pasta in a classic but-  
tery Parmigiano-Reggiano white sauce tossed sea-  
sonal vegetables

i.e. Broccoli, Asparagus, Summer Squash

Chopped Salad with Herb Vinaigrette

Fresh Seasonal Fruit Salad

Assorted Rustic Bread or Rolls w/butter

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## 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.

### 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 Housemade  
ranch, and BBQ sauces

### 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 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 Cupcakes or cut Brownies, Mini Cookies, Tarts

### Jumbo Cookie Platter 2.00

Assorted Chocolate Chunk, Peanut butter, Oatmeal Rai-  
sin Cookies

### Gourmet Dips & Spreads 2.50

First choice, additional choices 1.50 each

Freshly baked baguette slices and/or deli crackers, chips.

House Made Hot Spinach Artichoke

Cajun Crab

Fresh Avocado Guacamole Dip

Pub Cheddar Cheese Spread