



Banquet / Catering Menus

Fort Collins, Colorado 80525

Office: (970) 223-4004, Fax: (877)392-1443

Email: Neuhold@msn.com Website: <http://www.ChefNeuhold.com>

Food and Beverage Policies

Menu Selection:

Please feel free to discuss any menu ideas you may have for your event with our professional staff. Somi's can prepare nearly any menu that you desire, or you may make your selections from the Banquet Menus. To allow for proper preparation, all menu selections should be completed and in contractual form two weeks prior to your event.

Beverage Service:

A full range of beverage service options is available to complete your banquet experience. The Host of the event ultimately determines which bar products will be made available to his/her guests. These arrangements will be outlined in the event order-contract for each event.

For functions that dictate the need for a portable bar, a \$200.00 minimum purchase is required. If the sales minimum is not met, a fee of \$50.00 will be assessed for labor and set-up. Cocktail service is provided for every function at no additional cost.

State liquor laws provide that no alcoholic beverages may be brought onto or removed from the premises. The Host is responsible for the actions of their guests at function time. The Host shall insure that those persons attending and obtaining fermented malt and alcoholic beverages are of legal age to do so. Somi's may refuse service of alcohol to any guest at its discretion.

Alcoholic product may be donated through a licensed liquor distributor for charity and non-profit organizations only. There will be a charge for serving the donated products.

Hosted Bar

The Host of the event is charged at the conclusion of the function for the total number of drinks served.

Cash/Subscription Bar

Individuals are charged per drink on a cash or subscription basis.

Hosted/Cash Bar

The Host of the event pre-determines which bar products will be provided at no charge to the guests. The Host will be billed per consumption of the named "hosted" beverages. All additional bar products will be sold to the attending guests on a cash basis.

Payment Terms:

- Deposits of 50% on time of Booking – non refundable, rest 4 business day's before event.
- Payment by Credit Card subject to 3% surcharge
- We requires a minimum of \$ 200.00 on all catered orders
- For sit down Menus, we'll add a 15% surcharge
- 18% Gratuity on all Food and Beverage Sales
- Colorado Sales Tax will be added

Specialized Wedding Services

Food and Beverage Minimums

Each wedding reception requires a minimum purchase of food. Your choice of entrée will be included towards the food minimum.

Daytime 9 AM – 3 PM: \$24.00 ++ minimum. Evening 5 PM – 12 PM: \$32.00++ minimum.

Colorado food service regulations prohibit service of food and beverage in any licensed area when such food and beverage is not prepared and served..

Colorado food service regulations also prohibit us from wrapping up un-served food from a buffet and giving it to a guest attending the event. The exception to the above applies to wedding and specialty cakes.

Wedding Organizer and Consultations

Our Catering Director will provide an array of services to accommodate your every need and help you make the necessary arrangements for your event. Appointments are recommended and appreciated.

As our way of showing our appreciation for your confidence in our ability, Wedding Organizer Booklets will be provided for anyone booking a Wedding Reception.

Wedding Cake

Professional referrals are available upon request. We will cut and serve your wedding cake free of charge.

Wedding Ceremonies

Our ceremony fee is \$500.00. This fee includes labor required for the set up (up to 3 hours prior to the ceremony) of wedding chairs, and any additional guest book, gift or unity candle tables. A rental fee will be charged for chairs \$2.25 to \$4.00 plus tax for outdoor ceremonies.

The addition of any extra décor is the responsibility of the guest.

Client pays all rental expenses associated with the ceremony, plus 15%.

Ceremony Consultation Fee

An event well planned is an event fully enjoyed. Many details are involved in coordinating your ceremony and reception. Somi's provides an experienced Wedding Coordinator to assist you with the planning from beginning to end of your ceremony and reception. This service includes assistance for the rehearsal and the day of your ceremony. A coordinator's fee of \$400.00 will be charged for every ceremony.

Tents

If a rental tent is required for the event, the Sales Manager will assist with the contracting and set up.

Charges for a rental tent will reflect the rental cost with setup plus 15%.

Rehearsal

Rehearsal time is available to you and will be coordinated by the Catering Director. If your ceremony area is not available the day of your rehearsal we will provide other space. Your Wedding Coordinator will guide you and your wedding party through the rehearsal.

Amenities Provided at an Additional Cost

A/V Rentals

- Quoted by the Catering Director
- Podium /Mic and Projection screen are available free of charge.

Other Rentals

The Catering Director will assist you in renting tents, chairs and any other decorative items that you may desire. Charges incurred for all rentals will be based on the Rental Company Bid, plus 15% of the total rental costs.

Additional Staffing

- Coat check \$10.00 per hour
- Valet parking attendants \$18.00 per hour per attendant
- Staffing to assist with reception or event decoration at \$15.00/hr.
- Additional staff at \$18.00 per hour per person.

Linens/Candles

House Linens are available free of charge for every event. We offer Burgundy napkins and Champagne tablecloths. The Catering Director can provide color swatches for you to look at should you wish to rent a specialty color of linen and prices will be quoted per rental bid.

White Votive candles and mirror tiles are provided free of charge. You are welcome to provide your own if you prefer. All candles must be enclosed.

Entertainment

You are welcome to contract your own entertainment, keeping in mind that the space you book may dictate entertainment options. The Catering Director can provide you with a list of professional entertainers and/or make necessary arrangements upon request.

Somi's Restaurant reserves the right to approve all vendors who work at the site.

Floral Arrangements

You are welcome to contract a florist of your choosing, or the Catering Director can provide you with a list of professional florist and/or make necessary arrangements upon request.

Dance Floor

We offer a fully portable dance floor that can be placed in most any location Outdoor dance floors are available and charges will be quoted per the Rental Company bid.

Ice Sculptures

We offer a variety of sculptures starting at \$200.00.

Event Planning Assistance

Somi's provides professional event planners to assist with your site related details, vendor needs and all unique desires.

Catering Contract

This agreement is between Chef Neuhold and

Name:	Date of Function:
Company:	Time:
Phone:	Location:
Fax:	Guests:

Food:
Beverage:
Other:

Payment Terms:

Total:

Deposits of 50% on time of Booking – non refundable (estimate)	
Rest 4 business day's before event (estimate)	
Payment by Credit Card subject to 3% surcharge	
Sit Down Menus, we'll add a 15% surcharge	
18% Gratuity on all Food & Beverage	
Colorado Sales Tax	

Please make check payable to Walter Neuhold, Inc. for the amount of \$ _____
 Mail to 1207 Hawkeye Court, Fort Collins, CO 80525

We are very excited to host your event and look forward to working together to ensure the success of its every detail. We are here to serve and delight you, so if you have any special requests or if there is anything we may do to make your event even better, please share these ideas with us!

Thank you for your business!

 Chef Neuhold's Representative

 Guest

Date: _____

Date: _____

Morning Meetings & Somi's

BREAKFAST BUFFETS

The Continental

(Minimum 20 Guests)

Fresh Orange and Grapefruit Juices

Breakfast Pastries including Danish,
Croissants, Muffins and Bagels

Fruit Preserves, Butter and Cream Cheese

Freshly Brewed Coffee, Decaffeinated Coffee and Select Teas

\$14.00 per person (for sit down add \$ 2.00)

\$16.50 Per Person with Fresh Sliced Fruit (for sit down add \$ 2.00)

The American

(Minimum 20 Guests)

Assorted Fruit Juices

Sliced Seasonal Fruit

Fluffy Scrambled Eggs (or Egg Substitute)

Cinnamon French Toast with Maple Syrup

Smoked Bacon and Sausage Links

Breakfast Potatoes

Basket of Breakfast Pastries with Fruit Preserves

Freshly Brewed Coffee, Decaffeinated Coffee and Select Teas

\$18.00 Per Person (for sit down add \$ 2.00)

The Rocky Mountains

(Minimum 20 Guests)

Assorted Fruit Juices

Sliced Seasonal Fruit

Omelet Station – Chef required

Somi's Steak Egg Benedict

Breakfast Potatoes

Basket of Breakfast Pastries with Fruit Preserves

Freshly Brewed Coffee, Decaffeinated Coffee and Select Teas

\$22.00 Per Person

Morning Break are available please check with your Catering Coordinator

LUNCHEON MENU

LUNCH SIT DOWN

(Minimum 20 Guests)

Our luncheon service is based on a three course meal including your choice of Starter, Entree and Dessert.

All luncheons are served with rolls and butter

Starters (Please Select One)

Soup du Jour

or

Savory French Tart

or

Wild Garden Greens with Roasted Peppers, Dijon Vinaigrette

or

Caesar Style Salad with Toasted Croutons and Parmesan Cheese

Entrees (Please Select One)

Steak Somi's

\$ 18.00

A Flatiron steak grilled and smothered with Mushrooms and Demi glaze

Steakhouse Caesar - choice of Steak, Shrimp or Chicken

\$ 16.00

House made jumbo Garlic Croutons, Romaine hearts, shaved Parmesan Cheese

Boneless Breast of Chicken

\$ 16.50

Creamy Green Peppercorn Sauce, Rice Pilaf and Seasonal Vegetables

Gingerbread Tuna

\$ 19.00

Ahi Tuna glazed with ginger, served with rice and grilled marinated Vegetables

Alaskan King Salmon

\$ 18.00

Pan seared, Dijon Maple Glaze,

Dessert (Please Select One)

Swiss Kirsch Chocolate Mousse with Peach Puree

or

Fresh Seasonal Fruit Cocktail – Riesling Sabayon

or

Freshly baked Cheesecake – Crème Anglaise

LUNCHEON BUFFETS

Deli Counter

(Minimum 20 Guests)

Garden Green Salad with Assorted Dressings
Red Potato and Pasta Salads, Cole Slaw

Deli Sliced Breast of Turkey, Roast Beef, Salami, Smoked Ham
and Assorted Cheeses
Sliced Red Onions, Ripe Tomato, Leaf Lettuce and Dilled Pickles
Basket of Assorted Breads and Rolls
Relish and Condiments

Fresh Fruit Tartlets
Freshly Brewed Coffee, Decaffeinated Coffee and Select Teas
\$12.75 Per Person

The Executive Deli

(Minimum 20 Guests)

Fresh Sliced Fruit and Seasonal Berries
Field Greens with Select Dressings
Marinated Mediterranean Vegetables
Corkscrew Pasta Salad with Vegetables and Sun dried Tomatoes
Tuna Salad Nicoise
Chicken Walnut Salad
Sliced Smoked Ham, Smoked Turkey Breast,
Roast Beef, Domestic & Imported Cheeses,
Sliced Tomato, Red Onions and Leaf Lettuce
Basket of Assorted Breads and Rolls
Relish and Condiments

Strawberry Napoleon
Freshly Brewed Coffee, Decaffeinated Coffee and Select Teas
\$16.00 Per Person

DINNER MENU

DINNER SIT DOWN

(Minimum 20 Guests)

Our dinner service is based on a three course meal including your choice of Starter, Entree and Dessert.

All diners are served with rolls, butter

Starters (Please Select One)

Bloody Mary Shrimp Cocktail

or

Soup du Jour or French Onion Soup

or

Caesar Style Salad with House made Croutons and Parmesan Cheese

Entrees (Please Select One)

Steak Somi

\$ 28.00

A Flatiron steak served with Burgundy demi-glace

New York Strip

\$ 30.00

Dry Aged New York Steak over baked with Café de Paris

Boneless Breast of Chicken

\$ 26.00

Creamy Green Peppercorn Sauce, Risipisi Rice and Seasonal Vegetables

Prime Rib and grilled Chicken Breast Combo

\$ 28.00

Broiled to perfection, served with House Potato and Seasonal Fresh Vegetables

Dijon Maple Glazed Salmon

\$ 26.00

Broiled and served with House Potato and Seasonal Fresh Vegetables

Café de Paris Filet

\$ 30.00

Tender Beef Filet poached in Sherry Wine, House Potato and Seasonal Fresh Vegetables

Dessert (Please Select One)

Swiss Kirsch Chocolate Mousse with Peach Puree

or

Crème Brulee Served with seasonal fresh Berries

or

Walrus Premium Ice Cream Sunday, Melba sauce and Chocolate Fudge

DINNER BUFFETS

Somi's Grand Buffet

(Minimum 30 Guests)

Our signature Grand Buffet comes fully decorated and includes two Chefs

Domestic and Imported Cheese Display with Baguette and Crackers

Wild Mushrooms with Sherry Vinaigrette

Bow Tie Pasta Salad with Garden Vegetables

Pate' de Champagne, Pearl Onions and Sauce Cumberland

Honey Smoked Salmon Board Carving with appropriate Condiments

Mixed Field Greens, Assorted House made Dressings and Condiments

Boneless Breast of Chicken Tangy Moroccan Barbecue

Steak Somi – Flatiron and Forest Mushrooms

Grilled Swordfish with Mango Salsa

Pasta Primavera with marinated Grilled Chicken Breast

Sate' Station - variety of Chicken, Pork and Beef Tenderloin Sate's, Peanut Butter Sauce

Carving Station - Herb Crusted Prime Beef Rib Eye

Horseradish Crème, Dijon Mustard, Mayo and Dollar Size Rolls

Assorted Desserts Display of Cakes, Pies, Tortes,

Cheese Cake, Chocolate Mousse, Fresh Sliced Fruit

Freshly Brewed Coffee, Decaffeinated Coffee and Select Teas

\$ 40.00 Per Person

Reception

COLD HORS D'OEUVRE

\$125.00 Per 50 Pieces (Please Select Five)

Cheese Canapés on Rye
Celery Boats Filled with Roquefort Cheese
Cherry Tomatoes Filled with Boursin
Dilled Bay Shrimp on Toasted Baguette
Kalamata Olive Spread with Toasted Ciappata
California Roll, Wasabi Cream and Mustard Sprouts
Sesame Crusted Chicken Medallion on Nori Toast
Smoked Salmon Rose on Pumpernickel with Cream Cheese
Sushi with Pickled Ginger, Wasabi and Soy Sauce
Crabmeat and Cherry Tomato Tartlet
Snow Crab Claws with Tomato Horseradish Sauce
Walkaway "Shrimp Louis" Cocktail

HOT HORS D'OEUVRE

\$150.00 Per 50 Pieces (Please Select Five)

Mini Savory Pizza
Quesadilla with Guacamole and Salsa
Mini Vegetarian Egg Roll, Sesame Soy and Sweet & Sour Sauces
Sundried Tomato and Goat Cheese Bouchee
Chicken Satay with Spicy Peanut Sauce
"Panko" Garlic Parmesan Baked Chicken Tenders
Beef Brochette with Bell Pepper Relish
Coconut Crusted Prawn with Sweet & Spicy Sauce
Shrimp Tempura with Ginger Vinaigrette
Crab Cake with Tarragon Remoulade Sauce

Reception Display Items

VEGETABLE CRUDITÉ

CRUDITÉ OF SEASONAL VEGETABLES WITH YOUR CHOICE OF TWO DIPS:
RANCH, SALSA, ROASTED GARLIC, SPINACH

MEDIUM	SERVES 35-50	\$ 60.00
LARGE	SERVES 60-75	\$ 75.00

FINGER SANDWICHES

VARIETY OF FRESHLY MADE SANDWICHES INCLUDING, HAM, TURKEY,
ROAST BEEF, TUNA FISH ON OUR HOME MADE CIABATTA BREAD

MEDIUM	SERVES 15-20	\$ 30.00
LARGE	SERVES 40-60	\$ 80.00

CHEESE

DISPLAY OF IMPORTED AND DOMESTIC CHEESES DECORATED WITH FRESH FRUIT
AND ACCOMPANIED BY ASSORTED BREADS AND CRACKERS

MEDIUM	SERVES 35-50	\$ 90.00
LARGE	SERVES 60-75	\$ 115.00

FRESH SEASONAL FRUIT

SEASONAL AND TROPICAL FRESH FRUIT DISPLAY WITH CHOICE OF
HONEY YOGURT SAUCE OR CHOCOLATE FONDUE

MEDIUM	SERVES 35-50	\$ 75.00
LARGE	SERVES 60-75	\$ 90.00

ITALIAN ANTIPASTI

FRESH MOZZARELLA, VINE-RIPENED TOMATOES, BLACK OLIVES,
GRILLED EGGPLANT AND ZUCCHINI, ROASTED PEPPERS, PROSCIUTTO, SALAMI,
MARINATED ARTICHOKE HEARTS, MARINATED CHEESE TORTELLINI, MARINATED
CALAMARI AND AN AGED PARMESAN CHEESE WEDGE SERVED WITH GRISSINI

MEDIUM	SERVES 35-50	\$ 125.00
LARGE	SERVES 60-75	\$ 175.00

RECEPTION FOOD STATIONS

Prices Do Not Include a Uniformed Chef's Fee at \$90.00 for Two Hours.
A Minimum of 50 Guests is required at Each Decorated Station.

Oriental Stir Fry

Please Choose Two From the Following:

Ginger Beef with Water Chestnuts, Cashew Chicken, Duck with Hoisin Sauce,
Shrimp with Bamboo Shoots and Oriental Vegetables

\$11.00 Per Person

Mexican Fiesta

Cheese Quesadillas, Beef and Chicken Fajitas

Served with Flour Tortillas, Sautéed Bell Peppers and Onions, Chopped Cilantro, Shredded
Cheese, Sour Cream, Guacamole and Salsa.

\$11.50 Per Person

Italian Pasta

Meat Tortellini, Shrimp Ravioli, Tri-Colored Cheese Tortellini,
with Bolognese, Pesto, Alfredo, Marinara and Creamy Pesto

\$13.00 Per Person

(Add Shrimp at \$3.00 or Chicken at \$2.50 Per Person)

Sushi, Sashimi and California Rolls

Consult Your Event Services Manager for Seasonal Prices

Chocolate Fountain

with Fresh Fruit Kebobs

\$9.50 per Person

Dessert Station

Variety of Cakes, Tortes, Pie's, cream and Mouse

\$6.50 per Person

Ice Cream Sunday Bar

Premium Ice Creams, Hot Fudge, Caramel Sauce and appropriate Condiment

\$5.50 per Person

CARVING STATIONS

All Carved Selections Include Assorted Mini Rolls And Appropriate Condiments.
A Service Fee Of \$90.00 Will Be Assessed For Two Hours Chef Carving Service.

<p>Roast New York Strip Loin Cabernet Sauvignon Sauce and Horseradish Cream Serves 35 Guests \$275.00</p>
<p>Orange Glazed Pork Loin Oriental Style, Soy Orange Sauce Serves 40-50 Guests \$175.00</p>
<p>House Smoked Salmon Side Capers, Horseradish Cream, Chopped Egg Yolks and Onions Serves 35-40 Guests \$125.00</p>
<p>Roast Prime Rib of Beef Horseradish Cream and Au Jus Serves 50 Guests \$250.00</p>
<p>Honey-Glazed Brandied Ham Dijon mustard and Dried Cherry Sauce Serves 50-60 Guests \$215.00</p>
<p>Roast Tenderloin of Peppered Beef With Perigordine Sauce Serves 25-30 Guests \$250.00</p>
<p>Whole Roast Turkey Cranberry Relish and Honey Mustard Sauce Serves 40-50 Guests \$110.00</p>
<p>Steamship Round of Beef Au Jus and Horseradish Cream Serves 125-150 Guests \$450.00</p>