



Hors D'oeuvres Selections from The Summit Catering

China Service

China plates, stainless flatware, and linen napkins

Disposable Service

Black plastic plates, faux silver plastic flatware,
and white paper dinner napkins

Additional menu selections are available upon request.

Add 18% service charge to final bill.

Prices effective July 1, 2014 and subject to change.

Buffet service is for 1½ hours.

Wait staff fees are required with catering and will be assessed at \$150 per server through end of catering service.

The Summit retains the right to determine number of servers required for the success of your event.

Minimum order of 50 persons required for catering services.

Classic Light Hors D'oeuvre Menu

\$18.00 per person – disposable service

This menu is not to be considered as a full meal and is only available on 6" disposable plates.

May be upgraded to China for an additional fee.

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Assortment of mini pimento cheese, ham and turkey breast sandwiches
Domestic cheese display • Gourmet chips and dip

Best of the season fresh fruit • Pickles, olives, cherry tomatoes and Italian peppers
Ice tea and water service

Custom Reception Packages

With these flexible menus you make the choices to create a menu tailored to your event.

Silver Reception Package

\$26.00 per person – China service*

Two Display Items

Two Cold Hors d'oeuvres

Three Hot Hors d'oeuvres (2 pieces per person)

Iced tea and water

Gold Reception Package

\$30.00 per person- China service*

Two Display Items

Two Cold Hors d'oeuvres

Three Hot Hors d'oeuvres (2 pieces per person)

One Action Station

Iced tea and water

**These menus only available on China Service*

May we also suggest:

Add an additional action station - \$10.00 per person

Add shrimp cocktail display (3 pieces per person) - \$15.00 per person

Add one hot hors d'oeuvre selection - \$5.00 per person

Add one cold hors d'oeuvre selection - \$5.00 per person

Custom Reception Packages

Displays

pick two for Silver or Gold Package

Domestic Cheese Display

Provolone, Swiss, cheddar, pepper jack and Brie cheeses
garnished with fresh and dried fruit and served with assorted crackers

Seasonal Fruit Display

Sliced cantaloupe, honeydew, watermelon, pineapple and seasonal berries
with cinnamon yogurt dip

Roasted Vegetable Display

Aged balsamic vinaigrette, marinated yellow squash, zucchini, red onions, asparagus,

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red bell pepper, mushrooms, carrots, eggplant and fennel served with herbed cream dip

Vegetable Crudités Display

Yellow squash, zucchini, mushrooms, carrots, celery, bell peppers, cucumbers and tomatoes served with ranch dressing

Premium Displays - \$5.00 extra per person

Antipasto Platter

Smoked turkey breast, salami, pepperoni, prosciutto, roasted vegetables, Provolone cheese, blue cheese and olives served with sliced French baguette

Smoked and Cured Salmon Display

Sliced smoked and cured salmon served with chopped eggs, red onions, capers, herbed cream cheese and marble rye toast points

Cheese, Breads and Spreads

Domestic cheese display with seasonal crusty breads, fresh whipped butter, cheddar bacon spread and a creamy olive spread

Sushi Presentation: Market Price

Ask Chef for seasonal selections

Custom Reception Packages

(Cold Hors D'oeuvres Selections)

Pick two for Silver or Gold Package

Chicken and Cashew Salad on a Pita Chip

Diced chicken tossed with toasted cashews and hummus vinaigrette on a crispy pita chip

Chicken Mousse on a Sesame Cracker

Smooth chicken spread with herbed aioli served on a sesame cracker

Apache Beef in a Phyllo Cup

Ground beef cooked with lemon juice and fresh pico de gallo in a phyllo cup

Smoked Salmon Roulade on Dark Rye Toast

Smoked salmon and herbed cream cheese roulade served on toasted dark rye bread

Guacamole and Rock Shrimp

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Latin style fresh guacamole in a Phyllo cup an topped with rock shrimp

Greek Kabob

Herb-marinated Kalamata olives, roasted tomato and mozzarella cheese on a bamboo skewer

Goat Cheese Mousse Filled Artichoke Hearts

Whipped goat cheese with caramelized red onions and herbs in an artichoke heart

Vegetable Brochette

Seasonal vegetables on a bamboo skewer grilled and drizzled with pesto vinaigrette

Fresh Mozzarella and Sun-dried Tomato Tapenade

Sliced fresh mozzarella on a crouton with sun-dried tomato tapenade and fresh basil

Queso Fresco and Guava Kabobs

Chunks of guava and fresh cheese on a bamboo skewer

Polenta Cakes

Bite-sized polenta cakes topped with black olive tapenade and roasted red bell peppers

(Hot Hors d'oeuvres Selections)

Coconut Chicken Bites with Creamy Curry Dip

Breaded, bit-sized chicken served with a warmed, spicy curry dip in a shot glass

Macadamia Nut Chicken Strips with Sweet and Sour Sauce

Macadamia nut breaded chicken fingers with sweet and sour sauce on the side

Sonoran Chicken Phyllo Pouch

Minced chicken sauteed with peppers, onions, and spicy in a crispy phyllo purse

Chicken Yakitori Brochette

Dark chicken meat pieces marinated with sweet soy sauce on a wooden skewer

Peking Duck Spring Rolls

Duck confi seared and wrapped in an egg roll skin and deep fried



Buffalo Chicken Wings with Cucumber Ranch Dressing
Crispy chicken wings with a side of our house-made cucumber ranch dip

Polenta Fried Shrimp

Served with roasted poblano pepper aioli

Crab Cakes with Cilantro Tartar Sauce

Crab meat blended with herbs, pan-seared and served with cilantro tartar sauce

Chao Lobster on a Sugar Cane Stick

With roasted jalapeno pepper cream sauce

Beef Fritters with Jalapeno Gravy on Bisquit

Breaded and fried bite-sized beef steaks on a butter-milk biscuit and topped with jalapeno pepper gravy

Beef Satay with Spicy Mango Glaze

Thinly sliced on a wooden skewer

Kalua Pork empanada

Kalua braised on pork in a flaky empanada dough

**(Hot Hors D'oeuvres Selections)
Continued**

Smoked Portobello Soup Shooter

Rich and creamy Portobello soup served in a shot glass and drizzled with truffle oil

Creamy Butternut Squash Soup Shooter

Roasted butternut squash soup served in a shot glass and topped with crème fraiche

Risotto Cakes with Lemon Crème Fraiche

Creamy risotto mini cakes pan-seared until golden and topped with lemon crème fraiche

Phyllo-Wrapped Asparagus and Parmesan Cheese

Asparagus tips wrapped in phyllo sheets baked and finished with Parmesan

Caramelized Onion Flatbread

Bite-sized pizza crust topped with caramelized sweet onions, herbs and blended cheeses



Custom Reception Packages

Chef Action Stations

Pick one for Gold Package

Carving Station

Chef carved meats with fresh baked rolls and condiments.

Select roasted beef and roasted turkey.

For an upgrade select (market price) rack of pork or beef tenderloin

Pasta Station

Julienne vegetables, sliced mushroom, scallions, asparagus, diced tomatoes, broccoli, chopped herbs, pesto and diced chicken served with garlic bread sticks

Select Two:

Penne, bowtie, fusilli or cheese tortellini pasta

Select Two:

Marinara, alfredo, creamy pesto, sun-dried tomato or roasted garlic sauce

Mac and Cheese Station

Traditional mac and cheese with herbs and apple

Smoked bacon, smoked Gouda mac and cheese with julienne honey ham and fresh spinach

Taquiza Station

Ancho chile marinated pork and beef fajitas with

Pasilla pepper, ancho pepper and

Tomatillo salsas, chopped onions and cilantro served with a la minute warmed corn tortillas

Quesadilla Station

Chicken and grilled vegetable quesadillas cooked a la

Minute served with sour cream, homemade salsa and

Guacamole

Crepe Station

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Made to order crepes with spinach-artichoke and chicken stuffings and drizzled with toasted cumin cream

Avocado Station

Fresh avocado halves with ceviche,
Corn and black bean relish, chipotle cream and
Cilantro-lime cream toppings

Meat Loaf Station

Beef and turkey meat loaf, served with mashed
Potatoes and topped with a choice of
Creamy pepper gravy or brown gravy

Soup and Sandwich Station

Select One:

All American

Grilled cheese sandwiches and tomato bisque

Tex Mex Style

Grilled to order cheese quesadilla and tortilla soup

Ball Park Favorites

Hot dogs, chips, salsa, queso and popcorn

Chocolate Fountain Station

Premium chocolate with whole strawberries, seasonal fruit,
marshmallows and miniature cookies

The Summit Snack Packs

Choose Any Two

\$16 per person

Iced tea or Lemonade and water included

**This menu available only with Disposable Service*

Sandwich Tray

Thinly sliced assorted deli meats on all wheat bread with cheese

Fruit Tray

Selections depend on season

Cheese Tray

Assorted cheeses and crackers

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Veggie Tray

Carrots, celery, cauliflower, and cherry tomatoes with ranch dip Snack pack selections accompanied by your choice of pasta or potato chips