

SUMMIT
EVENT CATERING



ORANGE COUNTY – 714.773.4775 | DT LOS ANGELES – 213.947.3032
www.summitevents.com



TRAY PASSED HOT HORS D'OEUVRES

MEATS

ASIAN POTSTICKERS *served with ginger soy chili sauce*

BACON STUFFED MUSHROOM *served with feta and walnuts*

BACON WRAPPED FILET MIGNON *served with port wine demi-glace and gorgonzola*

BACON WRAPPED SCALLOPS *served with thai chili dipping sauce*

BACON WRAPPED CALIFORNIA DATES *stuffed with fontina cheese*

BBQ PULLED CHICKEN SLIDERS *with southern cole slaw*

BULGOGI BAO TACO *served with kimchi slaw and sesame seeds*

BULGOGI SLIDER *served with kimchi slaw and sesame seeds*

BURGER SLIDERS *served with house bacon jam and aged cheddar*

CHEESEBURGER SLIDERS *served with house bacon jam and aged cheddar*

CHICKEN SATAYS *served with thai peanut drizzle*

CHINESE CHICKEN SALAD SHOOTER *served with a sweet soy vinaigrette, mandarin oranges, & sesame seeds*

CHOPPED CHICKEN FLATBREAD *served with basil pesto, red onion, & mozzarella*

CRISPY CHICKEN LUMPPIA *served with a lime sweet chili sauce*

CRISPY MARBLE BABY POTATOES *served with cured pancetta & lemon crème fraiche*

FIG & PROSCIUTTO FLATBREAD *served with sliced pear, bleu cheese, fontina cheese, & balsamic drizzle*

HAWAIIAN STYLE PULLED CHICKEN SLIDERS *served with pineapple and red onion*

HICKORY SMOKED BBQ BRISKET SLIDERS *with southern cole slaw*

HICKORY SMOKED BBQ PORK SLIDERS *with southern cole slaw*

KOREAN STREET TACO *served with beef bulgogi, kimchi, & sesame seeds*

LEMON GRASS CHICKEN MEATBALLS *served with a cilantro sweet chili sauce*

LOADED POTATO CROQUETTES *with bacon, bleu cheese, & basil served with house marinara*

MILLION DOLLAR BACON *cured with brown sugar and chili flakes*

PINEAPPLE TERIYAKI MEATBALLS *served with grilled pineapple*

ROASTED QUESADILLA ROLL *served with an avocado tomatillo dip*

SEASONED STEAK SKEWER *served with argentinian chimichurri*

SEASONED STEAK SKEWER *served with a jamaican jerk sauce*

SHORT RIB BITE *served with potato puree and peppercorn demi-glace*

SOUTHERN PORK MEATBALLS *served with toasted brown gravy*

STREET TACO *(chicken, beef, pork) served with cilantro, onions, & lime*

TANDOORI CHICKEN SKEWERS *served with cucumber dill sauce*

TWICE BAKED POTATO SKINS *served with grilled chopped beef, aged cheddar, & pico de gallo*

YOUNG LAMB CHOPS *grilled with rosemary balsamic reduction*



TRAY PASSED HOT HORS D'OEUVRES

VEGETARIAN

APPLE & FETA STUFFED MUSHROOM *chopped candied walnuts, caramelized apple, & whipped feta*

ARTICHOKE TARTLET *served with meyer lemon and parmesan*

CAMEMBERT CHEESE & WALNUT TARTLET *candied walnuts & whipped cheese filling*

CRISPY ITALIAN ARANCINI *served with fresh mushrooms, basil chiffonade, hot marinara*

CRISPY POTATO CAKES *served with crème fraiche, chives, & white truffle oil*

CRISPY VEGETABLE LUMPIA *served with a lime sweet chili sauce*

FETA & CARAMELIZED ONION TARTLET *roasted garlic, herb, and whipped feta cheese*

GRILLED PORTOBELLO SKEWER *served with a port wine reduction*

MUSHROOM & GRUYERE CHEESE TARTLET *white truffle, herb cheese filling, and caramelized onions*

PEAR & FIG FLATBREAD *serve with arugula, bleu cheese, & balsamic drizzle*

PORCINI AND CREMINI MUSHROOM TARTLET *goat cheese, white truffle, & fresh herbs*

SPINACH AND PINE NUTS TARTLET *jarlsberg cheese and spinach filling*

VEGETABLE AND GOUDA SLIDERS *roasted balsamic marinated vegetables, roasted garlic, brioche roll*

SEAFOOD

CRAB CAKE SLIDER *served with meyer lemon aioli*

COCONUT BEER BATTERED SHRIMP *served with tangerine mustard dipping sauce*

CRAB WONTONS *cream cheese, crab meat, & scallions*

INFUSED SEABASS *soy, sake, & ginger infused cured seabass*

LEMON PEPPER GRILLED SALMON SKEWERS *served with a citrus aioli*

MINI CRAB CAKE *served with meyer lemon aioli*

SALMON CAKE SLIDER *served with cucumber dill sauce*

SHRIMP AND PESTO FLATBREAD *artichoke hearts, bay shrimp, & basil pesto*

SHRIMP AND SCALLOP SKEWER *lemon grass dipping sauce*

TIGER SHRIMP SKEWER *atomic horseradish cocktail sauce and lemon*

SOUP SHOOTERS

BUTTERNUT SQUASH BISQUE *crispy bacon and crème fraiche*

CLAM CHOWDER *crispy bacon and chives*

PUMPKIN SPICED BISQUE *toasted focaccia crouton*

ROASTED TOMATO BISQUE *mini grilled cheese sandwiches*

ROASTED CORN AND CRAB BISQUE *topped with crab meat*

CHILI LIME CHICKEN TORTILLA SOUP *tricolor tortilla strips*



TRAY PASSED COLD HORS D'OEUVRES

MEATS

PROSCIUTTO WRAPPED ASPARAGUS TIPS *with whipped herb cheese*

SEARED FILET MIGNON CROSTINI *served with young arugula, atomic horseradish cream, manchego, & white truffle*

PROSCIUTTO CAESAR ROLL UP *prosciutto, caesar dressing, herb croutons*

VEGETARIAN

CAPRESE SKEWERS *mozzarella cheese, basil pesto, cherry tomato, balsamic drizzle*

CRISP ENDIVE SPEARS *whipped cheese spread with fig, pecans, & cranberry*

CHIPOTLE CUCUMBER BARREL *chipotle cream cheese & roasted pickled beets*

DILL CUCUMBER BARRELS *creamy Havarti and dried apricot*

FRESH FRUIT SKEWERS *sweet yogurt dipping sauce*

HERB GOAT CHEESE CROSTINI *pickled red onion and chives*

MANGO CEVICHE TOSTADAS *micro diced mango marinated in citrus*

TRADITIONAL BRUSCHETTA *balsamic marinated tomato, basil, & extra virgin olive oil*

WATERMELON CAPRESE SKEWER *topped with fresh mint*

SEAFOOD

AHI POKE ON NORI CRISP *sweet soy, wasabi crème, tempura nori crisp*

BLACKENED AHI ON CUCUMBER CRISP *soy truffle emulsion & wasabi creme*

CHILLED TIGER SHRIMP SKEWER *atomic horseradish cocktail sauce & lemon*

CEVICHE TOSTADAS *white fish marinated in citrus & cilantro with avocado*

SHRIMP CEVICHE TOSTADAS *poached shrimp marinated in citrus & cilantro with avocado*

LUMP CRAB & ROASTED CORN CRISP *smoked salmon, chipotle cream cheese, fresh dill*

AHI AND CITRUS PONZU *toasted sesame seed on a wonton crisp*

SMOKED SALMON CROSTINI *dill crème fraiche*

SHRIMP COCKTAIL *horseradish tomato gazpacho*

SMOKED SALMON AND ENDIVE *whipped herb goat cheese & fresh chives*

PACIFIC OYSTERS ON THE HALF SHELL *topped with atomic cocktail sauce and lemon*





HOT STATIONARY HORS D'OEUVRES

HOT STATIONARY APPS

COCONUT BEER BATTERED SHRIMP *served with tangerine mustard dipping sauce*

WARM SPINACH AND ARTICHOKE DIP *served with focaccia bread sticks, assorted flat bread, & gourmet crackers*

ROASTED QUESADILLA ROLLS *served with an avocado tomatillo dip*

SPICY BUFFALO WINGS *served with bleu cheese and ranch dressings*

STREET TACO STATION

CARNE ASADA

POLLO ASADA

CARNITAS

VEGETABLE ASADA

ACCOMPANIED BY *cilantro, onion, and house made salsas*

PIZZA STATION

CHEESE PIZZA *fontina, mozzarella, parmesan, house marinara, roasted garlic*

FIG AND PROSCIUTTO FLAT BREAD PIZZA *served with sliced pear, bleu cheese, fontina cheese, & balsamic drizzle*

MARGARITA PIZZA *basil, house marinara, mozzarella, roasted garlic*

THAI CHICKEN PIZZA *thai sweet chili sauce, red onion, cilantro*

FRENCH FRY STATION

FRENCH FRIES

LEBANESE POTATO FRIES *fresh lemon, garlic & cilantro tossed with salt & pepper*

POTATO TATER TOTS

ROSEMARY GARLIC FRIES *fresh rosemary, garlic oil, seasoning & parmesan*

SWEET POTATO FRIES

ACCOMPANIED BY A VARIETY OF DIPPING SAUCES

ketchup, bbq, chipotle mayo, truffle chipotle mayo, tamarind chutney, lemon dill dipping sauce

SPUDS R' US

BAKED POTATOES AND YAMS

INCLUDES

beef chili, marshmallow topping, roasted turkey breast with gravy, vegetable stew, green onions, cheddar cheese, crispy onions, sour cream, & butter



HOT STATIONARY HORS D'OEUVRES

MEATBALL STATION

ITALIAN MEATBALLS *served with house made marinara, grated parmesan, & fresh basil*

TERIYAKI MEATBALLS *grilled pineapple, cilantro, and teriyaki sauce*

SWEDISH MEATBALLS *slow simmered meatballs with a mushroom cream*

WINGS STATION

BUFFALO WINGS *served with carrots, celery, bleu cheese or ranch dressing*

GARLIC HERB WINGS *served with carrot, celery, and ranch*

MONGOLIAN WINGS *served with carrot, celery, and ranch dressing*

ROSEMARY PARMESAN WINGS *served with carrot, celery, and ranch dressing*

SLIDER BAR STATION

BLEU CHEESE SLIDERS *caramelized onion and balsamic reduction*

BBQ PULLED CHICKEN SLIDERS *with southern cole slaw*

BURGER SLIDERS *served with house bacon jam & aged cheddar*

CHEESEBURGER SLIDERS *served with house bacon jam & aged cheddar*

CRAB CAKE SLIDER *served with meyer lemon aioli*

HICKORY SMOKED BBQ BRISKET SLIDERS *with southern cole slaw*

HICKORY SMOKED BBQ PORK SLIDERS *with southern cole slaw*

MEATLOAF SLIDER *sriracha ketchup, brown sugar, sharp cheddar*

NATHAN'S MINI DOGS *grilled onions and roasted garlic mustard*

SALMON CAKE SLIDER *served with cucumber dill sauce*

SHORT RIB SLIDER *served with bacon bbq sauce*

VEGETABLE & GOUDA SLIDERS *roasted balsamic marinated vegetables, roasted garlic, brioche roll*

MASHED POTATO STATION

BRAISED SHORT RIB BITES
with black peppercorn demi-glace

CHICKEN TINGA TOPPING *chipotle braised chicken breast pulled and served in a spiced broth and topped with cotija cheese*

GARLIC MASHED POTATOES

TOPPINGS INCLUDE
broccoli, mushrooms, baby peas, bacon bits, diced green onion, shredded cheddar cheese, & sour cream



COLD STATIONARY HORS D'OEUVRES & SOUPS

COLD STATIONARY APPS

ADMIRAL SEAFOOD DISPLAY *chilled jumbo prawns, eastern oysters, little neck clams, and fresh mussel, assorted sushi, sashimi, served with chive crème fraîche, atomic horseradish cocktail sauce, sliced baguettes, water crackers, and lemon wedges*

ANTIPASTO SKEWERS *sundried tomato, artichoke, fresh mozzarella, and kalamata olives*

ARTISAN CHEESE AND FRUIT PLATTER *brie en croute, gourmet crackers, sundried tomato aioli, bleu cheese and shallot dip, garnished with fresh fruit*

ARTISAN CHEESE PLATTERS DISPLAY *gourmet crackers, pita chips, focaccia sticks, and dried fruit*

CHARCUTERIE & ARTISAN CHEESE DISPLAY *artisan cured meats and cheese, served with seasonal vegetables, baguettes, roasted red pepper coulis, roasted garlic dip*

FRESH FRUIT KEBOB *seasonal fruit and berries with a meyer lemon dip*

FRESH SEASONAL FRUIT DISPLAY *sliced and diced seasonal fruit garnished with fresh berries*

GRILLED BABY VEGETABLE CRUDITES *grilled marinated vegetables smoked chipotle dip, sundried tomato dip, and roasted garlic dip*

HEARTY KETTLE CHIPS *assorted flavors for chips, including roasted garlic rosemary, malt vinegar powder, cinnamon sugar, cheddar jalapeno, feta crumble, bleu cheese crumbles. dips: chipotle dip, ranch, bleu cheese, onion garlic, sweet tamarind chutney*

SASHIMI AND SUSHI DISPLAY *spider roll with soft shell crab, california rolls, caterpillar with eel, cucumber and avocado roll, crab hand rolls, halibut fin sashimi, salmon, and albacore sushi*

SHRIMP TOWER DISPLAY *jumbo shrimp, artistically displayed on pineapple tower; 1' – 3' tall with cocktail sauce, atomic horseradish, and lemons*

SUSHI PLATTER DISPLAY *ahi tuna, salmon, shrimp, spicy tuna, california rolls with wasabi and soy sauce*

TRADITIONAL BRUCHETTA *marinated tomato with toasted garlic baguette slices*

TRI COLOR TORTILLA CHIP AND SALSA DISPLAY *fresh made guacamole, pico de gallo, roasted tomato salsa and tomato salsa*

SOUPS

BUTTERNUT SQUASH BISQUE *crispy bacon and crème fraîche*

CHILI LIME CHICKEN TORTILLA SOUP *tricolor tortilla strips*

CLAM CHOWDER *crispy bacon and chives*

LOBSTER BISQUE

ORGANIC HEIRLOOM TOMATO SOUP *crème fraîche*

PUMPKIN SPICED BISQUE *toasted focaccia crouton*

ROASTED CORN AND CRAB BISQUE *topped with crab meat*

ROASTED TOMATO BISQUE *mini grilled cheese sandwiches*

SEAFOOD GUMBO *louisiana smoked sausage, chicken, and shrimp in a dark roux with okra*

SEASONAL VEGETABLE MINISTRONI *diced seasonal vegetable, herbs, and elbow pasta simmered slowly and finished with focaccia croutons and grated parmesan*

SPICED CARROT APPLE BISQUE *with fresh mint*

SUMMIT ROADHOUSE CHILI *cheddar cheese, green onion, and sour cream*

THAI COCONUT CURRY POTATO SOUP *with sesame seed ryu chili oil*

VEGETARIAN CHILI *focaccia croutons*



SALADS

ARUGULA AND BOSTON BIBB LETTUCE *tri color pepper, provolone cheese, red wine herb vinaigrette*

ARUGULA AND BOSTON BIBB LETTUCE *pomegranate, walnut, and pink citrus segments*

ARUGULA AND BOSTON BIBB LETTUCE *sliced anjou pear, crisp pancetta, bleu cheese crumbles, candied pecans, and drizzled with meyer lemon vinaigrette*

ASIAN CHILLED NOODLE SALAD *ginger, sesame seeds, sweet soy emulsion vinaigrette*

BALSAMIC BABY GREEN SALAD *hearts of palm, candied pecans, bleu cheese crumbles, balsamic vinaigrette, tossed with baby organic greens*

BABY SPINACH SALAD *bleu cheese crumbles, red onions, candied walnuts, balsamic dressing*

BACON AND BABY SPINACH SALAD *sliced red onions, cherry tomato, crispy bacon, honey dijon mustard vinaigrette*

CAPRESE SALAD *vine ripe tomato, fresh mozzarella, basil chiffonade, and balsamic reduction*

CRISP CAESAR SALAD *baked focaccia croutons, shaved parmesan, romaine hearts, caesar dressing*

CRISPY WEDGE SALAD *wedges of crisp iceberg lettuce, bacon, diced tomato, red onion, bleu cheese crumbles, herb vinaigrette, and bleu cheese dressing*

CUCUMBER AND RED ONION SALAD *cucumber, cherry tomato, red onion, parsley, and a champagne salad*

FETA AND BABY GREENS SALAD *anjou pear, candied pecans, mandarin orange, feta cheese, herb vinaigrette*

HEIRLOOM TOMATO SALAD *fresh mozzarella, chiffonade basil, heirloom tomato, extra virgin olive oil, balsamic drizzle*

MEDITERRANEAN ORZO AND SPINACH SALAD *blanched orzo pasta tossed with feta cheese, cherry tomato, black olives, baby spinach, with italian herb dressing*

ROASTED BEET SALAD *baby greens, garnished with infused goat cheese, roasted beets, pistachio pesto, and pine nuts*

ROMAINE HEARTS & BABY GREEN SALAD *citrus segments, sliced dates, toasted pine nuts, focaccia croutons, and meyer lemon vinaigrette*

SEARED AHI SALAD *baby greens, garnished with infused goat cheese, roasted beets, pistachio pesto, and pine nuts*

SOUTHWESTERN CAESAR SALAD *queso fresco, pepitas, diced roma tomato, roasted corn, and a cilantro vinaigrette*

SUMMIT GREEN SALAD *cherry tomato, cucumber, shredded carrots, olives, and focaccia croutons*

TROPICAL GREEN SALAD *maple glazed mango, candied bacon, served with a blueberry vinaigrette*





ENTREES

BEEF

AGED BASEBALL CUT TOP SIRLOIN *served with cabernet peppercorn demi-glace*

BBQ BEEF BRISKET *served with a bbq demi-glace*

BEEF BURGANDY *simmered with pearl onions, carrots, potato, in a cabernet sauce*

BONELESS BEEF SHORT RIB *served with cabernet peppercorn demi-glace*

BRAISED BEEF BRISKET *served with cabernet peppercorn demi-glace*

DRY AGED NATURAL ANGUS FILET MIGNON 8oz *crispy tobacco onions and peppercorn demi-glace*

FIRE GRILLED FILET MIGNON 6oz *served with red wine pan jus*

FIRE GRILLED FILET MIGNON 8oz *served with red wine pan jus*

FIRE GRILLED NEW YORK STRIP *served with mushroom cabernet sauce*

GARLIC MARINATED HANGER STEAK *served with mushroom port wine reduction*

GRILLED MARINATED CARNE ASADA *served with pico de gallo and pan jus*

HERB CRUSTED ROAST BEEF *slow roasted and sliced accompanied with cabernet peppercorn demi-glace*

JAPANESE STYLE BRAISED SHORT RIB *served with soy mushroom demi-glace*

KOREAN BBQ BEEF SHORT RIB *served with a Korean spiced demi-glace*

MONGOLIAN BRAISED SHORT RIB *with vegetable pot sticker for garnish*

ROASTED AGED TRITIP *served with mushroom cabernet sauce*

SAGE ROASTED SIRLOIN *served with red wine pan jus*

TEXAS SPICED RUBBED BEEF BRISKET *served with pan jus*

PORK

BBQ SPARERIBS *served house bbq sauce*

BLACKBERRY GLAZED PORK TENDERLOIN *served blackberry reduction*

COUNTRY BAKED HAM *served with a bourbon molasses glaze*

KALUA PORK *served with smoked pan jus*

MONGOLIAN STYLE SPARERIBS *served with hoisin ginger glaze and scallions*

PORK CARNITAS *slow roasted and served with natural jus*

PINEAPPLE GLAZED PORK LOIN *served with grilled pineapple glaze*

PINK PEPPERCORN DUSTED PORK TENDERLOIN *served with a bing cherry reduction*

ROSEMARY GRILLED PORK TENDERLOIN *served with a garlic mushroom cream*



ENTREES

POULTRY

BBQ GLAZED CHICKEN BREAST *served with hickory bbq sauce*

DUXELLE STUFFED CHICKEN BREAST *stuffed with mushroom medley, jalapeno jack cheese, breaded, drizzled with a garlic cream sauce*

FONTINA STUFFED CHICKEN BREAST *stuffed with fontina cheese, smoked ham, and baby spinach, breaded and served with a garlic cream sauce*

GARLIC GRILLED CHICKEN BREAST *served with a sundried tomato cream sauce*

GARLIC MARINATED ROASTED TURKEY BREAST *sliced and served with southern style brown gravy*

HERB CRUSTED CHICKEN BREAST *served with an artichoke and roasted red pepper cream sauce*

HERB GRILLED CHICKEN BREAST *served with a dijon tarragon sauce*

HERB ROASTED TURKEY BREAST *sliced and served with a port wine gravy*

HUNTERS CHICKEN BREAST *served with mushroom brandy cream sauce*

MARY'S FREE-RANGE CHICKEN BREAST *organic chicken breast served with artichoke and roasted red pepper cream sauce*

MARY'S FREE-RANGE CHICKEN BREAST *organic chicken breast served with mushroom marsala wine sauce*

MARY'S FREE-RANGE CHICKEN BREAST *organic chicken breast served with lemon picatta sauce and capers*

MARY'S FREE-RANGE CHICKEN BREAST *organic chicken breast served with dijon tarragon sauce*

MARY'S FREE-RANGE CHICKEN BREAST *organic chicken breast served with sundried tomato cream sauce*

ORANGE GLAZE CHICKEN BREAST *served with an orange chili glaze*

PAN ROASTED CHICKEN BREAST *served with a rich mushroom marsala wine sauce*

PAN ROASTED CHICKEN BREAST *served with a lemon picatta sauce and capers*

PAN SEARED AIRLINE CHICKEN BREAST *served with honey balsamic glaze*

PEACH GLAZED CHICKEN BREAST *served with spiced peach glaze*

PROSCIUTTO STUFFED CHICKEN BREAST *stuffed with baby spinach, pine nuts, prosciutto, swiss cheese, breaded and finished with a garlic cream sauce*

ROASTED AIRLINE CHICKEN BREAST *served with an apricot balsamic glaze*

ROASTED TURKEY BREAST *served with a cranberry relish*

ROASTED AIRLINE CHICKEN BREAST *served with a peppercorn mushroom cream*

SAGE ROASTED CHICKEN *bone-in chicken marinated in sage and garlic. roasted until crispy and served with madeira wine sauce and mushroom*

SMOKED CHICKEN ENCHILADAS *smoked, shredded, and stuffed in soft tortillas and smothered in red enchilada sauce topped with mixed cheese*

SOUTHERN BUTTERMILK FRIED CHICKEN *bone-in chicken marinated in buttermilk and spices, breaded and deep fried served with maple thyme glaze*

SPINACH STUFFED CHICKEN BREAST *stuffed with gruyere cheese, baby spinach, roasted garlic, toasted pine nuts, breaded, served with a basil cream*

TERIYAKI MARINATED CHICKEN *served with teriyaki glaze and diced pineapple*



ENTREES

VEGETARIAN

- BAKED PENNE** *roasted vegetables, mozzarella and parmigiano*
- BAKED PENNE PASTA** *roasted vegetables and fresh marinara*
- BAKED RIGATONI** *served with seasonal vegetable bolognese*
- BUTTERNUT SQUASH RAVIOLIS** *caramelized shallots with brown butter and sage*
- CHEF'S FAMOUS 4 CHEESE RAVIOLI** *with parmesan breadcrumbs*
- EGGPLANT PARMESAN** *breaded crusted eggplant with marinara and parmesan*
- FETTUCINI ALFREDO** *with parmesan cheese*
- FETTUCINI ALFREDO PRIMAVERA** *with shallots, porcini mushrooms, white wine and fresh tomatoes*
- FRESH ROASTED VEGETABLE LASAGNA** *eggplant, squash, fresh basil, house marinara, mozzarella cheese*
- PORTOBELLO STUFFED RAVIOLI** *sautéed asparagus and roasted garlic cream sauce*

SEAFOOD

- ASIAN SCENTED SALMON FILET** *served with soy sauce, ponzu, lemon dill cream and assorted sauces*
- BROILED SALMON** *with dijon tarragon sauce*
- BUTTER POACHED COLD WATER LOBSTER TAIL** *lemon, butter and atomic cocktail sauce*
- CENTER CUT ALASKAN COD** *with chives and meyer lemon sauce*
- GRILLED MAHI MAHI** *served with cilantro pesto*
- LOBSTER RAVIOLI** *with a champagne tarragon cream sauce*

- ROASTED BUTTERNUT SQUASH** *stuffed with quinoa, kale and mushrooms*
- ROASTED GARLIC PORTOBELLO STEAK BURGER** *with grilled lemon & garlic aioli*
- SEASONAL VEGETABLE TACOS** *served with roasted tomato salsa*
- SPAGHETTI SQUASH** *with chickpeas and kale flavored with rosemary, lemon and sun-dried tomato*
- SPAGHETTI SQUASH PUTTANESCA** *steamed spaghetti squash with house made marinara, black olives, capers and eggplant*
- STUFFED BELL PEPPER** *yellow & red bell peppers stuffed with squash, onions, garlic, cilantro, sunflower seeds, breadcrumbs, finished with shaved parmesan cheese*
- TRUFFLE MAC AND CHEESE** *forest mushroom medley with Oaxaca, asiago, cheddar & parmesan cheese*
- VEGETABLE PAELLA** *artichoke, shiitake mushroom, Japanese eggplant & saffron*

- MACADAMIA NUT CRUSTED CENTER CUT ALASKAN COD** *with lemon grass coconut beurre blanc*
- PAN SEARED MAHI MAHI** *fresh basil and lemon*
- PINK PEPPERCORN MAHI MAHI** *with tropical salsa*
- SEARED SEA BASS** *infused with soy, sake and ginger*
- SHRIMP WITH POBLANO CREAM** *caramelized onions, roasted shallots, cilantro, poblano cream*
- THAI-STYLE PENNE PASTA** *topped with jumbo prawns and shaved parmesan*



ENTREES & CARVING STATION

LAMB

BROILED LEG OF LAMB *with red wine, garlic, mustard, and sage*

ROSEMARY NEW ZEALAND RACK OF LAMB *roasted garlic and fresh rosemary*

ROASTED RACK OF LAMB *with juniper and cracked peppercorn*

SLOW ROASTED LAMB *curry turmeric and cilantro cream*

PASTA

BLACKENED CHICKEN PENNE PASTA *blackened chicken breast, onion, basil, fresh marinara, parmesan*

BUFFALO CHICKEN MAC & CHEESE *buffalo marinated chicken, three-cheese blend, panko crust*

CHICKEN ALFREDO PASTA *herb grilled chicken breast with penne pasta in classic alfredo sauce*

COCONUT LEMONGRASS JUMBO SHRIMP *tri-color penne pasta, lemongrass thai cream*

ENCHILADA LASAGNA *warm tortillas stuffed with house-blend cheese, mexican red sauce*

LOBSTER RAVIOLI *served with champagne tarragon cream sauce*

SOUTHWESTERN CHICKEN LASAGNA *roasted poblano peppers, cotija and pepper jack cheese*

SUMMIT 4 CHEESE FAMOUS MAC & CHEESE *with parmesan breadcrumbs*

SUN DRIED TOMATO CHICKEN & PENNE *sun dried tomato pesto, olives, caramelized onions, hot marinara*

TRUFFLE MAC & CHEESE *forest mushroom medley with mozzarella, asiago, cheddar & parmesan*

CARVING STATION

BALSAMIC GLAZED HAM *with honey mustard glaze and apple compote*

BLACKENED OR TRADITIONAL PRIME RIB *with au jus and creamy horseradish*

FIRE GRILLED FILET MIGNON *chipotle gorgonzola and cabernet shitake mushroom reduction*

ROSEMARY ROASTED PRIME RIB *served with creamy horseradish and fresh port wine jus*

STEAMSHIP ROUND OF TOP SIRLOIN *served with au jus and creamed horseradish*

KAHLUA SOY PORK TENDERLOIN *with smoked pineapple salsa*

PRIME RIB OF PORK *served with au jus and bing cherry glaze*

ROAST PORK TENDERLOIN *with cranberry port sauce*

ROASTED TURKEY *with savory turkey gravy and cranberry relish*

TRI-TIP MESQUITE GRILLED *topped with wild mushrooms cabernet reduction*



RICE

BASMATI RICE *saffron, dried fruit and roasted nuts*

COUSCOUS *fresh cilantro and lemon*

ISLAND RICE *apricots, curry and nuts*

ISLAND RICE MEDLEY *curry, raisins and almonds*

KOREAN FRIED RICE *cilantro, green onions, chili-soy emulsion*

LONG GRAIN AND WILD RICE MUSHROOM MEDLEY *carrots, celery, onions, wild mushrooms and parsley*

RED RICE *with grilled sweet white corn*

SAFFRON BASMATI RICE *with carrots*

SAFFRON RICE PILAF *almonds, dried currants, sautéed button mushrooms, fresh garlic, white wine and black pepper*

SESAME CILANTRO BASMATI RICE *cilantro, ginger, toasted basmati*

SPICED LEMON RICE *pink peppercorn, lemon pepper, green onions, butter*

STEAMED WHITE RICE *steamed medium grain*

POTATO

BABY RED SMASHED POTATOES *roasted with garlic & herbs*

BAKED RUSSET POTATOES *butter, sour cream & chives*

CAJUN RUSSET POTATO WEDGES *grated parmesan, cajun seasoning, served with hearty ranch dressing*

CHEESY SCALLOPED POTATOES *with asiago cheese*

FINGERLING POTATOES *with roasted shallots, pancetta and garlic*

GRILLED TEXAS HASH *diced baby reds, maui onions, peppers and rosemary*

HASSLEBACK YUKON GOLD POTATOES *with butter and chopped chives*

HONEY GLAZED OVEN ROASTED SWEET POTATO WEDGES *with fire roasted peppers*

POTATO AU GRATIN *gruyere cheese and portobello mushrooms*

POTATO AU GRATIN *with wild mushrooms, garlic & mascarpone*

ROASTED GARLIC FINGERLING POTATOES *with cracked pepper & sea salt*

ROASTED GARLIC MASHED POTATOES *with fresh thyme*

ROASTED NEW POTATOES *with garlic and rosemary*

ROASTED TRI-COLORED BABY POTATOES *finished with olive oil, garlic & herbs*

TWICE BAKED RUSSET POTATOES *with gorgonzola, garlic and fresh basil*





VEGETABLES

BABY CARROTS *with caramelized honey and brown butter*

BABY CARROTS *with citrus butter and fresh dill*

BALSAMIC GRILLED FRESH VEGETABLES *garlic, balsamic, rosemary roasted seasonal vegetables*

BROCCOLINI *with smoked paprika, almonds and garlic*

COLORFUL GARDEN VEGETABLES *with lemon garlic butter*

CORN COBBETTS *served with butter and cracked pepper*

COUSCOUS MARRAKECH *with grilled vegetables*

CREAM CORN *with parmesan cheese*

GRILLED BABY VEGETABLES *fresh lemon, garlic, butter and fresh herbs *shaved parmesan cheese available upon request*

GRILLED BRUSSELS SPROUTS *with bacon crumble, tossed in dill butter*

GRILLED BRUSSELS SPROUTS *with spiced pecans and dried cranberries*

GRILLED FRESH ASPARAGUS SPEARS *with aged manchego cheese drizzled with walnut oil*

GRILLED FRESH CORN *with whipped parmesan butter, kosher salt & pepper*

GRILLED FRESH CORN IN THE HUSK *parmesan cheese, butter, cracked black pepper & cayenne pepper*

GRILLED SUMMER VEGETABLE SKEWER *with a margarita glaze*

HARICOTS VERTS *with toasted walnuts and dried cherry vinaigrette*

HERBED BROCCOLINI STOCKS *with smoked paprika*

PANHANDLE BBQ BAKED BEANS *made from scratch, with molasses and roasted peppers*

ROOT VEGETABLE AU GRATIN *thin sliced root vegetables with maple citrus glaze and parmesan cheese*

SOUTHERN STYLE BRAISED COLLARD GREENS *with ham hocks and Louisiana hot sauce*

WHOLE GRILLED GREEN BEANS *with shallots, roasted red pepper and almond butter*



ACTION STATIONS

PASTA STATION I **mini rolls & breadsticks included*

PASTA *farfalle & orecchiette*

SAUCES *double parmesan cream sauce & basil-balsamic marinara sauce*

TOPPINGS *italian meatballs, parmesan cheese, chili flakes, caramelized onions, roasted vegetables, roasted garlic, extra virgin olive oil, sundried tomatoes, fresh basil, & balsamic vinegar*

PASTA STATION II **mini rolls & breadsticks included*

PENNE PASTA WITH GRILLED CHICKEN *fresh Italian herbs, fire roasted red and green bell peppers, fresh garlic, olive oil, diced sweet onions, roma tomatoes and our marinara sauce, topped with shaved parmesan cheese and red chili flakes*

TRI COLOR BOW TIE PASTA *sundried tomatoes, zucchini, sliced black olives, tri color peppers, fresh Italian herbs and our creamy basil-pesto sauce – vegetarian*

TUSCANY STATION **assorted flavored baguettes, gourmet crackers & toasted focaccia fingers included*

ASSORTED ITALIAN MEATS AND CHEESES | MARINATED BUFFALO MOZZARELLA

MARINATED GRILLED BABY VEGETABLES | ROASTED RED PEPPER CROSTINI BRUSCHETTA MIX | GOURMET OLIVE ASSORTMENT

HERBED FLAT BREADS | CRISPY PITA | FOCACCIA FINGERS | GOURMET CRACKER ASSORTMENT

SUN DRIED TOMATO AIOLI | ROASTED GARLIC DIP | SPINACH & ARTICHOKE DIP | HUMMUS

ASIAN NOODLE STATION **sesame noodles & sautéed vegetables included*

SAUCES *garlic ginger teriyaki sauce & spicy thai peanut sauce*

PROTEINS **choice of one: mai ploy shrimp, sesame bee or sesame chicken*

TOPPINGS *chow mein noodles, chili pepper flakes, and chopped peanuts*



ACTION STATIONS

STEAKHOUSE STATION **our chef will prepare bite sized portions for your guests*

STEAK AU POIVRE & SIRLOIN BOURGUIGNON *with caramelized onions, and sautéed mushrooms *served with a side of roasted garlic mashers*

MAC N' CHEESE STATION

BUFFALO CHICKEN MAC & CHEESE *three cheese blend finished with a panko crust*

SUMMIT 4 CHEESE FAMOUS MAC & CHEESE *with gruyere, asiago, & white cheddar*

TRUFFLE MAC & CHEESE *forest mushroom medley with Oaxaca, asiago, cheddar, & parmesan cheese*

SALADS STATION **served in a martini glass*

COSMOTINI SALAD *field greens, sliced strawberries, and goat cheese crumbles with berry vodka vinaigrette and a lemon wedge*

MANHATTAN SALAD *a classic twist with lettuce, bacon, caramelized pecans, dried cherries, and apples with rosemary-gorgonzola dressing*

MARGARITA SALAD *crisp greens, margarita shrimp, tortilla strips, black beans, corn, lime wedge, and fresh cilantro white chipotle dressing*

TACOS STATION **3-inch corn tortillas and fillings*

FIESTA TABLE *tequila-lime grilled chicken and chili rubbed beef*

SALSAS *roasted corn chipotle salsa, fresh pico de gallo, and avocado tomatillo salsa*

CONDIMENTS TO INCLUDE *chopped onions, tomatoes, shredded monterey jack and cheddar cheese, fresh cilantro, lime wedges, and coarse sea salt*

MARTINI MASHED POTATO STATION

YUKON GOLD & GARLIC RED MASHED POTATOES

TOPPINGS INCLUDE *sirloin steak bites in shiitake cabernet mushroom sauce, lobster cream sauce, basil cream sauce, smoked bacon bits, button mushrooms sautéed in butter and white vinegar, sweet baby peas, chives, shredded gruyere cheese, smoked tillamook cheddar, sour cream, and whipped butter*





DESSERTS

SUMMIT SIGNATURE DESSERT

ALMOND CUSTARD BREAD PUDDING *salted caramel sauce, vanilla bean frosting, toasted almonds, and sliced strawberries*

SELECTION OF MINI DESSERTS **choice of 7:*

ASSORTED FRESH BAKED COOKIES

APPLE COBBLER BARS

BERRY CHEESECAKE BITES

CRÈME BRULÉE BITES

DOUBLE FUDGE BROWNIES *with assorted toppings*

LEMON BLUEBERRY BITES

MINI FRUIT TARTLETS *with custard & fresh berries*

MOCHA CRUNCH BARS

PECAN BITES

RASPBERRY ALMOND TORTE BARS

S'MORES BARS

TIRAMISU BARS

VANILLA CUSTARD BREAD PUDDING SHOOTERS

**add assorted cheesecakes and specialty cakes for a slight additional charge*

SHOOTERS

GHIRARDELLI CHOCOLATE MOUSSE SHOOTERS

MIXED BERRY PARFAIT SHOOTERS

PB&J SHOOTERS

S'MORES SHOOTERS

STICKY TOFFEE PUDDING SHOTS



DESSERTS

CHEESECAKES

VERY BERRY CHEESECAKE

CHOCOLATE CHIP

CRÈME BRULEE

NEW YORK

PETITE CHOCOLATE TRUFFLE

WHITE CHOCOLATE RASPBERRY

CUPCAKES

BLACK AND WHITE CUPCAKES

CARROT CUPCAKES

CHRISTMAS CELEBRATION

DOUBLE CHOCOLATE

GERMAN CHOCOLATE

LEMON

RED VELVET

SPECIALTY CAKES

BLACK OUT CAKE *two layers of moist chocolate cake filled with chocolate chips and covered with chocolate ganache frosting, topped with dark chocolate leaves & diced almonds*

BOSTON CREAM PIE *two layers of white cake filled with a layer of chocolate mousse and vanilla custard, topped with rich chocolate ganache & powdered sugar snowflakes*

COCONUT WHITE OUT CAKE *three layers of light and fluffy white cake, separated with apricot marmalade and creamy vanilla custard, covered with whipped cream & shredded coconut*

DECADENT CARROT CAKE *two layers of cake made with carrots, raisins, pineapple and pecans, layered and covered with cream cheese frosting, & diced almonds topped with white chocolate leaves*

GERMAN CHOCOLATE CAKE *two layers of moist chocolate cake filled & topped with a blend of butter, cream, coconut & pecans, then frosted with chocolate fudge topped with white chocolate leaves*

SYMPHONY CHOCOLATE CAKE *our version of an old-fashioned chocolate cake, three layers of incredibly moist chocolate fudge cake with chocolate butter cream frosting*

ZEBRA CHOCOLATE CAKE *two layers of moist chocolate cake, separated by white chocolate custard, covered with rich chocolate ganache & decorated with alternating stripes of white chocolate & milk chocolate ganache frosting*



DESSERTS

MINI TARTS

MINI FRENCH APPLE TART *a combination of fresh apples, cinnamon, butter & brown sugar baked into a buttery shortbread crust*

MINI LEMON CURD TART *tangy lemon curd topped with fresh lemon*

MINI KEY LIME TART *a mini shortbread crust filled with our key lime mousse and topped with fresh whipped cream*

MINI VERY BERRY TARTS *our delicious new york cheesecake with raspberries and blueberries into the shortbread crust*

FRESH BAKED COBBLERS

APPLE COBBLER *fresh apples, cinnamon, and butter crumble*

BERRY COBBLER *assorted berries with oatmeal crumble topping*

PEACH COBBLER *fresh peaches, brown sugar, and peach puree topped with a crumble oatmeal topping*

INDIVIDUAL PETITE DESSERTS

BEET PANNA COTTA

BOSTON CREAM PIE

CHOCOLATE FANTASY

CHOCOLATE TRUFFLE CHEESECAKE

DECADENT TIRAMISU

DULCE DE LECHE CHEESECAKE

LAVENDER CRÈME BRULE

MEYER LEMON MOUSSE

MINI CHOCOLATE FLOURLESS CAKE *bittersweet flourless chocolate cake with raspberry puree & fresh almond whipping cream with gourmet chocolate drizzle*

NEW YORK CHEESECAKE

TAHITIAN VANILLA-BEAN LIME CRÈME BRULE

WHITE CHOCOLATE RASPBERRY CHEESECAKE

**all petite individual desserts are approximately 2.5" – 3" round*



DESSERTS

DESSERT STATIONS

CHOCOLATE DIPPED STATION *white chocolate and chocolate dipped strawberries, bananas, and fresh baked cookies*

CHOCOLATE FOUNTAINS *ask for pricing*

DECADENT CHOCOLATE STATION *decadent milk chocolate to dip and enjoy! assorted fresh seasonal berries and fruits, banana bites, rice krispy squares, pretzels, marshmallows, bite size pieces of double chocolate brownies, kahlua walnut diamonds and shortbread cookies*

EDNA'S FAMOUS TRIPLE CHOCOLATE BROWNIE STATION *with toasted almonds, cherries, gourmet chocolate and caramel sauces, toasted coconut and freshly made caramel and pecans*

GOURMET FRESH BAKED COOKIE ASSORTMENT *chewy ginger sugar, red velvet white chocolate, dark chocolate oatmeal, macadamia nut, coconut & white chocolate chip*

ICE CREAM & HOT FUDGE SUNDAE **customizable*

MARTINI MOUSSE STATION *filled martini glass with your choice of ark chocolate, citrus, mocha, or mango mousse. toppings include fresh fruit coulis, semi-sweet chocolate chips, white chocolate shavings, and fresh berries*

SIGNATURE ALMOND CUSTARD BREAD PUDDING *salted caramel sauce, vanilla bean frosting, sliced strawberries & sliced almonds served in a martini glass*

S'MORES STATION *roasting sticks & tabletop chafer styled fire pits; create your own over fire! classic graham crackers, cinnamon graham crackers, traditional marshmallows, 3-colored marshmallows, Hershey bars, mini peanut butter cups and mini peppermint patties*

RETRO SUGAR JUNKIE STATION *a buffet of memories! twinkie and cupcake towers, pink snowballs, moon pies, peanut brittle and chocolate covered pretzel rods*

ROOT BEER FLOAT STATION *assorted root beer served with vanilla bean ice cream and assorted garnish*



HOSTED BAR SERVICES

#1 HOSTED SOFT BAR

BEER SERVICE *bottled domestic (choice of two) | bottled import/craft/microbrew (choice of one) *some limitations may apply*

WINE SERVICE *salmon creek sonoma – chardonnay | cabernet sauvignon | pinot grigio*

SOFT DRINK SERVICE *coke | diet coke | 7-up | Perrier*

#2 HOSTED CALL BAR

LIQUOR SERVICE *absolut & Smirnoff vodka | gordon's gin | 7 crown | jack daniels | bacardi rum | malibu rum | spiced rum | jose cuervo gold tequila | j&b scotch | brandy | kahlua | midori | apple | triple sec | amaretto | peach schnapps | long island iced tea*

BEER SERVICE *bottled domestic (choice of two) | bottled import/craft/microbrew (choice of one) *some limitations may apply*

WINE SERVICE *salmon creek sonoma – chardonnay | cabernet sauvignon | pinot grigio*

SOFT DRINK SERVICE *coke | diet coke | 7-up | Perrier*

#3 HOSTED GOLD BAR

LIQUOR SERVICE *grey goose | ketel one vodka | tanqueray gin | chivas regal scotch | crown royal | jack daniels | bacardi rum | malibu rum | captain morgan rum | patron silver | hennessey cognac | jameson irish whiskey | kahlua | midori | apple | triple sec | amaretto | peach schnapps | long island iced tea*

BEER SERVICE *bottled domestic (choice of four total) | bottled import/craft/microbrew (choice of one) *some limitations may apply*

WINE SERVICE *carmenet vinter's collection | carmenet vinter's collection cabernet sauvignon | coastal vines pinot noir & salmon creek pinot grigio*

SOFT DRINK SERVICE *coke | diet coke | 7-up | Perrier | red bull*

**includes all operational equipment for your bar service type,
a full range of mixes and condiments, as well as liquor liability insurance are also included. we welcome special requests*



HEALTH DEPARTMENT

APPROVED COMMERCIAL EVENT KITCHEN

WE PREPARE YOUR MENU FRESH ON SITE TO ENSURE THE HIGHEST QUALITY CUISINE FOR YOUR GUESTS. YOUR EVENT PROPOSAL INCLUDES AT NO ADDITIONAL COST TO YOU THE FOLLOWING OWNED COMMERCIAL COOKING EQUIPMENT TO PREPARE YOUR MENU AT YOUR CHOSEN VENUE.

Commercial Convection Ovens

Commercial Flat Grills

Commercial Deep Fryers

6 Burner Stove Tops with Conventional Oven

2 Burner Stoves

Commercial Propane BBQ Grills

Electric Food Warmers

All or Some **Commercial Kitchen Equipment
May or May Not Apply to the Needs of Your Event**

AWARD OF EXCELLENCE PROGRAM FOR RETAIL FOOD FACILITIES

It is with great pleasure the Environmental Health Division proudly presents the award of excellence in recognition of consistently protecting the residents and visitors of Orange County through excellence in food safety and sanitation.

The award of excellence program was implemented in 1999 to encourage food establishments to strive for excellence in food safety and sanitation practices, and to recognize those who succeed.

Award recipients include those establishments meeting eligibility as determined by a review of the establishment's inspection report. The inspection reports indicate that the food handling practices, and overall sanitation are outstanding

SAMPLE EVENT CONTRACT AND SERVICE AGREEMENT

Terms and Conditions:

Your event scheduled for **(date)** is based on a minimum guest count of () people. Any reduction in the guest count may necessitate an increase in the per person cost. In order to operate your event efficiently, we need to have the guest count 10 days prior to the event date. You may not reduce your guest count after this time however you may add to your guest count up to 3 days before the event date. An additional increase in guest count from this day forward must be approved by Summit Event Productions, Inc.

Deposits and Payments:

A deposit is required to hold your date. All deposits are non-refundable. Should you decide to cancel your event, one half of the total will be charged after receiving more than 48 hours' notice. If the cancellation notice should be less than 48 hours before the event date, the full total will be charged. In either case should the client wish to have the food itself, the full total will be charged. Summit Event Productions, Inc. is not responsible for any broken, damaged or lost event equipment by the client. These charges, if incurred, will be billed to the client after the event.

A deposit of 25% of the estimated total charges is due and payable within 7 working days of the approved contract. The remaining balance is due 7 working days prior to the event. If a deposit is not received in the manner specified, we reserve the right to release the date and/or cancel the event.

The final guest count and menu changes are due by into Summit Events **10 days** prior to the event date. The remaining balance is due into Summit Events office by **(date)** one week prior to the event. Credit terms may apply to clients with previous event and payment history with prior approval by Summit Event Productions, Inc.

Event Staff:

If your event continues beyond the contracted service time you will be billed after the event for any additional hours incurred by our staff and is to be paid within 3 business days.

Rentals: Summit Events can arrange for all necessary party rentals through a reputable rental company.

Summit Events is not liable for payment, rental loss or damage.

A quote and separate contract will be provided from the rental company.

Bar Service: Summit Events can arrange for all necessary bar services through a reputable licensed bar company.

Summit Events is not liable for payment, loss or damage.

A bar quote and separate contract will be provided from the bar company.

Buffet Station Décor: Summit will provide tables, linens, theme décor, custom silk floral fabrics, chafing dishes, serving pieces, platters.

Food Service:

Summit shall provide all food and non-alcohol beverage service as per the contracted menu.

Service Personnel: Professional Trained Uniformed Staff

Additional hours may be purchased. If your event continues beyond the contacted service time you will be billed after the event for any additional hours incurred by our staff and is to be paid within 3 business days.

Tableware: Paper and Plastic Goods:

Summit will provide high quality paper and plastic goods at NO additional Cost!!

Summit Events can also provide upgraded quality plastic goods at an additional cost.

China: White Swirl China Dinner Plates, Cake Plate, Stainless Flatware, Water Goblet, Glass Mugs can be provided at an additional cost.

Total Charges and Terms:

California state law requires that sales tax be charged on all of the items contracted by Summit Event Catering. There is an 18% operation fee which covers expenses incurred to bring the party to location, i.e. transportation, liability coverage, administration, event kitchen equipment, fuel and paperwork documentation.

Final Details & Timeline:

Summit requires both verbal and written confirmation for final details including the itinerary pertaining to the contracted event taking place 48hrs prior to ensure smooth communication between the client, staff and other parties involved.