





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 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*

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

CHICKEN SATAYS *served with thai peanut drizzle*

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

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

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*

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 a jamaican jerk sauce*

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

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

TANDOORI CHICKEN SKEWERS *served with cucumber dill sauce*

YOUNG LAMB CHOPS *grilled with rosemary balsamic reduction*

VEGETARIAN

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

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 fraîche, chives, & white truffle oil*

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

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*

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*

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

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*

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*

LOBSTER BISQUE *with toasted Focaccia Crouton*

TRAY PASSED COLD HORS D'OEUVRES

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*

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 & lime zest*

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*

SEAFOOD

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

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

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

MINI CEVICHE TOSTADAS *Cod, Shrimp marinated in citrus & cilantro with avocado*

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

SMOKED SALMON CROSTINI *dill crème fraich*

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 or ranch dressings*

STREET TACO STATION

CARNE ASADA, POLLO ASADA, CARNITAS, VEGETABLE ASADA, ACCOMPANIED *with 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 in 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

SLIDER BAR STATION

BLEU CHEESE SLIDERS *caramelized onion and balsamic reduction*

BBQ PULLED CHICKEN SLIDERS *with southern cole slaw*

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*

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

SHORT RIB SLIDER *served with bacon bbq sauce and crispy onion straws*

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

SHRIMP COCKTAIL *horseradish tomato gazpacho*

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

STATIONARY HORS D'OEUVRES, SOUPS, & SALADS

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*

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, dried fruits, candied and roasted nuts, hummus, sundried tomato aioli, Herbed Flat bread, gourmet cracker, and a 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*

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*

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

SOUPS

BUTTERNUT SQUASH BISQUE *crispy bacon and crème fraiche*

CLAM CHOWDER *crispy bacon and chives*

LOBSTER BISQUE

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*

ORGANIC HEIRLOOM TOMATO SOUP *crème fraiche*

PUMPKIN SPICED BISQUE *toasted focaccia crouton*

ROASTED TOMATO BISQUE *mini grilled cheese sandwiches*

SALADS

SALADS

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*

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*

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*





ENTREES

BEEF

USDA CHOICE BASEBALL CUT TOP SIRLOIN *served with cabernet peppercorn demi-glaze*

BBQ BEEF BRISKET *served with a bbq demi-glaze or cabernet demi-glaze*

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

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

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

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

USDA CHOICE FIRE GRILLED NEW YORK STRIP *served with shitake 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-glaze*

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

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

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

ROASTED USDA CHOICE 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

ST. LOUIS ON BBQ SPARERIBS *served house or st louis bbq sauce*

COUNTRY BAKED HAM *served with a bourbon molasses glaze*

KALUA PORK *served with smoked pan jus*

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

PORK CARNITAS *slow roasted and served with natural jus*

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



ENTREES CONT.

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*

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*

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

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

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

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

ROASTED TURKEY BREAST *served with a cranberry relish*

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 & diced pineapple*

VEGETARIAN

BAKED PENNE *roasted vegetables, mozzarella and parmigiano*

BAKED RIGATONI *served with seasonal vegetable bolognese*

BUTTERNUT SQUASH RAVIOLIS *caramelized shallots with brown butter and sage*

EGGPLANT PARMESAN *breaded crusted eggplant with marinara and parmesan*

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*

ROASTED BUTTERNUT SQUASH *stuffed with quinoa, kale and mushrooms*

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*

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

VEGETABLE PAELLA *artichoke, shiitake mushroom, Japanese eggplant & saffron*



ENTRÉE CONTD.

SEAFOOD

ASIAN SCENTED SALMON FILET *served with soy sauce, ponzu, lemon dill cream and assorted sauces*

BAKED SALMON *with dijon tarragon sauce*

BUTTER POACHED COLD WATER LOBSTER TAIL *lemon, butter and atomic cocktail sauce*

CENTER CUT ALASKAN COD or SEARED SEA BASS *infused with soy, sake and ginger*

GRILLED MAHI MAHI *served with cilantro pesto*

***SEASONAL NORTHERN HALIBUT** *with lemon grass beurre blanc sauce*

MACADAMIA NUT CRUSTED CENTER CUT ALASKAN COD *with lemon grass coconut beurre blanc*

PAN SEARED MAHI MAHI *with fresh basil and lemon*

BAKED SALMON or ALASKAN WHITE COD *drizzled with orange miso sauce*

SHRIMP WITH POBLANO CREAM *caramelized onions, roasted shallots, cilantro, poblano cream*

THAI-STYLE PENNE PASTA *topped with jumbo prawns and shaved parmesan*

PASTA

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 & SIDES

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*

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*

SIDES

RICE

BASMATI RICE *saffron, dried fruit and roasted nuts*

COUSCOUS *fresh cilantro and lemon*

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

BAKED RUSSET POTATOES *butter, sour cream & chives*

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

THREE CHEESE SCALLOPED POTATOES *with asiago cheese*

FINGERLING POTATOES *with roasted shallots, pancetta and garlic*

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

ROSEMARY ROASTED RED POTATOES

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*

RED ROASTED GARLIC MASHED POTATOES *with fresh thyme*

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

VEGETABLES

TRI-COLOR BABY CARROTS *with caramelized honey and brown butter OR 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*

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 spiced pecans and dried cranberries OR bacon crumble, tossed in dill butter*

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*

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

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

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

ROASTED ROOT VEGETABLES *with fresh herbs & spices*





ACTION STATIONS

PASTA STATION **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*

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

BONELESS SHORT RIB or **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, and other assorted toppings*

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*

STREET 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*

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

GIRADELLI CHOCOLATE, KEY LIME, AND BERRY MOUSSE 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

KEY LIME MOUSSE SHOOTERS

CHEESECAKES

VERY BERRY CHEESECAKE

CHOCOLATE CHIP

CRÈME BRULEE

NEW YORK

PETITE CHOCOLATE TRUFFLE

WHITE CHOCOLATE RASPBERRY

CUPCAKES

BLACK AND WHITE CUPCAKES

CARROT CUPCAKES

DOUBLE CHOCOLATE

GERMAN CHOCOLATE

LEMON

RED VELVET

SPECIALTY CAKES

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*

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*

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 *formal plated service only

BEET PANNA COTTA

CHOCOLATE FANTASY

CHOCOLATE TRUFFLE CHEESECAKE

DECADENT TIRAMISU

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 STATIONS

DESSERT STATIONS

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*

ASSORTED MOUSSE STATION *your choice of dark 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*

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*