

MAIN EVENT

CATERING MENU



CATERING MENU

APPETIZER BUFFET

Includes seasonal fresh vegetable platter with buttermilk ranch and corn tortilla chips with fire-roasted salsa.

Choose from:

- Bone-In Wings^{GF} (Please select one flavor) – Garlic Parmesan, Nashville Hot, Honey BBQ, Buffalo, Honey Sriracha, Lemon Pepper Rub, Ranch Rub or Cajun Rub, served with bleu cheese or garlic ranch
- Boneless Wings (Please select one flavor) – Garlic Parmesan, Nashville Hot, Honey BBQ, Buffalo, Honey Sriracha, Lemon Pepper Rub, Ranch Rub or Cajun Rub, served with bleu cheese or garlic ranch
- Spinach and Artichoke Dip* – Blend of cheeses, artichoke, spinach and garlic flatbread
- Chicken Tenders – Your choice of BBQ sauce, garlic ranch or honey mustard
- Mac and Cheese Bites – Crispy bites of mac and cheese, served with garlic ranch
- Pretzels and Fondue – Toasted pretzel bites served with creamy pepper jack fondue
- Buffalo Cauliflower – Served with garlic ranch
- Meatballs – Served with marinara or BBQ sauce

DELI BISTRO

- Appetizer – House made potato chips^{GF}
- Salad (Please select one)
 - Caesar Salad – Crisp romaine hearts, Caesar dressing, garlic croutons and parmesan
 - Garden Salad – Mixed lettuces, tomatoes, cucumbers, carrots, garlic croutons and served with choice of dressing
- Breads – Mini brioche buns, 7-grain wheat bread and sourdough
- Meats – Smoked turkey^{GF}, brown sugar ham and roast beef
- Cheeses (Please select two) – Cheddar^{GF}, Swiss, American and provolone
Served with iceberg lettuce, red onion, dill pickles, jalapeños, tomato, mayonnaise and mustard

- Add a side: \$3/guest - Macaroni and three cheeses, spiral macaroni salad, vegetable crudité with garlic ranch^{GF} or fruit platter with honey yogurt^{GF}

All catering menu packages require a minimum of 15 guests.

^{GF}Gluten-friendly food item.

*Gluten-friendly option available for this food item. May require substitution or removal of certain ingredients.

Gluten-friendly disclaimer: Although many of our ingredients are gluten-friendly, we cannot guarantee that they are 100% free of gluten, as there may be trace amounts transferred from kitchen equipment and variation of supplier ingredients. Please consider this when ordering from our menu.

†These items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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SANTA FE FAJITA & TACO BAR

- Appetizer (Choose two)
 - Fire Roasted Salsa made with charred tomatoes, onions, cilantro, garlic and peppers and served with homemade crisp corn tortilla chips ^{CF}
 - Chili con Queso dip and homemade crisp tortilla chips
 - House-made Guacamole and homemade crisp tortilla chips

Additional Appetizer \$2.50/guest
- Southwest Chopped Salad - Mixed lettuces, tomatoes, carrots, onions, jack and cheddar, fried tortilla strips, garlic ranch or balsamic vinaigrette
- Fajita & Taco Bar
 - Crilled Carne Asada Steak with caramelized onions and grilled peppers ^{CF}
 - Adobo Crilled Chicken with caramelized onions and grilled peppers ^{CF}
- Sides
 - Southwest Black Beans
 - Cilantro Lime Rice

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TASTE OF ITALY

- Appetizer (Choose one)
 - Classic Bruschetta – Served with garlic crostini
 - Cheesy Garlic Bread - Buttery, cheesy bread served with warm marinara sauce
 - Spinach and Artichoke Dip – Blend of cheeses, artichoke, spinach and garlic flatbread

Additional Appetizer \$3/guest
- Salad (Choose one)
 - Caesar Salad – Crisp romaine hearts, Caesar dressing[†], garlic croutons and parmesan
 - Garden Salad - Mixed lettuces, tomatoes, cucumbers, carrots, garlic croutons, assortment of dressings
- Entrée (Please select two)
 - Meat Lasagna – Layered with sausage, marinara, ricotta, provolone and mozzarella
 - Vegetable Lasagna – Layered with seasonal vegetables, ricotta, provolone and mozzarella
 - Chicken Fettuccine Alfredo – Fettuccine pasta, creamy Alfredo, grilled chicken and garlic
 - Substitute shrimp \$2/guest
 - Penne with Italian Sausage – Penne pasta, sweet Italian sausage, marinara, peppers and onions
 - Chicken Parmesan – Marinara and mozzarella

Add additional entrée/\$6 guest

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ALL AMERICAN

- Mac and cheese bites appetizer – Crispy bites of mac and cheese served with garlic ranch
- Salad (Please select one)
 - Caesar Salad – Crisp romaine hearts, Caesar dressing, garlic croutons and parmesan
 - Garden Salad – Mixed lettuces, tomatoes, cucumbers, carrots, garlic croutons and served with choice of dressing
- Entrées (Please select two)
 - BBQ Baby Back Ribs^{GF}
 - BBQ Chicken Breast^{GF}
 - BBQ Pulled Pork^{GF}
 - Bourbon Glazed Salmon
 - Marinated and Grilled Steak^{GF}

Each additional entrée \$6/guest

- Sides (Please select two)
 - White Cheddar Mashed Potatoes^{GF}
 - Sautéed Seasonal Vegetables^{GF}
 - Macaroni and Three Cheese
 - Potato Salad
 - Pasta Salad
 - Roasted Red Skin Potatoes

Each additional side \$3/guest

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DESSERTS & COFFEE

- Coffee and Tea Bar \$2.75/guest – Unlimited service
 - Coffee
 - Decaffeinated Coffee
 - Hot Tea
- Simple Sweets \$3/guest (Please select one)
 - Assorted Cookies
 - Miniature Brownie Bites - Topped with powdered sugar
- Deluxe Desserts \$6/guest (Please select one)
 - New York Style Cheesecake – Served with raspberry sauce
 - Donut Holes - Served with chocolate sauce
 - Bistro Tiramisu & Key Lime cakes

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DRINKS

PLEASE CONSULT WITH OUR SALES TEAM TO MAKE YOUR EVENT PERFECT FOR YOUR GROUP AND BUDGET!

- **Non-Alcoholic Beverages** - Unlimited Sodas, Coffee and Tea \$3.99 per person
- **Open Bar Package** - Charges based on consumption
- **Hosted Bar Packages** - Drink tickets issued to each guest*
 - **BEER AND WINE PACKAGE** \$5.99 per ticket
Includes: 16 oz domestic drafts, import and domestic bottles of beer and house wines
 - **WELL BAR PACKAGE** \$6.49 per ticket
Includes: 16 oz domestic drafts, import and domestic bottles of beer, well liquors, mixers and house wines
 - **CALL BAR PACKAGE** \$7.29 per ticket
Includes: 16 oz domestic and import drafts, import and domestic bottles of beer, 16 oz craft beers, well liquors, call liquors, mixers and house wines
 - **PREMIUM BAR PACKAGE** \$8.99 per ticket
Includes: 16 oz domestic and import drafts, import and domestic bottles of beer, 16 oz craft beers, well liquors, call liquors, premium liquors, mixers, house wines and Summit Signature Cocktails

All packages are subject to applicable sales tax/PIF and service charge.

*Unused drink tickets are non-refundable. Any unused drink tickets can be converted to game cards at equal value upon completion of the event.

Shots, doubles, martinis, are charged based on consumption and are not included in the hosted bar packages.

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A LA CARTE PARTY PLATTERS

Each platter serves up to 10

- **Bone-In Wings**^{CF} (Please select one flavor) – Garlic Parmesan, Nashville Hot, Honey BBQ, Buffalo, Honey Sriracha, Lemon Pepper Rub, Ranch Rub or Cajun Rub, served with bleu cheese or garlic ranch..... \$40
- **Boneless Wings** (Please select one flavor) – Garlic Parmesan, Nashville Hot, Honey BBQ, Buffalo, Honey Sriracha, Lemon Pepper Rub, Ranch Rub or Cajun Rub, served with bleu cheese or garlic ranch..... \$40
- **Three Amigos**^{CF} – Fresh guacamole, fire-roasted salsa and chili con queso served with homemade crisp tortilla chips..... \$29
- **Pretzels and Fondue** – Toasted pretzel bites and creamy pepper jack fondue..... \$33
- **Bruschetta** – Marinated tomatoes, fresh basil and parmesan served with crostini..... \$30
- **Mac and Cheese Bites** – Crispy bites of mac and cheese, served with garlic ranch..... \$29
- **Vegetable Crudit **^{CF} – Served with garlic ranch..... \$39
- **Assortment of Fresh Fruit**^{CF} – Served with a honey yogurt sauce..... \$49
- **Chicken Tenders** – Choice of BBQ sauce, garlic ranch or honey mustard..... \$39
- **Crispy Fried Mozzarella** – Served with marinara and topped with fresh basil..... \$39
- **Potstickers** – Served with Sweet Thai Chili..... \$32
- **Buffalo Cauliflower** – Served with garlic ranch..... \$32
- **Meatballs** – Served with Marinara or BBQ sauce..... \$32
- **Spinach and Artichoke Dip** – Blend of cheeses, artichokes and spinach served with garlic herb flatbread..... \$27
- **Caesar Salad** – Crisp romaine hearts, Caesar dressing[†], garlic croutons and parmesan..... \$29
- **Garden Salad** – Mixed lettuces, tomatoes, cucumbers, carrots, garlic croutons, served with choice of dressing..... \$29

PIZZA

- **Four Cheese Pizza** – Marinara, mozzarella, provolone and parmesan..... \$40
- **Pepperoni Pizza** – Marinara, mozzarella, provolone, pepperoni and parmesan..... \$42
- **Three Meat Pizza** – Marinara, mozzarella, provolone, Italian sausage, Applewood bacon and pepperoni..... \$44
- **Hawaiian Pizza** – Marinara, mozzarella, provolone, sliced ham and pineapple..... \$44
- **Elevated Pizza** – Marinara, mozzarella, provolone, pepperoni, Italian sausage, mushroom, peppers, black olives and red onions..... \$46
- **Veggie Pizza** – Marinara, mozzarella, provolone, mushroom, red onions, green peppers and black olives..... \$44

Two 14" pizzas in each order. 10 slices per pizza. 10" cauliflower crust for pizzas available as a substitute.

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BREAKFAST MENU

CONTINENTAL BREAKFAST

- Assorted muffins with cinnamon butter
- Assorted bagels with cream cheese and assorted jams
- Assorted yogurts and granola
- Seasonal fresh fruit platter^{GF}
- Regular and decaffeinated coffee with cream and sugar^{GF}
- Hot and iced brewed tea^{GF}
- Orange, cranberry, apple juices^{GF}

TRADITIONAL BREAKFAST

- Assorted muffins with cinnamon butter
- Seasonal fresh fruit platter
- Scrambled eggs
- Breakfast potatoes
- Breakfast sausage
- Applewood bacon
- Regular and decaffeinated coffee with cream and sugar
- Hot and iced tea
- Orange, cranberry and apple juices

A La Carte breakfast additions:

- \$2/guest for each additional item:
 - Turkey sausage^{GF}
 - Buttermilk griddlecakes with butter and warm maple syrup
 - Cinnamon french toast with butter and warm maple syrup
- \$3/guest for each additional item:
 - Assorted bagels with cream cheese and assorted jams
 - Assorted yogurts and granola
 - Southwestern scrambled eggs^{GF}

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