

Banquet dinners

Chilled Soups

Vichyssoise

Gazpacho

Hot soups

Baked French onion 4.25
Seafood bisque 4.25

Cream of tomato 4
Cream of mushroom 4

Beef and vegetables 4
Chicken and rice 4

Salads

Summit Club Signature Salad

Mixed greens, mandarin oranges, red onion rings, sliced strawberries and toasted pine nuts 3.50

Caprese Salad

Roma tomato and fresh mozzarella cheese tossed in sun dried tomato dressing 4

Caesar salad

Romaine hearts tossed in house made Caesar dressing 4

Mescun green salad

Tomato wedges, black olives, blue cheese and red onion rings 3.00

Greek salad

Cucumbers, feta cheese, olives, green peppers and roma tomatoes 3.50

Classic spinach salad

Bacon bits, dried onions, hard boiled eggs & roma tomatoes 3.00

Dressing Choices

Ranch
Fat Free Italian

French
Blue Cheese

Greek
Raspberry vinaigrette

Other dressing available upon request

Dinner Entrées

All entrées served with your choice of one vegetable and one starch,
A basket of freshly baked rolls per table, regular and decaffeinated coffee and tea selections are included

NY Strip Steak

Hand cut NY strip topped with red wine demi glace 32

Filet Mignon

Six ounces center cut tenderloin medallion char grilled and served with red wine demi glace 34

Bistro Filet

Grilled six ounces shoulder tender filet served with red wine demi-glace 28

Boneless Pork Chop

Hand cut pork loin chop grilled and served with grain mustard sauce 26

Chicken Marsala

Seared boneless breast topped with mushroom Marsala wine sauce 24

Five Spice Chicken Breast

Dusted with Chinese five spice blend and topped with Asian glaze 24

Citrus Marinated Grilled Chicken

Chicken breast marinated in a citrus blend, grilled and served with a lemon velouté 24

Parmesan Encrusted Chicken Breast

Encrusted with a mixture parmesan seasoned breading served with marinara 26

Stuffed Chicken Breast

Chicken breast stuffed with chicken mousseline served with beurre-blanc 26

Walleye

Canadian walleye topped with nuts served with herb cream sauce 25

Salmon Filet

Roasted salmon filet and served with champagne sauce 26

Stuffed Sole

Lemon sole filet stuffed with seafood, baked and served with citrus sauce 26

Tilapia Meuniere

Pan seared tilapia filet topped with lemon caper parsley sauce 26

Broiled Whitefish

Great lake whitefish with a lemon caper beurre-blanc 26

Summit Club Signature duo dinners

Surf and Turf

Grilled center cut petite filet of beef tenderloin and broiled 6 ounces Maine lobster tail (market price)

Steak and Crab Cakes

Grilled four ounces center cut ounce filet of beef tenderloin served side to side 36

Steak and Shrimp

Grilled four ounces center cut ounce filet of beef tenderloin and sautéed Mediterranean shrimp 36

Steak and Chicken

Grilled four ounces center cut ounce filet of beef tenderloin and seared chicken breast 32

Vegetable Choices

Julienne vegetables
Green beans with bacon & onions

Green beans amandine
California medley

Deluxe Vegetables:

Asparagus bundle or baby vegetable mix
Add a \$1 per person

Starch Choices

Baked potato
Roasted red skins

Garlic mashed potatoes
Rice pilaf

Deluxe Starch

Creamy risotto or orzo
Add a \$1 per person

Summit Club Chef's Trio Menus

The trio menus are hand selected by our Chef using the freshest ingredients and inspired techniques. A basket of freshly baked rolls per table, regular and decaffeinated coffee and tea selections are included.

Silver Trio

One Salad Selection

Sampler entrees menu of three chef choice selections with vegetable and starch

One Dessert Selection

38

Gold Trio

One Soup

Trio of Salads

Sampler entrees menu of three chef choice selections with vegetable and starch

Trio of delicate desserts selection

46

Summit Club Experience Dinner

Amuse-bouche

Soup trio sampler

Trio of petite salads

Summit club's signature sorbets

Sampler entrees menu of three chef choice selections with vegetable and starch

Trio of delicate desserts

Chocolate truffles

56

Buffet Dinners

Silver Buffet

Summit Club House Salad

Mixed greens, mandarin oranges, red onion rings, sliced strawberries and toasted pine nuts
Served to each guest

Choice of two entrees:

Mediterranean chicken
Grilled marinated chicken
Chicken Marsala

Salmon persillade
Baked sole
Pot roast

Sliced pork loin
Pasta primavera
Pasta and meatballs

Choice of One Starch and one Vegetable

Mashed potatoes
Roasted red skin potatoes
Rice pilaf

Green beans
California medley
Vegetable medley

Dessert

Assortment of minute dessert bites
33

Gold Buffet

Chef's Selection of Soup

Summit Club House Salad

Mixed greens, mandarin oranges, red onion rings, sliced strawberries and toasted pine nuts
Served to each guest

Choice of Three Entrees

Chicken artichoke
Chicken Chesterfield
Chicken Piccata

Lemon dill salmon
Lemon herb cod
Sautéed scallops over pasta

Shaved prime rib
Cheese raviolis
Grilled ham steaks

Choice of One Starch and one Vegetable

Scalloped potatoes
Herbed Yukon mashed potatoes

Julienne Vegetables
Green beans with bacon and onions

Dessert

Display of assorted pies and cakes
38

Summit Club Experience Buffet Dinner

Two Soups

Salad Bar

Organic mesclun mix, three dressing and seven toppings

Choice of Two Hot Entrées

Stuffed chicken breast	Braised lamb in tomato sauce
Nut encrusted chicken	Sautéed shrimps over pasta
Crab meat stuffed sole	Stuffed pork loin
Puff pastry wrapped salmon	Mediterranean beef tips

Choice of Chef Attended Station

Carving station of your choice of Pork loin, turkey breast, Ribeye, spiral ham
Chef attended pasta station or stir fry station

Choice of One Starch and One Vegetable

Scalloped Potatoes	Baby vegetable blend
Roasted fingerlings	Green beans almandine
Buttermilk mashed	Honey glazed baby carrots

Dessert Buffet

Assorted pies, cakes and minute dessert bites

43

All buffets served with freshly baked rolls, butter, regular coffee, decaf coffee and hot tea selections