









Mors d'œuvres

Displayed

Presented on trays or mirrors for 25 or 50 people

-  Crudités
With ranch dipping sauce \$40 / \$75
-  Domestic Cheese
Selection of diced and sliced cheeses \$65 / \$120
-  Premium Cheese
Selection premium imported and domestic cheeses \$85 / \$160
-  Fruit Display
Seasonal fruits diced or sliced \$49 / \$99
-  Domestic Fruit and Cheese
A mixed tray of domestic cheeses and seasonal fruit \$55 / \$110
-  Grilled Vegetable
Marinated and grilled seasonal vegetables \$45 / \$80
-  Antipasto Display
Raw and grilled marinated vegetables \$70 / \$130
-  Smoked Salmon
Cold smoked salmon served with the classical condiments \$65 / \$120

Individual Appetizers

Snacks and Bar Food

Serves 100 people

-  Onion Dip & Chips
Our unique recipe of French onion soup and sour cream \$100
-  Guacamole & Tortilla Chips
Summit club's hand smashed guacamole \$150
-  Salsa & Tortilla Chips
Fresh made from scratch \$100
-  Chilled crab dip & pita
Jumbo cream meat with herb and spices \$150
-  Spinach & Artichoke Dip & Chips
Creamy artichokes hearts and fresh spinach mixture served either hot or cold \$150
-  Baked Brie & Crackers
Served with raspberry preserves \$150

Cold Selections

Priced for 50 people

- ✚ Herb Cheese Profiteroles
Savory puffs stuffed with herb cheese \$70
- ✚ Pinwheels
Rolled by hand \$70
- ✚ Grilled Bruschetta
Sun dried tomatoes and mozzarella \$70
- ✚ Fruit & Brie in Phyllo
Raspberry preserves, brie & almonds \$70
- ✚ Mozzarella & Tomato Skewers
Cherry tomatoes and fresh mozzarella \$75
- ✚ Roast Beef Canapés
Seasoned diced beef tender tips \$75
- ✚ Smoked Salmon Mousse Canapés
Creamy mousse in a savory puff \$75
- ✚ Smoked Salmon Canapés
With premium smoked salmon \$110
- ✚ Mini BLT's
Bite size version of the sandwich \$110
- ✚ Chilled Shrimp Cocktail
With cocktail sauce \$110
- ✚ Seviche
Fresh fish cured in lime juice \$125
- ✚ Shrimp Shooters
Bloody Mary cocktail sauce \$125

Hot Selections

Priced for 50 people

Vegetarian

- ✚ Crispy Cheese Raviolis
Served with marinara dipping sauce \$70
- ✚ Mini Spring Rolls
With Asian dipping sauce \$70
- ✚ Spanakopitas
Drizzled with aged balsamic \$70
- ✚ Mushrooms Stuffed w/ Vegetables
Stuffed with chopped vegetables \$75
- ✚ Poached Pears & Goat Cheese
Twice Baked Soufflé
Served in a Phyllo cup \$75

Seafood

- ✚ Crab Stuffed Mushroom Caps
Jumbo lump crab meat filling \$85
- ✚ Crab Cakes
Jumbo lump meat seasoned mini cakes \$85
- ✚ Bacon Wrapped Scallops
Wrapped in apple wood bacon \$100
- ✚ Mini Crab Cake Sandwiches
A full sandwich bite size \$100
- ✚ Citrus Marinated Shrimp Skewers
Served with dipping sauce \$100
- ✚ Coconut Shrimp
Served with dipping sauce \$100

Beef, Chicken, Pork and Lamb

- ✚ Buffalo Wings (BBQ or Hot) \$60
Served with blue cheese and celery
- ✚ BBQ Meatballs \$60
Tossed in our Summit Club own recipe
- ✚ Samosas (steamed) \$70
Drizzled with Asian glaze
- ✚ Sausage stuffed mushroom caps \$75
Filled with Summit Club made sausage
- ✚ Satay Chicken Skewers \$100
Our own spicy peanut butter sauce
- ✚ Teriyaki Beef Skewers \$100
Hand dipped in teriyaki glaze
- ✚ Spiced Lamb Chops \$100
Tossed in our unique spice blend
- ✚ Dijon Lamb Chops \$120
Hand dipped in Dijon and seared

Specialty Hors d'oeuvre Stations

Chef action stations are based on two hours and a minimum of five hors d'oeuvres per person

Pasta Station

Penne & Bowtie

Marinara, Pesto & Alfredo

Selection of six seasonal vegetables

Diced chicken, diced beef and shrimp

Garlic bread, warm baked rolls and butter included

Serves 50 people, \$7 per person plus \$50 chef fee

Stir-Fry Stations

Steamed Rice and Noodles

Stir-Fry Sauce

Selection of six seasonal oriental style vegetables

Diced chicken, diced beef and shrimp

Warm baked rolls and butter included

Station serves 50 people, \$7 per person plus \$50 chef fee

Carved Meat Station

Beef Tenderloin (Market price)

Oven Roasted Turkey Breast \$5

Herb Rubbed Prime Rib \$6

Dry Rubbed Pork Loin \$5

All carving station includes rolls, sauces and condiments

Serves 25 people priced per person plus \$50 chef fee