BREAKFAST FOR 25 OR MORE ONLY

CONTINENTAL 15

ORANGE JUICE, WATER & COFFEE BAR YOGURT BAR DANISH, BAGELS, CROISSANTS JELLIES, JAMS, SPREADS

BREAKFAST BUFFET 21

ORANGE JUICE, WATER & COFFEE BAR SCRAMBLED EGGS BACON AND BREAKFAST SAUSAGE BUTTERMILK BISCUITS & GRAVY ROASTED BREAKFAST POTATOES **BUTTERMILK PANCAKES & SYRUPS**

ADD JUICE BAR: APPLE, PINEAPPLE, CRANBERRY JUICES 3

SANDWICH BUFFET 17

CRUDITES GOURMET RELISH TRAY HOMEMADE POTATO CHIPS APPROPRIATE CONDIMENTS (LETTUCE, TOMATO, ONION, MUSTARDS, MAYOS)

CHOOSE 3 MEATS

COLD

SHAVED ROAST BEEF SHAVED HAM SHAVED TURKEY CHICKEN SALAD TUNA SALAD

ITALIAN ROAST BEEF PULLED BBQ PORK ROAST TURKEY AND GRAVY

TO-GO SANDWICH & SALAD TRAYS & BOXES 15

SALAD BOWLS WITH FRESH BAKED BREAD GRILLED CHICKEN CAESAR CLASSIC COBB

SANDWICH BOXES

HOMEMADE CHIPS OR POTATO SALAD FREE RANGE GRILLED CHICKEN OR STACKED CORN BEEF ON RYE ARTESIAN PRIME RIB OR TENDERLOIN STEAK +3

SANDWICH TRAYS...SIX FOR THE PRICE OF FIVE

PREMIUM BUFFET 2 ENTREES

3 ENTREES

39 43

PRE FUNCTION: CUT VEGETABLES & FRUIT • CHEESE & CRACKERS TABLE SERVED: WARMED BREAD FAMILY STYLE SALAD..2 DRESSINGS

TWO ADDITIONAL SALADS: PASTA • TORTELLINI-SPINACH • WALDORF • GREEK

ENTREES

GHAR-GRILLED SIRLOIN BBQ'D PORK RIBS TANGY SAUCE STUFFED CHICKEN BREAST PUFF PASTRY WRAPPED JUMBO SHRIMP CUPS SCAMPI, LOUISIANA STYLE OR BATTERED SHRIMP, SCALLOPS & MUSSELS IN A LIGHT CREAM SAUCE TOSSED WITH PASTA ORANGE & GINGER GLAZED SALMON PECAN CRUSTED FLORIDA GROUPPER

CHOOSE TWO STARCHES

WILD RICE PILAF PASTA PRIMAVERA WHIPPED SWEET POTATOES PASTA BOWTIES WITH HERB BUTTER GARLIC & CHIVE MASHED POTATOES NEW POTATOES WITH ROSEMARY& LEEKS

TWICE BAKED POTATO ADD \$1

CHOOSE TWO VEGETABLES

GARDEN BLEND **BROCCOLI FLORETTES** SUGAR SNAP PEAS GREEN BEANS ROASTED AND GLAZED BABY CARROTS ADD \$1 BRAISED BRUSSEL SPROUTS

GRILLED ASPARAGUS SAUTEED MUSHROOMS ADD

DELUXE BUFFET

2 ENTREES 32 3 ENTREES 36

PRE FUNCTION: CUT VEGETABLES & FRUIT • CHEESE & CRACKERS TABLE SERVED: WARMED BREAD FAMILY STYLE SALAD..2 DRESSINGS

ONE ADDITIONAL SALAD: PASTA • TORTELLINI-SPINACH • WALDORF • GREEK

ENTREES

SHRIMP SCAMPI CUPS OVER RICE BBQ'ED PORK RIBS TANGY SAUCE CHICKEN PICCATA LEMON CAPER SAUCE SEARED MEDALLIONS OF BEEF ORANGE & GINGER GLAZED SALMON

CHOOSE TWO STARCHES GARLIC MASHED POTATOES WHIPPED SWEET POTATOES JASMINE RICE AUGRATIN POTATOES BAKED MAC & CHEESE PASTA PRIMAVERA

CHOOSE TWO VEGETABLES

ROASTED & GLAZED CARROTS SAUTEED VEGETABLE MEDLEY BROCCOLI FLORETTES SUGAR SNAP PEAS SAUTED GREEN BEANS

??? ADD CHEF CARVED TO ANY BUFFET 10 ROASTED BEEF TENDERLOIN • NEW YORK STRIPLOIN

BUFFET SERVICE REQUIRES A MINIMUM

OF A 40 PERSON GUARANTEE

CHILDREN BUFFFTS:

CHILDREN UNDER 10 AT 50%

CHILDREN 3 & UNDER FREE

TRADITIONAL BUFFET

2 ENTREES 28 3 ENTREES

TABLE SERVED: WARMED BREAD BASKET FAMILY STYLE SALAD.. TWO DRESSINGS

ONE ADDITIONAL SALAD: CORN BEAN RELISHOCREAMY COLE SLAW

ENTREES

BEEF BOURGUIGNON

ROAST BEEF IN A RICH DEMI GLACE

COO AU VIN CHICKEN IN A RED WINE REDUCTION

GRILLED PORK MEDALLIONS

CITRUS GRILLED TALAPIA

CHEESE TORTELLINI WITH CHICKEN AND SAUSAGE

BEEF TIPS WITH EGG NOODLES

ENTREES

STANDARD BUFFET

TABLE SERVED: WARMED BREAD

FAMILY STYLE SALAD WITH 1 DRESSING

TURKEY SLICES RICH PAN GRAVY **BUTTERMILK FRIED CHICKEN BROILED COD ALMONDINE**

SMOKED POLISH SAUSAGE

CHOOSE ONE VEGETABLE CHOOSE TWO STARCHES

GARLIC MASHED POTATOES SAUTEED GREEN BEANS ROASTED POTATOES **CANDIED CARROTS** BUTTERED CORN RICE PILAF **BUTTERED NOODLES** SAUTEED VEGETABLE MEDLEY

CHOOSE ONE STARCHES

GARLIC MASHED POTATOES ROASTED POTATOES RICE PILAF **BUTTERED NOODLES**

CHOOSE ONE VEGETABLES

2 ENTREES 25

3 ENTREES 27

BUTTERED CORN ROASTED CARROTS GREEN BEANS ALMONDINE VEGETABLE BLEND

YOU MAY INCLUCE ANY ENTREE, STARCH OR VEGETABLE ITEM FROM LOWER COST PACKAGES WHEN YOU CHOOSE ITMES FOR YOUR BUFFET

BEVERAGE PACKAGES

REGULAR & DECAF COFFEE STATION 2.5 GOURMET COFFEE & TEA STATION 3 WITH FLAVORED SYRUPS & CREAMERS AND HOT CHOCOLATE

64OZ PITCHER SERVED SOFT DRINKS/ICE STATION 12 ICED TEA & LEMONADE STATION 3

GLASSED 16OZ SODA (1 FREE REFILL) 3

DESSERTS

TRAYED BUFFET SERVICE

STANDARD BUFFET DESSETS 5.5 PP BROWNIES KRINGLE POUNDCAKE

DELUXE BUFFET DESSERTS 7.5 PP TUXEDO & LEMON CAKE CREAM PUFFS & PALMIERS

CUT AND SERVED SERVICE

STRAWBERRY CREAM CAKE QUATER SHEET SERVES 20 80 1/2 SHEET SERVES 40 150

CUTTING FEE ...ONLY IF STORE PURCHASED $1.5\,$ PP with plates and flatware

PLATED INDIVIDUAL ... SEE COORDINATOR

MISC CHARGES

DANCE FLOOR (12x15)	400
6'X8' FLOOR MOUNTED PROJECTION SCREEN	65
DANCE LIGHT SYSTEM	100
WIRELESS MIC/SPEAKER	60
52" TELEVISION	40
DISPLAY EASELS	10
CUSTOM NAPKINS	2
WHITE, PINK, LT. BLUE TABLE CLOTH TOPPERS	5

APPETIZERS

HOT EACH..... MINIMUM ORDER 20 PER ITEM

BACON WRAPPED CHESTNUTS 1.5

PANKO BREADED SHRIMP SWEET CHILI SAUCE 2

BEEF OR CHICKEN EMPANADAS 2

CRAB STUFFED MUSHROOMS 1.5

CHICKEN WINGS 1.5

MARGARITA PIZZAS 10

STATIONED APPETIZERS SERVES APPROXIMATELY 25

FRESH VEGETABLE DISPLAY 70

DOMESTIC CHEESE DISPLAY 75

TRADITIONAL CUT AMERICAN STYLE CHEESE & CRACKER TRAY

IMPORTED CHEESE DISPLAY 130

FIVE GOURMET-CUTTING BOARD CHEESES, WITH CRACKERS & CROSTINI

GOURMET ANTIPASTO DISPLAY 175

FRESH MOZZARELLA, ROASTED PEPPERS, DRY CURED PEPPERED SALAMI,

PROSCIUTTO, SWEET AND HOT CAPICOLA, SALTED MIXED NUTS, ASSORTED CURRED OLIVES

NACHO BAR 80

CRISP CHIPS, MELTED CHEESE, SEASONED CHICKEN OR BEEF

BAKED POTATO BAR 110

WITH SOUR CREAM, BUTTER, BACON, CHIVES, SHREDDED CHEESE

fajita bar 115

FLOUR TORTILLAS, FIRE ROASTED ONIONS AND PEPPERS SEASONED CHICKEN OR BEEF

BRUSCHETTA BAR 50

HOMEMADE CRUSTINIS ..25 PIECES

TENDERLOIN CRUSTINI BAR 75
HOMEMADE CRUSTINIS ...25 PIECES

COLD EACH MINIMUM ORDER 20 PER ITEM

GRILLED SHRIMP COCKTAIL SHOOTERS 3

CAPRESE SKEWERS MOZZARELLA, BASIL, GRAPE TOMATOES 1.5

MARINATED FETA AND OLIVE SKEWERS 1.5

ASPARAGUS WRAPPED IN BACON 3.5

bloody mary shrimp shots 3.5

ASPARAGUS PROSCIUTTO WRAPPED 3

SEAFOOD CEVICHE MARTINIS 3

CHICKEN SALAD IN FILO CUPS 1.5

ALL APPETIZERS CAN BE STATIONED OR PASSED

BAR SERVICE

WINES

HOUSE POURS , BY-THE-GLASS 8
HOUSE WINES 750ML BOTTLE 30
CHAMPAGNE FOUNTAIN 3P.P.
DOMESTIC CHAMPAGNE 16 - 45

PLEASE SEE OUR WINE LIST FOR COMPLETE OFFERINGS

A \$15 CORKAGE FEE WILL APPLY TO BOTTLES OF WINE OR CHAMPAGNE USED FOR TOASTS.

BEERS

BOTTLES
BEER DOMESTIC 5
CRAFT 6.5
SEASON SPECIALTY 7.5

BARRELS

DOMESTIC 1/2's 450

DOMESTIC 1/4's 300

PREMIUM 1/2's 650

PREMIUM 1/4's 400

NON-ALCOHOLIC

CANNED SODA 2
(FROM 2-LITRE BLT) 3...FREE REFILLS

N.A. PUNCH 3...

HOST BAR OPTIONS

PRIVATE IN ROOM BAR
TRADITIONAL SERVER SERVED TABLE SERVICE
IN LOUNGE PRE-FUNCTION COCKTAIL HOUR

LIQUOR SERVICE

	SINGLE	DOUBLE
RAIL	6	8
CALL	7	9
MID	8.5	12
HIGH MID	9	13
PREMIUM	10	14
SUPER	15-140	

PACKAGE PRICING SEE.....COORDINATOR

WE RESERVE THE RIGHT TO REFUSE SERVICE TO ANY PERSON WHO APPEARS INTOXICATED.

A MINIMUM OF \$500 SPENT ON BASE SERVICE INCLUDES A BARTENDER IF MINIMUM IS NOT MET A \$25 PER HOUR BARTENDER FEE WILL APPLY



PARTY MENU

THESE MENUS ARE FOR GROUPS OF 40 OR MORE.

NORMAL DINNER MENU AVAILABLE FOR ANY SIZED GROUP

THANK YOU FOR CONSIDERING THE SUMMIT FOR YOUR PARTY NEEDS.

MAKING A PARTY A SUCCESS DEPENDS ONPLANNING AND EXCEEDING
YOUR EXPECTATIONS. HOT DELICIOUS FOOD WITH EXCELLENT SERVICE
IS WHAT YOU EXPECT...AND WE WILL DELIVER!

WE CAN PROVIDE BUFFET, APPETIZER OR FULL TRAY SERVICE. ALSO PICKUP AND FULL SERVICEOFF-PREMISE SERVICES ARE AVAILABLE... WE CAN HELP.....JUST ASK.

MINIMUMS AND ROOM CHARGES

\$500 minimum for private/dedicated use of any room during regular business hours

\$1250 MINIMUM TO OPEN DURING NON-BUSINESS HOURS

FOR ANY SPECIAL SETUPS.... I.E.HEAD TABLES,LARGE SQUARES, CLASSROOM STYLE..ETC. A \$50 ROOM SET UP FEE WILL APPLY..SEE COORDINATOR

THE SUMMIT RESTAURANT
6825 WASHINGTON AVENUE (HWY 20)
MOUNT PLEASANT WISCONSIN 53406

262-886-9866

WWW.SUMMITRESTAURANT.COM
ESTABLISHED 1994