



# CORPORATE SENDABLE MENUS

Breakfast, Brunch, Lunch, and Dinner

# SUNRISE BOUNTY MENU

## **The Continental**

Assorted Freshly Baked Homemade Cinnamon Rolls, assorted Scones, Danish, Muffins, Coffee Cake, Bagels with Cream Cheese, Preserves and Sweet Butter; Fresh Orange Juice, Apple Juice and Ice Water, Fresh Brewed Coffee and Decaf with all amenities

## **The Continental Deluxe**

Brown Butter, Ginger and Sour Cream Coffee Cake, Homemade Cherry Hand pies, Assorted Mini Muffins to include Chocolate Zucchini Muffins, Maine Blueberry Muffins, Doughnut Muffins, Handmade Cinnamon Rolls with Orange Cream icing, Cherry Almond Focaccia, Apricot Anise Tarts, Breakfast Bread with Blueberries and Lemon, Sour Cherry and Walnut Scones with Devonshire Cream, Assorted Mini Bagels with Cream Cheese, Tomatoes and Sliced Red onion, Fresh Fruits and Berries display, Assorted Fresh Squeezed Juices, Premium Coffee and Herbal Tea Service, Hot Chocolate and mini Marshmallow and Natural Ice Water.

**Egg and Cheese Enchilada Bake Scrambled Eggs Topped with Cheddar and Jack Cheeses**  
Home Fried or Hash Brown Potatoes, Choice of 2: Crisp Bacon, Smoked Ham Steaks, Herbed Chicken Sausage. Includes Fresh Baked Muffins & Pastries with Sweet Butter & Preserves

## **Grande Breakfast Burritos**

stuffed with Scrambled Eggs, Cheddar, Grilled Potatoes and Crisp Bacon; served with Freshly Made Salsa & Sour Cream Fresh Fruit & Assorted freshly baked Mexican Pastries

## **Breakfast Strata's**

1. Fresh Ranch Eggs, Spinach, Swiss cheese, Onion and Sundried Tomato
2. Fresh Ranch Eggs Sausage, Fontina and Bell Pepper baked to a golden brown
3. Fresh Ranch Eggs, Smoked Bacon, Roasted Bell Pepper and thinly sliced Idaho Potatoes baked to a golden brown with Fresh fruit platters and Assorted Scones, Pastries and Homemade Cinnamon rolls

## **Healthy Harvest**

Pumpkin Pear Crisp Compote with Cinnamon and Vanilla with Granola and Yogurt, Steel Cut Oatmeal with Brown Sugar, Cinnamon, Golden Raisins, Sun Dried Cherries and Whole Milk, Sliced Fresh Fruit, Whole Wheat Bagels and Low Fat Cream Cheese, Cranberry and Orange Bran Muffins, Maple Oat Bran Muffins

## **Awesome Lox and Bagels Buffet**

Fresh assorted Bagels and Bialys, Plain, Scallion and Lox Philadelphia Cream Cheese, Western Nova Smoked Salmon, White Fish and baked Salmon Salad, 3 pickled Herring and Cream and Onions, Beef Steak Tomatoes, Thin sliced Red onion and Capers, Chopped Liver, Egg Plant Salad, Beet, Apple and Herring Salad, German Salad and Fresh Fruits and Berries. (All Salads made from scratch)

# THE GRAND BALLROOM BRUNCH

(Station Menus)

## Grand International

Braised Brisket with Balsamic, Citrus Chicken and Asparagus, Couscous Salad, Asian Stir Fry Noodles and Vegetables, Black Truffle Mac 'n' Cheese

## California Coastal

Classic Sushi and California Rolls, Blue Point Oysters, Clams and Mussels with condiments Seafood Ceviche, Smoked Salmon Salad, 3 Cheese Ravioli with light roasted Garlic Cream

## The Terrace Classic

Lobster Bisque, New England Clam Chowder, Herb Crusted Sirloin Medallions with accompaniments, Gruyere Potato au Gratin, Roasted Baby Vegetables with fresh Herbs, Crusted Rolls and Butter

## Farm to Table

*(May Be Added To Stations Above)*

Heirloom Tomato, Mozzarella, Basil and Extra Virgin Olive Oil with Balsamic  
Heart of Palm and Cucumber Salad, BBQ Duck and Green Apple Salad  
Classic Caesar with Fresh baked Focaccia Croutons and aged Parmesan  
Organic Greens with Sun dried Cherries, Citrus Segments, Dates and Stilton Cheese with Meyer Lemon Vinaigrette  
Fresh Fruits and Berries display  
Fresh Squeezed Juice Shots

Professional Service Additional

## The Sandwich Shoppe

Build your own masterpiece  
Fresh baked Deli Bagels, Philadelphia Cream cheese, Nova Scotia Smoked Salmon, with condiments, Assorted Premium Deli Meats and Cheeses with your favorite condiments  
Warm Artichoke Dip, Black Bean Hummus with Pita Crisps, crusted rolls and Focaccia Fingers

## Viva Sayulita

Chicken and roasted Poblano Casserole, Chilaquiles Verdes, Brisket Tamales, Frijoles Especial de Manuel, Red Rice with Peas and Carrots, Fresh corn on the cob with Jalapeno butter and Lime and Mini Mexican Postres

## Park Plaza Pastry Shoppe

Assorted Fresh baked mini Muffins, Scones and Pastries  
Warm Bread Pudding with Vanilla Bean Sauce, Edna's famous double Chocolate Brownies with Caramel, Assorted Chocolate dipped Strawberries, Assorted Mini Desserts and Red Velvet Cup Cakes with Chocolate Cream Cheese Frosting, Chocolate and Mango Mousse in chocolate cones, Crème Brule and berries in shortbread crust and Lemon Coconut Macaroons

## The Bronze Beverage Bounty

*(May Be Added To Stations Above)*

Premium Coffee & Herbal Tea Bar  
Fresh squeezed Orange, Apple, Carrot & Cranberry Juices, Abuelita Mexican Hot Chocolate with Fresh Cinnamon & Mini Marshmallows  
Tropical Iced Tea with Citrus & Natural Ice Water with Lemon

# LUNCH BUFFET MENUS

See Menu Choices for Selected Items

## **Palm Sandwich Buffet**

Choose: 4 Palm Sandwiches, 3 Salads

## **Gourmet Sandwich Buffet**

Choose: 4 Sandwiches and/or Wraps, 3 Salads

## **Soup, Side Salad & Sandwich Buffet**

Choose: 1 Soup, 4 Sandwiches and/or Wraps And 2 Side Salads.

## **Sandwich & Hot Entrée Buffet**

Choose: 3 Sandwiches and/or Wraps, 1 Hot Entrée. 2 Side Salads

## **Hot Sandwich Buffet**

Choose: 2 Sandwiches, 2 Side Salads  
And 1 Side Dish

## **Slider Bar**

Choose: 3 Meats, 2 Salads & 1 Side Dish

## **Boxed Lunch Palm Sandwiches, Wraps & Side Salads**

Choose: 4 Sandwiches and/or Wraps, 2 Side Salads.

Comes With 2 Fresh Baked Cookies

## **Deluxe Boxed Lunch Sandwich Or Wrap**

Choose: 4 Gourmet Sandwiches and/or Wraps And 2 Side Salads

Comes With Fresh Baked Chocolate Brownie.

## **Boxed Lunch Salads**

Comes With Multigrain Roll, Butter  
And Large Lemon Bar

## MENU CHOICES

### **Palm Sandwiches:**

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|--|--|--|
| a. Fresh roasted Turkey Breast<br>Provolone Cheese, Romaine<br>Lettuce and Cranberry Mayonnaise<br>on Fresh Baked Roll | c. Honey Baked Ham<br>Swiss Cheese, Romaine Lettuce,<br>Dijon and Mayonnaise           | with Bacon   |
| b. Choice Roast Beef<br>thin sliced, Sharp Cheddar Cheese,<br>Romaine Lettuce, Chipotle<br>Mayonnaise                  | d. Chicken Salad<br>with Roasted Breast meat only,<br>Sliced Gouda and Romaine Lettuce | f. Vegetarian<br>Avocado, Herbed Goat Cheese,<br>Roma Tomato, Cucumber, Sprouts,<br>and Sun Dried Tomato Aioli |
|  | e. Mini Turkey Subs  |  |

## SANDWICHES AND WRAPS:

- a. Gourmet Turkey Breast sliced with Provolone cheese, Cranberry Mayonnaise, Romaine lettuce & Sprouts on Hearty Squaw Roll
- b. Very thin sliced choice Roast Beef with sharp cheddar, spicy BBQ mayo, green leaf lettuce with sautéed Portobello mushroom French roll
- c. Chicken Milanese with chipotle mayo, pepper jack, green leaf lettuce on Potato roll
- d. Lean French Dip Sandwich with Creamed Horseradish & Au Jus
- e. Thinly sliced Top Sirloin Steak Sandwich with Sautéed Garlic Spinach and Buttermilk Bleu Cheese Dressing on French Roll
- f. Mesquite BBQ Brisket Sandwich on French Roll
- g. Slow Roasted Pull Pork Sandwich on French Roll
- h. All American Meatloaf Sandwich
- i. Chicken Caesar Sandwich on Ciabatta
- j. Turkey Club
- k. Greek Wrap with Spinach Tortilla, roasted Red Bell Peppers and Egg Plant, Tomatoes, Red Onion, thin sliced Cucumber, Shredded Romaine Lettuce, Feta Cheese and Creamy Balsamic Vinaigrette
- l. So. Cal. Wrap with Turkey Breast, Bacon, Arugula, Tomato, Avocado and Ranch Dressing
- m. Korean Pork Tenderloin Wrap with Sriracha Sauce, Butter Lettuce and Jasmine Rice
- n. Grilled Chicken Caesar Wrap

## HOT SANDWICHES:

- a. Slow roasted Pull Pork Sandwiches on French Rolls
- b. BBQ Beef Brisket on Kaiser Rolls
- c. BBQ Chicken Breast Sandwich on Potato Rolls
- d. Hot Pastrami Sandwich on French Roll with Dill Pickle Chips and Mustard
- e. French Dip Sandwich
- f. Hickory BBQ Pull Chicken Sandwich on Potato Rolls

## ENTRÉE SALADS:

- a. Classic Grilled Chicken Cobb Salad with Avocado, Bacon, Egg, Maytag Bleu Cheese and Chopped Beef Steak Tomatoes served with Buttermilk Ranch
- b. Chef Salad with Turkey Breast, Ham, Egg, Tomato, Black Olives and Cheddar
- c. Chinese Grilled Chicken Salad with Mild Spiced Chili Peanut Vinaigrette with Fresh Ginger
- d. BBQ Chicken Salad with Avocado, Grilled Corn, Black Beans, Cucumber and Cherry Tomato halves tossed in our BBQ Buttermilk Ranch Dressing topped with Crispy Tri color tortilla Strips
- e. Shrimp and Shell Pasta salad with Mustard Dill Vinaigrette
- f. Crisp Garden Greens with Avocado, Tomatoes, Sliced Black Olives, Provolone and Sliced Cucumber served with our Black Mustard Seed Balsamic Vinaigrette
- g. Grilled Chicken Caesar Salad with Shaved Parmesan, Fresh Baked Focaccia Croutons and Zesty Caesar Dressing
- h. Southwest Chicken Grilled Chicken Salad with Grape Tomatoes, Avocado and Black Bean Salsa
- i. Smoked Salmon Salad Nicoise
- j. Paella Salad with Chicken and Chorizo Sausage
- k. Mediterranean Orzo Pasta Salad with Artichokes and Feta Vinaigrette
- l. Spinach and Artichoke Salad with Couscous Cakes and Feta
- m. Cajun Seared Ahi Tuna Salad with Sesame Ginger Vinaigrette-up charge item
- n. Chipotle Chicken Taco Salad
- o. Italian Antipasto Salad with Salami, Provolone and Red Wine Vinaigrette

*\*up charge item*

## SIDE SALADS:

- a. Summit Tri-Color Pasta Salad
- b. Summit Country Potato Salad with Roasted Peppers
- c. Tri Color Coleslaw with Pineapple and Sweet Cream Apple Cider Vinaigrette
- d. American Macaroni Salad
- e. Couscous Salad
- f. Char-grilled Baby Vegetables with fresh Herbs and extra Virgin Olive oil
- g. Mixed Greens Garden Salad with Tomatoes, Cucumber and sliced Black Olives with Balsamic Vinaigrette
- h. Fresh Skinless cut Melons and Berries
- i. Mesculin Greens mixed with Crisp Romaine Lettuce, Candied Pecans, Dried Cranberries, Pink Grapefruit Segments, Mandarin Orange and Feta Cheese served with Meyer Lemon Vinaigrette and Raspberry Walnut Dressing
- j. Trio Tomato Salad with Buffalo Mozzarella, Fresh Basil, thin sliced Red Onion, Cracked Black Pepper and Kosher Salt drizzled with Balsamic Glaze
- k. Tomato, Basil and Feta Salad
- l. Sliced Watermelon, Mango, Kiwi and fresh Lime
- m. South Pacific Slaw with Mango and Pineapple Vinaigrette
- n. Mississippi Macaroni Picnic Salad

## SIDE DISHES:

- a. Summit Bake Beans with Molasses and Roasted Peppers
- b. Corn Cobbett's with Butter
- c. Honey Glazed Carrots
- d. 3 Cheese Macaroni
- e. Home Made Refried Beans
- f. Red Rice with Grilled Corn
- g. Grilled Corn Niblets with Butter and cracked Black Pepper
- h. Charro Black Beans
- i. Cheesy Scalloped Potatoes

## SOUPS AND CHILIS:

- a. Barley Soup with Greens, Fennel, Lemon and Dill
- b. Butternut Squash Bisque
- c. Fresh Vegetable Beef
- d. Chicken Vegetable and Rice
- e. French Onion Soup with Caramelized sweet Onions topped with Toasted Croutons and Gruyere Cheese
- f. Hearty Vegetarian Chili
- g. Lobster Bisque  
*\*Up charge item*
- h. Potato Leek Soup
- i. Roasted Heirloom Tomato Soup  
*\*Up Charge item*
- j. Seafood and Chicken Gumbo with Louisiana Smoked Sausage  
*\*Up Charge item*
- k. Spiced Carrot Apple Soup with Fresh Mint
- l. Summit Roadhouse Chili
- m. Sweet Potato Soup with Crispy Blue Corn Tortillas
- n. White Bean and Chicken Chili
- o. White Corn Soup with Sorrel Mushroom Emulsion  
*\*Up charge item*
- p. Won Ton Soup  
*\*Up Charge item*

# Lunch and Dinner Buffets

*\*Additional Entrée, Salad, Side Dishes slightly extra.*

## Roasted Chicken Breast drizzled

with Artichoke Cream Sauce, Mesculin Greens and Hearts of Romaine with Candied Pecans, Pink Grapefruit Segments, Mandarin Orange, Dried Cranberries, Feta Cheese served with Meyer Lemon Vinaigrette & Raspberry Walnut Dressing, Sesame Cilantro Basmati Rice, Broccolini with Smoked Paprika, Almonds and Garlic, Assorted Rolls, Bread Sticks & Butte

## Chicken Portobello with Sherry Wine Sauce

with Gorgonzola, Sun Dried Tomatoes, Garlic, Shitake Mushrooms and Shallots, Spinach Salad lightly tossed with Crumbled Blue Cheese, Candied Walnuts and Balsamic Vinaigrette, Garlic Roasted Fingerling Potatoes with Roasted Shallots and Cracked Black Pepper, Baby Carrots with Citrus Butter and Fresh Dill, Freshly Baked Rolls, Bread Sticks & Butter

## Roasted Split Breast of Chicken

with Marsala Wine Sauce and Mushroom Trio of Shitake, Portobello and Porcinis, Mediterranean Orzo Pasta and Spinach Salad with Feta, Roasted Garlic Potato au Gratin with Mascarpone Cheese, Grilled Asparagus with Lemon and Parmesan, Freshly Baked Rolls, Bread Sticks & Butter.

## Chicken, Mushroom & Spinach Alfredo Lasagna

Crisp Caesar Salad with Focaccia Croutons, Shaved Parmesan and Caesar Dressing, Rosemary Roasted Red Potatoes, Grilled Fresh Garden Vegetables with Lemon, Garlic and Shaved Parmesan, Freshly Baked Assorted Rolls, Bread Sticks and Butter

## Rigatoni

Sautéed with Garlic, Organic Olive Oil, Sun Dried Tomatoes, Asparagus, Chicken with San Marzano Marinara Sauce with Parmigiano Reggiano  
*Insalata Summit:* Bibb Lettuce, roasted Pecans, Gorgonzola, sliced Anjou pears, Crispy Pancetta, tossed with our Black Seed Mustard and Balsamic Vinaigrette, Grilled New Potatoes with Lemon-Garlic Aioli & Parsley, Freshly Baked Rolls, Bread Sticks & Butter

## Latin Chicken Lasagna

with Roasted Poblano Peppers, Cotija & Pepper Jack Cheese, Southwestern Caesar Salad with Toasted Pumpkin Seeds, Shaved Parmesan Cheese & Creamy Cilantro Vinaigrette, Long Grain & Wild Rice Pilaf with Mushrooms, Grilled Corn with Roasted Red Pepper Butter & Cracked Black Pepper, Freshly Baked Cheddar & Scallion Bisquits with Sweet Butter.

## Penne Pasta and Sausage & Chicken Bake

with Sun Dried Tomato Pesto with Aged Romano, Antipasto Salad with Salami, Provolone, Peppers with Red Wine Vinaigrette, Roasted Red Potatoes with Fresh Herbs, Grilled Garden Vegetables with Lemon Garlic Butter and shaved Parmesan, Freshly Baked Rolls, Bread Sticks and Butter.

## Orecchiette

Sautéed With Pugliese Sausage, Spinach, Roasted Garlic, Fresh Basil With Pecorino Romano With Arrabbiata Bolognese Sauce, Crisp Caesar Salad With Focaccia Croutons, Shaved Parmesan And Caesar Dressing, Grilled Fresh Garden Vegetables With Olive Oil And Fresh Herbs, Freshly Baked Assorted Rolls, Bread Sticks And Butter.

## Capellini

Sautéed With Organic Extra Virgin Olive Oil, Basil Garlic, Shrimp And Chopped Vine Ripe Tomato With Parmigiano Reggiano Tossed With San Marzano Marinara, Meatless Antipasto Salad With Parmesan Vinaigrette, Char-Grilled Asparagus With Lemon, Garlic Roasted Fingerling Potatoes, Freshly Baked Assorted Rolls, Bread Sticks And Butter

## Four Cheese Sausage Lasagna

Crisp Garden Greens With Sliced Black Olives, Cucumbers, Tomatoes And Focaccia Croutons Served With Hearty Ranch And Old World Italian Vinaigrette, Whole Green Beans Grilled With Shallots, Almond Butter And Roasted Red Pepper, Freshly Baked Assorted Rolls And Bread Sticks And Butter

## Oven Roasted Tri Tip

Sliced And Drizzled With Our Mushroom Cabernet Sauce, Mesculin Greens And Hearts Of Romaine, Candied Pecans, Citrus Segments, Sliced Dates, Feta Cheese And Meyer Lemon Vinaigrette, Grilled Garden Vegetables With Lemon Garlic Butter And Shaved Parmesan, Creamy Yukon Gold Mashed Potatoes, Freshly Baked Rolls, Bread Sticks And Butter

### **Korean Beef (Bulgogi)**

Spinach Salad With Bacon And Sprouts, Chapchae, Korean Fried Rice, Korean Green Beans And Korean Bread.

### **Sage Roasted Top Sirloin**

Sliced & Served With Green Peppercorn Reduction, Key Lime Salad With Avocado, Citrus Segments, Wild Mushrooms, Roasted Pecans Served With Our Toasted Sesame Ginger Vinaigrette, Garlic Potato Au Gratin With Mascarpone Cheese, Grilled Green Beans With Shallots, Toasted Almond Butter & Roasted Red Pepper, Freshly Baked Assorted Rolls, Bread Sticks & Butter

### **Boneless Short Rib**

Served With Cognac Demi-Glace, Mesculin Greens With Hearts Of Romaine Lettuce Salad With Spiced Walnuts, Crisp Apple Wood Bacon, Sour Dough Croutons, Stilton Cheese Served With Our Meyer Lemon Vinaigrette, 3 Cheese Risotto, Char-Grilled Asparagus With Lemon And Shredded Aged Manchego Cheese, Freshly Baked Cheddar Scallion Biscuits And Sweet Butter.

### **Vegetarian Entrée Options:**

- Hearty Vegetable Paella  
With Artichoke, Shitake Mushrooms, Japanese Egg Plant And Saffron

### **Professional Service Additional**