

## Wedding Reception



## BASIC

**DINNER** | (1) Entrée, (1) Vegetarian Upon Request (1) Salad, (2) Sides  
Fresh Baked Dinner Rolls & Butter

## CLASSIC

**COCKTAIL HOUR** | (4) Passed or (2) Stationary Appetizers  
**BUFFET / PLATED DINNER** | (1) Chicken Entrée, (1) Vegetarian Upon Request (1) Salad, (2) Sides  
Fresh Baked Dinner Rolls & Butter  
**BEVERAGES** | Infused Water Station, Tropical Iced Tea, Assorted Hot Teas, Coffee & Decaf

## SIGNATURE

**COCKTAIL HOUR** | (6) Passed or (3) Stationary Appetizers  
**BUFFET / PLATED DINNER** | (2) Entrées, (1) Vegetarian Upon Request (1) Salad, (2) Sides  
Fresh Baked Dinner Rolls & Butter  
**BEVERAGES** | Infused Water Station, Tropical Iced Tea, Assorted Hot Teas, Coffee & Decaf

## FAMILY STYLE

**COCKTAIL HOUR** | (5) Passed or (2) Stationary Appetizers  
**DINNER** | (2) Entrées, (1) Vegetarian Upon Request (1) Salad, (3) Sides  
Fresh Baked Dinner Rolls & Butter  
**BEVERAGES** | Infused Water Station, Tropical Iced Tea, Assorted Hot Teas, Coffee & Decaf

\*FOOD STATIONS AVAILABLE







## MEAT

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### **CHEESEBURGER SLIDERS**

*with bacon jam*

### **MINI TOSTADA**

*chicken, steak or pork with pico de gallo*

### **3 PEPPER BACON**

*thick cut strips of bacon seasoned with brown sugar,  
pepper & red pepper flakes*

### **CHOICE SIRLOIN BEEF SLIDERS**

*grilled sweet onions & bleu cheese crumbles*

### **OVEN ROASTED QUESADILLA ROLLS**

*smoked chicken, cilantro & sharp cheddar cheese  
served with avocado tomatillo dipping sauce*

### **THIN SLICED FILET, ARUGULA, PROVOLONE & WHITE TRUFFLE OIL**

*served on a toasted baguette with horseradish cream sauce*

### **FIG PIZZA**

*flatbread pizza with black fig jam, pear, maytag bleu cheese,  
fontina, prosciutto & arugula*

### **GRILLED BABY LAMB CHOP**

*merlot shiitake reduction or rosemary balsamic reduction | add \$2.5*

### **PULLED PORK SLIDER**

*hickory bbq sauce & tangy slaw*

### **MINI SOPE BITES**

*cochinita & pickled red onions*

### **TANDOORI CHICKEN SKEWERS**

*with cucumber dip*

### **THAI CHICKEN SKEWERS**

*with spicy peanut sauce*

### **BULGOGI SLIDERS**

*with spiced kimchi slaw*

### **SWEET THAI CHICKEN SKEWERS**

### **SHORT RIB WITH MASHED POTATO SPOON**

*with demi- glaze | add \$1.5*

## SEAFOOD

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### **COCONUT & BEER BATTERED SHRIMP**

*with tangerine mustard sauce | add \$1*

### **NEW ENGLAND CRAB CAKE SLIDERS**

*micro greens & meyer lemon aioli | add \$2.5*

### **SEARED AHI TUNA ON CUCUMBER**

*fresh alfalfa & wasabi cream*

### **SAVORY POKE ON A CRISPY NORI**

### **MINI CEVICHE TOSTADAS**

### **SOY SAUCE INFUSED SEABASS**

*with saffron rice over spoon | add \$2.5*



## VEGETARIAN | VEGAN

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### ARANCINI

*fried risotto croquettes filled with mozzarella & wild mushrooms*

### CAPRESE SKEWER

*mozzarella, cherry tomato, fresh basil & balsamic drizzle*

### CARAMELIZED ONIONS, MUSHROOMS & GRUYERE CHEESE TARTLET

*finished with white truffle oil*

### CURRIED BUTTERNUT SQUASH SOUP SHOOTERS

*roasted butternut squash soup with candied pecans - vegan*

### CRISP ENDIVE SPEAR

*goat cheese, figs & pecans, garnished with dried cranberry*

### GAZPACHO SOUP SHOOTER

*served in a cucumber barrel - vegan*

### PANKO CRUSTED GORGONZOLA & MASHED POTATO CROQUETTES

*with fresh marinara*

### PORCINI & CREMINI MUSHROOM TARTLET

*goat cheese, white truffle oil & fresh chives*

### ROASTED CREAMY TOMATO SOUP SHOOTERS

*with mini grilled cheese*

### STUFFED MUSHROOMS

*feta, granny apple & walnut*

### MANGO CEVICHE TOSTADA

*mango, avocado, bell peppers, jalapeños & citrus juices - vegan*

## STATIONARY

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### DOMESTIC CHEESE DISPLAY

*garnished with dried fruit & nuts,  
accompanied by cheddar crisp & gourmet crackers*

### FRESH SEASONAL FRUIT

*watermelon, cantaloupe, honeydew, seedless grapes & strawberries*

### HOT SPINACH & ARTICHOKE DIP

*with focaccia bread sticks, assorted flat breads & gourmet crackers*

### VEGETABLE CRUDITÉ BASKET

*smoked chipotle dip, sundried tomato aioli & roasted garlic spinach dip*

### TUSCANY DISPLAY

*assorted olives, peppers, char grilled vegetables, hummus & sundried tomato aioli,  
served with crispy pita chips, herbed flat breads & gourmet crackers | add \$4*

### RAINBOW TORTILLA CHIPS

*with guacamole & fresh salsa*

### SPICY BUFFALO WINGS

*with bleu cheese & ranch dressing*

### TERIYAKI OR SWEDISH MEATBALLS





## MEATS

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**BONELESS SHORT RIBS**

*with black peppercorn demi-glace | add \$5*

**GRILLED BASEBALL CUT SIRLOIN STEAK**

*with black peppercorn demi-glace | add \$8*

**CHAR GRILLED FILET MIGNON**

*served with red wine pan sauce & shiitake mushrooms | add \$12*

**FIRE GRILLED BASEBALL CUT SIRLOIN STEAK**

*with a creamy chimichurri sauce | add \$8*

**GARLIC CRUSTED CHOICE ROAST BEEF**

*slow roasted, sliced & laced with black peppercorn sauce | add \$2*

**GRILLED FLAT IRON STEAK**

*dry rub marinated | add \$6*

**HANGAR STEAK**

*with jicama & shallot mint chutney | add \$6*

**PRIME RIB**

*rosemary & kosher salt crust with morel mushroom merlot reduction | add \$10*

**SAGE ROASTED SIRLOIN SLICES**

*thinly sliced with black peppercorn demi-glace*

**SLOW ROASTED BEEF BRISKET**

*with a chipotle bbq sauce*

## SEAFOOD

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**BAKED SALMON**

*fresh dill caper cream sauce | add \$6*

**FRESH SEABASS**

*infused with sake, soy sauce & ginger | add \$10*

**GRILLED LOCAL YELLOWTAIL**

*with a champagne tarragon cream sauce | add \$6*

**GRILLED FRESH SALMON**

*with honey mustard & brown sugar OR citrus beurre blanc OR  
fresh pineapple teriyaki | add \$6*

**MACADAMIA NUT CRUSTED MAHI MAHI**

*with mango papaya citrus salsa or strawberry coconut relish | add \$6*

**ALASKAN CENTER CUT WHITE COD**

*infused with soy, sake, and fresh ginger | add \$6*

**OVEN ROASTED SALMON**

*with tequila lime sauce | add \$6*

**SESAME CRUSTED SALMON**

*with an orange miso sauce | add \$6*

**SHRIMP ENCHILADAS**

*with traditional red sauce or tomatillo salsa*

## POULTRY

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**CHICKEN ENCHILADAS**

*traditional red sauce or tomatillo salsa*

**BREAST OF CHICKEN**

*with traditional mole sauce*

**BRINE BONE-IN CHICKEN BREAST**

*with our apricot bbq sauce*

**CHICKEN MARSALA**

*breast of chicken with sautéed wild mushrooms & marsala sauce*

**CHICKEN PICATTA**

*breast of chicken with sherry, fresh lemon, capers & garlic*

**GRILLED CHICKEN**

*with mango & pomegranate*

**HONEY MUSTARD CHICKEN**

*with a creamy & tangy bold mustard sauce*

**HUNTER'S CHICKEN**

*breast of chicken with button mushrooms & brandy sauce*

**MADEIRA CHICKEN**

*breast of chicken, madeira wine sauce & sautéed wild mushroom medley*

**ARTICHOKE CHICKEN BREAST**

*served with roasted red pepper & artichoke cream sauce  
topped with artichoke bits & red bell pepper*

**OVEN ROASTED STUFFED BREAST OF CHICKEN**

*herb & panko crusted chicken, stuffed with wild mushrooms, jalapeno jack cheese &  
drizzled with cilantro pesto cream sauce | add \$3*

**ROASTED CHICKEN BREAST**

*with chipotle cream sauce*

**STUFFED SPLIT BREAST OF CHICKEN**

*fontina cheese, smoked ham, spinach & roasted garlic cream sauce | add \$3*

**MARY'S ORGANIC CHICKEN**

*roasted artichoke cream sauce & chanterelle mushrooms | add \$6*

## CARVING STATION

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*\*additional costs may apply*

**GARLIC CRUSTED STEAMSHIP ROUND OF BEEF**

*with au jus & creamy horseradish*

**HERB CRUSTED FILET OF SALMON**

*with fire roasted red pepper cream sauce*

**TRADITIONAL or BLACKENED PRIME RIB OF BEEF**

*with au jus & creamy horseradish*

**ANGUS CHATEAUBRIAND**

*served with black peppercorn demi-glace, cabernet wine mushroom sauce or  
gorgonzola chipotle & wild mushroom sauce*



## VEGETARIAN | VEGAN | GLUTEN-FREE

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### **BAKED FUSILLI PASTA**

*roasted red peppers, sliced black olives, zucchini, garlic & marinara sauce*

### **FUSILLI PASTA**

*grilled Italian vegetables, sun-dried tomato & pesto sauce*

### **BUTTERNUT SQUASH RAVIOLI**

*with brown butter sage sauce*

### **CAULIFLOWER & CHICKPEA TAGINE**

*slowly simmered vegetables in Moroccan herbs & spices – vegan, gluten-free*

### **ROSEMARY & GARLIC MASHED CAULIFLOWER**

### **CHICKPEA PICATTA**

*sherry, fresh lemon, capers & garlic - vegan*

### **EGGPLANT PARMESAN**

*panko crusted eggplant topped with a hearty marinara & shaved parmesan*

### **GRILLED PORTOBELLO STACK**

*layered with zucchini, yellow squash & eggplant – vegan, gluten-free*

### **HEARTY VEGETABLE PAELLA**

*artichoke, shiitake mushrooms, Japanese eggplant & saffron - vegan*

### **PENNE PASTA MARINARA**

*tri color peppers, onion & fresh garlic topped with fresh shaved parmesan*

### **PORTOBELLO STUFFED RAVIOLI**

*sautéed asparagus & roasted garlic cream sauce*

### **STUFFED PORTOBELLO MUSHROOM**

*quinoa, olive oil, garlic, onion, zucchini, nuts & red pepper flakes*

### **VEGETABLE LASAGNA**

*grilled eggplant, julienne vegetables, sliced mushrooms & parmesan*

## SALADS

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### **ARUGULA & BIBB LETTUCE SALAD**

*sliced red anjou pears, pancetta, bleu cheese crumbles  
& candied pecans drizzled with meyer lemon vinaigrette*

### **ASIAN SALAD**

*fresh citrus segments, wild mushrooms & pecans with a sesame vinaigrette*

### **BABY SPINACH**

*goat cheese, roasted peanuts, roma tomatoes & balsamic vinaigrette*

### **GOURMET BABY GREENS & ROMAINE**

*mandarin orange, sundried cranberries & caramelized walnuts  
served with our raspberry vinaigrette*

### **MEXICAN CAESAR SALAD**

*pepitas, roasted corn, queso ranchero & sliced tomato  
served with a homemade avocado cilantro dressing*

### **ROASTED BEET SALAD**

*mixed greens, pistachio pesto, ricotta cheese, citrus segments & balsamic dressing*

### **SLICED THREE TOMATO SALAD**

*roma, beefsteak & pear tomatoes, red onions, basil & olive oil*

### **THE WEDGE**

*bacon crumble, bleu cheese crumbles, red onion & tear drop tomatoes  
drizzled with bleu cheese dressing*

### **TRADITIONAL CAESAR SALAD**

*herbed focaccia croutons & shaved parmesan served with creamy Caesar dressing*

### **TROPICAL BABY GREEN SALAD**

*maple glazed mango & candied bacon served with blueberry vinaigrette*







**BABY CARROTS**

*with garlic butter*

**BOURSIN MASHED POTATOES**

**BROCCOLINI SPEARS**

*with smoked paprika, almonds & garlic | add \$2*

**CHIPOTLE MASHED POTATOES**

**CILANTRO BASMATI RICE**

**COLORFUL FRESH GARDEN VEGETABLES**

*broccoli, cauliflower, carrots, zucchini & yellow squash with lemon garlic butter*

**FRESH WHOLE GREEN BEANS**

*shallots, roasted red pepper & almond butter*

**GARLIC MASHED POTATOES**

*with fresh thyme*

**GRILLED BABY VEGETABLES**

*lemon, garlic & butter with fresh shaved parmesan | add \$2.5*

**GRILLED FRESH ASPARAGUS SPEARS**

*aged manchego cheese drizzled with walnut oil | add \$2*

**HARICOTS VERTS**

*toasted walnuts & dried cherry vinaigrette | add \$2*

**ITALIAN RICE WITH SQUASH & PARMESAN**

**LONG GRAIN WILD RICE PILAF**

**MAC AND CHEESE**

*chef's famous four cheese macaroni with parmesan breadcrumbs*

**MASHED BABY RED POTATOES**

*ancho chiles, white cheddar & cilantro*

**MEDITERRANEAN ORZO PASTA**

*with sun-dried tomatoes & feta cheese*

**MEDLEY OF GRILLED ITALIAN VEGETABLES**

*with fresh herbs*

**PINTO BEANS SIMMERED WITH BACON & JALAPENOS**

**POTATO AU GRATIN**

*wild mushrooms, garlic & gruyere | add \$2*

**ROASTED ROOT VEGETABLES**

*carrots, sweet potatoes, beets & brussels sprouts | add \$2*

**ROSEMARY ROASTED RED POTATOES**

*fresh garlic & cracked pepper*

**SCALLOPED POTATOES**

*with gruyere cheese & cream*

**SPICY CARROTS**

*sautéed with jalapenos, onions & finished with cilantro*

**TRUFFLE MAC & CHEESE**

*assorted cheeses & mushroom medley*

**WHITE BEAN RAGU**

*with mire prox and Tuscan kale*



# DESSERTS | LATE NIGHT

## DESSERTS

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**SUMMIT FAMOUS VANILLA CUSTARD  
BREAD PUDDING SHOOTERS**

*salted caramel sauce, vanilla frosting, toasted almonds & sliced strawberries*

**CHOCOLATE COVERED STRAWBERRIES**

**DELUXE ICE CREAM SUNDAE BAR**  
*with assorted toppings*

**ASSORTED FRESH BAKED BROWNIES**

*caramel with pecan, double fudge, german chocolate & turtle brownies*

**FRESH BAKED COOKIES**

*macadamia nut & chocolate chunk, old fashioned oatmeal raisin,  
peanut butter chocolate dipped & sugar sprinkle*

**PRESENTATION PLATTER OF MINI DESSERTS**

*chocolate pecan squares, apple cobbler bars, lemon berry jazz bars,  
mocha crunch bars, raspberry torte & crème brule bars*

**GHIRARDELLI CHOCOLATE MOUSSE SHOOTERS**

## LATE NIGHT

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**MAC & CHEESE**

**TRUFFLE MAC & CHEESE**

**BUFFALO CHICKEN MAC & CHEESE**

**BACON MAC & CHEESE**

**BACON WRAPPED HOT DOGS**

**TACO STATION**

**SLIDER STATIONS**

**GRILLED CHEESE STATION**

**FRENCH FRY STATION**

**NACHO STATION**



# KID'S MEAL | BEVERAGES

## KID'S MEAL

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*\*4-9 yrs.*

**CHICKEN STRIPS**

*with bbq dipping sauce*

**CHEF'S 3 CHEESE MACARONI**

**CHEESEBURGER SLIDERS**

*served with ketchup*

**MINI CHEESE PIZZAS**

*\*all meals include skinless fresh fruit & chocolate cookies*

## BEVERAGES

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**COFFEE & DECAF**

**ASSORTED HOT TEAS**

**TROPICAL ICED TEA**

**INFUSED WATER STATION**

**AGUA FRESCA'S add \$1.5**

*banana horchata, watermelon, melon, cucumber mint*

## SERVICE TIMES

3:30 pm – 2.5 hrs. Setup  
6:00 pm – 10:00 pm – 4 Hours of Service  
1.5 hrs. Clean Up  
(8) Total Hours

## PLATED STAFFING FOR () GUESTS

- Complimentary Menu & Event Layout Consultation  
with Event Producer
- Banquet Captain / Lead Server – Manages Event & Staff
- Servers – Setup, Serves Food, Bussing, Clean Up Event Space
- Chefs – TBD on Menu Selection
- Total Staff Members

## BUFFET STAFFING FOR () GUESTS

- Complimentary Menu & Event Layout Consultation  
with Event Producer
- 1 - Banquet Captain / Lead Server – Manages Event & Staff
- Servers – Setup, Serves Food, Bussing, Clean Up Event Space
- Chefs – TBD on Menu Selection
- Total Staff Members

## PLATED PRICING

Food & Non-Alcoholic Beverage Station \$ Per Person  
Staffing Fee \$  
Operating Fee \$  
Sales Tax \$  
Gratuity (Not Taxed) \$  
*Complimentary Cake Cutting & Assistance with Champagne Pour*  
Grand Total \$

## SIGNATURE BUFFET PRICING

Apps, Dinner & N/A Beverage \$ pp =  
Staffing Fee \$  
Operating Fee \$  
7.75% Sales Tax \$  
Gratuity (Not Taxed) \$  
*Complimentary Cake Cutting & Assistance with Champagne Pour*  
Grand Total \$



## BUFFET

Dinner Plate, Dinner Fork, Dinner Knife

Cake Plate, Cake Fork

Champagne Flute *or* Wine Glass, Water Goblet

## PLATED

Salad Plate, Salad Fork

Dinner Plate, Dinner Fork, Dinner Knife

Cake Plate, Cake Fork

Coffee Mug, Water Goblet

Wine Glass *or* Champagne Flute

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## FORMAL

Bread & Butter Plate, Butter Knife

Salad Plate, Salad Fork

Dinner Plate, Dinner Fork, Dinner Knife

Cake Plate, Cake Fork

Coffee Mug, Spoon

Water Goblet & Wine Glass *or* Champagne Flute

## ECONOMY

Dinner Fork & Dinner Knife

Water Goblet & Champagne Glass *or* Wine Glass

Disposable Dinner Plate, Cake Plate,

Cake Fork & Coffee Cup