

SUMMIT

EVENT CATERING



Sample Menu
Pacific Edge Hotel



TRAY PASS - HORS D'OEUVRES

(Choose 3 options)

Coconut And Beer Battered Shrimp With Tangerine Mustard Sauce

Bruschetta With Fresh Roma Tomatoes

Mini Chicken Brochettes With Red And Green Peppers

Barbecued Shrimp Lettuce Wraps With An Asian Citrus Glaze

Portobello Skewers With Port Demi-Glace Dipping Sauce (Vegetarian Item)

Vegetable Spring Rolls With Plum Wine-Cilantro Dipping Sauce

Mini Antipasto Skewer With Sundried Tomato, Artichoke Heart, Buffalo Mozzarella And Kalamata Olive With Virgin Olive Oil Topped With Fresh Basil

SALAD

(Choose 2 options)

Gourmet Baby Greens With Mandarin Oranges, Feta Cheese, Sundried Cranberries And Caramelized Walnuts Tossed With Our Raspberry And Balsamic Vinaigrette With Fresh Baked Focaccia Croutons

Baby Wintergreens With Citrus Segments, Roasted Pine Nuts And Feta Cheese Served With A Raspberry Walnut Vinaigrette

Traditional Caesar Salad With Fresh Baked Herbed Focaccia Croutons, Caesar Dressing Topped With Shaved Parmesan Cheese

Sliced Three Tomato Salad With Roma, Beefsteak And Pear Tomatoes, Red Onions, Basil & Olive Oil

Entrée Selections

8 oz. Grilled Filet Mignon Served With Merlot Shitake Reduction, Garlic Mashed Potatoes & Roasted Asparagus

\$28.00 pp ++

8 oz. Roast Pork Tenderloin with Cranberry Port Sauce, Potato Swiss Cheese and Garlic Au Gratin, Fresh Vegetable Medley with Lemon Butter

\$25.50pp ++

8 oz. Grilled King Salmon Filets with Tangerines, Almonds, Red Onions and Basil, Wild and Long Grain Rice Pilaf & Fresh Roasted Green Beans

\$27.00pp ++

6 oz. Oven Roasted Chicken Breast with an Artichoke Cream Sauce, Roasted Baby Red Potatoes, Sautéed Mushrooms with Garlic and White Wine

\$24.00pp ++

8 oz. Macadamia Nut Crusted Hawaiian Mahi-Mahi Served With Fresh Mango Citrus Relish, Island Rice with Curry, White Raisins and Nuts

\$26.95 ++



Additional entrée available upon request

Custom Menu Selections available upon request

Please visit www.summitevents.com for other menu suggestions

Professional Bar Service

4 hr Hosted "Soft bar" from \$8.50 per guest (2 house wines, 2 beers, soft drinks and sparkling waters)

4 hr Hosted "Call bar" from \$10.00 per guest select liquor (example: Smirnoff, Jack Daniels, 7 Crown)

2 house wines, beer selections, soft drinks and sparkling waters

"No Host Bar" \$250 set up fee Bartender Included