

Summit Hills Country Club menus



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Breakfast



Coffee Service

Brewed Regular & Decaf Coffee

\$7 per person

Sweets and Coffee

Pastries, Coffee Cake, Brewed Regular & Decaf Coffee

\$10 per person

Continental Breakfast

Pastries, Fresh Fruit, Coffee Cake, Fruit Juices, Brewed Regular & Decaf Coffee

\$15 per person

The Wake Up & Birdie

Espresso Coffee, Chicken and Apple Croissant with Egg White, Mixed Berries Cup

\$14 per person

Brunch Stations



\$35 Per Person

Includes Coffee, Tea, and Served Orange or Cranberry Juice

Station 1

Warm, Fresh Baked Cinnamon Rolls
Fresh Seasonal Fruit Mirror
Steel Cut Oatmeal

Station 2

Home Fried Potatoes
Crisp Bacon
and striped with garlic aioli
Chef's Choice Frittata
Scrambled Eggs

Station 3

Fresh Seasonal Vegetable
Baked Chicken in White Wine & Herbed Topping
Carved Honey Baked Ham
Dinner Rolls

Prices do not reflect 20% Gratuity Charge and 6% Sales Tax

Brunch Options



\$40 per person

Additional Carved Entrée - \$6 per person

Additional Entrée - \$5 per person

Minimum of 40 confirmed guests

All buffets include Hashbrown Casserole, Sausage Links, Assorted Pastries.

Brunch Options (Choose two)

Fried Chicken

Smoked Sausage and Cabbage

Stuffed Peppers

Chicken or Beef Enchiladas

Brunch Stations

Station One-Steel Cut Oatmeal

Station Two-Chef's Choice

Brunch Appetizers—\$3 per person

Bruschetta: Classic Tomato & Mozzarella; Fig & Goat Cheese, or Avocado & Egg

Brunch Al A Carte per person

Includes Choice of: Juice, Coffee, & Assorted Herbal Teas

The Wake Up and Birdie —\$15 per person

Chilled Espresso Coffee; Chicken & Apple Sausage Egg White Croissant

The Dance Floor —\$18 per person

Sausage, Egg & Cheese English Muffin, Hashbrown Potatoes, Mixed Fruit, Assorted Pastries

Includes: Juice, Coffee, & Assorted Herbal Teas

Plated Lunch



All entrees served with one salad, vegetable, starch, rolls and butter, coffee, iced tea and dessert

Mushroom Asiago Chicken - \$22 per person

Oven baked chicken breast with roasted baby bella mushrooms and asiago cheese

1/4 Roasted Rotisserie Chicken - \$22 per person

Slow-roasted rotisserie chicken flavored with mix of herbs cut in quarters

Chicken Marsala - \$24 per person

Grilled, seasoned chicken breast with a rich marsala sauce and wild mushrooms

Roasted Pork Loin - \$22 per person

Slow roasted pork loin, sliced and served with your choice of creamed corn sauce, apple chutney or Korean BBQ

Roasted Turkey Breast - \$24 per person

Slow roasted turkey breast sliced and smothered in pan gravy

Braised Beef Tips - \$26 per person

Braised beef in a rich gravy with mushrooms

Baked Eggplant Parmagana - \$25 per person

Baked with layered eggplant, house marinara, ricotta, parmesan, and mozzarella cheeses

Vegetable Dumpling Stir Fry - \$24 per person

Seared vegetable dumplings tossed with Asian vegetables in Chef's stir fry sauce

Sweet Potato Gnocchi - \$24 per person

Homemade sweet potato gnocchi in a creamy sage sauce with fresh basil

Vegetable Primavera - \$20 per person

Sautéed seasonal vegetables in a creamy alfredo sauce

Atlantic Cod Loins - \$24 per person

Fresh Atlantic cod loins prepared either blackened, fried, grilled or broiled and served with tartar sauce and lemon

Norwegian Salmon - \$32 per person

Fresh Norwegian salmon prepared either blackened, grilled or broiled

Prices do not reflect 20% Gratuity Charge and 6% Sales Tax

Hors D'oeuvres Packages



The Hors d'oeuvre packages offer a wide selection of our Chef's most popular creations. Each selection is beautifully presented, either buffet style or by station service. Each package includes three cold, three hot and one chef attended station.

Hors d'oeuvre Package - \$40 per person

Add an Additional Station - \$50 per person

Prices do not reflect 20% service charge and 6% sales tax

Cold Hors d'oeuvres - Choose three

Vegetable Crudités

Served with herb dipping sauce

Domestic Cheese Display

Garnished with fruit and served with an assortment of gourmet crackers

Bruschetta Bar

Assorted breads, toppings, and sauces to mix and match

Antipasto Display

Assorted choice cheeses and cured meats with various marinated, grilled, and roasted vegetables, olives and pepperoncini.

Caesar Salad

A traditional combination of Romaine Lettuce, parmesan cheese, and Garlic croutons tossed with Caesar dressing.

Hors d'oeuvres packages Continued



Hot Hors d'oeuvres - Choose three

Seasoned Meatballs

Served in barbeque or marinara

Buffalo Wings

Barbeque, hot, mild, roasted garlic, or Caribbean glaze

Assorted Petite Quiche

Vegetable, 3 Cheese, broccoli and cheese, bacon and swiss

Stuffed Mushroom Caps

Herb cheese, crab, or spinach or Bacon and chive

Crab Rangoon

Wonton shells filled with crab and cream cheese

Potato Barrels

Bacon and cheddar potato kegs, deep fried and served with queso cheese

Pretzel Bites

Homemade pretzel bites salted and served with your choose of beer cheese or queso cheese

Chicken Satay

Grilled marinated chicken with peanut sauce on a skewer

Hot Dips - Choose One

Crab, Skyline Chili, Spinach and Artichoke, or Buffalo Chicken

Hors d'oeuvres packages Continued



Chef Attended Hors d'oeuvre Stations - Choose one

Carving Station - Choose one item

Presented with mini buns and a relish tray

Slow Roasted Strip Loin with horseradish and horseradish sauce

Roasted Breast of Turkey with cranberry mayonnaise and Dijon mustard

Bourbon Glazed Ham with spicy mustard and honey mustard

Flank Steak with chimichurri and caramelized red onion

Rotisserie or Smoked whole chicken with barbecue sauce and ranch

Pasta Station

Presented with parmesan cheese and garlic bread

Chicken Alfredo - fresh grilled chicken tossed with penne pasta, broccoli and a creamy alfredo sauce.

Shrimp Scampi - shrimp and scallops tossed with linguini in a garlic-tomato white wine sauce

Pasta Primavera - fresh seasonal vegetables tossed in homemade marinara with farfalle

Asian Station

Presented with vegetable egg roll and steamed rice

Chicken Teriyaki - Stir-fried breast of chicken with Asian vegetables in a teriyaki sauce

Sweet and Sour Pork - Tender pork loin tossed with Asian vegetables and sweet & sour sauce

Vegetable Stir Fry - Asian vegetables tossed with a sweet Thai chili sauce

Tex-Mex Station

Presented with tomatoes, onions, cheddar cheese, lettuce, black olives, jalapenos, sour cream, salsa, soft tortillas, taco shells and Spanish rice

Chicken Fajitas - Fresh grilled breast of chicken tossed with peppers and onions

Carnitas - Marinated slow-roasted pork

Black Beans - Slow-cooked black beans with cilantro and red onion

Barbacoa - Marinated braised beef

Cold Hors d'oeuvres



Antipasto Display	\$6 per person
Domestic Cheese with Crackers	\$5 per person
Gourmet Cheese Board with Assorted Crackers	\$8 per person
Garden Vegetables with Dipping Sauce	\$3 per person
Seasonal Fruit Display	\$4 per person
Smoked Salmon Display	\$7 per person
Grilled Vegetable Platter	\$5 per person
Ahi Tuna Display	\$10 per person
Mango Shrimp Endive Cups	\$4 per piece
Bloody Mary Oyster Shooters	\$4 per piece
Poached Gulf Shrimp with Cocktail Sauce	\$4 per piece
Petite Fruit Kabobs	\$2 per piece
Antipasto Skewers	\$3 per piece
Salami Cornets	\$3 per piece
Gourmet Deviled Eggs	\$3 per piece
Cream Cheese Stuffed Jalapeno Poppers	\$3 per piece
Caprese Skewer	\$3 per piece
Beef, Herb Cream Cheese and Fig Jam Crostini	\$4 per piece
Pastrami, Goat Cheese and Carmelized Onion on Garlic Naan	\$4 per piece
Proscuitto Wrapped Pears with Dressed Arugula	\$3 per piece
Ahi Tuna Stuffed Cucumbers with Hoisin	\$3 per piece

Hot Hors d'oeuvres



Assorted Mini Quiche	\$2.50 per piece
Stuffed Mushrooms	\$2 per piece
- Herbed Cheese or Spinach	
Crab Stuffed Mushrooms	\$4 per piece
Vegetable Egg Rolls	\$2 per piece
Meatballs - BBQ or Marinara	\$1 per piece
Beef Tenderloin Sliders	\$4 per piece
Potstickers	\$3 per piece
- Vegetable, Chicken or Pork	
Buffalo Wings	\$3 per piece
- Mild, BBQ, Hot, or Roasted Garlic	
Chili Lime Chicken Skewers	\$3 per piece
Empanadas	\$3 per piece
- Chicken or Beef	
Pretzel Bites - With Beer Cheese or Queso	\$1.50 per piece
Pigs in a Blanket - With Spicy Mustard	\$2 per piece
Bacon Wrapped Sea Scallops	\$4 per piece
Low Country Boil Skewers	\$4 per piece
Mini Crab Cake with Remoulade	\$3 per piece
Crab Rangoon	\$3 per piece
Chicken & Waffles	\$3 per piece
Buffalo Chicken Meatballs	\$2 per piece
Tater Tot Sliders	\$3 per piece
Bacon-Wrapped Brussel Sprouts	\$2 per piece
Bruschetta	\$3 per piece
- Chicken & Artichoke or Wild Mushroom, Pickled Onion & Gruyere	
Chorizo & Cheddar Bites	\$2 per piece
Cheese Curds with Spicy Mayo	\$4 per piece

Plated Dinner



All entrees served with one salad, vegetable, starch, rolls and butter, coffee, iced tea and dessert

12 oz. Allen Bros New York Strip - \$45 per person

12 oz. Roast Prime Rib of Beef - \$45 per person

With Au jus and Horseradish Sauce

6 oz. Filet Mignon - \$50 per person

With wild mushroom bordelaise

Beer Braised Short Rib - \$42 per person

With demi glace

Halibut - \$45 per person

Seared, blackened, grilled or broiled

10 oz. Grilled French Cut Pork Chop - \$32 per person

Served with your choice of sweet corn relish or creamed corn sauce

Blackened Salmon with Pineapple Cilantro Salsa - \$36 per person

Mahi-Mahi - \$38 per person

Grilled or Blackened Mahi-Mahi with roasted red pepper butter sauce and pine nuts

Seared Salmon - \$34 per person

Served with your choice of basil pesto cream sauce or red curry sauce

Stuffed Chicken Breast - \$32 per person

Florentine with herb cream sauce, wild mushroom with porcini cream sauce or caprese

Bruschetta Chicken - \$32 per person

Oven baked chicken breast topped with an herb tomato mozzarella mixture and drizzled with balsamic glaze

Coconut Chicken - \$32 per person

With mango Chutney

Prices do not reflect 20% Gratuity Charge and 6% Sales Tax

Buffet Dinner



\$40 per person

Additional Carved Entrée - \$6 per person

Additional Entrée - \$5 per person

Minimum of 40 confirmed guests

All buffets include one served salad, two vegetable, one starch, rolls and butter, coffee, and iced tea. You may also choose three desserts for a mini dessert buffet or one served dessert.

See accompaniments page for selections.

Carved Entrees (Choose one)

Slow Roasted Strip Loin - Bordelaise, Horseradish, and Horseradish Sauce

Roasted Turkey Breast - Pan Gravy and Cranberry Aioli

Bourbon glazed Ham - Spicy Mustard and Dijon Aioli

Roasted Pork Loin - Pan Gravy and Dijon aioli

Marinated Flank Steak - Chimichurri and Caramelized Red Onion

Entrees (Choose Two)

Boneless Chicken Breast with your choice of topping

- White Wine & Herb Topping
- Garlic Mushroom Cream Sauce
- Herb marinated Tomato and mozzarella
- Korean BBQ
- Asian Cashew Sauce

Pasta Alfredo - With Chicken and Broccoli

Pasta Marinara - With Fresh Basil, Mozzarella, Ricotta, and Parmesan Cheeses

Pasta Primavera - Fresh Seasonal Vegetables in a Creamy Alfredo Sauce

Baked Salmon with your choice of topping

- Basil Pesto Cream Sauce
- Citrus Herb Butter
- Chili Lime Glaze

Baked Cod with your choice of topping

- Lemon Parsley Sauce
- White Wine Garlic Sauce

Accompaniments



Salad Selections:

Ponte Verde "The House Favorite" - Kentucky bib lettuce, wedge tomatoes, bacon bits and house made special dressing

Caesar - Romaine tossed with parmesan cheese, croutons, and creamy Caesar dressing

House - Mixed greens topped with carrots, grape tomatoes, cucumber, red onions, raisins, candied pecans, and feta cheese. Choice of dressing

Tossed - Mixed greens topped with carrots, grape tomatoes, and cucumbers. Choice of dressing.

Spinach - Baby spinach topped with grape tomatoes, mushroom, chopped egg, blue cheese crumbles, bacon bites and red onion. Choice of dressing

Field Green Delight - Mixed greens, sunflower seeds, blue cheese, mandarin oranges. Choice of dressing

Vegetables

California Vegetable Medley - Roasted Seasonal Vegetable Medley - Grilled Vegetable Medley - Fresh Steamed Green Beans with Toasted Sesame Seeds - Seasoned Broccoli Florets - Maple Glazed Carrots - Corn Sauté - Lemon Pepper Asparagus - Fresh Steamed Asparagus - Country Style Green Beans - Cauliflower Au Gratin - Brussel Sprouts

Starches

Smoked Cheddar Mashed Potatoes - Mashed Sweet Potatoes - Au Gratin Potatoes - Roasted Rosemary Red-skin Potatoes - Traditional Mashed Potatoes - Smoked Blue Cheese Polenta - Herbed Wild Rice - Hash Brown Casserole - Baked Potato with Butter & Sour Cream - Israeli Cous Cous - Seasoned Brown Rice

Desserts

Homemade Chocolate Chip Cookies - served family style

Cheesecake - served with your choice of chocolate or raspberry sauce, whipped cream, and fresh berries

Apple Dumpling - served with warm vanilla sauce

Brownie a la Mode

Chocolate Cake - served with chocolate sauce and whipped cream

Carrot Cake - served with whipped cream

Key Lime Pie - served with fresh lime and whipped cream

Apple Pie - served with caramel sauce and whipped cream

Cherry Pie - served with whipped cream

Bar Service



Domestic Bottled Beer \$4.00

Budweiser
Bud Light
Coors Light
Michelob Ultra
Miller Lite
O'Douls (NA)

Domestic Canned Beer \$3.50

***Outings Only**

Budweiser
Bud Light
Coors Light
Michelob Ultra
Miller Lite
O'Douls (NA)

Premium Beer \$5.00

Becks
Corona / Corona Light
Heineken / Heineken Light
Newcastle
Sam Adams
Bucklers (NA)

Domestic Keg Beer (1/2 Barrel) \$395.00

Bud Light
Miller Lite
Coors Lite
Yuengling

Premium Keg Beer (1/6 Barrel) \$345.00

Braxton Tropic Flare
Goose Island 312
Kona Longboard
Rhinegeist Truth
Sam Adams Boston Lager
Stella Artois
Sweet Water 420
Taft Gavel Banger

House Wine

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Bar Service



Club Brands

\$6.00

Pedro Santez Tequila

San Juan Rum

Kentucky Tavern Bourbon

McCormick Vodka

Crawford's Scotch

McCormick Gin

Call Brands

\$7.00

Bacardi Rum(s)

Captain Morgan

Canadian Club

Seagram's VO

Seagram's 7

Beefeater Gin

Dewar's Scotch

Absolute Vodka(s)

Stolichnaya Vodka

Tito's Vodka

Jim Beam Bourbon

Premium I

\$8.50

Amaretto Disaronno

Bailey's Irish Cream

Kahlua

Tanqueray Gin

Crown Royal

Jameson Irish Whiskey

Ketel One Vodka

Jack Daniel's Whiskey

Bulleit (Rye)

Maker's Mark Bourbon

Premium II

\$10.00

Glenlivet Scotch

Grey Goose Vodka

Woodford Reserve Bourbon

Herradura Tequila