

Dinner Buffet Menu

2023

Dinner Buffet includes your choice of two salads, three entrees, two side dishes, assorted dessert table, rolls and butter, coffee, hot and cold teas and lemonade.

Price per person \$32.95 (Minimum of 25 guests)

Children's prices 12 and under \$17.95. Children under the age of 3 are free.

Salad Selection

Choose Two (2)

Seasonal Greens with Dressing
Classic Caesar Salad with Parmesan
and Croutons
Home-style Potato Salad
Farfalle Pasta Salad
Marinated Tomato, Cucumber and
Red Onion Salad
Cole Slaw
Fresh Fruit Salad

Entrée Selections

Choose Three (3)

Grilled Herb Chicken Breast
Chicken Marsala
Fried Chicken
Stuffed Shells
Seafood Alfredo
Pasta Primavera
Penne Pasta with Meat Sauce
Roasted Rosemary Pork Loin
English Style Cod
Baked Ham with Pineapple Glaze
Top Round with Mushroom Sauce
Cabbage Rolls

Side Selections

Choose Two (2)

Green Bean Almondine
Honey Glazed Carrots
Buttered Broccoli
Rice Pilaf
Herb Roasted Baby Red Skins
Cheddar Mashed Potatoes
Au Gratin Potatoes

ADD A PASTA BAR

Your choice of two pastas with two sauces.

Pasta: Spaghetti, Fettuccini, Penne, or Cavatappi

Sauce: Pesto, Marinara, Meat, Alfredo or Clam Sauce

Additional charge of \$ 4.00 ++ per person

ADD A CARVING STATION

Choose **one** of the following

Roasted Prime Rib of Beef served with Creamy
Horseradish Sauce...\$10.00, Tenderloin of Beef with
Béarnaise Sauce...\$8.00,

Dinner Entrée Selections

2023

You may choose two entrée selections for your event.

TRADITIONAL STUFFED CHICKEN BREAST	\$25.95
Chicken breast stuffed with traditional bread stuffing served with gravy.	
GRILLED BREAST OF CHICKEN MARSALA	\$26.95
Sautéed breast of chicken served with mushroom marsala sauce.	
CHICKEN CORDON BLEU	\$26.95
Lightly breaded chicken breast stuffed with ham and Swiss cheese in a creamy Monterey jack cheese sauce.	
CHICKEN FRANGELICA	\$27.95
Pecan breaded chicken breast with a hazelnut cream sauce.	
BASIL GRILLED SALMON FILET	\$30.95
Grilled Salmon seasoned with a lemon and dill.	
NEW YORK STRIP STEAK	\$32.95
Twelve-ounce strip steak grilled to perfection, topped with steak butter.	
PETITE FILET MIGNON	\$35.95
Filet Mignon served with a rich red wine demi-glace.	
PASTA PRIMAVERA	\$21.95
Fresh sautéed vegetables in a light white wine and garlic sauce sprinkled over pasta.	
MARYLAND CRAB CAKES	\$33.95
Signature Jumbo Lump Crab Cakes served with Red Skin Potatoes and Green Beans Almondine.	

DUET ENTRÉE SELECTIONS

You may choose one duet entrée for your function.

SUMMIT FEATURE	\$40.95
Perfectly grilled petite filet mignon accompanied by a Summit signature Crab Cake.	
FILET MIGNON AND CHICKEN FRANGELICO	\$36.95
Perfectly grilled petite filet mignon accompanied by a boneless breast of chicken topped with Frangelico sauce.	
CHICKEN CORDON BLUE WITH SIGNATURE CRAB CAKE	\$33.95
Chicken Breast stuffed with ham & Swiss cheese with a creamy cheese sauce accompanied by a Crab Cake.	

A Mae's salad with mixed greens, cranberries, candied pecans, and Feta Cheese with our house balsamic vinaigrette and your choice of starch and vegetable is included with all entrees.

Choice of Starch and Vegetable

Herb Roasted Baby Red Skins, Rice Pilaf, or Garlic Mashed Potatoes
Green Beans Almondine, Roasted Vegetables, Broccoli, or Asparagus