

Your Banquet Buffet

at
Summit House
RESTAURANT

Carved to Order

Roasted Prime Ribs of Beef
with au Jus and Whipped Cream Horseradish Sauce

or

Stilton Crusted Roast New York Strip
Served with a Port Wine Sauce

Additional Entree

(choice of one)

Sauteed Boneless Chicken Breast
Sherry Butter Sauce with diced Artichoke,
Mushroom, and Scallions

Baked Filet of Halibut
Macadamia Nut Crumb, Lemon Butter Sauce

Herb Stuffed Breast of Chicken
With a Brandied Apricot Demi-glace Sauce

Oakwood Roasted Prime Rib of Pork
Bing Cherry Madeira Sauce

Accompaniments

(choice of two of the following)

Gruyere Potatoes
Boulangere Potatoes

Wild Rice Pilaf
Garlic Mashed Potatoes

Salads

Calabrese Tomato Salad

Bow Tie Pasta Salad
Cucumber Salad

Chinese Chicken Salad

Hand Tossed Salad

(Choice of one)

Summit House Salad
Olive Oil and Mustard Vinaigrette

Caesar Salad
Classic Caesar Dressing

California Baby Greens
Balsamic Vinaigrette

Buffet includes Summit House Classic Cream Corn, Chef's selection of Vegetables,
Bread, Butter, Coffee and Tea Service

Lunch 41.00 Dinner 45.00

Desserts

Summit House English Trifle 5.75
Assorted French and Mini Pastries 6.75

Display of Summit House English Trifle,
Chocolate Truffle Torte, & Mini Pastries 9.75

Belgian Chocolate Fountain
May be served with Seasonal Fruits, Pretzels, Profiteroles with Pastry Cream 9.00

20% Service Charge and Applicable Sales tax will be added
(125 person minimum guarantee)

09/01/07