

Summit Catering

“Life is Better with Good Food”



www.summitcatering.com

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*Rehearsal Dinner and Smaller Event Package at the Estate at
Eagle Lake*

THE MENU:

SALAD – Choice of One:

Garden

Lettuce Mix, Tomato, Cucumber, Shredded Carrot, Red Cabbage, Toasted Crouton, Choice of 2 Dressings

CAESAR

Romaine, Hard Cooked Egg, Pecorino Romano, Toasted Crouton

FIELD GREENS

Dried Cranberries, Crumbled Feta, Candied Pecans

SPRING MIX

Mandarin Oranges, Walnuts

SPINACH

Fresh Strawberries, Red Onion, Goat Cheese, Candied Pecans



PASTA ENTREE – Choice of One:

PRIMAVERA

Fresh Vegetables, Choice of either Light Cream Sauce or White Wine Sauce

VODKA

Penne, Vodka Rosé

SUN-DRIED TOMATO

Penne, Sun-Dried Tomato, Asparagus, Blush Sauce

TORTELLINI

Cheese Stuffed, Alfredo, Pecorino Romano

JUMBO SHELLS

Ricotta, Housemade Marinara



PROTEIN ENTREES – Choice of Two:

PICCANTE

Boneless Chicken, Lemon, Butter, White Wine, Capers

MARSALA

Boneless Chicken, Mushrooms, Marsala Wine

MILANO

Boneless Chicken, Sun-Dried Tomato, Light Tomato Crema

MARGHERITA

Grilled Boneless Chicken, Housemade Marinara, Fresh Mozzarella, Basil

ITALIAN SAUSAGE

Peppers, Onion, Tomato

ROAST BEEF

Black Angus Top Round, Housemade Gravy, Horseradish

HAM

Virginia Baked, Pineapple Sweet Sauce

PORK

Roasted, Housemade Gravy, Horseradish

TILAPIA

Parmesan Crusted, Corn Salsa, Chipotle Remoulade

MEATBALLS

Housemade, Tomato Marinara, Pecorino Romano

JAGERSCHITZEL

Pork Scallopine, Mushrooms, Crema



VEGETABLES – Choice of Two:

HARICOT VERT (Green Beans sauteed in Garlic and Oil)
GREEN BEANS ALMONDINE
FRESH VEGETABLE MEDLEY
BABY CARROTS
STEAMED BROCCOLI
ROASTED CAULIFLOWER
WHITE RICE
RICE PILAF
WILD MUSHROOM RISOTTO
CREAMY PARESEAN RISOTTO
OVEN-ROASTED ROSEMARY POTATOES
GARLIC MASHED POTATOES
AU GRATIN POTATOES
PARMESEAN TRUFFLE ROASTED POTATOES

DESSERT TABLE:

Fresh Seasonal Fruits, Assorted Miniature Sweets, Pastries and Cookies



BEVERAGES: (Self-serve table)

Assorted Soft Drinks, Bottled Waters and Ice (Client may bring any Alcoholic Beverages)

INCLUDES:

All necessary high end disposable salad bowls, dinner plates, knives, forks, dessert napkins, dessert plates, & cold beverage cups
All necessary linen tablecloths for guest and food tables in your choice of color
All necessary chafing dishes, sternos, & serving utensils

PRICE: \$39.99 per Person plus NJ Sales Tax and a Staff Service Fee (See below) Plus Venue Fee \$29.99 pp

STAFF SERVICE FEES: (Not to exceed a three (3) hour event)

DISPOSABLE SERVICE EVENT:

20 GUESTS OR LESS: \$275.00
21-30 GUESTS: \$500.00
31-40 GUESTS: \$650.00
41-50 GUESTS: \$750.00
51-75 GUESTS: \$1,000.00

CHINA/SILVER/GLASSWARE EVENT:

20 GUESTS OR LESS: \$525.00
21-30 GUESTS: \$675.00
31-40 GUESTS: \$800.00
41-50 GUESTS: \$1,000.00
51-75 GUESTS: \$1,200.00

ADD-ON UPGRADES:

Full-service china, silverware, & Glassware: +\$10.00 per Person and Added Staffing Fee
Coffee and Hot Tea Station: +\$3.00 per Person
Non-Alcoholic Beverage & Garnish Package: +\$4.50 per Person
Upgraded Entrees (Chicken Parmesan, Jumbo Shrimps stuffed with Crab, Flounder stuffed with Crab, Grilled Salmon, Mongolian Beef, Shrimp Scampi): \$7.50 per Person
BARTENDER including LIQUOR LIABILITY Insurance: +\$400.00 per Bartender