

( 100 Person Minimum)

# 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