

Summit House

CATERING

Buffet Menu

Carved to Order

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

Additional Entree

(choice of two)

Sauteed Boneless Chicken Breast

(Choice of Sauce)

Sherry Butter Sauce with diced Artichoke,
Mushroom, and Scallions

or

Madeira, Wild Mushroom Sauce

North Atlantic King Salmon

Line Caught King Salmon Sauteed

(Choice of Sauce)

Brown Sugar Miso Citrus Glaze

or

Three Mustard Butter Sauce

Vegetarian Eggplant Crepes

with Roasted Plum Tomato Coulis

Hawaiian Ono

Macadamia Nut Crumb, Lemon Butter Sauce

Accompaniments

(choice of two of the following)

Red Roast Potatoes

Boulangere Potatoes

Wild Rice Pilaf

Garlic Mashed Potatoes

Hand Tossed Salad

(Choice of one)

Caesar Salad

Summit House Salad

Olive Oil and Mustard Vinaigrette

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 46. Dinner 49.

Desserts

Summit House English Trifle 8.50

Assorted French and Mini Pastries 9.50

Display of Summit House English Trifle,

Chocolate Truffle Torte, & Mini Pastries 12.75

Belgian Chocolate Fountain

May be served with Seasonal Fruits, Pretzels, Profiteroles with Pastry Cream 9.50

20% Service Charge and Applicable Sales tax will be added

(125 person minimum guarantee)

3/11

 Your Special Occasion Place 

2000 E. Bastanchury Road, Fullerton, CA 92835 714-671-3092 www.summithouse.com