

Summit House

CATERING

Starters

Caesar Salad

Crisp Romaine Lettuce Tossed with our Classic Caesar Dressing and Fresh Grated Parmesan Cheese

California Baby Greens

A delicate mixture of Baby Green tossed with Dried Cranberries, Caramelized Walnuts and Balsamic Vinaigrette Dressing topped with Point Reyes Blue Cheese

Summit House Salad

A tossing of tender Bibb Lettuce with Pancetta, Gruyere Cheese and Pecans, Olive Oil and Mustard Vinaigrette

Main Course

Sauteed Breast of Chicken

Sherried Butter Sauce with diced Artichoke, Mushroom and Scallions
or
Madeira, Wild Mushroom Sauce 36.(lunch 33.)

Jidori Breast of Chicken

Stuffed with Proscuitto, Artichoke Hearts, Sun-dried Tomatoes, and Crimini Mushrooms
or
Stuffed with Stir Fry Vegetables and Jade Rice
or
Stuffed with a Wild Rice Blend of Cranberries, Almonds, and Apricots
40.(lunch 37.)

Filet Mignon

Center cut Tenderloin of Beef, Oak wood grilled and served with a Port Wine Reduction 46.(lunch 43.)

Filet Mignon and John Dory

Oak wood Grilled Beef Tenderloin Steak with a Port Wine Reduction, and John Dory with Macadamia Nut Crumb Topping, Lemon Butter Sauce
63. (lunch 60.)

Prime Ribs of Beef

Slow Roasted Prime Ribs of Beef served with Cream Horseradish, and Au jus
42.(lunch 39.)

North Atlantic King Salmon

Line Caught and Sauteed atop Tatsoi Spinach
(Choose one Sauce below)
Brown Sugar Miso Citrus Glaze
Ginger Cilantro Pesto Sauce
Three Mustard Butter Sauce
38.(lunch 35.)

John Dory

Macadamia Nut Crumb topping with a Lemon Butter Sauce
41.(lunch 38.)

Filet Mignon and Breast of Chicken

Oak wood Grilled Filet of Beef and Sauteed Chicken Breast with your choice of a Sherried Butter Sauce or a Wild Mushroom Madeira Sauce
56.(lunch 53.)

(Dinner includes Choice of Salad, our Classic Cream Corn, Chef's selection of Vegetables, Assorted Rolls, Breads, Butter, Coffee and Tea Service)

20% Service Charge and Applicable Sales tax will be added (125 person minimum guarantee) 11/11

 Your Special Occasion Place 

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

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

John Dory

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)

Summit House Salad

Olive Oil and Mustard
Vinaigrette

Caesar Salad

Classic Caesar Dressing

Organic 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

Summit House English Trifle,
Chocolate Truffle Torte, & Mini Pastries

Assorted French and Mini Pastries 9.50

12.75

Belgian Chocolate Fountain

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

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