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PACKAGES

TRADITIONAL | \$37 / PERSON

THREE COURSE | (1) Entrée, (1) Salad, (2) Sides

Fresh Baked Dinner Rolls & Butter

BEVERAGES | Infused Water Station, Tropical Iced Tea, Assorted Hot Teas, Coffee & Decaf

CLASSIC | \$47 / PERSON

COCKTAIL HOUR | (4) Passed or (2) Stationary Appetizers

BUFFET / PLATED DINNER | (1) Chicken Entrée, (1) Vegetarian Upon Request (1) Salad, (2) Sides

Fresh Baked Dinner Rolls & Butter

BEVERAGES | Infused Water Station, Tropical Iced Tea, Assorted Hot Teas, Coffee & Decaf

SIGNATURE | \$52 / PERSON

COCKTAIL HOUR | (5) Passed or (3) Stationary Appetizers

BUFFET / PLATED DINNER | (2) Entrées, (1) Vegetarian Upon Request (1) Salad, (2) Sides

Fresh Baked Dinner Rolls & Butter

BEVERAGES | Infused Water Station, Tropical Iced Tea, Assorted Hot Teas, Coffee & Decaf

FAMILY STYLE | \$59 / PERSON

COCKTAIL HOUR | (4) Passed or (2) Stationary Appetizers

DINNER | (2) Entrées, (1) Vegetarian Upon Request (1) Salad, (3) Sides

Fresh Baked Dinner Rolls & Butter

BEVERAGES | Infused Water Station, Tropical Iced Tea, Assorted Hot Teas, Coffee & Decaf

*FOODSTATIONS AVAILABLE Pricing Based On 100 Guest Minimum, Fewer Than 100 Guests May Necessitate

A Price Increase Does Not Include Operation Fee, Staffing, Sales Tax & Gratuity CHINA SERVICE ADD \$3-\$7/PERSON



APPETIZERS

MEAT

CHEESEBURGER SLIDERS

with bacon jam

MINI TOSTADA

chicken, steak or pork with pico de gallo

3 PEPPER BACON

thick cut strips of bacon seasoned with brown sugar, pepper & red pepper flakes

CHOICE SIRLOIN BEEF SLIDERS

grilled sweet onions & bleu cheese crumbles

OVEN ROASTED QUESADILLA ROLLS

smoked chicken, cilantro & sharp cheddar cheese served with avocado tomatillo dipping sauce

THIN SLICED FILET, ARUGULA, PROVOLONE & WHITE TRUFFLE OIL

served on a toasted baguette with horseradish cream sauce

FIG PIZZA

flatbread pizza with black fig jam, pear, maytag bleu cheese, fontina, prosciutto & arugula

GRILLED BABY LAMB CHOP

merlot shiitake reduction or rosemary balsamic reduction | add \$2.5

PULLED PORK SLIDER

hickory bbq sauce & tangy slaw

MINI SOPE BITES

cochinita & pickled red onions

TANDOORI CHICKEN SKEWERS

with cucumber dip

THAI CHICKEN SKEWERS

with spicy peanut sauce

BULGOGI SLIDERS

with spiced kimchi slaw

SWEET THAI CHICKEN SKEWERS

SHORT RIB WITH MASHED POTATO SPOON

with demi- glace | add \$1.5

SEAFOOD

COCONUT & BEER BATTERED SHRIMP

with tangerine mustard sauce | add \$1

NEW ENGLAND CRAB CAKE SLIDERS

micro greens & meyer lemon aioli | add \$2.5

SEARED AHI TUNA ON CUCUMBER

fresh alfalfa & wasabi cream

SAVORY POKE ON A CRISPY NORI

MINI CEVICHE TOSTADAS

SOY SAUCE INFUSED SEABASS

with saffron rice over spoon | add \$2.5





APPETIZERS

VEGETARIAN | VEGAN

ARANCINI

fried risotto croquettes filled with mozzarella & wild mushrooms

CAPRESE SKEWER

mozzarella, cherry tomato, fresh basil & balsamic drizzle

CARAMELIZED ONIONS, MUSHROOMS & GRUYERE CHEESE TARTLET

finished with white truffle oil

CURRIED BUTTERNUT SQUASH SOUP SHOOTERS

roasted butternut squash soup with candied pecans - vegan

CRISP ENDIVE SPEAR

goat cheese, figs & pecans, garnished with dried cranberry

GAZPACHO SOUP SHOOTER

served in a cucumber barrel - vegan

PANKO CRUSTED GORGONZOLA & MASHED POTATO CROQUETTES

with fresh marinara

PORCINI & CREMINI MUSHROOM TARTLET

goat cheese, white truffle oil & fresh chives

ROASTED CREAMY TOMATO SOUP SHOOTERS

with mini grilled cheese

STUFFED MUSHROOMS

feta, granny apple & walnut

MANGO CEVICHE TOSTADA

mango, avocado, bell peppers, jalapeños & citrus juices - vegan

STATIONARY

DOMESTIC CHEESE DISPLAY

*garnished with dried fruit & nuts,
accompanied by cheddar crisp & gourmet crackers*

FRESH SEASONAL FRUIT

watermelon, cantaloupe, honeydew, seedless grapes & strawberries

HOT SPINACH & ARTICHOKE DIP

with focaccia bread sticks, assorted flat breads & gourmet crackers

VEGETABLE CRUDITÉ BASKET

smoked chipotle dip, sundried tomato aioli & roasted garlic spinach dip

TUSCANY DISPLAY

*assorted olives, peppers, char grilled vegetables, hummus & sundried tomato aioli,
served with crispy pita chips, herbed flat breads & gourmet crackers | add \$4*

RAINBOW TORTILLA CHIPS

with guacamole & fresh salsa

SPICY BUFFALO WINGS

with bleu cheese & ranch dressing

TERIYAKI OR SWEDISH MEATBALLS



ENTREES

MEATS

BONELESS SHORT RIBS

with black peppercorn demi-glace | add \$5

GRILLED BASEBALL CUT SIRLOIN STEAK

with black peppercorn demi-glace | add \$8

CHAR GRILLED FILET MIGNON

served with red wine pan sauce & shiitake mushrooms | add \$12

FIRE GRILLED BASEBALL CUT SIRLOIN STEAK

with a creamy chimichurri sauce | add \$8

GARLIC CRUSTED CHOICE ROAST BEEF

slow roasted, sliced & laced with black peppercorn sauce | add \$2

GRILLED FLAT IRON STEAK

dry rub marinated | add \$6

HANGAR STEAK

with jicama & shallot mint chutney | add \$6

PRIME RIB

rosemary & kosher salt crust with morel mushroom merlot reduction | add \$10

SAGE ROASTED SIRLOIN SLICES

thinly sliced with black peppercorn demi-glace

SLOW ROASTED BEEF BRISKET

with a chipotle bbq sauce

SEAFOOD

BAKED SALMON

fresh dill caper cream sauce | add \$6

FRESH SEABASS

infused with sake, soy sauce & ginger | add \$10

GRILLED LOCAL YELLOWTAIL

with a champagne tarragon cream sauce | add \$6

GRILLED FRESH SALMON

*with honey mustard & brown sugar OR citrus beurre blanc OR
fresh pineapple teriyaki | add \$6*

MACADAMIA NUT CRUSTED MAHI MAHI

with mango papaya citrus salsa or strawberry coconut relish | add \$6

ALASKAN CENTER CUT WHITE COD

infused with soy, sake, and fresh ginger | add \$6

OVEN ROASTED SALMON

with tequila lime sauce | add \$6

SESAME CRUSTED SALMON

with an orange miso sauce | add \$6

SHRIMP ENCHILADAS

with traditional red sauce or tomatillo salsa





ENTREES

POULTRY

CHICKEN ENCHILADAS

traditional red sauce or tomatillo salsa

BREAST OF CHICKEN

with traditional mole sauce

BRINE BONE-IN CHICKEN BREAST

with our apricot bbq sauce

CHICKEN MARSALA

breast of chicken with sautéed wild mushrooms & marsala sauce

CHICKEN PICATTA

breast of chicken with sherry, fresh lemon, capers & garlic

GRILLED CHICKEN

with mango & pomegranate

HONEY MUSTARD CHICKEN

with a creamy & tangy bold mustard sauce

HUNTER'S CHICKEN

breast of chicken with button mushrooms & brandy sauce

MADEIRA CHICKEN

breast of chicken, madeira wine sauce & sautéed wild mushroom medley

ARTICHOKE CHICKEN BREAST

*served with roasted red pepper & artichoke cream sauce
topped with artichoke bits & red bell pepper*

OVEN ROASTED STUFFED BREAST OF CHICKEN

*herb & panko crusted chicken, stuffed with wild mushrooms, jalapeno jack cheese &
drizzled with cilantro pesto cream sauce | add \$3*

ROASTED CHICKEN BREAST

with chipotle cream sauce

STUFFED SPLIT BREAST OF CHICKEN

fontina cheese, smoked ham, spinach & roasted garlic cream sauce | add \$3

MARY'S ORGANIC CHICKEN

roasted artichoke cream sauce & chanterelle mushrooms | add \$6

CARVING STATION

**additional costs may apply*

GARLIC CRUSTED STEAMSHIP ROUND OF BEEF

with au jus & creamy horseradish

HERB CRUSTED FILET OF SALMON

with fire roasted red pepper cream sauce

TRADITIONAL or BLACKENED PRIME RIB OF BEEF

with au jus & creamy horseradish

ANGUS CHATEAUBRIAND

*served with black peppercorn demi-glace, cabernet wine mushroom sauce or
gorgonzola chipotle & wild mushroom sauce*



ENTREES | SALADS

VEGETARIAN | VEGAN | GLUTEN-FREE

BAKED FUSILLI PASTA

roasted red peppers, sliced black olives, zucchini, garlic & marinara sauce

FUSILLI PASTA

grilled Italian vegetables, sun-dried tomato & pesto sauce

BUTTERNUT SQUASH RAVIOLI

with brown butter sage sauce

CAULIFLOWER & CHICKPEA TAGINE

slowly simmered vegetables in Moroccan herbs & spices – vegan, gluten-free

ROSEMARY & GARLIC MASHED CAULIFLOWER

CHICKPEA PICATTA

sherry, fresh lemon, capers & garlic - vegan

EGGPLANT PARMESAN

panko crusted eggplant topped with a hearty marinara & shaved parmesan

GRILLED PORTOBELLO STACK

layered with zucchini, yellow squash & eggplant – vegan, gluten-free

HEARTY VEGETABLE PAELLA

artichoke, shiitake mushrooms, Japanese eggplant & saffron - vegan

PENNE PASTA MARINARA

tri color peppers, onion & fresh garlic topped with fresh shaved parmesan

PORTOBELLO STUFFED RAVIOLI

sautéed asparagus & roasted garlic cream sauce

STUFFED PORTOBELLO MUSHROOM

quinoa, olive oil, garlic, onion, zucchini, nuts & red pepper flakes

VEGETABLE LASAGNA

grilled eggplant, julienne vegetables, sliced mushrooms & parmesan

SALADS

ARUGULA & BIBB LETTUCE SALAD

*sliced red anjou pears, pancetta, bleu cheese crumbles
& candied pecans drizzled with meyer lemon vinaigrette*

ASIAN SALAD

fresh citrus segments, wild mushrooms & pecans with a sesame vinaigrette

BABY SPINACH

goat cheese, roasted peanuts, roma tomatoes & balsamic vinaigrette

GOURMET BABY GREENS & ROMAINE

*mandarin orange, sundried cranberries & caramelized walnuts
served with our raspberry vinaigrette*

MEXICAN CAESAR SALAD

*pepitas, roasted corn, queso ranchero & sliced tomato
served with a homemade avocado cilantro dressing*

ROASTED BEET SALAD

mixed greens, pistachio pesto, ricotta cheese, citrus segments & balsamic dressing

SLICED THREE TOMATO SALAD

roma, beefsteak & pear tomatoes, red onions, basil & olive oil

THE WEDGE

*bacon crumble, bleu cheese crumbles, red onion & tear drop tomatoes
drizzled with bleu cheese dressing*

TRADITIONAL CAESAR SALAD

herbed focaccia croutons & shaved parmesan served with creamy Caesar dressing

TROPICAL BABY GREEN SALAD

maple glazed mango & candied bacon served with blueberry vinaigrette





SIDES

BABY CARROTS

with garlic butter

BOURSIN MASHED POTATOES

BROCCOLINI SPEARS

with smoked paprika, almonds & garlic | add \$2

CHIPOTLE MASHED POTATOES

CILANTRO BASMATI RICE

COLORFUL FRESH GARDEN VEGETABLES

broccoli, cauliflower, carrots, zucchini & yellow squash with lemon garlic butter

FRESH WHOLE GREEN BEANS

shallots, roasted red pepper & almond butter

GARLIC MASHED POTATOES

with fresh thyme

GRILLED BABY VEGETABLES

lemon, garlic & butter with fresh shaved parmesan | add \$2.5

GRILLED FRESH ASPARAGUS SPEARS

aged manchego cheese drizzled with walnut oil | add \$2

HARICOTS VERTS

toasted walnuts & dried cherry vinaigrette | add \$2

ITALIAN RICE WITH SQUASH & PARMESAN

LONG GRAIN WILD RICE PILAF

MAC AND CHEESE

chef's famous four cheese macaroni with parmesan breadcrumbs

MASHED BABY RED POTATOES

ancho chiles, white cheddar & cilantro

MEDITERRANEAN ORZO PASTA

with sun-dried tomatoes & feta cheese

MEDLEY OF GRILLED ITALIAN VEGETABLES

with fresh herbs

PINTO BEANS SIMMERED WITH BACON & JALAPENOS

POTATO AU GRATIN

wild mushrooms, garlic & gruyere | add \$2

ROASTED ROOT VEGETABLES

carrots, sweet potatoes, beets & brussels sprouts | add \$2

ROSEMARY ROASTED RED POTATOES

fresh garlic & cracked pepper

SCALLOPED POTATOES

with gruyere cheese & cream

SPICY CARROTS

sautéed with jalapenos, onions & finished with cilantro

TRUFFLE MAC & CHEESE

assorted cheeses & mushroom medley

WHITE BEAN RAGU

with mire proix and Tuscan kale



DESSERTS | LATE NIGHT

DESSERTS

SUMMIT FAMOUS VANILLA CUSTARD BREAD PUDDING SHOOTERS

salted caramel sauce, vanilla frosting, toasted almonds & sliced strawberries

CHOCOLATE COVERED STRAWBERRIES

DELUXE ICE CREAM SUNDAE BAR

with assorted toppings

ASSORTED FRESH BAKED BROWNIES

caramel with pecan, double fudge, German chocolate & turtle brownies

FRESH BAKED COOKIES

*macadamia nut & chocolate chunk, old fashioned oatmeal raisin,
peanut butter chocolate dipped & sugar sprinkle*

PRESENTATION PLATTER OF MINI DESSERTS

*chocolate pecan squares, apple cobbler bars, lemon berry jazz bars,
mocha crunch bars, raspberry torte & crème brule bars*

GHIRARDELLI CHOCOLATE MOUSSE SHOOTERS

LATE NIGHT

MAC & CHEESE

TRUFFLE MAC & CHEESE

BUFFALO CHICKEN MAC & CHEESE

BACON MAC & CHEESE

BACON WRAPPED HOT DOGS

TACO STATION

SLIDER STATIONS

GRILLED CHEESE STATION

FRENCH FRY STATION

NACHO STATION





KID'S MEAL | BEVERAGES

KID'S MEAL

**4-9 yrs.*

CHICKEN STRIPS

with bbq dipping sauce

CHEF'S 3 CHEESE MACARONI

CHEESEBURGER SLIDERS

served with ketchup

MINI CHEESE PIZZAS

**all meals include skinless fresh fruit & chocolate cookies*

BEVERAGES

COFFEE & DECAF

ASSORTED HOT TEAS

TROPICAL ICED TEA

INFUSED WATER STATION

AGUA FRESCA'S

banana horchata, watermelon, melon, cucumber mint



ESTIMATE

SERVICE TIMES

0:00pm – 2.5-3hr. Setup
0:00pm – 0:00am – Hours of Service
1.5hrs. Clean Up
() Total Hours

PLATED STAFFING FOR () GUESTS

- Complimentary Menu & Event Layout Consultation
with Event Producer
- Banquet Captain / Lead Server – Manages Event & Staff
- Servers – Setup, Serves Food, Bussing, Clean Up Event Space
 - Chefs – TBD on Menu Selection
 - Total Staff Members

BUFFET STAFFING FOR () GUESTS

- Complimentary Menu & Event Layout Consultation
with Event Producer
- Banquet Captain / Lead Server – Manages Event & Staff
- Servers – Setup, Serves Food, Bussing, Clean Up Event Space
 - Chefs – TBD on Menu Selection
 - Total Staff Members

PLATED PRICING

Food & Non-Alcoholic Beverage Station \$ Per Person
Staffing Fee \$
Operating Fee \$
Sales Tax \$
Gratuity (Not Taxed) \$
Complimentary Cake Cutting & Assistance with Champagne Pour
Grand Total \$

BUFFET PRICING

Food & Non-Alcoholic Beverage Station \$ Per Person
Staffing Fee \$
Operating Fee \$
Sales Tax \$
Gratuity (Not Taxed) \$
Complimentary Cake Cutting & Assistance with Champagne Pour
Grand Total \$



CHINAWARE

**optional services*

BUFFET | \$4

Dinner Plate, Dinner Fork, Dinner Knife

Cake Plate, Cake Fork

Champagne Flute *or* Wine Glass, Water Goblet

PLATED | \$6

Salad Plate, Salad Fork

Dinner Plate, Dinner Fork, Dinner Knife

Cake Plate, Cake Fork

Coffee Mug, Water Goblet

Wine Glass *or* Champagne Flute

FORMAL | \$7

Bread & Butter Plate, Butter Knife

Salad Plate, Salad Fork

Dinner Plate, Dinner Fork, Dinner Knife

Cake Plate, Cake Fork

Coffee Mug, Spoon

Water Goblet & Wine Glass *or* Champagne Flute

ECONOMY | \$3

Dinner Fork & Dinner Knife

Water Goblet & Champagne Glass *or* Wine Glass

Disposable Dinner Plate, Cake Plate,

Cake Fork & Coffee Cup



ALL PACKAGES INCLUDE

WE PREPARE YOUR MENU FRESH ON SITE TO INSURE THE HIGHEST QUALITY CUISINE FOR YOUR GUESTS.

YOUR EVENT PROPOSAL ALSO INCLUDES THE FOLLOWING COMMERCIAL COOKING EQUIPMENT TO PREPARE YOUR MENU AT YOUR CHOSEN VENUE.

- Commercial Flat Grills
- Commercial Deep Fryers
- Commercial Convection Ovens
- 6 Burner Stove Tops with Conventional Oven
- Commercial Propane BBQ Grills
- Electric Food Warmers
- 2 Burner Stoves
- Chafing Dishes, Serving Pieces, Serving Platters
(family style may require additional rental)
- Disposable Plates, Acrylic Cutlery, Cups & Napkins *(may not apply)*
- Table, Linens & Theme Décor for Food & beverage Stations

**all or some commercial kitchen equipment may or may not apply to the needs of your event*

SAMPLE EVENT CONTRACT AND SERVICE AGREEMENT

Terms and Conditions:

Your event scheduled for **(date)** is based on a minimum guest count of () people. Any reduction in the guest count may necessitate an increase in the per person cost. In order to operate your event efficiently, we need to have the guest count 10 days prior to the event date. You may not reduce your guest count after this time however you may add to your guest count up to 3 days before the event date. An additional increase in guest count from this day forward must be approved by Summit Event Productions, Inc.

Deposits and Payments:

A deposit is required to hold your date. All deposits are non-refundable. Should you decide to cancel your event, one half of the total will be charged after receiving more than 48 hours' notice. If the cancellation notice should be less than 48 hours before the event date, the full total will be charged. In either case should the client wish to have the food itself, the full total will be charged. Summit

Event Productions, Inc. is not responsible for any broken, damaged or lost event equipment by the client. These charges, if incurred, will be billed to the client after the event.

A deposit of 25% of the estimated total charges is due and payable within 7 working days of the approved contract. The remaining balance is due 7 working days prior to the event. If a deposit is not received in the manner specified, we reserve the right to release the date and/or cancel the event.

The final guest count and menu changes are due by into Summit Events **10 days** prior to the event date. The remaining balance is due into Summit Events office by **(date)** one week prior to the event. Credit terms may apply to clients with previous event and payment history with prior approval by Summit Event Productions, Inc.

Event Staff:

If your event continues beyond the contracted service time you will be billed after the event for any additional hours incurred by our staff and is to be paid within 3 business days.

Rentals: Summit Events can arrange for all necessary party rentals through a reputable rental company.

Summit Events is not liable for payment, rental loss or damage.

A quote and separate contract will be provided from the rental company.

Bar Service: Summit Events can arrange for all necessary bar services through a reputable licensed bar company.

Summit Events is not liable for payment, loss or damage.

A bar quote and separate contract will be provided from the bar company.

Buffet Station Décor: Summit will provide tables, linens, theme décor, custom silk floral fabrics, chafing dishes, serving pieces, platters.

Food Service:

Summit shall provide all food and non-alcohol beverage service as per the contracted menu.

Service Personnel: Professional Trained Uniformed Staff

Additional hours may be purchased. If your event continues beyond the contacted service time you will be billed after the event for any additional hours incurred by our staff and is to be paid within 3 business days.

Tableware: Paper and Plastic Goods:

Summit will provide high quality paper and plastic goods at NO additional Cost!!

Summit Events can also provide upgraded quality plastic goods at an additional cost.

China: White Swirl China Dinner Plates, Cake Plate, Stainless Flatware, Water Goblet, Glass Mugs can be provided at an additional cost.

Total Charges and Terms:

California state law requires that sales tax be charged on all of the items contracted by Summit Event Catering. There is an 18% operation fee which covers expenses incurred to bring the party to location, i.e. transportation, liability coverage, administration, event kitchen equipment, fuel and paperwork documentation.

Final Details & Timeline:

Summit requires both verbal and written confirmation for final details including the itinerary pertaining to the contracted event taking place 48hrs prior to ensure smooth communication between the client, staff and other parties involved.