



**VERONICA MEDRANO SALES EXECUTIVE**

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# PACKAGES

## TRADITIONAL

**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

**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

**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

**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

\*FOODSTATIONSAVAILABLEPricing 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

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### **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

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### **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

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### 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

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### 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

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### **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

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### **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

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### **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

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*\*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

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### **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

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### **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

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## **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

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### **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

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### **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

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*\*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

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### **COFFEE & DECAF**

### **ASSORTED HOT TEAS**

### **TROPICAL ICED TEA**

### **INFUSED WATER STATION**

### **AGUA FRESCA'S**

*banana horchata, watermelon, melon, cucumber mint*



# ESTIMATE

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## 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*

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## 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

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## 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

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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.