



## Meetings, Banquets & Special Events

All meeting space rentals include complimentary podium, microphone, screen, flat screen TV, and Wi-Fi. A non-refundable deposit is required to secure all dates. This deposit is non-refundable and may be paid by cash, check, Visa, MasterCard or American Express. A 3% convenience fee will be added to all debit/credit card transactions.

### GUARANTEES/MINIMUMS

Menu selections must be made at least two weeks in advance of the event date. The number of guests must also be guaranteed two weeks prior to the function and payment is required at that time. If food & beverage minimum is not met, the difference may be charged as a minimum fee. All food and beverage is subject to a sales tax of 6% and a service charge of 20%.

### PERSONALIZING YOUR EVENT

Summit Chase Country Club is eager to meet you and assist you in creating the event of your dreams personalized to your desires. We can customize your event to suit your individual needs. The following menu items are suggestions but we will be happy to plan a menu of your choosing. Summit Chase Country Club must provide all food and beverage. Please ask our Event Coordinator to build your custom package!

### LIABILITY

Summit Chase Country Club is not responsible for damage or loss of any merchandise, articles, or valuables of the host or of their guests or contractors, prior to, during or subsequent to any function. Host is responsible for any damages done to the facilities during the period the facilities are subject to the host's use or the use of any independent contractor hired by the host or the host's representative. A cleaning fee may be assessed if extensive cleaning is required in the Clubhouse or in any part to the building or grounds as a direct result of the event participants.

### Private Dining Room Rental Fees Groups up to 40 guests

	Room Fee	Food & Beverage Minimum
Tuesday – Sunday Daytime	\$100	\$250
Tuesday & Thursday Evening	\$150	\$500
Friday – Sunday Evening	\$250	\$750

### Main Dining Room Rental Fees Groups up to 200 Seated Guests

	Room Fee	Food & Beverage Minimum
Tuesday – Sunday 7AM – 5PM	\$250	\$750
Tuesday & Thursday Evening	\$250	\$750
Saturday & Sunday Evening	\$500	\$1500





## Breakfast Menus

### **Continental Breakfast \$9.95**

Fresh Fruit Display, Assorted Mini Muffins and Danish, Mini Bagels with Cream Cheese, Orange Juice, Coffee, and Tea

### **Classic Breakfast Buffet \$12.95**

Minimum of 20

Scrambled Eggs, Cheese Grits, Bacon, Biscuits with Sausage Gravy, Breakfast Potatoes, Fresh Fruit Display, Orange Juice, Coffee, and Tea.

### **Plated Breakfast \$9.95**

Scrambled Eggs, Cheese Grits or Breakfast Potatoes, Bacon and Toast served with Orange Juice, Coffee, and Tea

## Plated Luncheon Packages

Coffee, iced tea, and fountain soft drinks included.

### **Tuna or Chicken Salad \$11.95**

Homemade Tuna or Chicken Salad on a bed of lettuce and tomato served with fresh fruit

### **Goddess Salad \$11.95**

Blackened Grilled Chicken served on chilled mixed greens, with fresh sliced strawberries, scallions and bleu cheese crumbles served with balsamic vinaigrette

### **Grilled Chicken Wrap \$11.95**

(Classic, Caesar or Goddess options)

Blackened Grilled Chicken wrapped in a flour tortilla served with fresh fruit

### **Grilled Chicken Breast \$11.95**

Breast of chicken, grilled to perfection and served with sautéed vegetables

### **Chicken Francaise \$13.95**

Breast of chicken, lightly battered and sautéed with white wine lemon sauce  
Served with roasted red potatoes and a vegetable medley

### **Grilled Salmon \$17.95**

Grilled salmon served with a dill cream sauce  
Served with roasted red potatoes and a vegetable medley

### **Grilled Chopped Steak \$14.95**

8 oz. chopped steak grilled to medium and smothered with caramelized onions  
Served with roasted red potatoes and a vegetable medley

### **Grilled Ribeye \$18.95**

8 oz. ribeye grilled to medium and smothered with caramelized onions  
Served with roasted red potatoes and a vegetable medley





## Buffet Luncheon Packages

All buffet luncheons include coffee, tea, and soft drinks

### The All-American \$14.95

Choose two entrées and two sides

Entrée	Sides
Hamburger	Potato Salad
Hot Dog	Cole Slaw
Fried Chicken	Baked beans
BBQ pork	Potato chips
	Pasta Salad

### The Delicatessen \$9.95

Choose two meats and one soup

Served with a salad, assorted breads, and condiments

Lunch Meats	Soups
Sliced Turkey	Chicken Noodle
Sliced Ham	Vegetable
Chicken Salad	Chili
Tuna Salad	Loaded Potato
Egg Salad	Broccoli and Cheddar

### The Italian \$12.95

Choose two entrees

Served with a salad and garlic bread

Classic Lasagna  
Spaghetti and Meatballs  
Chicken pasta with a vodka sauce  
Baked Ziti  
Pasta Primavera

### South of the Border \$12.95

Seasoned beef and chicken  
Soft and hard tortilla shells  
Chips & Queso  
Refried beans  
Rice

### Boxed Lunch \$8.50 per person

Includes your choice of sandwich  
(Deli sub, BBQ pork, or Fried Chicken Sandwich)  
With a bag of chips, dessert, and a drink





## Plated Dinners

All entrées priced per person and include your choice of a Mixed Greens Salad or Traditional Caesar Salad, freshly baked dinner rolls, choice of fresh seasonal vegetable and starch, coffee, iced tea, and soft drinks.

### **Chicken Francaise** \$19.95

Breast of chicken, lightly battered and sautéed with white wine lemon butter

### **Mushroom Asiago Chicken** \$19.95

Breast of chicken sautéed and topped with sliced mushrooms in a creamy Asiago wine sauce

### **Pecan Chicken** \$19.95

Lightly pecan battered breast of chicken sautéed and topped with an apple bacon sauce

### **Roasted Pork Loin** \$19.95

Roasted Pork Loin sliced served with your choice of apple raisin sauce or apricot jalapeno butter

### **Mediterranean Tilapia** \$19.95

Baked tilapia filet stuffed with sundried tomatoes, spinach and feta cheese served with a balsamic reduction

### **Panko Horseradish Crusted Tilapia** \$19.95

Pan seared tilapia encrusted with fresh horseradish, served with roasted red pepper coulis

### **Grilled Salmon** \$24.95

Grilled salmon filet served with creamy dill sauce.

### **Teriyaki Salmon** \$24.95

Teriyaki marinated salmon filet topped with Sriracha cream sauce.

### **Beef Bourguignon** 24.95

Beef tips cooked in a burgundy wine sauce served over rice.

### **10 oz. Prime Rib Au Jus** \$36.95

Slow roasted and served with creamy horseradish

### **8 oz. Filet Mignon** \$36.95

Beef tenderloin grilled to medium and served with a demi glaze

## **Plated Dessert \$5.95 per person**

Cheesecake with Fruit Topping

Carrot Cake

Red Velvet Cake

Key Lime Pie

Fudge Brownie A la Mode





## Buffet Dinner Menu

One Entrée Buffet	\$26.95 per person
Two Entrée Buffet	\$29.95 per person
Three Entrée Buffet	\$32.95 per person

### Please Select One Salad:

Mixed Greens Salad with Balsamic Vinaigrette Dressing  
Traditional Caesar Salad with Croutons

### Please Select One, Two or Three Entrees:

Chicken Francaise  
Mushroom Asiago Chicken  
Pecan Chicken with Apple Bacon Sauce  
Chicken Alfredo Lasagna with Spinach & Roasted Red Peppers  
Classic Lasagna  
Pepper Crusted Pork Loin with Apple Raisin Sauce  
Roasted Pork Loin with Apricot Jalapeno Butter  
Panko Horseradish Crusted Tilapia with Roasted Red Pepper Coulis  
Teriyaki Salmon with Sriracha Cream Sauce  
Grilled Salmon with Creamy Dill Sauce  
Beef Tips with Mushroom Gravy  
Beef Bourguignon

### Please Select Two Vegetables:

Sautéed Green Beans  
Roasted Vegetable Medley  
Roasted Brussel Sprouts  
Honey Glazed Carrots  
Steamed Broccoli & Cauliflower  
Sautéed Mushrooms  
Parmesan Tomatoes

### Please Select Two Starches:

Herb Roasted Potatoes  
Mashed Potatoes with Gravy  
Seasoned Rice  
Seasoned Risotto  
Classic Mac & Cheese  
Jalapeno Bacon Mac & Cheese  
Corn Casserole

### Chef's Specialty Presentation Station

Carved Slow Roasted Prime Rib with Creamy Horseradish - \$6.95 per person

### Dessert

#### Please Select Two:

Homemade Banana Pudding  
Strawberry Shortcake Trifle  
Chocolate Fudge Brownie Mousse Trifle  
Homemade Fruit Cobbler  
Homemade Bread Pudding





## Hors D'oeuvres Menu

<b>Choice of two</b>	<b>\$7.95 per person</b>
<b>Choice of three</b>	<b>\$11.95 per person</b>
<b>Choice of four</b>	<b>\$15.95 per person</b>

Prices may be adjusted when choosing market priced items

\* available as butler passed presentation.

### Hot Hors d'oeuvres

Meatballs in Sour Cream or Beer BBQ Sauce  
\*Apple Sage Pork Meatballs  
\*Herb Stuffed Mushrooms  
\*Fried Chicken Tender Bites  
Sesame Teriyaki Chicken Tenders  
Buffalo Style Chicken Wings  
Pear & Bleu Cheese Crostini  
Crab Cakes with Remoulade  
Warm Spinach & Artichoke Dip  
Crab Dip with Tortilla Chips  
Beer Cheese Dip with Assorted Breads

### Cold Hors d'oeuvres

Fresh Vegetable Crudit   
Montage of Fresh Cut Fruit  
Imported & Domestic Cheese  
\* Pinwheel Sandwiches  
\*Tomato & Mozzarella Bruschetta  
\*Smoked Salmon Mousse Cups w/Onions & Capers  
Chilled Cheese Tortellini w/ roasted tomatoes  
Roasted Vegetable Pasta Salad  
\*Prosciutto wrapped melon

### Market Priced Items

Smoked Salmon Display  
\*Shrimp Cocktail  
\*Bacon Wrapped Scallops

**Summit Chase offers a full hors d'oeuvres reception package.  
Please ask your event planner for details.**

