



SUMMIT CHASE

You **belong** here.

Morning & Afternoon Meetings & Events

(Available Tuesday – Saturday before 3pm)

Room Rental Fees:

Private Dining Room (Up to 40 guests)

- \$100 room fee
- \$250 Food and Beverage Minimum

Main Dining Room (Up to 150 guests)

- \$250 room fee
- \$750 Food and Beverage Minimum

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

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.



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 \$14.95

Minimum of 20

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

Plated Breakfast \$12.95

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 \$13.95

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

Goddess Salad \$13.95

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

Grilled Chicken Salad or Wrap \$13.95

(Classic, Caesar or Goddess options)

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

Salmon Teriyaki Bowl \$17.95

Grilled salmon served with riced vegetables in a teriyaki sauce

Roast Chicken Breast \$14.95

Breast of chicken, herb roasted with lemon garlic 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

30 person minimum

All buffet luncheons include coffee, tea, and soft drinks

One Entrée Buffet	\$14.95 per person
Two Entrée Buffet	\$17.95 per person

Please Select One Salad:

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

Please Select One or Two Entrees:

Roasted Chicken Breast with Lemon Garlic Cream Sauce
Pecan Chicken with Apple Bacon Sauce
Classic Lasagna
Chicken Pasta with a Vodka Sauce
Pepper Crusted Pork Loin with Apple Raisin Sauce
Roasted Turkey & Gravy
Sliced Roast Beef with Mushroom Gravy
Country Fried Steak

Please Select Two Vegetables:

Sautéed Green Beans with Onions
Roasted Vegetable Medley
Roasted Brussel Sprouts with Bacon
Steamed Broccoli & Cauliflower with
Garlic Butter
Rosemary & White Wine Sautéed
Mushrooms

Please Select Two Starches:

Herb Roasted Potatoes
Mashed Potatoes with Gravy
Seasoned Rice
Seasoned Riced Cauliflower, Broccoli & Carrots
Classic Mac & Cheese
Jalapeno Bacon Mac & Cheese

Themed Buffet Luncheon Packages

The All-American \$15.95

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 \$13.95

Choose two meats and one soup
Served with a salad, assorted breads, and condiments

Lunch Meats

Sliced Turkey
Sliced Ham
Chicken Salad
Tuna Salad
Egg Salad

Soups

Chicken Noodle
Vegetable
Chili
Loaded Potato
Broccoli and Cheddar

The Italian \$14.95

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 \$14.95

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

Dessert \$2.95

Please Select One
Banana Pudding
Chocolate Trifle
Bread Pudding
Apple Cobbler

