



SUMMIT CHASE

You **belong** here.

Evening Banquet, Meetings & Special Events

(Events held after 3 pm)

All meetings space rentals include complimentary podium, microphone, screen, flat screen TV, and WiFi. A non-refundable deposit is required to secure all dates 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/MINIMUM

Menu selections must be made at least two weeks in advance of the event date. The number of guests must be guaranteed two weeks prior to functions 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 6% sales tax and 20% service charge.

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 & 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 & Thursday Evening	\$250	\$1500
Saturday & Sunday Evening	\$1000	\$2500

Plated Dinners

All entrées priced per person and include your choice of salad, freshly baked dinner rolls, choice of fresh seasonal vegetable and starch, coffee, iced tea, and soft drinks.

Please Select One Salad

Mixed Greens Salad with Balsamic Vinaigrette Dressing

Traditional Caesar Salad with Croutons

Chopped Salad with pears, walnuts and goat cheese with Pear Vinaigrette.

Herb Roasted Chicken \$22.95

Herb seasoned breast of chicken sautéed and topped with lemon cream sauce

Pecan Chicken \$22.95

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

Roasted Pork \$24.95

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

Grilled Salmon \$26.95

Grilled salmon filet served with creamy dill sauce.

Teriyaki Salmon \$26.95

Teriyaki marinated salmon filet topped with Sriracha cream sauce.

Grilled Ribeye \$32.95

Ribeye steak grilled to perfection topped with caramelized onions

New York Strip \$32.95

New York strip steak grilled to perfection topped with a burgundy mushroom sauce

Filet Mignon \$36.95

Beef tenderloin grilled to medium and served with a demi glaze



A la Carte Hors D'oeuvres

Available only to compliment Plated and Buffet Dinner Packages

Choice of Two \$7.95

Choice of Three \$11.95

Choice of Four \$15.95

Crab Balls with Spicy Remoulade

Fried Chicken Tender Bites

Apple Sage Pork Meatballs

Beer BBQ Meatballs

Spinach & Artichoke Dip w/Crispy Tortilla Chips

Buffalo Chicken Dip w/Crispy Tortilla Chips

Horseradish, Steak, Peppers & Onion Crostini

Tomato & Mozzarella Bruschetta

Fresh Vegetable Crudit  with BBQ Ranch

Montage of Fresh Fruit

Imported & Domestic Cheese Display

with Roasted Tomatoes

Chilled Cheese Tortellini Smoked Salmon Phyllo Cups with Onions & Capers

Charcuterie Board

\$7.95 per person

Assorted Cured Meats and Imported & Domestic Cheeses

Assembled with Marinated Vegetables, Dried Fruits, Nuts, Olives, Spreads, Crackers and Breads

Smoked Salmon Display

\$5.95 per person

Scottish Smoked Salmon Assembled with Chopped Egg, Red Onion, Black Olives, Capers, Cream

Cheese, Tomatoes, Cucumber, Assorted Breads and Crackers



Buffet Dinner Menu

Coffee, Tea, Soft Drinks are included with buffet dinner.

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
Chopped Salad with pears, walnuts, goat cheese with Pear Vinaigrette.

Please Select Two or Three Entrees

Roasted Chicken with Lemon Garlic Cream Sauce
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
Teriyaki Salmon with Sriracha Cream Sauce
Grilled Salmon with Creamy Dill Sauce
Beef Bourguignon

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 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

Chef's Specialty Presentation Station

Carved Slow Roasted Prime Rib with Creamy Horseradish - \$7.95 per person
Carved Roast Turkey Breast with Cranberry Mayonnaise - \$4.95 per person
Carved Honey Glazed Ham with Dijon Mustard - \$4.95 per person



Hors D' Oeuvres Reception Package
\$29.95 per person

Package includes five (5) items from the following hors d'oeuvres

Crab Balls with Spicy Remoulade
Fried Chicken Tender Bites
Apple Sage Pork Meatballs
Beer BBQ Meatballs
Spinach & Artichoke Dip w/Crispy Tortilla Chips
Buffalo Chicken Dip w/Crispy Tortilla Chips
Horseradish, Steak, Peppers & Onion Crostini
Tomato & Mozzarella Bruschetta
Fresh Vegetable Crudit  with BBQ Ranch
Montage of Fresh Fruit
Imported & Domestic Cheese Display
Chilled Cheese Tortellini with Roasted Tomatoes
Smoked Salmon Phyllo Cups with Onions & Capers

Plus, One Gourmet Station:

Smashed Potato Martini Bar

Our Signature Garlic Mashed Potatoes, Bacon, Shredded Cheddar Cheese, Scallions, Butter, and Sour Cream

Mac and Cheese Martini Bar

Rich, Creamy Mac and Cheese, Bacon, Fried Onions, Shredded Cheddar, Scallions, and Hot Sauce

Shrimp & Grits Martini Bar

Creamy Southern Style Grits, Shrimp, Cheddar Cheese, Scallions, and Bacon

Chef Special Presentation: *Additional upcharge*

Carved Roasted Turkey Breast with Cranberry Mayonnaise	\$4.95 per person
Carved Honey Glazed Ham with Dijon Mustard	\$4.95 per person
Carved Roasted Pork Loin with an Apple Raisin Sauce	\$4.95 per person
Carved Slow Roasted Prime Rib with Creamy Horseradish	\$7.95 per person



Gourmet Station Packages

\$34.95 per person - Choice of Four Stations

Slider Bar - *Choice of Two Sliders & One Fry*

Pimento Bacon Cheese Burger

Beer BBQ Pulled Pork with Slaw

Turkey Burger with Caramelized Onions, Arugula, Pepper Jack and Cranberry Sriracha Mayo

Sweet Potato Waffle Fries ,Tater Tots, or Steak Fries

Street Taco or Nacho Bar - *Choice of Two Meats*

Steak, Chicken, Pork or Fish

Served with Pico de Gallo, Guacamole, Cilantro, Slaw ,Queso, Black Bean & Roasted Corn Salsa

Lettuce, Cheddar Cheese, Sliced Jalapenos,

Avocado Ranch, Rojo and Sour Cream

Charcuterie Board

Assorted Cured Meats and Imported & Domestic Cheeses

Assembled with Marinated Vegetables, Dried Fruits, Nuts, Olives, Spreads, Crackers and Breads

Ramen Station

Ramen Noodles Served with Shoyu and Miso Broth

Assembled with Egg, Bacon, Mushrooms, Green Onions, Sliced Radish, Cabbage, Carrots, Zucchini Sticks, Nori and Baby Corn

Smoked Salmon Display

Scottish Smoked Salmon Assembled with Chopped Egg, Red Onion, Black Olives, Capers, Cream Cheese, Tomatoes, Cucumber, Assorted Breads and Crackers

Smashed Potato Martini Bar

Our Signature Garlic Mashed Potatoes, Assembled with Bacon, Shredded Cheddar Cheese, Scallions, Butter, and Sour Cream

Mac and Cheese Martini Bar

Rich, Creamy Mac and Cheese, Bacon, Fried Onions, Shredded Cheddar, Scallions, and Hot Sauce

Shrimp & Grits Martini Bar

Creamy Southern Style Grits, Shrimp, Cheddar Cheese, Scallions, and Bacon

Chef Special Presentation – *Served with dinner rolls*

Carved Roasted Turkey Breast with Cranberry Mayonnaise

Carved Honey Glazed Ham with Dijon Mustard

Carved Roasted Pork Loin with an Apple Raisin Sauce

Carved Slow Roasted Prime Rib with Creamy Horseradish



Optional Desserts

Chocolate Fountain - \$600

Serves approximately 100 people

Choice of Dark, White, or Milk Belgian Chocolate
Served with Fresh Strawberries, Miniature Cream Puffs, Pretzels, Marshmallows
and Rice Crispy Treats

Desserts

\$3.95 per person

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

\$5.95 per person

Cheesecake with Fruit Topping
Carrot Cake
Red Velvet Cake
Key Lime Pie
Fudge Brownie Ala Mode

Beer and Wine

Domestic Beer	\$4.00
Imported & Craft Beer	\$5.00 and up
Cocktails	\$5.00 and up
House Wine (bottle)	\$20.00
House Champagne (bottle)	\$20.00
Sparkling Cider	\$10.00

Ask your Event Planner for a complete list of specialty wines, brands and drink package option



