

Dinner Buffet Menu

2024

Dinner Buffet includes your choice of two salads, three entrees, two side dishes, assorted dessert table, rolls and butter, coffee, hot and cold teas and lemonade.

Price per person \$34.95 (Minimum of 25 guests)

Salad Selection

Choose Two (2)

Seasonal Greens with Dressing
Classic Caesar Salad with Parmesan
and Croutons
Home-style Potato Salad
Pasta Salad
Caprese Salad
Fresh Fruit Salad

Entrée Selections

Choose Three (3)

Grilled Herb Chicken Breast
Chicken Marsala
Fried Chicken
Manicotti
Seafood Alfredo
Pasta Primavera
Penne Pasta with Meat Sauce
Roasted Rosemary Pork Loin
English Style Cod
Baked Ham with Pineapple Glaze
Top Round with Mushroom Sauce
Cabbage Rolls

Side Selections

Choose Two (2)

Green Bean Almondine
Honey Glazed Carrots
Buttered Broccoli
Rice Pilaf
Herb Roasted Baby Red Skins
Cheddar, Garlic or Traditional Mashed
Potatoes
Au Gratin Potatoes
Roasted Vegetable Medley
Asparagus (\$4.00/pp)

ADD A PASTA BAR

Your choice of two pastas with two sauces.

Pasta: Spaghetti, Fettuccini, Penne, or Cavatappi

Sauce: Pesto, Marinara, Meat, Alfredo

Additional charge of \$ 4.00 ++ per person

ADD A CARVING STATION

Choose **one** of the following

Roasted Prime Rib of Beef served with Creamy
Horseradish Sauce...\$10.00, Tenderloin of Beef with
Béarnaise Sauce...\$8.00,

Dinner Entrée Selections

2024

You may choose two entrée selections for your event.

GRILLED BREAST OF CHICKEN MARSALA	\$26.95
Sautéed breast of chicken served with mushroom marsala sauce.	
CHICKEN CORDON BLEU	\$28.95
Lightly breaded chicken breast stuffed with ham and Swiss cheese in a creamy Monterey jack cheese sauce.	
CHICKEN ROMANO	\$28.95
Parmesan crusted chicken breast with a lemon beurre blanc sauce	
HONEY GLAZED SALMON FILET	\$30.95
Six ounce seared salmon with a honey glaze	
NEW YORK STRIP STEAK	\$34.95
Twelve-ounce strip steak grilled to perfection, topped with steak butter.	
FILET MIGNON	\$37.95
Six ounce filet mignon served with a rich red wine demi-glaze.	
PASTA PRIMAVERA	\$21.95
Fresh sautéed vegetables in a light white wine and garlic sauce sprinkled over pasta.	
MARYLAND CRAB CAKES	\$33.95
Signature Jumbo Lump Crab Cakes served with Red Skin Potatoes and Green Beans Almondine.	

DUET ENTRÉE SELECTIONS

You may choose one duet entrée for your function.

SUMMIT FEATURE	\$42.95
Perfectly grilled petite filet mignon accompanied by a Summit signature crab cake.	
FILET MIGNON AND CHICKEN ROMANO	\$38.95
Perfectly grilled petite filet mignon accompanied by a parmesan crusted chicken breast with a lemon beurre blanc sauce	
CHICKEN CORDON BLUE WITH SIGNATURE CRAB CAKE	\$35.95
Chicken breast stuffed with ham & Swiss cheese with a creamy cheese sauce accompanied by a crab cake.	

A Mae's salad with mixed greens, cranberries, candied pecans, and feta cheese with our house balsamic vinaigrette and your choice of starch and vegetable is included with all entrees.

Choice of Starch and Vegetable

Herb Roasted Baby Red Skins, Rice Pilaf, or Garlic Mashed Potatoes

Green Beans Almondine, Roasted Vegetables, Broccoli or Honey Glazed Carrots