



Banquet Rooms

~Summit Room~

Banquet seating for up to 144. Contains sound system, power point, Wi-Fi connection, large movie screen and projector
Room charge: \$250.00

~Summit Annex~

Meeting & meal seating for up to 25. Projector, projector screen and dry-erase board available
Room charge: \$75.00

~Conference Rooms~

Seats 8-10. Great for private meetings, coffee stations & continental breakfasts.
Available in the front lobby area or the 3rd floor.
Room charge: \$35.00

~Private Dining Room~

Seats 11 comfortably, for your private family get together or business luncheon.
Outside of the Water's Edge Dining Room.
Room charge: \$35.00

~The Water's Edge Restaurant~

Seats a large number of guests with a panoramic view of the lake.
This hidden treasure is ideal for private events and is only available during non meal service times.
Room charge: \$250.00

Breakfast Buffet

(Minimum of 25 people)

All-American \$7.50

Scrambled Eggs, Breakfast Potatoes, Apple Wood-Smoked Bacon and Sausage Patties, Fresh Baked Biscuits

Baker's choice \$7.50

Pancakes and French Toast, served with Bacon and Sausage Patties, Fresh Macerated Berry Compote, Warm Syrup, Whipped Cream, Toasted Pecans, and Fresh Fruit

Continental \$5.00

Basket of Assorted Fresh House-Baked Muffins, Danish and Sweet Breakfast Breads, Fresh Fruit and Choice of Juice

Healthy \$5.50

Assorted Yogurt, Granola and Assorted Cereals with Milk, Fresh Fruit, Bagels, Oatmeal with Condiments

Omelet Station

Add \$40 for Chef Attendant's fee

Create your own omelet from a variety of fillings, and have our chef make your omelet in front of you.

Served with Bacon, Sausage Patties and

Hash brown Potatoes \$8.00

Choice of Beverage \$1.00

Coca-Cola, Diet Coca-Cola, 7-Up, Pink Lemonade, Root Beer, Iced Tea, Orange, Cranberry, or Apple Juice, Skim, 2% or Whole milk, Regular or Decaffeinated Coffee, Herbal Tea and Hot Chocolate.

Plated/Served Breakfast

Scrambled Eggs Benedict \$6.00

Light and fluffy scrambled eggs served on top of hot Canadian bacon and a crisp English muffin. Finished with a rich creamy Hollandaise Sauce. Served with a side of Hash Brown potatoes.

Rise and Shine Breakfast \$7.00

Light and fluffy scrambled eggs, served with hash brown potatoes, toast and your choice of Bacon or Sausage Patties

Country Breakfast \$7.00

Sage Sausage Gravy over top a freshly baked buttermilk biscuit. Served with Scrambled Eggs and Ham Steak.

European Breakfast \$6.00

Rich and flakey egg breakfast pie with caramelized onions, bacon and mozzarella cheese. Served with Hash Brown Potatoes and Fresh Cut Fruit.

Lumberjack Breakfast \$4.50

Two golden buttermilk pancakes, topped with warm maple syrup. Served with your choice of Bacon or Sausage Patties.

(Make them Strawberry, Blueberry, Raspberry or Chocolate Chip Pancakes for an additional 50¢)

Apple Granola French Toast \$4.50

Two slices of thick Texas styled toast hand dipped in sweet apple batter and crusted in granola. Served with warm maples syrup and your choice of Bacon or Sausage Patties

(Add fresh fruit topping for an additional 50¢)

Light and Fresh Breakfast \$5.00

Fresh cut Honeydew and Cantaloupe muffins tossed with Pineapple, Grapes, Watermelon and Strawberries. Served with a fresh baked muffin

Luncheon Buffet

Minimum of 25 people

New York Deli Buffet \$9.00

Sliced deli platter of beef, turkey, ham, salami with a variety of sliced cheeses – Assorted breads –
Condiments

Served with house made Cole slaw and Fresh cut fruit

Trio Salad Buffet \$9.00

Your choice three of the following salads, Chicken Salad – Tuna Salad – Egg Salad –
Ham Salad –Turkey Salad

Served with assorted breads house salad and Fresh cut fruit

Taco Salad Buffet \$8.50

Create your own Taco Salad from a variety of fresh vegetables, refried beans and Mexican seasoned
meats.

Soup and Salad Bar \$7.00

Create your own entrée salad with a wide array of garden vegetables served with Chef's choice of two
soups and fresh baked rolls

Upgrade your buffet with grilled steak, salmon, and chicken for an additional \$3.00

Gourmet Baked Potato Bar \$7.50

Build your own specialty baked potato from toppings that include chili, cheese sauce, bacon, broccoli,
sautéed onion, sautéed mushroom, black olives, sour cream, and green onion

Smokehouse Buffet \$10.00

Sweet Carolina style pulled pork and Kanas city style roasted chicken served with baked beans, country
green beans, cornbread, and Cole slaw

Italian Buffet \$10.00

Rich and creamy Chicken Penne Alfredo and Classic Beef and Sausage Lasagna. Served with an Italian
Salad and Fresh Garlic Bread.

Lunch Sandwiches

Served with choice of one of the following sides: potato salad, pasta salad, kettle chips Soup of the Day, cole slaw, fruit salad.

Breaded Turkey Breast Sandwich \$6.50

Hand breaded turkey breast served on a pretzel bun with lettuce, tomato onion and a whole grain mustard and cranberry aioli.

Warm Italian sub \$7.00

Thinly-sliced capicola ham, salami, and ham on toasted Kaiser bun, banana and peppers and melted provolone cheese

Kansas City Pulled Pork Sandwich \$6.50

Slow braised pork, hand shredded and tossed in Kansas City BBQ sauce; served on a Kaiser roll and topped with crisp oil and vinegar slaw.

Cuban Sandwich \$6.50

Thin sliced roast pork and shredded Caribbean jerk chicken, piled high on toasted focaccia bread with melted Monterrey jack cheese, house brined pickles and a mustard aioli.

Deli Salad Sandwich \$5.50

Choice of ham, chicken, egg, turkey, albacore tuna salad, on a croissant bun with lettuce, tomato and onion.

Beef and Mushroom Melt \$7.00

Hot thinly sliced top round of beef, topped with sautéed mushrooms, caramelized onions and a cheddar cheese sauce; served on top of a toasted onion bun.

Lunch Salads

Served with freshly baked sweet yeast or wheat rolls

Trio salad \$6.00

Choose Three: chicken, albacore tuna, egg, turkey or ham salad with sliced banana bread and fresh cut fruit salad

Cobb salad \$6.50

Roasted chicken breast, avocado, blue cheese and crispy bacon on a bed of chopped lettuce

Hawaiian Salmon Salad \$7.50

Grilled and seasoned salmon fillet on a bed of mixed greens with toasted almonds, grilled pineapple slices, cherry tomatoes, matchstick carrots, onions and a teriyaki glaze. Served with your choice of dressing

Taco Salad \$6.50

Crisp romaine salad, topped with your choice of taco beef or chicken breast with salsa, sour cream, avocado, shredded cheddar cheese, onion, cherry tomatoes and black olives. Served in a crisp tortilla bowl with your choice of dressing.

Hors d'oeuvres

Cold Offerings

Shrimp Cocktail \$75 per 50 pieces

Lightly poached shrimp served with lemon wedges and cocktail sauce

Finger Sandwiches \$40 per 50 pieces

Choose from the following options, chicken salad – tuna salad – egg salad – seafood salad, or ham salad

Hyrollers \$40 per 50 pieces

Flour tortilla stuffed with savory cream cheese, spinach, and ham

Vegetable Crudité \$1.25 per person

Platter of garden fresh vegetable served with ranch dipping sauce

Assorted Cheese Display \$2.50 per person

Variety of cheese served with artisan crackers

Fresh Fruit Display \$1.50 per person

Assortment of melons, pineapple, berries, and grapes

Antipasto Display \$2.50 per person

Variety of grilled and brined vegetables with assorted cheeses

Hot Offerings

Spanakopita \$75 per 50 pieces

Puff pastry filled with spinach, ricotta cheese, and feta cheese served with a dill lemon yogurt sauce

Mini House Made Crab Cakes \$90 per 50 pieces

Lightly seared crab cakes served with a lemon aioli

Pork Potstickers \$65 per 50 pieces

Asian dumplings stuffed with pork and lightly tossed in a teriyaki glaze

Sausage Stuffed Mushrooms \$50 per 50 pieces

Jumbo mushroom cap stuffed with seasoned Italian sausage

Miniature Quiche \$45 per 50 pieces

Assortment of specialty quiche

Swedish Meatball \$45 per 50 pieces

House made seasoned meatball served in sour cream beef gravy

Vegetable Egg Rolls \$50 per 50 pieces

Vegetable stuffed egg rolls served with a sweet and sour dipping sauce

Dinner Buffet

Minimum of 25 people:

Choose two entrees from below and add their price together to create your own buffet

- Airline Stuffed Chicken** – with bread stuffing topped with a creamy gravy \$8.00
- Chicken Cordon Bleu** - creamy Swiss sauce - \$7.50
- Hunter Style Chicken** – topped with peppers, onions, tomatoes Demi-glas - \$7.00
- Tilapia Picatta** – topped with a lemon caper sauce - \$8.00
- Stuffed Flounder** – surimi and vegetable stuffed flounder with a pesto sauce - \$9.00
- Atlantic Salmon** – topped with a lemon aioli - \$10.00
- Beef and Sausage Lasagna** - marinara sauce - \$7.00
- Country Meatloaf** - traditional gravy - \$7.50
- Sliced Top Round of Beef** – topped with a mushroom sour cream sauce - \$9.00
- Slow Braised Pot Roast** - natural gravy \$9.00
- Braised Pepper Steak** – topped with a bell pepper demi-glas - \$8.50
- Braised Pork Chop** – topped with an apple onion gravy \$8.00
- Slow Roasted Pork Tenderloin** – topped with dried fruit Demi-glas - \$8.00
- Honey Mustard Glazed Ham** - \$6.00
- Baby Back Ribs** – glazed in a traditional Kansas City barbecue - \$10.00
- Roasted Turkey** - sage gravy - \$7.00

Each buffet includes:

Mixed green salad with choice of dressing

Choice of two sides: Mashed Idaho or Sweet Potatoes, Baked Idaho or Sweet Potatoes, Roasted Redskin Potatoes, Sweet Corn, Broccoli Flowerets, Brussels Sprouts, Glazed Baby Carrots, Green Beans Almandine,
or Chef's Choice Starch or Vegetables.

Looking for something else? Feel free to ask, our Culinary Team will do it's best to accommodate all requests.

Freshly-baked sweet & wheat rolls with butter

Any of the above entrees can be served individually plated

With chef's choice of vegetable and starch, freshly baked sweet and wheat rolls and Water's Edge dinner salad for an additional \$2.00

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### **Chef Carving station**

*(Add \$40 for a chef attendant's fee)*

*All carving stations include Water's Edge dinner salad, chef's starch and vegetable, and fresh baked rolls with butter*

- Oven Roasted Turkey Breast with Sage Gravy \$8.00**
  - Honey Mustard Glazed Ham \$7.00**
  - Grilled Marinated Flank Steak with Mushroom Gravy \$10.00**
  - Slow Roasted Prime Rib with Au Jus \$24.00**
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## **Dessert Menu**

### **House Baked Pies \$2.00 per person**

Apple – Peach – Pumpkin – Blueberry – Cherry – Banana Cream – Cookies and Cream

### **Layered Cakes \$2.00 per person**

German Chocolate – Double Chocolate – Carrot Cake – Red Velvet

### **Mini Desserts \$2.50 per person**

Key Lime Pie – Peanut Butter Cream – Hot Fudge Cake – Tiramisu – Lemon Layered Cake  
Turtle Pie

### **Cookies and Brownies \$1.50 per person**

*(Choose from the following)*

White Chocolate Macadamia – Triple Chocolate – Chocolate Chip – Oatmeal Raisin – Peanut  
Butter – M&M – Gingersnap – Sugar – Chocolate Iced Brownies