



# SUMMIT PRESENTATION

## Summit Presentation Package

Package price: \$39.00 per person

(Under 75 people add \$6.00 per person)

### The Boardwalk:

YOUR CHOICE OF THREE (3) ITEMS  
PASSED BUTLER STYLE

- Shrimp Shooter <sup>GF</sup>
- Chicken Salad in Phyllo Cup
- California Sushi Roll <sup>GF</sup>
- Gourmet Deviled Eggs <sup>GF</sup>
- Salmon Focaccia
- Vegetarian Focaccia
- Asian Chicken Snow Pea
- Olive Tapenade Bruschetta
- Brie in Phyllo Cup, Pecan, Bacon, Raspberry
- Honey Goat Cheese Pecan Endive <sup>GF</sup>

### The PMR Bar aka "Potato, Macaroni & Cheese, Risotto Bar":

YOUR CHOICE OF ONE (1) STARCH:

- Red Skin Smashed Potatoes <sup>GF</sup>
- Gourmet 3 Cheese Macaroni
- Freshly Steamed Risotto <sup>GF</sup>

YOUR CHOICE OF FOUR (4) TOPPINGS:

- Bacon Crumbles <sup>GF</sup>
- Toasted Crumbles of Salami <sup>GF</sup>
- Sautéed Button Mushrooms <sup>GF</sup>
- Shredded Cheddar Cheese <sup>GF</sup>
- Chives <sup>GF</sup>
- Diced Tomatoes <sup>GF</sup>
- Asparagus Tips <sup>GF</sup>
- Green Peas <sup>GF</sup>
- Beef or Poultry Gravy
- Sour Cream <sup>GF</sup>
- Whipped Butter <sup>GF</sup>

### The Salad Bowl:

YOUR CHOICE OF TWO (2)

- Classic Caesar Salad
- Mixed Malibu Greens <sup>GF</sup>
- Italian House Salad
- Vegetable Crudité with Ranch Dip <sup>GF</sup>
- Spinach Salad <sup>GF</sup>

### Chef's Chopping Block:

YOUR CHOICE OF TWO (2) CARVED MEATS

- Honey Baked Ham <sup>GF</sup>
- Herb Roasted Breast of Turkey Basted with Butter <sup>GF</sup>
- Loin of Pork Stuffed with Sausage, Peppers and Seasoned Dressing
- Grilled Pork Loin with Mesquite Rub <sup>GF</sup>
- Hickory Smoked Beef Brisket <sup>GF</sup>
- Bacon Wrapped Oven Roasted Meatloaf
- Garlic Infused Roasted Leg of Lamb <sup>GF</sup>
- Oven Roasted Whole New York Strip Loin <sup>GF</sup> – (add \$5.00 per person)
- Oven Roasted Prime Rib of Beef <sup>GF</sup> – (add \$9.00 per person)
- Char Grilled Whole Beef Tenderloin <sup>GF</sup> – (add 9.00 per person)
- Char Grilled Whole Rack of Lamb <sup>GF</sup>  
with Rosemary Lamb Jus Reduction – (add \$9.00 per person)

The Chef's Chopping Block includes fresh baked cocktail rolls  
and choice of two (2) accompaniments per carved item:

Beef Au Jus <sup>GF</sup>, Pork Au Jus <sup>GF</sup>, Madeira Sauce, Béarnaise Sauce,  
Dijon Sauce, Mushroom Sauce, Horseradish Sauce <sup>GF</sup>, Balsamic  
Reduction <sup>GF</sup>, Yogurt Mint Sauce <sup>GF</sup>, Cranberry Relish <sup>GF</sup> and  
Hollandaise Sauce

### Sharp and Sweet:

YOUR CHOICE OF THREE (3) ITEMS:

- Display of Hard and Soft Cheeses <sup>GF</sup>
- Chocolate Mousse Shots <sup>GF</sup>
- Wheel of Baked Brie in Puff Pastry
- Mosaic of Fresh Fruit <sup>GF</sup>
- Chocolate Covered Strawberries <sup>GF</sup>
- Key Lime Shots <sup>GF</sup>
- Raspberry Mousse Shots <sup>GF</sup>
- Crème Brulee Shots <sup>GF</sup>

- Prices are subject to a 20% Administrative Fee and Applicable Taxes.

- Prices are subject to change and are not guaranteed until 14 days prior to your event date.

- Please ask your event specialist on how to lock in your price upon booking your event.