



2023 SUMMIT BECHTEL RESERVE
WEDDINGS AND EVENTS BANQUET MENU

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All prices are per person unless otherwise noted. All meals are subject to a 10-person minimum. Individual items subject to change based on availability. A mandatory 20% service fee plus state and local taxes will be added to all food and beverage. Final attendee numbers and menu selections are required two weeks prior to your event. This is considered your guarantee and you will be charged based on the guest guarantee or the number of people served, whichever is greater. If any of your guests have food allergies, please inform us of their names and the nature of their allergy ahead of time so we may take the necessary precautions.

BREAKFAST

Beverage service includes coffee and water
Upgrade to bottled water: \$2
Add bottled juice: \$3
Add Black Rifle Coffee canned espresso \$3

Grab and Go \$8 each

Served with hashbrowns

Sandwiches

Bacon, egg, and cheese croissant
Sausage, egg, and cheese biscuit
Canadian bacon, egg, and cheese English muffin

Wraps

The Summit - scrambled eggs, potatoes, bacon, roasted tomato, cheddar cheese in a flour tortilla

Southwestern - chorizo, scrambled eggs, black beans, poblano peppers, avocado, cheddar jack cheese, served with house salsa

Denver Wrap - ham, egg, peppers and onions, cheddar cheese, potatoes

Continental Express \$13

Variety of baked goods and pastries served with savory and sweet spreads, fresh seasonal fruit, yogurt, granola, oatmeal, and a selection of cereals with milk

Breakfast Charcuterie \$15

Fresh berries, grapes, protein packed trail mix, cheddar cheese cubes, hard boiled eggs, candied bacon, shaved turkey, mini muffins

Breakfast Buffet \$17

Served with a selection of pastries, seasonal fruit, berries, granola, and yogurt

Egg Dish: Select 1

- Scrambled farm eggs: shredded cheddar, salsa, and a side of hot sauce
- Fresh vegetable frittata

Potato Dish: Select 1

- Country-style home fries
- Hashbrowns
- Sweet potato hash

Protein: Select 1

- Applewood bacon
- Sausage patties
- Sausage links
- Country ham

Savory Treat: Select 1

- Biscuits and gravy
- French toast: butter, maple syrup, fruit compote, whipped topping
- Pancakes: butter, maple syrup, fruit compote, whipped topping

LUNCH & DINNER OPTIONS

Beverage service to include water,
lemonade, iced tea
Upgrade to bottled water \$2
Add bottled soft drinks \$3

Butcher's Block \$15

Salad: Select 2

- Garden: house ranch and vinaigrette
- Roasted ranch potato salad
- Country-style macaroni salad or pasta salad (seasonal)
- Greek orzo salad
- Quinoa vegetable salad

We provide a selection of premium fresh carved deli meats and delicious cheeses to create your own unique sandwiches. Roast Turkey, Ham, Roast Beef, Salami, Cheddar, Swiss just to name a few.

Includes:

- Condiments: mayonnaise, mustard, dijonaise, horseradish aioli, house Italian dressing
- Selection of Breads: Sourdough, whole wheat, ciabatta, spinach wraps
- Lettuce, tomato, onion, banana peppers, pickles
- Kettle chips
- Assorted cookies

*This option can also be served as a boxed lunch

Trail Wraps \$16

Salad: Select 2

- Garden: house ranch and vinaigrette
- Roasted ranch potato salad
- Country style macaroni salad or pasta salad
- Greek orzo salad
- Quinoa vegetable salad

Wrap Display: Select 2

- Roast beef: white cheddar, mixed greens, pickled red onion, sliced tomato, horseradish aioli
- Firecracker chicken: pulled chicken, watermelon radish, celery, red peppers, carrots, Asian red cabbage slaw, firecracker sauce
- Italian wrap: pepperoni, salami, capicola ham, banana peppers, lettuce, tomato, Swiss American cheese, house Italian
- Chicken bacon ranch: grilled chicken, applewood bacon, mixed greens, tomato, ranch, white cheddar
- Turkey BLT: smoked turkey, bacon, garden greens, tomatoes, aged white cheddar, roasted red peppers, dijonaise
- Vegetarian: roasted seasonal vegetables, grilled portabella mushrooms, feta, pesto hummus

Includes:

- Kettle chips
- Assorted cookies

*This option can also be served as a boxed lunch

Chili Bar \$18

Includes:

- Garden: house ranch and vinaigrette
- All-beef chili: traditional beef chili (vegetarian chili available upon request)
- Southwestern chicken chili
- Southern Style Cornbread
- Toppings: bacon, butter, sour cream, shredded cheddar, crackers, fried onions
- Baked russet potatoes
- Broccoli casserole
- Variety of cookies

Cookout \$18

Our Cookout starts with Ranch Hand Potato Salad and Country Style Macaroni Salad

We then serve a traditional cookout with

- Grilled Angus burgers
- Grilled bratwurst
- Sauteed onions and mushrooms
- Lettuce, tomato, onion & pickles
- Condiments: ketchup, mustard, mayonnaise, whole grain mustard, and BBQ sauce

Your cookout is accompanied by

- Kettle Chips
- Assorted Fresh Baked Cookies.

Smoke House \$22

Our Smoke House starts with Broccoli Salad, Ranch Hand Potato Salad and Cole Slaw

We then serve our delicious smoke house meal with

- Baked beans
- Smoked cheddar macaroni and cheese
- BBQ pulled pork
- BBQ pulled chicken
- Brioche Buns
- Assorted Fresh Baked Cookies

Fresh Mediterranean \$24

The Fresh Mediterranean includes

- Greek Salad: crispy lettuce, tomatoes, cucumbers, bell peppers, red onion, olives, feta & Greek vinaigrette
- Sun dried tomato pesto couscous
- Garlic and artichoke hummus
- Whipped feta
- Toasted Pita Points
- Roasted vegetable medley w/ lemon oil
- Herb chicken kebab: tzatziki dipping sauce
- Grilled marinated flank steak
- Rosemary roasted red skin potatoes.
- Baklava

Bella Italiano \$24

Served with crusty garlic bread.

Salad: Select 1

- Classic Caesar: chopped romaine, Parmigiano-Reggiano, garlic-cROUTONS
- Garden: house ranch and vinaigrette
- Italian chop salad: house parmesan dressing

Entrees: Select 2

- Lasagna: traditional or vegetarian
- Classic baked spaghetti and meatballs
- Fettuccine alfredo: grilled chicken or shrimp (\$2/person upcharge for shrimp)
- Chicken cacciatore: angel hair pasta
- Chicken or eggplant parmesan: angel hair pasta
- Chicken piccata: angel hair pasta
- Three cheese tortellini: pesto marinara

Our Italian Dinner is accompanied by

- Roasted brussels sprouts with Crispy Pancetta
- Italian herbed baby potatoes

Dessert: Select 1

- Tiramisu
- Carrot Cake
- Chocolate Torte

BBQ Roundup **\$28**

Bread: Select 1

- Cornbread: honey butter
- Yeast rolls: whipped butter

Salad: Select 1

- Garden: house ranch and vinaigrette
- Arugula: green apple, cranberries, feta, apple cider vinaigrette
- Cucumber-tomato: red onions, basil, vinaigrette

Proteins: Select 2

- Slow-smoked beef brisket: natural jus
- Grilled flank steak: house steak sauce
- Candied St. Louis ribs: Appalachian house BBQ
- BBQ pulled pork
- ¼ Smoked chicken: Alabama white, house BBQ

Our BBQ Dinner is accompanied by Baked Macaroni and Cheese and Green Beans with Onion, Garlic & Bacon.

Dessert: Select 1

- Carrot Cake
- Fruit Cobbler
- Bread Pudding: Vanilla Sauce

Southwest Taco Bar **\$22**

Includes:

- Chorizo Seasoned Ground Beef
- Spicy tender braised chicken
- (Vegetable enchilada can be substitute for one of above)
- Soft and hard-shell tortillas
- Seasoned black beans.
- Spanish rice
- Street corn
- Pico de Gallo
- Pickled jalapenos
- Shredded lettuce
- Shredded cheddar cheese
- Sour cream
- Tortilla chips
- Salsa, guacamole, queso

- Assorted cookies

Appalachian **\$28**

Our Appalachian Dinner begins with Arugula Salad w/ green apples, cranberries, feta and apple cider vinaigrette along with fresh dinner rolls with whipped butter.

Then you enjoy traditional favorites where we serve

- Cucumber & Tomato Salad
- Buttermilk Fried Chicken Breast
- Beef Roast w/ Peppermill Gravy
- Mashed potatoes and Mushroom Gravy
- Broccoli Cheddar Casserole

And we finish up with a warm seasonal fruit cobbler accompanied by whipped cream.

Almost Heaven **\$35**

The Almost Heaven begins with a Garden Salad w/ House Ranch and Vinaigrette along with fresh dinner rolls with whipped butter.

Then enjoy our heavenly favorites with

- Prime Rib Roast w/ au jus and horseradish crema
- Molasses Glazed Salmon
- Seasonal Pasta Salad
- Roasted Garlic Whipped Potatoes
- Herb Roasted Seasonal Vegetables

And we finish the meal with our choice of one of our great desserts.

Summit Signature**\$33**

Our Summit Signature begins with a Spinach Salad with Sweet Basil Vinaigrette along with fresh dinner rolls with whipped butter.

Then enjoy some of our favorites with

- Seared Chicken Rockefeller
- Beef Tenderloin with Black Cherry Reduction
- Seasonal Pasta Salad
- Roasted Garlic Fingerling Potatoes
- Herb Roasted Squash Medley

And we finish the meal with our choice of one of our great desserts.

Add seafood to any dinner**\$Market Price**

- Grilled salmon: lemon caper or bourbon molasses
- Pan-seared rainbow trout: lemon-garlic herbed butter sauce
- Fried catfish: remoulade
- Crabcakes: remoulade

MEETING "REVIVALS"

Build Your Own Snack Mix \$9

- Granola
- Almonds
- Cashews
- Peanuts
- M&M's
- Dried Fruit
- Yogurt covered mini pretzels
- Chocolate covered raisins
- Toasted coconut

Trailblazer \$10

- Granola bars
- Energy chews
- Fresh fruit
- Trail mix
- Beef jerky
- Mini candy bars

Snack Attack \$12

- Individual bags of potato chips
- Beef sticks
- Assorted vegetables: Ranch dip
- Fresh fruit: fruit dip
- Mini candy bars

Sweets \$12

- Selection of cookies
- Dark chocolate brownies
- Variety of pretzels: chocolate covered, yogurt covered
- Mini candy cars
- Chilled white and chocolate milk (soy milk and almond milk available upon request)
- Complete coffee service

Breaktime \$10

- Assorted pastries
- Water, coffee service, selection of hot teas

Classic S'mores \$8 (Added to your campfire)

Marshmallows: classic, chocolate, cookie filled, milk chocolate, graham crackers, bamboo skewers

Deluxe S'mores \$12

Marshmallows: classic, chocolate, cookie-filled, graham crackers, milk chocolate, white chocolate, Reece's cups, peanut butter, Nutella, bananas, strawberries, pretzels, bacon, soft caramel, sprinkles, bamboo skewers

COFFEE AND BEVERAGE SERVICE

Based on 1-hour of service

Freshly brewed regular coffee (decaf available upon request) and selection of hot teas **\$4**

Iced tea, lemonade and water station **\$5**

Soft drinks and flavored seltzers **\$3** each

Bottled water **\$2** each

HORS D'OEUVRES

Graze Table \$12 pp (min to order for 10 people)

Domestic and artisanal cheeses, smoked & cured meats, nuts, fruit preserves, stone ground mustard, assorted olives, assorted crackers.

Seasonal Crudité Platter \$8 pp (min to order for 10 people)

Fresh-cut vegetables, house ranch, hummus

Hummus with Grilled Pita Points \$6 pp (min to order for 10 people)

Caramelized Onion Dip \$6 pp (min to order for 10 people) served with house made bakers chips.

Buffalo Chicken Dip \$8 pp (min to order for 10 people) served with toasted pita points.

Spinach and Artichoke Dip \$6 pp (min to order for 10 people) served with tortilla chips.

Caprese Skewers \$48 per dozen

Mozzarella, basil, cherry tomato, balsamic glaze

Fresh Fruit Skewers \$36 per dozen

Seasonal fruit, strawberry yogurt dip

Canape Variety \$40 per dozen house made crostini with a variety of spreads. Blue cheese cream w/ sliced grapes and basil, smoked salmon and dill cream, ricotta w/ egg & cracked pepper just to name a few.

Wild Mushroom Tartlets \$45 per dozen

Wild mushrooms & fresh herbs baked in a flaky pastry crust.

Baked Brie & Raspberry \$48 per dozen

Fresh Brie Cheese & Raspberry baked to a golden brown in flaky phyllo dough.

Assorted Mini Quiche \$35 per dozen

Assorted Quiches like roasted red pepper & goat cheese, spinach & gruyere & roasted onion to name a few.

Mini Crab Cakes \$48 per dozen

Jumbo lump crab w/ hints of tangy mustard, fresh herbs & lemon broiled perfectly to a rich golden brown.

Pub Grub Table \$125 per group of 12 (min)

Our Pub Grub Table is perfect for your laidback event or for the groom's or girls evening together around the campfire or bar!

Includes:

*Buffalo or BBQ Chicken Wings: celery, ranch and blue cheese

*Meatballs Marinara or Swedish Meatballs

*Pretzel Bites with beer cheese

BAR OPTIONS

Summit Bechtel Reserve does not permit outside alcohol. A bartender employed by The Summit must dispense alcoholic beverages served at all function spaces.

Bar Setup Pricing and Fees:

- \$100 setup fee for beer and wine including all glassware and paper products
- \$150 setup fee for beer, wine, and liquor including all glassware, garnishes, paper products, and mixers
- \$75/hour for bar attendant

*Special requests and upgrades may be accommodated with advance notice

Beer: \$5 to \$6 (Priced per unit)

- Bud light
- Miller light
- Michelob Ultra
- Yuengling
- Corona
- White Claw
- Big Timber IPA
- Big Timber Porter
- Big Timber Pilsner
- Big Timber Blonde Ale

Wine: \$7 (Priced per unit)

- Josh Cellars Cabernet Sauvignon, Merlot, Chardonnay, Sauvignon Blanc
- Local wine provided by Kirkwood Winery (seasonal rotating sweet fruit wine)

Liquor: \$7 to \$8 (Priced per unit)

- Vodka: Tito's, Grey Goose
- Gin: Tanqueray, Hendricks
- Rum: Bacardi Silver, Captain Morgan
- Tequila: Jose Cuervo, Don Julio
- Triple Sec: house
- Whiskey: Jack Daniels, Jameson, Crown Royal
- Bourbon: Woodford Reserve, Bulleit, Makers Mark
- Scotch: Glenlivet

Mixers and Garnishes:

Tonic water, club soda, ginger ale, Pepsi, diet Pepsi, 7-Up, grenadine, Red Bull, lime juice, sweet and sour mix, margarita mix, simple syrup, lemons, limes, cherries, oranges, olives, bitters

Champagne toast available at \$20 per bottle (One bottle serves 5 people) includes champagne flutes

Build your own Bloody: \$11

- Tito's vodka
- Zing Zang
- Hot sauce
- Worcestershire
- Green olives
- Celery
- Lemon wedges
- Lime wedges
- Salt and pepper
- Cheddar cheese skewers
- Pickles

Mimosa Display: \$9

- Champagne
- Orange juice
- Mango pineapple juice
- Strawberry kiwi juice
- Orange bitters
- Orange slices
- Blueberries
- Raspberries
- Blackberries