



SUMMIT VIEW

BANQUET & MEETING HOUSE
AND PAVILION

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SUMMIT VIEW

BANQUET & MEETING HOUSE AND PAVILION

WEDDINGS

SHOWERS

JACK AND JILL'S

ANNIVERSARY PARTIES

POST FUNERAL RECEPTIONS

BUSINESS MEETINGS

SPORTS SOCIAL EVENTS

Thank you for your recent inquiry about holding your upcoming function at Summit View Banquet and Meeting House.

Our facility is ideal for Weddings, Showers, Jack and Jill's, Anniversary Parties, Post Funeral Receptions, Business Meetings, and Sports Social Events.

We feature accommodations for up to 200 people for buffet style, 150 for weddings and sit down dinners, private entrance, spacious dance floor, full bar, free parking and a professional, courteous staff. Our outdoor pavilion is an excellent spot for outdoor functions, has a full bar, private restrooms, free grill for BBQ's and can accommodate from 50 to 400 people. There is access to horse shoes and volleyball.

Our menus are suitable for all occasions and range from full sit-down formal dinners to sumptuous buffet style affairs. Showers and weddings are a specialty.

Our banquet sales and management team will be happy to assist in planning your function, paying close attention to the fine details to ensure that your event is a huge success. We hope that after reviewing the enclosed material you will choose Summit View Banquet and Meeting House as the site for your special occasion. We will be happy to schedule an appointment for a personal consultation to review our menu and facility. We look forward to serving you.

SEATING:

Round tables of eight or 10. **65 people minimum on Friday and Saturday nights, and 50 people minimum on Saturday and Sunday mornings. A minimum of 15 people on Monday, Tuesday, Wednesday, and Thursday (or minimum of \$400).** Please have your seating cards in alphabetical order. A choice of two meals may be served. If more than one meal is chosen please indicate meal choice on seating cards.

Note: We will honor events less than above; however there will be a surcharge to the meal plan chosen.

Seating Capacity: Buffet style dinner capacity is 200 people
Sit-down dinner capacity is 150 people

FOOD AND BEVERAGE SERVICE:

Due to licensing and insurance requirements, no food or beverage may be brought into or taken out of the banquet hall. Wedding cakes from outside bakeries are permitted. A .75¢ per person charge will be added for a cutting fee.

CONTRACT:

A written contract needs to be signed to reserve your event date. Call 1-413-538-7431 for an appointment.

LINEN AND SERVICWARE:

A variety of colored napkins and tablecloths are available to complement your special event. Our fine china and cutlery is included.

GUARANTEE POLICY:

We must have your menu two weeks prior to, and an exact attendance 10 days prior to your event. **You will be charged for the minimum required, or the number served, whichever is greater. A credit card number is needed to book events.**

SPECIAL NOTICE:

This is a non-smoking hall. Please no rice or confetti of any kind is allowed in the building. Please do not staple or tape items to the walls; it is not allowed. There will be a \$20.00/per piece charge on any center pieces taken from the Summit View tables.

TIMES OF YOUR EVENT: (6 hour maximum, each additional hour is \$100.00)

Monday – Friday

Days: Between 6:30 A.M. and 4:00 P.M.

Evenings: 5:00 P.M. to 11:00 P.M. or
6:00 P.M. to 12:00 A.M.

Saturday

Days: Between 11:30 A.M. and 4:30 P.M.

Evenings: 6:00 P.M. to 12:00 A.M.
(Time also negotiable)

Sunday

Days: 9:00 A.M. to 2:00 P.M.
(Available earlier if needed)

Evenings: 3:30 P.M. to 9:30 P.M.
(Time also negotiable)

Please add 6.25% MA meals tax and 19% house charge. Tax-exempt organizations must submit a copy of their ST-2 and ST-5.

SIT-DOWN DINNERS

For all sit-down dinners; fine china and coffee service is provided.

Roast Prime Rib of Beef \$24.95

Choice cut prime rib seasoned and roasted to perfection with au jus

Roast Top Sirloin \$20.95

Tender slices of choice top sirloin served with natural beef mushroom gravy

Baked Jumbo Shrimp \$21.95

Four jumbo shrimp tenderly baked with crabmeat stuffing and lemon

Boneless Breast of Chicken

(Ask about our different types of chicken) \$20.95

Boneless chicken breast stuffed with our own bread dressing topped off with homemade gravy

Roast Native Turkey* \$20.95

Fresh carved native turkey served over a generous portion of meat or bread stuffing and homemade gravy

Baked Boston Scrod \$20.95

Tender white fish baked to perfection with buttered bread crumbs and lemon

Atlantic Salmon \$21.95

Filet of Salmon topped with a delicate lemon dill butter

Chicken Cordon Bleu \$21.95

Lightly breaded chicken filled with ham and Swiss cheese

Roast Pork Sirloin* \$20.95

Tender sliced pork served over a savory bread stuffing and natural pork gravy

Surf and Turf \$26.95

Juicy tender prime rib accompanied by two jumbo baked stuffed shrimp

Baked Ham and Pineapple \$19.95

Tender sliced ham topped with a sweet light brown sugar and pineapple sauce

Vegetarian Lasagna \$18.95

All dinner entrees include crisp garden salad or caesar salad with two dressings, appetizer, potato or rice, vegetable, dessert, rolls, coffee, tea, decaf and condiments.

Appetizer (Choose One)

- | | |
|---|---|
| Fruit Cup with Sherbet | Cream of Broccoli Soup |
| Tortellini Soup | French Onion Soup |
| Minestrone Soup | Vegetable Soup |
| Seasonal Melon Wedge with
Fresh Strawberry | Shrimp Cocktail
<i>(additional charge)</i> |

Potato or Rice (Choose One)

- | | |
|--|---|
| Baked Potato with Sour Cream | Rice Pilaf |
| Baked Stuffed Potato
<i>(.50¢ extra per person)</i> | Oven Roasted Potatoes
<i>(Red Bliss, Dill)</i> |
| Au Gratin Potatoes
<i>(.50¢ extra per person)</i> | Mashed Potatoes |

Vegetable (Choose One)

- | | |
|-------------------------------|-------------------------------------|
| Buttered Corn | Broccoli Florettes |
| California Blend Baby Carrots | Peas |
| Green Beans Almondine | Chef's Choice Seasonal
Vegetable |
| Zucchini Medley | |

Dessert (Choose One)

- | | |
|--|---|
| Strawberry Shortcake | Brownie Sundae |
| Hot Apple Crisp with
Whipped Topping | Ice Cream Cake Roll/
Chocolate Sauce |
| Carrot Cake <i>(\$1.00 extra per person)</i> | |
| Cheesecake <i>(\$1.00 extra per person)</i> | |

**We will be happy to serve these entrees family style for \$1.00 extra per person. Complementary coffee and tea will be provided during, and after, your meal is served. A choice of two meals may be served. Vegetarian meals and children's meals available on request.*

SIT-DOWN LUNCHEONS

\$15.99 per person

Monday - Friday only, 11:00 am - 3:00 pm

For all sit-down luncheons; fine china and coffee service is provided.

Roast Pork Sirloin

Tender sliced pork served over a savory bread stuffing, natural pork gravy and applesauce

Baked Boston Scrod

Tender white fish baked to perfection with buttered bread crumbs and lemon

Chicken Cordon Bleu

Lightly breaded chicken filled with ham and Swiss cheese

Roast Top Sirloin

Tender slices of choice top sirloin served with natural beef mushroom gravy

Roast Native Turkey

Fresh carved native turkey served over a generous portion of meat or bread stuffing and homemade gravy

Includes salad, choice of rice, pasta or potato, choice of vegetable (green beans, mixed vegetables or butter carrots), rolls, condiments, coffee and choice of dessert (apple squares, cake, or brownies and cookies).

SPECIAL OCCASION BUFFETS

Grand Wedding Buffet

\$33.99 per person

*Included in the Grand Wedding Buffet is one hour of open bar, a house wine or champagne toast, coffee and tea.
Free cake cutting. All entrees served with assorted fresh dinner rolls.*

Cold Hors D'Oeuvres *(Choose Two)*

Cheese Tray	Assorted Wrap Spirals
Fresh Seasonal Fruit Tray	Deviled Eggs
Fresh Vegetable Tray	Shrimp Cocktail <i>(Add \$2.00)</i>
Crabmeat Salad Tray	

Hot Hors D'Oeuvres *(Choose Three)*

Assorted Mini Puff Pastry	Mini Bruschetta
Ginger Teriyaki Chicken	Coconut Battered Chicken
Coconut Battered Shrimp	Chicken Fingers
Mini Quiche	Beef Teriyaki
Scallops and Bacon	Blackened Scallops
Vegetable Spring Rolls	Sweet-n-Sour Kielbasa
Swedish Meatballs	Mini Crab Cakes
Italian Meatballs	Stuffed Mushroom Caps

Beef and Pork Entrees *(Choose One)*

Carved Top Round	Sirloin Tips
Carved Pork Tenderloin	Roast Top Round Slices
Carved Honey Ham	Roast Top Sirloin
Carved Prime Rib <i>(Add \$2.00 pp)</i>	Blackened Prime Rib Tips
Carved Beef Tenderloin <i>(Add \$2.75 pp)</i>	

Poultry Entrees *(Choose One)*

Carved Roast Turkey	Baked Stuffed Chicken
Lemon Pepper Chicken	Chicken Cordon Bleu
Chicken Francaise	Chicken Florentine
Chicken Parmesan	Blackened Chicken
Chicken Marsala	

Seafood Entrees *(Choose One)*

Grilled 4 oz. Swordfish	Seafood Newburg or Casserole
Baked Salmon	Baked Scallops and Broccoli
Baked Scrod	Blackened Scallops
Baked Stuffed Shrimp <i>(Add \$2.00 pp)</i>	Shrimp Scampi <i>(Add \$2.00 pp)</i>
	Baked Stuffed Sole

Pasta Entrees *(Choose One)*

Penne ala Vodka	Pesto with Olive Oil and Garlic
Tortellini Vegetarian Alfredo	Penne Pasta and Vegetables
Pasta Primavera	Penne Pasta in Creamy Pesto
Baked Stuffed Shells	Sauce with Vegetables
Meat Lasagna	Baked Ziti Parmesan
Vegetarian Lasagna	
Hamel's Homemade Macaroni & Cheese	

Starches *(Choose One)*

White Rice	Oven Roasted Potatoes
Seasoned Rice	Garlic Mashed Potatoes
Wild Rice Mix	Buttered Egg Noodles
Au Gratin Potatoes	Baked Potato

Vegetables *(Choose One)*

Green Bean Almondine	Corn
Green Bean Casserole	Broccoli and Carrot Mix
Vegetable Medley	Broccoli and Cheese Casserole
Honey Glazed Carrots	Butternut Squash

Salads *(Choose One)*

Mixed Green Toss	Macaroni Salad
Caesar Salad	Red Bliss Potato Salad
Pasta Salad	Bow Tie Dill Salad
Tortellini Salad	Basil Walnut Linguini
Fruit Tray	Penne Pasta Michael
Fruit Salad	Cole Slaw

**Note: We are here to serve you. If you want an item that is not featured here, please ask for it. Also, you can add any items to your menu, and we will be glad to price your choices. Please inquire about substitutions.*



SUMMIT VIEW

BANQUET &
MEETING HOUSE
AND PAVILION

SPECIAL OCCASION BUFFETS

The Summit View Buffet

\$24.99 per person

Appetizer Table (Choose Two)

Assorted Cheese and Crackers	Shrimp Specialty Crackers
Fresh Fruit Tray with Yogurt Dip	Shrimp Cocktail
Crudit� of Vegetables with Dip	(Add \$2.00)
Smoked Salmon on Melba Toast	
with Garlic Cream Cheese Spread	

Hot Hors D'Oeuvres (Choose Three)

Stuffed Mushrooms	Sweet and Sour Meatballs
Coconut Chicken	Mini Crabcakes
Scallops and Bacon (Add \$2.00)	BBQ or Sweet-n-Sour
Mini Bruschetta	Kielbasa
Ginger Teriyaki Chicken or	Mini Quiche
Beef Satay	

Salads (Choose One)

Mixed Green Tossed Salad	Basil Walnut Linguini
Caesar Salad	Penne Pasta Michelle
Tortellini or Rotini Pasta Salad	Bowtie Dill Salad

Entrees (Choose Three)

Vegetable Lasagna	Honey Maple Glazed Ham
Baked Stuffed Chicken Breast	Sirloin Tips Marsala
Sliced Top Round with	Roast Turkey with Stuffing
Bordelaise Sauce	and Cranberry Sauce
Baked Scallops and Broccoli	Seafood Newburg
Baked Seasoned Chicken	Chicken Francaise
Baked Scrod with Lemon	Roast Pork
Garlic Butter	Boneless Chicken Breast
	(Five types offered)

Starches (Choose One)

Garlic Mashed Potatoes	Garlic Roasted Potatoes
Au Gratin Potatoes	Rosemary Potatoes
Seasoned Rice	Pasta Dish of Choice
	(See Grand Wedding Buffet)

Vegetables (Choose One)

Grilled Seasoned Vegetables	Maple Carrots
Green Bean Casserole	Broccoli and Cheese
Zucchini and Summer Squash	Butternut Squash

Memorial Buffets

Monday thru Friday 10:00 AM - 3:00 PM. Funeral Buffets based on 35 people and up
All buffets served with assorted fresh dinner rolls and coffee and tea.

Memorial Plan One \$10.99 per person

Chicken Francaise or	Baked Ham
Lemon Pepper Chicken	Roasted Potatoes
Penne ala Vodka	Fresh Dinner Rolls
Fresh Garden Salad	

Memorial Plan Two \$11.99 per person

Chicken Parmesan	Pasta Primavera
Roasted Rosemary Potatoes	Swedish Meatballs
Caesar Salad	Fresh Dinner Rolls

Memorial Plan Three \$11.99 per person

Baked Stuffed Chicken	Baked Stuffed Shells
Sirloin Tips w/Mushroom Gravy	Roasted Potatoes
Mixed Seasonal Vegetables	Tossed Garden Salad
Fresh Dinner Rolls	

Memorial Plan Four \$12.99 per person

Carved Top Round by Our Chef	
Honey BBQ Chicken Breast	Garlic Mashed Potatoes
Vegetable of Choice	Tossed Garden Salad
Fresh Dinner Rolls	

Memorial Plan Five \$13.99 per person

Baked Scrod	Vegetable Lasagna
Lemon Dill Chicken	Caesar Salad
Herb Seasoned Rice	Fresh Dinner Rolls

Memorial Plan Six \$11.99 per person

Assorted Sandwiches (Wraps, Baguettes and Focaccia)	
Pasta Salad or Potato Salad	Fresh Fruit Tray
Tossed or Caesar Salad	Soup of the Day

Memorial Breakfast Plan \$12.99 per person

Pancakes, Baked Ham or Bacon, Home Fries, Scrambled Eggs, Sausages, Danish, Fruit Tray and Assorted Juices (Orange and Cranberry)

Jack-and-Jill Buffets

Serving prices based on 125 people and over. Jack-n-Jill Buffets served with disposable plates, utensils, and paper napkins
All Jack-and-Jill Buffets served with assorted fresh dinner rolls and coffee and tea.

Jack-and-Jill Buffet #1 \$8.95 per person

Italian Meatballs	Penne ala Vodka
Baked Chicken	Tossed Salad
Baked Ham and Pineapple	Potato Salad or Cole Slaw

Jack-and-Jill Buffet #2 \$9.95 per person

Swedish Meatballs	Pasta Primavera
Chicken Francaise	Tossed Salad
Hot & Sweet Sausage Medley	Rice or Potato of Choice

Jack-and-Jill Buffet #3 \$10.95 per person

B-B-Q Kielbasa	Au Gratin Potatoes
Vegetarian Lasagna	Baked Ham and Pineapple
Meatballs	Tossed or Caesar Salad
Baked Chicken	

BUFFETS FOR ALL OCCASIONS

*On below buffets we can substitute items or add items depending on your taste and budget or create a buffet of your choice.
Coffee and tea are included with all buffets.*

The Metacomet Buffet \$19.95 per person

Penne ala Vodka or Pesto Penne with Grilled Vegetables
Marinated Top Round Bordelaise
Teriyaki Ginger Grilled Chicken Breasts or Lemon Pepper Chicken
Seafood Casserole in French Garlic Cream Sauce
Cajun Garlic Roasted Potatoes or Spanish Rice
Italian Green Beans
Mixed Baby Green Tossed Salad or Caesar Salad
Fresh Dinner Rolls

The Deli Board Buffet \$16.95 per person

Picturesque Platters of Roast Turkey, Domestic Ham or Baked Ham, Rare Roast Beef and Pastrami with Slices of American, Swiss and Provolone Cheeses
Potato Salad or Salad of Choice
Cole Slaw or Salad of Choice
Lettuce, Tomato and Onion Trays
Pickle Tray in Middle of Platters
Cookie and Brownie Tray
Fresh Breads, Rolls and Baguettes

Smith's Ferry Delight Buffet \$19.95 per person

Carved Roast Turkey
Maple Glazed Baked Ham
Yankee Pot Roast
Garlic Mashed Potatoes
Steamed Vegetables (*Plain or Teriyaki Ginger Grilled*)
Bread Stuffing
Mixed Baby Green Tossed Salad
Fresh Dinner Rolls

Lunch Meeting/Reception Buffet \$18.95 per person

Assorted Cheese with Crackers
Chicken Francaise
Vegetable Lasagna (*Marinara or Alfredo Sauce*)
Teriyaki Ginger Grilled Vegetables
Rice or Potato of Choice
Mixed Baby Green Tossed Salad
Fruit Tray
Fresh Dinner Rolls

Connecticut River Reception Buffet \$17.95 per person

House Seasoning Baked Chicken (*Leg Quarter Split*)
Italian Meatballs
Pasta Primavera or Baked Ziti
Baked Beans
Potato Salad
Tossed Salad or Caesar Salad
Fresh Dinner Rolls

The Commonwealth Buffet \$18.95 per person

Boneless Breast of Chicken of Your Choice (*Several Options*)
Sirloin Tips with Mirepoix Gravy
Baked Stuffed Shells
Garlic Roasted Potatoes
Green Bean Casserole
Tossed Salad or Caesar Salad
Fresh Dinner Rolls

BREAKFAST & BRUNCH BUFFETS

For all sit-down breakfasts; fine china and coffee service is provided.

Create your own Breakfast/Brunch Buffet and we can price it accordingly. Also, select from breakfast substitutions below. Menu prices are based on a minimum of 50 guests, please call for pricing on fewer than 50 people.

Sit-Down Breakfasts \$11.99 per person

- Bacon, Ham or Sausage (Choice of Two)
- Scrambled Eggs
- Home Fries
- Seasonal Melon Wedge with Fresh Strawberry or Fruit Cup
- Assorted Pastries on each table
- Orange Juice
- Coffee, Tea, Decaf, or Milk

Continental Breakfast \$9.99 per person

- Mini Quiche
- Assorted Danish, Muffins and Bagels
- Fresh Assorted Fruits with Yogurt
- Freshly Brewed Coffee, Decaf, Tea and Juices

Breakfast or Brunch Buffet \$11.99 per person

- Scrambled Eggs
- Home Fries
- Ham and Sausage
- Assorted Danish, and Muffins
- Fresh Fruit Tray
- Freshly Brewed Coffee, Decaf, Tea and Juices

Hot Entrees

- | | |
|---|--------------------|
| Cajun Western Scrambled Eggs | Mini Quiche |
| Scrambled Eggs with Diced Baked Ham | Pancakes |
| Honey-style Baked Ham | Blueberry Pancakes |
| Corned Beef Hash | Waffles |
| Crispy Bacon Strips | French Toast Dips |
| Omelet Station (\$3.00 extra per person) | Cajun Home Fries |

Pastries

- | | |
|--------------|----------------------------|
| Mini Danish | Pound Cakes |
| Mini Muffins | Assorted Cereals with Milk |
| Coffee Cakes | |

Juices

- | | |
|------------|-----------|
| Cranberry | Tomato |
| Orange | Pineapple |
| Grapefruit | |

Fruits

- | | |
|--------------------------------------|------------------------|
| Watermelon Chunks | Whole Strawberries |
| Honeydew Melon and Cantaloupe Wedges | Fruit Salad Bowls |
| Decorative Fruit Trays | Fresh Sliced Pineapple |

ULTIMATE BRUNCH BUFFET

\$18.95 per person

Ultimate Brunch Buffet prices are based on a minimum of 50 guests, please call for pricing on fewer than 50 people.

For Starters:

Cranberry, Orange Juice, Assorted Mini Muffins, Danish, Coffee and Tea.

Also:

Pitchers of Mimosas or Bloody Marys (6-8 serving) \$12.00 each pitcher

Ultimate Brunch Buffet Breakfast Items

(Choose Four)

- Scrambled Eggs
- Home Fries
- Honey Baked Ham
- Sliced Bacon
- Homestyle Sausage
- French Toast
- Waffles
- Potato Pancakes
- Corned Beef Hash
- Mini Quiche
- Scrambled Eggs with Diced Ham
- Pancakes
- Blueberry Pancakes
- Cajun Western Scrambled Eggs
- Omelet Station (\$3.00 extra per person)

Ultimate Brunch Buffet Salad Items

(Choose Three)

- Fresh Fruit Tray
- Assorted Melon Wedges
- Sliced Fresh Pineapple
- Tossed Salad
- Chicken Caesar Salad (Add \$1.00 per person)
- Caesar Salad
- Potato Salad
- Tortellini Salad
- Tri-color Pasta Salad
- Bow Tie Macaroni Salad
- Cheese and Cracker Tray
- Vegetable Tray
- Assorted Finger Sandwiches

Ultimate Brunch Buffet Entree Items

(Choose Two)

- Chicken Francaise
- Teriyaki Chicken
- Marinated Grilled Chicken
- Blackened Chicken
- Lemon Pepper Chicken
- Pasta Primavera
- Vegetable Lasagna
- Penne ala Vodka
- Baked Ziti Parmesan
- Tortellini Vegetable Alfredo
- Penne Pasta with Pesto and Vegetables
- Linguini Vegetable Diane
- Sirloin Tips
- Teriyaki Tips with Sauteed Onions, Peppers and Mushrooms
- Fresh Sauteed Mixed Vegetables
- Baked Stuffed Shrimp (Add \$2.00 per person)
- Shrimp Cocktail (Add \$2.00 per person)

BUSINESS MEETING BUFFETS

(15 people minimum)

Morning Option #1 \$8.99 per person

Assortment of Bagels	Orange and Cranberry Juice
Breakfast Muffins	Coffee and Tea
Mini Danish	Bottled Water
Fresh Fruit Tray	Assorted Cans of Iced Soda

Morning Option #2 \$11.99 per person

Scrambled Eggs	Orange and Cranberry Juice
Home Fries	Coffee and Tea
Baked Ham or Bacon Strips	Bottled Water
French Toast	Assorted Cans of Iced Soda
Mini Danish	

Note: You can create your own Morning Option; your Summit View representative can assist you on your charges.

Lunch Option #1 \$11.95 per person

Assorted sandwiches on a variety of breads. Rolls, wraps or deli tray with your choice of 5 different meats and sandwich styles.

Pasta Salad or Potato Salad	Potato Chips
Your choice of Soup du Jour	Coffee and Tea
Assorted Brownies and Cookies	Bottled Water
Tossed or Caesar Salad	Assorted Cans of Iced Soda

Lunch Option #5 \$17.95 per person

Vegetarian Style Lasagna	Cheesecake
Baked Stuffed Chicken or	Cake
Chicken Cordon Bleu	Cookies
Grilled Swordfish or Baked Salmon	Coffee and Tea
Seasoned Rice or Potatoes	Bottled Water
Grilled Seasoned Vegetables	Assorted Cans of Iced Soda

Lunch Option #2 \$12.95 per person

Boneless Chicken Breast	Assorted Brownies & Cookies
Pasta Primavera or Penne ala Vodka	Coffee and Tea
Tossed or Caesar Salad	Bottled Water
Grilled Vegetable Medley	Assorted Cans of Iced Soda
Rolls	

Mid Morning or Afternoon Break Menu

Refreshing Beverages \$1.50 per person
Italian Cookies \$2.50 per person
Brownie and Cookie Tray \$2.25 per person
Cheesecake Tray (with 3 topping on the side)	... \$2.50 per person
Fresh Fruit Tray \$2.25 per person
Assorted Whole Fruits \$2.25 per person
Bagel/Muffin/Danish Trays \$3.00 per person
Cheese Tray \$2.50 per person
Vegetable Tray \$1.95 per person

Lunch Option #3 \$13.95 per person

Baked Scrod	Tossed or Caesar Salad
Grilled Marinated Chicken	Assorted Brownies & Cookies
Seasoned Rice or Mashed Potatoes	Coffee and Tea
Grilled Seasoned Vegetables	Assorted Cans of Iced Soda

Audio visual equipment on-premises available at no charge.

DSL Hook-up	DVD Player
5 Foot Screen	Wireless Microphone
Cable Television	CD Music System

Lunch Option #4 \$16.95 per person

Tenderloin Beef Medallions	Assorted Brownies & Cookies
Chicken or Shrimp Stir Fry	Coffee and Tea
Seasoned Rice or Potatoes	Bottled Water
Tossed or Caesar Salad	Assorted Cans of Iced Soda
Fresh Fruit Tray	

Note: For all business meetings - all day events (4-8 hrs.) \$100.00 room charge. Also, not included is a 19% house charge and 6.25% state meals tax.

SUMMIT VIEW PAVILION MENU

Prices based on a minimum of 65 people - under 65 there will be a price adjustment. Buffet style events see our Summit View buffets. Substitutions are available within all BBQ menus; you may modify each plan to your taste and budget!

Summit BBQ #1 \$11.99 per person

Hamburgers	Hot Dogs
BBQ Chicken Thighs and Legs	3 Cold Salads of Choice

Summit BBQ #5 \$21.99 per person

10 oz. Sirloin Steak	Our Famous Clam Chowder
Chilled Cocktail Shrimp	4 Cold Salads of Choice
BBQ Chicken Thighs and Legs	Rolls and Butter
Corn on the Cob	

Summit BBQ #2 \$12.99 per person

Hamburgers	Hot dogs
Our Famous Clam Chowder	Corn on the Cob
Bone-in BBQ Chicken Breast or BBQ Country Ribs	2 Cold Salads of Choice

Super Summit BBQ \$9.99 per person

Only for events of 125 people and over

Hamburgers	Baked Beans
Hot Dogs	2 Cold Salads of Choice
BBQ Chicken Thighs and Legs	

Summit BBQ #3 \$17.99 per person

5 oz. Sirloin Steak	Corn on the Cob
BBQ Boneless Chicken Breast	3 Cold Salads of Choice
Baked Potato	Rolls and Butter

Pigroast and Clambakes Available

See your Summitview representative for ideas and pricing!

Summit BBQ #4 \$18.99 per person

4 oz. Grilled Tuna Steak or Swordfish Steak	Baked Potato
Grilled Cajun BBQ Chicken Breast	3 Cold Salads of Choice
Hot Vegetables of Choice	Rolls and Butter

Note: \$100.00 charge for pavilion plus a 19% house charge and 6.25% state meals tax. Tax-exempt organizations must submit a copy of their ST-2 and ST-5.

STATIONARY HORS D'OEUVRES

Hot Hors D'Oeuvres

Mini Reubens (2 pp)	\$2.95 per person
Hors D'Oeuvres Meatballs (Sweet & Sour, Cranberry, Italian & Swedish) (3 pp)	\$2.50 per person
Mozzarella Sticks (2 pp)	\$2.25 per person
Chicken Tenders w/Sauces (2 pp) . .	\$2.50 per person
Boneless Buffalo Wings (3 pp) . .	\$2.50 per person
Chicken Satay (2 pp)	\$2.95 per person
Beef Satay (2 pp)	\$2.95 per person
Mini Chicken Cordon Bleu (2 pp) . .	\$2.95 per person
Scallops and Bacon (2 pp)	\$3.50 per person
Coconut Shrimp (2 pp)	\$3.50 per person

Coconut Chicken (3 pp)	\$2.75 per person
Mini Egg Rolls (2 pp)	\$2.50 per person
Assorted Puff Pastry Hors D'Oeuvres (2 pp)	\$2.95 per person
Filo Wrapped Asparagus (2 pp) . .	\$2.95 per person
Mini Crab Cakes (2 pp)	\$2.95 per person
Blackened Scallops (2 pp)	\$3.50 per person
Spinach & Cheese Filo (2 pp) . .	\$2.95 per person
Mini Quiche (2 pp)	\$2.50 per person
Mini Bruschetta (2 pp)	\$2.50 per person
Stuffed Mushroom Caps (2 pp) . .	\$2.50 per person

Cold Hors D'Oeuvres

Kielbasa Rye Bites (2 pp)	\$2.50 per person
Vegetable Tray with Dip	\$1.95 per person
Fruit Tray with Dip	\$2.25 per person
Crabmeat with Crackers	\$2.25 per person
Cheese and Crackers Tray . .	\$2.25 per person
Deviled Eggs (2 pp)	\$2.25 per person

Large Jumbo Shrimp (2 pp) . .	\$3.50 per person
Smoked Salmon on Melba Toast with Garlic Cream Cheese Spread (2 pp) . . .	\$2.50 per person
Assorted Finger Style Sandwiches	\$2.25 per sandwich
Assorted Wrap Sandwich Pinwheels	\$2.25 per person

COCKTAIL PARTY/STATION

Fresh Pasta Station

Please inquire about additional pastas \$5.95 per person
Two Pastas of your choice (*Tortellini, Bowtie, Angel Hair, Penne, etc.*) and your choice of 3 sauces (*Marinara, Pesto, Alfredo, Vodka, Cream, Garlic & Oil*). Includes assorted accompaniments.

Soup Station (Choose Two) \$3.95 per person

Assortment of homemade soups such as: Chicken Noodle, Beef Barley, Cream of Broccoli, Tomato Rice.
Please inquire about others.

Chef Carving Station

Roast Turkey with Cranberry Sauce . . .	\$3.95 per person
Honey Baked Ham	\$3.95 per person
Tenderloin of Beef w/Horseradish Sauce . .	\$5.95 per person
Steamship Round	\$3.95 per person
Sirloin Strip	\$4.95 per person
Prime Rib of Beef	\$4.95 per person
Pecan Crusted Pork Loin	\$3.95 per person

Seafood Station \$5.95 per person

New England Clam Chowder, Seafood Newburg and Mini Crabcakes.

Shrimp Cocktail Tray add \$3.50 per person

Fresh Salad Station (Choose Three)

Please inquire about additional salads.	\$3.95 per person
Mixed Baby Green Salad	Basil Walnut Linguini
Penne Pasta Michelle	Caesar Salad
Pasta Salad	Macaroni Salad
Tortellini Salad	Bowtie Dill Salad
Fruit & Yogurt Dip	

German Station \$4.95 per person

German Potato Salad, Sauerkraut with Knockwurst and Bratwurst. Served with an assortment of Mustards and Breads.

Stir Fry Station \$6.95 per person

Stir Fry Vegetables prepared to order. Also includes Seasoned Rice, Sesame Chicken, Teriyaki Beef, Egg Rolls with Duck Sauce and assorted fixings.

Polish Station \$6.95 per person

Assorted Pierogies, Golabki, Kapusta, and Kielbasa accompanied by various Mustards and Breads.

Note: All stations are combined to equal a minimum of \$23.00 or more per person.

SUMMIT VIEW DESSERTS

Viennese Sweet Table \$3.95 per person
Assortment of mini pastry gourmet desserts

Cheesecake \$2.75 per person
Blueberry, Strawberry, Pineapple, Chocolate and Cherry toppings available

Cakes \$2.50 per person
Assortment of Chocolate Cake, Carrot Cake, Marble Cake and White Cake

Brownies and Cookies \$2.50 per person

Dessert Tray \$3.50 per person
Assortment of Cheesecake, Brownies, Cookies and Fruit Squares

Fruit Squares \$2.50 per person
Assortment of Blueberry, Apple, Pineapple and Lemon Squares

Strawberry Shortcake \$3.25 per person

Apple Crisp/Blueberry Crisp.. \$3.25 per person

Brownie a'la Mode Sundaes.. \$2.95 per person

Sheet Cakes \$2.25 per person
White, Chocolate, Marble and Carrot Cake available.
Inquire about various frostings and fillings

Tiramisu \$2.95 per person

Assorted Pie Slices \$2.95 per person
Apple, Pumpkin, Chocolate Cream, Blueberry

Wedding Cakes
Available upon request. Ask your representative for pricing. Also, a .75¢ per person cutting charge for cakes brought into the Summit View Banquet House.

SUMMIT VIEW BAR SERVICES

Hosted Bar Service

Champagne Toast \$1.50 per glass

Wine Toast \$1.50 per glass

Non-Alcoholic Toast \$1.50 per glass

Champagne Fountain \$175.00

Alcohol-Base Punch Fountain \$175.00

Non-Alcohol Punch Fountain \$100.00

Mimosa Carafes \$12.00 per carafe

Lemonade Punch Bowl \$75.00

Bottle of House Wine \$30.00/1.5 Ltr. Bottle
\$17.00/1 Ltr. Bottle

Kegs of Beer (*Bud, Bud Light, Coors Light, Miller Lite*)
..... \$275.00 per Keg

Special Order Kegs of Beer Market Price

Soda Bar \$4.00 per person (all day)

Open Bar Packages

\$7.00 per person for the first hour.
\$5.50 per person each additional hour (*up to 6 hours*).
We also offer open bar by the drink served (**running tab**), plus 19% gratuity.

Cash Bar Services

Domestic Bottled Beer

Imported Bottled Beer

Chardonnay

Zinfandel

Pinot Grigio

Burgundy

Merlot

Cabernet Sauvignon

Cordials & Cognacs

Soft Drinks



**SUMMIT
VIEW**

BANQUET & MEETING HOUSE
AND PAVILION



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AND PAVILION

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