

Summit Catering

"Life is Better with Good Food"



www.summitcatering.com

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Location: *The Estate at Eagle Lake*

Date: *Sunday, May 11, 2025* Times: *11:00 am and 1:00 pm*

MENU:

STATIONS:

CARVING STATION

BEEF TENDERLOIN

Raspberry-Cabernet Demi-Glace, Horseradish Aioli

SMOKED VIRGINIA HAM

Honey-Pineapple Sweet Glaze

ARTISAN ROLLS

Butter, Extra Virgin Olive Oil

OMELET STATION

OMELETS

Eggs, Egg Whites, Bacon, Sausage, Ham, Peppers, Onions, Tomatoes, Mushrooms, Spinach, Jalapenos, Cheddar Cheese, American Cheese

BELGIUM WAFFLE STATION

WAFFLE STATION

Seasonal Berries, Butter, Syrup, Whipped Cream, Chocolate Chips, Rainbow Sprinkles, and Chocolate Sprinkles

HOT FOOD STATION

POTATO

Home Fried Breakfast Potatoes

MEATS

Turkey Sausage, Hickory Bacon

PASTA

Penne, Fresh Vegetables, Primavera

SALMON

Smoked, Capers, Onions, Bagels, Cream Cheese

MUSSELS

Onion, Garlic, Marinara

SALAD STATION

Field Greens, Romaine, Tomato, Cucumber, Cabbage, Carrot, Dried Cranberries, Feta Cheese, Cheddar, Candied Pecans, Romano, Hard Boiled Egg, Toasted Croutons, Olives, Peppers, Balsamic Vinaigrette, Raspberry Vinaigrette, Ranch, Caesar

Chicken Salad

Shrimp Salad

BEVERAGES

BYOB Mimosa Bar – Bring your own Champagne, Prosecco, Wine, Beer – or whatever you'd like!!!! We supply all the juices and fresh fruits for your beverages!!!

Regular Coffee, Decaf, Assorted Hot Teas

SWEETS STATION

Assorted Muffins, Danish, Fresh Baked Cookies, Gourmet European Sweets