



Phone: 719-229-6466

www.summitcatering.net taste@summitcatering.net

Appetizers

Cheese Cascade with Fruit

Assortment of cheeses with fresh or dried fruit or nuts

Open Faced Roast Beef Cocktail Sandwiches

Roast beef served open faced on a cocktail roll with horseradish sauce and fresh baby greens

Portobello Skewer

Grilled balsamic portobello skewers

Prairie Fire Shrimp

Skewered poached shrimp with spicy prairie fire sauce

Roasted Lamb

Roasted leg of lamb thinly sliced and served with cocktail buns and an assortment of sauces

Roasted Shrimp Cocktail

Marinated and roasted shrimp cocktail with traditional cocktail sauce

Roasted Turkey Platter

House roasted turkey thinly sliced and served with cocktail rolls, mustard and horseradish

Spiral Ham Sandwiches

Spiral ham served with dijonaise and greens on cocktail rolls

Turkey and Cranberry Cocktail Rolls

Sliced turkey with cranberry cassis on top of fresh baked cocktail rolls

Walnut Gorgonzola Crostini

Crostini topped with gorgonzola mousse Candied walnut, and pickled grape

Artichoke Spinach Dip

Creamy artichoke and spinach dip served hot with crostini

Bison Sausage Skewers

Colorado bison, sliced and skewered with red bell pepper and pablano pepper. Grilled and served with chipotle dipper

Brie en Croute

Creamy brie wrapped in a puff pastry and baked until golden and topped with cranberry cassis

Brown Sugar Bacon Rumaki

Water chestnuts wrapped in brown sugar coated bacon and roasted to perfection

Petite Crab Cakes

Petite crab cakes with wasabi aioli

Croque Monsieur

Parisian favorite ham and Gruyere grilled petite sandwich

Devils on Horseback

Dates stuffed with Gorgonzola and wrapped in bacon.

Edna Burgers

Juicy little burgers with local legend Edna's special sauce

Grilled Vegetable Quesadillas

Colorful veggies with cheddar jack in a grilled tortilla

Tuscan Sausage Crostini

Hot Italian sausage and Reggiano crostini

Mini Reubens

Miniature rye bread topped with Swiss cheese, pastrami, sauerkraut and tangy dressing

Hot Pesto Crostini

Hot crostini topped with pesto asiago

Roasted New Potatoes with Bacon

Golden roasted potatoes topped with blue cheese and brown sugar bacon

Sausage Stuffed Mushrooms

Mushroom caps stuffed with sausage

Spinach Stuffed Mushrooms

Mushroom caps stuffed with spinach and cheese

Dinner

Pecan Cranberry Salad

Mixed green salad with pecans, dried cranberries and pear vinaigrette

Roasted Brussels Sprouts

Brussels sprouts roasted with brown butter and lemon zest

Roasted Garlic Whipped Potatoes

Sweet roasted garlic whipped with fluffy mashed potatoes

Fresh Grilled Vegetables

Grilled vegetables that can include asparagus, red peppers, chiles, onions, and zucchini

Stuffed Acorn Squash

Acorn squash stuffed with quinoa and cut into thirds

Wood Roasted Prime Rib Carving Station

Choice prime rib roasted over wood and crusted with rosemary, salt and black pepper

Roast Porketta

Herb crusted pork loin roasted to perfection with apple chutney

Spinach Pine Nut Chicken

Roasted chicken breast stuffed with spinach, pine nuts and golden raisins

Dessert

Chocolate Polenta Cake

Moist chocolate polenta cake with Nutella mousse, candied hazelnuts, and blood orange salad

Flourless Chocolate Torte

A flourless chocolate torte topped with Belgian chocolate mousse and served with creamy caramel

French Macarons

Two small almond cookies- chewy and crunchy in flavors such as coffee, lemon, berry- held together with flavored fillings

Mini Cupcakes

Irresistible bite sized cupcakes

Mini prism cup desserts

Mini prism cups with chocolate mousse and lemon curd with berries

Molten Chocolate Cake

Individual warm chocolate cakes with berries and whipped cream

Pot de Creme

Rich chocolate dessert served in demitasse cups

Tarte Tatin

Warm rustic Colorado apple tart with vanilla bean ice cream

Chocolate Mousse

Rich and creamy chocolate mousse

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