ESTD 2012

SUMMIT GRILL

LEE'S SUMMIT

With two private event spaces, we have the perfect place for all your meetings, parties and special events. The "Back Bar" has its own private bar and can accommodate up to 50 guests for seated dinners and 80 guests for a social cocktail party. A second, more intimate dining space accommodates up to 30 guests and is ideal for showers, birthday dinners and meetings.

Contact us at 816.795.1299 or banquets@summitgrillandbar.com

4835 NE Lakewood Way
Lee's Summit, MO 64068

GLADSTONE

This well-appointed private space can accommodate up to 60 guests for seated dinners and has its own entrance, private bar and restroom. Additional space available to accomodate up to 100 guests for your next private event.

Contact us at 816.768.6100 or events@summitgrillandbar.com

501 NE 70th St.
Gladstone, MO 64118

Keep in touch! Follow us on social media for news about events and promotions.

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SUMMIT GRILL

CLASSIC AMERICAN FARE

BAR OPTIONS

At all events where alcohol is offered to guests, beverages are charged according to consumption.

We do not offer special bar packages for events, but we do offer the following options to help you decide what to offer your guests at the bar.

When choosing to offer pre-selected beverage options our event planner will provide you with the most current beer, wine, and cocktail lists to help you make your selection.

1 OPEN BAR, NO RESTRICTION

Guests can order any beverage from the beer, wine and cocktail menu.

2 CUSTOM BAR

Guests can order beer, wine and cocktails from a pre-selection made by the host. Recommended pre-selected items include: (1) sparkling wine/champagne, (1) white wine, (1) red wine, (3) beer, and (1-2) well drinks and cocktails.

3 BEER & WINE ONLY

Guests may order beer and wine from the beverage menu and/or from the beer and wine options selected by the host.

4 CASH BAR

Guests may order beverages from the bar on their own tab. All beverages provided by the host are non-alcoholic only.

Please note all food and beverage options are subject to availability & seasonality and pricing may change at any time. Bar options are also subject to relevant service fees & taxes.

COLD APPETIZERS

Serves up to 25 people

BUTTER BOARD
Grilled Ciabatta, Plugra Butter,
Sea Salt, Calabarian Chili Honey | 55

JUMBO SHRIMP COCKTAIL
Cocktail Sauce | 85

SIGNATURE SALAD
Choice of House, Chopped or Caesar Salad | 55

ASSORTED CHEESE PLATTER
Domestic Cheeses, Assorted Crackers | 65

VEGETABLE CRUDITE
Ranch & Blue Cheese Dressings | 45

COLD SMOKED SALMON
Classic Accoutrements | 130

HUMMUS
Grilled Pita Bread, Feta Cheese | 55
add Vegetables | +10

SEARED AHI TUNA
Togarashi Seared, Fresh Vegetable Slaw
Sriracha Mayo, Crispy Wontons | 90

MINIATURE DESSERT DISPLAY
(50 pieces) Assorted House-made Desserts
and Fresh Berries | 65

Amenities Include: A dedicated, on-site host throughout your event. Customizable food and drink options. Large-screen TVs for entertainment and/or presentations. Free Wi-Fi

HOT APPETIZERS

Serves up to 25 people

TOGARASHI SHRIMP
Sriracha-Lime Aioli, Thai Chili Sauce | 85

POT ROAST NACHOS
Chipotle Aioli, Roasted Corn Salsa | 85

SUMMIT CHEESEBURGER SLIDERS
Special Sauce, American Cheese, Pickles, Onions | 75

STEAK "STREET" TACOS
Onions, Cilantro, Cotija, Chipotle Cream | 95
(gluten-free upon request)

FRIED CHICKEN SLIDERS
Nashville Hot or Not Hot, Pickles, Jalapeno Aioli | 75

MAHI MAHI TACOS
Vegetable Slaw, Cotija, Chipotle Cream | 115

CRISPY FRIED CALAMARI
Roasted Tomato Sauce | 85

BUFFALO WINGS
Blue Cheese Dressing | 60

SPINACH & ARTICHOKE DIP
Fried Tortillas, Housemade Salsa | 85

BRUNCH BUFFET

20 / person

select two choices

BRIOCHE FRENCH TOAST

BISCUITS & SAUSAGE GRAVY

BREAKFAST TACOS

AVOCADO TOAST

Includes smoked bacon, Fritz's breakfast sausage,
cheesy scrambled eggs and breakfast potatoes

LUNCH SELECTIONS

Parties under 40 — three entrée choices
Parties of 40 or more — two entrée choices

LUNCH PACKAGE A
22 / person

SOUP OR SALAD
Soup of the Day House Salad

ENTRÉE
Fried Chicken Salad
Summit Burger French Fries
Chicken Sandwich with Fries
Shrimp Mac 'n' Cheese
Grilled Chicken Chop Salad

Choice of Dessert 6 / person

LUNCH PACKAGE B
28 / person

SOUP OR SALAD
Soup of the Day, House or Caesar Salad

ENTRÉE
any options from above plus
Chicken Fried Chicken
Grilled Salmon with Lemon Butter
Grilled Chicken with Mushroom Marsala
Blackened Salmon Salad
Traditional Pot Roast

Choice of Dessert 6 / person

LUNCH PACKAGE C
36 / person

SOUP OR SALAD
Soup of the Day, House, Chop or Caesar Salad

ENTRÉE
any options from above plus
Petite Angus Beef Filet
Lobster and Shrimp Stuffed Salmon
Grilled Bone-In Pork Chop

Choice of Dessert 6 / person

Vegetarian and vegan options available
Ask your coordinator about available seasonal lunch items

Applicable sales tax and 21% gratuity added to all parties.
Menu prices and selections are subject to change due to availability.

DINNER SELECTIONS

Parties under 40 – three entrée choices
Parties of 40 or more – two entrée choices
All entrées are served with mashed potatoes and vegetables

DINNER PACKAGE A
38 / person

SOUP OR SALAD
Soup of the Day House Salad

ENTRÉES
Chicken Fried Chicken
Traditional Pot Roast
Grilled Chicken with Mushroom Marsala
Shrimp Mac 'n' Cheese

DESSERT
Choice of Dessert

DINNER PACKAGE B
46 / person

SOUP OR SALAD
choose one salad
Soup of the Day House Salad Caesar Salad

ENTRÉES
any options from above plus
Petite Angus Filet
Grilled Salmon with Lemon Butter
Grilled Bone-In Pork Chop

DESSERT
Choice of Dessert

DINNER PACKAGE C
55 / person

SOUP OR SALAD
choose one soup and salad
Soup of the Day French Onion
Chop Salad House Salad Caesar Salad

ENTRÉES
any options from above plus
Lobster-Stuffed Salmon
Angus Beef Filet

DESSERT
Choice of Dessert

DINNER PACKAGE D
70 / person

SOUP OR SALAD
choose one soup and salad
Soup of the Day French Onion
Chop Salad House Salad Caesar Salad

ENTRÉES
any options from above plus
Angus Filet & Jumbo Shrimp with Hollandaise
Dry Rubbed Angus Ribeye

DESSERT
Choice of Dessert

Vegetarian and vegan options available
Ask your coordinator about available seasonal dinner items