

SUMMER HOUSE BANQUET MENU #1

APPETIZER OR SALAD

Blackened Chicken Quesadilla

With homemade salsas & sauces

Caesar

*Crisp romaine with garlic croutons,
shredded parm and house recipe Caesar*

Loaded Wedge

*Iceberg wedge with bacon, tomatoes, red onion
and homemade blue cheese dressing*

Flash Fried Calamari

*Hand breaded and flash fried calamari tossed with
cherry peppers and served with homemade tartar*

Goat Cheese

*Fresh goat cheese baked in phyllo topped w/spring mix, dried cherries
and toffee pecans tossed in lemon thyme vinaigrette*

ENTREE SELECTIONS

Choose five.

Fried Shrimp

*Hand breaded jumbo fried shrimp served with
homemade slaw and shoestring fries*

Pecan Crusted Atlantic Salmon

with tropical fruit salsa and choice of two sides

Seafood Pasta

*Sautéed shrimp, scallops, clams & mussels over
fresh linguine tossed with the chef's daily sauce*

Rigatoni Lobster Bolognese

Sweet lobster, tender veal in a creamy tomato sauce with fresh grated parm

Roasted & Stuffed Chicken Breast

*Stuffed with spinach, sundried tomatoes & goat cheese with
pan jus and choice of two sides*

8 oz. Kona Crusted Angus Sirloin

Topped with garlic herb butter and choice of two sides

Bone-in Berkshire Pork Chop

Served with peppercorn sauce and two sides

HOMEMADE SIDES

Roasted Fingerling Potatoes
Creamed Spinach | Hand Cut Fries
Neva's Potatoes | Apple Slaw
Sweet Potato Fries
Sautéed Mushrooms
Jasmine Rice
Daily Fresh Veggie

HOMEMADE DESSERT

Choose two.
Key Lime Pie
Double Fudge Brownie
with Cheesecake Swirl a la Mode
Carrot Cake | Cheesecake
Chocolate Walnut Pie



\$35/person plus gratuity. *This menu includes coffee, soda & iced tea.*

SUMMER HOUSE BANQUET MENU #2

APPETIZERS, SOUP AND SALAD

Homemade Daily Soup **Blackened Chicken Quesadilla**

With homemade salsas & sauces

Caesar

Crisp romaine with garlic croutons, shredded parm and house recipe Caesar

Loaded Wedge

Iceberg wedge with bacon, tomatoes, red onion and homemade blue cheese dressing

Flash Fried Calamari

Hand breaded and flash fried calamari tossed with cherry peppers and served with homemade tartar

Goat Cheese

Fresh goat cheese baked in phyllo topped w/spring mix, dried cherries and toffee pecans tossed in lemon thyme vinaigrette

DINNER ENTREES

Choose five.

Summerhouse Prime Rib

Served with au jus, homemade horsey sauce and two sides

Jumbo Lump Crab Cakes

Our jumbo lump "only" crab cakes served with homemade tartar and two sides

Pan Seared Scallops

Served over mushroom risotto with a sweet pea lobster cream sauce and one side

Grilled or Blackened Yellowfin Tuna

With Chef's daily sauce or salsa and choice of two sides

Jumbo Shrimp and Scallop Daily Pasta

Pans seared U-10 shrimp and scallops served over linguine in chef's daily homemade sauce

8 oz. Broiled Angus Filet

Served with horseradish cream sauce and choice of two sides

Pan Seared Local Rockfish (seasonal)

Served over mushroom risotto with one side

Herb Crusted Alaskan Halibut

Served with fruit salsa and choice of two sides

Horseradish Crusted Atlantic Salmon

Served with honey mustard and choice of two sides

HOMEMADE SIDES

Roasted Fingerling Potatoes
Creamed Spinach
Hand Cut Fries
Daily Fresh Veggie
Sweet Potato Fries
Apple Slaw
Jasmine Rice
Neva's Potatoes
Sautéed Mushrooms

HOMEMADE DESSERT

Choose two.
Double Fudge Brownie w/
Cheesecake Swirl a la mode
Homemade Cheese Cake
Chocolate Walnut Pie
Key Lime Pie
Carrot Cake



\$45/person plus gratuity. *This menu includes coffee, soda & iced tea.*