



Your Special Day - presented by

Summit Catering - *Making wedding dreams a reality for over 25 years!*
(TLC's Four Weddings TV Show Winning Caterer)



Proudly Presenting The Collingswood Grand Ballroom

Traditional Wedding Package Pricing:

250 guest minimum: \$84.99 per person

200 guest minimum: \$85.99 per person

150 guest minimum: \$87.99 per person

100 guest minimum: \$90.99 per person

Our Pricing **INCLUDES** a Complete Disc-Jockey/Master of Ceremonies AND a Custom Wedding Cake in the per person pricing!!!!

All above pricing is valid through **2023, and is subject to NJ Sales Tax and 20% Staff Service Fee*
(2024 add \$3.00 per person to all minimum guest counts)*

(Stations and Brunch Packages are available - contact us for Pricing and ASK about discounts for specific dates in off peak months!!!!)

Summit Catering (856) 768-8003

Awards and Accolades



Winner for "Best Caterer" by the Readers of The Courier Post Newspaper from 1998 – 2021!!

Wedding Wire's Brides / Couples Choice Awards (*only awarded to the TOP 5% in the entire Country*) from 2009 – 2022!!

South Jersey Magazine's Best of Weddings 2016-2022

New Jersey Bride's "Love It" Award for 2012-2022

The Winning Caterer for the TLC Networks "Four Weddings" TV Show



Summit Catering (856) 768-8003

YOUR vision perfectly executed

Allow us to LISTEN to your ideas and desires to create a Simply Flawless Wedding Day with MORE Inclusions than any other Caterer!!!!



- ♥ Complete ***Unlimited*** Hors D'oeuvres Package of both Stationary and Butlered Hors D'oeuvres
 - ♥ All cuisine is prepared ***FRESH*** and only the finest quality ingredients are used
 - ♥ Fresh Flowers, Candles, and Décor on all Food Tables
- ♥ Our ***FAMOUS and Incredibly Delicious Dessert Parade***– to include an amazing array of Decadent Desserts and Pastries, as well as Ice Cream and Sorbet Specialties and other Unique Treats
- ♥ A Buttercream ***Wedding Cake*** in 8 different flavors and your choice of available Cake Styles
 - ♥ Champagne Toast
 - ♥ Many food options can be tailored to dietary needs/restrictions
- ♥ Full-Service China, Top of the Line Silver, and Complete Glassware for all your guests the entire duration of your event
 - ♥ A ***PERSONAL ASSISTANT*** to wait on the Happy Couple from start to finish
 - ♥ Floor length linen tablecloths and napkins in your choice of over forty Colors
- ♥ Complete Non-Alcoholic Beverage & Garnish Package, Bartenders & Liquor Liability Insurance
- ♥ ***Complete Disc-Jockey and Master of Ceremonies*** provided by Time Productions – South Jersey's Premier Disc-Jockey Company
 - ♥ The comfort of knowing you are working with an owner-operated business, who are available for you 24 hours a day
- ♥ Unlimited hours of consultation and assistance in making your wedding day ***STRESS FREE*** and ***ALL*** your dreams a reality!

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YOUR DAY, YOUR WAY – WEDDING PACKAGE

Hors D'oeuvres – **ALWAYS** Included

*Imported & Domestic Meat and Cheese Display – Assorted Cheeses Paired with Baby Salami, Pepperoni, Sopressetta, Prosciutto Rolls, Jalapeno Shooters, Antipasti Skewers, Olive Medley, and Marinated Mushrooms

This display is accompanied with an assortment of crackers

*Teriyaki Chicken Minis

*House made Italian Tomato Bruschetta

*Vegetable Egg Rolls

*Mini Chicken and Cheese Stuffed Quesadillas



Additional Hors D'oeuvres – Choice of Six (6)

*Cocktail Style Meatballs: Choice of Swedish, Sweet and Sour, or Italian Style

*Mini Beef Sliders

*Mini Crab Cakes

*Scallops wrapped in Bacon

*Teriyaki Beef Satay

*Spinach & Artichoke Filo

*Spanakopita

*Mini Chicken Cordon Bleu

*Prosciutto & Cheese Stuffed Filo

*Mini Baked Brie Bites

*Seared Scallops w/ Thai Chili Aioli

*Buffalo Chicken Sliders

*Ricotta Crostini w/ Honey Drizzle

*Tuna Poke

*Coconut Shrimp w/ Thai Chili Aioli

*Bacon wrapped Dates with Goat Cheese

*Stuffed Mushrooms – Choice of Crabmeat, Double Stuffed, or Boursin Cheese

*Shrimp Spring Rolls

*Mini Beef Empanadas

*Short Rib Sliders

*Baked Mac and Cheese Bites – Choice of Four Cheese, Bacon, or Bacon and Chive

*Arancini Mushroom and Rice Balls

*Buffalo Shrimps with Blue Cheese

*Spicy Thai Peanut Chicken Satay

*Mini Shepherd's Pie

*Mediterranean Crostini

*Buffalo Chicken Egg Rolls

*Philly Cheesesteak Egg Rolls

*Miniature Cocktail Franks w/ Dijon Mustard

*BBQ Beef Brisket Sliders

*Fried Grande Mozzarella Bites with Homemade Marinara

*Turkey & Brie Egg Rolls

*Tomato Bisque Dipping Sauce w/ Smoked Gouda Grilled Cheese

*Chicken & Waffles

*Homemade Crab Dip – in Hollowed Italian Bread w/ Toasted Pitas and Crostini Bread

*Flatbread – choice of MARGHERITA (San Marzano Tomato Sauce/Fresh Mozzarella/Basil), PROSCIUTTO (Prosciutto/Fig Jam/Mozzarella/Balsamic Reduction & Arugula), WHITE (Ricotta/Roasted Garlic/Mozzarella/Spinach & Sun-Dried Tomatoes)

*Fresh Sliced Seasonal Array of Fruits

*Crudités Presentation of Fresh Vegetables – Paired with Blue Cheese and Ranch Dips

*Roasted Red Peppers – Paired with Fresh Buffalo Mozzarella and Crostini Bread

*Homemade Bruschetta – Vine Ripened Tomatoes with Red Onions, Fresh Garlic, Imported Virgin Olive Oil, and Balsamic Vinegar accompanied with Toasted Crostini and Grated Romano Cheese

*Homemade Spinach and Artichoke Dip – Presented in Hollowed Pumpkin Bread w/ Toasted Pitas and Crostini Bread

Salad – Served French Style to Each Guest Table – Choice of one (1)

*Fresh Crisp Tossed Garden Salad

*Exotic Spring Mix Salad with Mandarin Oranges and Walnuts

*Field Greens Salad with Dried Cranberries, Feta Cheese, and Pecans

*Homemade Caesar Salad

*Spinach Salad with Goat Cheese, Fresh Strawberries, Red Onion and Candied Pecans

*All salads are served with your choice of Two (2) Dressings – On the side

Gluten Free Balsamic Vinaigrette, Creamy Italian, French, Gluten Free Ranch, Blue Cheese, Gluten Free Honey Mustard, Raspberry Vinaigrette, Poopy Raspberry Vinaigrette & Asian Sesame

(To Upgrade to a Wedge Salad with Bacon Bits, Tomatoes, and Blue Cheese Crumbles: +\$1.00 per person)

Premium Entrees – Choice of One (1) for a Buffet OR Two (2) for a Plated Dinner:

- ***Stuffed Shrimp** — Mexican Wild Caught Jumbo Shrimp Stuffed with Our Homemade Jumbo Lump Crab Mix
- ***Prime Rib** – Slow Roasted Rib-Eye with Au Jus and Homemade Horseradish Sauce – Carving Station on Buffet
- ***Chicken Saltimbocca** — Sautéed Chicken Breast Topped with Prosciutto, Fresh Spinach, and Buffalo Mozzarella in a Marsala Demi-Glaze
- ***Braised Short Ribs** – Red Wine and Mirepoix Braise Beef Short Ribs – Plated Style Dinner *Only*
- ***Jumbo Shrimp** – Sautéed Jumbo Shrimp in a Sun-Dried Tomato Cream Sauce with Asparagus and Fresh Mozzarella over Penne Pasta
- ***Chicken Parmigiana** – Breaded Boneless Chicken Breast Topped with San Marzano Tomato Sauce and an Italian Cheese Blend
- ***Stuffed Flounder** – Jumbo Lump Crab Mix Stuffed Flounder in a Lemon Beurre Blanc Sauce
- ***Grilled Salmon** – Grilled Faroe Island Wild Salmon with a Citrus Shallot Wine Sauce
- ***Shrimp Scampi** – Sautéed Jumbo Shrimp in a Lemon – Garlic White Wine Sauce
- ***Herb Crusted Sirloin of Beef** — Herb and Roasted Garlic Crusted Black Angus Top Sirloin – Paired with Red Wine Au Jus and Homemade Horse Radish Sauce – Carving Station on Buffet Style Dinner *Only*
- ***Flat Iron Steak** – Choice Cut Flat Iron Served with a Sweet Asian Soy Glaze – Plated Style Dinner *Only*
- ***Grilled Mahi – Mahi** – Fresh Grilled Mahi-Mahi Topped with Mango Salsa and Coulis
- ***Prime Pork NY Strip** – Prime Cut Pork Chop Topped with a Wild Mushroom Dijon Cream Sauce – Plated Style Dinner *Only*
- ***Filet Mignon** – Center Cut Tenderloin in a Cabernet Demi-Glaze – Plated Style Dinner *Only*
- ***Chateaubriand** -Entire Tenderloin with a Cabernet/Merlot Reduction
- ***Herb Roasted Chicken** – Bone-In Pan Seared Herb Crusted Chicken Breast in a Demi-Glaze
- ***Gourmet Duck Breast** -Maple Leaf Duck Breast with a Raspberry Gastrique

Classic Entrees – Buffet - Choice of Two (2) PLUS a Pasta, for a Plated Dinner –Choice of 2 and 1 must be a Vegetarian

- ***Top Round** – Black Angus Beef Top Round – Accompanied with Beef Gravy and Homemade Horseradish Sauce – Carving Station on Buffet *Only*
- ***Mongolian Beef** – Sliced Flank Steak in a Sweet Asian Sesame Glaze
- ***Roasted Turkey** – Slow Roasted Whole Turkey with Cranberry Sauce and Gravy
- ***Chicken Marsala** – Sautéed Chicken Breast with Wild Mushrooms in a Sweet Marsala Demi-Glaze
- ***Chicken Piccante** – Sautéed Chicken Breast in a Lemon-Caper White Wine Sauce
- ***Chicken Milano** – Sautéed Chicken Breast with a Sun-Dried Tomato Parmesan Cream Sauce
- ***Chicken Margherita** – Marinated Grilled Chicken Breast with Fresh Mozzarella and Pomodoro Sauce
- ***Chicken Ala Nina** – Sautéed Chicken Strips with a Parmesan-Mushroom Cream Sauce Over Linguini
- ***Stuffed Pork Loin** – Sautéed Spinach, Prosciutto, and Fresh Mozzarella Stuffed Pork Loin
- ***Jager Schnitzel** – Breaded Pork Medallions with a Wild Mushroom Demi-Cream Sauce
- ***Eggplant Rollatini** – Ricotta Cheese Blend Stuffed Eggplant with Fresh Mozzarella and Marinara
- ***Fettuccini** – Homemade Spinach Fettuccine with a Sautéed Mushroom and Alfredo Sauce
- ***Tortellini Alfredo** – Three Cheese Filled Tortellini in a Romano Cream Sauce
- ***Pasta Primavera** – Penne Pasta with Fresh Seasonal Vegetables in an Alfredo Sauce
- ***Penne Alla Vodka** – Penne Pasta Tossed in a Tomato Vodka Cream Sauce
- ***Penne Pasta** – Penne Pasta with Asparagus, Sun-Dried Tomatoes, and Fresh Mozzarella in a Blush Sauce
- ***Tortellini Carbonara** – Three Cheese Stuffed Tortellini with Prosciutto and Peas in a Romano Cream Sauce
- ***Penne with Shrimps** – served in a Sun-dried Tomato Rosé Sauce with Fresh Asparagus
- ***Tilapia** – Parmesan Crusted with a Roasted Corn Salsa & Chipotle Remoulade

Vegetables – Choice of Two (2) – For a Plated Dinner every entrée can have different Sides

- | | | |
|-----------------------------------|---------------------------------------------------|------------------------------------|
| *Glazed Baby Carrots | *Green Beans Almondine | *Au Gratin Potatoes |
| *Steamed Broccoli | *White Rice | *Parmesan Truffle Roasted Potatoes |
| *Rice Pilaf | *Fresh Vegetable Medley | *Mashed Potatoes |
| *Scalloped Potatoes | *Roasted Garlic Mashed Potatoes | *Brown Rice |
| *Spanish Rice | *Sautéed Brussel Sprouts w/Bacon & Balsamic Glaze | *Asparagus |
| *Garlic & Oil Haricot Green Beans | *Roasted Rosemary Red Bliss Potatoes | |
| *Creamy Parmesan Risotto | *Wild Mushroom Risotto | *Double Stuffed Baked Potatoes |

All Inclusive Breads

- *Toasted Garlic Bread
- *Assorted Dinner Rolls



All Inclusive Desserts

* Our FAMOUS Dessert Parade – To include a Decadent Array of Desserts, Pastries, **Ice Cream**, Sorbet Specialties, and Other Unique Treats

*Wedding Cake in The Style of Your Choosing – Different Flavored Tiers and Buttercream Icing



All Inclusive Non-Alcoholic Beverage and Garnish Package

Butlered Coffee, Decafe, and Hot Tea





Summit Catering

Amazing Customizations – Your Wedding, Your way!

Delectable Delights

Hors D'oeuvres Upgrades – Per Person Based Pricing

- *Beef Tenderloin Slider w/ Shaved Parmesan, Caramelized Onions and Sriracha Mayo + \$3.00
- *Ahi Tuna Tartare on a Wonton Crisp + \$2.50
- *Drunken Steamers Stationary Display – with Toasted Crostini Bread + \$2.50
- *Mini Beef Tenderloins wrapped in Bacon + \$2.50
- *Wild Caught JUMBO Shrimp Cocktail Shooters + \$2.75
- *Pan Seared Ahi Tuna Stationary Display – with Soy Wasabi and Pickled Ginger + \$3.00
- *Stationary Display of Mussels in White or Red Sauce – With Toasted Crostini Bread + \$2.50
- *Assorted Homemade Sushi – California Rolls, Spicy Tuna Rolls, Tuna Sushi and Salmon Sushi with a Soy Wasabi Dip + \$8.00
- *Beef Tenderloin Crostini + \$3.00



Entrée Upgrades – Per Person Based Pricing

- *Filet Oscar – Center Cut Filet Mignon with Lump Crab and a Béarnaise Sauce: + \$4.99
- *Filet Bleu – topped with Blue Cheese and a Balsamic Reduction: + \$2.50
- *14 oz. Choice NY Strip Steak: + \$8.50
- *Rack of Lamb: + \$8.50
- *Jumbo Lump Crab Cakes: Market Price
- *South African Cold Water Lobster Tail: Market Price
- *Any listed Premium Entrée: + \$8.00
- *Any listed Classic Entrée: + \$4.00
- *Any listed Vegetable: + \$2.00



Cocktail Hour Stations – Per Person Based Pricing

Fresh Raw Bar – Includes Shucked Middle Neck Clams, Shucked Cape May Blue Point Oysters, Jumbo Wild Caught Shrimp – 3 Per Person, Snow Crab Cocktail Claws, Homemade Cocktail Sauce, Mignonette Sauce, Tabasco Sauce, and Lemon Wedges – Market Price (January 2021 Pricing Example: 100 Cape May Oysters: +\$295.00, 100 Middle Neck Clams on Half Shells + \$175.00, 200 Mexican Shrimp Cocktail +\$700.00, and 200 Snow Crab Claws +\$600.00)



Our “World Famous” Macaroni and Cheese Bar – Gemelli Pasta in an Aged Cheddar Cheese Sauce – served in a Martini Glass! Guests can top their “Mac & Cheese” with Jumbo Lump Crab Meat, House made Bacon Bits, Jalapeno Peppers, Scallions, Sweet Roasted Peppers, Pico De Gallo, Fresh Broccoli, Toasted Panko Breadcrumbs, and Crispy Fried Onions
+ \$6.50 Per Person

Gourmet Pasta Station - A Chef Manned Action Station
Includes Your Choice of Three Pastas: Penne, Capellini, Gemelli, Whole Wheat Penne, Three Cheese Stuffed Tortellini, or Cavatappi and Three Homemade Sauces: Alfredo, Vodka, Marinara, or Pesto
Includes Crushed Red Pepper and Pecorino Romano Cheese +\$5.50 Per Person



Our Egg Roll Station – Kimchi or Vegetable Lo Mein, a Selection of Mini Egg Rolls – Your Choice of Three: Vegetable Egg Rolls with Orange Ginger, Philly Cheesesteak Egg Rolls with Sriracha Ketchup, Buffalo Chicken Egg Rolls with Blue Cheese, Shrimp Egg Rolls with Thai Chili Aioli, or Turkey and Brie Egg Rolls with Cranberry Aioli
Accompanied with Chinese Take-Out Containers and Chopsticks
Can Also Be a Farewell Station + \$7.50 Per Person

Our Slider Bar – Build Your Own Slider Bar with a Choice of All Beef Burgers and Barbecued, Slow Roasted Pulled Pork with Freshly Baked Artisan Rolls

Toppings Include Aged Sharp Cheddar Cheese, Crispy Fried Onions, Vine Ripe Tomatoes, Crisp Romaine Leaves, House made Slaw, Bacon Strips, Spicy Ketchup and Smokey Barbecue Sauce + \$6.50 Per Person



Healthy Lettuce Wrap Station – Choice of Two: All-Natural Ground Boneless Chicken Breast sautéed with Garlic, Shallots, Diced Water Chestnuts and Ginger, Tender Beef Flank Steak Marinated in a Sweet & Spicy Chili Sauce Grilled and Sliced to Order, Mexican Shrimp Marinated in a Lime Garlic Ginger Sauce – Sautéed with Bell Peppers, Water Chestnuts, and Scallions

Toppings Include Pickled Carrot Match Sticks, Crispy Rice Noodles, Peanut Sauce, Sweet & Spicy Chili Sauce, Chopped Scallions, Fried Egg Noodles, Hot Asian Mustard & Bean Sprouts + \$10.00 per person

Nacho Average Wedding Station – Guests Choice of Ground All-Natural Chicken or Ground Sirloin with Toppings Include Shredded Aged Sharp Cheddar Cheese, Shredded Lettuce, Guacamole, Diced Red Onions, Black Beans, Sour Cream, Hot Sauce, Jalapenos, and Pico De Gallo - with HOMEMADE Jumbo Tortillas! + \$7.00 Per Person

Mashed Potato Bar – Guests Indulge in Your Choice of Two (2):

Homemade Red Bliss Mashed Potatoes, Sweet Potatoes, Garlic Mashed Potatoes, Wasabi Mashed Potatoes, or Lobster Mashed Potatoes

Served in Martini Glasses, Toppings Include Whipped Butter, Sour Cream, House made Bacon Bits, Chives, Scallions, Roasted Garlic, Crispy Fried Onions, Beef Gravy, & Shredded, Aged cheddar Cheese + \$5.00 Per Person

Farewell Stations – Per Person Based Pricing

Philly Cheesesteak Station – Guest Create the Cheesesteak of Their Dreams

Station to Include Beef Steaks, Chicken Steaks, Vermont Cheddar Cheese Sauce, Sharp Provolone Cheese Sauce, Shredded Lettuce, Roma Tomatoes, Caramelized Onions, Sautéed Mushrooms, Ketchup, Marinara Sauce, Hot Peppers, & Italian Rolls + \$7.99 per person

Can Also Be a Cocktail Hour Station!



End of The Evening Breakfast Sandwiches – Hickory Smoked Bacon & Egg, Sausage & Egg, Pork Roll & Egg, and Egg Sandwiches

Topped with American Cheese and Displayed in To-Go Containers + \$5.00 Per Person

Our “Taste of Philly” Station – Italian Hoagies Prepared with Imported Provolone Cheese, Capicola, Imported Prosciutto and Genoa Salami on a Fresh Baked Roll
Toppings to Include Shredded Iceberg Lettuce, Vine Ripe Tomatoes, Sliced Onions, and Sweet & Hot Peppers

Also includes Fresh Baked Philly Soft Pretzels with Spicy Mustard and Tastykakes!
+ \$6.99 Per Person or + \$4.00 Per Person without the Hoagies

Large Bottle of Water and a Fresh Baked Philly Soft Pretzel + \$2.99 Per Person



End of Evening “Hot Dog” Station – All Beef Dogs on Fresh Rolls
Toppings to Include Onions, Sauerkraut, Cheese Sauce, Chili, Spicy Mustard, Ketchup, and Relish +\$4.75 per person

Our Popcorn Machine – An Old-Fashioned Popcorn Machine that Pops Fresh Popcorn at the exit to your reception! The Perfect “Easy to Eat” Treat for the Ride Home! + \$4.00 per person

Candy Buffet – Over 20 Different Assorted Name Brand Candies with Take Out Boxes
+ \$6.50 per person



Hot Cocoa and Cider Bar – Hot Cocoa and Hot Cider
Accompanied with Mini Marshmallows, Milk Chocolate, Cinnamon, Nutmeg, Whipped Cream, Colored Sugar, Assorted Syrups, Peppermint Sticks, and Cinnamon Sticks
+ \$4.50 Per Person



Donut Wall Station – Guests Can Indulge Their Creative Side and Create Their Own Custom Donuts! Station to Include Plain Donuts, Melted Chocolate, Butterscotch, Caramel, Rainbow Sprinkles, Chocolate Jimmies, Assorted Sugars, Chocolate Chips, Reese's Pieces, M&Ms, and Cocoa Powder. Includes the "Dunk Zone" – Where Guests Can Make a Cup of Coffee To-Go to Dunk Their Custom Donuts
+ \$5.99 per person

Sweet Indulgences – Per Person Based Pricing

Decadent Dark Chocolate Fountain Station – With Fresh Fruits, Pretzels, Graham Crackers, Marshmallows, Fresh Baked Cookies, Pound Cake & Biscotti
+ \$6.00 per person



Belgium Waffle or Crepe Station – Choice of Freshly Prepared Belgium Waffles or Crepes
Toppings Include Vanilla Bean Ice Cream, Belgium Dark Chocolate, Butterscotch, Caramel, Fresh Seasonal Berries, Cherries, M&M's, Mini Chocolate Chips, Reese's Pieces, and Rainbow & Chocolate Jimmies +
\$6.00 Per Person

Indoor or Outdoor SMORES Station – A Campfire Treat That Includes Graham Crackers, Ghirardelli Milk Chocolate, White Chocolate, Dark Chocolate, Milk Chocolate with Caramel, & Assorted Marshmallows + \$4.00 Per Person



Fresh Berry in Your Champagne Toast + \$1.50 per person

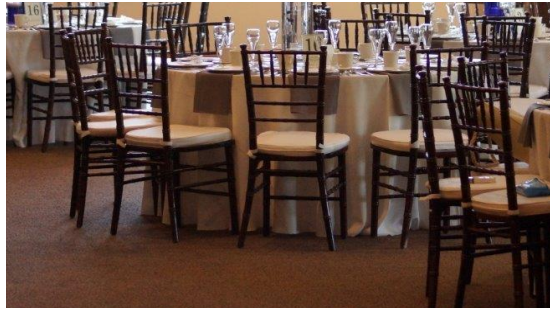
Cigars, Anyone? Set Up of Your “Spirits and Cigar Bar” (BYOB Locations Only)
With our Bartender and Liquor Liability Insurance, We Serve Your Supplied Cigars and Whiskey or Brandy
+\$200.00 Fee

Additions to Make Your Ballroom SPARKLE

Solid Colored, Standard Fabric Linen Toppers for Guest Tables + \$15.00 Per Table
Organza Overlays for Guest Tables + \$30.00 Per Table
Any Other Upgraded Linen Fabric Toppers for Guest Tables + \$50.00 to \$75.00 Per Table
Burlap Runners + \$15.00 per Table



Satin, Polyester, or Pin-tuck Table Runner for Guest Tables + \$20.00 Per Table
Upgraded Designer Napkins for All Guests + \$2.00 Per Person
Kensington Damask, Galaxy, Shimmer, or Somerset Chair Covers with Satin or Organza Sashes + \$6.50 Each



Outdoor White or Black Padded Folding Chairs + \$6.00 per chair
(+ \$1.75 more for Natural Wood or Fruitwood)

Silver, Black or Mahogany Chiavari Chairs w/Pads + \$10.50 per chair

Gold, Silver, Black, or Mahogany Chiavari Barstools w/Pads + \$25.00 per chair
(Chiavari Chair Pads and Barstool Pads available in White, and Ivory included with pricing above. If colored pad is desired, + \$1.50 per chair to the above pricing.)

Additional Hour, On-Site Ceremony, Table Rentals

On-Site Ceremony with 6th Additional Hour:
+ \$700.00



Rose Petal Lined Ceremony – Your Choice of Color + \$175.00

Additional Hour for Reception: + \$1,000.00

Wedding Officiator Fee + \$350.00



Rental of Wooden Arch with Fresh Flowers and Tulle or Burlap + \$495.00

Cold Spark Fountains + \$750.00 for 2, + \$1,250.00 for 4, or + \$1,750.00 for 6

Dancing on a Cloud + \$475.00



Added Elegance

Ice Carving (Pricing is Based on Your Design Selection)

Elegant Plate Chargers in Either GOLD or SILVER + \$1.95 per person

Sparkler Send Off – Add a touch of Sparkle to your farewell! Includes Extra Long Sparklers, Lighters, Necessary Metal Buckets, and a Sign! + \$3.75 Per Person



Our Photo Booth Favor – Includes an Assortment of Props for Guests to Wear, Custom Logo on Each Print, Prints for All Participating Guests, Copy of Prints on a Convenient Online Gallery, a Memory Scrapbook, and 2 Photo Booth Attendants

Photo Booth “Lounge” That Can Fit Up to 16 people + \$975.00 for 4 hours or + \$1025.00 for 5 hours

Inflatable Photo Booth: + \$1050.00 for 4 hours or + \$1,250.00 for 5 hours

Magic Mirror Photo Booth: + \$1,350.00 for 4 hours or + \$1,600.00 for 5 hours

(All Pricing is Subject to NJ Sales Tax and Staff Service Fee)

Summit Catering - Why Choose Us?

The Story of Summit Catering

Summit Catering officially opened our doors in 1991. Dory, the seventh child of a German Immigrant, grew up around the food business. From early on, she recalls standing on milk crates behind buffet lines, serving her father's clients. She enjoyed the smiles on their faces, and the gratitude they had for a job well done. Dory met her future husband, Joe, at Stockton State College in the fall of 1989. Joe was the son of Robert and Jane Valeriano of West Berlin, NJ. He was an incredibly hard worker, that achieved success in whatever he did. The two began dating, and soon became inseparable.

Joe began working under Dory's father, who achieved master culinary training in Munich, Germany. As with everything Joe attempted, he mastered the culinary skills and creativity to approach Dory about opening their own business. The excited couple decided between Joe's talents behind the scenes and Dory's passion for planning perfect events, they truly had a "recipe" for success.

Joe and Dory got married in 1993, and their business began to take off successfully soon after. The couple were able to cease working their other jobs and commit to Summit Catering full time. Clients became family as Joe and Dory were working repeatedly with them, servicing their yearly events, creating tasteful traditions, and even catering numerous siblings' weddings. During the years, they have even had the honor of being invited to client's celebrations and many couples wedding receptions.

In 1998, the couple welcomed their first son Gus. Soon to follow were siblings Jake, Tori, and Nina. The children all are involved with the business in one way or another. They are right there, along with Mom and Dad, continuing the efforts to make Summit Catering a continued and thriving Family Business.

In April of 2018, Executive Chef Kevin Jennings, Jr., joined the Summit Team. His Culinary talents are award winning, and he has taken our cuisine to a new level of greatness. Also, joining the team in 2020, Alysa Elwell – who is our Lead Event Planner. She listens to our couples and clients and executes flawless events! And most recently, Tori Valeriano, Joe and Dory's 3rd child, joined as a full-time event planner. Our customers have the comfort of knowing they have, quite simply, the BEST team in the business!

Although Summit Catering is available for any type of catering, their upscale creative cuisine has made Weddings and Home Parties their main events. Joe and Dory decided that quality over quantity will sustain a business for years and years. Summit Catering is not a restaurant attempting to cater nor are they a "mass producer" with many facilities that cannot possibly maintain consistency. At Summit Catering, Joe and Kevin are the ONLY chefs and they oversee all final products. Every Hors D'oeuvres, Entrée, and Side are prepared fresh to order with only the very best ingredients. Summit Catering has become known as the Caterer to the "Educated Consumer"; those who dine out frequently on GOOD food and wish to replicate this at their own catered function. They treat your guests to an unsurpassed culinary journey, not just a meal.

Summit Catering does not stop with giving your taste buds mouth-watering treats. The hard working, dedicated Summit staff, are there to see your event from the beginning planning stages to the final, perfectly executed event that their clients yearned for. You do not just get a Caterer; you get an event planner. Dory, Alysa, and Tori are available 24/7 for clients, and passionately work to give Summit Catering clients everything they desire for their celebrations. They make it a point of having an answer for anything and everything that could possibly happen. Your dress tears, we have a sewing kit, a stain from your red wine, we have a stain stick available to remove it. Dory is even an Ordained Minister, so if your ceremony officiant does not show up, the show will go on! With Summit Catering at the helm, those planning an event can rest assured it will be everything they hoped and dreamed it to be, and more!

After 29 successful years serving Southern New Jersey, Joe, Dory, Kevin, Alysa, and Tori are ready and eager to make your next event a memorable, culinary experience, not just a catered event.



Summit Catering (856) 768-8003

Brunch Wedding Package Pricing

250 guest minimum: \$97.99

200 guest minimum: \$98.99

150 guest minimum: \$100.99

100 guest minimum: \$103.99

****NOTE: Our packages INCLUDE the Custom Wedding Cake AND Complete Disc-Jockey/Master of Ceremonies in the Per Person Price!!!!**



*Client is responsible for any and all fees involved with usage of The Collingswood Grand Ballroom, as well as their beverage package

***All above pricing is valid through 2023, and is subject to NJ Sales Tax and 20% Staff Service Fee* (2024 add \$3.00 per person to all minimum guest counts**

BRUNCH WEDDING PACKAGE:

COCKTAIL HOUR – First Hour:

Hors D'oeuvres – Butlered:

*French Toast Shooter with Fresh Maple Syrup

*Chicken & Waffles with Sriracha Syrup

*Turkey Egg Rolls with Brie Cheese, Fig Jam, Granny Smith apples and Cranberry Aioli

*Smoked Gouda Grilled Cheese Triangles with Tomato Bisque Dip

*Mushrooms Stuffed with Crabmeat

*Tuna Poke

*Bacon and Chive Mac & Cheese Bites with Ranch Aioli

*Beef Empanadas with Sour Cream

*Bacon Skewer with Cinnamon Drizzle



Hors D'oeuvres Stationary:

- *Fresh Sliced Seasonal Array of Fruits to be complimented with both Imported and Domestic Cheeses and an Assortment of Crackers
- *Homemade Spinach and Artichoke Dip – Presented in Hollowed Pumpernickel Bread and paired with Crackers and Crostini Bread

INCLUDED:

Salad – Served French Style to your guests at their tables – Choice of one (1):

*Spring Mix with Mandarin Oranges and Walnuts

*Traditional Caesar Salad

*Exotic Field Greens with Dried Cranberries, Crumbled Feta, and Pecans

*Fresh Crisp Tossed Garden Salad

(Choice of two (2) dressings: Creamy Italian, French, Balsamic Vinaigrette, Ranch, Asian Sesame, and Raspberry Vinaigrette – all served on the Side)

INCLUDED STATIONS : SERVED FOR 2 HOURS

Carving Station:

*Roast Turkey Breast with Homemade Gravy and Freshly Prepared Cranberry Chutney

*Buttermilk Biscuits

*Garlic Mashed Potatoes



Waffle Station:

*Freshly prepared Belgium Waffles that your guests may top with Breyers, All Natural Vanilla Ice Cream, as well as the following toppings: Belgium Dark Chocolate, Butterscotch, Fresh Seasonal Berries, Cherries, M&M's, Mini Chocolate Chips, Reese's Pieces, and Rainbow & Chocolate Jimmies

Continental Station:

*Grilled Salmon in a Shallot White Wine Sauce

*Penne ala Vodka

*Mongolian Beef

*Fresh Medley of Seasonal Vegetables

*Assorted Dinner Rolls and Whipped Butter

Desserts - All Inclusive to be served after dinner for one (1) hour:

*Wedding Cake from our extensive album of pictures and up to 5 different flavors!!!!

*Donut Station: Guests can indulge their creative side and custom design their own edible donut favor! Station includes Plain Donuts, melted chocolate, butterscotch, caramel, rainbow sprinkles, chocolate jimmies, assorted sugars, chocolate chips, Reese's Pieces, M&Ms, & cocoa powder.

Coffee Station - to be available throughout the Evening

Columbian Regular Coffee, Decafe Coffee, Assorted Hot Teas (both Domestic and International), Creamers, Sugar, and Splenda

Summit Catering (856) 768-8003

Stations Wedding Package Pricing

250 guest minimum: \$97.99

200 guest minimum: \$98.99

150 guest minimum: \$100.99

100 guest minimum: \$103.99

****NOTE: Our packages INCLUDE the Custom Wedding Cake AND Complete Disc-Jockey/Master of Ceremonies in the Per Person Price!!!!**



*Client is responsible for any and all fees involved with usage of The Collingswood Grand Ballroom, as well as their beverage package

All above pricing is valid through 2023, and is subject to NJ Sales Tax and 20% Staff Service Fee
(2024 add \$3.00 per person to all minimum guest counts)

STATIONS WEDDING PACKAGE:

Hors D'oeuvres – ALWAYS Included – SAME AS TRADITIONAL PACKAGE
Additional Hors D'oeuvres – Choice of Six (6) – SAME AS TRADITIONAL PACKAGE

INCLUDED:

Salad – Served French Style to your guests at their tables – Choice of one (1) – SAME AS TRADITIONAL PACKAGE:

DINNER STATIONS – Client choice of Four (4) – to be served for two (2) Hours:

One (1) of the following Carving Stations:

- *Herb Crusted Sirloin of Beef with a Cabernet Beef Gravy on the Side
- *Black Angus Top Round of Beef with homemade Gravy and our Special Horseradish Sauce on the Side
- *Roasted Pork Loin with Homemade Gravy and Our Own Recipe Horseradish Sauce on the Side
- *Fresh Spinach & Cheese Stuffed Pork Loin with Homemade Gravy on the Side
- *Virginia Baked Ham served with a Savory Sweet Sauce on the Side
- *Roast Turkey with Homemade Gravy and Freshly Prepared Cranberry Sauce



Summit Catering's "World Famous" Macaroni and Cheese Bar

Gemelli Pasta in an Aged Cheddar Cheese Sauce – served in a Martini Glass! Guests can top their "Mac & Cheese" with Jumbo Lump Crab Meat, Housemade Bacon Bits, Jalapeno Peppers, Scallions, Sweet Roasted Peppers, Pico De Gallo, Fresh Broccoli, Toasted Panko Bread Crumbs, and Crispy Fried Onions

Potato Pancake Station:

INCLUDES: Homemade Potato Pancakes with toppings to include Smoked Salmon, Capers, Bacon, Cheddar Cheese, Scallions, Applesauce, and Sour Cream

Gourmet Wing Station:

INCLUDES: Honey Mustard Wings, Hot Wings, and Thai Chili Wings. This station will also have Celery Sticks, Blue Cheese Dip, and Ranch Dip



The Pastabilities our Endless with Our Sumptuous Pasta Station

A Chef Manned Action Station to include your choice of three pastas (Penne, Campellini, Gemelli, Whole Wheat Penne, Cheese Stuffed Tortellini and Cavatappi) and three Homemade Sauces (Alfredo, Vodka Rosé, Marinara, and Pesto) and offering Crushed Red Pepper and Pecorino Romano Cheese, on the Side

Taste of Philly Station

A Feast of Regional Favorites!

- *Station will boast All Beef and All Natural Chicken Cheesesteaks where guests may choose their own toppings to include Aged Vermont Cheddar Cheese Sauce, Imported Sharp Provolone, Sautéed Mushrooms, Sautéed Onions, Shredded Lettuce, Vine Ripened Tomatoes, Hot Peppers, Marinara Sauce and Ketchup
- *Philly is home to the Hoagie – so guests will LOVE the Homemade Italian Hoagies prepared with Imported Sharp Provolone Cheese, Spicy Capicola, Imported Prosciutto, Genoa Salami, on Freshly Baked Rolls with Shredded Lettuce and Vine Ripened Tomatoes (Onions and Hot Peppers on the Side)
- *What's a Philly Station with Soft Pretzels???? Philadelphia Soft Pretzels with Spicy Mustard and Vermont Aged Cheddar Cheese Sauce

Slider Bar

Our build your own Slider bar consists of All Beef Burgers and Barbecued, Slow Roasted Pulled Pork with Freshly Baked Artisan Rolls. Toppings to include Aged Sharp Cheddar Cheese, Sweet Grilled Red Onions, Vine Ripe Tomatoes, Crisp Romaine Leaves, Housemade Slaw, Bacon Strips, Spicy Ketchup and Smokey Barbecue Sauce



Our Egg Roll Station

Guests start with either Kimchi OR Vegetable Lo Mein, then they will choose from a selection of Mini Egg Rolls (Clients choose three (3): Mini Vegetable Egg Rolls with Orange Ginger, Mini Philadelphia Cheesesteak Egg Rolls w/ Sriracha Ketchup, Mini Buffalo Chicken Egg Rolls w/Blue Cheese Aioli, Mini Shrimp Egg Rolls w/Thai Chili Sauce, or Mini Hot Turkey Egg Rolls w/ Cranberry Aioli. This station comes complete with Chinese Take-Out containers and even Chopsticks!!!!

Decadent Mashed Potato Bar

Guests indulge in our Homemade, Red Bliss Mashed Potatoes AND Sweet Potatoes, served in Martini Glasses, and topped with their choice of Whipped Butter, Sour Cream, House made Bacon Bits, Chives, Scallions, Roasted Garlic, Crispy Fried Onions, Beef Gravy, and Shredded, Aged cheddar Cheese

Infuse some Flavor with Our “Nacho Average Wedding Station”

Guests indulge in their choice of Grilled All Natural Chicken or Ground Sirloin. Toppings to include Shredded Aged Sharp Cheddar Cheese, Melted Cheese Sauce, Shredded Lettuce, Guacamole, Diced Red Onions, Black Beans, Sour Cream, Hot Sauce, Jalapenos, and Pico De Gallo - built in a martini glass, and garnished with a HOMEMADE Jumbo Tortillas!

Healthy “Lettuce Wrap” Station:

You will select 2 of the following for your guests to “wrap”: Ground, All Natural Boneless Chicken Breast sautéed w/Garlic, Shallots, Diced Water Chestnuts and Ginger in a Hoisin Sauce OR Tender Beef Flank Steak marinated in a Sweet and Spicy Chili Sauce grilled and Sliced to Order OR Wild Caught Gulf of Mexico Shrimps marinated in a Lime Garlic Ginger Sauce sautéed with Bell Peppers, Water Chestnuts, and Scallions. ALL will include the following FUN toppings: Pickled Carrot Match Sticks, Crispy Rice Noodles, Peanut Sauce, Sweet & Spicy Chili Sauce, Chopped Scallions, Fried Egg Noodles, Hot Asian Mustard & Bean Sprouts



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