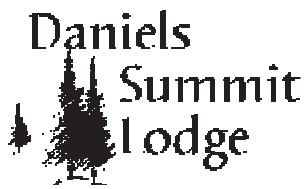


It is our intention at the Daniels Summit Lodge to do everything possible to please our guests. We are here because of you. If there is something you would like to enjoy at your function that is not in our menu, please let us know so we may prepare a quote.

Daniels Summit Lodge
Highway 40 Daniels Summit Pass
Sam Pontious, Group Sales Manager
Heber City, UT 84032
Toll Free: 800-519-9969
Phone: 435-548-2849
Fax: 435-548-2982
Email: sam@danielssummit.com

Government Per Diem & Liquor Menu is Available Upon Request.



BREAKFAST BANQUET MENU

SUMMIT CONTINENTAL

Sliced Seasonal Fruit Tray,
Assortment of Breads, Muffins & Pastries, Cereals and Granola,
Regular and decaffeinated coffee, tea, hot chocolate, milk & Juices.

\$11.50*

*ADD: Hot oatmeal with all the fixings for \$1.25 per person**

BREAKFAST BUFFETS

UINTA BUFFET

your choice of Scrambled eggs/ Fried eggs/ Poached eggs/ Egg Burritos/ Eggs Benedict,
Bacon & Sausage, Potatoes,
Assorted Pastries & Breads, Sliced Fresh Fruit, Cereals and Granola,
Regular and decaffeinated coffee, teas, hot chocolate & juices.

\$14.95*

BISCUITS & GRAVY BUFFET

Biscuits & Gravy, Scrambled eggs,
Bacon & Sausage, Potatoes,
Assorted Pastries & Breads, Sliced Fresh Fruit, Cereals and Granola,
Regular and decaffeinated coffee, teas, hot chocolate & juices.

\$15.50*

SUMMIT BUFFET

your choice of Scrambled eggs, Fried eggs, Poached eggs, Egg Burritos, Eggs Benedict,
your choice of French toast / Flapjacks / Waffles,
Bacon and Sausage, Potatoes,
Assorted Pastries and Breads, Sliced Fresh Fruit, Cereals and Granola,
Regular and decaffeinated coffee, teas, hot chocolate & juices.

\$15.95*

**Price per person excluding 8.05% sales and food tax & 18% service charge will be added to all banquet meals.
Events with under 24 guests please add a 15% per person surcharge. 10 person minimum is required for all banquet meals.
Prices subject to change.*



LUNCHEON BANQUET MENU

Served until 3:00 p.m.

(Dessert – add \$3.50 per person)

Soup and Salad Buffet

Two Homemade Soups,
House Salad Bar,
Freshly Baked Rolls,
Lemonade.

\$13.50*

Baked Potato Buffet

Baked Potatoes with chili,
Broccoli cheese sauce and all the toppers,
House Salad bar.
Lemonade.

\$14.50*

Southwestern Chicken Caesar Salad

Seasoned chicken breast sliced and served on a Caesar Salad,
Fresh ranch rolls, “Soup of the day”,
Lemonade.

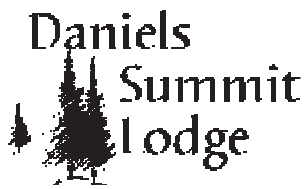
\$14.50*

Summit Deli Sandwich Buffet

Ham and Turkey on a fresh grinder roll,
Swiss cheese, lettuce, tomato, onion, pickle,
your choice of Pasta salad / Potato salad,
Potato Chips, “Soup of the day”,
Lemonade.

\$14.95*

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LUNCHEON BANQUET MENU

Served until 3:00 p.m.
(Dessert – add \$3.50 per person)

Three Cheese Lasagna Buffet

Three Cheese Lasagna,
Garlic Bread, Salad Bar,
Lemonade.
\$15.50*

Spaghetti Buffet

Spaghetti with marinara and homemade Italian meatballs,
Garlic Bread, Salad Bar,
Lemonade.
\$15.50*

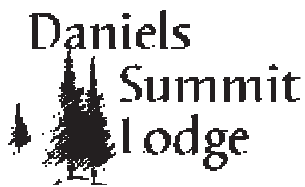
Famous Summit Burger Buffet

Hamburgers served with sliced cheeses, lettuce, tomato, onions, pickles,
your choice of Potato Salad or Fries,
Watermelon tray, Salad Bar,
Lemonade.
\$15.50*

Grilled Chicken Breast Buffet

Grilled Chicken breasts with an herb Jus,
Wild rice medley,
Chef's choice of fresh vegetables,
Ranch rolls, Salad Bar,
Lemonade.
\$15.50*

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LUNCHEON BANQUET MENU

Served until 3:00 p.m.
(Dessert – add \$3.50)

Fajita Buffet

your choice of Chicken or Beef Fajita's, served with Spanish Rice, Beans, Sour Cream and Pico de Gallo, Guacamole, Salad Bar & Lemonade.

\$16.50*

Navajo Taco Bar

Indian fry bread smothered in homemade chili, topped with shredded cheese, lettuce, tomatoes, sour cream, salsa, jalapeno cornbread, "Soup of the day" & Lemonade.

\$16.50*

BBQ Sandwich Buffet

your choice of BBQ- Chicken/ Pork / Beef Sandwiches, Baked Beans, Coleslaw, Pasta Salad & Lemonade.

\$16.50*

Fried Chicken Buffet

Fried Chicken, Served with Mashed Potatoes and gravy, Chef's fresh Vegetables, Ranch Rolls, Salad Bar & Lemonade.

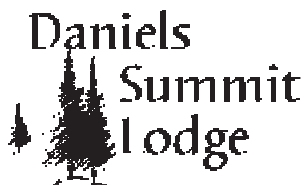
\$16.50*

Fish and Chips Buffet

Batter Halibut, Crisp fries, Coleslaw, Ranch Rolls, Salad bar & Lemonade.

\$16.50*

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Dinner Banquet Buffet Menu

Summit Buffet

House salad bar,
Slow roasted prime rib seasoned with fresh garlic and herbs served with au jus and a horseradish cream, Rosemary roasted red potatoes,
Fresh salmon baked with white wine and topped with lemon vinaigrette served on a bed of spinach, Wild rice with fresh garlic,
Steamed broccoli and julienne carrots with a light butter sauce
Fresh baked honey wheat rolls
Creamy cheesecakes with assorted toppings

\$29.95 per person*

*Add-ons or Substitutions: \$2.50-\$4.50 per person**

Grilled Rib eye, Chicken Breasts, Fried Chicken, BBQ Baby back
Ribs: BBQ Beef, Chicken, or Pork, Skewered marinated Shrimp Roasted Pork with Mango Chutney, Salmon with lemon tomato vinaigrette

Wasatch Buffet

House salad bar,
Grilled seasoned rib eye steaks,
Your choice of Shrimp scampi or crispy panko parmesan shrimp,
Angle hair pasta with fresh basil, tomatoes and parmesan,
Chef's choice fresh vegetables,
Baked potatoes with all the fixings,
Freshly baked bread,
Crème Brule' with berries

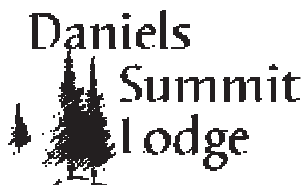
\$29.95*

*Add-ons or Substitutions: \$2.50-\$4.50 per person**

Halibut w/Tomato Lemon Vinaigrette, Shrimp & Scallop w/Lemon crème sauce on Pasta, True Cod, lightly breaded with volute sauce and bay shrimp.

****Coffee & Tea Service and Lemonade served with all Dinner Buffets.**

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Dinner Banquet Buffet Menu

Barbeque Buffet

House salad bar,
Slow roasted barbecue beef and chicken,
Corn on the cob, Baked Beans,
Country-style Cole slaw, sliced watermelon,
Pasta salad with Italian vinaigrette and parmesan cheese,
Freshly baked cornbread with whipped honey butter,
Homemade apple pie with freshly whipped cream

\$28.95*

Add slow roasted barbecue pork or Barbecue ribs for \$3.50 per person

Home-style Chicken Buffet

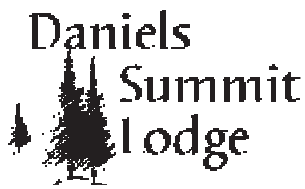
House Salad Bar,
Your Choice of: Crispy fried OR Roasted chicken,
Slow roasted BBQ ribs,
Buttery mashed potatoes with creamy chicken gravy,
Corn on the Cob, Country Cole slaw,
Pasta salad with Crisp vegetables and parmesan cheese,
Watermelon slices,
Fresh baked honey whole wheat rolls,
Peach-Raspberry cobbler with whipped cream

\$28.95*

Add Steak for \$4.50 per person

****Coffee & Tea Service and Lemonade served with all Dinner Buffets.**

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Dinner Banquet Buffet Menu

Aspen Buffet

House salad bar,
Roasted marinated chicken,
Crispy tilapia fillets with rice pilaf,
Chef's choice fresh vegetables,
Creamy mashed potatoes with gravy,
Freshly baked bread,
Bread pudding with rum sauce,
\$27.95*

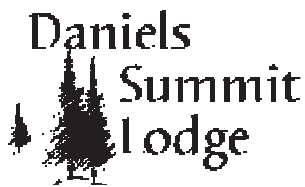
Southwestern Buffet

House salad bar,
Marinated flank steak and chicken breast Fajitas with sautéed red and green peppers &
sweet onions,
Warmed flour tortillas,
Guacamole, diced tomatoes, shredded lettuce, cheddar cheese, sour cream, and Salsa
fresca, Spanish rice, Refried beans,
Stone-ground Tortilla chips with homemade salsa,
Vanilla bean ice cream with fresh strawberries, raspberries, and blueberries topped with
home-style whipped cream
\$27.95*

Add Shrimp Fajitas for \$4.75 per person

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Dinner Banquet Buffet Menu

Lodge Pole Buffet

House salad bar,
Slow roasted pot roast with braised vegetables,
Panko crusted chicken cordon bleu with rice pilaf,
Mashed potatoes and gravy,
Freshly baked bread,
Homemade cream and fruit pies with freshly whipped cream.

\$26.95*

Italian Buffet

House salad bar,
Bruschutta topped with fresh tomato and basil,
Three cheese lasagna,
Grilled chicken breasts with basil vinaigrette served on fettuccini Alfredo,
Roasted Italian and Summer squash with fresh garlic and herbs,
Baked foccaccia bread with garlic butter and melted mozzarella cheese,
Double chocolate cake with fresh whipped cream

\$25.95*

Add Sausage or Beef Lasagna for \$2.75 per person

****Coffee & Tea Service and Lemonade served with all Dinner Buffets.**

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CUSTOMIZE YOUR OWN BREAK

Coffee- Regular or decaffeinated: Air Pot- 13.00 - *serves 10*

Tea, Cider and Hot Cocoa- 1.50 per envelope

Juice- OJ, cranberry, apple, pineapple, V-8, grapefruit- 11.00/carafe - *serves 8*

Milk- 2%, whole or skim- 9.50/carafe - *serves 8*

Lemonade or Ice Tea- 18.00 per gallon - *serves 16*

Bottled Water- 1.50 each

Assorted Canned Soda- 1.50 each

Assorted Cookies or Brownies- 18.00/dz

Assorted Muffins- 16.00/dz

Assorted Breakfast Breads (sliced) - 13.00/dz

Lodge Breakfast Bars- 20.00/dz

Lodge Pastries- 25.00/dz

Croissants with butter, jam and jellies- 20.00/dz

Cinnamon Buns- 20.00/dz

Bagels with Cream Cheese- 20.00/dz

Coffee Cake- 20.00/dz

Lemon Berry Bars- 20.00/dz

Peanut Butter Bars- 18.00/dz

Cupcakes- 18.00/dz

Assorted Individual Yogurt- 1.75each

Fresh Fruit Tray - 50.00 – *serves 25* ½ Tray available for 25.00

Fresh Vegetables with 2 dips- 50.00 – *Serves 25* ½ Tray available for 25.00

Dips - ranch, onion, bacon and sour cream, salsa– 9.00/crock

Chips potato or tortilla *serves 20*– 7.50/basket

Trail Mix- \$35 - *Serves 20*

Mixed Nuts- \$35- *Serves 20*

Chex Mix- \$22 - *Serves 20*

Pretzels- \$16.50 - *Serves 20*

Popcorn- \$15.50 - *Serves 20*

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HORS D' OEUVRE SELECTIONS

(25 PIECES PER TRAY)

HOT TRAY

Artichoke Dip with Baked Parmesan Pita Chips	\$25.00
Spinach and Feta Spanakopita with Marinara Dipping Sauce	\$28.00
Chicken Wings	\$28.00
Chicken Wings with Ranch and Spicy Chile Dip	\$35.00
BBQ Baby Back Ribs	\$45.00
Baked Crab Dip with Crackers	\$35.00
Stuffed Mushrooms	\$39.00
Sausage Stuffed Mushroom Caps	\$35.00
Tempura Mushrooms with Dipping Sauce	\$35.00
Ham and Swiss with Dijon baked in Puff Pastry	\$35.00
Beef or Chicken Taquitos with Salsa, Guacamole and Sour Cream	\$35.00
Egg Rolls/Southwestern Chicken or Pork Vegetable.	\$40.00
Cheese Fondue with Bread and Vegetables	\$50.00
Coconut Shrimp or Panko Parmesan Breaded Shrimp with Mango Chutney	\$75.00
Marinated Shrimp on Skewers	\$75.00

Cold Tray

Tortilla Chips and Salsa	\$25.00
Tortilla Chips and Salsa with Guacamole	\$35.00
Brushutta topped with Fresh Tomatoes and Basil	\$35.00
Fresh Vegetables with 2 Dips	\$50.00
Fresh Sliced Fruit Tray (25 ppl)	\$50.00
Shrimp Cocktail with Cocktail Sauce and Lemons	\$75.00
Cheese Tray with Assorted Crackers	\$70.00
Smoked Trout/Salmon Tray	\$90.00
Smoked Salmon Cheese Ball with Assorted Crackers	\$75.00
Antipasto Platter	\$75.00

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