



EVENT FOOD & BEVERAGE

Celebrate Your Summit With Good Food, Refreshing Drink, and Great People

Summit Ropes has multiple options to ensure that every event is an amazing experience. Whether you are doing a small group team building or a large company retreat, we have the food and beverage you need.

Summit Café

- Shareables
- Gourmet Pizza
- Specialty Coffees

Beer & Wine

- House Red & White
- Special Selections (must pre-order)
- Domestic, Local, and International

Catering

- Over 300 local caterers in 3-easy steps



Sharables



Each shareable is approximately 4-5 servings

Parmesan Fries

Battered fries tossed in truffle oil & sea salt, smoked ketchup & truffle dip.

Shrimp Tempura

Crispy shrimp, angry slaw and Thai peanut sauce

European Cheese Platter

Selection of European cheese, olives, dried fruits, grapes, chutney, lavender honey, crackers.

Chicken Wings

Traditional hot sauce, Thai chili or garlic parmesan, served with choice of ranch or blue cheese.

Pan-Seared Pot Stickers

Steamed pork dumplings with Szechwan dipping sauce.

Crab Rangoon

Crispy wontons with sweet crab meat, surimi and velvety cream cheese filling.

Mozzarella Sticks

6 sticks of Mozzarella and Asiago cheese sprinkled with Parmesan-Romano. Served with Marianna sauce.

Spinach & Artichoke Dip

Spinach, artichokes, Romano, sautéed onions & red bell peppers. Topped with Parmesan breadcrumbs, and served with tortilla chips.



Desert Platters



Mini Cheesecake Platter

Mini NY cheesecakes made with real cream cheese, varieties include Mixed Berry, Turtle and Brownie Topped (Serves 8 - 10)

Cookie Tray Assortment

Assortment of freshly baked cookies, varieties include apple pecan, peanut butter, red velvet, salted caramel chocolate and shortbread (60 Count)

Cupcake Platter

Chocolate Lava Cupcakes (Serves 8)

Chocolate Tuxedo Bar Cake

Layers of chocolate, chocolate mousse, smooth cream cheese filling, with a rich milk and dark chocolate ganache and topped with chocolate whipped icing, curls (Serves 8-10)



Breakfast & Lunch



Breakfast Toast

Power Breakfast

Cream cheese and avocado mash on multigrain toast with hard boiled egg, sliced banana, mixed berries, crunchy granola and finished with chia seeds, honey drizzle, spinach and arugula mix.

Avocado & Tomato

Creamy avocado mash on multigrain toast with heirloom tomatoes topped with fresh cracked pepper, sea salt, olive oil drizzle and green onion.

Granola Parfait

Cream cheese on multigrain toast with crunchy granola, chia seeds, mixed berries and topped with honey drizzle.

Almond Butter & Banana

Almond butter on multigrain toast with sliced banana, crunchy granola, blueberries and maple syrup drizzles.

Flatbreads

Crispy Caprese

Basil Pesto with fresh mozzarella and heirloom tomatoes finished with green onions, fresh cracked black pepper and balsamic drizzle.

Savory Fig & Prosciutto

Savory Fig Jam and Sliced Prosciutto with goat and parmesan cheeses, sweet chopped figs, topped with balsamic drizzle, arugula and baby spinach.

Spicy Buffalo Chicken

Spicy Buffalo sauce with shredded chicken, mozzarella and blue cheeses topped with hot sauce and green onions..

Cheesy Spinach & Artichoke

Creamy Spinach with chopped artichokes and goat cheese, finished with fresh cracked pepper, olive oil drizzle with fresh spinach and arugula.



Pizza



Traditional Pizza

Cheese Pizza 16-inch

Garlic Parmesan

Pepperoni Pizza 16-inch

Veggie

BBQ Chicken

Pizza by the Slice

Pizza By The Slice

Includes 2 Slices of Pizza (Pepperoni or Cheese)

Pizza & Beverage Package

Includes 2 Slices of Pizza (Pepperoni or Cheese) and choice of bottled beverage.



Coffee & Espresso



Coffee & Tea

Summit Ropes proudly serves Loan Oak Coffee, a locally owned small business.

For Meetings

Carafe

By the Drink (16 oz)

Coffee (Regular/Decaf)

Assorted Tea (TAZO)

Espresso

Americano

Cappuccino

Latte

Mocha

Specialty Mocha/Latte



Beer



Samuel Adams Summer Ale

Citrus American wheat ale is a light and refreshing blend of orange, lime and lemon peels, with subtle spice from grains of paradise

Yuengling

Iconic American lager famous for its rich amber color and medium-bodied flavor. Roasted caramel malt adds subtle sweetness

Corona Extra

Light and crisp pale refreshing Mexican lager, profile is not overly complex citrus and honey beer with hop and malt balance.

Blue Moon LightSky

Light refreshing wheat beer brewed with real tangerine peel for a lighter, exceptional taste.

Coors Pure Organic

Very light in flavor with a little hint of malt sweetness, low bitterness, slight tang and a clean and crisp taste.

Black Ox Hoppy Place

The taste has flavors of citrusy, floral, and herbal hops along with touches of pine towards the finish.

Black Ox Rye Porter

A Substantial malty ale with hints of coffee and chocolate nicely balanced with a subtle hop influence.

Black Ox Golden Ale

A **crisp**, medium-bodied ale with pleasant orchard fruit notes on the nose.



Wine

(by the glass)



Woodbridge Merlot

An elegant, medium-bodied with aromas of blackberries, cherries, and flavors of plums, red fruit, and cocoa.

Cavit Pinot Noir

Made with 100% Pinot Noir grapes, distinctive balance with bright cherry notes and hints of red berries, silky, smooth, with a stylish finish.

Coppola Diamond Collection Chardonnay

Fragrant notes of pear, tangerine, and fig are followed by rich, ripe stone fruit flavors of peaches.

Woodbridge Pinot Grigio

Crisp and refreshing, well-rounded with bright, acidic, and flavorful Notes.

Maschio Prosecco Brut

Light straw yellow in color with a lively froth. Bouquet of white peach and orange blossoms. Fruit forward, with peach and almond flavors.

Rose all Day

Organic Rose Spritz with an elegant aromatic nose of watermelon and strawberry and is fresh on the palate with a long fruity finish.

Freakshow Cabernet

Medium-bodied, bold flavors of raspberry, cocoa nib and pepper that stand out from Oak. Spice-laden finish.



Premiere Wine

(by the bottle)



Wines by the bottle must be pre-ordered

Red

Firesteed Pinot Noir | Oregon
Four Grâces Pinot Noir | Oregon
Matanzas Creek Merlot | Sonoma
Terrazas Reserve Malbec | Mendoza
Unshackled Red by The Prisoner | California
Ruffino Riserva Ducale Chianti Classico | Italy
Torbreck Woodcutters Shiraz | Barossa
Arrowood Cabernet Sauvignon | Sonoma
Robert Mondavi Pinot Noir | Carneros
Patz & Hall Pinot Noir | Sonoma
Booker My Favorite Cabernet Sauvignon | Paso
Chateau Bellegrave | Pauillac
Chateau De La Coste | Margaux
Silverado Cabernet Sauvignon | Napa

White

Grove Mill Sauvignon Blanc | New Zealand
Simi Winery Chardonnay | Sonoma
Aix Rose | Provence
Barboursville Viognier | Virginia
Hall Winery Sauvignon Blanc | Napa
Craggy Range Sauvignon Blanc | New Zealand
Daou Reserve Chardonnay | Paso Robles
Bouchard et Fils Pouilly-Fuisse | Burgundy
Nickel & Nickel Truchard Chardonnay | Carneros
Cakebread Chardonnay | Napa

Sparkling

Mumm Brut Prestige | Napa
Domaine Carneros Brut | Carneros

Catering at Summit Ropes is EZ as 1, 2, 3

Delight the palate of every guest through our partnership with ezCater. You will have access to hundreds of the top local caterers and the process is easy and transparent. We will coordinate, pay, setup, and cleanup on the day of your event. You will see the bill through the ezCater portal and it is passed on to you at our cost. We charge a 22% catering fee as part of this service.

Step 1: Select Caterer

Browse, search, and filter from over 300 caterers: [Choose Caterer](#)

Step 2: Email us your selected catering vendor(s)

[Contact: troy@summitropes.com](mailto:troy@summitropes.com)

Step 3: Choose your food

Summit Ropes will email you an ordering link, which you can use to choose the food and checkout. Summit Ropes will pre-populate the correct delivery address and delivery instructions for your event. If you need to make any modifications once the order is submitted, notify your contact at Summit Ropes and they will coordinate with ezCater on your behalf.

