



DAVIDSON | CORNELIUS | ASHEVILLE |

The Kitchen at Summit Coffee

Coffee

Airpot (serves 15) | \$15

Joe-to-Go (serves 15) | \$18

1.5 Gallon Urn (serves 25) | \$25

3 Gallon Urn (serves 50) | \$45

5 Gallon Urn (serves 90) | \$65

Includes sugars, cups, sleeves, tops + stirrers. Milk and non-dairy offerings are available for an additional cost

Breakfast

*A minimum of 10 people are required for food caterings. A surcharge will be added for orders under 10 people

\$5 per person

The Basic

coffee + assorted pastries

\$7 per person

The Continental

coffee, juice, biscuits, fruit salad

The Market

coffee, juice, frittatas, fruit salad

\$10 per person

The Summit

coffee, juice, biscuits, fruit salad,
frittatas, yogurt + granola

Lunch

*A minimum of 10 people are required for food caterings. Price includes one entree + one side

\$9 per serving

Assorted cold Sandwiches

Flatbread Pizzas

Veggie or Chicken Enchiladas

\$12 per serving

Pulled Pork Sandwiches

Chicken Parmesan

Four-Cheese Macaroni

sides

Kale Lemon Salad

Spinach or Mixed Greens Salad

Potato or Quinoa Salad

Snacks + Small Plates

*serving size of 12 people per option

\$30 per serving

Hummus + Pita

Crudités

Bacon wrapped Dates

Mini Quiches

\$50 per serving

Dip Trio (guacamole, salsa, queso)

Chicken Skewers

Assorted Flatbread Pizzas

Mini Rice Bowls

\$70 per serving

Shrimp + Grits Shooters

Mini Crab Cakes

Artisan Cheese Board

Dinner

*A minimum of 10 people are required for food caterings. Price includes one entree, two sides + one dessert.

\$15 per person

Chicken Parmesan
Veggie Pasta
Veggie or Chicken Enchiladas
Eggplant Parmesan

\$20 per serving

Pulled Pork
Herb Roasted Chicken
Shrimp and Grits

\$25 per serving

Citrus Glazed Salmon
Chili Rubbed Pork Tenderloin

Dinner Sides

Roasted Vegetables
Mashed Potatoes
Roasted Potatoes
Green Beans
Spinach or Mixed Greens Salad
Kale Lemon Salad

Desserts

Chocolate Espresso Cake
Flourless Chocolate Cake
Vanilla Buttercream Cake
Apple or Berry Crumble
Brownies
Blondies

For all special event inquiries, please contact Courtney Spear, Summit Coffee Director of Engagement, at courtney@summitcoffee.com.

The (Not So) Fine Print

All meals served buffet style. Plated dinners available for in-house events at an additional cost.

The final bill will include an 18% service charge on food and beverage, plus tax.

A non-refundable deposit equal to 25% of the projected cost is due to secure the catering. Payment will be due in full on any order canceled within 72 hours of the event time.

We are willing to customize a menu for your occasion, but must have at least 7 days advanced notice. Special requests cannot be guaranteed.

Dietary needs can be met in most cases.