







Lee's Summit

With two private event spaces, we have the perfect place for all your meetings, parties and special events. The "Back Bar" can accommodate up to 80 guests for a social cocktail party and has its own private bar. A second, more intimate dining space accommodates up to 40 guests and is ideal for showers, birthday dinners and meetings.

> Contact us at 816.795.1299 or banquets@summitgrillandbar.com

> > **4835 NE Lakewood Way** Lee's Summit, MO 64064

Gladstone

This well-appointed private space can accommodate up to 60 guests for seated dinners and has its own entrance, private bar and restroom.

> Contact us at 816.768.6100 or events@summitgrillandbar.com

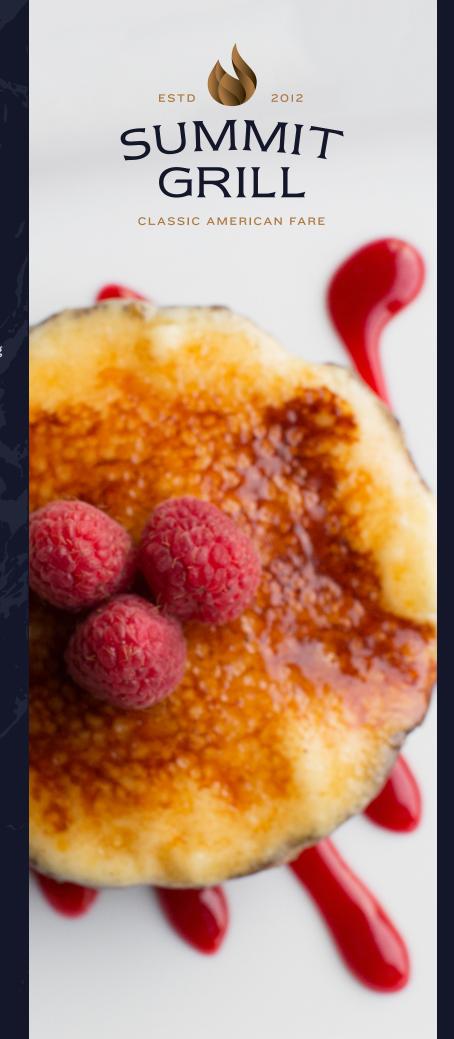
> > 501 NE 70th St. Gladstone, MO 64118







Keep in touch! Follow us on social media for news about events and promotions.



At all events where alcohol is offered to guests, beverages are charged according to consumption.

We do not offer special bar packages for events, but we do offer the following options to help you decide what to offer your guests at the bar.

When choosing to offer pre-selected beverage options our event planner will provide you with the most current beer, wine, and cocktail lists to help you make your selection.



OPEN BAR, NO RESTRICTION

Guests can order any beverage from the beer, wine and cocktail menu.



CUSTOM BAR

Guests can order beer, wine and cocktails from a pre-selection made by the host. Recommended pre-selected items include: (1) sparkling wine/champagne, (1) white wine, (1) red wine, (3) beer, and (1-2) well drinks and cocktails.



BEER & WINE ONLY

Guests may order beer and wine from the beverage menu and/or from the beer and wine options selected by the host.



CASH BAR

Guests may order beverages from the bar on their own tab. All beverages provided by the host are non-alcoholic only.

Please note all beverage options are subject to availability & seasonality and pricing may change at any time. Bar options are also subject to relevant service fees & taxes

_ COLD APPETIZERS _

Serves up to 25 people

Mushroom Bruschetta

with Tomatoes, Balsamic Glaze | 59

Jumbo Shrimp Cocktail

with Cocktail Sauce | 85

Cheese Tray

with Crackers | 65

Vegetable Tray

with Ranch Dressing | 45

Hummus

with Grilled Pita Bread | 55

Hummus and Vegetable Tray

with Grilled Bread, Fresh Vegetables | 65

Ahi Tuna Wontons

Togarashi Seared, Fresh Vegetable Slaw Sriracha Mayo | 89

Amenities Include: A dedicated, on-site host throughout your event. Customizable food and drink options. Large-screen TVs for entertainment and/or presentations. Free Wi-Fi



_ HOT APPETIZERS _

Serves up to 25 people

Togarashi Shrimp

with Sriracha-Lime Aioli, Thai Chili Sauce | 85

Pot Roast Nachos

with Chipotle Aioli | 75

Summit Cheeseburger Sliders

with Special Sauce | 59

Buffalo Wings

with Blue Cheese Dressing | 49

Steak "Street" Tacos

with Onions, Cilantro, Cotija, Chipotle Crème | 75 (gluten-free upon request)

Fried Chicken Sliders

Nashville Hot or Not Hot | 69

Mahi Mahi Tacos

with Vegetable Slaw, Cotija, Chipotle Crème | 89

Fried Calamari

with Roasted Tomato Sauce | 85

Spinach & Artichoke Dip

with Fried Tortillas | 65

BRUNCH BUFFET -

18.95 / person

Smoked Bacon
Fritz's Breakfast Sausage
Cheesy Scrambled Eggs
Breakfast Potatoes
Brioche French Toast
Biscuits & Sausage Gravy

LUNCH SELECTIONS _

Parties of 16-30 — three entrée choices Parties of 30 or more — two entrée choices

- 20.95 / person

Entrées

Fried Chicken Salad

Classic Burger with French Fries | Traditional Pot Roast Chicken Sandwich with French Fries | Seafood Mac 'n' Cheese Grilled Chicken Chop Salad

Dessert

Choice of 1 dessert, ask for current offerings

_ 26.95 / person _

Soup or Salad

Soup of the Day | House Salad

Entrées

Chicken Fried Chicken
Traditional Pot Roast | Grilled Salmon
Grilled Chicken with Mushroom Marsala Cream
Blackened Salmon Salad | Seafood Mac 'n' Cheese

Dessert

Choice of 1 dessert, ask for current offerings

34.95 / person

Soup or Salad

Soup of the Day | French Onion Soup House Salad | Chop Salad

Entrées

Grilled Salmon | Grilled Chicken with Mushroom Marsala Cream Shrimp Scampi | Angus Beef Filet | Lobster-Stuffed Salmon Seafood Mac 'n Cheese | Chicken Fried Chicken Traditional Pot Roast

Dessert

Choice of 1 dessert, ask for current offerings



Applicable sales tax and 20% gratuity added to all parties.

DINNER SELECTIONS

Parties of 16-30 – three entrée choices Parties of 30 or more – two entrée choices All entrées are served with vegetables and our Cream & Butter Mashed Potatoes

- 38.95 / person

Soup or Salad

Soup of the Day | House Salad

Entrées

hicken Fried Chicken | Traditional Pot Roast | Seafood Mac 'n' Cheese Grilled Chicken with Mushroom Marsala Cream

Dessert

Choice of 1 dessert, ask for current offerings

- 45.95 / person -

Soup or Salad

Soup of the Day | House Salad | Chop Salad

Entrées

Grilled Salmon | Seafood Mac 'n' Cheese | Angus Ribeye Grilled Chicken with Mushroom Marsala Cream Chicken Fried Chicken | Traditional Pot Roast

Dessert

Choice of 1 dessert, ask for current offerings

- 54.95 / person —

Soup or Salad

Soup of the Day | French Onion Soup | House Salad | Chop Salad

Entrées

Grilled Salmon | Grilled Chicken with Mushroom Marsala Cream Lobster-Stuffed Salmon | Shrimp Scampi | Angus Ribeye Chicken Fried Chicken | Traditional Pot Roast | Angus Beef Filet

Dessert

Choice of 1 dessert, ask for current offerings

69.95 / person -

Hors D'oeuvres

(Choose 2)

Jumbo Shrimp Cocktail | Ahi Tuna Wontons Pot Roast Nachos | Cheeseburger Sliders

Soup or Salad

Soup of the Day | French Onion Soup | House Salad | Chop Salad

Entrées

Lobster-Stuffed Salmon | Angus Ribeye | Grilled Salmon Chicken Fried Chicken | Traditional Pot Roast | Surf & Turf Angus Beef Filet | Lobster Stuffed Salmon

Dessert

Choice of 1 dessert, ask for current offerings