

# Group/Wedding Catering Menu 2021



# **Dinner Buffets**

All Served with the following:
Freshly Brewed Coffee, Iced Tea and Hot Teas
Mixed Green Salad with Ranch and Italian, Roll and Buter

# The Eastlake \$39.00 Per Person for 2 Entrees / \$45.00 per Person for 3 Entrees

Tuscan Tilapia
Citrus Glazed Salmon
Crackling Honey Garlic Chicken
Citrus Herbed Chicken
Chef's Selection Seafood
Penne Pasta and Meat Sauce topped with Italian Cheeses.
Herb Crusted Pork Loin
Style Pot Roast
Herb Buttered Turkey

#### **Sides/Choose Two**

Green Beans
Steamed Broccoli
Glazed Baby Carrots
Vegetable Medley
Oven Roasted Redskin
Garlic Mashed
Scalloped Potatoes



Twenty Two percent service charge and 7.25 percent sales tax will be added to all food and beverage arrangements.

# Hors d'Oeurvres

## Cold

Minimum of 50 Pieces Each

Hummus & Pita Bread| \$3

Bruschetta| \$3

Egg Rolls | \$3

Caprese Skewers | \$3

Mini Croissants | \$4

Choose one: Chicken Salad, Tuna Salad, Egg Salad

Veggie Cocktail Cup | \$4

Shrimp Cocktail | \$4

### Hot

Minimum of 50 Pieces Each

Spinach Dip and Pumpernickel Bread | \$3

Meatballs | \$3

Choose one: Swedish, Marinara, BBQ

Dumplings | \$3

Choose one: Pierogis, Pot Stickers, Ravioli

Jumbo Wings | \$2

Choose one: Mild, Buffalo, Hot

Chicken or Beef Satay | \$3

Mini Beef Wellington | \$4

Bacon Wrapped Scallops | \$7

Mini Crab Cakes | \$4



Twenty Two percent service charge and 7.25 percent sales tax will be added to all food and beverage arrangements.

Stuffed Baby Bella Mushrooms | \$4

# Reception Stations

## **Displays**

#### Garden Crudités Display | \$200

An Elegant Display of Fresh Seasonal Vegetables with Two Dips (Serves 50 people)

#### Fruit & Berries Display | \$250

Freshly Sliced and Whole Seasonal Fruit and Berries with a Fruit Dip (Serves 50 people)

#### Cheese and Cracker Board | \$250

Domestic and International Cheeses Garnished with Assorted Gourmet Crackers (Serves 50 people)

#### Antipasti Display | \$425

Cured Meats, Olives, Peperoncini, , Various Italian Cheeses with Crostini and Ciabatta Breads (Servers 50)



## **Attendant Stations**

Uniformed Attendant \$75 Per Station

#### Pasta Station | \$375

Penne and Linguini Pastas | Marinara and Alfredo Sauces | Grilled Chicken, Ground Beef, Sausage, Mini Meatballs Onions, Peppers, Mushrooms, Olives, Parmesan Cheese, Red Pepper Flakes and Garlic Bread (Serves  $\sim 20$  people) Add Shrimp \$75 Additional Fee

#### Roasted Tenderloin | \$400

Seasoned Oven Roasted Tenderloin served with a Garlic Butter and Au Jus (Serves ~20 people)

#### Prime Rib| \$375

Seasoned with a Simple Blend. Served with Horseradish Sauce and Au Jus (Serves ~20 people)

#### Turkey Breast | \$275

Oven Roasted served with a Gravy (Serves ~30 people)

#### Ham| \$325

Pineapple Glazed Ham with a Pineapple Chutney (Serves ~30 people)

#### Cedar Planked Salmon| \$400

Served with a Lemon and Caper Aioli (Serves ~20 people)



#### **COMBINATION ENTREES**

Any proteins can be combined, here are just some of our most popular suggestions, Comes with your Choice of a Mixed Green Salad or a Caser Salad Rolls and Butter Chef's Choice of Vegetables and a Starch

Beef Tenderloin Medallions and Chicken 39.00 per person

Beef Tenderloin Medallions and Salmon 41.00 per person

Beef Tenderloin Medallions and Chilean Sea Bass 47.00 per person

Beef Tenderloin Medallions and Stuffed Shrimp Scampi 49.00 per person

