#  <br> BY SHERATON <br> CLEVELAND EASTLAKE 

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

## Sides/Choose Two

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

# 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 | \$
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

## Stuffed Baby Bella Mushrooms| \$4

# Reception Stations Displays 

Garden Crudités Display| \$200<br>An Elegant Display of Fresh Seasonal Vegetables with Two Dips (Serves 50 people)<br>\section*{Fruit \& Berries Display| \$250}<br>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 ~20 people) Add Shrimp $\$ 75$ Additional Fee

## Roasted Tenderloin| \$400

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

## Prime Rib| \$375

Seasoned with a Simple Blend. Served with Horseradish Sauce and Au Jus (Serves $\sim 20$ people)
Turkey Breast| \$275
Oven Roasted served with a Gravy (Serves $\sim 30$ people)
Ham| \$325
Pineapple Glazed Ham with a Pineapple Chutney (Serves $\sim 30$ people)
Cedar Planked Salmon| $\$ 400$
Served with a Lemon and Caper Aioli (Serves $\sim 20$ 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<br>Beef Tenderloin Medallions and Stuffed Shrimp Scampi 49.00 per person

