

EASTWOOD
event CENTRE

Catering Menu

A La Carte Items

(Minimum of 30 people)

Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea - \$40.00 per gallon

Orange, Grapefruit or Cranberry Juice - \$25.00 per gallon

Iced Tea & Lemonade - \$30.00 per gallon

Assorted Regular & Diet Soft Drinks - \$3.00 each

Bottled Water – \$3.00 each

Assorted Donuts - \$18.00 per dozen

Breakfast Breads - \$18.00 per dozen

Assorted Breakfast Pastries - \$23.00 per dozen

Assorted Bagels with Cream Cheese, Jellies, Butter and Peanut Butter - \$20.00 per dozen

Assorted Granola & Breakfast Bars - \$2.00 each

Fresh Fruit Bowls of Berries and Assorted Yogurt & Granola Parfaits - \$4.00each

Potato Chips, Tortilla Chips, Snack Mix & Pretzels - \$4.00 per person

Assorted Freshly Baked Cookies or Brownies - \$20.00 per dozen

Assorted Candy Bars - \$3.00 each

Continental Breakfasts

*Available for 1 ½ hours until 10am
Assorted Soft Drinks, an additional \$1.50 per person
Assorted Juices, an additional \$2.00 per person*

Healthy Start Breakfast - \$9

Assorted Yogurt served with Granola and Fresh Seasonal Display of Fruit & Berries
Freshly Brewed Coffee, Decaffeinated Coffee & Hot Tea

Quick Start Breakfast - \$10

Assorted Muffins, Danish and Fresh Seasonal Display of Fruit & Berries
Freshly Brewed Coffee, Decaffeinated Coffee & Hot Tea

Breakfast Buffets

*Available for 1 ½ hours until 10am
(Minimum of 30 people)
Served with Assorted Juices, Freshly Brewed Coffee
Decaffeinated Coffee & Hot Tea*

American Classic Breakfast - \$14

Fluffy Scrambled Eggs, Crisp Bacon, Sausage & Home fries
Fresh Seasonal Display of Fruit
Assorted Pastries & Muffins with Assorted Jellies
Freshly Brewed Coffee, Decaffeinated & Hot Tea

Rise and Shine Breakfast - \$14

A variety of Meat and Vegetable Stratta
Home Fries, Assorted Pastries & Muffins
Fresh Seasonal Display of Fruit
Freshly Brewed Coffee, Decaffeinated & Hot Tea

Steel Town Breakfast - \$16

Onion and Cheddar Frittata
Steel Oats with Brown Sugar and Raisins
Crisp Bacon or Sausage, Home Fries
Cinnamon Orange French Toast
Fresh Seasonal Display of Fruit
Freshly Brewed Coffee, Decaffeinated & Hot Tea

All Day Meeting Package

Minimum of 20 people starting at \$49 per person

This all-day package includes

Breakfast Buffet

American Classic or Rise and Shine

Mid-Morning Refresh

Freshly Brewed Coffee, Decaffeinated Coffee, Tea, Assorted Soft Drinks and Water

Choice of Afternoon Break

Healthy Stretch, Snack Attack or Delightfully Decadent

Audio Visual Included

LCD Projector

Drop Down Screen

Wireless

Microphone

Lunch Options Available

****Additional Audio Visual Available****

Afternoon Breaks

Available for 1 ½ hours until 2pm
(Minimum of 30 people)

Delightfully Decadent - \$7

Assorted Freshly Baked Cookies & Brownies
Assorted Soft Drinks and Bottled Water

Snack Attack- \$8

Potato Chips and French Onion Dip
Tortilla Chips and Salsa
Assorted Soft Drinks and Bottled Water

The Chocoholic - \$9

Double Chocolate Chip Cookies, Fudge Brownies
Chocolate Covered Pretzels
Freshly Brewed Coffee, Decaffeinated Coffee

Healthy Stretch - \$9

Seasonal Fruit, Yogurt Parfait & Assorted Granola Bars
Vegetable Display with Hummus
Sparkling Water and Bottled Water

Lunch Buffets

Available for 1 ½ hours until 3pm

(Minimum of 25 People)

All served with Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea
Assorted Soft Drinks and Bottled Water for an additional \$1.50 per person

Deli Express - \$16.00

Artisan Green Salad with Assorted Dressings
Ham, Turkey, Roast Beef
Swiss, Cheddar & Pepper Jack Cheeses
Tomato, Lettuce, Onions,
Mayonnaise, Mustard & Pickles
Fresh Deli Bread, Potato Chips, Cookies & Brownies
Add Soup du Jour for \$2 per person

Classico Italiano- \$22.00

Caesar Salad
Baked Ziti, Chicken Parmesan, Rosemary Roasted
Red Skin Potatoes, Italian Greens
Garlic Bread
Cannoli

Three Amigos - \$24.00

Mexican Chopped Salad with Cilantro Lime
Vinaigrette and Chipotle Ranch
Seasoned Ground Beef & Pulled Chicken
Hard & Soft Shells with Assorted Toppings
Cilantro Lime Rice & Cumin Black Beans
Churros with Assorted Dipping Sauces

Soup, Salad and Sandwich Buffet - \$20.00

Choice of Two Soups:
Tomato, Chicken Noodle, Vegetable
Minestrone, Italian Wedding or Loaded Baked
Potato
Choice of One Salad
Artisan Green Salad with Assorted Dressings
Caesar Salad
Assorted Deli Wraps with Condiments & Rolls
Cookies & Brownies

Picnic in the Park - \$22.00

Cole Slaw & Potato Salad
Hamburgers, Hot Dogs
Assorted Condiments and Toppings
Assorted Potato Chips
Cookies & Brownies

BBQ - \$26.00

Mixed Garden Green Salad with
Assorted Dressings
Potato Salad
BBQ Grilled Chicken & Pulled Pork
Fresh Green Beans with Bacon
Assorted Rolls
Apple Pie

Build Your Own Lunch Buffet

Available for 1 ½ hours until 3pm

(Minimum of 25 people)

All served with Warm Rolls & Butter

Artisan Green Salad with Assorted Dressings

Chef's Selection of Desserts

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Teas & Iced Tea

Assorted Soft Drinks and Bottled Water for an additional \$1.50 per person

Two Entrée Selections - \$30.00

Three Entrée Selections - \$38.00

Poultry

Chicken Marsala
Chicken Francaise
Balsamic Grilled Chicken
Cider Sage Grilled Chicken Breast
Asiago Chicken with Roasted Red Pepper Sauce

Seafood

Shrimp Scampi
Grilled Salmon
Beer Battered Cod
Lemon Pepper Tilapia

Beef & Pork

Sliced Roast Beef with Gravy
Braised Beef Short Rib
Chimichurri Flank Steak
Sliced Mojo Pork Loin
Chipotle Pork Loin

Vegetarian/Vegan

Butternut Squash Ravioli with Sage Cream
Tortellini in a Sundried Tomato Cream Sauce
Penne Pasta Primavera
Quinoa Stuffed Portobello Mushroom

Vegetable & Starch

Choice of Two

Garlic Whipped Potatoes
Roasted Redskin Potatoes
Wild Rice Pilaf
Green Beans with Bacon
Summer Squash and Pepper Medley
Sautéed Italian Greens
Glazed Baby Carrots
Wild Mushroom Risotto

Plated Dinners

All Entrees are served with the following:

*Artisan Green Salad with Assorted Dressings, Chef's Selection of Accompaniments, Warm Rolls & Butter
Chef's Selection of Dessert, Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea, and Hot Teas*

(Minimum of 30 people limit 2 items; 50+people limit 3 items)

Additional Upgraded Options

Soup - \$2.00 per person

Chicken Francaise \$32.00

Golden Egg Battered Chicken breast with Fresh Herbs and a Lemon Butter Sauce
Served with Roasted Redskin Potatoes and Sautéed Italian Greens

Chicken Montrachet \$34.00

Chicken Breast stuffed with Artichoke, Spinach and Prosciutto
With Herbed Goat Cheese in a White Wine Veloute
Served with Garlic Whipped Potatoes and Fresh Seasonal Vegetables

Pork Medallions \$32.00

Sliced Pork Tenderloin with a Mustard Cream Sauce
Served with Garlic Whipped Potatoes and Fresh Seasonal Vegetables

Braised Beef Short Ribs \$39.00

Slow Braised and served with Crispy Onions and Beef Jus,
Garlic Whipped Potatoes and Fresh Seasonal Vegetables

Black and Blue Filet Mignon \$Market Price

7 oz. Aged Filet of Beef with a Cabernet Sauvignon Demi-Glace,
Topped with Herbed Gorgonzola Cheese Crust, Garlic Whipped Potatoes and Asparagus Spears

Grilled Ribeye \$Market Price

Dry Aged 12 oz. Grilled Rib Eye served with Demi-Glace, topped with Herb Butter
served with Garlic Whipped Potatoes and Asparagus Spears

Pan Seared Salmon \$36.00

Fresh Atlantic Salmon Fillet topped with a
Champaign Dill Cream Sauce with Roasted Red Pepper Risotto and Grilled Vegetables

Seared Scallops \$42.00

4 Jumbo Seared Sea Scallops served with Pineapple Cilantro Relish,
Lemon Beurre Blanc on a Bed of Confetti Rice Pilaf and Fresh Seasonal Vegetables

Themed Buffets

Served with the following:
Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea & Hot Tea
(Minimum of 25 people)

Brier Hill - \$32.00

Traditional Caesar Salad
Chicken Marsala
Stuffed Shells
Sausage and Peppers
Italian Greens
Roasted Redskin Potatoes
Tiramisu

Stevens Park - \$34.00

Mixed Greens Salad with Assorted Dressings & Toppings
BBQ Pulled Pork
BBQ Grilled Chicken
Green Beans with Bacon
Mac and Cheese
Cornbread
Apple Pie

South of the Boarder -\$34.00

Mexican Chopped Salad with Cilantro Lime Vinaigrette and Chipotle Ranch
Seasoned Ground Beef & Pulled Chicken
Hard & Soft Shells with Assorted Toppings
Cilantro Lime Rice & Cumin Black Beans
Churros with Assorted Dipping Sauces

Build Your Own Dinner Buffet

(Minimum of 25 people)

All served with Warm Rolls & Butter

Artisan Green Salad with Assorted Dressings, Chef's Selection of Desserts

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Teas & Iced Tea

Assorted Soft Drinks and Bottled Water for an additional \$1.50 per person

Two - \$40.00

Three - \$48.00

Poultry

Chicken Montrachet
Asiago Chicken with Red Pepper Sauce
Sliced Roasted Turkey and Gravy
Chicken Francaise
Chicken Marsala

Seafood

Seared Salmon with Orange Glaze and Shaved Fennel
Sugar in the Raw crusted Sea Bass
Scallop and Shrimp Scampi
Beer Battered Cod with Remoulade
Parmesan Potato Crusted Walleye

Beef & Pork

Beef Tenderloin Medallions with Green Peppercorn Sauce
Braised Beef Short Rib with Jus
Veal Saltimbocca
Skirt Steak Chimichurri
Pork Tenderloin with Fruit Chutney
Three Meat Lasagna

Vegetarian

Penne ala Vodka
Pesto Tortellini
Portobello Mushroom Ravioli
Roasted Cauliflower with Chickpea Coconut
Curry (Vegan)(GF)

Vegetable *Choice of One*

Fresh Seasonal Vegetables
Sautéed Italian Greens
Green Beans with Bacon
Fresh Steamed Broccoli
Baby Glazed Carrots
Asparagus Spears

Starch *Choice of One*

Cheddar Au Gratin Potatoes
Roasted Red Skin Potatoes
Garlic Whipped Potatoes
Rice Pilaf
Herb Orzo Pasta
Mac and Cheese

Reception Stations

*Stations are attended for 1 ½ hours each
\$75 Fee for a Chef Attendant will be applied per station
(Minimum of 30 people)*

Carved Prime Rib – \$18.00 per person

Served with Au Jus, Creamy Horseradish Sauce and Silver Dollar Rolls
Serves Approximately 30 People

Pork Loin – \$10.00 per person

Dry Rubbed with Spices and Marinated
Served with Silver Dollar Rolls
Spicy Mayo, Whole Grain Mustard & Dijon Mustard
Minimum 30 People

Honey Ham - \$10.00 per person

Served with Honey-Dijon Mustard Sauce and Silver Dollar Rolls
Minimum 30 people

Roasted Turkey - \$14.00 per person

Served with Cranberry Chutney and Silver Dollar Rolls
Minimum 30 People

Pasta Station - \$12.00 per person

Chicken Tortellini Alfredo and Penne with Meatball Marinara
A Minimum of 25 People

Fajita Station - \$15.00 per person

Southwest Chicken and Grilled Beef Strips
Soft Flour Tortillas, Sautéed Peppers and Onions, Lettuce, Mexican Cheese, Salsa, Sour Cream and
Guacamole
Minimum of 25 People

Hors D'oeuvres

Priced per 50 pieces unless specified

Cold Hors D'oeuvres

- Black and Blue Tenderloin Crostini** - \$225.00
- Seared Ahi Tuna Wonton** - \$200.00
- Tomato Bruschetta Crostini (V)** - \$100.00
- Shrimp Cocktail Shooters** - Market
- Antipasto Skewers** - \$110.00
- Avocado Toast** - \$150.00
- Vegetable Crudité Shooter** - \$125.00
- Mini Lobster Roll** - \$200.00
- Pimento Cheese and Bacon Toast Points** - \$150.00
- Smoked Salmon Mousse/
Cucumber Cup** - \$175.00

Hot Hors D'oeuvres

- Spanakopita (V)** - \$150.00
- Mini Vegetable Quiche (V)** - \$150.00
- Maryland Crab Cakes** - \$250.00
- Bacon Wrapped Water Chestnuts** - \$100.00
- Duck Egg Rolls** - \$175.00
- Chicken and Greens Egg Rolls** - \$175.00
- Stuffed Mushroom** - \$125.00
- Risotto Croquette** - \$200.00
- Chicken or Beef Satay** - \$200.00
- Coconut Shrimp** - \$200.00
- Caramelized Onion & Pancetta Profiteroles** - \$200.00

Hors D'oeuvres Displays

Charcuterie Display - \$9.00 per guest

Assorted Cured Meats & Cheese paired with a Variety of Nuts, Berries, & Spreads

Fresh Vegetable Crudité - \$7.00 per guest

An Assortment of Crisp Vegetables served with Hummus

Smoked Salmon Display – Market Price

Served with Capers, Hard Boiled Eggs, Diced Tomatoes, Cream Cheese & Mini Bagels

Shrimp Cocktail Display – Market Price

Jumbo Shrimp with Remoulade Sauce, Lemon Wedges, Horseradish & Cocktail Sauce

Bruschetta Display - \$6.00 per person

Fresh Baked Sourdough Slices served with an Assortment Toppings

Additional Information

Our Professional Catering Staff is at your disposal to assist in developing plans for your event. The Staff & our Executive Chef will be more than pleased to customize menus to meet your specific dietary & financial needs.

Prices, Payments & Deposits

Prices quoted are only guaranteed at the time the banquet event order has been approved and signed by the client. Otherwise, all quoted prices are subject to change without notice. All catering charges must be applied to a master account. The Eastwood Event Centre will not be responsible for collecting money from individuals. All prices are subject to applicable sales tax and taxable 23% service charge, subject to change. For all social functions, final payment is due three working days prior to the event with a major credit card or cashier's check. Advance deposits for social functions will be determined by the Catering Sales Manager when booking the event. This deposit will be determined by the amount of space required and the estimated food & beverage revenue. All deposits are non-refundable.

Food & Beverage

Due to health department regulations and licensing restrictions, no food or beverage product may be introduced into any public area from any source other than the Eastwood Event Centre staff. Further, all food & beverage products purchased must be consumed at the time of the event. No take-out containers will be provided.

Guarantees

A final guaranteed meal count is required SEVEN (7) business days prior to your function. Should you fail to provide a guarantee at that time, your contracted meal count will be used as your guarantee. The Eastwood Event Centre will prepare meals for 5% above the anticipated count. The Hotel takes no responsibility to provide meals beyond that level. You will be charged for the actual number of guests served or the guaranteed amount, whichever is greater.

Function & Meeting Space Requirements

The Eastwood Event Centre shall hold function space to accommodate the anticipated number of participants and specific setup needs; but reserves the right to reassign the space to accommodate all other organizations or parties using the Hotel's facilities during the Organization's meeting. Any changes to the room setup on the day of the function will be subject to a \$250.00 charge to the final bill.

Conference Materials & Displays

Boxes and packages are to be sent to the attention of your Catering Sales Manager and should include the name and dates of your convention/meeting, along with the name of the on-site contact from your group. No signs, posters or printed materials will be allowed to be pinned, taped or affixed in any way to doors, walls or ceilings of the meeting rooms. Packages will be accepted up to 3 days prior to your event.