
EASTWOOD EVENT CENTRE CATERING GUIDE

BEVERAGE

Priced Per Person Unless Otherwise Noted

JUICE BAR Apple, Orange & Cranberry	4
COFFEE BAR Freshly Brewed Regular & Decaffeinated Coffee & Hot Tea Add Lemonade OR Iced Tea +1pp	5
ALL DAY BEVERAGE STATION Coffee, Decaffeinated Coffee & Hot Tea Apple, Cranberry & Orange Juice until 11am Coke, Diet Coke & Sprite 11am until 5pm	8
SOFT DRINK STATION Coke, Diet Coke & Sprite	3 EACH

BREAKFAST

GRAB & GO Granola Bars, Whole Fruit, Trail Mix, Yogurt	10
HEALTHY START Yogurt, Granola, Fresh Seasonal Fruit, Selection of Baked Goods: Assorted Danish, Muffins, Bagels, English Muffins	14
CLASSIC Scrambled Eggs, Applewood Bacon, Breakfast Sausage Links, O'Brien Potatoes, Fresh Seasonal Fruit, Bread and Toast Station	18
SIGNATURE Scrambled Eggs, Applewood Bacon, Breakfast Sausage Links, O'Brien Potatoes, French Toast Casserole OR Pancakes, Fresh Seasonal Fruit, Bread and Toast Station	22

Available until 10am | Minimum of 20 people

All breakfast packages are priced per person and include freshly brewed coffee, decaffeinated coffee & hot tea

LUNCH

DELI EXPRESS	19
Ham, Turkey, Roast Beef, Swiss, Cheddar, Pepperjack, Lettuce, Tomato, Onion, Mayonnaise, Mustard, Ketchup, Pickles, White & Wheat Bread, Hot Chips, Potato Salad	
ITALIAN DELI	20
Salami, Capicola, Ham, Provolone, Mozzarella, Lettuce, Tomato, Red Onion, Hot Peppers in Oil, Roasted Red Peppers, Olive Relish, Italian Dressing, Mayonnaise, Mustard, Italian Bread, Ciabatta Buns, Hot Chips, Pasta Salad	
ALL AMERICAN COOK-OUT	23
Black Angus Burgers, Hot Dogs, American, Cheddar, Swiss, Lettuce, Tomato, Red Onion, Diced Onion, Pickles, Relish, Mayonnaise, Mustard, Ketchup, Fresh Buns, Potato Salad, Coleslaw, Hot Chips, Fresh Seasonal Fruit	
CLASSIC	23
Chicken Francaise, Roasted Red Skin Potatoes, Vegetable Medley, Garden Salad, Rolls	

Available until 3pm | Minimum of 20 people | All lunch packages are priced per person

DINNER

YOUNGSTOWN CLASSIC	26
Penne & Meatball with Pomodoro Sauce, Chicken Parmesan, Italian Fried Greens, Herb-Roasted Red Skin Potatoes, Garden Salad, Italian Bread	
DOWN SOUTH BBQ	28
Bbq Ribs & Chicken, Pulled Pork, Macaroni & Cheese, Baked Beans, Corn on the Cob, Coleslaw, Corn Bread Muffins	
BRIER HILL	32
Ricotta Stuffed Shells, Chicken Francaise, Italian Sausage & Peppers, Italian Fried Greens, Herb-Roasted Red Skin Potatoes, Garden Salad, Italian Bread	

HORS D'OEUVRES DISPLAYS

HUMMUS & CRUDITÉ 7
 Choice of: Traditional, Roasted Red Pepper or
 Basil Pesto Hummus, Pita, Carrots, Celery,
 Sweet Peppers, Cucumbers, Broccoli,
 Cauliflower

SEASONAL FRUIT 7

CHARCUTERIE 11
 Imported Meats & Cheeses, Assorted Breads
 & Crackers, Jams, Mustards, Hot Peppers &
 Oil, Marinated Olives, Dried Fruit, Nuts

EASTWOOD SIGNATURE 17
 Combination of Charcuterie, Hummus &
 Crudité, Seasonal Fruit

Priced Per Person | Minimum of 20 | Displays must be ordered for entirety of party

HORS D'OEUVRES

BRUSCHETTA

Strawberry Tomato Goat Cheese 2.5
 Beans & Greens 2.5
 Tomato Basil 2.5
 Prosciutto Melon Ricotta 3

SKEWERS

Fruit 2.5
 Caprese 3
 Antipasto 3
 Watermelon Feta 3

SLIDERS

Tomato Basil 2.5
 Chicken, Tuna OR Egg Salad 3.75
 Deli 5
 Chicken Club 5
 BBQ Pulled Pork 5
 Langostino 5.5

SHOOTER

Cocktail Shrimp 2
 Gazpacho 3
 Cold Beet Soup 3
 Tomato Bisque w/Grilled Cheese 3.5

Buffalo Deviled Egg 1.5
 Traditional Deviled Egg 1.5
 Chicken Tenders 2
 Fried Ravioli 2
 Cocktail Meatballs 2
 Vegetable Egg Roll 2
 Party Cut Pizza 2
 Cucumber Dill Tea Sandwich 2.5
 Bacon Wrapped Water Chestnut 2.5
 Spanikopita w/Tzatziki 2.5
 Prosciutto Wrapped Melon 2.75
 Spinach & Feta Stuffed Mushroom 3
 Sausage Stuffed Mushroom 3
 Mini Avocado Toast 3
 Smoked Salmon Tea Sandwich 3
 Ahi Tuna Wonton 3
 Prosciutto Wrapped Asparagus 3
 Mini Crab Cake 3.5
 Smoked Salmon Blini 3.5
 Lamb Lollipop 8

Priced Per Piece | Minimum of 50 | Suggest Serving: 1.5-2 Per Person

CREATE-YOUR-OWN

CHOOSE ONE OF EACH

SALAD

Garden Salad	
Traditional Caesar	
Cherry Bleu	+2.5

VEGETABLE

Garlic Green Beans	
Seasonal Vegetable Medley	
Roasted Broccolini	
Herb Roasted Baby Carrots	
Italian Fried Greens	+1
Citrus Asparagus	+2

STARCH

Roasted Red Skin Potatoes	
Garlic Mashed Potatoes	
Potatoes Au Gratin	
Wild Rice Pilaf	
Parmesan Risotto	+2

CHICKEN

Francaise	8
Marsala	8
Parmesan	8
Alouette	9
Asiago	9
Lemon Artichoke	9

PASTA

Choice of Pasta and Sauce

Penne	
Orecchiette	
Rigatoni	
Cavatappi	
Cheese Tortellini	+2
Ravioli	+2

SAUCE

Aglio Olio	6
Pomodoro	6
Alfredo	7
Basil Pesto	7
A la Vodka	7
Carbonara (Pancetta & Peas)	7
Primavera	8

BEEF & PORK

Dill-Crusted Pork Loin	8
Italian Sausage & Peppers	7
Prime Rib	MP
Tenderloin	MP

SEAFOOD

Crumb-Dusted Cod	8
Cod Francaise	8
Herb-Crusted Salmon	10
Mediterranean Salmon	10

Minimum of 20 people | Priced per person | +2 per person for 3 or more Entrée options

All buffets include choice of: one salad, one vegetable, one starch and rolls & butter.

Regular Coffee, Decaffeinated Coffee, Hot Tea

Buffets start at \$14 per person | Plated dinners start at \$17 per person

BAR PACKAGES

SIGNATURE
 Smirnoff, Gordon's, La Prima, Bacardi,
 Cutty Sark, Canadian Club, Jim Beam
 Bailey's, Kahlua
 Miller Lite, Bud Light,
 Yuengling, Blue Moon
 Cabernet, Pinot Noir, Chardonnay

PREMIUM
 Tito's, Tanqueray, Cuervo Gold,
 Captain Morgan, Bacardi, Malibu,
 Dewar's, Jack Daniels, Bulleit Bourbon,
 Bailey's, Kahlua, Miller Lite, Bud Light,
 Yuengling, Blue Moon,
 Cabernet, Pinot Noir,
 Chardonnay, Pinot Grigio

ELITE
 Grey Goose, Tito's,
 Watershed, 1800 Reposado,
 Captain Morgan, Malibu, Bacardi,
 Chivas, Crown Royal, Jack Daniels,
 Makers Mark, Bailey's, Kahlua
 Miller Lite, Bud Light,
 Yuengling, Blue Moon
 Cabernet, Merlot,
 Chardonnay, Pinot Grigio

SIGNATURE LIQUORS	7
PREMIUM LIQUORS	8
ELITE LIQUORS	9
HOUSE WINE	7
DOMESTIC BEER	4
CRAFT BEER	5
SOFT DRINKS	3
BOTTLED WATER	3

UPGRADE OPTIONS

Add a Specialty Drink - Priced Per Person, Based on
 Liquor Requested + Purchase of Remaining Bottles

N/A available upon request

Bartender Fee: \$75 with Tips/\$150 without Tips

HOSTED BAR

	Signature	Premium	Elite	Beer & Wine
3 - Hours	25	28	32	24
4 - Hours	29	33	38	26

STUDENT SECTION

VALEDICTORIAN	25
Chicken Francaise, Meatballs Pomodoro, Penne OR Garlic Mashed Potatoes, Garlic Green Beans, Garden Salad, Rolls, Butter	
HEAD OF THE CLASS	21
Chicken Parmesan, Penne Pomodoro, Roasted Red Skin Potatoes, Garlic Green Beans, Garden Salad, Rolls, Butter	
LETTERMAN	19
Chicken Tenders, BBQ, Buffalo, Ranch, Honey Mustard, Vegetable Crudit�, Three Cheese Macaroni & Cheese, Tater Tots	

Limited Availability | Prom & Graduation Parties | Priced Per Person
Student Packages include Lemonade & Iced Tea

DESSERTS

CHEESECAKE	7
Seasonal Offerings with Assorted Toppings	
SEASONAL BERRIES & ZABAGLIONE	7
Orange Scented Zabaglione Cream with Fresh Berries, Crumb Cookie	
TIRAMISU	8
Coffee Soaked Lady Fingers, Mascarpone Cream	
COOKIES	20/DZ
Peanut Butter, Chocolate Chip, Sugar, Carnival, White Chocolate Macadamia	
BROWNIES	20/DZ
Chocolate Fudge, Cheesecake	