



EM

EASTMARK

CATERING



2018 CATERING MENU

877.536.5885 | EASTMARKCATERING.COM

CONTINENTAL BREAKFAST

PALM SPRINGS

\$6

Assorted miniature muffins and pastries, bagels, butter, cream cheese, and preserves with orange and apple juice.

EASTMARK

\$8

Assorted miniature muffins and pastries, fresh sliced fruit, bagels, butter, cream cheese, and preserves with orange and apple juice, and freshly brewed coffee.

THE CLASSIC

\$11

Assorted miniature muffins and pastries, fresh sliced fruit, assorted cereals, assorted fruit yogurts, bagels, butter, cream cheese, and preserves with orange and apple juice, and freshly brewed coffee.

+

ENHANCEMENTS

Yogurt Parfait

Granola layered with low-fat vanilla yogurt and fresh fruit. Add \$1 for Greek Yogurt
\$3

Breakfast Sandwich

Warm English muffin with egg, ham, and cheese
\$4

Smoked Bacon Strata

Freshly baked egg soufflé with cheese and green onion
\$4

Oatmeal Station

Gourmet Irish oatmeal with milk, cinnamon, brown sugar, dried fruits, and toasted nuts
\$5

Fresh Fruit Cups

An assortment of seasonal sliced fruit including pineapple, watermelon, honeydew, cantaloupe, strawberries, blueberries, and grapes
\$3

Breakfast Burritos

Scrambled eggs, sausage, and cheddar cheese in warm flour tortilla
\$3

+

Prices are per person unless otherwise noted. Current state sales tax and service charge is additional.
Menu items subject to availability. Eastmark reserves the right to substitute menu items.

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PLATED BREAKFAST

EASTMARK PREMIER

\$16

Includes freshly baked miniature pastries and muffins, fresh sliced fruit, bagels, butter, and fruit preserves with assorted juices, coffee, and tea.

SELECT FROM ONE STARTER:

(Add \$1 Each Additional)

Fresh Sliced Fruit | Fruit Yogurt & Granola | Peaches & Cottage Cheese

SELECT FROM ONE ENTREE:

Buttermilk Pancakes | Cinnamon French Toast | Belgian Waffles^{\$1} | Spinach Quiche^{\$1}
Traditional Eggs Benedict^{\$2} | Poached Eggs on Crab Cake^{\$4} | Roasted Chicken Breast^{\$2}
Herb Crusted Prime Rib^{\$6} | Flat Iron Beef Steak^{\$4}

SELECT FROM THREE ACCOMPANIMENTS:

(Add \$1 Each Additional)

Scrambled Eggs | Cheese Omelet
Roasted Potatoes | Potatoes Au Gratin | Hash Browns
Maple Sausage Links | Smoked Bacon Strips | Maple Sausage Patties

+

BRUNCH COCKTAILS

MIMOSA BAR

\$30 per bottle

Sparkling wine, cranberry juice, orange juice, club soda,
fresh assorted berries, and orange slices.

+

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BUFFET BREAKFAST

ALL AMERICAN STANDARD

\$11

Includes freshly baked miniature pastries and muffins, fresh sliced fruit, bagels, butter, and fruit preserves with assorted juices, coffee, and tea.

SELECT FROM ONE ENTREE:

Buttermilk Pancakes | Cinnamon French Toast | Belgian Waffles^{\$1}
Spinach Quiche^{\$1}

SELECT FROM THREE ACCOMPANIMENTS:

(Add \$1 Each Additional)

Scrambled Eggs | Cheese Omelet
Roasted Potatoes | Potatoes Au Gratin | Hash Browns
Maple Sausage Links | Smoked Bacon Strips | Maple Sausage Patties

+

OMELET STATION

OMELET CLASSICS

\$13

A variety of meats including sausage and bacon. Served with fresh green onions, bell peppers, tomato, onion, and mild salsa. Includes freshly baked miniature pastries, and muffins, fresh sliced fruit, bagels, butter, and fruit preserves with assorted juices, coffee, and tea.

SELECT FROM THREE ACCOMPANIMENTS:

(Add \$1 Each Additional)

Scrambled Eggs
Roasted Potatoes | Potatoes Au Gratin | Hash Browns
Maple Sausage Links | Smoked Bacon Strips | Maple Sausage Patties

ENHANCEMENTS:

(Add \$1 Each)

Buttermilk Pancakes | Cinnamon French Toast | Belgian Waffles
Spinach Quiche

+

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THEMED BREAKS

All break options served with fresh brewed coffee, bottled water and Coca Cola Sodas.

BUILD YOUR OWN YOGURT PARFAIT

\$7

Build your own yogurt parfait with low-fat vanilla yogurt and Greek yogurt, house-made granola, and assorted fruits and berries.

CHOCOLATE LOVER

\$9

Chocolate brownies, chocolate covered pretzels, chocolate dipped strawberries, and chocolate chip cookies.

ICE CREAM SOCIAL

\$11

Chocolate, vanilla, and strawberry ice cream, chopped nuts, chocolate chips, chocolate, strawberry, and caramel syrups, cherries, whipped topping, and sliced bananas.

CHEESE + CRACKERS

\$9

Assorted cubed cheeses including blue cheese, goat cheese, mozzarella, manchego, cheddar, swiss, and brie with a variety of healthy crackers.

GAME DAY

\$10

Warm soft pretzels, house-made tortilla chips, red & green salsa, nacho cheese dip, and honey mustard dipping sauce.

ESTILO MEXICO

\$8

House-made tortilla chips, red & green salsa, guacamole, sour cream, and cinnamon churros.

MOVIE NIGHT

\$10

A variety of popcorn including butter, white chocolate, kettle corn, caramel, cheddar, an assortment of candy bars and sweets.

HEALTHY CHOICE

\$7

Assorted red and green apples, pears, bananas, oranges, hard-boiled eggs, and house-made granola bars.

+

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A LA CARTE SNACKS

Trail Mix
An tasty mix of pretzels, nuts, and chocolate chips
\$2

Granola Bars
A variety of granola bars
\$1

Candy Bars
A variety of candy bars for all tastes
\$2

Individual Peanuts
Variety of Planters® Nuts – Peanuts, Cashews, Walnuts,
Pecans, and Almonds
\$2

Bakery Style Cupcakes
Vanilla, Chocolate, Red Velvet and Carrot
\$10 per dozen – Mini
\$14 per dozen - Gourmet

Fresh Whole Fruit
Choice of red and green apples, oranges, pears, and
bananas
\$1

Individual Popcorn
A variety of individual size popcorn – caramel, butter,
white chocolate, and cheddar
\$2

Soft Pretzels
Warm soft pretzels served with nacho cheese sauce
\$3

Bakery Style Cookies
Chocolate chip, peanut butter, sugar, white chocolate
macadamia nut, oatmeal raisin, oatmeal cranberry,
and snickerdoodles
\$8 per dozen – Mini
\$10 per dozen - Jumbo

+

A LA CARTE BEVERAGES

illy® Premium Coffee
\$17 per gallon

Lipton® Sweet Tea
\$12 per gallon

Fresh Squeezed Lemonade
\$15 per gallon

Bottled Juices – Orange, Apple, & Cranberry
\$3

Gatorade® Sports Drinks
\$3

Energy Drinks – Red Bull® & Monster®
\$4

Sparkling Water - Perrier® & San Pellegrino®
\$4

Mineral Water - Fiji® & Evian®
\$3

Bottled Water - Dasani®, Aquafina®, & Arrowhead®
\$2

Apple Cider
\$9 per bottle

Coca Cola® Sodas – Coke, Diet Coke, Sprite, Dr.
Pepper
\$1

Starbucks® Iced Frappuccino® – Coffee, Mocha,
Vanilla
\$3

+

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BOXED LUNCH

All boxed lunch options served with potato chips, potato salad, whole fresh fruit, jumbo cookie, and bottled water.

SOUTHWEST CHICKEN SANDWICH

\$9

House-made southwest mustard, lettuce, cheddar cheese, and roasted tomato on artisan bun.

TURKEY / HAM / ROAST BEEF SANDWICH

\$10

Turkey, ham, or roast beef served with cheddar or swiss cheese, lettuce, vinegar roasted tomato and onion on artisan bun.

VEGGIE WRAP

\$7

Spinach tortilla wrap with fresh spinach, grilled asparagus, zucchini, butternut squash, carrots, red onions, and spicy hummus.

TURKEY / HAM / ROAST BEEF WRAP

\$8

Turkey, ham, or roast beef with flour tortilla wrap, cheddar or swiss cheese, lettuce, vinegar roasted tomato and onion.

CAESAR SALAD

\$9

Grilled chicken with fresh romaine mix, croutons, shaved parmesan cheese, and Italian dressing.

ULTIMATE GARDEN SALAD

\$7

Fresh Spring greens mix, shredded carrots, tomato, cheddar cheese, red onions, and hard-boiled egg with creamy ranch dressing.

+

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THE PLATINUM PACKAGE

The following can be customized based on your individual taste, entertaining preferences, and style. Includes dinnerware package and service.

Passed hors d'oeuvres during the one-hour reception
(Selection of Four)

Four-hour Premium Bar Package

FOUR-COURSE DINNER

Filtered Sparkling & Still Water

Assorted warm artisanal breads with
creamy butter and seasonal spread

Appetizer Course
(Soup)

Second Course
(Salad)

Entrée
(One Pre-Selected or Two Pre-Determined Choices)

Plated Dessert

Wine service throughout dinner

Premium regular and decaffeinated illy®
Coffee & gourmet leaf tea selections

\$80 per person

+

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CHILLED HORS D' OEUVRES

Pea + Feta Crostini
Zesty mix of pea and feta atop crostini
\$1 (2 per person)

Shrimp Ceviche
Mini shrimp in tomato juice with tomato, cucumber,
onion, cilantro, and jalapenos
\$3 (1 per person)

Oyster Shooter
Shucked oysters with a shot of cucumber and
seasoned tomato juice
\$3 (2 per person)

Japanese Tuna on Rice Cracker
Tuna and veggie mix on soft rice cracker
\$4 (2 per person)

Prosciutto + Poached Pear
Sliced pear with tangy sauce
\$4 (2 per person)

Spanish Ham + Olives
Rolled ham and olive
\$2 (2 per person)

Lemon Garlic Hummus
Zesty lemon garlic hummus on toasted ciabatta
\$1 (3 per person)

Carrot Cups
Carrots and celery with creamy ranch dressing
\$2 (1 per person)

Caprese Skewers
Fresh mozzarella, cherry tomato, and fresh basil
\$2 (2 per person)

Deviled Eggs
Hard-boiled egg, with yolk filling sprinkled with cayenne
pepper
\$1 (2 per person)

Sushi Rolls
Assorted sushi rolls
\$5 (3 per person)

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HOT HORS D' OEUUVRES

Swedish Meatballs
Slow-cooked teriyaki meatballs
\$2 (3 per person)

Salmon Skewers
Slow-baked Alaskan salmon with garlic and pepper
seasoning
\$7 (2 per person)

Crab Cakes
Flavorful crab cakes with red pepper aioli
\$8 (2 per person)

Piquillo Peppers
Toasted peppers with goat cheese filling
\$3 (2 per person)

Beef Empanadas
Soft fried pastry with beef filling
\$4 (2 per person)

Baby Lamb Chops
Baby lamb chops seared and roasted with lemon
pepper seasoning
\$8 (1 per person)

Southwest Chicken Quesadilla
Mini flour chicken quesadilla with southwest sauce
\$4 (2 per person)

Beef Sliders
Miniature seasoned beef patty on mini ciabatta
\$5 (2 per person)

Chicken Pot Stickers
Tender seasoned chicken in soft wonton wrapper
\$4 (2 per person)

Bacon Wrapped Jalapenos
Toasted jalapenos stuffed with pepper cream cheese
and wrapped with smoked bacon
\$2 (2 per person)

Bacon Wrapped Scallops
Pan-seared jumbo scallops wrapped with smoked
bacon
\$4 (2 per person)

Teriyaki Chicken Skewers
Tender chicken with tangy teriyaki sauce, sesame seeds,
and scallions
\$3 (2 per person)

Spring Rolls
Soft wonton wrapper with mix of fresh veggie filling
\$3 (2 per person)

Short Rib Bites
Tender beef short ribs slow-cooked in red wine.
\$7 (2 per person)

Grilled Cheese
Warm mini grilled cheese with dipping sauces
\$3 (2 per person)

Buffalo Wings
Mild sauce buffalo wings with ranch and blue cheese
dressing
\$5 (3 per person)

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LUNCH + DINNER

SOUP

Loaded Baked Potato
Flavorful potato soup with cheese, parsley, and bacon

Black Bean
Season black beans with tomato, onion, and green onion

Garden Pea
Fresh split peas in zesty soup

Wild Mushroom
Fresh wild mushrooms in tasty broth

French Onion
Topped with melted cheese

Clam Chowder
Fresh clams, potato, and tasty sauce with seasonings

Tomato Basil
Roasted tomato basil and asiago cheese

Cheddar Broccoli
Soft broccoli flowers in tasty cheddar soup

Leek + Yukon Potato
Smoked bacon, sour cream and scallion pesto

Gazpacho
Fresh tomato, cucumber, red bell peppers, garlic seasoned with olive oil

+

SALAD

Classic Caesar
Fresh romaine mix with parmesan cheese, croutons, and Italian dressing

Kale + Cranberry
Crisp kale with toasted cranberries and almonds, with olive oil, carrots, and balsamic vinegar

Spinach + Endive
Slivered apple, toasted walnuts and honey mustard dressing

Garden Fresh
Fresh Spring mix with carrots, cheddar cheese, red onions, and tomato with creamy ranch dressing.

Cobb Salad
Fresh Spring mix with bacon, chicken, hard-boiled eggs, avocado, chives, and red-wine vinaigrette

Arugula + Pear
Arugula with shaved pear, toasted walnuts, pancetta, and sherry vinaigrette.

+

ENTRÉE

Cabernet Braised Short Ribs
Red wine and demi glaze with aromatics

Beef Pot Roast
Slow-cooked with carrots, celery, and potatoes with seasonings for flavor and aroma

Grilled Atlantic Salmon
Moist garlic crusted salmon with lemon for flavor

Roasted Prime Rib
Slow-cooked in red wine and topped with herbs and spices for flavor and aroma

Filet Mignon
Topped with crunchy onions, charred three onion sauce, and Argentinean chimichurri.

Herb Crusted Pork Loin
Crusted in herbs and spices for flavor and aroma

+

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ENTRÉE Cont'd

Maple Glazed Ham
Tender whole or sliced maple ham

Mexican Style Fajitas
Grilled chicken or beef with grilled onions, bell peppers,
tomato, and onion

Grilled Chicken Breast
Choice of maple glaze, zesty lemon, or pesto marinade

Roasted Lamb Chop
Marinated in a lemon pepper sauce for flavor and
aroma

Spinach Ravioli
House-made ravioli with spinach and cheese

+

Baked Halibut
Charred sweet peppers and roasted tomato

Spaghetti + Meatballs
Tomato and basil sauce atop tender house-made
meatballs over soft pasta

Sausage Lasagna
Tomato and basil sauce, ricotta, mozzarella, and herbs
in soft pasta

Steamed Lobster Tail
Buttery lobster tail served with lemon pepper sauce

ACCOMPANIMENTS

Mashed Potatoes
Creamy potatoes with butter, seasonings, and herbs

Steamed + Grilled Vegetables
Mix of broccoli, cauliflower, carrots, asparagus, and
peas

Potato Salad
Smooth potatoes with celery, carrots, and seasonings

Wild Rice
Mix of steamed rice

Rice Pilaf
Mix of steamed white rice and orzo

+

Cole Slaw
Fresh mix of cabbage, carrots, and red onion with
vinegar and mayonnaise

Mexican Style Rice + Beans
Tasty seasoned rice and beans

Roasted Garlic Potatoes
Soft garlic and pepper seasoned potatoes

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DESSERTS

New York Style Cheesecake

Flavors include vanilla, strawberry, blueberry, chocolate, peanut butter, Oreo, and lemon
\$24 (Serves 12)

Cheesecake Bites

Flavors include vanilla, strawberry, blueberry, chocolate, peanut butter, Oreo, and lemon
\$16 per dozen

Fruit Pies

Flavors include apple, peach, strawberry, blueberry, pumpkin, banana cream, lemon meringue, and key lime
\$14 (Serves 12)

Fruit Cobblers

Flavors include apple, peach, strawberry, blueberry
\$12 (Serves 12)

Bakery Style Cookies

Chocolate chip, white chocolate macadamia nut, sugar, peanut butter, oatmeal raisin, oatmeal cranberry, and snickerdoodle
\$8 per dozen – Mini
\$10 per dozen - Jumbo

Brownies

Chocolate, dark chocolate, and chocolate peanut butter with options of walnuts, pecans, peanuts, or almonds
\$15 per dozen

Bakery Style Gourmet Cupcakes

Vanilla, Chocolate, Red Velvet, Carrot
\$10 per dozen – Mini
\$14 per dozen – Gourmet

+

ASK FOR MORE

Eastmark Catering offers many other dessert options such as tarts, macaroons, tartlets, eclairs, truffles, crème brulee, tiramisu, and more.

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RECEPTION STATIONS

CARVING STATIONS

*Stations are served for a maximum of 2 hours. Additional time requires surcharge of \$8 per person per person.
Carving chef required \$75 per hour per 100 people.*

BEEF STRIPLOIN

Roasted New York striploin, pommery mustard and horseradish, and fresh sliced French baguette
\$18

BEEF TENDERLOIN

Wellington country beef tenderloin, pommery mustard and horseradish and ciabatta rolls
\$20

RACK OF LAMB

Rosemary and sea salt roasted rack of lamb, dijon mustard, mint and herb and olive oil focaccia
\$24

GLAZED HAM

Maple-glazed bone-in ham, flavored mustards, dinner rolls, and southern biscuits
\$18

TRADITIONAL TURKEY

Roasted free-range turkey, apricot and spice chutney, and sourdough bread
\$18

RACK OF PORK

Crown roast rack of pork, dried fruit chutney, and ciabatta rolls
\$20

+

RECEPTION STATIONS

TRADITIONAL STATIONS

*Stations are served for a maximum of 2 hours. Additional time requires surcharge of \$4 per person per hour.
Carving chef required \$75 per hour per 100 people.*

ANTIPASTO

Prosciutto, salami, bresaola, bocconcini, tomatoes, provolone, parmigiana, Reggiano, grilled and roasted Mediterranean vegetables, pickled carrots and beets, artichokes, mushrooms, assorted olives, onions, asparagus spears, and more
\$15

ARTISAN CHEESEMONGER

Selection of local and imported cheeses, fresh and dried fruits, nuts, crusty baguette, and preserves
\$20

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TRADITIONAL STATIONS Cont'd

*Stations are served for a maximum of 2 hours. Additional time requires surcharge of \$4 per person per hour.
Carving chef required \$75 per hour per 100 people.*

CHILLED SEAFOOD BAR

Jumbo tiger shrimp, fresh shucked oysters, king crab legs, chilled poached lobster, traditional cocktail sauce, chili aioli, tobacco, and lemon
\$35

IMPORTED AND DOMESTIC CAVIAR, BLINIS, AND TOAST POINTS
ADD MARKET PRICE PER OUNCE, ½ OUNCE PER PERSON

SUSHI

Selection of assorted sashimi, nigiri, and maki served with soy, pickled ginger, and wasabi
\$25 (5 per person)

OYSTER BAR

Two types of seasonal oysters shucked to order, assorted cocktail sauces, horseradish, mignonettes, lemon and hot sauce
\$42

TIGER SHRIMP COCKTAIL

Freshly cooked and chilled tiger shrimp, traditional cocktail sauce, chili mango relish, rouille, herb and olive oil and fennel pollen aioli
\$28

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PREMIUM BAR SELECTIONS

Bartender fees are included for one bartender per 100 guests.

EASTMARK SELECTIONS

Smirnoff, New Amsterdam, Tito's, Grey Goose, and Svedka Vodka

Bombay Dry, New Amsterdam, and Tanqueray Gin
Seagram's, Cruzan, and Bacardi Silver Rum

Jim Beam, Jack Daniels, and Maker's Mark Whiskey
Cutty Sark and Dewar's Scotch

Sauza Blue Reposado, Jose Cuervo Silver, Patron Silver, and Espolon Tequila

SELECT LIQUEURS

Frangelico, Bailey's Irish Cream, Khaluca, Amaretto Di Saronno, Malibu Coconut Rum, Grand Mariner, and Cointreau

RED WINE

Mirassou, Excelsior, Yarden, and Beckmen Cabernet
Mirassou, Cardiff, and Sheridan Mystique Merlot

WHITE WINE

Olemo Sonoma County, Hansel Cahill Lane Chardonnay
Estancia Pinot, Jermann Pinto Grigio

+

CHAMPAGNE

Cruse Brut
Ballatore Gran Spumante

Gruet Brut
Rinaldi Moscato

DOMESTIC BEER

Budweiser
Budlight
Miller Lite
Michelob Ultra
Coors Light
Keystone
Blue Moon
Pabst Blue Ribbon

IMPORTED BEER

Dos Equis
Corona
Tecate
Modelo
Heineken
Shiner Bock

+

NON-ALCOHOLIC BEVERAGES

Soft drinks, assorted juices, and mineral waters

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BEVERAGE ENHANCEMENTS

SPECIALTY COFFEE BAR

Premium liqueurs, fresh brewed premium roast illy® coffees
syrup infusions (mint, hazelnut, almond, and caramel)
chocolate truffle sticks, Chantilly cream, cinnamon, cocoa, and chocolate shavings to garnish
\$10

REFRESH YOUR PARTY

MARTINI BAR

Classic Russian standard and Tanqueray martini's
customized specialty martinis with distinctive garnishes
\$15 per person

BELLINI BAR

Peach and prosecco Bellini
Assortment of specialty fruit Bellinis including strawberry, passion fruit, mango
And floral infusions of lavender and hibiscus
\$15 per person

MOJITO BAR

Original Bacardi mojito with muddled lime and fresh mint
Assortment of specialty mojito flavors including muddled watermelon, and raspberry
\$15 per person

MARGARITA BAR

Jose Cuervo original margaritas
Assortment of specialty margarita flavors including strawberry and lime
\$15 per person

+

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CATERING DETAILS

WEDDING PACKAGES

Eastmark Catering offers completed wedding packages for all seasons. Food and beverage minimums will be determined beginning at \$80 per guest depending on the day and the season. Please note, all food and beverage with the exception of the wedding cake must be provided by the caterer.

DEPOSIT

In order to reserve your event date, a credit card number must be on file. Your credit card will be held on file for any additional balance at the conclusion of the event. The deposit will be applied to your final catering bill (if applicable). Scheduled payments are optional, with an initial 25% deposit, an additional 25% deposit 3 months prior to event date and final payment of the total estimated balance is due 15 days prior to your event. Balances not paid off when due will incur an additional \$10 per day service charge.

A final guest count will be required 7 business days (Monday through Friday excluding holidays) prior to your wedding reception. After this time, any decrease in guest number will not be allowed. In the event of overpayment, a refund will be issued to you.

Current city/state sales tax will be added to the final balance for all food and beverage.

Your Catering Manager will be delighted to discuss customizing your menu with you as well as the addition of live reception stations.

SPECIAL MEALS | CHILDREN | VENDORS

Eastmark Catering will gladly provide special meals for any guests with dietary needs. Children's meals may be chosen at a discounted rate of 50% for those under 12 years of age. Vendor meals can be provided that would consist of Chef's choice of appetizer, chicken entrée, dessert and non-alcoholic beverage.

MENU TASTINGS

Menu tasting for the Bride and Groom will be provided up to three months prior to wedding date. Tastings are conducted from 6pm to 8pm twice per month. Venue locations determined by each Eastmark location.

DELIVERIES

Our trained banquet staff will make certain that your order is on time. Delivery orders must be placed by 10:00am two business days prior to the event date. Delivery charges are based on location. Deliveries are scheduled within a 45-minute window of your choosing, unless special requests are made (based on availability). Holiday orders must be placed by 10:00am 4 business days prior to the event date.

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Prices are per person unless otherwise noted. Current state sales tax and service charge is additional. Menu items subject to availability. Eastmark reserves the right to substitute menu items.

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