



# The Eastonian

Banquets & Conventions

## Banquet Menu

A Four Hour Package

### First Course: (select one)

Served with Assorted Breads

Mixed Field Green Salad—

Medley of Romaine, Baby Spinach, & Field Greens topped with Cucumber, Carrot, & Croutons with our House Balsamic Dressing

Caesar Salad—

Classic Romaine topped with Croutons & Parmesan Cheese with our Creamy Caesar Dressing

### Dessert: (select one)

Strawberry Shortcake

Triple Chocolate Cake

Chocolate Mousse

Venetian Sweets Tables (\$10 per person)

### Always Included:

Floor Length Damask House Linens

Full China Service

Framed Table Numbers

Parquet Dance floor sized to your event

Banquet Manager to coordinate the entire evening

Four Hour Soda & Juice Bar—\$6 per person

### Entrée: (select two)

Served with Chef's Choice of Vegetable & Starch

#### Chicken:

Picatta – Breast of Chicken in a lemon cream caper sauce

Caprese – Breast of Chicken topped with Tomato, Mozzarella, & Fresh Basil

Marsala—A True Tradition of Grilled Chicken Breast & our House Mushroom Marsala Demi

Rosemary—Breast of Chicken served with a Rosemary infused Burre Blanc Sauce

#### Beef:

Top Sirloin – Top Round of Beef thinly sliced and topped with a rich Demi-Glaze

Bourbon Beef—Slow Roasted and glazed with our Chef's Decadent Bourbon Sauce

#### Seafood:

Parmesan Encrusted Cod—Fresh Filet topped with Parmesan Cheese & Crumbs and cooked to Perfection

#### Pork:

Tenderloin—Slow Roasted & topped with Garlic Parsley Aioli

Roulade—Stuffed with Spinach & Dried Cranberries, rolled, and topped with our Horseradish Cream Sauce

**Sit-Down: \$30 per person\***

**Buffet: \$33 per person\***

*Splendid Sophistication.*