



The Eastonian

Banquets & Conventions

Small Event Hot Menu

Accommodating 10-40 Guests

Salad Course: *(select one)*

Signature Field Green Salad—

Topped with Gorgonzola, Pecans, Dried Cranberries, and Raspberry Vinaigrette

Traditional Garden Salad—

Topped with Tomatoes, Cucumbers, Olives, Peppers, and Red Wine Vinaigrette

Dessert: *(select one)*

Rainbow Fresh Fruit Platter

Gourmet Cookie Platter

Confetti Brownie Platter *(25-40 Guests Only)*

Beverage Station:

Ice Tea & Water Station Included

Add Soda to your Beverage Station—\$6 per person

10-24 Guests: \$625.00*

25-40 Guests: \$900.00*

Splendid Sophistication.

Vegetable: *(select one)*

Green Beans & Roasted Tomatoes

Roasted Carrots

Parmesan Broccoli & Cauliflower

Starch: *(select one)*

Whipped Yukon Potatoes

Herbed Fingerling Potatoes

Mashed Sweet Potatoes

Pasta: *(select one)*

Creamy Mac & Cheese

Traditional Baked Ziti

Entrée: *(select one)*

Chicken Parmesan— Breast of Chicken topped with Marinara and Mozzarella Cheese

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

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

SPO – Sweet Italian Sausage, Red & Green Peppers, and Onion simmered in Marinara Sauce

Meatball Marinara—Beef and Pork Meatballs simmered in Marinara, topped with shaved Parmesan Cheese

Marinated Flank Steak—Tender Beef marinated in Soy Sauce, Ginger, Garlic, Sesame Oil, and Red Wine Vinegar