

Epping's on Eastside

Dinner

STARTER PLATTERS

priced per person

- minimum serving: 10 guests -

<input type="checkbox"/> Charcuterie & Cheese	\$8
<input type="checkbox"/> Mini Crabcakes	\$7
<input type="checkbox"/> Cheeseburger Sliders	\$6
<input type="checkbox"/> Fresh Fruit	\$4
<input type="checkbox"/> Veggie Platter	\$4
<input type="checkbox"/> Assorted Cheese Board	\$6
<input type="checkbox"/> Fried Pickles	\$3
<input type="checkbox"/> Mixed Greens Salad	\$5
<i>O with cheese: +\$2 O with chicken: +\$5</i>	
<input type="checkbox"/> Tempura Shrimp	\$5
<input type="checkbox"/> Cheese & Fruit	\$5
<input type="checkbox"/> Garden Bruschetta	\$3
<input type="checkbox"/> Meatballs	\$6
<input type="checkbox"/> Bavarian Pretzels	\$4
<input type="checkbox"/> Seasonal Hummus	\$3
<input type="checkbox"/> Panko Crab Avocados	\$5
<input type="checkbox"/> Reuben Spring Rolls	\$4
<input type="checkbox"/> RJ's Wings	\$5
<input type="checkbox"/> Vietnamese Sausage Skewers	\$5
<input type="checkbox"/> Ham & Cheese Baguettes	\$3
<input type="checkbox"/> B.L.T. Finger Sandwiches	\$4
<input type="checkbox"/> Cheese Gougeres	\$3
<input type="checkbox"/> Assorted Fresh Bread & Butter	\$2
<input type="checkbox"/> Mini Quiche: Mediterranean	\$2
<input type="checkbox"/> Bite-Size Pastry Platter	\$4
<input type="checkbox"/> Cole's Fresh Baked Cookies	\$4
<input type="checkbox"/> Brownie Bites	\$2

Packaged

Cocktail Reception

minimum serving: 25 guests

Premium \$38/person

Includes: ONE drink ticket per guest
redeemable for beer & wine only

Cheese & Fruit Board

Seasonal Hummus

— served with baked lavash —

Reuben Spring Rolls

Cheeseburger Sliders

Bavarian Pretzels

Panko Crab Avocados

Brownie Bites

includes tea, soda, and lemonade

Select \$25/person

does not include tea, soda, and lemonade

Assorted Cheese Board

Bavarian Pretzels

Garden Bruschetta

BLT Finger Sandwiches

Vietnamese Sausage Skewers

Brownie Bites

- Soda (\$3) - Iced Tea (\$3) - Coffee (\$3.75) -

A La Carte

Hot Buffet

minimum serving: 15 guests

Salads & Soups

Mixed Greens
— O with chicken +\$5 —

\$5

Tomato Soup

\$4

Featured Soup

\$5

Offer Bread service
\$2/person

Side Dishes

Fresh Biscuits

\$2

Mac & Cheese

\$4

Caramelized Carrots

\$3

Asparagus

\$5

Mashed Potatoes

\$4

Risotto

\$4

Broccolini

\$4

Au Gratin

\$5

Spinach

\$3

ENTRÉES

priced per person

Veggie & Protein

Veggie Stir Fry

\$13

Norwegian Salmon

\$15

Short Ribs

\$12

Grilled Flank Steak

\$15

Grilled Chicken

\$10

Pastas

Request bread service for + \$2/person

Alfredo Sauce

\$10

O with chicken + \$5

O with shrimp + \$6

Vodka Sauce

\$9

O with chicken + \$5

O with shrimp + \$6

O with meatballs + \$5

Pesto Sauce

\$9

O with chicken + \$5

O with shrimp + \$6

DESSERT

Brownie Bites \$2

Bite-Size Pastries \$4

Cole's-Style Fresh Baked Cookies \$4

Coffee Service + \$2/person

Packaged Buffet

minimum serving: 25 guests

Premium \$60/person

STARTERS: choose 2

- Cheese Board
- Garden Bruschetta
- Bavarian Pretzels
- Seasonal Hummus
- Crabcakes
- Tempura Shrimp
- Meatballs
- Vietnamese Sausage Skewers
- Reuben Spring Rolls
- Panko Crab Avocados

SIDES: choose 3

- Mixed Greens Salad
- Asparagus
- Au Gratin
- Mac & Cheese
- Biscuits
- Spinach
- Caramelized Carrots
- Risotto
- Mashed Potatoes

MAINS: choose 3

- Veggie Stir Fry
- Grilled Chicken
- Norwegian Salmon
- Flank Steak
- Pasta- Alfredo Sauce
- Pasta- Vodka Sauce
- Pasta- Pesto Sauce

Option of Shrimp, Chicken, or Meatballs
— + \$5 / serving —

Select \$45/person

STARTERS: choose 2

Offer additional starters from page one

- Cheese Board
- Fresh Artisan Bread & Butter
- Garden Bruschetta
- Bavarian Pretzels
- Fresh Fruit
- Vegetable Platter
- Seasonal Hummus
- Meatballs
- Reuben Spring Rolls

SIDES: choose 2

Offer a third side for + \$4/person

- Mixed Greens Salad
- Asparagus
- Au Gratin
- Mac & Cheese
- Biscuits
- Spinach
- Caramelized Carrots
- Risotto
- Mashed Potatoes

MAINS: choose 2

- Veggie Stir Fry
- Grilled Chicken
- Norwegian Salmon
- Pasta- Alfredo Sauce
- Pasta- Vodka Sauce
- Pasta- Pesto Sauce

Option of Shrimp, Chicken, or Meatballs
— + \$5 / serving —

SHAREABLE SWEETS

choose 1

Brownie Bites

Bite-Size Pastries

Cole's Baked Cookies

Tea & Soda included in both tiers
Coffee service only included in premium tier

Plated Dinner

Tier 1: \$35/person

(pre-tax & gratuity)

tea, soda, and coffee charged on consumption

Salad

Mixed Greens

offer bread service for + \$2/person

MAINS

Host chooses up to (3) to offer on event date

Pastrami Reuben

house cured and smoked beef pastrami, homemade sauerkraut, gruyere, and 1000 island. Served on house rye with chips.

Grilled Chicken

served with a bacon balsamic potato salad, chopped spinach, and carrot top pesto.

The Burger

Allen Brother's beef, melted cheese, iceberg lettuce, tomato, onion, house pickles. Served on a homemade bun with a side of chips.

Pesto Pasta

Chef choice pasta with homemade pesto sauce

Tofu Bipimbap

marinated and seared tofu, house kimchi, sautéed mushroom, broccolini, pickled carrot & daikon, soft cooked egg, sesame rice. citrus gochujang

Vodka Penne Pasta

penne pasta with homemade vodka sauce

Dessert

Host chooses (1) to offer on event date

(GF) Brownie Bites

Cole's Baked Cookies

- Soda (\$3) - Iced Tea (\$3) - Coffee (\$3.75) -

Plated Dinner

Tier 2: \$50/person

(pre-tax & gratuity)

includes tea & soda

Starter

Host chooses (1) to offer on event date

- Meatballs
- Seasonal Hummus
- Fresh Artisan Bread & Butter
- Garden Bruschetta
- Bavarian Pretzels
- Assorted Cheese Board

Salad

offer bread service for + \$2/person

- Mixed Greens Salad

MAINS

Host chooses up to (4) to offer on event date

Chicken & Italian Sausage Pasta

grilled Gerber Farms chicken breast, house smoked Italian sausage, sun-dried tomato, spinach, vodka sauce, and pecorino. Served on penne pasta.

Farmer Joe's Meatloaf

horseradish smashed redskin potatoes, sautéed green beans, and Forestiere.

Continental Strip Steak

8 oz. continental strip prepared medium with horseradish mashed potatoes, broccolini, and red wine demi-glace.

Pecan Crusted Rainbow Trout

orange and thyme roasted carrots, grilled lemon, and carrot top pesto

Tofu Bipimbap

marinated and seared tofu, house kimchi, sautéed mushroom, broccolini, pickled carrot & daikon, soft cooked egg, sesame rice, citrus gochujang

Alfredo Penne Pasta

penne pasta with homemade Alfredo sauce

Veggie Stir Fry

stir fried fresh veggies with Teriyaki sauce

Shrimp Pesto

Chef choice pasta with homemade pesto sauce and grilled shrimp

Dessert

Host chooses (1) to offer on event date

Bite-Size Pastries

Cole's Baked Cookies

(GF) Brownie Bites

Plated Dinner

Tier 3: \$60/person

(pre-tax & gratuity)
includes tea & soda

Starter

Host chooses (2) to offer on event date

- Charcuterie & Cheese
- Seasonal Hummus
- Crabcakes
- Garden Bruschetta
- Vietnamese Sausage Skewers
- Bavarian Pretzels
- Tempura Shrimp
- Panko Crab Avocados
- Reuben Spring Rolls

Soup/Salad

Host chooses (1) to offer on event date

- Tomato Soup
- Mixed Greens Salad
- Caesar Salad

Offer Bread service

— + \$2/person —

MAINS

Host chooses up to (4) to offer on event date

Continental Strip Steak

8 oz. continental strip seasoned and grilled medium with horseradish mashed potatoes, broccolini, and red wine demi-glace

Dry Aged Bone-In Pork Chop

Compart Farms grilled pork served medium with horseradish mashed potatoes, broccolini, and caraway brown butter

Grilled Chicken

served with a bacon balsamic potato salad, chopped spinach, and carrot top pesto.

Norwegian Salmon

prepared medium with crispy brussel sprouts, pickled pineapple, a gochujang vinaigrette.

Pecan Crusted Rainbow Trout

orange and thyme roasted carrots, grilled lemon, and carrot top pesto

Chicken & Italian Sausage Pasta

grilled Gerber Farms chicken breast, house smoked Italian sausage, sun-dried tomato, spinach, vodka sauce, and pecorino. Served on penne pasta.

Shrimp Alfredo

penne pasta with homemade Alfredo sauce and sautéed shrimp

Tofu Bipimbap

marinated and seared tofu, house kimchi, sautéed mushroom, broccolini, pickled carrot & daikon, soft cooked egg, sesame rice. citrus gochujang

Veggie Stir Fry

stir fried fresh veggies with Teriyaki sauce

Dessert:

Host chooses (1) to offer on event date

Bite-Size Pastries

Fresh Baked Cookies

(GF) Brownie Bites

Plated Dinner

Tier 4: \$75/person

(pre-tax & gratuity)
includes tea, soda, & coffee

Starter

Host chooses (2) to offer on event date

- Charcuterie & Cheese
 - Crabcakes
 - Seasonal Hummus
 - Garden Bruschetta
- Vietnamese Sausage Skewers
- Panko Crab Avocados
 - Bavarian Pretzels
 - Reuben Spring Rolls
 - Tempura Shrimp

Soup/Salad

Host chooses (1) to offer on event date

- Tomato Soup
- Mixed Greens Salad
- Caesar Salad

- Includes Bread Service -

MAINS

Host chooses up to (4) to offer on event date

- Filet
OR
- New York Strip

Norwegian Salmon

prepared medium with crispy brussel sprouts, pickled pineapple, a gochujang vinaigrette

Dry Aged Bone-In Pork Chop

Compart Farms grilled pork served medium with horseradish mashed potatoes, broccolini, and caraway brown butter

Grilled Chicken

served with a bacon balsamic potato salad, chopped spinach, and carrot top pesto.

Pecan Crusted Rainbow Trout

orange and thyme roasted carrots, grilled lemon, and carrot top pesto

Pesto Pasta

Chef choice pasta with homemade pesto sauce

Chicken & Italian Sausage Pasta

grilled Gerber Farms chicken breast, house smoked Italian sausage, sun-dried tomato, spinach, vodka sauce, and pecorino. Served on penne pasta.

Shrimp Alfredo

penne pasta with homemade Alfredo sauce and sautéed shrimp

Veggie Stir Fry

stir fried fresh veggies with Teriyaki sauce

Tofu Bipimbap

marinated and seared tofu, house kimchi, sautéed mushroom, broccolini, pickled carrot & daikon, soft cooked egg, sesame rice. citrus gochujang

Dessert:

Host chooses (1) to offer on event date

Bite-Size Pastries

Fresh Baked Cookies

(GF) Brownie Bites

Additional Services

AUDIO VISUAL

Walton Room: \$75/rental

HDMI wall connection that connects with our suspended projector and screen

National Room: \$150/rental

We can provide a projector and screen to connect to your device

Microphone & Speaker: \$80/rental

DECORATION & ENHANCEMENTS

Table Linen \$4/table

*standard rental includes cream tablecloths
— alternative colors available upon request —*

Cocktail Tables \$8/table

includes table linen for each rented table

Floral \$70 - \$120

*exact quote on pricing is dependent on budget and quantity
— please inquire for further detail and options —*



SERVICE & STAFFING:

Staffing: (dine-in only) \$150/server

*(1) banquet server will be guaranteed per every 30 guests-
Additional staff may be requested for this additional charge
— Charged as added gratuity —*

Additional Time Allotment \$75/half hour

*Guaranteed (3) hours in private room-
— if more time is required, please signify your desired extension —*

30 minutes

1 hour

OTHER: _____

-please email with any concerns or alternative requests-

- Events@EppingsonEastside.com -