

Epping's on Eastside & Coles735 Main

events@Eppingsoneastside.com

Starter Platters

ALL PLATTERS ARE SERVED RECEPTION STYLE

	<u>priced per person</u>
Charcuterie & Cheese	\$7
Assorted Fresh Bread from Bakery (served with homemade butter)	\$2
Mini Crabcakes	\$5
Cheeseburger Sliders	\$4
Fruit Platter	\$3
Veggie Platter	\$4
Fried Pickles	\$3
Mixed Greens Salad	\$3
Asparagus	\$2
Bavarian Pretzels	\$3
Coleslaw	\$4
Marinated Olive Plate	\$4
Mac & Cheese	\$4
Edamame Hummus	\$3
Dessert Platter.....	\$4
Tomato Soup	\$4
Bruschetta	\$3
Meatballs	\$4

	<u>priced per piece</u>
Panko Crab Avocados	\$3
Reuben Spring Rolls	\$2
RJ's Wings	\$1.50
Jumbo Shrimp Cocktail	\$5
Vietnamese Pork Sausage Skewers	\$3

Private Dining Menu

Dinner

Your chosen selections will be offered to your guests on the day of your dinner. A customized menu will be printed for all guests in attendance.

Plated Dinner: Tier 1

Menu subject to alteration

\$35

Soup or Salad: Host chooses ONE

- Tomato Soup**
- Mixed Greens**

Entree: Host chooses THREE

- The Burger-** *Blackhawk local beef served medium, choice of cheese, shaved iceberg, tomato, onion, house pickles, brioche. Served with chips.*
- Impossible Burger-** *vegetarian burger, choice of cheese, shaved iceberg, tomato, onion, house pickles, brioche. Served with chips.*
- Meatloaf-** *horseradish smashed redskin potatoes, sautéed green beans, forestiere*
- Jambon-beurre-** *smoked ham, Vermont Creamery cultured butter, gruyere, Dijon. Served on a homemade baguette.*
- The Grilled Cheese-** *marinated halloumi cheese, arugula, roasted red pepper, kalamata, lemon aioli, country style white bread. Served with tomato soup & chips.*
- Salmon-** *chili-rubbed & seared, sautéed seasonal vegetables.*

***Provide a family-style side for \$5/person**

Choice of: Mac & Cheese, Collard Greens, Cole Slaw, Green Beans, Broccolini

Sweets:

- Assorted Cookies**

Private Dining Menu

Plated Dinner: Tier 2

Menu subject to alteration

\$50

Appetizers: Host chooses TWO - please ask if any alternative is desired

- Edamame Hummus**
- Vietnamese Sausage Skewers**
- Bavarian Pretzels**

Soup or Salad: Host chooses ONE

- Tomato Soup**
- Mixed Greens**

Entree: Host chooses THREE | Entrees dressed with Chef accompaniments

- Pork Chop-** *grilled Compart Farms Pork Chop, roasted mashed potatoes, and seasonal sautéed vegetable.*
- Grilled Chicken-** *braised Butler Farms chicken, roasted mashed potatoes, and seasonal sautéed vegetable.*
- The Burger-** *Farmer Joe's local beef served medium, Kenny's Cheddar, shaved iceberg, tomato, onion, house pickles, brioche. Served with chips.*
- Tofu Bipimbap-** *marinated & seared tofu, house kimchi, sautéed mushroom, broccolini, pickled carrot & daikon, soft cooked egg, sesame rice, citrus gochujang.*
- Salmon-** *chili-rubbed & seared, sautéed seasonal vegetables.*
- Strip Steak-** *continental strip-steak, roasted mashed potatoes, and sautéed seasonal vegetable*

**Provide a family-style side for \$5/person*

Choice of: Mac & Cheese, Collard Greens, Cole Slaw, Green Beans, Broccolini

Sweets:

- Assorted Dessert OR Cookie Plate**

Private Dining Menu

Plated Dinner: Tier 3

Menu subject to alteration

\$60

Appetizers: Host chooses ONE

- Edamame Hummus**
- Charcuterie Board**
- Marinated Olive Plate**
- Bavarian Pretzels**

Salad: Host chooses ONE

- Tomato Soup**
- Mixed Greens**
- Grilled Caesar**
- Bacon Brussel**

Entree: Host chooses THREE. | Entrees dressed with Chef's accompaniments

- 8 oz. Strip Steak-** *roasted mashed potatoes, sautéed seasonal vegetable.*
- Grilled Chicken-** *braised Butler Farms chicken, roasted mashed potatoes, and seasonal sautéed vegetable.*
- Pork Chop-** *grilled Compart Farms Pork Chop, roasted mashed potatoes, and seasonal sautéed vegetable.*
- Salmon-** *chili-rubbed & seared, sautéed seasonal vegetables.*
- Tofu Bipimbap-** *marinated & seared tofu, house kimchi, sautéed mushroom, broccolini, pickled carrot & daikon, soft cooked egg, sesame rice, citrus gochujang.*
- Shrimp & Grits-** *gulf white shrimp, mixed peppers, scallion, pickled pineapple, chorizo veloute.*

**Provide a family-style side for \$5/person*

Choice of: Mac & Cheese, Collard Greens, Cole Slaw, Green Beans, Broccolini

Sweets:

- Assorted Dessert OR Cookie Plate**

Private Dining Menu

Plated Dinner: Tier 4

Menu subject to alteration

\$75

Appetizers: Host chooses ONE

- Charcuterie Board**
- Panko Crab Avocado**
- Edamame Hummus**
- Bavarian Pretzels**

Soup or Salad: Host chooses ONE

- Lobster Bisque**
- Mixed Greens**
- Grilled Caesar**

Entree: Total of THREE selections. | Entrees dressed with Chef's accompaniments

Host chooses ONE:

- NY Strip Steak**- served with asparagus
OR
- Filet Mignon**- served with asparagus

Host chooses TWO:

- Pork Chop**- grilled Compart Farms Pork Chop, roasted mashed potatoes, and seasonal sautéed vegetable.
- Sea Bass**- seasonal feature
- Salmon**- chili-rubbed & seared and sautéed seasonal vegetable.
- Grilled Chicken**- braised Butler Farms chicken, roasted mashed potatoes, and seasonal sautéed vegetable.
- Tofu Bipimbap**- marinated & seared tofu, house kimchi, sautéed mushroom, broccolini, pickled carrot & daikon, soft cooked egg, sesame rice, citrus gochujang.
- Shrimp & Grits**- gulf white shrimp, mixed peppers, scallion, pickled pineapple, chorizo veloute.

***Provide a family-style side for \$5/person**

Choice of: Mac & Cheese, Collard Greens, Cole Slaw, Green Beans, Broccolini

Sweets:

- Assorted Dessert OR Cookie Plate**

Private Dining Menu

Bar Packages:

Selected bar package will act as a guideline for service staff recommendations for both individual allowances and open bar selections.



Base

House Red/White/Sparkling-- **\$8/glass | \$30/BTL**

House Liquors with mixer-- **\$8 per cocktail**

-examples include: Old Forrester + Coke, Tito's + Cranberry, Gin + Tonic, etc-

Domestic Beer-- **\$4 per beer**



Premium

House Red/White/Sparkling— **\$11.25/glass | \$45/BTL**

House Liquors-- **\$10 per cocktail**

(including specialty drinks)

-examples include: Woodford Old Fashioned, Moscow Mule, Manhattan, Gimlet, etc-

Domestic Beer-- **\$4 per beer**

Premium Beer-- **\$6 per beer**



Open Bars

This option allows a two-hour block of unlimited bar access under the chosen pricing tier and is priced per guest

Open 'Base Tier' Bar (2hr Block)-- **\$30 per person

Open 'Premium Tier' Bar (2hr Block)-- **\$40 per person

****open bar only includes 'by the glass' selections**

Additional Services:

To provide you with the ultimate dining experience we offer additional services to enhance any event

Audio visual: \$75 | we offer projection and presentation capabilities for your business needs- this fee is for any A/V provided through any current connections installed in our private spaces

Custom Floral: Pricing varies based on budget and selection- please inquire on options

Event Specific Decoration: We offer decoration services including holiday and event relevant room embellishments (i.e. banners, balloons, table centerpieces, holiday materials such as wreaths, garland, etc). This is a requested service and will be quoted on a per case basis upon pricing of materials and a retrieval fee

Cocktail Tables + Linen Rental:

High-Top Cocktail Table (includes table cloth): **\$20/table**

Table Cloths (choice of black, cream, or white): **\$4/table**

Rented Services: We can rent the following services/equipment for your event needs:

Speaker + Mic: **\$100**

Projector & Screen: **\$145 |** only required in our large private room (the National)

Service & Staffing:

- **Staff-** one banquet server will be assigned per 30 guests depending on format and style of event. If additional staffing is desired, please inquire on pricing.
- **Additional Event Time:** every private reservation is allotted a 3 hour time-slot. If additional time is desired, you may extend the request at **\$50 per every half hour**

Private Dining Menu