
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
Mini Crabcakes	\$5
Baked Brie	\$4
Cheeseburger Sliders	\$4
Fruit Platter	\$3
Veggie Platter	\$4
Mixed Greens Salad	\$3
Bavarian Pretzels	\$3
Coleslaw	\$4
Marinated Olive Plate	\$4
Mac & Cheese	\$4
Edamame Hummus	\$3
Dessert Platter.....	\$4

	<u>priced per piece</u>
Kenny's White Cheddar Gougeres	\$1.50
Panko Crab Avocados	\$3
Reuben Spring Rolls	\$2
Mushroom Bruschetta	\$2
RJ's Wings	\$2.50
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**
- Epping's Chopped**
- 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.*
- Pastrami Rueben-** *house cured & smoked pastrami, homemade sauerkraut, gruyere, 1000 island, house rye. Served with chips.*
- 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

Sweets:

- Assorted Cookies**

Private Dining Menu

Plated Dinner: Tier 2

Menu subject to alteration

\$50

Appetizers: Host chooses TWO

- Edamame Hummus
- Vietnamese Sausage Skewers
- Mushroom Bruschetta

Soup or Salad: Host chooses ONE

- Tomato Soup
- Epping's Chopped
- Mixed Greens

Entree: Host chooses THREE | Entrees dressed with Chef accompaniments

- Pork Chop-** *goat cheese crust, seasonal sautéed vegetables.*
- Chicken Cacciatore-** *braised Butler Farms chicken, red wine tomato jus, bell pepper, kalamata olive, mire poi, parmesan polenta cake, fresh herbs.*
- Pastrami Rubeen-** *house cured & smoked pastrami, homemade sauerkraut, gruyere, 1000 island, house rye. 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.*
- Grilled Prime Coulotte-** *roasted potatoes, sautéed seasonal vegetables*

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

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

Sweets:

- Assorted Dessert OR Cookie Plate

Private Dining Menu

Plated Dinner: Tier 3

Menu subject to alteration

\$60

Appetizers: Host chooses ONE

- Baked Brie**
- 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

- Grilled Prime Coulotte-** *roasted potatoes, sautéed seasonal vegetables*
- Gerber Chicken Breast-** *grilled chicken breast, sautéed seasonal vegetables, roasted mashed potatoes.*
- Pork Chop-** *goat cheese crust, seasonal sautéed vegetables.*
- 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.*

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

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

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**
- Marinated Olive Plate**

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**- *goat cheese crusted, seasonal sautéed vegetables.*
- Sea Bass**- *seasonal feature*
- Salmon**- *chili-rubbed & seared and sautéed seasonal vegetables.*
- Gerber Chicken Breast**- *grilled chicken breast, sautéed seasonal vegetables, roasted mashed potatoes.*
- Tofu Bipimbap**- *marinated & seared tofu, house kimchi, sautéed mushroom, broccolini, pickled carrot & daikon, soft cooked egg, sesame rice, citrus gochujang.*

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

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

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.

<input type="checkbox"/>	Base
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House Red/White/Sparkling-- **\$30/BTL**

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

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

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

<input type="checkbox"/>	Premium
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House Red/White/Sparkling-- **\$45/BTL**

House Liquors-- **\$10 per cocktail**
(including specialty drinks)

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

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

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

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

Private Dining Menu

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*

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

Cocktail Tables + Linen Rental:

High-Top Cocktail Table: **\$20/table**

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

Service & Staffing:

- *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.*