



The Eastonian
Banquets & Conventions

Silver Wedding Package

A Five Hour Wedding Reception Package

Cold Hors d'oeuvres Station: *(select two)*

Fresh crudité with assorted dips

Domestic Cheeses & Cracker Display

Fresh Fruit Display

Assorted Hummus & Pita

Traditional Bruschetta

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

Bar Service:

Four Hour Beer/Wine/Soda Open Bar
(closed 30 min during dinner & 30 prior to end)

Champagne Toast—during Reception Formalities

Entrée: *(select two)*

Served with Chef's Choice of Starch & Vegetable

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

Pork:

Tenderloin—Slow Roasted & topped with White Wine Demi

Grilled Bone-in Chop—Delicately prepared Pork Chop topped with White Wine Demi Glaze

Dessert: Your own provided Wedding Cake cut & served with our Complete Coffee Service

Splendid Sophistication.