



# The Eastonian

Banquets & Conventions

## *Banquet Menu*

A Four Hour Package

### **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

### **Dessert:** *(select one)*

Strawberry Shortcake

Triple Chocolate Cake

Chocolate Mousse

Venetian Sweets Tables (\$10 per person)

### **Always Included:**

Floor Length Damask House Linens

Full China Service

Framed Table Numbers

Parquet Dance floor sized to your event

Banquet Manager to coordinate the entire evening

Four Hour Soda & Juice Bar—\$ per person

### **Entrée:** *(select two)*

*Served with Chef's Choice of Vegetable & Starch*

#### **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

Bone-in Chop—Tender pork, cooked to perfection topped with a light au jus

*Splendid Sophistication.*