Epping's on Eastside

Brunch & Lunch

STARTER PLATTERS

priced per person

- minimum serving: 10 guests -

Ç Ç
□ Assorted Cheese Board
□ Charcuterie & Cheese\$10
□ Caprese Skewers (1 per person)
□ Chicken Salad Pinwheels
□ Cocktail Shrimp
□ Fresh Fruit OR Veggie Platter
□ Garden Bruschetta
□ Fig Jam & Country Ham Biscuits\$6
□ Cheeseburger Sliders (1 per person)
□ Crabcakes (1 per person)
□ Meatballs
□ Mini Quiche- Bacon & Cheese
□ Mini Quiche- Mediterranean
□ Panko Crab Avocados (1 per person)
□ Pork Belly Burnt Ends
□ Brownie Bites (GF)
□ Bite-Size Pastry Platter (3 mini varieties per person)\$7

Hot Buffet

Salads	Side Dishes	
priced pe	r person	
□ Mixed Greens	□ Biscuits	
— □ with chicken +\$7	\square Gravy	
	\square House Potatoes $\dots \dots \$4$	
□ Seasonal Chopped Salad\$7	□ Fruit	
	□ Potato Salad	
	□ Potato Salad	
	☐ Pasta Salad	
□ Offer Bread service	□ Mac & Cheese	
\$2/person	□ Mashed Potatoes	
	□ Asparagus	
	DÉEC	
ENT	KEES	
Breakfast & Brunch	Lunch	
□ Oamanahlad Edda do /	□ O-lm-n	
□ Scrambled Eggs \$6/person	□ Salmon \$14/portion	
□ Bacon	\square Grilled Chicken \$12/portion	
□ Sausage \$6/person	Ctook #10 / marting	
	□ Steak\$16/portion	
	\square Pesto Creme Pasta	
	□ with chicken + \$7 □ with shrimp + \$9	
22224	□ Pomodoro Pasta \$9/portion	
cszcsa	□ with chicken + \$5	
	□ with shrimp + \$7	
	•	
	•	

Plated Lunch

\$40/person	
(pre-tax & service charge) tea, soda and coffee charged on consumption	
Starter	
□ Caprese Skewers	
□ Charcuterie & Cheese	
☐ Fresh Fruit OR Veggie Platter	
□ Garden Bruschetta	
\mathcal{M}_{ains}	
Choose 3	
☐ Salmon Salad Salmon prepared medium served over local mixed greens with spiced pecans, diced apples, goat cheese crumble and a sorghum cider vinaigrette	
□ Chicken Salad wrap homemade chicken salad with lettuce and tomato — served with chips —	
☐ The Burger Allen Brother's beef, melted cheese, iceberg lettuce, tomato, onion, house pickles and served on a homemade bun — served with chips —	
☐ Tuscan Salmon Grilled salmon served with fingerling potatoes, sun-dried tomatoes, wilted spinach and a white wine cream sauce	
☐ Grilled Chicken Grilled marinated chicken breast served with fingerling potatoes, caramelized onions, wilted greens & a smoked provolone mornay sauce	
□ Pomodoro Pasta Pasta tossed in our homemade pomodoro sauce and topped with cheese — □ offer with chicken (+\$7/order) □ offer with garlic shrimp (+\$9/order) —	
□ Pesto Creme Pasta Pasta tossed in our homemade pistachio pesto creme sauce — □ offer with chicken (+\$7/order) □ offer with garlic shrimp (+\$9/order) — □ Veggie Stir Fry — -chicken + \$7 □ shrimp \$9 —	
Dessert Choose 1	
☐ Brownie Bites ☐ Bite-Size Pastries \$7	

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

Plated Brunch (A)

Tier 1: \$35/person

(pre-tax & service charge) tea, soda and coffee charged on consumption

	\mathcal{M}_{ains}
	choose 3
	Breakfast Plate
scrambled eggs, bac	on, home fries, and a homemade biscuit
□ Bac	con & Cheese Frittata
	with house cured bacon and local cheeses
— serv	ved with tossed greens —
□ Medi	terranean Style Frittata
homemad	e frittata with olives and herbs
— serv	ved with tossed greens —
□ Pano	cakes OR French Toast
	ve with a side of fruit —
	ACTCIDE
In-house smoked bacon, honey cracked nem	□ B.L.T. per mayonnaise, lettuce, and tomato. Served on homemade bread
	served with chips —
□ Miye	d Greens with Chicken
	ese crumble and served with a sorghum cider vinaigrette and topped with grilled
3 1 1 7 11 78	chicken
Г	Chopped Salad
	c cheddar, and bacon lardon. Served with peppercorn ranch.
— □ offer v	with chicken (+\$7/order) —
	\mathcal{Q}_{essert}
	Choose 1
	□ Bite-Size Pastries

Plated Brunch (B)

Tier 2: \$50/person
(pre-tax & service charge)
tea, soda and coffee included
Starter
choose 1
□ Caprese Skewers
□ Charcuterie & Cheese
□ Fresh Fruit OR Veggies
☐ Fig Jam & Country Ham Biscuits
□ Garden Bruschetta
\mathcal{M}_{ains}
choose 3
☐ Mediterranean Style Frittata homemade frittata with olives and herbs
— served with tossed greens —
□ Bacon & Cheese Frittata
homemade frittata with house cured bacon and local cheeses
— served with tossed greens —
☐ Mixed Greens with Chicken Local mixed greens with spiced pecans, diced apple, goat cheese crumble and a sorghum cider vinaigrette. Topped with grilled chicken
□ Salmon Salad
Salmon prepared medium served over local mixed greens with spiced pecans, diced apple, goat cheese crumble with a sorghum cider vinaigrette
□ French Toast
house made bread with powdered sugar, topped with Chantilly cream, fresh fruit, and maple syrup
☐ B.L.T. in-house smoked bacon, honey cracked pepper mayonnaise, lettuce, and tomato. Served on homemade bread
— served with chips —
□ Breakfast Plate
scrambled eggs, bacon, home fries, and a homemade biscuit.
□ Steak & Eggs
seasoned and sliced coulotte served with two scrambled eggs — served with tossed greens —
served with tossed greens
\mathcal{D}_{essert}
choose 1
☐ Brownie Bites (GF) ☐ Bite-Size Pastries

-Plating and ingredients are subject to change given seasonal availability-

Additional Services

□AUDIO	VISUAL
☐ Walton Room: \$75/rental Built-in projector and screen that connects via HDMI	□ National Room: N/A

DECORATION & I	ENHANCEMENTS
☐ Table Linen \$4/tablecloth standard rental includes cream tablecloths — alternative colors available upon request (pricing may vary) —	☐ Floral \$100-\$250 Exact price is dependent on budget, specific preference, and quantity. The cost does not include the actual purchase of the vautilized, however we do use them for the duration of your even Vases are the property of the restaurant. — please inquire for further detail and options —
SERVICE &	STAFFING:
☐ Additional Staffing: \$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:

-Plating and ingredients are subject to change given seasonal availability-

Epping's on Eastside

Dinner

STARTER PLATTERS

priced per person

- minimum serving: 10 guests -

□ Assorted Cheese Board
□ Caprese Skewers (1 per person)
□ Charcuterie & Cheese\$10
□ Chicken Salad Pinwheels
□ Cocktail Shrimp
□ Fresh Fruit OR Veggie Platter
□ Fig Jam & Country Ham Biscuits
□ Garden Bruschetta
□ Seasonal Hummus
□ Beef Satay
□ Cheeseburger Sliders (1 per person)
□ Chicken Satay
□ Crabcakes (1 per person)
□ Meatballs
□ Panko Crab Avocados (1 per person)
□ Pork Belly Burnt Ends
□ Bite-Size Pastry Platter (3 mini varieties per person)
□ Rrownia Rites (GF)

Hot Buffet

Salads	Side Dishes		
priced per person			
□ Mixed Greens	□ Biscuits		
— 🗆 with chicken +\$/	□ Mac & Cheese\$5		
□ Seasonal Chopped Salad\$7	□ Caramelized Carrots		
	□ Asparagus		
	☐ Mashed Potatoes		
	□ Rice Pilaf\$5		
	□ Potato Salad		
□ Offer Bread service \$2/person	□ Pasta Salad		
ENTI	RÉES		
Veggie & Protein	Pastas		
Colmon 914 /montion	☐ Pesto Creme Pasta 10/portion		
□ Salmon \$14/portion	□ with chicken + \$7		
□ Steak \$16/portion	□ with shrimp + \$9		
☐ Grilled Chicken \$12/portion	□ Pomodoro Pasta \$9/portion		
Cimed Officker	□ with chicken + \$7		
□ Veggie Stir Fry\$10/portion	□ with shrimp + \$9		
DESS	ERT		
	+		
priced per			
☐ (GF) Brown			
☐ Bite-Size I	Pastries \$7		

Packaged Buffet

minimum serv	ing: 15 guests
□ Base \$50/person	☐ Premium\$65/person
-soft drinks charged on consumption-	-Includes Soft Drinks & Coffee-
STARTERS: choose 1	STARTERS: choose 2
STARTERS. CHOOSE I	☐ Charcuterie & Cheese
□ Garden Bruschetta	 □ Fresh Fruit OR Veggie Platter □ Garden Bruschetta
□ Caprese Skewers	☐ Chicken OR Beef Satay
□ Fresh Fruit OR Veggie Platter	□ Meatballs
□ Charcuterie & Cheese	□ Panko Crab Avocado
SIDES: choose 2	SIDES: choose 3
☐ Homemade Bread & Butter	
□ Mixed Greens Salad	☐ Homemade Bread & Butter
□ Mac & Cheese	□ Mixed Greens Salad □ Mac & Cheese
□ Asparagus	□ Asparagus
☐ Mashed Potatoes	☐ Mashed Potatoes
	☐ Caramelized Carrots
MAINS: choose 2	☐ Pasta Salad
☐ Grilled Chicken	MAINS: choose 2
□ Salmon	☐ Grilled Chicken
□ Steak	□ Salmon
□ Pasta- Pesto Creme	□ Steak
— chicken + \$7 shrimp +\$9	□ Pasta- Pesto Creme
□ Pasta- Pomodoro	— chicken + \$7 shrimp +\$9
— chicken + \$7 shrimp +\$9	□ Pasta- Pomodoro
□ Veggie Stir Fry — chicken + \$7 shrimp +\$9	— chicken + \$7 shrimp +\$9
1	Veggie Stir Frychicken + \$7 □shrimp \$9
	— -enieken + #/ Dsimmp #9
SHAREABL	E SWEETS
Choose	ONE
☐ Bite-Size Pastries	☐ Brownie Bites
□ DIG-SIZE FASILIES	□ DIOWING DI€5

Tier 1: \$55/person (pre-tax & service charge)

tea, soda, and coffee charged on consumption Salad ☐ Seasonal Mixed Greens - balsamic served on the side -Mains choose 3 ☐ Chopped Chicken Salad ... Grilled chicken served over chopped iceberg lettuce, tomato, house bacon, hard cooked egg, Kenny's cheddar & tossed with smoked peppercorn ranch ... □ Salmon Salad ... Salmon prepared medium served over local mixed greens with spiced pecans, diced apples, goat cheese crumble and a sorghum cider vinaigrette ... □ Pesto Creme Pasta ... Pasta tossed in our homemade pistachio pesto creme sauce ... — □ offer with chicken (+\$7/order) □ offer with garlic shrimp (+\$9/order) — □ Pomodoro Pasta ... Pasta tossed in our homemade pomodoro sauce and topped with cheese ... — □ offer with chicken (+\$7/order) □ offer with garlic shrimp (+\$9/order) — □ Veggie Stir Fry ... Mixed fresh veggies sautéed with Teriyaki sauce & served over steamed rice ... — □ offer with garlic shrimp (+\$9/order) — □ Grilled Chicken ... Grilled marinated chicken breast served with fingerling potatoes, caramelized onions, wilted greens and a smoked provolone mornay sauce ... Dessert

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

□ Brownie Bites (GF)

Tier 2: \$65/person (pre-tax & service charge)

tea, soda, and coffee charged on consumption		
Starter		
choose 1		
□ Homemade Bread & Butter		
□ Garden Bruschetta		
□ Charcuterie & Cheese		
☐ Fresh Fruit OR Veggies		
□ Caprese Skewers		
Salad		
☐ Seasonal Mixed Greens — balsamic served on the side —		
□ Offer Bread service		
+ \$2/person		
Mains choose 3		
☐ Continental Strip 9 oz strip prepared medium with boursin whipped potatoes, asparagus, & red wine demi-glace		
☐ Grilled Chicken		
Grilled marinated chicken breast served with fingerling potatoes, caramelized onions, wilted greens & a smoked provolone mornay sauce		
□ Pomodoro Pasta		
Pasta tossed in our homemade pomodoro sauce and topped with cheese — □ offer with chicken (+\$7/order) □ offer with shrimp (+\$9/order) —		
☐ Pesto Creme Pasta Pasta tossed in our homemade pistachio pesto creme sauce — □ offer with chicken (+\$7/order) □ offer with garlic shrimp (+\$9/order) —		
□ Veggie Stir Fry		
Mixed fresh veggies sautéed with Teriyaki sauce & served over steamed rice — □ offer with shrimp (+\$9/order) —		
\mathcal{D}_{essert}		
□ Bite-Size Pastries □ Brownies Bites GF		

Tier 3: \$75/person (pre-tax & service charge)

includes tea & soda		
	Starters	
☐ Charcuterie & Cheese ☐ Garden Bruschetta ☐ Meatballs ☐ Crabcakes	□ Fr	□ Panko Crab Avocado esh Fruit OR Veggie Platter □ Caprese Skewers □ Fresh Bread & Butter
	Salad	
EPI	☐ Seasonal Mixed Salad — balsamic served on the side — ☐ Offer Bread service \$2/person	370
	Mains	
	choose 4	
	☐ Continental Strip	
9 oz. strip prepared medium	vith boursin whipped potatoes, asparagus,	& red wine demi-glace
Grilled marinated chicken served with fingerlin	☐ Grilled Chicken	me and a emobod provolone mornay cause
Grutea marmatea chicken servea with jingerling	□ Tuscan Salmon	
Pasta tosso	☐ Pesto Creme Pasta I in our homemade pistachio pesto creme h chicken OR ☐ offer with garlic sh	sauce
□ Pomodoro Pasta		
Pasta tossed in our homemade pomodoro sauce and topped with cheese — □ offer with chicken OR □ offer with shrimp —		
	□ Veggie Stir Fry	r
Mixed fre	ı veggies with Teriyaki sauce over steame — □ offer with shrimp —	d rice
Dessert		
	choose 1	
☐ Bite-Size Pastries		☐ Brownies Bites GF

	Tier 4: \$85/person includes tea, soda, & cotte	
Starter		
□ Charcuterie & Cheese	choose 2	☐ Panko Crab Avocados
☐ Garden Bruschetta		☐ Fresh Fruit OR Veggies
□ Meatballs		☐ Caprese Skewers
□ Crabcakes	I	☐ Cocktail Shrimp
	Salad	
☐ Seasonal Mixed Salad — balsamic served on the side —	choose 1	□ Caesar Salad
-	☐ Offer Bread service	9
	\$2/person	
	Mains	
	choose 4	
	□ Filet	
	OR □ New York Strip	
Grilled salmon served with finoerlin	☐ Tuscan Salmon p notatoes, sun-dried tomatoes, wi	Ited spinach and a white wine cream sauce
in Granea cannon cen ea a um jungerung	☐ Grilled Chicken	
Grilled marinated chicken breast served with fing		s, wilted greens and a smoked provolone mornay sauce
	☐ Seasonal Fish	
serv	red with Chef's choice of seasonal	
□ Pesto Creme Pasta		
Pasta tossed in our homemade pistachio pesto creme sauce — □ offer with chicken OR □ offer with garlic shrimp —		
	□ Pomodoro Pasta	
Pasta tossed in our homemade pomodoro sauce and topped with cheese		
— U offe	er with chicken OR offer w	oth shrimp —
☐ Veggie Stir Fry Mixed fresh veggies with Teriyaki sauce over steamed rice		
— offer with shrimp —		
\mathcal{Q}_{essert}		
☐ Bite-size Pastries	choose 1	☐ Brownies Bites
	I	GF

Additional Services

□ AUDIO VISUAL	
☐ Walton Room: \$75/rental Built-in projector and screen that connects via HDMI	□ National Room: N/A
DECORATION & ENHANCEMENTS	
☐ Table Linen \$4/tablecloth standard rental includes cream tablecloths — alternative colors available upon request (pricing may vary) —	☐ Floral \$100-\$250 Exact price is dependent on budget, specific preference, and quantity. The cost does not include the actual purchase of the vases utilized, however we do use them for the duration of your event. Vases are the property of the restaurant — please inquire for further detail and options —
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