

Epping's on Eastside

Brunch & Lunch

STARTER PLATTERS

priced per person

- minimum serving: 10 guests -

☐ Assorted Cheese Board	\$8
☐ Charcuterie & Cheese	\$10
☐ Caprese Skewers (1 per person)	\$6
☐ Chicken Salad Pinwheels (1 per person)	\$8
☐ Cocktail Shrimp	\$10
☐ Fresh Fruit OR Veggie Platter	\$4
☐ Garden Bruschetta	\$4
☐ Pimento & Country Ham Biscuits	\$6
☐ Artichoke Dip with Toasted Sourdough	\$6
☐ Cheeseburger Sliders (1 per person)	\$7
☐ Crabcakes (1 per person)	\$10
☐ Meatballs	\$6
☐ Mini Quiche- Bacon & Cheese	\$4
☐ Mini Quiche- Mediterranean	\$3
☐ Panko Crab Avocados (1 per person)	\$6
☐ Pork Belly Burnt Ends	\$7
☐ Brownie Bites (GF)	\$5
☐ Bite-Size Pastry Platter (3 mini varieties per person)	\$7

Hot Buffet

Salads

- ☐ **Mixed Greens** \$6
— ☐ with chicken +\$7
- ☐ **Seasonal Chopped Salad** \$7

- ☐ **Offer Bread service**
\$2/person

Side Dishes

- ☐ **Biscuits** \$4
- ☐ **Gravy** \$4
- ☐ **House Potatoes** \$4
- ☐ **Fruit** \$4
- ☐ **Potato Salad** \$4
- ☐ **Coleslaw** \$4
- ☐ **Pasta Salad** \$4
- ☐ **Mac & Cheese** \$5
- ☐ **Mashed Potatoes** \$5
- ☐ **Asparagus** \$6

ENTRÉES

Breakfast & Brunch

- ☐ **Scrambled Eggs** \$6/person
- ☐ **Bacon** \$6/person
- ☐ **Sausage** \$6/person
- ☐ **Pancakes OR French Toast** \$6/person

Lunch

- ☐ **Salmon** \$14/portion
- ☐ **Grilled Chicken** \$12/portion
- ☐ **Steak** \$16/portion
- ☐ **Pesto & Tomato Creme Pasta** 10/portion
 - ☐ with chicken + \$7
 - ☐ with shrimp + \$9
- ☐ **Pomodoro Pasta** \$9/portion
 - ☐ with chicken + \$5
 - ☐ with shrimp + \$7

CSZCSA

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

Plated Lunch

\$40/person

(pre-tax & service charge)

tea, soda and coffee charged on consumption

Starter

choose 1

- ☐ Caprese Skewers
- ☐ Charcuterie & Cheese
- ☐ Fresh Fruit OR Veggie Platter
- ☐ Garden Bruschetta

Mains

Choose 3

☐ Salmon Salad

Salmon prepared medium served over local mixed greens with diced local pear, goat cheese, toasted pecans, an herb breadcrumb and served with a molasses 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 —

☐ Grilled Salmon

Grilled salmon served with fingerling potatoes, sautéed asparagus, white wine tarragon cream with fresh dill and lemon zest

☐ Bone-In Chicken Breast

Marinated bone-in chicken breast served with fingerling potatoes, caramelized onions, wilted greens and a smoked provolone mornay

☐ 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 & Tomato Creme Pasta

Pasta tossed in our homemade pistachio pesto creme & tomato sauce

— ☐ offer with chicken (+\$7/order) ☐ offer with garlic shrimp (+\$9/order) —

☐ Quinoa En Nogada

stuffed fire roasted poblano, citrus cashew cream, pomegranate, roasted cashew, and petite herbs

— -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

Mains

choose 3

☐ **Breakfast Plate**

scrambled eggs, bacon, home fries, and a homemade biscuit

☐ **Bacon & Cheese Frittata**

homemade frittata with house cured bacon and local cheeses

— served with tossed greens —

☐ **Mediterranean Style Frittata**

homemade frittata with olives and herbs

— served with tossed greens —

☐ **B.L.T.**

In-house smoked bacon, honey cracked pepper mayonnaise, lettuce, and tomato. Served on homemade bread

— served with chips —

☐ **Mixed Greens with Chicken**

Local mixed greens with feta, cucumber, heirloom tomatoes, breadcrumbs with an herbed yogurt dressing and topped with grilled chicken

☐ **Chopped Salad**

iceberg, romaine, tomato, egg, Kenny's cheddar, and bacon lardon. Served with peppercorn ranch.

— ☐ offer with chicken (+\$7/order) —

Dessert

☐ **Brownie Bites**

Choose 1

☐ **Bite-Size Pastries**

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

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
- ☐ Pimento & Country Ham Biscuits
- ☐ Garden Bruschetta

Mains

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 diced local pear, goat cheese, toasted pecans, an herb breadcrumb served with a molasses vinaigrette and topped with grilled chicken

☐ **Salmon Salad**

Salmon prepared medium served over local mixed greens with diced local pear, goat cheese, toasted pecans, an herb breadcrumb and served with a molasses 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 —

Dessert

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 & 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 —

SERVICE & STAFFING:

☐ Additional Staffing: \$150/server

(1) banquet server will be guaranteed for each event. If the headcount for your event exceeds 30 guests, you will be charged a flat fee of \$150 for the additional banquet server. This fee will go directly to the servers of your event.

— 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: _____

Epping's on Eastside

Dinner

STARTER PLATTERS

priced per person

- minimum serving: 10 guests -

☐ Assorted Cheese Board	\$8
☐ Caprese Skewers (1 per person)	\$6
☐ Charcuterie & Cheese	\$10
☐ Chicken Salad Pinwheels (1 per person)	\$8
☐ Cocktail Shrimp	\$10
☐ Fresh Fruit OR Veggie Platter	\$4
☐ Pimento & Country Ham Biscuits	\$6
☐ Garden Bruschetta	\$4
☐ Artichoke Dip with Toasted Sourdough	\$6
☐ Beef Satay	\$8
☐ Cheeseburger Sliders (1 per person)	\$7
☐ Chicken Satay	\$7
☐ Crabcakes (1 per person)	\$10
☐ Meatballs	\$6
☐ Panko Crab Avocados (1 per person)	\$6
☐ Pork Belly Burnt Ends	\$7
☐ Bite-Size Pastry Platter (3 mini varieties per person)	\$7
☐ Brownie Bites (GF)	\$5

A La Carte

Hot Buffet

Salads

- ☐ **Mixed Greens** \$6
— ☐ with chicken +\$7
- ☐ **Seasonal Chopped Salad** \$7

☐ **Offer Bread service**
\$2/person

Side Dishes

- ☐ **Biscuits** \$4
- ☐ **Mac & Cheese** \$5
- ☐ **Caramelized Carrots** \$5
- ☐ **Asparagus** \$6
- ☐ **Mashed Potatoes** \$5
- ☐ **Rice Pilaf** \$5
- ☐ **Coleslaw** \$4
- ☐ **Pasta Salad** \$4

ENTRÉES

Veggie & Protein

- ☐ **Salmon** \$14/portion
- ☐ **Steak** \$16/portion
- ☐ **Grilled Chicken** \$12/portion

Pastas

- ☐ **Pesto Creme Pasta** 10/portion
 - ☐ with chicken + \$7
 - ☐ with shrimp + \$9
- ☐ **Pomodoro Pasta** \$9/portion
 - ☐ with chicken + \$7
 - ☐ with shrimp + \$9

DESSERT

- ☐ **(GF) Brownie Bites** \$5
- ☐ **Bite-Size Pastries** \$7

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

Packaged Buffet

minimum serving: 15 guests

☐ **Base** \$50/person

-soft drinks charged on consumption-

STARTERS: choose 1

- ☐ Garden Bruschetta
- ☐ Caprese Skewers
- ☐ Fresh Fruit OR Veggie Platter
- ☐ Charcuterie & Cheese

SIDES: choose 2

- ☐ Homemade Bread & Butter
- ☐ Mixed Greens Salad
- ☐ Mac & Cheese
- ☐ Asparagus
- ☐ Mashed Potatoes

MAINS: choose 2

- ☐ Grilled Chicken
- ☐ Salmon
- ☐ Steak
- ☐ Pasta- Pesto Creme
— chicken + \$7 | shrimp +\$9
- ☐ Pasta- Pomodoro
— chicken + \$7 | shrimp +\$9

☐ **Premium** \$65/person

-Includes Soft Drinks & Coffee-

STARTERS: choose 2

- ☐ Charcuterie & Cheese
- ☐ Fresh Fruit OR Veggie Platter
- ☐ Garden Bruschetta
- ☐ Chicken OR Beef Satay
- ☐ Meatballs
- ☐ Panko Crab Avocado

SIDES: choose 3

- ☐ Homemade Bread & Butter
- ☐ Mixed Greens Salad
- ☐ Mac & Cheese
- ☐ Asparagus
- ☐ Mashed Potatoes
- ☐ Caramelized Carrots
- ☐ Pasta Salad

MAINS: choose 2

- ☐ Grilled Chicken
- ☐ Salmon
- ☐ Steak
- ☐ Pasta- Pesto Creme
— chicken + \$7 | shrimp +\$9
- ☐ Pasta- Pomodoro
— chicken + \$7 | shrimp +\$9

SHAREABLE SWEETS

☐ Bite-Size Pastries

Choose ONE

☐ Brownie Bites

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

Plated Dinner

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 diced local pear, goat cheese, toasted pecans, an herb breadcrumb and served with a molasses vinaigrette ...

☐ **Pesto & Tomato Creme Pasta**

... Pasta tossed in our homemade pistachio pesto creme & tomato 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) —

☐ **Quinoa En Nogada**

... stuffed fire roasted poblano, citrus cashew cream, pomegranate, roasted cashew, and petite herbs ...

— ☐ offer with garlic shrimp (+\$9/order) —

☐ **Pan Roasted Chicken**

... Pan roasted marinated chicken breast served with fingerling potatoes, caramelized onions, wilted greens and a smoked provolone mornay ...

Dessert

☐ **Brownie Bites (GF)**

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

Plated Dinner

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 ...
- ☐ **Bone-In Chicken Breast**
... Marinated bone-in chicken breast served with fingerling potatoes, caramelized onions, wilted greens and a smoked provolone mornay ...
- ☐ **Pomodoro Pasta**
... Pasta tossed in our homemade pomodoro sauce and topped with cheese ...
— ☐ offer with chicken (+\$7/order) ☐ offer with shrimp (+\$9/order) —
- ☐ **Pesto & Tomato Creme Pasta**
... Pasta tossed in our homemade pistachio pesto creme & tomato sauce ...
— ☐ offer with chicken (+\$7/order) ☐ offer with garlic shrimp (+\$9/order) —
- ☐ **Quinoa En Nogada**
... stuffed fire roasted poblano, citrus cashew cream, pomegranate, roasted cashew, and petite herbs ...
— ☐ offer with shrimp (+\$9/order) —

Dessert

choose 1

☐ **Bite-Size Pastries**

☐ **Brownies Bites**

... GF ...

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

Plated Dinner

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

includes tea & soda

Starters

choose 1

- ☐ Charcuterie & Cheese
- ☐ Garden Bruschetta
 - ☐ Meatballs
 - ☐ Crabcakes

- ☐ Panko Crab Avocado
- ☐ Fresh Fruit OR Veggie Platter
- ☐ Caprese Skewers
- ☐ Fresh Bread & Butter

Salad

- ☐ Seasonal Mixed Salad

— balsamic served on the side —

- ☐ Offer Bread service
\$2/person

Mains

choose 4

- ☐ Continental Strip

... 9 oz. strip prepared medium with boursin whipped potatoes, asparagus, & red wine demi-glace ...

- ☐ Bone-In Chicken Breast

... Marinated bone-in chicken breast served with fingerling potatoes, caramelized onions, wilted greens and a smoked provolone mornay ...

- ☐ Grilled Salmon

... Grilled salmon served with fingerling potatoes, sautéed asparagus, white wine tarragon cream with fresh dill and lemon zest ...

- ☐ Pesto & Tomato Creme Pasta

... Pasta tossed in our homemade pistachio pesto & tomato creme sauce ...

— ☐ offer with chicken OR ☐ offer with garlic shrimp —

- ☐ Pomodoro Pasta

... Pasta tossed in our homemade pomodoro sauce and topped with cheese ...

— ☐ offer with chicken OR ☐ offer with shrimp —

- ☐ Quinoa En Nogada

... stuffed fire roasted poblano, citrus cashew cream, pomegranate, roasted cashew, and petite herbs ...

— ☐ offer with shrimp —

Dessert

choose 1

- ☐ Bite-Size Pastries

- ☐ Brownies Bites

... GF ...

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

Plated Dinner

Tier 4: \$85/person (pre-tax & service charge)
includes tea, soda, & coffee

Starter

choose 2

- ☐ Charcuterie & Cheese
- ☐ Garden Bruschetta
 - ☐ Meatballs
 - ☐ Crabcakes

- ☐ Panko Crab Avocados
- ☐ Fresh Fruit OR Veggies
 - ☐ Caprese Skewers
 - ☐ Cocktail Shrimp

Salad

choose 1

- ☐ Seasonal Mixed Salad
— balsamic served on the side —

- ☐ Caesar Salad

- ☐ Offer Bread service
\$2/person

Mains

choose 4

- ☐ Filet

OR

- ☐ New York Strip

- ☐ Grilled Salmon

... Grilled salmon served with fingerling potatoes, sautéed asparagus, white wine tarragon cream with fresh dill and lemon zest ...

- ☐ Bone-In Chicken Breast

... Marinated bone-in chicken breast served with fingerling potatoes, caramelized onions, wilted greens and a smoked provolone mornay ...

- ☐ Seasonal Seafood

... served with Chef's choice of seasonal selections ...

- ☐ Pesto & Tomato Creme Pasta

... Pasta tossed in our homemade pistachio pesto & tomato creme sauce ...

— ☐ offer with chicken OR ☐ offer with garlic shrimp —

- ☐ Pomodoro Pasta

... Pasta tossed in our homemade pomodoro sauce and topped with cheese ...

— ☐ offer with chicken OR ☐ offer with shrimp —

- ☐ Quinoa En Nogada

... stuffed fire roasted poblano, citrus cashew cream, pomegranate, roasted cashew, and petite herbs ...

— offer with shrimp —

Dessert

choose 1

- ☐ Bite-size Pastries

- ☐ Brownies Bites

... GF ...

—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 & ENHANCEMENTS

☐ Table Linen \$4/tablecloth

... standard rental includes cream tablecloths ...

— alternative colors available upon request (pricing may vary) —

☐ Floral \$100-\$250

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☐ Additional Time Allotment \$75/half hour

... Guaranteed (3) hours in private room- ...

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☐ 30 minutes

☐ 1 hour

☐ OTHER: _____