

Banquets


Cincinnati Eastgate

TASTE OF EASTGATE

May we offer our highly "Sought After Selections" that are sure to please your discerning guests. These items have been selected for ease of meeting planning by providing you with recommendations of our most popular and widely requested menu items. Please review these fabulous offerings and make selections for your events requirements. Should you have a need for additional offerings, our Executive Chef and Sales and Catering Professionals will be happy to work with you in customizing menus, as well as providing our expanded banquet menus.

Bon Appetit!

THEME BREAKS

FOUNTAIN OF YOUTH \$9.95

Assorted Individual Flavored Yogurts • Deluxe Trail Mix
Whole Fresh Fruit • Granola Bars and Nutri-Grain
Bran Muffins, Banana Muffins • Sweet Butter and Honey
Apple Butter • Natural Fruit Juices • Assorted Mineral
Waters • Coffee, Tea and Decaffeinated Coffee

THE CHOCOHOLIC \$9.95

Double Chocolate Brownies • Chocolate Chip Cookies • Oreos
M&M's Hershey Kisses • Snickers and Hershey Bars
Chocolate Dipped Rice Krispie Treats • Dark and White Chocolate
Dipped Pretzel Sticks • Hot Cocoa • Bottled Waters • Ice Cold White
and Chocolate Milk • Coffee, Tea and Decaffeinated Coffee

BALLPARK FUN \$8.95

Bags of Freshly Popped Popcorn • Bags of
Freshly Roasted Peanuts • Jumbo Pretzels with
Ballpark Mustard and Cheese Sauce • Cracker Jacks
Soda & Mineral Waters



COLD DISPLAY STATIONS

IMPORTED AND DOMESTIC CHEESES \$5.95

Served with French Bread and
Crackers, Fresh Fruit Garnish

CRUDITÉ SELECTION \$3.95

With Assortment of Dips



ANTIPASTO \$5.95

Prosciutto, Provolone, Salami,
Pepperoni, Smoked Mozzarella,
Roasted Peppers, Black and
Green Olives, Artichoke Hearts
and Asparagus, Warm Focaccia

BREAKFAST SELECTIONS

AMERICAN FAVORITE \$10.95

Scrambled Eggs with Fresh Herbs,
Served with Breakfast Potatoes and Bacon

EGGS BENEDICT \$11.95

Traditional Poached Eggs with Smoked
Canadian Bacon and Herb Hollandaise
(maximum of 50 guests)



STEAK AND EGGS \$16.95

Grilled Sirloin, Cheddar Scrambled
Eggs and Breakfast Potatoes

BREAKFAST BUFFET

GOOD MORNING \$13.95

Selection of Chilled Juices • Fresh Seasonal Fruit and Berries
Flavored Yogurts • Assorted Dry Cereals with 2% and Skim
Milk • Farm Fresh Scrambled Eggs with Fine Herbs
French Toast with Warm Maple Syrup
Bacon and Link Sausage • Breakfast Potatoes
Assorted Breakfast Pastries with Sweet Creamery Butter
and Fancy Preserves • Coffee, Decaffeinated Coffee and
Selection of Bigelow Teas



CONTINENTAL BUFFET

CONTINENTAL COLLAGE \$9.95

Selection of Chilled Juices • Assorted Danish, Croissants and Muffins • Butter and Preserves • Fresh Fruit
Coffee, Decaffeinated Coffee and Selection of Bigelow Teas

LUNCHEON

LIGHT LUNCHEON SELECTIONS

TURKEY WRAP \$13.95

Shaved Turkey, Crisp Garden
Lettuce and Vine Ripe Tomato
with No Fat Ranch Dressing
in a Whole Wheat Tortilla,
served with Fresh Fruit



COBB SALAD \$13.95

Grilled Chicken Breast and Fresh
Garden Greens with Avocado,
Crumbled Bacon and Bleu Cheese,
Choice of Dressing

ENTREES

*All Entrée Selections Include Soup or Salad, Assorted Bread Basket and Sweet Creamery Butter,
Dessert and Freshly Brewed Coffee, Decaffeinated Coffee and Bigelow Tea Selection*

ROULADE OF CHICKEN BREAST \$16.95

Stuffed with Baby Spinach, Sun-Dried Tomatoes and Artichokes

GRILLED FRESH ATLANTIC SALMON \$15.95

Red Pepper Coulis

ROASTED LOIN OF PORK \$16.95

TOP SIRLOIN \$19.95 (USDA PRIME)

CHICKEN PENNE PRIMAVERA \$15.95

LUNCH BUFFETS

AMERICAN BUFFET \$17.95

Fresh Fruit Salad • Vegetable Crudit  • Salad of Seasonal Greens with Assorted Dressings

Select Two:

Roast Pork Loin • Roasted Chicken Breast with Grain Mustard Sauce
Pasta Primavera • Medallions of Turkey

North Atlantic Salmon with Citrus Butter • Roast London Broil • Seasonal Vegetables
Roasted Redskin Potatoes • Rolls and Creamery Butter

LITTLE ITALY \$18.95

Minestrone • Caesar Salad with Garlic Croutons • Antipasto Tray
Vegetable Lasagna • Baked Basil Italian Sausage Ziti • Classic Chicken Piccata
Breadsticks with Marinara • Grilled Vegetables

DELI LUNCH BUFFETS

ALL AMERICAN DELI \$16.95

Mixed Green Salad • Albacore Tuna Salad • New Fashion
Potato Salad • Roast Beef, Turkey and Ham • Swiss and
Cheddar Cheese • Tomato, Bermuda Onion, Lettuce, Pickles,
Olives and Peppers • Mayonnaise and Dijon Mustard
Sliced Breads and Rolls • Individual Bags of Potato Chips



WORKING LUNCHES

All Sandwiches served with individual Bags of Chips, Pretzels and a Deli Selection of Garnishes and Condiments

SOUP

Chef's Housemade Soup of the Day (*additional \$2.00*)

SALADS

Select Two:

Chilled Pasta Primavera • Fresh Vegetable Slaw • Dilled New Potato Salad
Grilled Thai Chicken Salad • Greek Farmer's Salad

SANDWICHES AND MORE ...

Select Two:

Sweet Ham, Pepperoni, Hard Salami, Mozzarella Cheese, Pesto on Focaccia Bread
Albacore White Tuna Salad in Pita Pocket • Roasted Chicken Cobb Salad Hero
Roast Beef with Cheddar Cheese and on a Hoagie Roll
Grilled Vegetable Sandwich with Provolone Cheese and Sun-Dried Tomato Aioli on Ciabatta Bread
Roasted Turkey with Carmelized Onions, Imported Swiss Cheese and Herb Dressing on Focaccia Bread

DESSERTS

Select Two:

Apple Pie • Whole Fresh Fruit
Double Chocolate Fudge Brownies/Blondies • Chocolate Chip Cookies
Freshly Brewed Regular, Decaffeinated Coffee and Selection of Bigelow Teas

\$17.95

DINNER

ENTRÉES

ROULADE OF CHICKEN BREAST \$22.95
 Stuffed with Baby Spinach,
 Sun-Dried Tomatoes and Artichokes

ATLANTIC SALMON \$23.95
 Roasted with Wild Mushroom

HERB CRUSTED CHICKEN \$22.95
 Chicken Breast,
 Madeira Jus

NEW YORK STRIP STEAK \$27.95
 Grilled to perfection

BUFFETS

(minimum of 25 people)

AMERICAN BUFFET \$25.95
 Redskin Potato Salad • Creamy Cole Slaw
 Fresh Fruit Display • Crisp Vegetable Crudité
 Fresh Garden Salad with Choice of Dressing
(select two entrees)
 Grilled Boneless Breast of Chicken
 BBQ Ribs • Sliced Roast Pork Loin
 Roast Beef au jus
 Atlantic Salmon
 Fresh Green Beans • Garlic Chive Mashed Potatoes
 Rolls and Butter
 Selection of Desserts

PRIME RIB BUFFET \$32.95
 Fresh Fruit Display • Pasta Salad
 Crisp Vegetable Crudité • Fresh Garden Salad
 with Choice of Dressing • Carved Prime Rib of
 Beef au jus with Creamy Horseradish
(select second entrée from the following)
 Breast of Chicken Dijon • Roast Pork Loin
 Chicken Cordon Bleu • Grilled North Atlantic
 Salmon • Seasonal Julienne of Vegetables
 Herb Roasted Potatoes • Rolls and Butter
 Selection of Desserts

ITALIAN BUFFET \$27.95
 Grilled Antipasto Display • Tossed Garden Salad with Italian Vinaigrette
 Caesar Salad with Parmesan Croutons • Rotini Pasta Salad
(select two entrées)
 Shrimp Scampi • Tortellini Primavera • Chicken Parmesan
 Lasagna (Meat or Vegetable) • Fresh Zucchini and Tomato Concasse
 Red Bliss Potatoes • Italian Bread with Herb Olive Oil
 Selection of Desserts



SELECTION OF HOR D'OEUVRES

HOT HORS D'OEUVRES

All Prices are Per 50 Pieces

CHICKEN QUESADILLA CORNUCOPIA	\$ 95.00
ASSORTED MINI CHICAGO STYLE PIZZAS	\$ 95.00
SPICY BBQ MEATBALLS	\$ 85.00
ASSORTED PETITE QUICHE	\$ 95.00
MUSHROOM CAP STUFFED WITH SAUSAGE	\$ 95.00
SPANAKOPITA	\$ 95.00
WATERCHESTNUT WRAPPED WITH BACON	\$ 95.00
WILD MUSHROOM BEGGARS PURSE	\$ 115.00

COLD HORS D'OEUVRES

All Prices are for 50 Pieces

TOMATO, BASIL AND MOZZARELLA BRUSCHETTA	\$ 75.00
GOURMET FINGER SANDWICHES	\$ 90.00
DEVILED EGGS WITH BAY SHRIMP	\$ 80.00
CALIFORNIA ROLLS, WASABI AND PICKLED GINGER.....	\$ 115.00
ASSORTED CANAPES	\$ 85.00

THE CARVERY

SLOW ROASTED TURKEY* \$170.00

With Fresh Cranberry Orange Relish, Silver Dollar Rolls
(Serves 25 People)

HONEY CURED HAM* \$210.00

Served with Honey Mustard Sauce
and Savory Biscuits
(Serves 50 People)

PRIME RIB OF BEEF* \$250.00

Rubbed, Roasted in Natural Juices, Creamed Horseradish,
Assorted Rolls
(Serves 35 People)

TOP ROUND OF BEEF* 225.00

Baron of Beef, served with Silver Dollar Rolls, Bordelaise Sauce
(Serves 40 People)

ASIAN SPICE-RUBBED PORK* \$225.00

With Cucumber Raita and Assorted Rolls
(Serves 25 People)

RECEPTION PACKAGES

RED, WHITE AND BLUE \$14.95

Cheese Presentation garnished with Fresh Fruit and Berries, served with sliced Baguettes and Flatbread, Fresh Garden Crudité Presentation of Seasonal Vegetables served with savory Dips Spicy Buffalo Chicken Wings with Celery Sticks and Bleu Cheese Dip BBQ Chicken Wings with Ranch Dip • Mini Corn Dogs, Brown Mustard Mini Pepperoni Pizza Bites Nacho Bar with Cheese, Beef, Jalapeños and Onions



SPORTS BAR \$15.95

Warm Jumbo Pretzels, Ballpark Mustard Fresh Popcorn & Shelled Peanuts Boneless Buffalo Chicken Tenders Celery and Carrot Sticks, Bleu Cheese Dipping Sauce • Jalapeño Poppers Beef and Chicken Quesadillas Yellow and Blue Corn Tortilla Chips Garnishes of Chile con Queso, Pico de Gallo, Fresh Guacamole, Salsa and Cilantro Sour Cream

SPECIALTY STATIONS

PASTA BAR \$10.95

Pastas: Farfalle, Penne, Bowtie, Tortellini and Gnocchi Pastas (choice of 3)

Sauces: Classic Marinara, Puttanesca, Aglio e Olio, Alfredo and Pesto Sauce (choice of 3) Garlic Focaccia

Add: Grilled Chicken, Grilled Portobello Mushrooms, Italian Sausage, Sun-dried Tomatoes, Primavera Vegetables, Roasted Red Peppers (additional \$3 per person)



THE SUNDAE BAR* 9.95

Premium Vanilla Bean and Double Chocolate Ice Creams Toppings: M&M's, Sprinkles, Chocolate Morsels, Gaufrettes, Snicker's, Peanut M&M's, Milky Way, Oreo's, Reese's Pieces, Maraschino Cherries, Peanuts, Whipped Cream, Caramel Topping, Chocolate Syrup Waffle Cones • Sugar Cones
Add: Root Beer Floats, Banana Splits, Malted Milk Shakes, Brownie Sundaes (additional \$3.00 per person)

QUESADILLA STATION \$7.95

3 of the following Quesadillas

Steak Fajita Quesadillas • Chicken Fajita Quesadillas Vegetarian Quesadillas • Shrimp and Spinach Quesadillas Black Bean Pineapple Quesadillas • Crabmeat Quesadillas Fire Roasted Tomato Salsa • Black Bean Dip Guacamole • Spicy Cheese Dip • Sour Cream