



**E.A.T. w/  
Culinary Professionals  
Catering Menu**

*Breakfast. Lunch. Dinner. Special Occasions.*

# Banquet Menu Options

## CATERING PACKAGES

All pricing below is a guideline to serve as a *starting point* of creating a personalized menu for each client. All prices are subject to adjustment based upon requests of the client. All pricing is done on a per person schedule. All dietary restrictions are given high priority.

### BREAKFAST

Continental Breakfast \$15.00

Coffee Break \$12.00

Hot Breakfast \$20.00

Cold Breakfast \$18.00

### LUNCH

Appetizer \$12.00

Hot Lunch \$25.00

Cold Lunch \$22.00

Boxed Lunch \$16.00

Bento Box \$18.00

Brunch \$26.00

Kids Lunch \$15.00

### DINNER

Appetizer \$15.00

Hot Dinner \$28.00

Cold Dinner \$24.00

Kids Dinner \$18.00

Hors d'Oeuvres Hour \$20.00 - \$50.00

# Breakfast



## GRIDDLE

Pancake  
French Toast  
Steel Cut Oats

Waffle  
Hot Cereal

Crepe

## EGGS

Scramble  
Boiled  
Omelet  
Egg Beaters

Poached  
Fried

Basted  
Egg Whites



## MEATS

Bacon \*  
Ham  
Minute Steak

Sausage\*  
Salami

Canadian Bacon

\* Pork, Beef, or Turkey

## BREAKFAST SPECIALTIES

Beef Tenderloin Hash  
Stuffed French Toast  
Silver Dollar Pancakes  
Breakfast Sandwich

Frittata  
Mangu

Japanese Breakfast  
Eggs Benedict



## COLD SIDE

Fruit Plate  
Baked Apple  
Yogurt Parfait  
Fruit Smoothie  
Granola

Fruit Salad  
Berries M.P.

Muesli  
Smoked Salmon

## BREAKFAST STATIONS

Omelet  
Crepe

Smoothie

Waffle



# Lunch or Dinner

## BEEF

Filet Mignon M.P.	Sirloin M.P.	Rib Eye M.P.	
Tomahawk M.P.	Prime Rib M.P.	Wellington	
Roast Beef M.P.	T Bone M.P.	Porterhouse M.P.	Slider
Meatball	Meatloaf		
Steam Ship			

## LAMB

American Chop M.P.	French Chop M.P.	Loin
Meatball		
Slider		

## PORK

Chop M.P.	Loin M.P.	Rib M.P.
Meatball		
Slider	Smothered	

## VEAL

Chop M.P.	Loin M.P.	T Bone M.P.
Tomahawk M.P.		
Porterhouse M.P.	Osso Buco	Meatball
Slider		

## CHICKEN

Roast	Fried	Baked
Smoked		
French Breast	Grilled	Paillard
Stuffed		
Smothered		

## DUCK

Breast	Roasted	Leg Confit
Peking		



**TURKEY**

Roasted Wing      Fried Smothered      Baked      Whole Breast      Leg

**CORNISH HEN**

Roast      Baked      Smoked      Stuffed

**SEAFOOD**

Salmon M.P.      Lobster M.P.      Sole M.P.      Sea Bass M.P.  
Crab Cake M.P.      Shrimp M.P.      Arctic Char M.P.      Dungeness Crab M.P.  
Halibut M.P.      Sword Fish M.P.      Trout M.P.      Tilapia M.P.  
Tuna M.P.      Calamari M.P.      King Crab M.P.      Mussels M.P.  
Clams M.P.      Crawfish M.P.      Whiting M.P.      White M.P.

**SAUCES**

Lobster Sauce      Sweet Chili      Chipotle Mayo      Lobster Cognac  
Morel Brandy      Bordeaux Peppercorn      Aged Balsamic      Horseradish Crème  
Francese      Beurre Blanc      Beurre Rouge      Piccata      Marsala  
Hollandaise      Béarnaise      Au Jus      Béchamel  
Mornay      Red Wine

**PASTA**

Fettuccini      Linguini      Pappardelle      Tortellini  
Lasagna      Rigatoni      Manicotti      Capellini      Shell  
Spaghetti  
Lo Mein      Uova da Raviolo (Ravioli w/ egg yolk)  
Mac & Cheese



## PASTA SAUCES

Primavera	Carbonara	Fra Diavolo	Ala Vodka	Marinara
Alfredo	Sage Butter	Bolognese	Garlic & Olive Oil	Ragu
Pomodoro	Parmesan			

## VEGETABLES

Carrot	Broccoli	Spinach	Asparagus	Haricot vert
Cauliflower	Corn	Mushroom	Peas	Broccoli Rabe
Artichoke	Brussel Sprouts			
Collard Greens	Turnip Greens	Kale		

## SALAD

Field Greens	Waldorf	Classic Caesar	Cobb
Red Bliss Potato	Thai Cucumber	Grilled Corn	Beet
Asian Coleslaw	Greek	Insalata Caprese	Broccoli
Basil Orzo	Chickpea Red Onion	Cherry Tomato	Berries Black Bean & Corn
Corn	Tri-Color Pasta	Strawberry Spinach	Arugula

## STARCH

Garlic Mash Potato	Roasted Potato	Rosti Potato	Pomme Frites
Scalloped Potato	Rice Pilaf	Vegetable Rice	Dirty Rice
Risotto	Baked Potato	Au Gratin Potato	Wild Rice
Sweet Potato Casserole	Polenta	Fried Rice	Mei Fun

## APPETIZERS

Mini Crab Cake	Chilled Shrimp Cocktail	Jonah Crab Claws M.P.
Mini Meatball Slider	Smoked Chicken Crostini	Tomato & Burrata Cheese
Fried Ravioli	Antipasto on Skewer	BLT w/ Heirloom Tomato
Smoked Salmon Canapé	Petit Chicken Wrap	Roasted Lamb w/ Sweet Potato
Oysters Rockefeller	Roasted Corn Salsa	Mini Beef Wellington
Stuffed Button Mushroom	Spring Rolls	Egg Rolls
Beef Carpaccio	Lamb Chop w/ Mint Jelly	Chicken Lollipop
Chicken Tender	Korean Fried Duck Wing	Crudit� w/ Assorted dips
Pulled Pork Slider	Shrimp Ceviche	Fruit & Cheese

## SOUPS

Consomm�	Chicken Noodle	Minestrone	Vegetable	French Onion
Bisque	Italian Wedding	Tomato	Escarole	

## CHEF STATIONS

Carving	Pasta	Omelet	Raw Bar	M.P.	Crepe	Smoothie
Ice cream	Dessert	Cappuccino				

## **DESSERT**

Cakes	Pies	Petit Fours	Pastries
Ice cream			

## **BEVERAGES**

Still Water	Sparkling Water	Premium Water	Choice Soft Drinks
Premium Soft Drinks	Hot Brew Coffee	Cold Brew Coffee	Espresso
Cappuccino			
Latte	Hot Tea	Iced Tea	Energy Drinks

**Beverages pricing starts at \$2.00 per person**

**\* M.P. Denotes Market Price (pricing will depend on the current price on the date event)**

**Service Charge: There will be an 18 % service charge added for all Catered Events.**