



BANQUET & MEETING CENTER

Food freshly prepared by Barrack's Hospitality

309-692-3990

MENUS FOR HORS D'OEUVRE RECEPTIONS

Section 1

Fancy Vegetable Tray with Dip

Cold Vegetable Pizza

Vegetable Fajitas

Assortment of Cheese Cubes, Grapes & Crackers

French Brie with Pecan Praline Sauce & Flatbread Crackers

Cheddar Cheese Ball with Crackers

Nieman Marcus Cheese Spread w/ Petite Toasts

Goat Cheese Tapenade w/ flatbread crackers

Fancy Assortment of Fresh Fruit and Fruit Dipping Sauce

Marinated Tortellini Kabobs, 1 pp

Artichoke Parmesan Spread with Toasted Bread Rounds

Caprese Skewers (tomato, mozzarella, basil, balsamic)

Mexican Street Corn Dip w/ Tortilla Chips

Garlic Herb Boursin Cheese Spread topped with

Balsamic Sweet Onion Jam or Jalapeno Pepper Jelly

Section 2

Vegetable Dim Sum w/ Asian dipping sauce

Sweet & Sour Meatballs, 3

Egg Rolls with Sweet Chili Sauce, 1.5

Petite Assorted Quiche

Water Chestnuts or Chicken Livers wrapped with Bacon, 2

BBQ Glazed Chicken Breast Bits, 2

Breaded Fantail Shrimp with Cocktail Sauce, 2

Southwestern 7-layer Dip w/ Tortilla Chips

Santa Fe Chicken Spring Rolls w/ Dipping Sauce, 1.5

Sausage Stuffed Mushrooms or Crab Stuffed Mushrooms

Petite Crab Tarts w/ Cranberry

Filo Raspberry Almond and Brie

Filo Asparagus with Asiago Cheese

Cocktail Shrimp w/ ct sauce or Shrimp on Knotted Skewer w/ Asian Dipping Sauce

Martini Mashed Potato Bar – (replaces 2 above items)

Mashed Potatoes w/Toppings served in a martini glass

(Gravy, bacon, sour cream, chives, shredded cheese)

Section 3

Pre-made Petite Sandwiches (turkey, ham, beef)

Pre-made Pinwheel Wraps

Fire-Roasted Pulled Chicken, Pulled Pork, or BBQ Smoked Brisket Sliders

Carved Smoked Turkey Breast ~ Carved BBQ Beef Brisket

Carved Inside Round of Beef or Carved Grilled Pork Loin

Carved Tenderloin of Beef ++

Above includes Fresh Baked Petite Rolls, 2 pp

Horseradish Cream, Bistro Sauce, or BQ Sauce

EastPort Banquet & Meeting Center

\$14.70 per person - Option #1

Select 3 items from Section 1
Select 3 items from Section 2

\$16.65 per person - Option #2

Select 2 items from Section 1
Select 4 items from Section 2
Select 1 item from Section 3

\$17.95 per person - Option #3

Select 4 items from Section 1
Select 3 items from Section 2
Select 1 item from Section 3

\$21.50 per person - Option #4

Select 3 items from Section 1
Select 6 items from Section 2
Select 1 item from Section 3

\$9.95 per person - Option #5

Select 1 item from Section 1
Select 1 item from Section 2
Select 1 item from Section 3

Option #6

Design your own and we will provide a quote for you.

ABOVE MENUS INCLUDE:

*7" Plates, Cocktail Napkins, Filled Toothpicks, & Garnish for Buffet
Table cover & Skirting for Buffet
Service Personnel to Set Up & Oversee Buffet
Prices subject to sales tax and 20% service charge.*

Cost related options:

Alcoholic beverages are available and are priced separately.

Dessert Options:

*Gourmet Turtle Brownies – Gourmet Cookies 1.50 ea
Petite Cheesecakes 1.25 ea
Fresh Strawberries Hand Dipped in Dark and White Chocolate 1.50 ea*



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***** Catering Specialties *****

Mac n Cheese Bar

*Bacon, sausage, green onions, peas, ham. bread crumbs,
Jalapenos & hot sauce
6oz Martini Glass \$3.95/pp*

Gourmet Belgium Chocolate Fountain

*Gourmet Belgium chocolate cascades off each layer in sheets and guests dip
skewered fruit and food items into the chocolate flow.*

*Dipping Items: Pretzels, Marshmallows, Strawberries, Pineapples,
Sugar Wafers, Rice Crispy Squares, Cherries, Pirouette Cookies
3.95 per person*

NY NY Cheesecake Martini Bar

*Toppings: Strawberry, Chocolate & Caramel Sauces,
Chocolate Chips, M&M's, Toasted Almonds, & Coconut
6oz Martini Glass \$3.95/pp*

Cheese Fondue

*Golden Cheddar delight...perfect to dip such items as
pretzels, tortilla chips, celery, broccoli, French bread, and salami cubes.
Cost: \$3.95 per person*

Caramel Apple Station

*"Create your own" with using red & green apple wedges and roll in toppings such as crushed
Butterfingers, Oreo cookie crumbs, chopped nuts and Snickers slivers
Cost: \$3.95 per person*

Gourmet Hot Chocolate Station

*Add a shot (select 2-3) of Framboise, Frangelico, Rum, Cognac, Peppermint or Butterscotch
Schnapps, or Crème De Menthe into our ultra-rich milk chocolate,
then top with chocolate shavings,
Starlight mints, mini marshmallows, whip cream and served in a glass Irish mug.
Cost: 3.00 per person or \$1.50 w/o liquor*