

EastPort Wedding Packages

Make planning simple & worry free by taking advantage of our exclusive wedding packages.

Live \$52.95/pp

Bar Service

- Premium Hosted Bar—5 hrs
- Draft Beer, Wine, Mixed Drinks & Soft Drinks
- Champagne Toast

Hors d' oeuvres

- Choice of three (3) hors d' oeuvres

Dinner Service

- Choose from our exquisite plated or buffet style menus.

Late Night Snack “Fun New Trend”

- We bring out the snacks while you dance the night away!

Linens

- White, Ivory, or Black Linen Table Covers
- Colored Linen Napkins (color of your choice)
- Chair Covers in White, Ivory, or Black
- Colored Sash for Chairs (color of your choice)

Love \$26.50/pp

Bar Service

- Cash Bar & Bartender

Hors d' oeuvres

- Heart Shaped Cheese Tray with Dry Snacks
- Fancy Vegetable Tray or Fresh Fruit Tray

Dinner Service

- Choose from our exquisite plated or buffet style menus.

Linens

- White, Ivory, or Black Linen Table Covers
- Linen Dinner Napkins

Laugh \$45.95/pp

Bar Service

- Hosted Draft Beer, Wine, & Soda—5 hrs
- Champagne Toast

Hors d' oeuvres

- Choice of two (2) hors d' oeuvres

Dinner Service

- Choose from our exquisite plated or buffet style menus.

Late Night Snack “Fun New Trend”

- We bring out the snacks while you dance the night away!

Linens

- White, Ivory, or Black Linen Table Covers
- Colored Linen Napkins (color of your choice)
- Chair Covers in White, Ivory, or Black
- Colored Sash for Chairs (color of your choice)



Barrack's
Hospitality Group

Wedding Menus

Menus include professional catering personnel to setup, serve and clean.
China plates, silverware, napkins, table covers, cake plates and forks.

*Menus listed below can be served buffet or sit down service.
All dinner entrees include salad, vegetable, potato or rice, rolls, butter, coffee and tea.*

ROAST PRIME RIB OF BEEF, 8-10 oz +1.50

Slow roasted to ensure tenderness and flavor.

FILET MIGNON + \$2.00

The most delicious and tender of steaks, served with a bordelaise sauce
with fresh mushrooms.

PETITE FILET & GRILLED SHRIMP + \$3.45

The most delicious and tender of steaks-served with a bordelaise sauce with two extra
large grilled marinated shrimp.

SIRLOIN BEEF TIPS BURGUNDY

Morsels of choice sirloin in a savory wine sauce with fresh mushrooms.

STUFFED CHICKEN BREAST

A boneless breast of Chicken stuffed with apple raisin dressing, or Florentine dressing and
roasted to perfection. Served with Rice pilaf.

BREAST OF CHICKEN KIEV

A breaded breast of chicken filled with herbs and butter and topped
with cheddar cheese sauce.

PANKO HERB ENCRUSTED BREAST OF CHICKEN

Signature Item - Boneless breasted chicken with a light crispy breading,
served with a white wine cream sauce.

ROASTED CENTER CUT PORK LOIN

The most tender and succulent cut of pork served with a wild plum sauce.

CHICKEN MARSALA

Herbed chicken sauteed with mushrooms and Marsala wine.

TUSCAN CHICKEN

Breast of Chicken topped with a garlic cream sauce with spinach and sun dried tomatoes.

An 20% service charge and sales tax will apply to all food and beverage sales.

Buffet Wedding Menus

Menus include professional catering personnel to setup, serve and clean.
China plates, silverware, napkins, table covers, cake plates and forks.

All dinner entrees include salad, vegetable, potato or rice, rolls, butter, coffee and tea.

ENTRÉE SECTION 1

Hand-Carved Prime Rib +1.50
Hand-Carved BBQ Beef Brisket
Hand-Carved Choice Roast Beef
Hand-Carved Honey-Glazed Ham
Panko Herb Encrusted Breast of Chicken
Marinated Sirloin Steak +1.50
Sirloin Beef Tips Burgundy
Hand-Carved Rack of Pork Loin

ENTRÉE SECTION 2

Oven Roasted Breast of Chicken
Fried or Baked Chicken
Grilled Chicken Breast
Chicken Marsala or Tuscan Chicken
Pasta with Italian Meat Sauce
Baked Fish w/Lemon Dill Sauce
Chicken Fettuccini
Five-Cheese Tortellini
Italian Meat or Vegetable Lasagna

POTATOES or RICE

Whipped Potatoes
Garlic Mashed
Baked Potatoes
AuGratin Potatoes
Scalloped Potatoes
Roasted Red & Yukon Gold Potatoes
Rice Almondine
Twice Baked Potato

SALAD (Choose 2) or (Choose 1 if preset)

Tossed Salad with Dressing
Caesar Salad
Pasta Salad
Vegetable Pasta salad
Fruit Jell-O Salad
Coleslaw
Applesauce

VEGETABLES

Green Beans with Bacon and Onion
Buttered Corn
Italian Green Beans
Sugar Snap Peas
Buttered Peas
Buttered Sliced or Whole Baby Carrots
Sicilian Blend (Green Beans, Carrots, Cauliflower, Red & Yellow Peppers)
Broccoli Normandy (Broccoli, Cauliflower & Carrots)
Normandy Blend (Broccoli, Cauliflower, Carrots, Yellow & Green Zucchini)
Scandinavian-Style (Peas, Julienne Carrots, Zucchini & Green Beans)

An 20% service charge and sales tax will apply to all food and beverage sales.

Hors d'oeuvres

Fancy Vegetable Tray with Dip
Cold Vegetable Pizza
Vegetable Fajitas
Assortment of Cheese Wedges & 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
Southwestern 7-layer Dip w/ Tortilla Chips
Marinated Tortellini Kabobs, 1 pp
Artichoke Parmesan Spread with Toasted Bread Rounds
Sweet & Sour Meatballs, 2
Egg Rolls with Hot Mustard, 1.5
Water Chestnuts or Chicken Livers wrapped with Bacon, 2
BBQ Glazed Chicken Breast Bits, 2
Breaded Fantail Shrimp with Cocktail Sauce, 2
Santa Fe Chicken Spring Rolls w/ Dipping Sauce, 2
Sausage Stuffed Mushrooms
Crab Stuffed Mushrooms
Petite Crab Tarts w/ Cranberry
Chicken Kabobs w/ Peanut Sauce
Filo Asparagus with Asiago Cheese

Late Night Snack Options:

Gourmet Popcorn Bar

or

Mini Gondola Subs

or

Pulled Pork or Hot Dog Sliders

or

Assorted Pizzas

Cheese, Veggie, Sausage, & Pepperoni

or

Nacho Bar:

Hot Nacho Cheese, Salsa, Jalapenos, Sour Cream, & Tortilla Chips

or

NY NY Cheesecake Martini Bar - add 1.00/pp

Enjoy a Martini glass filled with creamy New York Cheesecake. Select from up to 7 toppings elegantly displayed in oversize martini glasses to create your own specialty dessert.

Toppings: Strawberry, Chocolate & Caramel Sauces,
Chocolate Chips, M&M's, Toasted Almonds, & Coconut

An 20% service charge and sales tax will apply to all food and beverage sales.