



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)*

Section 2

*Vegetable Dim Sum w/ Asian dipping sauce
Sweet & Sour Meatballs, 3
Petite Assorted Quiche
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
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
Asian Shrimp on Knotted Skewer w/ 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
Carved Grilled Pork Tenderloin +1.00 ~ Carved Tenderloin of Beef +2.50*

*Above includes Fresh Baked Petite Rolls, 2 pp
Horseradish Cream, Bistro Sauce, or BQ Sauce*

EastPort Banquet & Meeting Center

\$13.20 per person - Option #1

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

\$15.15 per person - Option #2

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

\$16.45 per person - Option #3

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

\$19.95 per person - Option #4

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

\$8.95 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 1.00 ea
Petite Cheesecakes .95 ea
Fresh Strawberries Hand Dipped in Dark and White Chocolate 1.25 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
20" Fountain Rental \$50.00 + dipping Items \$2.50 per person*

NY NY Cheesecake Martini Bar

*Toppings: Strawberry, Chocolate & Caramel Sauces,
Chocolate Chips, M&M's, Toasted Almonds, & Coconut
6oz Martini Glass \$3.00/pp*

Cheese Fondue

*Golden Cheddar delight...perfect to dip such items as
pretzels, tortilla chips, celery, broccoli, French bread, and salami cubes.
Cost: \$3.00 per person*

Carmel 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: \$3.00 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*