



# BANQUET & MEETING MENU

Whether you invite a small gathering or host a large event, E&C has the right menu option to make your event a great one.

Before placing your order, please inform your server if a person in your party has a food allergy.

## PLATTERS

Orders for platters must be placed three days prior to date of event.

	FULL	HALF		FULL	HALF		FULL	HALF
• Cheese & crackers .....	\$65	.. \$40	• Bangers in blankets .....	\$35	.. \$20	• Standard burger sliders with house made burger sauce and american cheese .	\$45	.. \$30
• Hummus & naan or veggies .....	\$40	.. \$25	• Truffle parm potato crisps with malt vinegar aioli .....	\$40	.. \$25	• Dessert Platter with cookies, dessert bars and bread pudding	\$35	\$20
• Pub pretzels with spiced red ale mustard .....	\$55	.. \$30	• Panko crusted fried pickles with roasted red pepper aioli .....	\$35	.. \$20	• Fresh cut seasonal fruit .....	\$40	.. \$25
• Chicken wings served buffalo style or naked with buttermilk bleu cheese .....	\$55	.. \$35	• Chicken or veggie lettuce wraps with chow mein noodles in a hoisin peanut sauce.....	\$55	.. \$30	add yogurt dip for additional .....	\$10	
• Chicken tenders served with honey mustard .....	\$40	.. \$25	• Mini stuffed yorkies with sliced roast beef, rich gravy and horseradish aioli .....	\$55	.. \$30	• Vegetables & Ranch Dip .....	\$40	.. \$20
• Beer battered shrimp .....	\$60	.. \$35				• Cookie Platter .....	\$35	.. \$20
• Shrimp cocktail .....	\$60	.. \$35						

## BUFFETS

### BREAKFAST BUFFETS

#### QUICK PICK .....

\$10/person

- Fresh brewed coffee and selection of teas.
- Fresh cut seasonal fruit and assorted muffins.

#### THE CONTINENTAL .....

\$15/person

- Fresh brewed coffee, selection of teas and assorted juices.
- Fresh cut seasonal fruit, assorted muffins and danishes with butter and preserves.
- Selection of yogurts and cereals.

#### THE AMERICAN .....

\$20/person

- Fresh brewed coffee, selection of teas and assorted juices.
- Fresh cut seasonal fruit and assorted breakfast breads and bagels with cream cheese, butter and preserves.
- Scrambled eggs, crisp bacon, breakfast sausages and potatoes.



# LUNCH BUFFETS

<b>THE GEORGE</b> . . . . . 1 Salad . . . 1 Entree . . . . 1 Side . . . . .	\$16/person
<b>THE WILLIAM</b> . . . 1 Salad . . . . 2 Entrees . . . 1 Side . . . . .	\$19/person
<b>THE CHARLES</b> . . . 2 Salads . . . 2 Entrees . . . 2 Sides . . . . .	\$23/person
Each additional Salad or Side . . . . .	\$2/person
Each additional Entrée . . . . .	\$4/person
Dessert Bites . . . . .	\$3/person

(brownies, cheesecake and bread pudding)

## SALADS

- **MIXED GREENS** field greens, fresh tomato, red onion slivers, shredded carrot, cucumber matchsticks and red wine vinaigrette
- **CAESAR** romaine, crisp croutons, bacon bits and shaved parmesan
- **ROCKET** baby arugula, fresh tomato, red onion slivers, shredded carrot, honey dijon vinaigrette and crumbled goat cheese

## ENTREES

- **CASTLE CLUB** roasted turkey, tomato, lettuce, aged cheddar, mayo and bacon on multigrain toast
- **TURKEY CLUB WRAP** roasted turkey, chopped bacon, aged cheddar, lettuce, tomato, guacamole, chipotle mayo on sundried tomato flour tortilla
- **CAJUN CAESAR WRAP** cajun chicken, crisp romaine, creamy caesar dressing, chopped bacon and shaved parmesan cheese on sundried tomato flour tortilla
- **VEGGIE WRAP** assorted grilled seasonal vegetables and guacamole on sundried tomato flour tortilla
- **FRENCH DIP** with sautéed mushrooms, onions, horseradish aioli and swiss cheese served with au jus
- **STANDARD BURGER SLIDERS** with house made burger sauce and american cheese
- **LETTUCE WRAPS** chicken, vegetables and chow mein noodles in a hoisin peanut sauce (can be done veggie)
- **JALAPENO MAC & CHEESE** creamy cheese sauce, chopped jalapenos, topped with toasted parmesan panko bread crumb (can be done without jalapeno)
- **APPLEWOOD SALMON** applewood marinated wild Pacific salmon
- **FISH & CHIPS** crisp haddock, lightly beer battered and served with fries and our signature tartar sauce

## SIDES

- Garlic mashed potatoes
- Seasonal vegetables
- French fries
- Sweet potato fries
- Basmati rice
- Market soup

# DINNER BUFFETS

All dinner buffets include dinner rolls, coffee, and soda.

<b>THE KATE</b> . . . . . 1 Salad . . . 1 Entree . . . . 1 Side . . . . .	\$20/person
<b>THE DIANA</b> . . . . 1 Salad . . . . 2 Entrees . . . 1 Side . . . . .	\$24/person
<b>THE ELIZABETH</b> . 2 Salads . . . 3 Entrees . . . 2 Sides . . . . .	\$30/person
Each additional Salad or Side . . . . .	\$2/person
Each additional Entrée . . . . .	\$4/person
Dessert Bites . . . . .	\$3/person

(brownies, cheesecake and bread pudding)

## SALADS

- **MIXED GREENS** field greens, fresh tomato, red onion slivers, shredded carrot, cucumber matchsticks and red wine vinaigrette
- **CAESAR** romaine, crisp croutons, bacon bits and shaved parmesan
- **ROCKET** baby arugula, fresh tomato, red onion slivers, shredded carrot, honey dijon vinaigrette and crumbled goat cheese

## ENTREES

- **FISH & CHIPS** crisp haddock, lightly beer battered and served with fries and our signature tartar sauce
- **SHEPHERD'S PIE** seasoned ground beef, lamb and vegetables topped with garlic mashed potatoes, crisp onions and rich beef gravy
- **STUFFED YORKSHIRE PUDDING** with tender roast beef and rich beef gravy
- **BUTTER CHICKEN** curried tomato cream sauce topped with chopped cilantro and lightly spiced yogurt
- **TOMATO BASIL LINGUINI** roasted tomato sauce, with shaved parmesan, toasted panko crumb and fresh basil
- **GRILLED SALMON ATLANTIC** salmon with garlic herb butter, fresh dill, and sliced lemon; served with mashed potatoes and seasonal vegetables
- **MARINATED SIRLOIN** grilled tender bloody mary marinated sirloin steak
- **LEMON HERB CHICKEN** lemon herb marinated roasted chicken
- **BACON WRAPPED MEATLOAF** house made bacon wrapped meatloaf topped with peppercorn beef gravy
- **JALAPENO MAC & CHEESE** creamy cheese sauce, chopped jalapenos, topped with toasted parmesan panko bread crumb (can be done without jalapeno)

## SIDES

- Garlic mashed potatoes
- Seasonal vegetables
- French fries
- Sweet potato fries
- Basmati rice
- Market soup

**\*MENU PRICE INCLUDES CHOICE OF COFFEE, TEA OR SODA, AND TAX, BANQUET SERVICE CHARGE AND GRATUITY.**

## **TOURS - STANDARD LIMITED MENU - \$20**

### **CAJUN CHICKEN CAESAR WRAP**

Cajun chicken, crisp romaine, creamy caesar dressing, chopped bacon and shaved parmesan cheese. Served with French fries.

### **GARDEN WRAP**

Whipped feta & garlic marinated tomatoes with romaine, red pepper, onion, cucumbers, kalamata olives & red wine vinaigrette. Served with French fries.

### **CASTLE CLUBHOUSE**

Roasted turkey, tomato, lettuce, aged cheddar mayo & bacon on multigrain toast.

### **THE STANDARD BURGER**

House made burger sauce, lettuce, tomato, onion, pickle and American cheese. Served with French fries.

### **GRILLED CHICKEN CLUB**

Grilled chicken breast, swiss cheese, lettuce, tomato, peppercorn bacon & chipotle aioli on a brioche bun. Served with French fries.

## **TOURS - PUB CLASSICS LIMITED MENU - \$22**

### **SHEPHERD'S PIE**

Seasoned ground beef, lamb and vegetables, topped with garlic mashed potatoes, crisp onions and rich beef gravy. Served with a mixed green salad.

### **CHICKEN POT PIE**

Chicken, vegetables & fresh herbs in a light cream sauce, baked with a flakey puff pastry cap. Served with a mixed green salad.

### **FISH & CHIPS**

Crisp Haddock, lightly beer battered and served with our signature tartar sauce & house made slaw. Served with French Fris.

### **MANTA'S BUTTER CHICKEN**

Curried tomato cream sauce with cashew butter topped with chopped cilantro & spiced yogurt. Served with basmati rice & grilled garlic naan bread.

### **CHEESY LEEK & POTATO PIE**

Leeks, yellow onions, potatoes, cheddar, Monterey jack & parmesan cheese baked with a light fluffy puff pastry cap. Served with a mixed green salad.

## **TOURS - FAVORITES LIMITED MENU - \$25**

### **GRILLED ATLANTIC SALMON**

Salmon with garlic herb butter, fresh dill and sliced lemon. Served with mashed potatoes and seasonal vegetables.

### **THE SUNDAY ROAST**

Sliced tender roast beef with mashed potatoes, rich beef gravy, seasonal vegetables and Yorkshire pudding. Served with a side of horseradish aioli.

### **MEDITERRANEAN FLATBREAD**

Flatbread brushed with garlic butter and baked with tomato sauce, garlic marinated tomatoes, mixed cheese, feta, onion, red bell peppers & kalamata olives. Served with a mixed green salad.

### **STEAK SALAD**

5oz striploin on a bed of romaine with grilled mushrooms, tomatoes, onions & bleu cheese crumbles. Tossed in our house made buttermilk bleu cheese dressing & drizzled with a balsamic glaze.

# BAR MENU

## OPEN BAR

	One Hour/pp	Two Hours/pp	Three Hours/pp	Four Hours/pp
<b>STANDARD</b>	\$17.5	\$31.5	\$42	\$49
<b>PREMIUM</b>	\$22	\$39	\$52	\$61
<b>DELUXE</b>	\$26	\$46	\$61	\$72

### STANDARD BRANDS

#### LIQUOR - HOUSE

- Vodka
- Gin
- Rum
- Whiskey
- Tequila

#### BEER - BOTTLES

- Miller Lt.
- Coors Lt.
- Budweiser
- Michelob Ultra
- Kaliber NA
- Pabst Blue Ribbon

#### WINE

- Camelot Pinot Grigio
- Camelot Cab Sauv
- Camelot Chardonnay
- Camelot Merlot

### PREMIUM BRANDS

#### LIQUOR

- Vodka - Absolut
- Gin - Beefeater
- Rum - Bacardi
- Scotch - Dewar's
- Whiskey - Maker's Mark
- Tequila - Cuervo Gold

#### BEER - BOTTLES

- Heineken
- Corona
- Amstel Light
- Beck's
- Harp
- New Belgium Fat Tire
- Yuengling
- Smithwick's
- Carlsberg
- Angry Orchard
- Easy Apple

#### WINE

- Ruffino Pinot Grigio
- Layer Cake Chard
- 50 Degree Riesling
- Charles G
- Charles Rosé
- Graffigna Malbec
- Noble Vines
- 181 Merlot
- Irony Pinot Noir
- Campo Viejo Rioja
- Kenwood Yulupa Sparkling
- Camelot Merlot

### DELUXE BRANDS

#### LIQUOR

- Vodka - Grey Goose
- Rum - Captain Morgan
- Bourbon - Woodford Reserve
- Scotch - Glenlivet
- Whiskey - JP Wiser's
- Tequila - Olmeca
- Gin - Bombay Sapphire

#### BEER - BOTTLES

- Devils Backbone 8 Point IPA
- Lagunitas Lil Sumpin Sumpin
- Leffe Blonde • Magners Cider
- Hoegaarden
- Woodchuck Cider
- Truly Colima Lime

#### WINE

- Troublemaker Red Blend
- Kim Crawford Sauv Blanc
- Treana White Blend
- Liberty School Cabernet
- Jacob's Creek Shiraz

## DRINK TICKETS

Drink tickets are a great way to keep track of how much you are spending on alcohol for company events, private parties, and receptions. Tickets are purchased in advance and are available at three various price points. Each drink ticket is valid for one drink and can be bought in any quantity 10 to 200. The drink tickets are non-refundable and only good for select items as described in the deluxe, premium and standard break downs.

Drink tickets are bought in only one of the following denominations per event:

**Standard** Ticket Package: \$7

**Premium** Ticket Package: \$8

**Deluxe** Ticket Package: \$9

## CONSUMPTION BARS

Consumption bars are paid for by the drink and do not have any set price. Drinks are either purchased by the guests on a cash and carry basis, or by the host as a credit tab that can be settled at the end of the event. If the host chooses to pick up the tab they can also set a limit of how much they wish to spend by putting a cap on the open bar.

\*ALL PARTIES ARE SUBJECT TO APPLICABLE TAXES AND 18% GRATUITY\*

