

# *ECCO Banquet Prices*

Rental for Indoor Chapel: (2 PM - 10 PM)	\$500
Rental for Lyles Hall: (2 PM - 10 PM)	\$1,000
Rental for Outdoor Chapel: (2 PM - 10 PM)	\$500
Additional Meeting Rooms: (2 PM - 10 PM)	\$250
Cleaning Deposit:	\$500

Dinner: Pricing varies according to menu. Range is from \$45 to \$50.

Centerpieces: \$15 per table (include vases, floating LED lights, cedar sprigs)

Servers: \$3 per person (includes bussing, no cake service)

Sparkling Cider Toast: \$3 per person (we provide cider and glassware)

Champagne Toast: \$2 per person (you provide champagne, we provide glassware)

Table Linens: \$2 per person (vanilla tablecloths and napkins)

Unless arranged in advance, we do not provide:

Champagne or wine glasses

Decorations or table centerpieces

Tablecloths or napkins

Serving or bussing

# ECCO Banquet Menu

## Displays

**Seasonal Fruit Display with Citrus Yogurt** - The freshest available fruits nicely arranged and served with tangy yogurt dipping sauce

**Crudité and Grilled Flatbread with Hummus** - Fresh garden vegetables and handmade grilled breads served with a garlic hummus

**Domestic and Imported Cheese Board** - Cheddar, Imported Swiss, Pepper Jack, Chevre, Gorgonzola and Smoked Gouda served with garlic crostini and grapes

**Fruit Brochettes** - Cantaloupe, Honeydew, Watermelon, Pineapple, Strawberry and Grape skewered and arranged in an eye-catching centerpiece

## Hors d'Oeuvres

**Bacon Wrapped Scallops** - Fresh sea scallops wrapped in our house cured and smoked bacon

**Prosciutto Wrapped Melon** - Ripe chunks of cantaloupe wrapped in thinly sliced aged prosciutto

**Thai Chicken Satay** - Marinated strips of chicken skewered and served with Thai peanut sauce

**Pork Empanadas** - Shredded pork with cheese, peppers and onions baked in a flaky pastry

**Mushroom Strudel** - Sautéed herbs and mushrooms wrapped and baked in phyllo

**Baked Brie en Croute** - Creamy brie wrapped in puff pastry and served with fresh berries and sliced almonds

**Clams Casino** - Littleneck clams stuffed with bacon, breadcrumbs and casino butter

**Sausage Stuffed Mushrooms** - Large button mushroom caps stuffed with homemade Italian sausage and breadcrumbs

**Swedish Meatballs** – Served in sour cream gravy

**Artichokes Francaise** - Egg battered artichokes served with a lemon sherry sauce

**Vegan Nori Rolls** - Sticky rice, snow peas, red peppers and avocado wrapped in seaweed and served with soy dipping sauce

**Buffalo Chicken Wings** - Crispy wings tossed in a traditional buffalo sauce served with bleu cheese dressing and celery sticks

# ECCO Banquet Menu

## Entrees

**Chicken Marsala** - Pan seared chicken breast sautéed with mushroom and marsala wine demi-glaze

**Chicken Parmesan** - Herb and cheese breaded chicken breast pan fried golden brown

**Marinated Chicken Breast** - Grilled chicken breast marinated in a fresh herb and lemon vinaigrette

**Chicken Francaise** - Egg battered chicken breast served in a lemon sherry butter sauce

**Slow Roasted Pork Loin** - Tender pork loin served with caramelized onions and mustard cream sauce (Chef Carved)

**Pecan Crusted Pork Medallions** - Nut crusted pork pan seared served with apple chutney

**Garlic and Herb Studded Top Round of Beef** - Slow roasted beef infused with garlic and fresh herbs served with béarnaise sauce (Chef Carved)

**ECCO's Oak Smoked Tri Tip** - Tender beef dry rubbed and slowly grilled over an oak fire

**Yankee Pot Roast** - Eye of the round braised with vegetables and red wine

**London Broil** - Grilled flank steak marinated and served thinly sliced with a mushroom demi-glaze

**Beef Tips** - Pan seared tender beef served in a brandy, green peppercorn cream sauce

**Citrus Salmon** - Filet of salmon topped with a citrus compound butter or a lemon caper parsley butter

**Cajun Tilapia** - Broiled seasoned tilapia filet served in a spicy tomato sauce with peppers and onions

**Grilled Tuna Steak** - Fresh tuna steak grilled and topped with a soy mushroom ragout (add \$2.00 per person)

**Roasted Vegetable Lasagna** - Layers of homemade pasta, marinara, cheese and oven roasted vegetables

**Curried Lentil Stew** - Tender green lentils stewed in a curry broth with sweet potato, butternut, peppers, onions and green beans

**Pasta Primavera** - Sautéed seasonal vegetables and penne pasta tossed in herb white wine sauce

**Chef Carved Prime Rib** - Slow roasted garlic and herb rubbed beef served with au jus (add \$2.00 per person)

**Chef Carved Beef Tenderloin** - The most tender cut of beef seasoned and roasted to medium served with béarnaise sauce (add \$2.00 per person)

# ECCO Banquet Menu

## Sides

**Below is a list of recommended accompaniments**

**If you have a favorite dish you would like us to replicate please inquire**

**Vegetables** - Grilled Asparagus, Roasted Vegetables, Green Beans Almandine, Broccoli and Cauliflower Au Gratin, Ratatouille, Glazed Baby Carrots, Seasonal Vegetable Medley

**Starches** - Corn and Scallion Mashed Potato, Duchess Potato, Au Gratin Potato, Roasted Red Potato, Baked Ziti Marinara, Basmati Rice Pilaf, Coconut Fried Rice, Maple Whipped Sweet Potato, Stewed Black Beans

**Buffets include salad, dressing, freshly baked bread and butter, coffee and tea**

**Seasonal Dessert Creations Available, inquire for list and price**

**The ECCO Buffet includes: choice of one display, two hors d'oeuvres, one entree, one vegetable and one starch - \$45 per person**

**The Grand Buffet includes: two displays, three hors d'oeuvres, two entrees, one vegetable and one starch - \$50 per person**

**Meal price does not include cost of linens, glassware for toasts, decorations or centerpieces, cake cutting and service, or serving and bussing. We will gladly discuss with you the additional cost if you choose to add any of these options.**

**Accommodations for guests with special diet needs will gladly be made. Please give us a 2 week notice and we will prepare dishes to meet their individual needs.**