

ECCO Wedding 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:	\$250

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.