



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	\$60	.. \$35	• Truffle parm potato crisps with malt vinegar aioli	\$40	.. \$25	• Calamari platter	\$55	.. \$30
• Hummus with naan & veggies	\$45	.. \$30	• Panko crusted fried pickles served with ranch dip	\$30	.. \$20	• Assorted Dessert platter	\$30	.. \$20
• Pretzel bites with warm beer cheese dip & red ale mustard	\$45	.. \$30	• Panko crusted onion rings platter ..	\$40	.. \$25	• Fresh cut seasonal fruit	\$40	.. \$25
• Chicken wings tossed in BBQ, buffalo, peri peri or served naked with ranch	\$45	.. \$30	• Chicken or veggie lettuce wraps with chow mein noodles in a hoisin peanut sauce	\$55	.. \$30	• add yogurt dip for additional	\$10	
• Fried chicken tenders served with honey mustard	\$40	.. \$25	• Standard burger sliders with house made burger sauce and american cheese.	\$40	.. \$25	• Cookie Platter	\$35	.. \$20
• Beer battered shrimp	\$55	.. \$30	• Veggie sliders platter	\$40	.. \$25	• Crudité & Dip	\$40	.. \$20
• Shrimp cocktail	\$55	.. \$30						
• Bangers in blankets	\$40	.. \$25						

BUFFETS

BREAKFAST BUFFETS

- QUICK PICK**\$12/person
- Fresh brewed coffee and selection of teas.
 - Fresh cut seasonal fruit and assorted muffins.

THE CONTINENTAL

\$16/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.

POWER BREAKS

PICK 4 Options from the right\$8/person

PICK 6 Options from the right\$11/person

PICK 8 Options from the right\$15/person

Each additional item\$3/person

MEETING DRINKS SERVICE

coffee, tea, and sodas

One service\$8/person

All day service\$15/person

- Assorted juices
- Bottled water & assorted sodas
- Fresh brewed coffee and assorted teas
- Cookies
- Cereal bars
- Truffle crisps with malt vinegar aioli

- Pretzel bites with warm beer cheese dip & red ale mustard
- Hummus & veggies
- Fresh cut seasonal fruit
- Red Bull \$5/can

LUNCH BUFFETS

All lunch buffets include coffee, and soda.

- THE GEORGE** 1 Salad ... 1 Entree 1 Side \$20/person
- THE WILLIAM** ... 1 Salad ... 2 Entrees ... 1 Side \$24/person
- THE CHARLES** ... 2 Salads ... 2 Entrees ... 2 Sides \$28/person
- Each additional Salad or Side \$2/person
- Each additional Entrée \$4/person
- Dessert Bites \$3/person
(brownies, cheesecake and bread pudding)
- BOXED LUNCH** - Wrap, whole fruit, snack, and beverage \$16/person

SALADS

- **NOBLE SALAD** mixed greens, almonds, cucumbers & dried cranberries, tossed in 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
- **ASSORTED WRAPS** selection of the following wraps below
- **CHIPOTLE TURKEY 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 SLIDERS** house made burger sauce, lettuce, tomato, onion pickle and American cheese
- **JALAPENO MAC & CHEESE** creamy cheese sauce, chopped jalapenos, topped with toasted parmesan panko bread crumb (can be done without jalapeno)
- **APPLEWOOD MARINATED SALMON** applewood marinated wild Atlantic salmon
- **FISH & CHIPS** crisp haddock, lightly beer battered and served with fries and our signature tartar sauce
- **CHEEKY PERI PERI SANDWICH** grilled chicken breast in a spiced chili lemon marinade w/ mayo, lettuce, tomato & red onion
- **LONDON CHEESESTEAK** thinly sliced sirloin w/ mushrooms, onions & peppers, sautéed in a rich HP peppercorn gravy; served in a toasted baguette w/ melted swiss

SIDES

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

DINNER BUFFETS

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

- THE KATE** 1 Salad ... 1 Entree 1 Side \$25/person
- THE DIANA** 1 Salad ... 2 Entrees 1 Side \$30/person
- THE ELIZABETH** 2 Salads ... 3 Entrees 2 Sides \$35/person
- Each additional Salad or Side \$2/person
- Each additional Entrée \$5/person
- Marinated Sirloin \$5/person
- Grilled Salmon \$4/person
- Dessert Bites \$3/person
(brownies, cheesecake and bread pudding)

SALADS

- **NOBLE SALAD** mixed greens, almonds, cucumbers & dried cranberries, tossed in 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

- **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
- **LEMON HERB CHICKEN** lemon herb marinated roasted chicken
- **JALAPENO MAC & CHEESE** creamy cheese sauce, chopped jalapenos, topped with toasted parmesan panko bread crumb (can be done without jalapeno)
- **MARINATED SIRLOIN** grilled tender bloody mary marinated sirloin steak
- **GRILLED SALMON** wild Atlantic salmon with garlic herb butter, fresh dill and sliced lemon
- **FISH & CHIPS** crisp haddock, lightly beer battered and served with fries and our signature tartar sauce
- **BEEF VINDALOO** sliced sirloin w/ cauliflower, red pepper & peas, simmered in a sweet & spicy coconut curry sauce over basmati rice, garnished w/ cilantro
- **BANGERS & MASH** house made british bangers, w/ garlic mashed potatoes & our rich beef dripping gravy

SIDES

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

BAR MENU

OPEN BAR

	One Hour/pp	Two Hours/pp	Three Hours/pp	Four Hours/pp
STANDARD	\$21 / \$18**	\$25 / \$22**	\$32 / \$27**	\$39 / \$34**
PREMIUM	\$24 / \$21**	\$28 / \$25**	\$35 / \$30**	\$42 / \$37**
DELUXE	\$27	\$34	\$41	\$48

* Named brands may be substituted due to market availability

** Beer, wine & soft drinks only

STANDARD BRANDS

LIQUOR - HOUSE

- Vodka
- Gin
- Rum
- Scotch
- Whiskey
- Tequila

BEER - BOTTLES

- Budweiser
- Bud Light
- Michelob Ultra
- Founders All Day IPA
- Coors Light
- Goose Island 312 Urban Wheat
- Kaliber (non-alcoholic)

WINE

- Camelot Pinot Grigio
- Treana White Blend
- Camelot Cab. Sauvignon
- Troublemaker Red Blend
- 50 Degree Riesling

PREMIUM BRANDS

LIQUOR

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

BEER - BOTTLES

- Amstel Light
- Budweiser
- Bud Light
- Michelob Ultra
- Goose Island 312 Urban Wheat
- Modelo Especial
- Magners
- Kaliber (non-alcoholic)
- Founders All Day IPA
- Coors Light

WINE

- Ruffino Pinot Grigio
- Pepi Sauvignon Blanc
- Layer Cake Chard
- Troublemaker Red Blend
- Hahn Pinot Noir
- Layer Cake Shiraz
- Irony Monterey Pinot Noir

DELUXE BRANDS

LIQUOR

- Vodka - Grey Goose
- Gin - Plymouth
- Rum - Bacardi
- Tequila - Cuervo 1800
- Scotch - Glenlivet
- Whiskey - Woodford Reserve

BEER - BOTTLES

- Amstel Light
- Budweiser
- Bud Light
- Founder Centennial IPA
- Goose Island 312 Urban Wheat
- Founders All Day IPA
- Coors Light
- Hoegaarden
- Kaliber (non-alcoholic)
- Michelob Ultra
- Modelo Especial
- Magners
- Great Lakes Edmund Fitzgerald

WINE

- Ruffino Pinot Grigio
- Nobilo Sauvignon Blanc
- Stone Cap Riesling
- Layer Cake Chard
- Troublemaker Red Blend
- Acacia Pinot Noir
- Layer Cake Malbec
- McManis Lodi Zinfandel
- Irony Monterey Pinot Noir
- Graffigna Reserva Malbec

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: \$10

Deluxe Ticket Package: \$12

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.

Custom drink packages available. Champagne & Wine available to be purchased by the bottle; kegs available for custom order based on availability.

ALL BAR PACKAGES CAN BE MADE AVAILABLE IN OUR PUB AREA AND WILL INCLUDE SPECIFIC IMPORT, DOMESTIC AND CRAFT DRAUGHT BEER!!

CASH BAR OPTION IS AVAILABLE.

** ALL F&B PACKAGES ARE SUBJECT TO TAX, 18% GRATUITY, & 3% BANQUET SERVICE CHARGE**

