

EAST WEST BISTRO CATERING

East West welcomes all to enjoy a wonderful meal with family, friends and business associates in our Uptown catering room. We design a menu specifically to meet your requests and tastes. Overlooking East Broad Street, our catering room gives a birds eye view of our unique town. As a guest at a catering event, you will come to expect impeccable service and a delightful atmosphere. We look forward to working with you to meet all your catering needs!

ROOM FEE

To reserve the room there is a fee according to how many guests that are attending your event. This is a non-refundable deposit that we require as both a set-up and staffing fee. We only reserve the room when we receive the deposit. These prices include bar service, centerpieces & linens.

2-20 people.....	\$175.00
21-30 people.....	\$250.00
31-45 people.....	\$300.00
46-60 people.....	\$350.00
61+.....	Please contact the catering director for special pricing and availability.

MENU OPTIONS

We have several menu options to choose from: Lunch, Heavy Appetizers or Full Dinner. Our catering Manager will work with you according to your budget and needs. We offer plated dinners as well as cocktail buffets. Please feel free to browse through our menu selections and ask questions on food preparation and presentation. The price of each selection is a la carte.

The Limited Menu

This is our most popular service. If you would like your guest to have the option of choosing his or her own entrée, we suggest having a limited menu. As a host, you choose one to three options from our menus and we have the menu printed and presented at each place setting. Having a limited menu is highly recommended for large parties.

Pre-order Menu

Pre-ordering from the menu is recommended for small groups, business meetings and Luncheons. This is a time saver and very efficient. You may order a set amount of meals, appetizers and desserts according to the number of guests.

Bar Service

We offer several bar options. It is catered to your preference. Please ask for our exclusive wine list to browse. We do not allow any outside alcohol to be brought on the premises.

PLATED DINNERS

** Soups **

Lobster Bisque with a Toasted Crouton
House Chicken Coconut Soup
Fresh Southern Yellow Corn and Shrimp Chowder
Spicy Vegetable Black Bean Soup with Cilantro Lime Cream
Creamy Potato Leek
Roasted Red Pepper Gazpacho
Chicken Tortilla Soup
\$6.00 per person a la carte

** Salads**

Spinach with almonds, feta cheese, tomato and a basil poblano vinaigrette
Caesar with fried capers, roasted garlic croutons, tomatoes and parmesan cheese
Wild greens with roma tomatoes, red onion and bell peppers with a balsamic vinaigrette
Wedge of iceberg lettuce with tomatoes, bacon crumbles and house blue cheese
Sweet Lettuce with gorgonzola cheese, toasted pecans and mandarin oranges with a balsamic vinaigrette
\$5.00 per person a la carte

Entrees

All entrees are served with fresh Foccacia bread, garlic mashed potatoes and seasonal vegetables excuding for pastas.

Butternut Squash Ravioli with garlic cherry tomatoes, arugula and sage brown butter
Baked penne pasta with mushrooms, spinach, roasted garlic in a ricotta cream
Carbonara Pasta with roasted chicken, smoked bacon, and peas in a rich cream sauce
Fresh Seasonal Vegetable Lasagna with a fennel tomato sauce
\$16.00

Pan fried herb crusted Chicken breast topped with a basil parmesan cream sauce
Roasted apple balsamic, oregano and garlic Tilapia with a cider tomato sauce
Cornmeal dusted Trout with a caper-red pepper ragout and toasted pecans
Pork Chop marinated in black beans, cilantro, and chilies, with apple chutney
\$18.00

Salmon roasted with a vegetable ragout

Crispy thyme roasted Duck breast with an orange sesame soy sauce

Chicken Roulade with mushrooms, bacon, and spinach with a champagne sauce

Roasted Pork loin with a sweet chili mustard and red onion marmalade

London Broil marinated in Worcestershire and rum with a mushroom demi glace

\$20.00

Baked crab stuffed Flounder fillets with a curry lime cream sauce

Mahi Mahi with a mango-melon salsa and a honey balsamic reduction

Flank steak stuffed with artichokes, spinach, roasted tomatoes, and fontina
cheese with a crimini mushroom Zinfandel sauce

\$22.00

Filet Mignon with a Portabella mushroom Demi Glace

Australian Lamb with a roasted pepper Harissa relish OR traditional mint jelly

Surf and Turf: London Broil paired with crab cakes with a mint chimchurri and
topped with homemade pickles

\$24.00

*****Choice of Sides*****

Choose one starch and one vegetable...

Starch:

Garlic Mashed Potatoes

Roasted New Potatoes with Rosemary

Scalloped Potatoes

Buttered Parsley Potatoes

Gorgonzola Macaroni and Cheese

Israeli Couscous

Garlic Cheese Grits

Vegetable:

Asparagus

Green Beans Almandine

Medley of zucchini, squash, peppers and onions

Steamed Broccoli with lemon butter

Julienne carrots, zucchini, and squash

****Desserts****

Banana Pudding with Vanilla Cookies

Tiramisu

Bread Pudding with Brandy Butter

Chocolate Mocha Layer Cake

German Chocolate Cake

Lemon Raspberry Cake

Red Velvet Layer Cake with Cream Cheese Frosting

Oreo Cheesecake

Raspberry Cheesecake

White Chocolate Cheesecake

Chocolate-Vanilla Swirl Cheesecake

Tangerine Sorbet Seasonal Berries

Coconut Lime Sorbet with Seasonal Berries

\$6.00 per person a la carte

PLATED ENTREE LUNCHEONS

(parties of 20 or more people)

Choose two items from each category for menu selections

\$18.00 per person

Includes soft beverage or coffee

Category 1 – Salads

Bibb lettuce salad with sweet peppers, feta and toasted pecans with a balsamic vinaigrette

Waldorf salad with nuts, seasonal fruit and a balsamic vinaigrette

Caesar salad with garlic croutons, parmesan cheese, fried capers & tomatoes

Mesclun Spring mix lettuces with red onion, carrots, roma tomatoes & a yuzu tomato vinaigrette

Category 2 – Entrees

Chicken Roulade with mushrooms, bacon, and spinach
with a champagne sauce

Salmon with a mango chili soy sauce

Sautéed Mahi Mahi with a apple lemon salsa

London Broil with a portabella mushroom demi glace,

Cumin roasted pork loin with an ancho-chili salsa

Roasted seasonal Vegetable Lasagna with a tomato fennel sauce

Shrimp and Grits sautéed onions and topped with cheddar cheese

Category 3 – Desserts

Tangerine Sorbet with Seasonal Berries

White Chocolate Cheesecake

Raspberry Cheesecake

Lemon Layer Cake

Red Velvet Layer Cake

Chocolate Bailey's Irish Cream Cake

Tiramisu

Banana Pudding

LIGHT BITES FOR LUNCH

(20 person minimum)

\$12.00 per person

Vegetable Quiche served with a small salad and fruit

Roasted vegetable Quiche with a choice of tofu, turkey or ham topped with a spicy remoulade served with a small salad and fruit

East West Crabcakes topped with a lime sour cream served with a salad and basil poblano vinaigrette

Cashew chicken Salad plate served on greens with toast points and fresh fruit

Shrimp salad plate served on greens with toast points and fresh fruit

Mixed green salad with Georgia pecans Smoked Salmon cucumber and roasted red peppers with a cucumber miso dressing

COCKTAIL BUFFET

(minimum of 20 guests)

Buffet selections are priced accordingly:

\$16.00 per person

Choose 4 items from category #1 and 1 item from category #2

\$18.00 per person

Choose 5 items from category #1 and 2 items from category #2

\$20.00 per person

Choose 5 items from category #1 and 3 items from category #2

Category #1

Assorted Vegetable Platter with Blue Cheese Dressing

Bruschetta with roma tomatoes, feta and basil

Sweet Potato Chips with Blue Cheese Dressing

Asian chicken salad purses

Smoked Salmon bagel bites with lemon cream cheese, cucumber, and pickled red onion

Smoked bacon and cheddar hushpuppies with a spicy remulade

Fried Gouda with raspberry peppercorn sauce

Baked Brie in puff pastry with almonds and honey

Chianti and panko stuffed mushrooms

Black bean and corn eggrolls with salsa

Chicken and mixed vegetable eggrolls with a sweet chili sauce

Smoked ham and spicy pimento cheese sandwiches

Shrimp and curry cream cheese spread finger sandwiches

Spinach and Artichoke Dip

Harissa Pimento Cheese Dip

Cashew Chicken Salad Dip

Classic Chick Pea Hummus Dip

Black Bean Dip

Category #2

Anti Pasta platter: house pickles, roasted peppers, olives, prociutto, salamis and cheeses

Salad station with assorted veggies and dressings

Roasted vegetable tray with balsamic vinaigrette

Imported cheese & fruit tray

(examples: gouda, havarti, gorgonzola, manchego, Newcastle Cheddar)

Chorizo stuffed mushrooms

Jumbo lump crab stuffed mushrooms

Garlic shrimp toast with citrus honey

Tuna sashimi with sour apple and nori crumble, wasabi, and ginger

Hoisin Pork spring rolls with a mustard vinaigrette

Roasted vegetable wontons with a rosemary balsamic dressing

Prosciutto wrapped melons with a yuzu tomato vinaigrette

California Rolls w/ Wasabi & Soy

Roasted Vegetable Empanadas with a spicy remoulade

Chili herbed beef skewers with sesame soy sauce

Crispy fried Scallops with a cilantro aioli

Boiled Gulf shrimp with roasted shallot cocktail sauce

Southern style fried chicken strips with a citrus honey mustard sauce

Gorgonzola Macaroni and Cheese

Category #3

\$3.00 per person

Grilled honey ginger pork with rolls and sweet chili mustard

Herbed grilled chicken with rolls and a pesto mayonaise

Beef skewers served with a chimmichurri sauce

Pork and pickled vegetable pot stickers

CARVING STATION

(minimum of 30 guests)

We welcome you to add a hot carving station to any of the above packages

Add the amounts below to the per person total

All items are served with bread or rolls

*Beef Tenderloin with Béarnaise and Horseradish Sour Cream

\$12.00 per person

*Roast Beef with Horseradish Sour Cream and Au Jus

\$10.00 per person

*Roasted Pork Loin with Horseradish or Jalapeno Apple Sauce

\$10.00 per person

*Clove & Ginger Roast Ham with Citrus Honey Mustard

\$8.00 per person

East West Bistro

Catering Information

Contact

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