



Hors D'oeuvres

INTERNATIONAL SPECIALTIES

THE ORIENTAL STATION

Featuring Stir Fry Station with Fried Rice & Fortune Cookies

THE ITALIAN STATION

Featuring Your Choice of Pasta Bar

THE FAJITA STATION

Build Your Own Beef or Chicken Fajitas with Warm Soft Tortillas & Appropriate Toppings

THE MASHED POTATO BAR

Create Your Own with Choice of Toppings

SMOKED SALMON DISPLAY

An Elegant Display of Decorated Salmon with Appropriate Toppings

SUSHI & RAW BAR

Chef's Selection of Sushi & Raw Bar Favorites

ASSORTED SNACKS

Pretzels
Potato Chips
Tri-Colored Tortilla Chips
Party Mix
Dry Roasted Nuts
Fancy Mixed Nuts

Dill Dip
Salsa (Mild or Spicy)
Cheese Dip (Mild or Spicy)

BEVERAGES

Fresh Brewed Coffee
Fresh Brewed Decaffeinated Coffee
Hot Tea, Iced Tea & Herbal Tea
Chilled Lemonade
Non-Alcoholic Fruit Punch

Bottled Water
Assorted Sodas
Individual Juices
Individual Milk

We are pleased to custom design an elegant Hors D'oeuvres Reception for any type of event.
Please inquire with our Catering Department about Custom Ice Sculptures.

All prices are subject to change without notice. Prices subject to state and local taxes, as well as gratuity.
1801 Eastland Drive | Bloomington, IL 61704 | T: 309.662.0000 | F: 309.664.5733 | WWW.EASTLANDSUITES.COM



Hors D'oeuvres

All Dinner Entrée Selections Include: Choice of Salad (Please See Page 6 for Salad Selections. Chef's Choice Fresh Seasonal Vegetables. Chef's Choice Dessert Flight. Fresh Baked Rolls with Butter. Fresh Brewed Coffee. Decaffeinated Coffee. Iced Tea.

COLD SELECTIONS

Mini Seared Vegetable Naan Sandwich
with Fired Roasted Pepper Sauce

Tortellini, Fresh Mozzarella & Tomato Skewers

Vegetable Crudite

Petite Sandwiches: Tuna, Chicken or Ham Salad

Stuffed Baby Red Potatoes

Spinach Artichoke Dip with Pita Crisps

Reuben Stack

Prosciutto Wrapped Asparagus or Melon

Raspberry Almond & Brie Canapes

Artichoke Truffles with Asiago Mayonnaise

Assorted Canapes

Boursin Stuffed Olives en Croute

Domestic Cheese Display

Seasonal Fresh Fruit

Cold or Hot Smoked Salmon
with Assorted Condiments

European Cheese Display

Iced Shrimp Cocktail

Antipasto Skewers with Basil Pesto

HOT SELECTIONS

Moroccan Keffa with Lemon Cilantro Dip

Manchurian Chicken Pops with Tonkatsu Sauce

Barbequed Cocktail Smokies

Chinese Miniature Eggrolls

Sante Fe Chicken Eggrolls with Sweet & Spicy Sauce

Franks in a Blanket

Honey Barbeque or Swedish Meatballs

Toasted Meat Ravioli with Marinara

Wild Mushroom Flatbread

Pecorino & Romano Stuffed Mushrooms

Ricotta & Spinach Stuffed Mushrooms

Cumberland Cristo Rolls with Concord Jelly

Cuban Turnover with Tangy Relish Sauce

Bourbon Barbeque Chicken Bruschetta

Fried Chicken Tender Strips

Spanakopita Triangles

Roasted Garlic & Tomato Bruschetta

Roasted Vegetable Quesadilla Rolls

Chicken Hot Wings

Cajun Stuffed Pepperoncini

Buffalo Chicken or Salmon Bouche

Spinach Artichoke Rangoon

Maryland Crab Cakes with Garlic Aioli

Bacon Wrapped Raspberry Barbeque Shrimp

Hawaiian Beef Skewers

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BEEF SELECTIONS

SIRLOIN FILET

A Top Sirloin Steak Rolled in Herbs & Spices then Charbroiled Over an Open Flame with a Port Mushroom Ragout. Served with Yukon Gold Mashed Potatoes.

CHURRASCO STEAK

Marinated Sirloin Steak Charbroiled & Topped with Chimichurri Sauce. Served with Confetti Rice Pilaf.

ENCRUSTED NEW YORK STRIP

Prime Strip Steak Marinated in Fresh Herbs & Encrusted with a Mélange of Four Peppercorns. Flame Broiled & Finished with a Bourbon Demi-Glaze. Served with Fire Herb Roasted Red Potatoes.

TOURNADOES OF BEEF TENDERLOIN

Roasted Tenderloin Sliced in Medallion Fashion with a Balsamic Demi-Glaze or Smoked Plum Tomato & Black Olive Compote. Served with White Cheddar Mashed Potatoes.

MUSHROOM INFUSED FILET MIGNON

Grilled Tenderloin of Beef Rubbed with Wild Mushroom Flour & Finished with a Gorgonzola Cream Sauce with Yellow Squash Provençale. Served with Potato Dauphinoise.

SEAFOOD SELECTIONS

TROPICAL TILAPIA

Baked Flake Fish Flash Cooked with a Dry Rub & Finished with Tropical Mango Salsa. Served with Polynesian Rice.

STUFFED ATLANTIC SALMON

A Center Cut Filet of Salmon Filled with Sun-Dried Tomatoes, Baby Shallots, Artichoke & Fried Spinach. Finished with Sweet Bell Pepper & Onion Marmalade. Served with Duchess Potatoes.

SHRIMP SCAMPI

Interlocking Jumbo Shrimp Poached in White Wine, Herbs & Lemon, Finished with a Chive Monterey Sauce. Served on a Bed of Savory Wild Rice Blend.

ORANGE ROUGHY NANTUA STYLE

Broiled Filet Seasoned with Lemon Pepper. Finished with Sauce Béchamel, Diced Fresh Tomatoes & Garlic Shrimp. Served with Roasted Red Potatoes.

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POULTRY SELECTIONS

CHICKEN ARDENE

Paillard of Chicken Stuffed with Seared Leek Onion & Chiffonade of Prosciutto Ham with a Roasted Garlic & Chive Cream Sauce. Served with Wild Mushroom Risotto.

FARMHOUSE CHICKEN

Sautéed Breast of Chicken Topped with Seasoned Sliced Mushrooms, Smokehouse Bacon, Monterey Jack Cheese & Shallot Sauce. Served with Yukon Gold Mashed Potatoes.

CHICKEN MODIGA

Lightly Breaded, Italian Style Breast of Chicken Topped with Smoked Bacon, Four Cheeses & Finished with Champagne Cream Sauce. Served with Asiago Mashed Potatoes.

CHICKEN SPARTA

Breast of Chicken Filled with Sautéed Spinach & Shallots Tossed with Sun-Dried Tomatoes & Sharp Feta Cheese with Roasted Red Pepper & Oregano Beurre Blanc. Served with Wild Herb Orzo.

CHICKEN BLACKHAWK

Swiss Gruyere Cheese & Delicately Smoked Ham in a Blanket of Chicken Breast. Sautéed then Baked to Perfection with a Peppered Tarragon Sauce. Served with Red Skin Mashed Potatoes.

SPINACH RICOTTA CHICKEN BREAST

Smoked Bacon, Gorgonzola Cheese & Ricotta Cheese with Wilted Spinach in a Blanket of Chicken Breast. Finished with a Lemon Wine Sauce. Served with Angel Hair Pasta.

PORK SELECTIONS

CANADIAN BACK PORK CHOP

Roasted Pork Loin Served with a Wild Mushroom Sauce. Served with Herb Roasted Potatoes.

PRIME RIB OF PORK LOIN

A Crown Roast of Pork Seasoned & Rubbed with a White Wine Mustard, Seared then Roasted to Perfection Just Until Done so Optimum Flavor is Achieved. Finished with a Three Peppercorn Brandy Glaze. Served Over Horseradish Mashed Potatoes.

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VEGETARIAN SELECTIONS

THREE CHEESE LASAGNA ROLLS

Rich Ricotta, Mozzarella & Asiago Cream Cheese Rolled in a Pasta Sheet. Topped with Marinara Sauce & Served with Vegetable Du Jour.

PESTO PASTA PRIMAVERA

Cheese Stuffed Tortellini Tossed with Sun-Dried Tomatoes, Basil Pesto, Artichokes, Broccoli, Sweet Bell Peppers & Garlic Alfredo Cream.

GRILLED VEGETABLE ENTRÉE

Marinated Seasonal Vegetable Tossed in Herbs & Spices, then Grilled Over an Open Flame. Served with Toasted Basmati Rice & a Zesty Bean Relish.

FIVE CHEESE RAVIOLIS WITH TOMATO CEVICHE

A Blend of Asiago, Mozzarella, Provolone, Parmesan & Creamy Ricotta Stuffed into Jumbo Round Tomato Basil Pasta. Topped with Tomato Ceviche & Served with Vegetable Du Jour.

ANTIPASTO CALZONE

A Classic Turnover Filled with Fontina & Provolone Cheese, a Mix of Sweet Bell Peppers & Olives. Served with Vegetable Du Jour.

DUET PLATES

CHIPOTLE PORK CHOP & CREOLE ORANGE ROUGHY
Bacon Wrapped Pork Chop with Sauce Chimichurri. Paired with Orange Roughy Finished with a Tangy Creole Shrimp Sauce. Served with Confetti Rice Pilaf.

CHICKEN SALTIMBOCCA & ASIAN SALMON
Chicken Breast Marinated with Sage Red Wine. Paired with Grilled Salmon with Ginger Hoisin Barbeque Sauce. Served with Feta & Herb Orzo.

TUSCAN STUFFED CHICKEN & STEAK PIZZALOLA
Stuffed Breast of Chicken with Prosciutto Ham, Fontina Cheese, Artichokes & Sun-Dried Tomatoes. Finished with a White Wine Tapenade. Plated with a Charred Top Sirloin Topped with Tomato, Mushroom & Herb Sauce Finished with Asiago Cheese. Served with Garlic Parmesan Mashed Potatoes.

STEAK MADEIRA & SHRIMP GRATIN
Top Sirloin Grilled to Perfection with Roasted Shallot Demi-Glaze Finished with Crimini Mushrooms. Paired with Lemon Thyme Infused Shrimp in a Crisp Panko Breading. Served with Yellow Rice Pilaf.

STUFFED ATLANTIC SALMON & TOURNADOES OF BEEF
Roasted Tenderloin Sliced in Medallion Fashion with Sauce Demi-Glaze. Paired with a Filet of Salmon Filled with Sun-Dried Tomatoes, Shallots, Artichoke Wedges & Fried Spinach with Lemon Caper Butter. Served with Roasted Red Potatoes.

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Salad Selections

Please Select One Salad from the List Below to Accompany Your Entrée

SALATA CAPRESE FRESCO

Fresh Ripe Tomatoes Layered with Mozzarella, Sliced Basil & Pickled Red Onion Wedges with Demi-Tribiano Dressing & Cracked Peppercorn.

PARADISE SANTORINI

Heart of Romaine Salad with Grape Tomatoes, Bermuda Onion, Cucumber, Feta Cheese, Marinated Chickpeas & Pita Croutons. Finished with an Italian Herb Vinaigrette.

BABY SPINACH SALAD

Fresh Baby Spinach Leaves with Toasted Sunflower Seeds, Dried Cranberries & Fresh Strawberries. Finished with a Raspberry Vinaigrette.

ASIAN MESCLUN SALAD

Mesclun with Hearts of Palm, Spiced Pecans & Mandarin Supremes. Finished with Ginger Sesame Vinaigrette.

CAESAR SALAD CHIFFONADE

Classic Italian Greens Served with Toasted Herb Artisan Croutons, Spanish Olives, Marinated Roma Tomatoes & Homemade Caesar Dressing.

MIXED GREEN SALAD

Fresh Bed of Greens Topped with Carrots, Cabbage & Tomato. Served with Ranch & French Dressings.

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Dinner Buffets

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ITALIAN BUFFET

Fresh Caesar Salad. Ensalata Caprese. Italian Pasta Primavera. Meat or Vegetable Lasagna. Chicken Cacciatore. Sautéed Zucchini & Squash Medley. Breadsticks.

SOUTHERN STYLE BBQ

Fresh Mixed Greens with Assorted Dressings & Toppings. Homemade Potato Salad. Pit-Smoked Beef Brisket with Barbeque Sauce. Choice of: Southern Battered Fried Chicken, Grilled Barbeque Chicken or Cajun Style Catfish with Sauce Remoulade. Baked Bean Medley with Currants & Apples. Slow Simmered Green Beans with Crumbled Bacon & Onion.

CLASSIC BUFFET (2 ENTREES)

Entrée Selections:

Smothered Pork Loin Chops
Grilled Honey Herb Chicken
Barbequed Chicken
Southern Fried Chicken
Chicken Breast Marsala
Chicken Piccata
Sliced Beef Baron in Au Jus
Peppered Sirloin Tips
Sliced Grilled Bourbon Ham
Pecan & Lemon Crusted Cod Filets
Tilapia Veracruz
Meat Lasagna
Vegetable Lasagna
*Carved Prime Rib with Au Jus

Hot Side Selections (Choose 3):

Sautéed Zucchini & Squash Medley
Steamed Broccoli & Cheese Medley
Peas with Pearl Onions
Green Beans Almandine
Okra & Stewed Tomato Relish
Corn O'Brien
Brunoise Rice Pilaf
Spanish Rice Pilaf
Garlic Smashed Potatoes
Oven Roasted Red Bliss Potatoes
Candied Yams
Angel Hair Pasta Spirals
Au Gratin Potatoes

Cold Side Selections (Choose 3):

Fresh Mixed Greens with Assorted Dressings
Caesar Salad
Spinach Salad with Honey Mustard Bacon Dressing
Marinated Tomatoes, Cucumber & Onion Salad
Fresh Fruit Salad
Italian Marinated Mushroom Salad
Vegetable Crudité & Dip
Pasta Salad Primavera
Italian Green Beans
Potato Salad

DELUXE BUFFET (3 ENTREES)

*Deluxe Buffet Only

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Dessert

DESSERT SELECTIONS

STRAWBERRY SHORTCAKE

Layers of Luscious Strawberry Filling Alternated with Whipped Cream & Vanilla Sponge Cake.

TORTA DI FORMAGGIO DI TIRAMISU

Tiramisu Cheesecake Topped with Cream Cheese Mousse & Coffee Liqueur Soaked Cake. Dusted with Cocoa Powder.

NEW YORK STYLE CHEESECAKE

Caramel, Chocolate, Strawberry or Cherry Topping will Compliment this Traditional, Yet Exquisite Dessert for an Additional \$.75.

KEY LIME BISTRO

Tart Key Lime Atop a Cookie Crust. Finished With Whipped Topping & Toasted Coconut.

OLD FASHIONED CARROT CAKE

Three Delicious Layers of Moist Cake Loaded with Shredded Carrots, Pecans & Crushed Pineapple. Filled & Iced with Real Cream Cheese Frosting.

CAROUSEL STYLE CHEESECAKE

A Variety of Cheesecakes Including: Chocolate Truffle, Snickers, Reese's & Turtle.

ULTIMATE CHOCOLATE CAKE

Velvety Chocolate Mousse Layered with Chocolate Butter Cake on a Cookie Crust. Finished with Chocolate Ganache & Chocolate Chips.

LEMON BERRY MARSCAPONE CAKE

Two Layers of Moist Cream Cake with Cranberries, Blueberries & Cinnamon Streusel Baked into Each Layer, then Filled with Fruit & Lemon Mascarpone Cream.

GATEAU PASSION CHOCOLAT

A Giant Mouthful of Chocolate Pudding Between Two Layers of Dark, Moist Chocolate-Drenched Chocolate Cake.

CHEF'S CHOICE DESSERT ASSORTMENT

Let the Creativity of Our Chef Give You a Memorable Dessert Experience. Displayed as a Station at Your Event the Decadence Will Include Layered Cakes, Cheesecakes, Pies & Bite-Sized Pastries.

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Bar Options

CASH BAR

Prices are based per bottle or glass. Prices may vary with special request Beers, Wines or Liquors.

Assorted Sodas
Domestic Bottled Beer
Imported Bottled Beer
House Wine
House Brand Mixed Drinks
Call Brand Mixed Drinks
Premium Brand Mixed Drinks

KEGS, WINE, CHAMPAGNE & PUNCHES

Domestic Keg Beer
Imported Keg Beer
Champagne
House Wine
(Merlot, Chardonnay & White Zinfandel)
Lynchburg Lemonade
Blue Hawaii
Sangria
Non-Alcoholic Punch

Custom Signature Cocktails Available
Ask Your Catering Manager for Details

All bars must meet a minimum of \$200 in sales.
Group is responsible for the balance if minimum is not met.

HOSTED BAR OPTIONS

Per Person Prices – Unlimited Consumption. Based on the guaranteed number of guests.

Call Brand Hosted Bar Includes:
Assorted Soft Drinks
Domestic Beer
Imported Beer
House Wine
House Brand Mixed Drinks
Call Brand Mixed Drinks

Premium Brand Hosted Bar Includes:
Assorted Soft Drinks
Domestic Beer
Imported Beer
House Wine
House Brand Mixed Drinks
Call Brand Mixed Drinks
Premium Brand Mixed Drinks

Per Drink Prices – Charged on a Per Drink Basis
Assorted Soft Drinks
Domestic Beer
Imported Beer
House Wine
House Brand Mixed Drinks
Call Brand Mixed Drinks
Premium Brand Mixed Drinks

Hosted Bars are subject to Service Charge, State & Local Taxes and are not included in the prices quoted herein.

Eastland Suites Hotel & Conference Center is the sole alcoholic beverage licensee. It is subject to the regulations of the State of Alcoholic Beverage Control Commission and violations of these regulations may jeopardize the Hotel Liquor License. Our policies prevent the service of alcoholic beverages not purchased from or regulated by the Hotel. We reserve the right to decline service of alcohol for the safety of our guests.

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