

EAST BURN

Tap • Patio • Grill

Party Plates

Small (recommended 10-15 people)

Medium (recommended 20-25 people)

Large (recommended 30- 35 people)

Pepper Bacon wrapped Scallops

small - 72

medium-137

large- 195

Chef's Choice Fried Ravioli with accompaniment of Sauces

small -50

medium- 95

large- 135

Assorted mini quiches & tarts

small- 50 (one choice)

medium- 95 (two choices)

large- 185 (three choices)

-Roasted red pepper, spinach, and Fontina

-Wild mushroom and ham

-Kalamata and Green olives with Roasted Red Peppers

-Bacon, broccoli and cheddar

-Beer sausage, boerenkass cheese, and spicy mustard

Crostini trio (choice of three toppings)

small- 60

medium – 114

large- 162

-Gorgonzola, honey drizzle, and fresh fruit

-Smoked trout mousse & fried leeks

-Marinated Beef Tenderloin & Rogue Blue Cheese

-Gorgonzola, grilled pear, crumbled candied walnuts

-Chevre, strawberries, toasted hazelnuts

-Scallion cream cheese & Peppadews

Grilled vegetable plate- Seasonal

small - 40

medium - 80

large - 120

Dried Mission Figs wrapped in Soppressata and Shaved Pecorino Romano

small -40

large - 120

Baked Brie with Marionberry Compote, Toasted Hazelnuts, and Crostini

small- 60

large- 150

Potato Pancakes + Bourbon Apple Chutney and Scallion Sour Cream

small- 60

medium -114

large – 162

Tequila Marinated Shrimp with Tomato Cilantro sauce and Mango Chutney

small- 36

medium- 68

large- 97

Grilled Polenta with Olive Tapenade

small- 38

medium-72

large-103

Teriyaki Beef Kabobs

small- 70

medium- 133

large-189

Salads:

Mixed greens- Shaved carrots, cranberries, and toasted pinenuts in a Champagne Vinaigrette

small – 30

medium – 57

large - 81

Riviera Caesar- Slow Roasted Tomatoes, Fresh Mozzarella, Arugula, Spinach and Caesar Dressing

small – 40

medium – 67

large - 91

Spinach – Baby spinach tossed with balsamic vinaigrette, topped with Anjou pear, toasted pinenuts and Chevre cheese- individual only @ 3.95 per person

Tomato, basil and fresh mozzarella – Roma tomatoes, fresh mozzarella, and basil over baby spinach tossed in balsamic vinaigrette- individual only @ 3.95 per person

Seated Dinners: For parties of 12 or more we will create a customized menu which our Chefs will prepare for you in the annex kitchen. Guests can interact with chefs and are encouraged to ask questions and get involved. It makes for a very fun evening!