



## EASTLAND SUITES

HOTEL & CONFERENCE CENTER

Bloomington, Illinois



### Dinner Selections

#### Beef Selections

*Tournedos Of Beef Tenderloin*  
Roasted Tenderloin Sliced in Medallion Fashion with a Balsamic Demi-Glaze OR Smoked Plum Tomato and Black Olive Compote. \$27.99

*Entrecote Of Beef*  
A Seared and Slow Roasted Sirloin Topped with Tobacco Fried Onion Straws and a Cabernet Peppercorn Sauce. \$22.99

*U.S. Choice Prime Rib of Beef*  
A Marinated Ribeye Roast Slowly Cooked in its own Juices Topped with a Shallot and Bermuda Onion Au Jus. \$25.99

*Sirloin Filet*  
A Top Sirloin Filet Steak Rolled in Herbs and Spices, then Char-Broiled Over an Open Flame with a Port Mushroom Ragout. \$21.99

*Braised Short Ribs*  
A Braised Beef Short Rib Osso Bucco with a Burgundy Pan Sauce. \$19.99

*Steak Chasseur*  
A Half Pound Flat Iron Steak Topped with a Traditional Sauce of Mushroom and a White Wine Demi-Glaze. \$19.99

*All of our beef selections are USDA Choice Certified. Our steaks are all served at medium temperature; pink throughout with a warm red center, for optimal flavor.*

#### Seafood Selections

*Cajun Style Tilapia*  
Baked Flake Fish, Flash Cooked with a Spicy Dry Rub and Finished with Black Bean and Roasted Corn Relish. \$18.99

*Stuffed Atlantic Salmon*  
A Center Cut Fillet of Salmon Filled with Sun Dried Red Tomatoes, Baby Shallots, Artichoke Wedges and Fried Spinach; Finished with Sweet Bell Pepper and Onion Marmalade. \$23.99

*Broiled Mahi Mahi*  
A Broiled Fillet of Mahi Mahi then Topped with a Tropical Fruit Salsa. \$18.99

*Shrimp Scampi*  
Interlocking Shrimp on a Bed of Savory Rice Blend Topped with a Hay Stack of Julienne Garlic Butter Vegetables. \$19.99

*Orange Roughy Nantua Style*  
Broiled Fillet of Sweet and Mild Orange Roughy, Seasoned with Lemon Pepper and Completed with Sauce Béchamel, Diced Fresh Tomatoes and Garlic Shrimp. \$19.99

*Scallop Gratin*  
A Generous Portion of Sea Scallops Topped with a Garlic Shallot Compound Butter and Crisp Panko Breading. \$19.99

*All Dinner Entrees include Salad, Dinner Rolls and Butter, Fresh Seasonal Vegetables, and Chef's Choice Selection of Potato, Rice, or Pasta, Coffee, Decaffeinated Coffee, and Iced Tea.  
(Unless Otherwise Noted)*

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*All prices are subject to change without notice. Prices subject to state and local taxes, as well as gratuity.  
1801 Eastland Drive · Bloomington, Illinois 61704 · Phone 309.662.0000 · Fax 309.664.5733*



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### Dinner Selections

#### Poultry Selections

##### *Chicken Ardene*

*Paillard of Chicken Stuffed with Seared Leek Onion and Chiffonade of Proscuitto Ham with a Roasted Garlic and Chive Cream. \$18.99*

##### *Chicken Blackhawk*

*Swiss Gruyere Cheese and Delicately Smoked Ham in a Blanket of Chicken Breast, Sautéed then Baked to Perfection with a Peppered Tarragon Sauce. \$19.99*

##### *Spinach Ricotta Chicken Breast*

*Smoked Bacon, Gorgonzola, Ricotta Cheese with Wilted Spinach and Finished with a Lemon Wine Sauce. \$19.99*

##### *Farmhouse Chicken*

*Sautéed Breast of Chicken Topped with Seasoned Sliced Mushrooms, Smokehouse Bacon, Monterey Jack Cheese and Shallot Sauce. \$18.99*

##### *Chicken Dijonaise*

*Marinated Chicken Breast Finely Dusted in Herb Crumbs and Roasted in a White Grape and Artichoke Dijon. \$17.99*

##### *Roasted Chicken Breast*

*Topped with a Bing Cherry, Cranberry Glaze and Caramelized Apples. \$18.99*

##### *Chicken Sparta*

*Breast of Chicken with the Filling of Sautéed Spinach and Shallots Tossed with Sun Dried Tomatoes and Sharp Feta Cheese with Roasted Red Pepper and Oregano Beurre Blanc. \$18.99*

##### *Chicken E'touffe'e*

*A Baked Creole Chicken Breast with a Seafood and Crayfish Stuffing and Smothered with a Cajun Cream Sauce. \$19.99*

#### Pork Selections

##### *Prime Rib of Pork Loin*

*A Crown Roast of Pork Seasoned and Rubbed with White Wine Mustard, Seared then Roasted to Perfection until just done so Optimum Flavor is Achieved and Finished with a Three Peppercorn Brandy Glaze. \$23.99*

##### *Canadian Back Pork Chops*

*Roasted Pork Loin Served with Garlic and Chive Mashed Potatoes and a Wild Mushroom Sauce. \$16.99*

##### *Smoked Pork Loin*

*Center Cut Hickory Smoked Loin of Pork Served with Toasted Golden Apple Chutney Glaze. \$17.99*

##### *Stuffed Pork Loin*

*Hand Stuffed Pork Chop Centered with Poached Granny Smith Apple and Toasted Walnut Dressing, Topped with a Light Rosemary Sauce. \$17.99*

##### *Italian Stuffed Pork Loin*

*A Baked Pork Loin Stuffed with Italian Sausage, Proscuitto, Mozzarella Cheese, and Bread Crumbs Topped with Herb Infused Gravy. \$17.99*

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### *Combination Plate Dinner Selections*

#### *Interlocking Shrimp Scampi and Filet*

*A Petite Filet of Beef Topped With Sauce Cabernet and Triple Locked Jumbo Shrimp Poached in White Wine, Herbs and Lemon Then Finished With A Chive Monterey Sauce.*

*\$31.99*

#### *Garlic Crusted Chicken and Beef Au 'Pouvre*

*Garlic Encrusted Chicken Breast Roasted and Topped with Herb White Wine Butter and Sliced Tenderloin of Beef; Rolled in Cracked Pepper with a Jack Daniels Glaze.*

*\$30.99*

#### *Stuffed Atlantic Salmon and Tournedos of Beef*

*Roasted Tenderloin Sliced in Medallion Fashion with Sauce Demi-Glaze and Fillet of Salmon Filled with Sundried Tomato, Shallots, Artichoke Wedges and Fried Spinach with a Lemon Caper Butter Sauce.*

*\$31.99*

#### *Chicken Blackhawk and Prime Rib of Beef*

*Swiss Gruyere Cheese and Delicately Smoked Ham In A Blanket of Chicken Breast, Sautéed Then Baked to Perfection with a Peppered Tarragon Sauce and Slow Roasted Prime Rib of Beef Served English Style with Beef Au Jus.*

*\$29.99*

#### *Canadian Pork Chop and Chicken Dijonaise*

*Roasted Boneless Loin of Pork Sliced and Topped with Rich Brown Sauce Along with Breaded and Sautéed Breast of Chicken Finished with Champagne Moutard Cream*

*\$28.99*

*All Dinner Entrees include Salad, Dinner Rolls and Butter,  
Fresh Seasonal Vegetables, and Chef's Choice Selection of Potato, Rice, or Pasta,  
Coffee, Decaffeinated Coffee, and Iced Tea unless otherwise noted.*



## EASTLAND SUITES

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### Dinner Buffet Selections

#### Classic Buffet

Choice of Two of the Following Entrees:

- Smothered Pork Loin with Brown Sauce
- Honey Baked OR Herb Chicken
- Sliced Roast Baron of Beef with Au Jus
- Glazed Ham
- Baked Lemon Peppered Cod
- Peppered Sirloin Tips

Also Includes: Assorted Relishes, Tossed Garden Greens with Our House Dressings, Two Chef's Choice Cold Salads, Appropriate Potato, Rice or Pasta, and Fresh Seasonal Vegetables.

\$23.99

#### Touch of Italy Buffet

Fresh Garden Caesar Salad, Chilled Bow-Tie Primavera Salad, Antipasto Salad, Tortellini ala Carbonara, Baked Meat Lasagna, Breast of Chicken Cacciatore, Ratatouilles of Zucchini and Yellow Squash, Accompanied by Toasted Garlic Bread Sticks.

\$22.99

#### Southern Barbecue

Creamy Macaroni Salad, Home-Style Potato Salad and Cabbage Slaw; Carved Steamboat Round, Southern Battered Fried Chicken, Country BBQ Pork Ribs, Oven Baked Beans, Buttered Corn, Battered Potato Wedges and Buttermilk Chili Cornbread.

\$24.99

#### Deluxe Buffet

Choice of Three of the Following Entrees:

- English Cut Prime Rib with Au Jus
- Vegetable OR Meat Lasagna
- Lemon Baked Sole Fillet
- Chicken Piccata
- Pork Chops with Caramelized Peppers and Onions
- Chicken Breast Marsala
- Fried Chicken
- Seafood Gumbo with Rice

Also Includes: Assorted Relishes, Tossed Garden Greens with Our House Dressings, Two Chef's Choice Cold Salads, Appropriate Potato, Rice or Pasta, and Fresh Seasonal Vegetables.

\$25.99

All Dinner Buffets include Coffee, Decaffeinated Coffee, Iced Tea, Rolls and Butter unless otherwise noted.

All Buffets have a minimum requirement.

Contact our Catering Department if you have a request for a custom themed buffet.

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### *Vegetarian Entrees*

*Roasted Vegetable Empanada (Turnover)  
Flakey Butter Pastries Filled with Roasted Seasonal Vegetables  
Served with Red Beans and Rice.* \$17.99

*Italian Ratatouille Stuffed Portabella  
Caponata Style Vegetables Finished with Rich Tomato Sauce and  
Topped with Smoked Provolone and Mozzarella On a Bed of  
Basil Sunflower Angel Hair Pasta.* \$17.99

*Pesto Pasta Primavera  
Cheese Stuffed Tortellini Tossed with Sun Dried Tomato, Basil Pesto,  
Artichokes, Broccoli, Sweet Bell Peppers and Garlic Alfredo Cream.* \$17.99

*Grilled Vegetable Entrée  
Marinated Seasonal Vegetables Tossed in Herbs and Spices Grilled  
Over an Open Flame. Served with Toasted Basmati Rice with  
Zesty Bean Relish.* \$17.99

*Three Cheese Lasagna Rolls  
Rich Ricotta, Mozzarella, and Asiago Cream Cheese Rolled in a  
Pasta Sheet, Accompanied with Vegetable Marinara Sauce and  
Vegetable De Jour.* \$17.99

*All Vegetarian Entrees include  
Coffee, Decaffeinated Coffee and Iced Tea.*



# EASTLAND SUITES

## HOTEL & CONFERENCE CENTER

Bloomington, Illinois



### Hors D'Oeuvres

Eastland Suites Hotel and Conference Center takes great pride in their ability to custom design a reception for any special event. We thrive on creativity in presenting to our guests an unforgettable experience.

#### Cold Selections

European Cheese Display	\$275.00
Iced Shrimp Cocktail	\$250.00
Crab Stuffed Cucumbers	\$175.00
Cold Smoked Atlantic Salmon	\$200.00
Smoked Salmon Canapés	\$200.00
Crab Stuffed Artichokes	\$175.00
Assorted Tea Sandwiches To Include:	
• English Cucumber	
• Asparagus	
• Egg	
• Smoked Turkey	\$150.00
Petite Sandwiches To Include:	
• Tuna, Chicken or Ham Salad	\$100.00
Checkerboard Crostini	\$150.00
Domestic Cheese Display	\$150.00
Greek Feta Dip w/Toasted Pita	\$150.00
Pastry Fresh Vegetable Pizza	\$150.00
Asparagus and Prosciutto	\$125.00
California Roll-Up	\$125.00
Dolmas	\$125.00
Grilled Vegetable Focaccia	\$125.00
Raspberry Almond Brie Canapés	\$125.00
Raw Vegetable Display	\$125.00
Sante Fe Roll Ups	\$125.00
Seasonal Fresh Fruit Selection	\$125.00
Artichoke Truffles w/Asiago Mayo	\$100.00
Deviled Eggs	\$100.00
Salami Cornets	\$100.00
Stuffed Baby Red Potatoes	\$100.00
Ham and Pickle Pinwheels	\$100.00
Spinach Artichoke Dip w/Pita Crisps	\$100.00

#### Hot Selections

Bacon Wrapped Scallops	\$225.00
Maryland Crab Cakes with Garlic Aioli	\$225.00
Bacon Wrapped Raspberry BBQ Shrimp	\$200.00
Marinated Beef Brochette	\$200.00
Mini Assorted Quiche	\$150.00
Chicken Teriyaki Brochette	\$150.00
Pork Tenderloin Brochette	\$150.00
Creole Pecan Chicken	\$150.00
Beef Empanadas	\$150.00
Assorted Stuffed Mushrooms	\$125.00
Bourbon Barbequed Chicken Bruschetta	\$125.00
Buffalo Chicken OR Salmon Bouche	\$125.00
Chicken and Roasted Vegetable Strudel	\$125.00
Fried Chicken Tender Strips	\$125.00
Herb Marinated Vegetable Kabobs	\$125.00
Miniature Calzone	\$125.00
Spanikopita Triangles	\$125.00
Roasted Garlic and Tomato Bruschetta	\$125.00
Asparagus in Phyllo	\$125.00
Thai Chicken Spring Roll	\$125.00
Crab OR Lobster Rangoon	\$125.00
Mediterranean Artichoke Tart	\$125.00
Roasted Vegetable Quesadilla Rolls	\$125.00
Cheese Palmiers	\$100.00
Barbequed Cocktail Smokies	\$100.00
Wild Mushroom Flatbread	\$100.00
Chicken Hot Wings	\$100.00
Chinese Miniature Egg Rolls	\$100.00
Chinese Pot Stickers	\$100.00
Franks in a Blanket	\$100.00
Honey Barbequed Meatballs	\$100.00
Miniature Burritos OR Beef Tacos	\$100.00
Swedish Style Meatballs	\$100.00
Toasted Meat Ravioli with Marinara	\$100.00

PRICES BASED ON ONE-HUNDRED PIECES

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### Hors D'oeuvres Packages

#### Package A

Artichoke Truffles  
Creole Pecan Chicken  
Beef Teriyaki Brochette  
Crab Cakes  
Grilled Chicken and Roasted Vegetable Strudel  
Shrimp Cocktail

\$25.99

#### Package B

Crab Stuffed Mushrooms  
Fruit Kabobs  
Miniature Beef Burritos  
Salmon Bouche  
Pork Pot Stickers  
Proscuitto Wrapped Asparagus  
Swedish Style Meatballs

\$23.99

#### Package C

Barbecued Meatballs  
Mushroom Flatbread  
Cheese Kabobs  
Chicken Wings (Hot or Mild)  
Beef Empanadas  
Chicken Sante Fe Wrap  
Spanikopita Triangles

\$21.99

All prices are based two pieces of each item per person. Also includes Coffee, Decaffeinated Coffee and Iced Tea.

### Assorted Snacks

Pretzels	\$12.99
Potato Chips	\$12.99
Tri-Colored Tortillas	\$12.99
Dry Roasted Nuts	\$15.99
Party Mix	\$12.99
Fancy Mixed Nuts	\$15.99

All prices are based per pound.

Dips (Dill, French, or Onion)	\$12.99
Salsa-Served Hot or Cold (Mild or Spicy)	\$12.99
Cheese Dips-Served Hot or Cold (Mild or Spicy)	\$12.99

All prices are based per quart.

### Beverages

By the Gallon:	
Fresh Brewed Coffee	\$18.99
Fresh Brewed Decaffeinated Coffee	\$18.99
Hot Tea, Iced Tea, and Herbal Tea	\$18.99
Chilled Lemonade	\$18.99
Non-Alcoholic Fruit Punch	\$18.99

Individual:	
Carafes of Fruit Juice	\$9.99
Bottled Water	\$2.50
Assorted Sodas	\$1.75

We would be more than pleased to custom design an elegant Hors D'oeuvres Reception for any type of event that you have in mind.

Also please inquire with our Catering Department about Ice Sculptures.



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### Dessert Suggestions

#### *Ultimate Chocolate Cake*

*Velvety Chocolate Mousse Layered with Chocolate Butter Cake on a Cookie Crust, Finished with Chocolate Ganache and Chocolate Chips.* \$3.29

#### *Strawberry Shortcake*

*Layers of Luscious Strawberry Filling Alternated with Whipped Cream and Vanilla Sponge Cake.* \$3.29

#### *Tuxedo Truffle*

*A Layer of White Chocolate Mousse and Creamy Dark Chocolate Mousse Floating Among Three Layers of Marbled White and Chocolate Cake.* \$3.29

#### *Kentucky Bourbon Pie*

*Large Buttery Caramel Pecans, Layered on a Rich Goopy Filling with a Hint of Kentucky Bourbon, All Resting in a Butter Pastry Crust.* \$3.29

#### *Tiramisu*

*"Carry Me Up To Heaven"  
A Light Composition of Lady Fingers and Espresso, Layered with Italian Cream Cheese; "Mascarpone" and Grated Chocolates.* \$4.29

#### *Totally Turtle Cheesecake*

*New York Style Cheesecake Topped with a Blanket of Fudge, Caramel and Pecans.* \$4.29

#### *Snickers Grand Slam*

*Chocolate Cookie Crust Filled with Custard and Brownies. Topped with Snickers Bars, Caramel and Peanuts then Drizzled with White and Dark Chocolate.* \$4.29

#### *New York Style Cheesecake*

*Caramel, Chocolate, Strawberry OR Cherry Topping will Compliment this Traditional, Yet Exquisite Dessert for an additional \$.75* \$4.29

#### *Chef's Choice Pie*

*The Chef will Choose The Pie –Apple, Cherry, Peach, Pumpkin, Sweet Potato OR Southern Pecan That will Best Compliment the Entrée of Your Choice.* \$3.29

#### *Old Fashioned Carrot Cake*

*Three Delicious Layers of Moist Cake Loaded with Shredded Carrots, Pecans and Crushed Pineapple, Filled and Iced with Real Cream Cheese Frosting.* \$4.29

#### *Chef's Assorted Sweets Table*

*A Decadent Display of Chef's Choice Assorted Desserts* \$6.29

#### *Milk Chocolate Mousse*

*A Light Chocolate Laced Dessert Topped with Vanilla Cream and Chocolate Curls.* \$2.99

#### *Irish Cream Mousse Cake*

*Three Generous Layers of Chocolate Cake Soaked with Irish Cream Syrup then Layered with a Rich Irish Cream Mousse.* \$4.29

#### *Chef's Choice Fruit Crisp*

*The Chef Will Choose the Fruit Filled Butter Crisp of Apple, Cherry OR Peach that will Best Compliment the Entrée of Your Choice.* \$3.29

#### *Carousel Style of Cheesecake*

*A Variety of Cheesecakes Including: Chocolate Truffle, Snickers, Reese's and Turtle* \$4.29

#### *Lemon Berry Cream*

*Two Layers of Moist Cream Cake with Cranberries, Blueberries and a Hint of Cinnamon Baked into Each Layer, Then Filled with Fruit and Lemon Mascarpone cream.* \$4.29

#### *Raspberry Cheesecake Brulee'*

*Silken Smooth Yet Refreshingly Light. White Chocolate Cheesecake Swirled with Vibrant Red Raspberry Glaze.* \$4.29

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### Cash Bar

Assorted Sodas	\$1.75
Domestic Bottled Beer	\$3.75
Imported Bottled Beer	\$4.50
House Wine	\$4.25
House Brand Mixed Drinks	\$4.00
Call Brand Mixed Drinks	\$4.75
Premium Brand Mixed Drinks	\$5.50

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

Domestic Keg Beer	\$225.00
Imported Keg Beer	Prices Available
Champagne	\$14.99/Bottle
House Wine	\$16.99/Carafe

### Punch

Lynchburg Lemonade	\$67.00 per Gallon
Blue Hawaii	\$65.00 per Gallon
Sangria	\$55.00 per Gallon
Non-Alcoholic Punch	\$18.99 per Gallon

Punch Fountain Rental	\$60.00
Estimated 15 glasses served per gallon.	

All Bars must meet a minimum of \$200.00 in sales. Group will be responsible for the balance.

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

### Hosted Bar Options

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

\$9.95 per Person for the First Hour  
\$7.95 per Person for the Second Hour  
\$5.95 per Person for each additional Hour

Prices based per person for the guaranteed number of guests.

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

\$13.95 per Person for the First Hour  
\$11.95 per Person for each additional Hour

Prices based per person for the guaranteed number of guests.