

EASY-STREET

Catering Kitchen

2021 MENU AND TASTING INFORMATION FOR SPEAKEASY ON STATE INCLUSIVE COUPLES.

GREETINGS FROM EASY STREET CATERING; WE WILL BE CATERING YOUR CELEBRATION AT THE SPEAKEASY ON STATE AND THE INFORMATION HERE OUTLINES THE NEXT STEPS YOU'LL NEED TO TAKE. WE OFFER YOU THE CHANCE TO COME MEET WITH US AND TRY THE FOOD YOU SELECT FOR YOUR GUESTS. IT'S A GREAT WAY TO GET EVERYTHING ANSWERED ALL AT ONCE SO YOU CAN FOCUS ON THE PARTY! PLEASE CONTACT US WITHIN 6 MONTHS OF YOUR EVENT IF YOU'D LIKE TO SCHEDULE A TASTING.

-JAE MURVINE CHEF/OWNER

Tasting Information:

We typically schedule tastings for Monday, Tuesday or Wednesdays, noon to 6pm.

Weekend dates may be scheduled depending on our availability.

You may choose two entrees and two sides to try.

We prefer to schedule tastings within six months of your event.

Please inform us of your food allergies or special diets prior to the appointment.

To schedule a tasting please contact us at the number or email listed below:

909-800-3330

JAE@EASYSTREETCATERING.COM

You can also directly schedule your tasting here:

<https://calendly.com/easystreetcatering/inclusive-client-tastings>

Easy Street at the Speakeasy on State present:

The Classic American Menu

First Entree: Select 1

Herb Crusted Ribeye Roast- Ribeye beef perfectly seasoned with fresh herbs then slow roasted over mirepoix and served with Demi-Glace.

Seared King Salmon- Fresh skin-on King Salmon fillets are pan seared and topped with sesame ginger sauce, scallions and black sesame seeds.

Second Entrée: Select 1

Garlic Chicken- Seared skinless chicken breast served with Garlic cream pan sauce topped with sautéed mushrooms and fresh herbs.

Sunday Dinner Chicken- Skin on chicken rubbed with seasoning and slow roasted atop fresh thyme and served with cranberry & red wine reduction sauce.

Ranch Chicken- Seared Chicken breast with mushroom gravy topped with roasted tomatoes, artichoke hearts and crispy bacon.

Side Dishes: Select 2

Seasonal Vegetables- Sautéed large cut summer squash, Italian zucchini, red bell peppers, button mushrooms and red onions.

Garlic Mash Potatoes- Steamed russet potatoes whipped with heavy cream, butter and confit garlic cloves.

Scalloped Potatoes- Sliced russet potatoes layered between cheese and cream sauce and topped with melted Monterey Jack cheese.

Haricot Verts- Garden fresh green beans are trimmed, poached and sautéed with red onion julienne and button mushrooms.

Salad:

House Salad- Crisp mixed greens tossed with Mediterranean cucumber slices, beefsteak tomato wedges and julienne red onion served with ranch and Italian dressings.

*Yeast dinner rolls and butter will also be served.

All Inclusive events are served Buffet Style by our professional servers. Plated service may be available.

China plates, silver flatware and glass goblets and champagne flutes are included in this package.

A drink station with lemonade, iced tea and chilled water will also be provided.

For Friday events one appetizer will be served, Saturday events will have two appetizers served

We happily accommodate guests with special diets and allergies, if advised two weeks prior to event date.

If you want to change something or add from our full menu just let us know, additional fees may apply.