

# PARTY PACKAGE

Summer 2022

Located in the heart of iconic and colorful Carytown, **EAST COAST PROVISIONS** offers a wide variety of warm and inviting spaces in a fun urban setting. The intimate, private dining room accommodates up to forty (40) guests for a seated dining experience. A sleek glass-walled bar with a fireplace accommodates up to fourteen (14) seated guests or twenty (20) guests for a cocktail event. The upstairs is available for a larger seated event, allowing for greater privacy and intimacy. Additionally, we offer semi-private events on our downstairs banquette for up to twenty (20) guests. A full restaurant rental is the most spacious option for the largest dining. Rounding out the options, East Coast does not currently offer lunch hours, but daytime events may be reserved with a one thousand (\$1000) minimum.



No rental fee is required when the spending minimum is met. Please inquire with our event planner regarding the spending minimum for your requested date. Minimums vary based on time of year, day of the week, and time of day. Basic service items are provided at no charge. East Coast offers a variety of menu options for your package, or we can customize a menu to suit your specific needs. Bar packages may also be customized. Prices listed in the menu package do not include beverages, administrative fee, taxes, or gratuity.

To secure a reservation, we require a signed contract and a fifty percent (50%) deposit determined by the estimate for your event. Deposits are nonrefundable but one hundred percent (100%) may apply towards a future event when cancellation is not within thirty days of the contracted event. Cancellations within thirty (30) days of the event forfeit the deposit. In the unlikely event that the restaurant is required to close by order of state or local authorities, East Coast Provisions agrees to provide a full refund of the deposit or allow the guest to reschedule the event.

If you have any questions or to schedule an appointment to view the private dining spaces, please call 804.353.3411 or email [gm@eastcoastrva.com](mailto:gm@eastcoastrva.com).

# VENUES

Following are the room specifications and minimum requirements:

## **UPSTAIRS BANQUET ROOM**

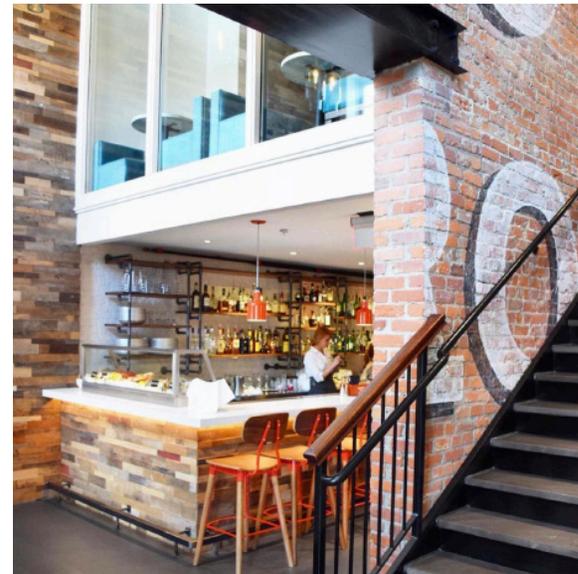
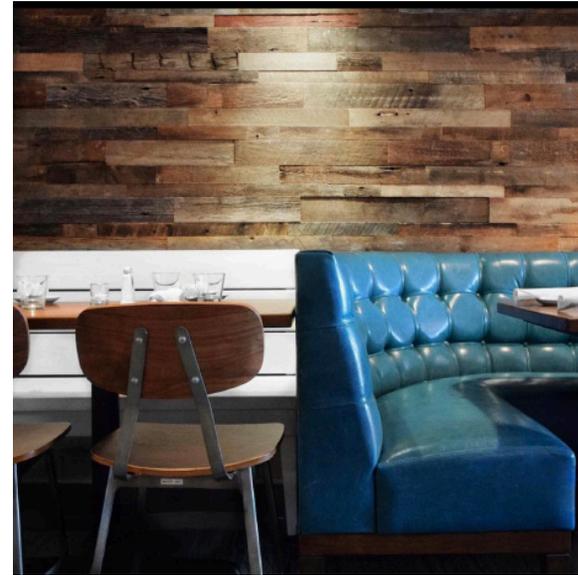
MAXIMUM OF 40 SEATED

## **LOUNGE AREA**

MAXIMUM OF 14 SEATED OR 20 FOR A COCKTAIL EVENT

## **ENTIRE UPSTAIRS**

MAXIMUM OF 80 SEATED AND 100 FOR A COCKTAIL EVENT



# APPETIZERS

order by the piece | (minimum of 24 pieces)

## PIECES

**MINI LOBSTER ROLL** tarragon aioli | 8

**TUNA TACO** ponzu, lime, cilantro, scallion, sesame, wasabi emulsion | 4

**CRAB CAKE** cilantro aioli | 10

**HAM BISCUITS** honey mustard, king's hawaiian roll | 3

**MINI ECP BURGER** arugula, pickled red onions, horseradish peppercorn aioli, smoked cheddar | 4

**CRISPY FRIED VA OYSTERS** corn salad, chipotle aioli, queso fresco, cilantro, pickled red onion | 3

**GRILLED OYSTERS** with parmesan, garlic, butter, and lemon | 4

## RAW BAR

**RUBY SALTS** | 3

**SHRIMP COCKTAIL** | 3

**CHILLED LOBSTER** | MKT

**CHILLED SEAFOOD TOWER** whole maine lobster, 6 shrimp, 6 oysters, & ceviche | MKT

sauces: house cocktail, strawberry mignonette, horseradish peppercorn aioli, drawn butter

# PLATTERS

priced by the platter | each platter serves 10

**CRAB DIP** crispy tortillas | 40

**OCTOPUS** shaved with olive oil, garlic, crushed pepper, maldon salt, lemon, parsley | 60

**CHEESE BOARD** pickled vegetables, tomato jam, mustard seed, marcona almonds, crostini | 50

**CHARCUTERIE BOARD** olives, pickled vegetables, mustard seed, crostini | 80





# SUSHI

order by the roll (you can make one large platter with a variety of rolls)

**WEST COAST\*** spicy tuna, yellowtail, avocado, jalapeno, cilantro, tobiko, crunch, sweet soy | 12.95

**EAST COAST** cucumber, avocado, charred pineapple, topped with spicy crab salad, cucumber & sweet soy reduction 11.95

**CALIFORNIA** kani, cucumber, avocado, tobiko | 7.95

**SPICY TUNA\*** sriracha aioli, togarashi, cucumber, scallions, crunch dynasty | 9.95

**RAINBOW\*** crab & cucumber inside, salmon, tuna, yellowtail & avocado on top | 14.95

**CRUNCHY** shrimp tempura, scallions, cucumber, carrots, pickled daikon, sesame seeds, eel sauce | 11.95

**VEGETARIAN** tempura sweet potato, pickled daikon, carrot, miso aioli, sesame seeds, jalapeno, cilantro | 8.95

# SEATED DINNER MENU

(choose one of the following menu options to present to your guests)

## MENU 1

\$40 PER PERSON

### FIRST COURSE

**MIXED GREENS** carrot, heirloom radish, red onion, lemon rosemary vinaigrette

### SECOND COURSE

**6OZ FILET** aligot potatoes, asparagus, mushroom and sage brown butter

**SEARED SALMON** shaved brussels sprouts, apples, walnuts, fresh dill, beet puree

**ECP SHRIMP & GRITS** byrd mill smoked cheddar grits, lardons, tomato braised kale, fried shallots





## MENU 2

\$55 PER PERSON

### FIRST COURSE

#### **MISO CORN & CRAB SOUP**

**KALE CAESAR** house dressing, brioche crouton, shaved parmesan, white anchovy

### SECOND COURSE

**10<sup>oz</sup> FILET** aligot potatoes, asparagus, mushroom, sage brown butter

**SURF AND TURF** filet and lobster tail, aligot potatoes, asparagus, rosemary glaze, drawn butter

**TWIN LOBSTER TAILS** served with aligot potatoes, asparagus & drawn butter, lemon

**ROASTED ROCKFISH** asparagus, arugula, radicchio, prosciutto, dates, parmesan, lemon, polenta

(a vegetarian or chicken entrée can be substituted or added onto any menu)

# DESSERT OPTIONS

\$8 per person | (choose one or two to have presented on the menu)

**LEMON CREAM CAKE**

**CHEESECAKE**

**CHOCOLATE TORTE**



(our sorbet du jour can be added for a vegan and gluten free option)

**v** - vegan / **vo** - vegan optional / **gf** - gluten free / **gfo** - gluten free optional / **n** - contains nuts

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

\*These items may be served raw or undercooked to customer preference. \*\*These items are served raw.