

Eagle Oaks Golf & Country Club



Contact us at

Banquets@eagleoaks.com

732-938-9696 Ext 316

732-938-9696 Ext 352

Social Catering Menus

Breakfast, Lunch, Cocktail Reception, Dinner & Beverage



Eagle Oaks Golf & Country Club is delighted to be your partner in planning your function. Our professional staff will provide you with the peace of mind and assurance that your event will exceed your expectations and ensure each detail is fulfilled. Our commitment to providing you a unique and memorable experience is based on the dedication, enthusiasm and experience of our management and service team. Our reputation for service execution along with our unparalleled service makes us the perfect choice for your celebration!

To simplify the planning process we provide you with completed event packages, designed to fit your every need and ensure that each of your guests has an enjoyable and memorable experience. You will also find a listing of enhancements for you to add to your packages or for you to customize your own menu .



BREAKFAST BUFFETS

Minimum of 40 people



Continental Breakfast

Available Weekdays only

Fresh Baked Muffins, Danish and Bagels
Jellies, Jams, Butter and Cream Cheese
Seasonal Sliced Fruit and Berries
Assorted Fruit Yogurts
Chilled Orange, Apple and Cranberry Juice
Fresh Brewed Coffee
Harney & Sons Tea Selection
Add Hot Oatmeal Station +5

Breakfast Buffet

Enhancements

Omelet Station

Whole Eggs, Egg Whites, Shredded Swiss
and Cheddar Cheese
Diced Ham, Tomato, Peppers, Onions,
Broccoli, Mushrooms and Hot Peppers

Chicken Waffle Station

Fried Boneless Chicken
Bananas, Strawberries, Blueberries, Nutella,
Maple Syrup & Whipped Cream
With Sauces - Maple Syrup, White Pepper
Gravy & Hot Sauces

Crepe Station

Chicken and Mushroom Crepes in a Sherry
Cream Sauce
Fresh Spinach and Ricotta Cheese Crepes
with an Anise Scented Cream Sauce

Smoked Salmon Display

Sliced Smoked Salmon,
Capers, Diced Red Onion, Chopped
Chives, Sieved Egg Whites and Yolk
Crème Fraîche, Herbed Cream Cheese

Buffet Breakfast

Scrambled Eggs
Crispy Bacon and Sausage
Belgian Waffles or French Toast
With Maple Syrup
Breakfast Potatoes
Hot Oatmeal with Assorted Condiments
Assorted Cereals with Fresh Cold Milk
Fresh Baked Muffins, Danish and Bagels
Jellies, Jams, Butter and Cream Cheese
Seasonal Sliced Fruit and Berries
Assorted Fruit Yogurts
Orange, Apple and Cranberry Juice
Fresh Brewed Coffee and Hot Teas

Brunch Buffet

Carved Prime Top Sirloin
Penne Pasta, Sausage and Broccoli Rabe
Mixed Greens, Raspberry Vinaigrette
Belgian Waffles or French Toast
With Maple Syrup
Scrambled Eggs and Breakfast Potatoes
Crispy Bacon and Sausage
Fresh Baked Muffins, Danish and Bagels
Smoked Salmon with Accompaniments
Jellies, Jams, Butter and Cream Cheese
Seasonal Sliced Fruit and Berries
Assorted Mini Confections
Chilled Orange, Apple & Cranberry Juice
Regular / Diet Soft Drink
Fresh Brewed Coffee & Hot Teas

All prices subject to 21% house service charge
and 6.625% sales tax
Room charge additional if minimums not met



BREAKFAST PLATED ENTRÉE



Minimum of 40 people

All Plated Breakfasts are served with Assorted Juices
Bakery Specialties, Fresh Brewed Regular & Decaffeinated Coffee,
Selection of Gourmet Herbal Hot Teas

Mains - Select One (If selecting two, you will be charged the higher of the two)

Scrambled Eggs

Aged Cheddar and Chives

Orange-Cinnamon Battered Brioche French Toast

Warm Maple Syrup

Breakfast Tart

Black Truffle and Leek or Roasted Tomato and Spinach

Eggs Benedict

Poached Eggs, Canadian Bacon, Roasted Tomato, Hollandaise on
Toasted English Muffins

Mixed Grill

Marinated & Grilled Prime Top Sirloin Steak with Scrambled Eggs with Aged
Cheddar and Roasted Tomatoes

Accompaniments - Select One

Grilled Canadian Bacon

Jimmy Dean Link Sausage

Apple Wood Smoked Bacon

Grilled Hickory Smoked Ham

Sides - Select One

Home Fries with Sautéed Bell Peppers and Sweet Onions

Rosemary Roasted Yukon Potatoes

Sweet Potato Hash

Stone Ground Grits with Cheddar Cheese

Tropical Fruit Martini (\$ Supplement)

Yogurt Parfait with Fresh Fruit and House Made Granola (\$ Supplement)

All prices subject to 21% house service charge and 6.625% sales tax
Room charge additional if minimums not met



BREAKFAST A LA CARTE ITEMS



Beverage Service

Coffee & Tea Station (per person)
Chilled Fruit Juices (per person)
Sparkling Water, individual bottle liter
Bottled Water, sold individually
Bottle juices, individually
Soft Drinks, individually

Bake Shop (by the dozen)

Hand Crafted Danish Pastry
Gourmet Crumb Cake Squares
Mini French Croissants
Gourmet Muffins
Artisan Bagels with Cream Cheese
Cinnamon Rolls
Pecan Sticky Buns
Banana, Lemon and Marble Pound Cake
Dessert Bar Squares
Fresh Baked Cookies
Fudge Brownies
Hot Breakfast Sandwiches
(variety available: Stuffed empanada, ham & cheese biscuit, egg, onion and cheddar biscuit)

Snacks (priced individually)

Fruit Martinis
Greek Yogurt- Berry and Granola Parfaits
Premium Greek Yogurt
Granola and Cereal Bars
Candy Bars
Healthy Chips and Dip
Whole Fruit
Seasonal Fresh Fruit and Berries

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LUNCH BUFFETS MONDAY - FRIDAY



Minimum of 40 people
3 Hour Function

Classic Deli

Sliced Meat Platters of: Roast Beef, Turkey, Ham and Soppressata
Sliced Cheese Platters of: Swiss, Provolone, American and Cheddar
Bowls of: Tuna, Chicken and Egg Salad

Assorted Pickles, Hot Cherry Peppers, Mustard and Mayonnaise

Soup – Chefs Soup of the Day

Fresh Fruit Display

Caesar and Tossed Salad, Yukon Potato Salad and Cole Slaw

Assorted Individual Bags of Chips

Freshly Baked Cookies and Brownies

Assorted Sodas, Waters, Fresh Brewed Coffee and Hot Tea Selection

New York Deli

Warm Sliced Pastrami and Corned Beef

Swiss & Provolone Cheese

Sliced Rye, White, Wheat Bread and Brioche Rolls

Variety of Mustards, Deli Pickles and Mayonnaise

Soup – Chefs Soup of the Day

Salads-Caesar and Tossed Salad, Yukon Potato Salad and Cole Slaw

Assorted Individual Bags of Chips

Freshly Baked Cookies and Brownies

Assorted Sodas, Waters, Fresh Brewed Coffee and Tea Selection

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LUNCH BUFFETS MONDAY - FRIDAY



Minimum of 40 people
3 Hour Function

Italian Hoagie Buffet

Chafers of:

Chicken Parmesan

Eggplant Roulade with Ricotta Cheese

Sausage and Peppers

Grilled Vegetables

Assorted Hoagie and Brioche Rolls

Soup – Chefs Soup of the Day

Caesar and Tossed Salad, Yukon Potato Salad and Pasta Salad

Assorted Individual Bags of Chips

Fresh Baked Cookies, Brownies and Chef Selections

Assorted Sodas, Waters, Fresh Brewed Coffee and Tea Selection

Pasta Buffet

Rigatoni Bolognese

Cavatelli with Sausage and Broccoli

Bow Tie Pasta Primavera

Penne with Chicken and Sundried Tomatoes , Light White Wine
Sauce

*Gluten free pasta can be added by request

Salads - Caesar and Tossed Garden Greens

Garlic Bread

Freshly Baked Cookies, Brownies and Chef's Selections

Assorted Sodas, Waters, Fresh Brewed Coffee and Tea Selection

All prices subject to 21% house service charge and 6.625% sales tax
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LUNCH BUFFETS MONDAY - FRIDAY



Minimum of 40 people
3 Hour Function

Market Buffet

Sandwiches – Choose Four

Ham and Emmental Swiss Baguette

Roast Beef and Aged Cheddar Cheese on Baguette

Turkey and Brie on Rustic Wheat

Turkey, Bacon, Lettuce and Tomato on Rustic Wheat

Mozzarella and Tomato on Focaccia

Chicken Salad with Apples on Sourdough Baguette

Italian Meat Combo on a Baguette

Mediterranean Veggie on Sundried Tomato Bread

Soup – Chefs Soup of the Day

Salads – Caesar and Tossed Salad, Yukon Potato Salad and Cole Slaw

Assorted Individual Bags of Chips

Freshly Baked Cookies, Brownies and Chefs Selections

Assorted Sodas, Waters, Fresh Brewed Coffee and Tea Selection

BBQ Buffet

BBQ Chicken

Burgers

Hot Dogs

Molasses Baked Beans

Corn on the Cob

Assorted Condiments, Pickles, Lettuce, Sliced Tomatoes and Onions

Salads- Caesar and Tossed Salad, Yukon Potato Salad and Cole Slaw

Assorted Individual Bags of Chips

Freshly Baked Cookies, Brownies and Chef's Selections

Assorted Sodas, Waters, Fresh Brewed Coffee and Tea Selection

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LUNCH PLATED MONDAY - FRIDAY



Minimum of 40 people
3 Hour Function

Lunch Includes Choice of Soup or Salad, Entrée, Dessert, Soda, Iced Tea, Water, Coffee and Tea

Soup or Salads (Please select one)

Roasted Butternut Squash Soup

Roasted Tomato Bisque

Sweet Corn Chowder

Tuscan Potato and Kale Soup

Mixed Greens, Grape Tomato, Radish, Red Onion, White Balsamic Vinaigrette

Arugula, Goat Cheese, Beets, Candied Walnuts, Mustard Dill Vinaigrette

Mixed Greens, Mandarin Orange, Toasted Almond, Raspberry Vinaigrette

Chopped Romaine Hearts, Parmesan Croutons and Caesar Dressing

Entrees - Select One (If selecting two, you will be charged the higher of the two)

Pumpkin Ravioli, Butter, Sage and Toasted Walnuts

Penne Pasta, Tomato, Basil and Grated Romano

Baked Grouper, Citrus Herb Butter

Seared Salmon, Lemon and Caper Sauce

Roasted Chicken Breast, Wild Mushroom, Tomato and Tarragon

Chicken Breast, Caper, Olive and Artichoke

Charbroiled Prime Top Sirloin, Red Wine Demi

Herb Roasted Pork Loin, Mustard Cream Sauce

Chef's Salad, Ham, Turkey, American, Swiss Cheese and Mixed Greens

Tomatoes and Slice Hard Boiled Egg with Ranch Dressing

Chicken Caesar, Grilled Chicken over Chopped Romaine Lettuce,

Parmesan Cheese, Croutons and Classic Caesar Dressing

*Entrees Served with Chefs Fresh Vegetable and Starch Du Jour

Desserts (Please Select One)

Flourless Chocolate Cake (GF) Apple Tart

Caramel Apple Walnut Cake Limoncello Mascarpone Cake

Red Velvet Traditional N.Y. Cheesecake

California Carrot Cake

All prices subject to 21% house service charge and 6.625% sales tax
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THEMED BUFFETS

Minimum of 40 people
3 Hour Function



Italian Inspired Buffet

Tuscan Bean Soup
Cheese Tortellini Alfredo, Vegetable Cream Sauce
Rigatoni with Tomato Basil Sauce
Chicken Florentine, Spinach and Mozzarella Cheese
Baked Grouper with White Wine Caper Sauce
Vegetable Medley With Garlic and Olive Oil
Fresh Mozzarella and Heirloom Tomato Salad
Traditional Caesar Salad, Garlic Croutons
Fresh Assorted Rolls and Butter
Italian Cookies and Pastries
Regular / Diet Soft Drink
Fresh Brewed Coffee
Assorted Tea Selection

Buffet with Wine, Beer & Soda \$63 Per Person

Buffet with 3 Hour Standard Open Bar 75 Per Person

South of The Border Buffet

Chicken Tortilla Soup
Fajitas, Corona Marinated Chicken, Spicy Beef and Shrimp Fajitas
Peppers and Onions
Warm Soft Flour Tortillas
Diced Tomatoes, Lettuce, Cheddar Cheese, Jalapenos, Guacamole
and Sour Cream
Spanish Rice
Baja Salad Greens with Olives, Tomatoes, Scallions and Jalapeno
Pepper Jack Cheese and Cilantro Lime Vinaigrette
Assorted Desserts
Regular / Diet Soft Drink
Fresh Brewed Coffee
Assorted Tea Selection

Buffet with Wine, Beer & Soda \$63 Per Person

Buffet with 3 Hour Standard Open Bar \$75 Per Person

All prices subject to 21% house service charge and 6.625% sales tax
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BUFFETS

Minimum of 40 people
3 Hour Function



Magnolia Buffet

Rigatoni Marinara
Sautéed Breast of Chicken, Mushroom, Lemon and Herb
Baked Grouper, White Wine Caper Sauce
Fresh Mozzarella & Tomato Salad
Traditional Caesar Salad, Garlic Croutons
Fresh Assorted Rolls and Butter
Assorted Pies & Cakes
Regular/Diet Soft Drink, Freshly Brewed Coffee, Fine Tea Selection

Buffet with Wine, Beer & Soda

Buffet with 3 Hour Standard Open Bar

Augusta Buffet

Sliced Roasted Pork Loin with Spinach and Dijon Mustard Cream
Sautéed Chicken Breast with Artichoke, Tomato and Mediterranean Olives
Miso Glazed Salmon with Ginger Fume
Scallion Scented Rice, Oven Roasted Yukon Potatoes, Seasonal Vegetables
Cucumber & Tomato Salad
Mixed Green Salad with Tomatoes, Cucumbers, Carrots, Red Onion
White Balsamic Vinaigrette
Fresh Assorted Rolls and Butter
Fruit Tarts & Cannoli
Regular/Diet Soft Drink, Freshly Brewed Coffee, Fine Tea Selection

Buffet with Wine, Beer & Soda

Buffet with 3 Hour Standard Open Bar

BBQ Buffet

BBQ Chicken
Baby Back Ribs
Burger Sliders & Hot Dogs
Corn on the Cob & Cole Slaw
Pickles & Traditional Condiments
Potato Salad, Whole Grain Mustard Dressing
Hearts of Romaine with Grape Tomato, Caesar Dressing
Fresh Assorted Rolls and Butter
Fresh Baked Brownies & Cookies
Regular/Diet Soft Drink, Freshly Brewed Coffee, Fine Tea Selection

Buffet with Wine, Beer & Soda

Buffet with 3 Hour Standard Open Bar

All prices subject to 21% house service charge and 6.625% sales tax
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PLATED MEALS

Minimum of 40 people
3 Hour Function



Dinner Includes Choice of Soup or Salad, Entrée, Starch, Vegetable, Dessert, Soda, Iced Tea, Water, Coffee and Tea

Soup or Salad (Please Select One)

Roasted Butternut Squash Soup

Roasted Tomato Bisque

Sweet Corn Chowder

Tuscan Potato and Kale Soup

Baby Greens, Grape Tomatoes, Radish, Red Onion and White Balsamic Vinaigrette

Baby Arugula, Goat Cheese, Beets, Candied Walnuts and Mustard Dill Vinaigrette

Mixed Green Salad, Mandarin Orange, Toasted Almonds, Raspberry Vinaigrette

Classic Caesar with Romaine Hearts, Parmesan Croutons and Caesar Dressing

Entrees - Select One (If selecting two, you will be charged the higher of the two)

Pumpkin Ravioli, Butter, Sage and Toasted Walnuts

Filet Mignon Charbroiled Center Cut Tenderloin, Green Peppercorn Sauce

Duet of Filet Mignon and Mustard Crusted Salmon, Roasted Tomato Fume

Duet of 4 oz Top Sirloin and Salmon, Dill Sauce

English Cut Oven Roasted Short Loin, Cabernet Demi

Twin Crab Cake, Lump Crab Cakes with Old Bay Seasoning, Citrus Rémoulade

Pomegranate Glazed Salmon

Crab Stuffed Tilapia, Filled with a Crab Meat Stuffing, Chesapeake Sauce

Sautéed Breast of Chicken, Lemon, Capers and Herbs

Boursin Cheese Stuffed Breast of Chicken, Chardonnay Sauce

Twin Crepe Filled Manicotti, Sautéed Spinach, Marinara and Mozzarella Cheese

Entrees Served with Chefs Fresh Selection of Vegetable and Starch Du Jour

All prices subject to 21% house service charge and 6.625% sales tax
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PLATED MEALS (continued)



Desserts (Please Select One)

Flourless Chocolate Cake (GF)

Apple Tart

Caramel Apple Walnut Cake

Limoncello Mascarpone Cake

Red Velvet

Traditional N.Y. Cheesecake

California Carrot Cake

Enhancements Starters

Penne Pasta Primavera

Pumpkin Ravioli, Butter, Sage and Toasted Walnuts

Maple Sweet Potato, Smoked Gouda Filled Crepe, Sage Cream

Stuffed Portobello with Tomato and Boursin Cheese, Balsamic Glaze

Sliced Seasonal Melon, Prosciutto, Lime and Poppy Seed Yogurt

Shrimp Cocktail, Jumbo Chilled Shrimp, Cocktail Sauce and Lemon Wedge

Maryland Crab Cake, Citrus Rémoulade Sauce

All prices subject to 21% house service charge and 6.625% sales tax
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Magnolia Cocktail Reception



Minimum of 50 people

3-Hour Affair to Include

Passed Hors d' Oeuvres, Displays, Italian Station, Dessert & Coffee

Choose Cash Bar, Wine, Beer & Soda or Open Bar

Butler Passed Hors d' Oeuvres (1 hour)

(Please select six)

Hot Items

Shrimp Wrapped in Shoestring Potatoes Mini Crabcakes
Spanakopita Wild Mushroom Tart Mini Beef Wellington
Chicken Tandoori Chicken Saltimbocca with Prosciutto & Sage

Cold Items

Assorted Nigiri and Sushi Rolls with Wasabi Soy Sauce
Tuna Tartar Spoon Strawberry Boursin Smoked Salmon Canapé
Sliced Filet Mignon on Ficelle Bread with Horseradish Cream
Melon Ball & Prosciutto Skewer with Mint Lassi

Decorative Reception Displays

International and Domestic Cheeses & Artisan Meats
Grilled Marinated Vegetables Olive Bar Mediterranean Cous Cous Salad
Fresh Mozzarella with Sea Salt and Balsamic Glaze Plattered with Marinated Tomatoes
Garden Fresh Crudités with Dip Seasonal Fresh Fruit and Berries
Variety of Crostini with Fresh Bruschetta and Assorted Hummus

Italian Action Station

Pasta Station (Please select two)

Penne A la Vodka –Blush Cream Sauce Rigatoni with Bolognese
Orrechiette with Smoked Salmon Cream & English Peas Penne Primavera
Cheese Filled Tortellini with Marinara Sauce Cavatelli with Pesto Sauce

Chafers

Fried Calamari, Eggplant Roulade, Sausage & Broccoli Rabe

Coffee & Dessert Station

Soft Drinks, Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Fine Teas
Assorted Cookies, Mini Confections

Reception Food Only

Reception with Wine, Beer & Soda

Reception with 3 Hour Open Bar

All prices subject to 21% house service charge and 6.625% sales tax
Room charge additional if minimums not met



Augusta Cocktail Reception



Minimum of 50 people

3-Hour Affair to Include

Passed Hors d' Oeuvres, Displays, Carving Item, Dessert & Coffee

Choose Cash Bar, Wine, Beer & Soda or Open Bar

Butler Passed Hors d' Oeuvres (1 hour) (Please select six)

Hot Items

Shrimp Casino Mini Crab Cakes
Spanakopita Peppadew Goat Cheese Poppers Mini Beef Wellington
Chicken Tikka Masala Chicken Saltimbocca with Prosciutto & Sage

Cold Items

Assorted Nigiri and Sushi Rolls with Wasabi Soy Sauce
Tuna Tartar Spoon Strawberry Boursin Smoked Salmon Canapé
Sliced Filet Mignon on Ficelle Bread with Horseradish Cream
Melon Ball & Prosciutto Skewer with Mint Lassi

Decorative Reception Displays

International and Domestic Cheeses & Artisan Meats
Grilled Marinated Vegetables Olive Bar Mediterranean Cous Cous Salad
Fresh Mozzarella with Sea Salt and Balsamic Glaze Plattered with Marinated Tomatoes
Garden Fresh Crudités with Dip Seasonal Fresh Fruit and Berries
Variety of Crostini with Fresh Bruschetta and Assorted Hummus

Chicken Waffle Station - Action Station

Fried Boneless Chicken Over Fresh Belgium Waffles
Toppings: Bananas, Strawberries, Blueberries, Nutella & Whipped Cream
Sauces: Maple Syrup, White Pepper Gravy & Hot Sauces

Italian - Action Station

Pasta Station - Please Select Two Pastas- Chef Attended
Penne A la Vodka –Blush Cream Sauce Rigatoni with Bolognese
Orrechiette with Smoked Salmon Cream & English Peas Penne Primavera
Cheese Filled Tortellini with Marinara Sauce Cavatelli with Pesto Sauce

Chafers

Fried Calamari, Eggplant Roulade, Sausage & Broccoli Rabe

Carving Stations – Chef Attended (Please select two)

All Carving Stations are served with Fresh Assorted Rolls
Roast Fresh Leg of Pork, Apple Chutney Baked Sugar Cured Ham, Dijon Mustard
Herb Crusted Turkey Breast, Cranberry Relish Memphis Rubbed Hanger Steak, Ancho Chili Jus
Pomegranate Glazed Atlantic Salmon, Baked on Alder Wood Plank

Coffee & Dessert Station

Soft Drinks, Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Fine Teas,
Assorted Cookies, Mini Confections

Reception Food Only Reception with Wine, Beer & Soda

Reception with 3 Hour Open Bar

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Room charge additional if minimums not met



Master's Cocktail Reception



Minimum of 50 people

3-Hour Affair to Include

Passed Hors d' Oeuvres, Displays, Carving Item, Action Station, Dessert & Coffee
Choose Cash Bar, Wine, Beer & Soda or Open Bar

Butler Passed Hors d' Oeuvres

(Please select six)

Hot Items

Shrimp Casino Mini Crab Cakes Mini Beef Wellington
Sugar Plum Brie in Phyllo Quince Manchego Phyllo with Toasted Almonds
Chicken Yakitori Peking Duck Spring Roll

Cold Items

Assorted Nigiri and Sushi Rolls with Wasabi Soy Sauce
Tuna Tartar Spoon Strawberry Boursin Smoked Salmon Canapé
Sliced Filet Mignon on Ficelle Bread with Horseradish Cream
Melon Ball & Prosciutto Skewer with Mint Lassi

Decorative Reception Displays

International and Domestic Cheeses & Artisan Meats
Grilled Marinated Vegetables Olive Bar Mediterranean Cous Cous Salad
Fresh Mozzarella with Sea Salt and Balsamic Glaze Plattered with Marinated Tomatoes
Garden Fresh Crudités with Dip Seasonal Fresh Fruit and Berries
Variety of Crostini with Fresh Bruschetta and Assorted Hummus

Italian Action Station

Pasta Station (Please select two)

Penne A la Vodka –Blush Cream Sauce Rigatoni with Bolognese
Orrechiette with Smoked Salmon Cream & English Peas Penne Primavera
Cheese Filled Tortellini with Marinara Sauce Cavatelli with Pesto Sauce

Chafers

Fried Calamari Eggplant Roulade Sausage & Broccoli Rabe Mussels Marinara

Carving Stations

(Please select two)

All Carving Stations are served with Silver Dollar Rolls
Roast Fresh Leg of Pork, Apple Chutney Baked Sugar Cured Ham, Dijon Mustard
Herb Crusted Turkey Breast, Cranberry Relish Roasted Beef Tenderloin, Horseradish Cream Sauce
Mustard Crusted Salmon, Baked on Alder Wood Plank,

Station

(Please select one) Descriptions available in package

Concession Stand Delight Mac & Cheese Martini Mashed Potato
Asian Station Crepe Station Grilled Hibachi Station Dim Sum
Southwestern Station Chicken & Waffle Station

Coffee & Dessert Station

Soft Drinks, Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Fine Teas
Miniature Petit Fours & Mini Confections

Reception Food Only Reception with Wine, Beer & Soda
Reception with 3 Hour Open Bar

All prices subject to 21% house service charge and 6.625% sales tax
Room charge additional if minimums not met



Buffet or Plated Add-On Cocktail Hour



Minimum of 40 people
people

1-Hour Add On (Available with Buffets and Plated Dinners Only)

Includes Passed Hors d' Oeuvres & Displays
Choose Cash Bar, Wine Beer & Soda or Open Bar

Butler Passed Hors d' Oeuvres

(Please select four)

Hot Items

Shrimp Wrapped in Shoestring Potatoes Mini Crabcakes
Spanakopita Wild Mushroom Tart Mini Beef Wellington
Chicken Tandoori Chicken Saltimbocca with Prosciutto & Sage

Cold Items

Assorted Nigiri and Sushi Rolls with Wasabi Soy Sauce
Tuna Tartar Spoon Strawberry Boursin Smoked Salmon Canapé
Sliced Filet Mignon on Ficelle Bread with Horseradish Cream
Melon Ball & Prosciutto Skewer with Mint Lassi

Decorative Reception Displays

International and Domestic Cheeses & Artisan Meats
Grilled Marinated Vegetables Olive Bar Mediterranean Cous Salad
Fresh Mozzarella with Sea Salt and Balsamic Glaze Plattered with Marinated Tomatoes
Garden Fresh Crudités with Dip Seasonal Fresh Fruit and Berries
Variety of Crostini with Fresh Bruschetta and Assorted Hummus

Add On Cocktail Hour Food Only

All prices subject to 21% house service charge and 6.625% sales tax
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Menu Enhancements



Menu enhancements are only available as add-ons to lunch and dinner sit-down and buffet packages.

May also be substituted for cocktail reception stations (additional charges may apply)

Butler Passed Hors d' Oeuvres for 1 Hour - Choice of 6

Vegetarian Selections

Gorgonzola Fig & Caramelized Onion on a Profiterole
Thai Curry Samosa Candied Sugar Plums and Brie in Phyllo
Peppadew & Goat Cheese Poppers Spinach and Feta Spanakopita
Asparagus Pastry Roll with Bleu & Asiago Cheese
Corn & Edamame Quesadilla Sweet Potato Puffs
Wild Mushroom Tart Quince and Manchego Phyllo with Toasted Almonds

Meat Selections:

Eagle Oaks Beef Franks in Pastry Chicken Tikka Masala
Beef & Pepper Kabob Chorizo Empanada with Black Beans and Pepper Jack Cheese
Beef Wellington Chicken Adobe in a Phyllo Star
Kobe Beef Cheese Burgers Pulled Pork in Mini Southern Style Biscuit
Chicken Yakitori Peking Duck Spring Roll
Mini Cuban Sandwich with Pork, Ham, Swiss and Pickle
Chicken Tandoori Chicken Saltimbocca with Prosciutto & Sage

Seafood Selections

Shrimp Wrapped in Shoestring Potatoes Mini Crab Cakes with Rémooulade Sauce
Maui Shrimp in Spring Roll Seafood Paella and Andouille Tart
Shrimp Casino Salmon & Asparagus En Croute
Salmon Satay with Lime, & Cilantro Marinade

Cold Selections

Sliced Filet Mignon on Ficelle Bread with Horseradish Cream
Sliced Lamb on a Cucumber Round with Dilled Sour Cream
Melon Ball & Prosciutto Skewer with Mint Lassi
Bruschetta of Tomato, Scallion, Asiago and Fines Herbs
Assorted Nigiri and Sushi Rolls with Wasabi Soy Sauce
Tuna Tartar Spoon Bay Scallop Ceviche Spoon
Strawberry with Boursin Cheese Smoked Salmon Canapés
Mini BLT

Additional Choices

Petite New Zealand Lamb Chops with Minted Demi-Glace
Gulf Shrimp Cocktail

All prices subject to 21% house service charge and 6.625% sales tax



Menu Enhancements Stations



Menu enhancements stations are only available as add-ons
to lunch and dinner sit-down and buffet packages.

May also be substituted for cocktail receptions stations (additional charges may apply)

*** Action Stations Require a Chef Fee**

International Cold Display

International and Domestic Cheeses to Include Parmesan Reggiano and Sharp Cheddar
Sliced Prosciutto di Parma, Soppressata, Hard Genoa and Pepperoni
Grilled Marinated Eggplant, Roasted Peppers and Marinated Artichokes
Five Type Pitted Olives and Mushrooms and Mediterranean Cous Cous Salad
Fresh Mozzarella with Sea Salt and Balsamic Glaze Plattered with Marinated Tomatoes
Garden Fresh Crudités with Dip and Seasonal Fresh Fruit and Berries
Variety of Crostini with Fresh Bruschetta and Assorted Hummus

Italian Station (Attended)

Chafers of;

Fried Calamari with Marinara Sauce Eggplant Roulade with Cheese
Mussels or Clams (Fra Diavolo, Cabernet or White Wine Sauce)

Pastas (Action Station) Please select two

Penne A la Vodka –Blush Cream Sauce Penne Primavera Cavatelli with Pesto Sauce
Orrechiette with Smoked Salmon Cream & English Peas Rigatoni with Bolognese
Cheese Filled Tortellini with Marinara Sauce

***Eagle Oaks Beef Carving (Action Station)**

Choice of Hanger Steak, Prime Top Sirloin or Club Cut Sirloin
Choice of Spice: Blue Jacket Spice, Memphis Style Rub or Spicy Jerk Rub
Frizzled Onions Sautéed Broccoli Rabe with Garlic & EVOO

***Carving Station (Action Station) – Please select two**

Herb Crusted Breast of Turkey with Cranberry Compote, Sage Jus
Honey Dijon Crusted Corned Beef or Pastrami
Cracked Black Pepper Encrusted Prime Club Cut Sirloin with Balsamic Infused Bordelaise
Roast Fresh Leg of Pork with Cinnamon Scented Apple-Pear Chutney
Roasted Leg of Lamb with Rosemary & Garlic
Dijon-Horseradish Glazed Prime Rib of Beef with a Natural au jus
Memphis Rubbed Hanger Steak, Ancho Chili Jus
Atlantic Salmon or Mahi Mahi Baked on an Alder Wood Plank with
Pomegranate, Herb Mustard Crust or Jamaican Spiced

All prices subject to 21% house service charge and 6.625% sales tax



Menu Enhancements (continued)



***Chicken Waffle Station (Action Station)**

Fried Boneless Chicken Over Fresh Belgium Waffles

Toppings: Bananas, Strawberries, Blueberries, Nutella & Whipped Cream

Sauces: Maple Syrup, White Pepper Gravy & Hot Sauces

***Philly Cheese Steak Station (Action Station)**

Grilled Shaved Sirloin Steak Prepared on a Hot Griddle to Order

Grilled Onions, Red peppers, Green Peppers and Italian Long Hots

Warm Cheddar Cheese Sauce Served on Mini Rolls

French Fried Potato Sticks

***Concession Stand Delights (Action Station)**

Bite sized Hamburgers and Cheeseburgers Prepared on a Hot Griddle to Order

Condiments to Include; Lettuce, Sliced Pickles, Diced Onion and Tomato

Assorted Mustards and Ketchup served on a Mini Roll

Breaded Breast of Boneless Chicken Nuggets Tossed to Order in our Special Sauces

Spicy Buffalo Style and Honey BBQ Sauces

Celery Sticks with Blue Cheese and Ranch Dressings

Martini Mashed Potato Station (Attended)

Roasted Garlic Whipped Potatoes and Maple Whipped Sweet Potatoes

Assorted Toppings to Include; Crisp Bacon, Shredded Cheddar Cheese and Sliced Scallions

Sautéed Mushrooms, Red Peppers, Brown Sugar, Marshmallows and Ground Cinnamon

Bordelaise Sauce and Served in a Martini Glass

Mac & Cheese Bar (Attended)

Bread Crumb Crusted Mac & Cheese

Topping to include: warmed cheese sauce sliced scallions bacon bits

chopped tomatoes buffalo sauce chopped peppers sautéed mushrooms

Chafing Dish Station ~choice of three (Attended)

Eggplant Roulade Stuffed with Ricotta, Swedish Meatballs and Chicken Marsala

Teriyaki Beef, Vegetable Lo Mein, Beef Broccoli and Red Curry Chicken,

Salmon in Lobster Sauce, Fried Calamari with Marinara Sauce

Sausage with Broccoli Rabe and Tomatoes, Stuffed Cabbage, Pierogies and Caramelized Onions

Mussels Marinara, Middle Neck Clams with Tomato, Garlic and White Wine

Louisiana Style Jambalaya, Spanish Style Paella, Kielbasa and Cider Braised Sauerkraut



Menu Enhancements (continued)



***Crepe Station (Action Station)**

Chicken and Mushroom Crepes in a Sherry Cream Sauce

Fresh Spinach and Ricotta Cheese Crepes with an Anise Scented Cream Sauce

To substitute one of the above with Seafood Crepes in Lobster Cream, add \$4.00 pp

***Asian Station (Action Station)**

Ginger Scented Chicken with Crisp Oriental Sautéed Vegetables

Vegetable Fried Rice

Seared Turkey-Lemongrass Pot Stickers

Mini Vegetable Egg Rolls

Spicy Sweet Chili Thai Sauce, Orange Horseradish Sauce, Hot Mustard and Citrus Ponzu

***Grilled Hibachi Station (Action Station)**

Ginger Scented Chicken Seared on a Hot Griddle to Order

Seared Calamari Steak Sliced to Order

Crisp Asian Vegetables and Green Onions

Vegetable Fried Rice and Warm Lo Mein

Thai Sweet Chile Sauce, Soy Sauce and Hot Mustard

***Southwestern Station (Action Station)**

Fajita Style Breast of Chicken, Shredded Braised Spicy Beef Prepared on a Hot Griddle to Order

Griddled Peppers, Onions, Tortillas and Tostones

Toppings to Include; Chopped Tomato, Shredded Lettuce, Scallions and Black Olives

Shredded Cheddar Cheese, Jalapenos, Guacamole, Sour Cream and Pico de Gallo

Dim Sum Station (Attended)

(Choice of Five)

Pan Seared Turkey-Lemongrass Pot Stickers, Steamed Shrimp Dim Sum

Steamed Pork Buns, Seared Edamame Pot Stickers

Vegetable Spring Rolls, Vegetable Egg Rolls

Sweet Chili Thai Sauce, Orange Horseradish Sauce, Hot Mustard and Citrus Ponzu

Middle East Station (Attended)

Seared Breast of Chicken with Lemon, Cumin and Mint

Dolmas (Stuffed Grape Leaves)

Israeli Couscous with Toasted Raisins and Pine Nuts

Baba Ghanoush and Assorted Hummus Flavors

Pita Bread and Assorted Flat Breads

All prices subject to 21% house service charge and 6.625% sales tax



Menu Enhancements (continued)



Sushi Station (Sushi Chef Additional \$200.00)

(min 100 guests)

Assorted Handmade Sushi with Traditional Accoutrements

Alaska Roll: Smoked Salmon, Cucumber and Avocado, Sesame Seeds and white Rice

Boston Roll: Steamed Shrimp, cucumber and Avocado, Sesame Seeds and White Rice

California Roll: Crabmeat, Cucumber and Avocado, sesame Seeds and white Rice

Spicy Tuna: Tuna, Spicy Sauce, Scallions, Flying Fish Eggs and White Rice

Shrimp Tempura: Butter Flied shrimp, Fried Scallions with Sesame Seeds & White Rice

Vegetable Roll: Cucumber, Avocado, Asparagus and Scallions with Sesame Seeds and White Rice

Assorted Nigiri: Shrimp, Salmon, Tuna, Grouper

Sushi Platter with Assorted Nigiri

Platters of Alaskan Rolls, Boston Rolls, Tuna Rolls, Vegetable Rolls and Nigiri

Citrus Ponzu, Pickled Ginger and Wasabi

Display of Ahi Tuna

Sliced Ahi Tuna Seared Three Ways and Served Rare

Pepper Crusted, Chili Rubbed and Sesame Crusted

Citrus Ponzu, Pickled Ginger and Wasabi

Shrimp Display

Individual Glasses of Jumbo Sized Shrimp with Cocktail Sauce, Wedged Lemons

(min 50 guests)

Seafood Raw Bar

An assortment of Iced Jumbo Sized Shrimp, Crabmeat cocktail

Little Neck Clams and Blue Point Oysters on the Half Shell

Cocktail Sauce, Horseradish, Mignonette Sauce and Wedged Lemons

(min 50 guests)

Smoked Seafood Display

Sliced Smoked Salmon, Peppercorn Crusted Salmon and Smoked Whitefish

Capers, Diced Red Onion, Chopped Chives, Sieved Egg Whites and Yolk

Crème Fraîche, Herbed Cream Cheese, Dark Breads and Sliced Bagels

Intermezzo Course

Lemon or Raspberry Sorbet

All prices subject to 21% house service charge and 6.625% sales tax



Dessert Menu Enhancements



Viennese Table

Flambé Bananas Foster

Waffle Station

Ice Cream Sundae Bar with Assorted Toppings

Cakes to include; An Assortment of Chef's Selection

Miniature Pastries, Assortment of Italian and Home Baked Cookies and Brownies

Sicilian Cannoli Station

Individual Zabaglione with Assorted Berries

Individual Limoncello & Hazelnut Chocolate Flutes, Tiramisu & Crème Brulee

Individual Assorted Mousses

Mini Cakes Display

International Coffee Station

International Coffee Station

International Coffees with Espresso and Cappuccino

Amaretto, Sambuca, Jameson's Irish Whiskey, Bailey's and Kahlua

Served with Whipped Cream, Cinnamon Sticks and Crystallized Sugar Sticks

Assorted Biscotti and European Cookie Display

Smoeres' Bar

Graham Crackers, Hershey's Chocolate, Marshmallow's for Toasting

Butler Passed Miniature Cakes

An Assortment of Miniature Cakes

All prices subject to 21% house service charge and 6.625% sales tax



Dessert Menu Enhancements



(continued)

Sundae Bar

Vanilla and Chocolate Haagen Dazs Ice Cream

Toppings to Include: Oreo Cookie Crumbles, M&M's, Rainbow and Chocolate Sprinkles

Maraschino Cherries, Chocolate Sauce, Strawberry Sauce, Caramel Sauce and Fresh Whipped Cream

Flambé Station (Action Station)

Bananas Foster ~ Sliced Bananas Sautéed in Butter and Brown Sugar

Seasoned with Cinnamon and Flambéed with Spiced Rum and Banana Liquor

Pecans Praline ~ Pecans Sautéed in Butter and Brown Sugar

Seasoned with Cinnamon and Flambéed with Southern Comfort

Haagan Dazs Vanilla Ice Cream

Warm Funnel Cakes

Crepe Station

Folded Crepes with Fruit Segments Sautéed and Deglazed with Cointreau

Apple Stuffed Crepes Flambéed with Apple Jack Bourbon and Sugar Caramel

Haagan Dazs Vanilla Ice Cream

Warm Dessert Station

Warm Flaky Apple Strudel Served

Fresh Berries and Powdered Sugar

Old Fashioned Bread Pudding

Baked in a Citrus Custard and Topped with Caramel Sauce

Vanilla Ice Cream

Candy Cart with Hershey's Chocolate Display (Choose 10)

5th Avenue, Heath Bar, Mr. Goodbar, Skor, Whoppers, York Peppermint Patties, Milk Duds, Krackle, Kit Kats, Jolly Ranchers, Hershey Nuggets, Hershey Kisses,

Hershey Bar w/without Almonds, Payday, Mounds, Reese's Peanut Butter Cups, Twizzlers

*Can be customized with different varieties not listed

Cold Stone & Rocky Mountain Chocolate Factory

Includes Cold Granite Stone with a Mix -Master

Mixing Before Your Eyes

The Ultimate Ice Cream Sundae Bar

Ralph's Italian Ice (attended)

Assorted Flavors

All prices subject to 21% house service charge and 6.625% sales tax



Plated Dessert Add – on Options

Available at additional charge



Sicilian Cannoli
Tiramisu in a Glass
Mini Mixed Berry Tart
Crème Brulee & Berries
Limoncello Flute
Hazelnut Chocolate Flute

Dessert Display Add – on Options

Available at additional charge

Assorted Cakes
Flourless Chocolate Cake (GF)
Apple Tart
Caramel Apple Walnut Cake
Limoncello Mascarpone Cake
Red Velvet
Traditional N.Y. Cheesecake
California Carrot Cake

Assorted Mini Pastries

All prices subject to 21% house service charge and 6.625% sales tax



Bar Options

Priced Per Drink	Hosted	*Cash
Call Brands		
Premium Brands		
Domestic Beers		
Imported Beers		
House Wines		
Soft Drinks		
Juices		

After Dinner Drinks
Liqueurs and Cordials

Hosted Bar Per Hour - Per Hour

(Includes Mixed Drinks, Domestic and Imported Beer, House Wine and Soft Drinks)

	One Hour	2 Hours	3 Hour	4 Hour
Premium Brands				
Beer, Wine, Soda Only				

Additional Beverages

House Champagnes	Per Bottle
Non Alcoholic Champagne	Per Bottle
Alcohol Punch	Per Bowl (25 Guests)
Fruit Punch N/A	Per Bowl (25 Guests)

A Bartender fee will apply to all running tab & cash bars.

*On Cash Bars, Service Charge & Sales Tax Included

All prices subject to 21% house service charge and 6.625% sales tax



Wine Pricing



White Wines

Canyon Road, Chardonnay, Sauvignon Blanc
Canyon Road, Pinot Grigio, Moscato
Jermann Pinot Grigio, Veneto
Daou Chardonnay, Paso Robles California
William Hill Chardonnay, Napa California
Blueprint by Lail Vineyards, Sauvignon Blanc, Napa

Red Wines

Canyon Road, Cabernet, Merlot, Pinot Noir
Poggio Al Tesoro Meditera Toscano, Italy
Gascon Malbec, Argentina
Edna Valley Pinot Noir, California
William Hill Cabernet Sauvignon, Napa California

Blush Wines

Canyon Road White Zinfandel, California
Fleur De Mer Rose, France

Sparkling & Champagne

Wycliff, California
La Marca Prosecco, Italy
Rotari, Trentino Italy

**Other Wines Available from our Wine List
Please ask your Salesperson for our Selection**

All prices subject to 21% house service charge and 6.625% sales tax