

# Current Menu Offerings

Effective 10/1/2006

## APPETIZERS & STARTERS

### **HEAVY APPETIZER TABLE**

14.50 per guest, 40-100 guests; 12.95 per guest, 101-136 guests

Chilled Jumbo Prawns with cocktail sauce  
Premium Cheddar, Jalapeño & Swiss Cheese Cubes  
Assorted World Cheese Slices  
Lightly Breaded Calamari Rings  
Seasonal Fruit & Berry Display and Cold Cut Fresh Vegetables  
Smoked King Salmon Spread  
Sweet & Sour Italian Meatballs  
Assorted Crackers and Artisan Breads

### **LIGHT APPETIZER TABLE**

9.95 per guest, minimum 30 guests

Cheddar, Jalapeño & Swiss Cheese Cubes  
Lightly Breaded Calamari Rings  
Seasonal Fruit & Berry Display and Cold Cut Fresh Vegetables  
Smoked King Salmon Spread  
Assorted Crackers and Artisan Breads

## BREAKFAST BUFFET MENU

### **CONTINENTAL BREAKFAST**

4.95 per guest, minimum 20 guests

Freshly Baked Cinnamon Rolls  
Seasonal Fresh Fruit  
Hot Coffee and Tea Service and Orange Juice

### **FULL BREAKFAST**

7.95 per guest, minimum 30 guests

Freshly Baked Cinnamon Rolls  
Scrambled Eggs and Sliced Honey Ham  
Seasonal Fresh Fruit  
Hot Coffee and Tea Service and Orange Juice

## LUNCH BUFFET MENU

### **TURKEY DINNER**

10.95 per guest, minimum 30 guests

Roasted Turkey Breast  
Whipped Potatoes and Homemade Gravy  
Seasoned Turkey Stuffing and Chilled Cranberry Sauce  
Warmmed Potato Rolls

### **CHICKEN DIJON**

10.95 per guest, minimum 30 guests

Seasoned broiled chicken breast topped with sautéed mushrooms in a creamy dijon sauce.  
Whipped Potatoes topped with caramelized onions  
Spinach Bacon Raspberry Vinaigrette or Classic Caesar Salad  
Warmmed Potato Rolls

### **DELUXE CAESAR SALAD BAR**

9.95 per guest, minimum 30 guests

Chilled Bay Shrimp and Hot Garlic Chicken Breast Strips  
Chopped Romaine mixed with Caesar Dressing and Croutons.  
Olives, Boiled Eggs, Grape Tomatoes and Lemons Wedges,  
Blue Cheese Crumbles, and Parmesan Cheese.  
Warmmed Dinner Rolls.

## GOLF TOURNAMENT BUFFET MENU

### **BURGER BAR**

9.95 per guest, minimum 30 guests

Barbequed 1/3 lb. Home-style All Beef Patties  
Kaiser Buns, Cheese and Condiments  
Pickles, Lettuce, and Tomato Display  
Northwest Potato Salad  
Fresh Cantaloupe and Watermelon Slices  
Chocolate Chip Cookies

### **STEAK DINNER**

18.95 per guest, minimum 30 guests

10 oz New York Steaks with sautéed Mushrooms and Onions  
Whipped Potatoes topped with caramelized onions  
Corn on the Cob  
Spinach Bacon Raspberry Vinaigrette or Classic Caesar Salad  
Warmmed Dinner Rolls.  
Raspberry topped New York Cheesecake

## DINNER BUFFET MENU

*The following choices served with the below listed entrees:*

Whipped Potatoes topped with caramelized onions or Rice Pilaf  
Roasted Asparagus Spears or Seasonal Vegetable of Choice  
Spinach Bacon Raspberry Vinaigrette or Classic Caesar Salad  
Warmmed Dinner Rolls

### **EAGLEMONT'S LONDON BROIL**

Choice marinated flank steak broiled medium rare.  
15.95 per guest, 40-100 guests; 14.95 per guest, 101-136 guests

### **BAKED SALMON FILETS**

Topped with our own beer butter garlic sauce.  
15.95 per guest, 40-100 guests; 14.95 per guest, 101-136 guests

### **GARLIC PRAWN SKEWERS**

Heavy garlic, peppers, and onions on an oversized skewer.  
15.95 per guest, 40-100 guests; 14.95 per guest, 101-136 guests

### **CHICKEN DIJON**

Seasoned broiled chicken breast topped with sautéed mushrooms in a creamy dijon sauce.  
13.95 per guest, 40-100 guests; 12.95 per guest, 101-136 guests

### BUFFET DINNER COMBINATIONS

Minimum 50 guests

**LONDON BROIL & BAKED SALMON**, 18.95 per guest  
**LONDON BROIL & BREADED PRAWNS**, 16.95 per guest  
**LONDON BROIL & CHICKEN DIJON**, 17.95 per guest  
**LONDON BROIL & GARLIC PRAWN SKEWERS**, 18.95 per guest  
**CHICKEN DIJON & BAKED SALMON**, 17.95 per guest

## DESSERT CHOICES

### **SIX-LAYER CHOCOLATE CONFUSION CAKE RASPBERRY TOPPED NEW YORK CHEESECAKE**

3.75 per guest

The following non-alcoholic beverages are available at all banquets after 11 a.m. for no additional charge:

Coffee, Decaf and Tea, Fresh Lemonade and Ice Water in pavilion.  
Pepsi, Diet Pepsi, Sierra Mist, Soda & Tonic Water, on request.

An attendance figure is required (for set-up and in-house catering) 72 hours prior to your event. You will be billed for no less than 5% of the number given at that time, or the actual number of attendees, whichever is greater. Any guests in excess of the attendance figures will be charged a 15% surcharge. All attendees, including children above the age of 5, will be included in the head count.

8.0% sales tax and 17.0% service charge will be applied to all food and beverage sales.

Payment for food and beverage is expected by the conclusion of your event, unless other arrangements have been made. Deposits will be required for banquets expected to exceed \$1000 in sales.

Please contact us for further information:



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**WARNING:** Consuming raw or undercooked meat, eggs, and/or fish may increase your risk of a food-borne illness.

Directions from I-5: Exit I-5 at Exit 227, follow College Way east 2.1 miles, turn right (south) on Waugh Road, continue up hill 1.9 miles. Two parking lots are available, one on each side of street.

Eaglemont reserves the right to make last minute menu changes as some circumstances are beyond the control of the business.