<table>
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<tr>
<td>Breakfast Buffets</td>
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<td>Breakfast Sides</td>
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<td>Pizza</td>
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<td>Speciality Bindi Italian Desserts</td>
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<td>Beverages</td>
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<td>Bar Menu</td>
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</table>
A 17% service charge plus applicable sales tax is added to all food and beverage items.

Delivery fees may be applicable 50¢ per person disposables charged separately

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**BREAKFAST BUFFETS**

All Buffets include Orange Juice, Fresh Brewed Coffee (Decaffeinated upon request), Hot Water with Assorted Teas, and Water Service

Substitutions ($2 per item): Egg Whites, Turkey Bacon, Turkey Sausage, or Vegan Sausage

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**THE CONTINENTAL** 10 Per Person
Choice of 1 Pastry *(Based on 1.5 Pastry Per Person)*
Pastry choices: Muffins, Assorted Danishes, Cinnamon Rolls, Sweet Empanadas, Bagels, Scones, and Filled Croissants

**DELUXE CONTINENTAL** 12 Per Person
Choice of 2 Pastries and Fresh Fruit Salad *(Based on 2 Pastries Per Person)*
Pastry choices: Muffins, Assorted Danishes, Cinnamon Rolls, Sweet Empanadas, Bagels, Scones, and Filled Croissants

**HEART HEALTHY BREAKFAST** 17 Per Person
Red Potato Quinoa Hash, Scrambled Eggs, Turkey Sausage, and Fresh Fruit

**CLASSIC BREAKFAST** 18 Per Person
Scrambled Eggs, Bacon or Sausage, Breakfast Potatoes, and Fruit Salad

**MEXICAN STYLE BREAKFAST** 19 Per Person
Chilaquiles, Scrambled Eggs, Bacon or Sausage, and Fresh Fruit

**SPINACH & CHEDDAR FRITTATA** 19 Per Person
Bacon or Sausage, Breakfast Potatoes, and Fresh Fruit

**ALL AMERICAN BREAKFAST** 20 Per Person
Scrambled Eggs, French Toast, Bacon or Sausage, and Fresh Fruit

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**BREAKFAST SANDWICHES** 5.50 Each
- Egg, Cheese, Bacon or Sausage
- Choice of Biscuit, Croissant or English Muffin

**OUR FAMOUS BURRITOS** 6 Each
- Choice of Bacon, Sausage, Ham or Chorizo With Eggs,
  Hash browns, Spinach and Quinoa

**MINI DONUTS** 12 Per Dozen

**ASSORTED DONUTS** 15 Per Dozen

**ASSORTED MUFFINS** 20 Per Dozen

**MINI CINNAMON BUNS** 22 Per Dozen

**BATTERED FRENCH TOAST STICKS** 12 Per Dozen
- Served with Maple Syrup

**ASSORTED BAGELS WITH CREAM CHEESE** 22 Per Dozen

**PLAIN CROISSANT** 22 Per Dozen
- Served with Butter, Jam, and Jellies

**ASSORTED SWEET EMPANADAS** 22 Per Dozen
- Apple, Custard, Pineapple or Raspberry

**INDIVIDUAL CHIA YOGURT CUP** 3.50 each
- Plain Yogurt with almond milk, honey and chia topped with berries

**OATMEAL CUP** 3.50 each
- Cherry Almond or Blueberry Chia and Cinnamon

**INDIVIDUAL MIXED BERRY BOWL WITH NUTS** 4.50 each

**YOGURT, GRANOLA and FRUIT PARFAIT BOWL**
- Small 55  
- Medium 75  
- Large 95

**WHOLE FRUIT** 1 Per Person
- Apple, Banana, and Orange

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**GOLDEN EAGLE HOSPITALITY**
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BUILD YOUR OWN PIZZA

All Pizzas can be cut into 6, 10, or 12 Slices
Gluten Free Cauliflower or Whole Wheat Crust available upon request.
Additional 3 Per Pizza

CHEESE PIZZA 10

ADDITIONAL TOPPINGS

**MEATS** 2 Per Item
- BACON
- BEEF
- HAM
- ITALIAN SAUSAGE
- PEPPERONI
- SALAMI
- MEAT BALL
- BBQ CHICKEN
- CANADIAN BACON

**VEGETABLES** 1.50 Per Item
- BLACK OLIVES
- DICED TOMATOES
- GREEN PEPPERS
- JALAPENO PEPPERS
- MUSHROOMS
- ONIONS
- PINEAPPLE
- ROASTED RED PEPPERS
- SPINACH
- RED ONION
- BASIL
## SALADS

<table>
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<tr>
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<td>Tomato Basil Pasta Salad</td>
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<td>Italian Macaroni Salad</td>
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<td>Red Potato Salad</td>
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<td>Lentil Salad</td>
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<td>Mediterranean Salad</td>
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<td>Thai Peanut Noodle Salad</td>
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<tr>
<td>Kale &amp; Quinoa Salad</td>
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<td>Caprese Salad</td>
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<td>Black Bean &amp; Corn Salad</td>
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<tr>
<td>Mediterranean Cous Cous</td>
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<tr>
<td>Cucumber, Tomato, and Feta Cheese</td>
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<tr>
<td>Chicken Caesar Salad</td>
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<tr>
<td>Turkey Cobb Salad</td>
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## PLATTERS

A 17% service charge plus applicable sales tax is added to all food and beverage items. Delivery fees may be applicable. 50¢ per person disposables charged separately.

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<thead>
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<tr>
<td>Served with Ranch Dressing</td>
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<tr>
<td>GRILLED SLICED HERB CHICKEN</td>
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<tr>
<td>Served with Lemon Aioli</td>
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<td>SLICED FRESH FRUIT</td>
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<td>CHEESE AND CRACKERS</td>
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<tr>
<td>GRILLED VEGETABLES</td>
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<tr>
<td>Served with Cayenne Dip</td>
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<tr>
<td>DOMESTIC CHEESE AND MEAT PLATTER</td>
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<td>IMPORTED CHEESE AND MEAT PLATTER</td>
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<td>ANTIPASTO PLATTER</td>
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<td>Served with Assorted Meats and Cheese</td>
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<tr>
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<tr>
<td>32, 56, 80, or 112 Pieces</td>
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**GOLDEN EAGLE HOSPITALITY**

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### BOWLS & DIP

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<td>CHOPPED FRESH FRUIT</td>
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<td>Served with Garlic Crostini</td>
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<td>Fresh Guacamole</td>
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<td>HOMEMADE POTATO CHIPS</td>
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<tr>
<td>Served with Onion Dip</td>
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<td>HUMMUS</td>
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<td>Served with Pita Chips</td>
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<tr>
<td>ARTICHOKE SPINICH DIP</td>
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<tr>
<td>Served with Crackers</td>
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<td>7 LAYER DIP</td>
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LUNCH THEME BUFFET

Lunch Theme Buffets Available Until 5 Pm

NACHO BAR 16 Per Person
Served with Tortilla Chips, Ground Beef or Diced Chicken, Nacho Cheese, Salsa Roja, Pickled Jalapenos
Homemade Refried Beans and Sour Cream
Assorted Cookies, Lemonade, and Water Service

PASTA BAR 16 Per Person
Served with Pesto Cream Penne Pasta, Bow-Tie Pasta in Mariana Sauce, Diced Chicken, and Garlic Bread Sticks
Brownies, Iced Tea, and Water Service

TACO BAR 16 (2 Tacos Per Person)
Served with Chicken Tinga, Tortillas, Onion/Cilantro mix, Salsa, Rice, Beans
and 7-Layer Dip with Tortilla Chips, Brownies, Iced Tea, and Water Service

BAKED POTATO BAR 16 Per Person
Served with Bacon Crumble, Sour Cream, Shredded Cheese, and Chives
Assorted Dessert Bars, Lemonade, and Water Service

CHICKEN WINGS BAR 16 Per Person (4 wings per person)
Lemon Pepper, BBQ, Buffalo Sauces Served with Carrot and Celery with Ranch Dressing and Tater tots
Assorted Cookies, Iced Tea, and Water Service

CLASSIC BBQ BAR 16 Per Person
Hot dogs or Hamburgers
Served with Cheese, Condiments, Lettuce, Tomato, Onions, Italian Pasta Salad, and Bagged Potato Chips
Assorted Cookies, Lemonade, and Water Service

SOUTHWEST SALAD BAR 16 Per Person
Romaine Lettuce, Mixed Greens, Chopped Chicken, Black Beans, Grilled Corn, and Shredded Cheese, Cherry
Tomatoes and Shredded Carrots, Ranch Dressing, and Southwest Dressing
Assorted Cookies, Iced Tea, and Water Service

ICE CREAM BAR 10 Per Person (10 person minimum)
Vanilla, Chocolate Ice Cream, and Mango Sorbet
Toppings: Sprinkles, Nuts, Chocolate Chips, Strawberries, Oreo crumble, Fudge Brownies crumble, and Whipped Cream Caramel sauce, Strawberry sauce, and Chocolate sauce
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HORS D’OEUVRES

POTSTICKERS  Chicken or Vegetable 22 Per Dozen
    Served with Umami Soy Glaze

CHEESE & CARAMALIZED ONION QUESADILLA  22 Per Dozen
    Served with Salsa Roja

SAMOSAS  Chicken or Vegetable Curry  24 Per Dozen

PARMESAN POLENTA or SAUSAGE STUFFED MUSHROOMS  22 Per Dozen

QUESADILLA  Beef or Chicken 24 Per Dozen
    Served with Salsa Roja

ARGENTINIAN EMPANADAS  Beef, Chicken or Spinach 24 Per Dozen

GRILLED SKEWERS  Asian Beef, Asian Chicken, Achiote Chicken or Tofu Mushroom 24 Per Dozen
    Served with Garlic Soy Sauce or Mango Glaze

CAPRESE SKEWERS  24 Per Dozen
    Served with Balsamic Vinaigrette

CHICKEN WINGS  BBQ, Buffalo, or Teriyaki 24 Per Dozen
    Served with Carrot Sticks and Ranch Dressing

COCONUT SHRIMP  24 Per Dozen
    Served with Sesame Ginger Sauce

FRUIT SKEWERS  24 Per Dozen
    Served with Mint Yogurt

CARAMELIZED ONION AND FETA CHEESE IN FILO CUPS  28 Per Dozen

MINI CRAB OR SALMON CAKES  32 Per Dozen
    Served with Homemade Remoulade Sauce

SLIDERS  36 Per Dozen
    Pulled Pork, Chicken Piccata, BBQ Chicken, Eggplant & Mozzarella, or Cheeseburger
Includes Salad, Bread & Butter, Iced Tea or Pink Lemonade, Water Service, and Chef’s Choice Dessert
Salad Options: Caesar or Mixed Greens with Choice of Dressing

10 Person Minimum for Lunch & 15 Person Minimum for Dinner

**CHEESE ENCHILADA PIE** Served with Spanish Rice and Refried Beans
Lunch Buffet 20 Per Person / Dinner Buffet 24 Per Person / Plated additional 4 Per Person

**BEEF or GRILLED VEGETABLE LASAGNA** Served with Fresh Green Beans and Garlic Breadsticks
Lunch Buffet 22 Per Person / Dinner Buffet 26 Per Person / Plated additional 4 Per Person

**BEEF or CHICKEN ASIAN STIR FRY** Served with Steamed Rice and Stir Fry Vegetables
Lunch Buffet 22 Per Person / Dinner Buffet 26 Per Person / Plated additional 4 Per Person

**LEMON-HERB GRILLED CHICKEN** Served with Rice Pilaf and Seasonal Vegetables
Lunch Buffet 20 Per Person / Dinner Buffet 24 Per Person / Plated additional 4 Per Person

**GRILLED SLICED CHICKEN** Served with Chipotle or Pesto Cream Sauce, Rice Pilaf and Seasonal Vegetables
Lunch Buffet 20 Per Person / Dinner Buffet 24 Per Person / Plated additional 4 Per Person

**BEEF or CHICKEN FAJITAS** Served with Spanish Rice and Refried Beans
Lunch Buffet 22 Per Person / Dinner Buffet 26 Per Person / Plated additional 4 Per Person

**HUI-HUI BARBEQUE CHICKEN** Served with Steamed Rice and Seasonal Vegetables
Lunch Buffet 22 Per Person / Dinner Buffet 26 Per Person / Plated additional 4 Per Person

**CURRIED CREAM CHICKEN BREAST** Served with Rice Pilaf and Seasonal Vegetables
Lunch Buffet 22 Per Person / Dinner Buffet 26 Per Person / Plated additional 4 Per Person

**TERIYAKI CHICKEN WITH PINEAPPLE GLAZE** Served with Steamed Rice and Stir Fry Vegetables
Lunch Buffet 24 Per Person / Dinner Buffet 28 Per Person / Plated additional 4 Per Person

**CHICKEN PICATTA WITH LEMON CAPER SAUCE** Served with Mashed Potatoes and Seasonal Vegetables
Lunch Buffet 24 Per Person / Dinner Buffet 28 Per Person / Plated additional 4 Per Person
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Golden Eagle Hospitality is pleased to offer Vegan/ Gluten Free options to meet the dietary choices for your attendees

**BREAKFAST**

**HEART HEALTHY BREAKFAST** 18 Per Person **GF**
Red Potato Quinoa Hash, Scrambled Egg Whites, Turkey Sausage, and Fresh Fruit

**RED POTATO & QUINOA HASH** 14 Per Person **V GF**
Served with Vegan Sausage

**OATMEAL CUPS** 3.50 **V GF**
Cherry Almond or Blueberry Chia and Cinnamon

**MUFFINS** 55 Per Dozen **V GF**
Banana or Chocolate Chip

**PLAIN CROSSAINTS** 4.50 **V**

**BOXED LUNCH**

**VEGAN BOXED LUNCH** 18 Per Person **V GF**
BBQ Pulled Soy Pork with Collard Greens, Potato Salad, and Pimento Mac & Cheese OR
Buffalo Wings with Potato Salad and Pimento Mac & Cheese
Served with Whole Fruit & Bottled Water

**LUNCH / DINNER VEGAN BUFFETS**

Includes Baby Mixed Greens with Balsamic Vinaigrette, Vegan Cookies, Unsweetened Iced Tea & Water Service
10 Person Minimum for Lunch & 15 Person Minimum for Dinner

**SEARED TOFU** 22 Per Person **V**
Blackened upon request
**Mediterranean Style** - Seared Tofu with Roasted Cherry Tomatoes and a Balsamic Glaze, Cous Cous & Grilled Vegetables
**Asian Style** - Seared Tofu with an Orange Glaze, Jasmin Rice, Grilled Vegetables
**Spanish Style** - Seared Tofu with a Chimichurri Sauce, Spanish Rice, Black Beans
**Italian Style** - Seared Tofu with a Roasted Marinara Sauce with Pasta Primavera

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HEART HEALTHY OPTIONS

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HORS D’OEUVRES

SPINACH STUFFED POLENTA MUSHROOM CAPS  24 Per Dozen  
POLENTA CAKES  28 Per Dozen  
Topped with Cremini Mushrooms

TOFU MUSHROOM SKEWERS  24 Per Dozen  
Served with Garlic Soy Sauce

VEGETABLE FALAFEL BALLS  20 Per Dozen  
Served with Hummus

CHICKEN TENDERS  24 Per Dozen  
Served with BBQ Sauce

TRADITIONAL TOSTONES  24 Per Dozen  
Served with Black Bean Spread and Guacamole

VEGETABLE CURRY SAMOSAS  24 Per Dozen

SWEET PLANTAIN SLICES  16 Per Dozen

BOWLS

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<tr>
<th></th>
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<td>SPICY EDEMAME</td>
<td>35</td>
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<tr>
<td>LACK BEANS &amp; QUINOA BOWL</td>
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<tr>
<td>SOUTHWEST RICE SALAD</td>
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<tr>
<td>CAULIFLOWER CEVICHE</td>
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DESSERTS

CHOCOLATE CHIP COOKIES 20 Per Dozen

BROWNIES 65 Per Dozen

ALMOND BARS 65 Per Dozen

MINI LAYER CAKES (Minimum Order of 8) 5 Each
Chocolate Vanilla, Carrot, Red Velvet or Tiramisu

PANNA COTTA BARS 30 Per Dozen
Espresso, Mango or Plain
A 17% service charge plus applicable sales tax is added to all food and beverage items. Delivery fees may be applicable 50¢ per person disposables charged separately.

**DESSERTS**

**POUND CAKE** 18 Each
Plain, Blueberry, Cranberry-Orange, Chocolate Chip, Lemon-Poppy, Marble, Apple Spice, Cinnamon Swirl, Pumpkin or Banana.

**BUNDT CAKE** 20 Each 10” round
Plain, Chocolate Chip, Lemon-Poppy, Marble or Pumpkin.

**BROWNIES** 25 Per Dozen
Chocolate Fudge, Mint, Turtle, Cheesecake, S’mores

**DESSERT BARS** 25 Per Dozen
Apple, Blondie, Lemon, Pecan, Raspberry, or Red Velvet

**ASSORTED BAKED COOKIES** 18 Per Dozen
Chocolate Chip, Peanut Butter, Oatmeal Raisin, Snickerdoodle, M&M, Walnut, Double Chocolate Chip, Sugar

**DIPPED BUTTER COOKIES** 18 Per Dozen
White Chocolate or Chocolate Dipped Butter Cookies

**CHOCOLATE CHIP COOKIES** 20 Per Dozen

**RAINBOW SPRINKLE COOKIES** 22 Per Dozen

**CUPCAKES** 30 Per Dozen
Carrot, Chocolate, Red Velvet, Vanilla, Pink Lemonade, Confetti, Lemon

**MINI ASSORTED CUPCAKES** 42 Per two Dozen
Chocolate and Vanilla

**MINI ASSORTED FRENCH PASTRIES** 75 Per 30 Pieces
Eclairs, Cakes, Tarts, Cheesecakes and Cream Puffs

**ASSORTED FRENCH MACAROONS** 50 Per 24 Pieces

**SHEET CAKE**
Flavors: Carrot, Chocolate, Vanilla, Marble, and Red Velvet
80 Half Sheet, 48 Slices
120 Full Sheet, 96 slices

Cake Decoration: Ribbon, Confetti, and Message 15 Per Cake

Vegan Option
Gluten Free
A 17% service charge plus applicable sales tax is added to all food and beverage items.
Delivery fees may be applicable 50¢ per person disposables charged separately.
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SPECIALITY BINDI ITALIAN DESSERTS

GELATO
• Cappuccino
• Chocolate
• Green Tea
• Sea Salt Caramel
• Strawberry
• Vanilla Bean
• Chocolate Chip
• Dulce De Leche

SORBETTO
• Lemon
• Strawberry
• Mango
• Mix Berry
• Passion Fruit
• Raspberry

*Other flavors available upon request*

1.25 Gallon 60
Approx. 40 Scoops

SINGLE SERVING (GLASS CUPS)
• Tiramisu Cup 60 per Dozen
• Crème Brulee 48 per 8 cups
• Raspberries & Cream 45 per 9 cups
• Three layered Chocolate 45 per 9 cups
BEVERAGES

HOT BEVERAGES

FRESH BREWED COFFEE  28 Per Gallon
Regular or Decaffeinated

HOT WATER WITH ASSORTED TEA BAGS  25 Per Gallon

HOT CHOCOLATE  22 Per Gallon

COLD BEVERAGES

FRESH BREWED UNSWEETENED ICED TEA  22 Per Gallon

FRESH BREWED RASPBERRY ICED TEA  22 Per Gallon

PINK LEMONADE  22 Per Gallon

JUICE  22 Per Gallon
Apple, Cranberry, or Orange

FRUIT INFUSED WATER  25 Per Gallon
Mixed Berry/Basil, Cucumber/Lemon/Mint, Lemon/Orange/Mint

WATER SERVICE STATION  30 Per 3 Gallons

BOTTLE WATER  1.50 Per Bottle

INDIVIDUAL JUICE BOTTLES  4.50 Per Bottle
Apple, Cranberry, or Orange

ASSORTED CANNED SOFT DRINKS  2.25 Each
BEER & WINE
DOMESTIC BEER  6
IMPORTED BEER  7
HOUSE WINE  7
Red, White, or Rose
WHITE OR RED SANGRIA  7

COCKTAILS
WELL DRINKS  8
CALL DRINKS  10
PREMIUM LABELS  12

BAR OPTIONS
• CASH BAR
• HOSTED BAR
• PRE–PURCHASED DRINK TICKETS - $7 each (NON- REFUNDABLE) (Beer, Wine, and Well Drinks Only)

BAR FEES
BAR SETUP  100 Per Bar
BARTENDER  30 Per Hour

**All bars are stocked with House Wine, Beer, & Liquor. Please let us know if you would like to upgrade any of these items.**

GOLDEN EAGLE HOSPITALITY
Follow us on:
Instagram: goldeneaglecateringevents

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