<table>
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<td>PLATTERS</td>
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<td>BAR MENU</td>
<td>20</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

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*

**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
### 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 4 each
Goji Berry, Five Berry or Apple Walnut

### INDIVIDUAL MIXED BERRY BOWL WITH NUTS 4.50 each

### YOGURT, GRANOLA and FRUIT PARFAIT BOWL
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### WHOLE FRUIT 1 Per Person
Apple, Banana, and Orange

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Golden Eagle Hospitality

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.
BOXED LUNCH & SANDWICH PLATTERS

**BROWN BAG LUNCH** 10 Per Person
Served with Chips, Whole Fruit, Bottled Water
*Choice of 6” Sub or Wrap*

**BOXED LUNCH** 12 Per Person
Served with Pasta Salad, Chips, Cookie, Canned Soda or Bottled Water
*Choice of Sub, Kaiser Roll, Wrap or Ciabatta Bread*

**BOXED SALAD** 14 Per Person
Salad topped with Grilled Chicken
Served with Cookie, Canned Soda or Bottled Water
*Choice of Kale & Quinoa, Caesar, Southwest or Sesame Mandarin Salad*

**HEALTHY BOXED LUNCH** 14 Per Person
Served with Sun Chips, Fresh Fruit Salad, Granola Bar and Bottled Water
8 Grain Wheat Bread or 6” Wrap

**VEGAN BOXED LUNCH** 16 Per Person
Served with Whole Fruit and Bottled Water
BBQ Pulled Soy with Collards, Potato Salad and Pimento Mac & Cheese OR
Buffalo Wings with Potato Salad and Pimento Mac & Cheese

**MINI PITA POCKETS** 28 Per Dozen
SANDWICH OPTIONS: Curry Chicken Salad, Caprese, Egg Salad,
Tuna Salad, BLT or Grilled Vegetables with Hummus
*Served with Sprouts, Micro Greens and Mango Salsa*

**SANDWICH PLATTER OPTIONS:**
Small - Six 12” Subs or Wraps 40 Per Platter
Medium - Ten 12” Subs or Wraps 60 Per Platter
Large - Fifteen 12” Subs or Wraps 85 Per Platter
Sub Sandwiches cut into 3”, 4” or 6”
Wraps cut into 2”pinwheels or 3”, 4” or 6”

Sub, 8 Grain Wheat Bread, Kaiser Roll, Ciabatta Bread, Croissant Options:
Caprese
Egg Salad
Roast Beef
Tuna Salad
Turkey Club
BLT Avocado
Italian Meats
Chicken Salad
Roasted Turkey
Roasted Vegetables
Ham & Swiss Cheese
Grilled Chicken Pesto

WRAP OPTIONS:
Caprese
Egg Salad
Roast Beef
Tuna Salad
Turkey Club
BLT Avocado
Sesame Beef
Italian Meats
Chicken Salad
Chicken Caesar
Roasted Turkey
Roasted Vegetables
Chipotle Black Bean
Turkey Chipotle Aioli
Grilled Chicken Pesto
Turkey California Cobb
Southwest Blackened Tofu
Southwest Chicken with Avocado
Sesame Mandarin with Grilled Chicken
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
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.

### SALADS

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**CAESAR SALAD**
*With Garlic Croutons*

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**MIXED GREEN SALAD**

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**SESAME MANDARIN SALAD**

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**TOMATO BASIL PASTA SALAD**

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**ITALIAN MACARONI SALAD**

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**RED POTATO SALAD**

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**LENTIL SALAD**

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**MEDITERRANEAN SALAD**

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**THAI PEANUT NOODLE SALAD**

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**KALE & QUINOA SALAD**
*Served with Lemon Vinaigrette*

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**CAPRESE SALAD**

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**BLACK BEAN & CORN SALAD**
*Served with Tortilla Chips*

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**CUCUMBER, TOMATO, AND FETA CHEESE**

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**CHICKEN CAESAR SALAD**

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**TURKEY COBB SALAD**

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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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<tr>
<td>PLATTERS</td>
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<tr>
<td>GARDEN FRESH CRUDITES</td>
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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>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>Served with Assorted Meats and Cheese</td>
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<td>ASSORTED SUSHI ROLL</td>
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<td>32, 56, 80, or 112 Pieces</td>
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### BOWLS & DIP

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<tr>
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<td>ROMA TOMATO BRUSCHETTA</td>
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<td><em>Served with Garlic Crostini</em></td>
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<tr>
<td><strong>DIPS</strong></td>
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<td>Fresh Guacamole</td>
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<td><em>Served with Onion Dip</em></td>
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<td>HUMMUS</td>
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<td><em>Served with Pita Chips</em></td>
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<td><em>Served with Crackers</em></td>
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**GOLDEN EAGLE HOSPITALITY**
A 17% service charge plus applicable sales tax is added to all food and beverage items
Delivery fees may be applicable $0.50 per person disposables charged separately
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.

HORS D’OEUVRES

MINI CHICKEN CORN DOGS 8 Per Dozen
Served with Grainy Mustard

ASSORTED TEA SANDWICHES 12 Per Dozen
Tuna Salad, Chicken Salad, Ham & Swiss, Cucumber with Cream Cheese, Caprese, and Turkey

MINI CHICKEN HARD SHELL TACOS 12 Per Dozen
Served with Salsa Roja

MAC & CHEESE WEDGES 12 Per Dozen

BATTERED SWEET CORN NUGGETS 12 Per Two Dozen
Served with Chipotle Aioli Dipping Sauce

ASSORTED MINI QUICHES 16 Per Dozen

BBQ MEATBALLS 16 Per Dozen
Ground Turkey upon request

SPINACH AND CHEESE FRIED RAVIOLI 16 Per Dozen
Served with Marinara Sauce

WONTONS Crab Rangoon or Chicken 16 Per Dozen
Served with Sweet Chili Sauce

CHICKEN TENDER STRIPS 16 Per Dozen
Served with BBQ Sauce

VEGETABLE EGG ROLLS 16 Per Dozen
Served with Sweet & Sour Sauce

BEEF or CHICKEN TAQUITOS 16 Per Dozen
Served with Avocado Sauce

SPANAKOPITA 22 Per Dozen
Phyllo Dough Filled with Spinach and Cheese

SMOKED SALMON CANAPE 22 Per Dozen
Served with Cream Cheese and Dill

GOLDEN EAGLE HOSPITALITY
## 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

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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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**Vegan Option**  
**Gluten Free**
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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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

CHICKEN MARSLA WITH WILD MUSHROOM SAUCE Served with Rice Pilaf and Fresh Green Beans
Lunch Buffet 24 Per Person / Dinner Buffet 28 Per Person/ Plated additional 4 Per Person

TOMATILLO GRILLED CHICKEN WITH ROASTED CORN Served with Mashed Potatoes and Seasonal Vegetables
Lunch Buffet 24 Per Person / Dinner Buffet 28 Per Person/ Plated additional 4 Per Person

SPINACH & RICOTTA STUFFED CHICKEN BREAST Served with Roasted Potatoes and Honey-Glazed Carrots
Lunch Buffet 26 Per Person / Dinner Buffet 30 Per Person/ Plated additional 4 Per Person

MEATBALLS & MARINARA Served with Pesto Cream Penne Pasta, Sautéed Vegetables, and Cheese Breadsticks
Lunch Buffet 20 Per Person / Dinner Buffet 24 Per Person/ Plated additional 4 Per Person

WRANGLER 4oz STEAK Served with Chimichurri Sauce, Roasted Potatoes, and Seasonal Vegetables
Lunch Buffet 26 Per Person / Dinner Buffet 30 Per Person/ Plated additional 4 Per Person

SLICED BARBEQUE TRI-TIP Served with Grilled Vegetables and Mac & Cheese
Lunch Buffet 26 Per Person / Dinner Buffet 30 Per Person/ Plated additional 4 Per Person

ANGUS SIRLOIN STEAK WITH CABERNET MUSHROOM SAUCE Served with Roasted Potatoes and Seasonal Vegetables
Lunch Buffet 26 Per Person / Dinner Buffet 30 Per Person/ Plated additional 4 Per Person

PANKO PARMESAN CRUSTED SALMON WITH CUCUMBER DILL SAUCE Served with Steamed Rice and Seasonal Vegetables
Lunch Buffet 26 Per Person / Dinner Buffet 30 Per Person/ Plated additional 4 Per Person

BLACKENED SALMON Served with Mango Salsa, Roasted Potatoes and Asparagus
Lunch Buffet 26 Per Person / Dinner Buffet 30 Per Person/ Plated additional 4 Per Person

GRILLED MAHI MAHI Served with Chipotle Cream Sauce, Rice Pilaf and Seasonal Vegetables
Lunch Buffet 24 Per Person / Dinner Buffet 28 Per Person/ Plated additional 4 Per Person
HEART HEALTHY OPTIONS

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 
Red Potato Quinoa Hash, Scrambled Egg Whites, Turkey Sausage, and Fresh Fruit

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

OATMEAL CUPS 3.50 
Cherry Almond or Blueberry Chia and Cinnamon

MUFFINS 55 Per Dozen 
Banana or Chocolate Chip

PLAIN CROSSAINTS 4.50 

BOXED LUNCH

VEGAN BOXED LUNCH 18 Per Person 
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 
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

GOLDEN EAGLE HOSPITALITY

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HEART HEALTHY OPTIONS

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HORS D’ŒUVRES

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>
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<th>Small 15-35 Guests</th>
<th>Medium 36-74 Guests</th>
<th>Large 75-100 Guests</th>
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<tbody>
<tr>
<td>SPICY EDEMAME</td>
<td>35</td>
<td>70</td>
<td>105</td>
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<tr>
<td>BLACK BEAN &amp; QUINOA BOWL</td>
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<td>SOUTHWEST RICE SALAD</td>
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<tr>
<td>CAULIFLOWER CEVICHE</td>
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<td>115</td>
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<tr>
<td>Served with Corn Tortilla Chips</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
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
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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

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BAR MENU

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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Office Hours: 7AM - 5:00PM
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