GOLDEN EAGLE HOSPITALITY

CATERING MENU

CAL STATE LA
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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.

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
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 SIDES**

**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 EMAPANADAS** 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**  
*Small 55  
Medium 75  
Large 95*

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

<table>
<thead>
<tr>
<th>SALADS</th>
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<th>Small</th>
<th>Medium</th>
<th>Large</th>
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</thead>
<tbody>
<tr>
<td></td>
<td>Up to 15 Guests</td>
<td>Up to 35 Guests</td>
<td>Up to 50 Guests</td>
<td>Up to 75 Guests</td>
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<tr>
<td>CAESAR SALAD With Garlic Croutons</td>
<td>25</td>
<td>40</td>
<td>75</td>
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<tr>
<td>MIXED GREEN SALAD</td>
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<td>SESAME MANDARIN SALAD</td>
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<td>TOMATO BASIL PASTA SALAD</td>
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<td>LENTIL SALAD</td>
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<td>MEDITERRANEAN SALAD</td>
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<tr>
<td>THAI PEANUT NOODLE SALAD</td>
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<tr>
<td>KALE &amp; QUINOA SALAD Served with Lemon Vinaigrette</td>
<td>35</td>
<td>60</td>
<td>80</td>
<td>125</td>
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<tr>
<td>CAPRESE SALAD</td>
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<td>55</td>
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<tr>
<td>BLACK BEAN &amp; CORN SALAD Served with Tortilla Chips</td>
<td>35</td>
<td>50</td>
<td>85</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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<td>CHICKEN CAESAR SALAD</td>
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<tr>
<td>TURKEY COBB SALAD</td>
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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.

### PLATTERS

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<thead>
<tr>
<th>Item</th>
<th>Extra Small Up to 15 Guests</th>
<th>Small Up to 35 Guests</th>
<th>Medium Up to 50 Guests</th>
<th>Large Up to 75 Guests</th>
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<tbody>
<tr>
<td>GARDEN FRESH CRUDITES</td>
<td>30</td>
<td>55</td>
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<tr>
<td>Served with Ranch Dressing</td>
<td></td>
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<tr>
<td>GRILLED SLICED HERB CHICKEN</td>
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<td>75</td>
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<tr>
<td>Served with Lemon Aioli</td>
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<tr>
<td>SLICED FRESH FRUIT</td>
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<tr>
<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>Served with Assorted Meats and Cheese</td>
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<tr>
<td>ASSORTED SUSHI ROLL</td>
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<tr>
<td>32, 56, 80, or 112 Pieces</td>
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</tbody>
</table>

**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.

<table>
<thead>
<tr>
<th>BOWLS &amp; DIP</th>
<th>Extra Small</th>
<th>Small</th>
<th>Medium</th>
<th>Large</th>
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<tbody>
<tr>
<td></td>
<td>Up to 15 Guests</td>
<td>Up to 35 Guests</td>
<td>Up to 50 Guests</td>
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<tr>
<td>BOWLS</td>
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<td>CHOPPED FRESH FRUIT</td>
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<td>ROMA TOMATO BRUSCHETTA</td>
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<td>Served with Garlic Crostini</td>
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<td>SHRIMP CEVICHE</td>
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<td>75</td>
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<tr>
<td>Served with Tortilla Chips</td>
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<tr>
<td>DIPS</td>
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<tr>
<td>SALSA ROJA</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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<tr>
<td>HUMMUS</td>
<td>45</td>
<td>65</td>
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<tr>
<td>Served with Pita Chips</td>
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<tr>
<td>ARTICHOKE SPINICH DIP</td>
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<td>60</td>
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<tr>
<td>Served with Crackers</td>
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<tr>
<td>7 LAYER DIP</td>
<td>-</td>
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<td>95</td>
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<tr>
<td>Served with Tortilla Chips</td>
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GOLDEN EAGLE HOSPITALITY
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

GOLDEN EAGLE HOSPITALITY

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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
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.
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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LUNCH & DINNER

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 MARSALA 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

GOLDEN EAGLE HOSPITALITY
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 is pleased to offer Vegan/ Gluten Free options to meet the dietary choices for your attendees

**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

<table>
<thead>
<tr>
<th>BOWLS</th>
<th>Small (15-35 Guests)</th>
<th>Medium (36-74 Guests)</th>
<th>Large (75-100 Guests)</th>
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</table>
| SPICY EDEMAME  
Vegan Option  
Gluten Free | 35                   | 70                    | 105                   |
| BLACK BEAN & QUINOA BOWL  
Vegan Option  
Gluten Free | 55                   | 90                    | 115                   |
| SOUTHWEST RICE SALAD  
Vegan Option | 50                   | 75                    | 115                   |
| CAULIFLOWER CEVICHE  
Served with Corn Tortilla Chips  
Vegan Option | 65                   | 90                    | 115                   |

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HEART HEALTHY OPTIONS

Golden Eagle Hospitality is pleased to offer Vegan/ Gluten Free options to meet the dietary choices for your attendees.

DESSERTS

CHOCOLATE CHIP COOKIES  20 Per Dozen   ➤ GF

BROWNIES  65 Per Dozen   GF

ALMOND BARS  65 Per Dozen   ➤ GF

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

PANNA COTTA BARS  30 Per Dozen   GF
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
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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

Daniel Keenan - Executive Chef - Dkeenan@calstatela.edu

Amanda Constantine – Event Coordinator
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Amy Perez – Event Coordinator
amiers2@calstatela.edu 323-343-6775

After hours Contact
Luis De La Garza— Ballroom Manager
323-974-0419

Fax 323-343-6771
Office Hours: 7AM - 5:00PM
goldeneaglehospitality@calstatela.edu

A 17% service charge plus applicable sales tax is added to all food and beverage items.
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