MINI CRAB OR SALMON CAKES  30 Per Dozen
Served with Homemade Roumalde Sauce

SMOKED SALMON CANAPE  30 Per Dozen
Served with Cream Cheese and Dill

COCONUT SHRIMP  36 Per Dozen
Served with Sesame Ginger Sauce

SPANAKOP ITA  28 Per Dozen
Phyllo Dough Filled with Spinach and Cheese

WONTONS Crab Rangoon or Chicken  24 Per Dozen
Served with Sweet Chili Sauce

GRILLED SKEWERS  Asian Beef, Asian Chicken, Achiote Chicken or Tofu Mushroom  36 Per Dozen
Served with Garlic Soy Sauce or Mango Glaze

BBQ MEATBALLS  24 Per Dozen
Ground Turkey upon request

PARMESAN POLENTA or SAUSAGE STUFFED MUSHROOMS  32 Per Dozen

CAPRESE SKEWERS  30 Per Dozen
Served with Balsamic Vinaigrette

SPINACH AND CHEESE FRIED RAVIOLI  24 Per Dozen
Served with Marinara Sauce

ASSORTED MINI QUICHES  24 Per Dozen

SAMOSAS  Chicken or Vegetable Curry  32 Per Dozen

FRUIT SKEWERS  30 Per Dozen
Served with Mint Yogurt

VeganOption
GF Gluten Free
Includes Salad, Bread & Butter, Beverage Service, Water Service, Salad Options: Caesar or Mixed Greens with Choice of Dressing
Cake Cutting & Champagne Toast
50 Guest Minimum

**MEATBALLS & MARINARA**
Served with Pesto Cream Penne Pasta, Sautéed Vegetables, and Cheese Breadsticks
Lunch Buffet 30 Per Person / Dinner Buffet 36 Per Person/ Plated additional 8 Per Person

**WRANGLER 4oz STEAK**
Served with Chimichurri Sauce, Roasted Potatoes, and Seasonal Vegetables
Lunch Buffet 42 Per Person / Dinner Buffet 48 Per Person/ Plated additional 8 Per Person

**SLICED BARBEQUE TRI-TIP**
Served with Grilled Vegetables and Mac & Cheese
Lunch Buffet 42 Per Person / Dinner Buffet 48 Per Person/ Plated additional 8 Per Person

**ANGUS SIRLOIN STEAK WITH CABERNET MUSHROOM SAUCE**
Served with Roasted Potatoes and Seasonal Vegetables
Lunch Buffet 44 Per Person / Dinner Buffet 50 Per Person/ Plated additional 8 Per Person

**ROASTED PRIME RIB WITH AU JUS**
Served with Creamy Horseradish, Au Gratin Potatoes and Grilled Asparagus
Lunch Buffet 46 Per Person / Dinner Buffet 52 Per Person/ Plated additional 8 Per Person
Buffet / Plated Lunch and Dinner Selections

Includes Salad, Bread & Butter, Beverage Service, Water Service, Salad Options: Caesar or Mixed Greens with Choice of Dressing
Cake Cutting & Champagne Toast
50 Guest Minimum

CHICKEN MARSALA WITH WILD MUSHROOM SAUCE
Served with Rice Pilaf and Fresh Green Beans
Lunch Buffet 38 Per Person / Dinner Buffet 44 Per Person / Plated additional 8 Per Person

TOMATILLO GRILLED CHICKEN WITH ROASTED CORN
Served with Mashed Potatoes and Seasonal Vegetables
Lunch Buffet 38 Per Person / Dinner Buffet 44 Per Person / Plated additional 8 Per Person

SPINACH & RICOTTA STUFFED CHICKEN BREAST
Served with Roasted Potatoes and Honey Glazed Carrots
Lunch Buffet 40 Per Person / Dinner Buffet 46 Per Person / Plated additional 8 Per Person

GRILLED SLICED CHICKEN
Served with Chipotle or Pesto Cream Sauce, Rice Pilaf and Seasonal Vegetables
Lunch Buffet 36 Per Person / Dinner Buffet 42 Per Person / Plated additional 4 Per Person

LEMON-HERB GRILLED CHICKEN
Served with Rice Pilaf and Seasonal Vegetables
Lunch Buffet 36 Per Person / Dinner Buffet 42 Per Person / Plated additional 8 Per Person

CURRIED CREAM CHICKEN BREAST
Served with Rice Pilaf and Seasonal Vegetables
Lunch Buffet 38 Per Person / Dinner Buffet 44 Per Person / Plated additional 8 Per Person

CHICKEN PICATTA WITH LEMON CAPER SAUCE
Served with Mashed Potatoes and Seasonal Vegetables
Lunch Buffet 38 Per Person / Dinner Buffet 44 Per Person / Plated additional 8 Per Person
Buffet / Plated Lunch and Dinner Selections

Includes Salad, Bread & Butter, Beverage Service, Water Service, Salad Options: Caesar or Mixed Greens with Choice of Dressing
Cake Cutting & Champagne Toast
50 Guest Minimum

PANKO PARMESAN CRUSTED SALMON WITH CUCUMBER DILL SAUCE
Served with Steamed Rice and Seasonal Vegetables
Lunch Buffet 42 Per Person / Dinner Buffet 48 Per Person/ Plated additional 8 Per Person

BLACKENED SALMON
Served with Mango Salsa, Roasted Potatoes and Asparagus
Lunch Buffet 42 Per Person / Dinner Buffet 48 Per Person/ Plated additional 8 Per Person

GRILLED MAHI MAHI
Served with Chipotle Cream Sauce, Rice Pilaf and Seasonal Vegetables
Lunch Buffet 34 Per Person / Dinner Buffet 40 Per Person/ Plated additional 8 Per Person

CHEESE ENCHILADA PIE
Served with Spanish Rice and Refried Beans
Lunch Buffet 30 Per Person / Dinner Buffet 36 Per Person / Plated additional 8 Per Person

BEEF or GRILLED VEGETABLE LASAGNA
Served with Fresh Green Beans and Garlic Breadsticks
Lunch Buffet 30 Per Person / Dinner Buffet 36 Per Person / Plated additional 8 Per Person
<table>
<thead>
<tr>
<th>Salad Selections</th>
<th>Medium</th>
<th>Large</th>
</tr>
</thead>
<tbody>
<tr>
<td>CAESAR SALAD <em>With Garlic Croutons</em></td>
<td>75</td>
<td>115</td>
</tr>
<tr>
<td>MIXED GREEN SALAD</td>
<td>70</td>
<td>105</td>
</tr>
<tr>
<td>SESAME MANDARIN SALAD</td>
<td>70</td>
<td>110</td>
</tr>
<tr>
<td>TOMATO BASIL PASTA SALAD</td>
<td>75</td>
<td>115</td>
</tr>
<tr>
<td>ITALIAN MACARONI SALAD</td>
<td>70</td>
<td>105</td>
</tr>
<tr>
<td>RED POTATO SALAD</td>
<td>65</td>
<td>90</td>
</tr>
<tr>
<td>LENTIL SALAD</td>
<td>75</td>
<td>115</td>
</tr>
<tr>
<td>MEDITERRIAN SALAD</td>
<td>70</td>
<td>105</td>
</tr>
<tr>
<td>THAI PEANUT NOODLE SALAD</td>
<td>75</td>
<td>105</td>
</tr>
<tr>
<td>KALE &amp; QUINOA SALAD <em>Served with Lemon Vinaigrette</em></td>
<td>80</td>
<td>125</td>
</tr>
<tr>
<td>CAPRESE SALAD</td>
<td>75</td>
<td>105</td>
</tr>
<tr>
<td>BLACK BEAN &amp; CORN SALAD <em>Served with Tortilla Chips</em></td>
<td>85</td>
<td>115</td>
</tr>
<tr>
<td>MEDITERRANEAN COUS COUS</td>
<td>75</td>
<td>105</td>
</tr>
<tr>
<td>CUCUMBER, TOMATO, AND FETA CHEESE</td>
<td>80</td>
<td>125</td>
</tr>
<tr>
<td>CHICKEN CAESAR SALAD</td>
<td>85</td>
<td>125</td>
</tr>
<tr>
<td>TURKEY COBB SALAD</td>
<td>90</td>
<td>115</td>
</tr>
</tbody>
</table>
BOWLS

CHOPPED FRESH FRUIT  
75  

ROMA TOMATO BRUSCHETTA  
85  
Served with Garlic Crostini

SHRIMP Ceviche  
105  
Served with Tortilla Chips

DIPS

SALSA ROJA  
75  
Served with Tortilla Chips

FRESH GUACAMOLE  
95  
Served with Tortilla Chips

HOMEMADE POTATO CHIPS  
85  
Served with Onion Dip

HUMMUS  
95  
Served with Pita Chips

ARTICHOKE SPINACH DIP  
80  
Served with Crackers

7 LAYER DIP  
125  
Served with Tortilla Chips
<table>
<thead>
<tr>
<th>Description</th>
<th>Medium (Up to 50 Guests)</th>
<th>Large (Up to 75 Guests)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Garden Fresh Crudites</td>
<td>75</td>
<td>75</td>
</tr>
<tr>
<td>Grilled Sliced Herb Chicken</td>
<td>115</td>
<td>145</td>
</tr>
<tr>
<td>Sliced Fresh Fruit</td>
<td>85</td>
<td>85</td>
</tr>
<tr>
<td>Cheese and Crackers</td>
<td>85</td>
<td>85</td>
</tr>
<tr>
<td>Grilled Vegetables</td>
<td>85</td>
<td>85</td>
</tr>
<tr>
<td>Domestic Cheeses and Meat Platter</td>
<td>85</td>
<td>85</td>
</tr>
<tr>
<td>Imported Cheese and Meat Platter</td>
<td>85</td>
<td>85</td>
</tr>
<tr>
<td>Assorted Sushi Rolls</td>
<td>50 or 80</td>
<td></td>
</tr>
<tr>
<td>Antipasto Platter</td>
<td>135</td>
<td>175</td>
</tr>
<tr>
<td>Served with Assorted Meats and Cheese</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
**Bar Options**

- Cash Bar
- Hosted Bar (Bar Fees Waived)
- PRE-PURCHASED DRINK TICKETS – 9 each
  NON-REFUNDABLE) (Beer, Wine, & Well Drinks Only)

**Beer**

- Domestic Beer 8
- Imported Beer 10

**Wine**

- House Wine 10
  (Red, White, or Rose)
- White or Red Sangria 10
- Champagne 7

**Cocktails**

- Well Drinks 10
- Call Drinks 12
- Premium Labels 14

**Bar Fees**

- Bar Setup 175
- Bartender 75

**All bars are stocked with House Wine, Beer, & Liquor.**

*Please let us know if you would like to upgrade any of these items.* **
MICROPHONES
- Wired – 25 Each
- Wireless – 50 Each
- Lavalier – 50 Each

PODIUM AND WIRED MICROPHONE 50

LCD PROJECTOR PACKAGE 75
Includes LCD Projector, VGA/RCA Cable, AV Cart, and Mounted Screen

COMPUTER ADAPTER 20
Surface Pro to HDMI, Surface Pro to VGA, MAC, Thunder Bolt 3

AV CART PACKAGE 45
Includes VGA/RCA Cable, AV Cart, Mounted Screen

POWERPOINT CLICKER 25

RISERS 125 (Per Risers)
6ft x 8ft for panel table/stage

COCKTAIL TABLES 20 Each

DANCE FLOOR
- Small (24x15) – 250 Each
- Large (32x21) – 400 Each

PORTABLE SPEAKERS 125
With Wireless Microphone – 175

PORTABLE 10X10 SCREEN 125

POWER STRIPS 15 Each

EASEL 10

ADA COMPLIANT RAMPS 400 Per Ramp
Requires 1-week notice in advance

ADJUSTABLE PIPE AND DRAPE 125 Each
14ft x 32ft

TABLETOP SIGN HOLDERS 3 Each
With numbers upon request

PATIO HEATERS 125 Each

CHAIR COVERS 5 Per Chair

CHAIR COVERS with TIES 6 Per Chair

SPECIALTY LINENS Available upon request

XLR CABLE 50
For filming

HDMI SWITCHER 25
**Ballroom Lighting**

**LED Up Lighting** – (any color)
- 1 Ballroom – 300
- 2 Ballroom – 600
- 3 Ballroom – 900

**Gobo Wash on Wall** – (multiple textures)
- 2 Ballrooms – 1,450
- 3 Ballrooms – 2,250

**Stage Lighting**
- Small Stage – 500
- Medium Stage – 750
- Large Stage – 950

**Custom Gobo Writing/Logo**
*Please Inquire for Pricing*

**Buffet Lighting**
- 300 Per 3 spotlights
- Each Addt’l Set 150

**Pin Spotting** – (Center Piece)
- 75 Per Table
Golden Eagle Hospitality Ballrooms

A Series of three rooms, GEH Ballrooms combine to seat 500 guests, making it the largest capacity room we offer. The Ballrooms, may be utilized as a smaller space or combined for a larger event. The Style of the Ballrooms allow for enhancement to be made beautifully.

<table>
<thead>
<tr>
<th></th>
<th>Room size</th>
<th>Banquet Style</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ballroom 1</td>
<td>68 x 38</td>
<td>150</td>
</tr>
<tr>
<td>Ballroom 2</td>
<td>68 x 40</td>
<td>150</td>
</tr>
<tr>
<td>Ballroom 3</td>
<td>68 x 38</td>
<td>150</td>
</tr>
<tr>
<td>Ballroom 1&amp;2</td>
<td>68 x 78</td>
<td>350</td>
</tr>
<tr>
<td>Ballroom 2&amp;3</td>
<td>68 x 28</td>
<td>350</td>
</tr>
<tr>
<td>Ballroom 1-3</td>
<td>68 x 116</td>
<td>500</td>
</tr>
<tr>
<td>Pre- Function Patio Area</td>
<td>-</td>
<td>50</td>
</tr>
</tbody>
</table>
It is the responsibility of all drivers to know and understand the University parking rules and regulations. Parking regulations are enforced 24 hours a day, 7 days a week, including holidays. Please obey all posted signs and/or curb marking.

**SELF PARKING**
4 Hours – 4  
All Day – 8

**PREPURCHASED PARKING PERMITS**  4.50 Per Permit

**PARKING LOT RENTAL**  250 Flat Rate  
Friday, Saturday, or Sunday Events

**LOADING DOCK PERMIT**  12 Per Permit  
More than 1 hour

**PARKING ATTENDANT**  25 An Hour  
(Minimum 1 hour)

**DIRECTIONAL SIGNS**  
Black and White Logo – 20  
Color Logo Only – 24  
Complete Color Logo and Wording – 30

**EAGLE PATROL**  40 An Hour  
(Minimum 1 hour)