Special Events Menu

Goldeneaglehospitality@calstatela.edu
<table>
<thead>
<tr>
<th>Section</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td>HORS D’OEUVRES</td>
<td>1</td>
</tr>
<tr>
<td>BUFFET/ PLATTED LUNCH &amp; DINNER SELECTIONS</td>
<td>2</td>
</tr>
<tr>
<td>SALADS SELECTIONS</td>
<td>5</td>
</tr>
<tr>
<td>BOWLS &amp; DIP</td>
<td>6</td>
</tr>
<tr>
<td>PLATTERS</td>
<td>6</td>
</tr>
<tr>
<td>BAR MENU</td>
<td>8</td>
</tr>
<tr>
<td>BALLROOM ENHANCEMENTS</td>
<td>9</td>
</tr>
<tr>
<td>BALLROOM LIGHTING</td>
<td>10</td>
</tr>
<tr>
<td>RECEPTION ROOMS</td>
<td>11</td>
</tr>
<tr>
<td>PARKING LOGISTICS</td>
<td>12</td>
</tr>
</tbody>
</table>

**Golden Eagle Hospitality**

Daniel Keenan - Executive Chef - Dkeenan@calstatela.edu

Amanda Constantine – Event Coordinator
atapia9@calstatela.edu 323-343-6770

Amy Perez – Event Coordinator
amiers@calstatela.edu 323-343-6775

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

Fax  323-343-6771
Office Hours: 8:30AM - 5:00PM
goldeneaglehospitality@calstatela.edu

/ Golden Eagle Hospitality  / goldeneaglecateringeveents  / Golden Eagle Venue & Catering
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

SPANAKOPITA  28 Per Dozen
Phyllo Dough Filled with Spinach and Cheese

WONTONS Crab Ragoon 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  GlutenFree
MEATBALLS & MARINARA
Served with Pesto Cream Penne Pasta, Satuéed Vegetables, and Cheese Breadsticks
Lunch Buffet 30 Per Person / Dinner Buffet 36 Per Person/ Plated additional 8 Per Person

WRANGLER 4oz STEAK
Served with Chimichuri 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 MUSHROOMS 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

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

**CHICKEN MARSHAL 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
Includes Salad, Bread & Butter, Beverage Service, Water Service, Salad Options: Caesar or Mixed Greens with Choice of Dressing
Cake Cutting & Champaign 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
## Salads Selections

<table>
<thead>
<tr>
<th></th>
<th>Medium</th>
<th>Large</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Up to 50 Guests</td>
<td>Up to 75 Guests</td>
</tr>
<tr>
<td><strong>CAESAR SALAD</strong></td>
<td>75</td>
<td>115</td>
</tr>
<tr>
<td><em>With Garlic Croutons</em></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>MIXED GREEN SALAD</strong></td>
<td>70</td>
<td>105</td>
</tr>
<tr>
<td><strong>SESAME MANDARIN SALAD</strong></td>
<td>70</td>
<td>110</td>
</tr>
<tr>
<td><strong>TOMATO BASIL PASTA SALAD</strong></td>
<td>75</td>
<td>115</td>
</tr>
<tr>
<td><strong>ITALIAN MACARONI SALAD</strong></td>
<td>70</td>
<td>105</td>
</tr>
<tr>
<td><strong>RED POTATO SALAD</strong></td>
<td>65</td>
<td>90</td>
</tr>
<tr>
<td><strong>LENTIL SALAD</strong></td>
<td>75</td>
<td>115</td>
</tr>
<tr>
<td><strong>MEDITERRIAN SALAD</strong></td>
<td>70</td>
<td>105</td>
</tr>
<tr>
<td><strong>THAI PEANUT NOODLE SALAD</strong></td>
<td>75</td>
<td>105</td>
</tr>
<tr>
<td><strong>KALE &amp; QUinoa SALAD</strong></td>
<td>80</td>
<td>125</td>
</tr>
<tr>
<td><em>Served with Lemon Vinaigrette</em></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>CAPRESE SALAD</strong></td>
<td>75</td>
<td>105</td>
</tr>
<tr>
<td><strong>BLACK BEAN &amp; CORN SALAD</strong></td>
<td>85</td>
<td>115</td>
</tr>
<tr>
<td><em>Served with Tortilla Chips</em></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>MEDITERRANEAN COUS COUS</strong></td>
<td>75</td>
<td>105</td>
</tr>
<tr>
<td><strong>CUCUMBER, TOMATO, AND FETA CHEESE</strong></td>
<td>80</td>
<td>125</td>
</tr>
<tr>
<td><strong>CHICKEN CAESAR SALAD</strong></td>
<td>85</td>
<td>125</td>
</tr>
<tr>
<td><strong>TURKEY COBB SALAD</strong></td>
<td>90</td>
<td>115</td>
</tr>
</tbody>
</table>
### Bowls and Dip

<table>
<thead>
<tr>
<th>Medium</th>
<th>Large</th>
</tr>
</thead>
<tbody>
<tr>
<td>Up to 50 Guests</td>
<td>Up to 75 Guests</td>
</tr>
</tbody>
</table>

#### Bowls

**Chopped Fresh Fruit**
- Price: 75 | 110

*Served with Garlic Crostini*

**Roma Tomato Bruschetta**
- Price: 85 | 115

*Served with Garlic Crostini*

**Shrimp Ceviche**
- Price: 105 | 155

*Served with Tortilla Chips*

#### Dips

**Salsa Roja**
- Price: 75 | 95

*Served with Tortilla Chips*

**Fresh Guacamole**
- Price: 95 | 125

*Served with Tortilla Chips*

**Homemade Potato Chips**
- Price: 85 | 125

*Served with Onion Dip*

**Hummus**
- Price: 95 | 105

*Served with Pita Chips*

**Artichoke Spinich Dip**
- Price: 80 | 115

*Served with Crackers*

**7 Layer Dip**
- Price: 125 | -

*Served with Tortilla Chips*
<table>
<thead>
<tr>
<th>Platters</th>
<th><strong>Medium</strong></th>
<th><strong>Large</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Up to 50 Guests</strong></td>
<td><strong>Up to 75 Guests</strong></td>
<td></td>
</tr>
<tr>
<td><strong>GARDEN FRESH CRUDITES</strong></td>
<td>75</td>
<td>115</td>
</tr>
<tr>
<td><em>Served with Ranch Dressing</em></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>GRILLED SLICED HERB CHICKEN</strong></td>
<td>75</td>
<td>105</td>
</tr>
<tr>
<td><em>Served with Lemon Aioli</em></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>SLICED FRESH FRUIT</strong></td>
<td>85</td>
<td>115</td>
</tr>
<tr>
<td><strong>CHEESE AND CRACKERS</strong></td>
<td>85</td>
<td>115</td>
</tr>
<tr>
<td><strong>GRILLED VEGETABLES</strong></td>
<td>85</td>
<td>115</td>
</tr>
<tr>
<td><em>Served with Cayenne Dip</em></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>DOMESTIC CHEESES AND MEAT PLATTER</strong></td>
<td>85</td>
<td>115</td>
</tr>
<tr>
<td><strong>IMPORTED CHEESE AND MEAT PLATTER</strong></td>
<td>110</td>
<td>145</td>
</tr>
<tr>
<td><strong>ANTIPASTO PLATTER</strong></td>
<td>120</td>
<td>160</td>
</tr>
<tr>
<td><em>Served with Assorted Meats and Cheese</em></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>ASSORTED SUCHI ROLL</strong></td>
<td>135</td>
<td>175</td>
</tr>
<tr>
<td>56 or 80</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

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 CHOvers 5 Per Chair

CHAIR COVERS with TIES 6 Per Chair

SPECIALTY LINENS Available upon request

XLR CABLE 50
For filming

HDMI SWITCHER 25
<table>
<thead>
<tr>
<th>LED Up Lighting – (any color)</th>
<th>Gobo Wash on Wall – (multiple textures)</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 Ballroom – 300</td>
<td>2 Ballrooms – 1,450</td>
</tr>
<tr>
<td>2 Ballroom – 600</td>
<td>3 Ballrooms – 2,250</td>
</tr>
<tr>
<td>3 Ballroom – 900</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Stage Lighting</th>
<th>Custom Gobo Writing/Logo</th>
</tr>
</thead>
<tbody>
<tr>
<td>Small Stage – 500</td>
<td>Please Inquire for Pricing</td>
</tr>
<tr>
<td>Medium Stage – 750</td>
<td></td>
</tr>
<tr>
<td>Large Stage – 950</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Buffet Lighting</th>
<th>Pin Spotting – (Center Piece)</th>
</tr>
</thead>
<tbody>
<tr>
<td>300 Per 3 spotlights</td>
<td>75 Per Table</td>
</tr>
<tr>
<td>Each Add’tl Set 150</td>
<td></td>
</tr>
</tbody>
</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)