<table>
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</tbody>
</table>
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 $6 Each
Egg, Cheese, Bacon or Sausage
Choice of Tortilla, Biscuit, Croissant, or English Muffin

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 CROISSANTS $22 Per Dozen
Served with Butter, Jam, and Jellies

ASSORTED SCONES $22 Per Dozen
Blueberry, Raisin, Cranberry-Orange, Chocolate Chip

ASSORTED SWEET EMPANADAS $28 Per Dozen
Apple, Custard, Pineapple & Raspberry

CHIA YOGURT $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

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

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, and 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 & 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** $36 Per Dozen  
**SANDWICH OPTIONS:** Curry Chicken Salad, Caprese, Egg Salad, Tuna Salad, BLT, 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”

**SANDWICH / WRAP OPTIONS:**  
Chicken Salad  
Tuna Salad  
Egg Salad  
Caprese  
Roast Beef  
Italian Meats  
Roasted Turkey  
Turkey Club  
BLT Avocado  
Ham & Swiss Cheese  
Roasted Vegetables  
Grilled Chicken Pesto

**WRAP OPTIONS:**  
Chicken Caesar**  
Sesame Beef**  
Chipotle Black Bean**  
Turkey California Cobb**  
Sesame Mandarin with Grilled Chicken**  
Southwest Chicken with Avocado**  
Southwest Blackened Tofu**  
Turkey Chipotle Aioli**  
**Wraps Only  
*8 Grain wheat bread, whole wheat wraps, Tofu available upon request*

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**GOLDEN EAGLE HOSPITALITY**

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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. $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 Salad 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 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**

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Includes Salad, Bread & Butter, Iced Tea or Pink Lemonade, Water Service, and Chef’s Choice Dessert

10 Person Minimum for Lunch & 15 Person Minimum for Dinner

**CHICKEN MARSCALA 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, Satuéed Vegetables, and Cheese Breadsticks
Lunch Buffet $20 Per Person / Dinner Buffet $24 Per Person/ Plated additional $4 Per Person

**WRANGLER 4oz STEAK**  Served with Chimichuri 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 MUSHROOMS 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

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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 seperately
HORS D’OEUVRES

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 2 Dozen
Served with Chipotle Aioli Dipping Sauce

BBQ MEATBALLS $16 Per Dozen
Ground Turkey upon request

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

WONTONS Crab Ragoon 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

ASSORTED MINI QUICHES $16 Per Dozen

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

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 seperately
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*

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*

ARGENTINIAN EMPANADAS *Beef, Chicken and Spinach* $24 Per Dozen

CARAMALIZED ONION AND FETA CHEESE IN FILO CUPS $28 Per Dozen

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

SLIDERS $30 Per Dozen
*Pulled Pork, Chicken Picatta, BBQ Chicken, Eggplant & Mozzarella, and Cheeseburger*
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 $3.00 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

GOLDEN EAGLE HOSPITALITY

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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** (GF) $18 Per Person
Red Potato Quinoa Hash, Scrambled Egg Whites, Turkey Sausage, and Fresh Fruit

**RED POTATO & QUINOA HASH** (GF, V) $14 Per Person
Served with Vegan Sausage

**OATMEAL CUPS** (GF, V) $3.50 Each
Cherry Almond or Blueberry Chia and Cinnamon

**MUFFINS** (GF, V) $5.50 Per Dozen
Banana Chocolate Chip

**PLAIN CROSSANTS** (V) $4 Each

**BOXED LUNCH**

**VEGAN BOXED LUNCH** (GF, V) $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**

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

**SEARED TOFU** (V) $22 Per Person
Blackened upon request
*Mediteranean Style* - Seared Tofu with Roasted Cherry Tomatoes and a Balsamic Glaze, Cous Cous and 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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Delivery fees may be applicable | .50¢ per person disposables charged separately
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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*

**VEGETABLE WELLINGTON**  $22 Per Dozen

**VEGETABLE CURRY SAMOSAS**  $24 Per Dozen

**BOWLS**

<table>
<thead>
<tr>
<th>Bowl Description</th>
<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>BBQ TOFU BITES with Sesame Seeds</td>
<td>50</td>
<td>70</td>
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<tr>
<td><strong>GF</strong></td>
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<tr>
<td>SPICY EDAMAME</td>
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<tr>
<td><strong>GF</strong></td>
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</tr>
<tr>
<td>BLACK BEANS &amp; QUINOA BOWL</td>
<td>55</td>
<td>90</td>
<td>115</td>
</tr>
<tr>
<td><strong>GF</strong></td>
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<tr>
<td>SOUTHWEST RICE SALAD</td>
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<td>75</td>
<td>115</td>
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<td><strong>V</strong></td>
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<tr>
<td>CAULIFLOWER Ceviche</td>
<td>65</td>
<td>90</td>
<td>115</td>
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<tr>
<td>Served with Corn Tortilla Chips</td>
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</tbody>
</table>

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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 [V] [GF]

**BROWNIES** $65 Per Dozen [GF]

**ALMOND BARS** $65 Per Dozen [V] [GF]

**MINI LAYER CAKES** *(Minimum Order of 8) $5 Each [GF]*
Chocolate Vanilla Cake, Carrot Cake, Red Velvet, Tiramisu

**PANNA COTTA BARS** $30 Per Dozen [GF]
Espresso, Mango or Plain

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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
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 $14 (2 Tacos Per Person)
Served with Chicken Tinga, Onion/Cilantro mix, Salsa, Rice and Beans
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 crumbles, Fudge Brownies crumble, and Whipped Cream Caramel sauce, Strawberry sauce, and Chocolate sauce

GOLDEN EAGLE HOSPITALITY
<table>
<thead>
<tr>
<th>Salad Name</th>
<th>Extra Small</th>
<th>Small</th>
<th>Medium</th>
<th>Large</th>
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<tbody>
<tr>
<td>CAESAR SALAD</td>
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<tr>
<td>With Garlic Croutons</td>
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<tr>
<td>MIXED GREEN SALAD</td>
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<td>45</td>
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<tr>
<td>SESAME MANDARIN SALAD</td>
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<td>70</td>
<td>110</td>
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<tr>
<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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<tr>
<td>LENTIL SALAD</td>
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<td>MEDITERRIAN SALAD</td>
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<tr>
<td>ASIAN-STYLE NOODLE SALAD</td>
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<tr>
<td>Served With Thai Peanut Dressing</td>
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<td>KALE &amp; QUINOA SALAD</td>
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<tr>
<td>Served with Lemon Vinaigrette</td>
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<tr>
<td>CAPRESE SALAD</td>
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<td>75</td>
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</tr>
<tr>
<td>BLACK BEAN &amp; CORN SALAD</td>
<td>35</td>
<td>50</td>
<td>85</td>
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</tr>
<tr>
<td>Served with Tortilla Chips</td>
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<tr>
<td>MEDITERRANEAN COUS COUS</td>
<td>35</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>CALIFORNIA COBB SALAD</td>
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</table>

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## BOWLS & DIPS

### BOWLS

<table>
<thead>
<tr>
<th>Item</th>
<th>Extra Small</th>
<th>Small</th>
<th>Medium</th>
<th>Large</th>
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<tbody>
<tr>
<td>CHOPPED FRESH FRUIT</td>
<td>30</td>
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<tr>
<td>ROMA TOMATO BRUSCHETTA</td>
<td>35</td>
<td>55</td>
<td>85</td>
<td>115</td>
</tr>
<tr>
<td>(Served with Garlic Crostini)</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>SHRIMP CEVICHE</td>
<td>45</td>
<td>75</td>
<td>105</td>
<td>155</td>
</tr>
<tr>
<td>(Served with Tortilla Chips)</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### DIPS

<table>
<thead>
<tr>
<th>Item</th>
<th>Extra Small</th>
<th>Small</th>
<th>Medium</th>
<th>Large</th>
</tr>
</thead>
<tbody>
<tr>
<td>SALSA ROJA</td>
<td>25</td>
<td>55</td>
<td>75</td>
<td>95</td>
</tr>
<tr>
<td>(Served with Tortilla Chips)</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>FRESH GUACAMOLE</td>
<td>45</td>
<td>65</td>
<td>95</td>
<td>125</td>
</tr>
<tr>
<td>(Served with Tortilla Chips)</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>HOMEMADE POTATO CHIPS</td>
<td>40</td>
<td>65</td>
<td>85</td>
<td>125</td>
</tr>
<tr>
<td>(Served with Onion Dip)</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>HUMMUS</td>
<td>45</td>
<td>65</td>
<td>95</td>
<td>105</td>
</tr>
<tr>
<td>(Served with Pita Chips)</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>ARTICHOKE SPINACH DIP</td>
<td>40</td>
<td>60</td>
<td>80</td>
<td>115</td>
</tr>
<tr>
<td>(Served with Crackers)</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>7 LAYER DIP</td>
<td>-</td>
<td>-</td>
<td>85</td>
<td>-</td>
</tr>
<tr>
<td>(Served with Tortilla Chips)</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**GOLDEN EAGLE HOSPITALITY**

A 17% service charge plus applicable sales tax is added to all food and beverage. Delivery fees may be applicable. .50¢ per person disposables charged separately.
<table>
<thead>
<tr>
<th>PLATTERS</th>
<th>Extra Small</th>
<th>Small</th>
<th>Medium</th>
<th>Large</th>
</tr>
</thead>
<tbody>
<tr>
<td>GARDEN FRESH CRUDITES</td>
<td>30</td>
<td>55</td>
<td>75</td>
<td>115</td>
</tr>
<tr>
<td>Served with Ranch Dressing</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>GRILLED SLICED HERB CHICKEN</td>
<td>35</td>
<td>55</td>
<td>75</td>
<td>105</td>
</tr>
<tr>
<td>Served with Lemon Aioli</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>SLICED FRESH FRUIT</td>
<td>35</td>
<td>65</td>
<td>85</td>
<td>115</td>
</tr>
<tr>
<td>CHEESE AND CRACKERS</td>
<td>40</td>
<td>65</td>
<td>85</td>
<td>115</td>
</tr>
<tr>
<td>GRILLED VEGETABLES</td>
<td>40</td>
<td>65</td>
<td>85</td>
<td>115</td>
</tr>
<tr>
<td>Served with Cayenne Dip</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>DOMESTIC CHEESE AND MEAT PLATTER</td>
<td>45</td>
<td>65</td>
<td>85</td>
<td>115</td>
</tr>
<tr>
<td>IMPORTED CHEESE AND MEAT PLATTER</td>
<td>60</td>
<td>80</td>
<td>100</td>
<td>130</td>
</tr>
<tr>
<td>ANTI pasto PLATTER</td>
<td>65</td>
<td>80</td>
<td>120</td>
<td>160</td>
</tr>
<tr>
<td>Served with Assorted Meats and Cheeses</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>ASSORTED SUSHI ROLL</td>
<td>32, 56, 80, or 112 Pieces</td>
<td>55</td>
<td>85</td>
<td>135</td>
</tr>
</tbody>
</table>

GOLDEN EAGLE HOSPITALITY

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

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

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

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

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

WHITE CHOCOLATE DIPPED BUTTER COOKIES $18 Per Dozen

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

FRENCH PASTRIES $65 Per 30 Pieces
Assorted Croissants, Eclairs, Macaroons, and Tarts

ASSORTED FRENCH MACAROONS $105 Per 72 Pieces

CHOCOLATE COVERED STRAWBERRIES $36 Per Dozen

SHEET CAKE
Flavors: Carrot, Chocolate, Vanilla, Marble, Mocha, and Red Velvet

$80 Half Sheet , 48 Slices, add photo for additional $25

$120 Full Sheet, 96 slices, add photo for additional $25

Cake Decoration: Ribbon, Confetti, and Message $10 Per Cake

Vegan Option
Gluten Free

GOLDEN EAGLE HOSPITALITY

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SPECIALTY ITALIAN DESSERTS

GELATO AND SORBETTO
- Cappuccino Truffle,
- Limoncello Truffle,
- Spumoni Bomba
- Chocolate,
- Cookies & Cream
- Sea Salt Caramel
- Strawberry
- Vanilla Bean,
- Mango
- Mixed Berry
- Passion Fruit,
- Raspberry
*Other flavors available upon request

SINGLE SERVING
(PASTRIES, MOUSSES & GELATO)
- Tiramisu Cup $6 per cup
- Crème Brulee $6 per cup
- Chocolate Truffle $5 per cup
- Chocolate Soufflé $5 per cup
* Minimum 4 cups per order
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
Cucumber and Mint, Orange and Lemon Lime, or Mixed Berry

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

GOLDEN EAGLE HOSPITALITY
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

Per University Policy a Police Officer fee may be applicable for your event

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

Golden Eagle Hospitality

Follow us on:
Instagram: goldeneaglecateringevents

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

Fax
323-343-6771
Office Hours: 8:30AM – 5:00PM

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

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