

# Eagle Waters Resort

## Plated Menu Options

---

---

The following are some plated meal options as well as combination meal options. You may select up to three entrees. All plated meals include soup or salad, rolls, coffee, dessert, and Chef appropriate accompaniments. Tax and gratuity are not included – please add 23.5% (18% gratuity + 5.5% sales tax) to get final per person cost.

### Fowl

- **Orange Glazed Duck w/ choice of potato** **\$19.99**  
*½ duck served with savory orange glaze*
- **Chicken Chardonnay w/choice of starch/pasta** **\$15.99**  
*Boneless Chicken breast sautéed w/ mushrooms in Chardonnay cream sauce*
- **Chicken Marsala served over pasta** **\$15.99**  
*Boneless chicken breasts covered with mushrooms in a Marsala wine sauce*
- **Chicken Cordon Bleu w/ choice of potato** **\$14.99**  
*Boneless chicken breast stuffed w/ Swiss cheese & ham*
- **Turkey Breast w/ stuffing and vegetable mashed potatoes** **\$13.99**  
*Savory oven-roasted turkey breast covered w/ gravy served on a bed of stuffing w/ cranberry sauce*
- **Cornish Game Hen w/ choice of potato** **\$14.99**  
*Rock Cornish hen stuffed with wild rice or sage stuffing drizzled with a sauce (gravy, citrus, raspberry, lemon-herb)*
- **Stuffed Chicken Breast w/ choice of potato** **\$14.99**  
*Chicken breast stuffed w/ your choice of ingredients: wild rice, vegetables, stuffing, and/or cheese (.50 extra)*
- **Chicken Breast w/ choice of starch** **\$14.99**  
*Chicken breast prepared with your choice of seasoning: walnut w/raspberry sauce, lemon-herb, provenal, picata, tarragon cream, teriyaki, mushroom, cacciatore, greek. . . (nut encrusted add .75)*

## Eagle Waters: Plated Menu Options

---

---

- **Chicken Parmesan served over pasta** **\$14.99**  
*Chicken breast smothered w/ marinara sauce and cheese*

### Fish

- **Poached Salmon Buerre Blanc** **\$16.99**  
*North Atlantic salmon filet poached and covered with buerre blanc (a cream and wine sauce w/tomatoes, mushrooms and a splash garlic)*
- **Stuffed Salmon w/ Chardonnay sauce & rice pilaf** **\$17.99**  
*Poached salmon filet wrapped around a mound of crab & shrimp stuffing, covered w/ Chardonnay wine sauce*
- **Shrimp Scampi over pasta** **\$16.99**  
*Large shrimp sautéed in garlic butter tossed w/ tomatoes*
- **Shrimp DeJohgne over rice pilaf** **\$16.99**  
*Large shrimp sautéed in garlic butter topped with bread crumbs and baked to perfection*
- **Butterfly Fried Shrimp w/ choice of potato** **\$17.99**  
*Seven large hand-dipped deep-fried shrimp*
- **Seasonal Fish w/ choice of starch (cost based on market)** **\$17.99**  
*mahi-mahi, grouper, tuna, walleye served w/ the seasoning of your choice: blackened, chutney, hollandaise, ginger, lemon herb, adobo. . .*

### Beef

- **Beef Wellington w/ choice of potato** **\$19.99**  
*Six-oz filet topped w/mushrooms & garlic baked in a pastry dough and then covered w/a burgundy wine sauce*
- **Filet Mignon w/ maderia sauce and choice of potato** **\$19.99**  
*Eight-oz grilled filet served with a tasty maderia wine sauce*

## Eagle Waters: Plated Menu Options

---

---

- **London Broil w/ choice of potato** **\$14.99**  
*Beef sliced thinly and served w/ a savory burgundy mushroom sauce*
- **Swiss Steak w/ mash potato and gravy** **\$13.99**  
*Swiss steak served with a mushrooms & onions in a gravy sauce*
- **Prime Rib w/ horse radish sauce and choice of potato** **\$18.99**  
*Slow roasted 10 oz prime rib seasoned w/ garlic and spices*
- **Beef Stroganoff over fettuccini** **\$15.99**  
*Tenderloin tips sautéed in a mushroom sauce served over pasta*  
  
*(Beef subject to change based on market fluctuations.)*

### Pork

- **Pork Prime Rib w/ stuffing, sweet sour cabbage & potato** **\$14.99**  
*Slow roasted prime rib of pork lightly seasoned w/ black forest rub*
- **Stuffed pork chop w/ choice of potato** **\$14.99**  
*Ten-oz pork chop stuffed w/ asparagus & mushrooms*
- **Baked Ham w/ choice of potato** **\$13.99**  
*Honey cured ham w/ applesauce*

### Pasta

- **Lasagna w/ garlic cheese toast** **\$14.99**  
*Meat & cheese or vegetable --layered noodles covered w/ marinara sauce*
- **Pasta Primavera w/ garlic cheese toast** **\$12.99**  
*Fresh vegetables sautéed and served w/ choice of sauce: alfredo, marinara, vodka, aglio olio, chardonnay . . .*
- **Giant Ravioli w/ garlic toast** **\$14.99**  
*Six Giant ravioli stuffed w/ meat or cheese served w/ sauce of choice: alfredo, marinara, vodka, aglio olio, chardonnay, . .*

## Eagle Waters: Plated Menu Options

---

### Combination Plates

- **Ribs & Broasted Chicken w/ choice of potato** **\$17.99**  
*1/3 slab of ribs w/ broasted chicken*
- **Petite Filet and Battered Shrimp w/ choice of starch** **\$23.99**  
*Six-oz filet and four hand-dipped batter-fried shrimp*
- **Chicken and Shrimp w/ choice of starch** **\$17.99**  
*Chicken breast (preparation of your choice) and four hand-dipped batter-fried shrimp*
- **Beef and Chicken Wellington w/ choice of potato** **\$21.99**  
*Beef topped w/ mushrooms & garlic encrusted in a pastry; Chicken topped w/ mushrooms, ham & cheese encrusted in a pastry both drizzled w/ a burgundy sauce*
- **½ Cornish Hen & Medallions of Herb & Cheese Stuffed Beef** **\$19.99**  
*Beef stuffed, rolled, pan fried and baked then cut into Medallions paired w/ ½ Cornish hen on a bed of herb stuffing both drizzled w/ a wine sauce*
- **Children Entrees Available** **\$7.99**  
*Chicken Tenders, Corn Dogs and Spaghetti (choose one)*

*Although we have listed a number of different meal options, we are more than willing to customize a menu for your event. Please do not hesitate to ask for alternative choices.*