

# Eagle Waters Resort

(2021 / 2022) Banquet Menus

## Plated Menu Options

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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 25.5% (20% gratuity + 5.5% sales tax) to get final per person cost.

### Fowl

- **Orange Glazed Duck with choice of Potato** **\$30.00**  
*½ duck served with savory orange glaze*
- **Chicken Chardonnay with choice of starch/pasta** **\$26.00**  
*Boneless chicken breast sautéed w/mushrooms in Chardonnay cream sauce*
- **Chicken Marsala served over Pasta** **\$26.00**  
*Boneless chicken breast covered with mushrooms in a Marsala wine sauce*
- **Chicken Cordon Blu with choice of Potato** **\$26.00**  
*Boneless chicken breast stuffed w/swiss cheese & ham*
- **Turkey Breast with Stuffing, Mashed Potato, and Vegetable** **\$26.00**  
*Savory oven-roasted turkey breast covered w/gravy served on a bed of stuffing w/ cranberry sauce*
- **Cornish Game Hen with choice of Potato** **\$26.00**  
*Rock Cornish hen stuffed with wild rice or sage stuffing drizzled with a sauce (gravy, citrus, raspberry, and lemon-herb)*
- **Stuffed Chicken Breast with choice of Potato** **\$26.00**  
*Chicken breast stuffed with your choice of ingredients: wild rice, vegetables, stuffing, and/or cheese (.50 extra)*
- **Chicken Breast with choice of Starch** **\$26.00**  
*Chicken breast prepared with your choice of seasoning: walnut w/raspberry sauce, lemon-herb, provencal, picada, tarragon cream, teriyaki, mushroom, cacciatore, Greek (nut encrusted add .75)*

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- **Chicken Parmesan served over Pasta** \$26.00  
*Chicken breast smothered with marinara sauce and cheese*
- **Hazelnut Encrusted Chicken served with Wild Rice Confetti** \$27.00  
*Chicken breast in a creamy mushroom Frangelica sauce*
- **Chicken En Croute served with Vegetable** \$27.00  
*Puffed pastry stuffed with chicken breast topped with your choice of options*
  - *Option 1: Chicken breast topped with mushrooms, herb, cheese and rice mixture, served over wild mushroom sauce (mushrooms, brandy, and shallots)*
  - *Option 2: chicken breast topped with asparagus, crab, and swiss cheese mixture served over a hollandaise sauce*
  - *Option 3: Chicken breast topped with diced apple, cranberries, and herb stuffing over thyme chicken gravy*
  - *Option 4: Chicken breast topped with goat cheese, roasted red peppers and herbs served over red pepper coulis*

### Fish

- **Poached Salmon Buerre Blanc** \$27.00  
*North Atlantic salmon filet poached and covered with buerre blanc (a cream and wine sauce w/tomatoes, mushrooms, and a splash of garlic)*
- **Stuffed Salmon with Chardonnay Sauce & Rice Pilaf** \$28.00  
*Poached salmon filet wrapped around a mound of crab & shrimp stuffing, covered with chardonnay wine sauce*
- **Shrimp Scampi over Pasta** \$26.00  
*Large shrimp sautéed in garlic butter topped with bread crumbs and baked to perfection*
- **Butterfly Fried Shrimp with choice of Potato** \$26.00  
*Seven large hand-dipped, deep-fried shrimp*
- **Seasonal Fish with choice of Starch (cost based on market)** \$26.00  
*Mahi-mahi, grouper, tuna, walleye served w/ the seasoning of your choice: blackened, chutney, hollandaise, ginger, lemon herb, adobo*

## Eagle Waters: Plated Menu Options

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### Beef

- **Beef Wellington with choice of Potato** \$33.00  
*Six oz. filet topped with mushrooms & garlic baked in a pastry dough and then covered with a burgundy wine sauce*
- **Filet Mignon with Madeira Sauce and choice of Potato** \$33.00  
*Eight oz. grilled filet served with a tasty Madeira wine sauce*
- **London Broil with choice of Potato** \$27.00  
*Beef sliced thinly and served with a savory burgundy mushroom sauce*
- **Swiss Steak with Mashed Potatoes and Gravy** \$26.00  
*Swiss steak served with mushroom & onions in a gravy sauce*
- **Prime Rib with Horse Radish Sauce and choice of Potato** \$30.00  
*Slow roasted ten oz. prime rib seasoned with garlic and spices*
- **Beef Stroganoff over Fettuccini** \$27.00  
*Tenderloin tips sautéed in a mushroom sauce, served over pasta*

(Beef subject to change based on market fluctuations.)

### Pork

- **Pork Prime Rib with Stuffing, Sweet Sour Cabbage & Potato** \$26.00  
*Slow roasted prime rib of pork lightly seasoned with black forest rub*
- **Stuffed Pork Chop with choice of Potato** \$26.00  
*Ten oz. pork chop stuffed with asparagus & mushrooms*
- **Baked Ham with choice of Potato** \$26.00  
*Honey cured ham with applesauce*

# Eagle Waters: Plated Menu Options

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## Pasta

- **Lasagna with Garlic Cheese Toast** **\$26.00**  
*Meat & cheese or vegetable – layered noodles covered with marinara sauce*
- **Pasta Primavera with Garlic Cheese Toast** **\$22.00**  
*Fresh vegetables sautéed and served with choice of sauce: alfredo, marinara, vodka, aglio olio, chardonnay*
- **Giant Ravioli with Garlic Cheese Toast** **\$ 26.00**  
*Six giant ravioli stuffed with meat or cheese served with sauce of choice: alfredo, marinara, vodka, olio, chardonnay*

## Combination Plates

- **Ribs & Broasted Chicken with choice of Potato** **\$27.00**  
*1/3 slab of ribs with broasted chicken*
- **Petite Filet and Battered Shrimp with choice of Starch** **\$33.00**  
*Six oz. filet and four hand-dipped batter-fried shrimp*
- **Chicken and Shrimp with choice of Starch** **\$27.00**  
*Chicken breast (preparation of your choice) and four hand-dipped batter-fried shrimp*
- **Beef and Chicken Wellington with choice of Potato** **\$33.00**  
*Beef topped with mushrooms & garlic encrusted in a pastry; chicken topped with mushrooms, ham & cheese encrusted in a pastry both drizzled with a burgundy sauce*
- **1/2 Cornish Hen or Stuffed Chicken Breast & Medallions of Herb & Cheese Stuffed Beef** **\$28.00**  
*Beef stuffed, rolled, pan fried and baked, then cut into medallions paired with 1/2 Cornish hen on a bed or herb stuffing both drizzled with a wine sauce*
- **Children Entrees Available** **\$13.00**  
*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 alternate choices.*

# Eagle Waters: Basic Family Style Menu Options

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## *How It Works*

There are three basic plans available. All three plans include soup or salad, vegetable, starch, rolls, butter and coffee. The meal can be served either family style or buffet style (see buffet options). Minimum of 25 people. *Selections made from alternative menus may be subject to additional costs based on ingredients and labor intensity. (Alternate menu includes Pastas of Italy, Oriental Express, Mexican Fiesta, Midwestern Roundup, Greek Isle, and Around the Globe.)*

### **Plan One --- \$ 26.00 plus tax and tip**

*Choice of one entrée, one starch, and one vegetable.*

### **Plan Two --- \$ 27.00 plus tax and tip**

*Choice of two entrées and three choices from starches and/or vegetables.*

### **Plan Three --- \$ 29.00 plus tax and tip**

*Choice of three entrées and three choices from starch and/or vegetables.*

## **ENTRÉES -**

Roast Beef (with au jus or gravy)

Roast Pork

Roast Chicken

Lemon Herb Chicken

Fish Turbons

Roast Turkey

Chicken Breast

Broasted Chicken

Polish Sausage

Italian Sausage

German Sausage Plate

Swiss Steak (with mushrooms & onions)

London Broil

Baked Ham

## **STARCHES -**

Baked Potato

Rice Pilaf

Pasta

Twice Baked Potato (\$.75 extra)

Mashed Potatoes

Mashed (with vegetables)

Sweet Potatoes

Parsley Boiled Potatoes

Mostaccioli (with sausage \$1.50 extra)

Pasta (with fresh vegetables \$1.00 extra)

Risotto

Mashed (with garlic)

Stuffing

New Red Potatoes

Confetti Wild Rice (\$1.00 up charge)

## **VEGETABLES -**

Candied Carrots

Corn

Corn on the Cob

Green Beans (with nuts & onions)

California Medley (\$.25 up charge)

Fried Spinach

Broiled Tomatoes

Cauliflower

Broccoli

Sweet Sour Cabbage/Sauerkraut

Baked Beans

Asparagus (\$.25 up charge)

# Eagle Waters: Buffet Dinner Menu Options

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## *How It Works*

Our dinner buffets are a unique alternative to a formal plated meal. We serve soup or salad, dessert and coffee tableside, while the main course is served buffet style. Your guests make their own individual selections. Buffet menu options include special-theme menus, family style menus or you may mix and match items to your liking. There are three basic plans available. All three plans include soup or salad, vegetable, rolls, butter, and coffee. *Minimum 25 people.*

### **Plan One --- \$ 27.00 plus tax and tip**

*Choice of two entrées, two starches, two vegetables,  
one soup or salad, and one dessert.*

### **Plan Two --- \$ 28.00 plus tax and tip**

*Choice of three entrées, two starches, two vegetables,  
one soup or salad, and one dessert.*

### **Plan Three --- \$ 29.00 plus tax and tip**

*Choice of four entrées, two starches, two vegetables,  
one soup or salad, and one dessert.*

- Pastas of Italy • Oriental Express • Mexican Fiesta •
- Midwestern Roundup • Greek Isle • Around the Globe •

*NOTE: We can also customize a buffet to your liking.*

# *Pastas of Italy*

## **Entrées**

Sausage & Peppers  
Lasagna  
Vegetable Lasagna  
Tortellini with Vodka Sauce  
Chicken Chardonnay with Mushrooms  
Penne Pasta Primavera with Aglio e Olio  
Chicken Alfredo with Fettuccine  
Spaghetti & Meatballs  
Mussels with Garlic & Bread Crumbs  
Sicilian Stuffed Pork  
Ravioli  
Fried Calamari

## **Soup/Salad**

Caesar Salad  
Lettuce Salad with choice of Dressing  
Soup du Jour

## **Dessert**

Chocolate Mousse  
Ice Cream  
Strawberry Shortcake with Whipped Cream  
Tiramisu (extra charge)

## **Also Included**

Garlic Bread  
Vegetable du Jour

*NOTE: The Chef is also available to toss pasta on a made-to-order basis.*

# *Asian Orient Express*

## **Entrées**

Beef & broccoli  
Crab Rangoon  
Szechuan Chicken  
Chicken, Beef or Pork Lo Mein  
Egg Foo Young  
Vegetable Stir Fry  
Sweet & Sour Chicken  
Sweet & Sour Pork  
Teriyaki Beef  
Chicken Satay  
BBQ Pork Spare Ribs  
Thai Fried Noodles  
Fish Cakes with Cucumber Sauce  
Spiced Beef Satay

## **Soup/Salad**

Sweet & Sour Soup  
Wonton Soup  
Soup De Jour  
Lettuce Salad  
Egg Rolls

## **Dessert**

Ice Cream  
Sherbet  
Strawberry Shortcake with Whipped Cream  
Fortune Cookies

## **Also Included**

Fried Rice  
Coffee



# *Fiesta*

## **Entrées**

Chicken Enchilada  
Tacos  
Beef Enchilada  
Mexican Lasagna  
Beef Fajita  
Chicken Fajita  
Combination Fajitas  
Tamales  
Quesadillas  
Tostadas  
Mini Chimichangas  
Burritos  
Burrito Pie  
Pollo Verde Casserole  
Nachos  
Nacho Cheese Macaroni  
Mexican Pizza

## **Soup/Salad**

Lettuce Salad  
Black Bean Soup  
Chili  
Soup du Jour

## **Vegetable/Starch**

Spanish Rice  
Refried Beans  
Baked Beans  
Three Bean Salad  
Guacamole

## **Dessert**

Churros  
Ice Cream  
Sherbet  
Strawberry Shortcake with Whipped Cream

## **Also Included**

Tortilla Chips & Salsa  
Coffee

# *Midwestern Roundup*

## **Entrées**

Broasted Chicken  
BBQ Riblets  
Meat Loaf  
Hamburgers  
Hot Dogs  
BBQ Beef  
BBQ Pork  
Corn Dogs  
Italian Beef

## **Vegetable**

Corn on the Cob  
Baked Beans  
Green Beans  
California Medley

## **Potato/Starch**

Baked Potato  
French Fries  
Potato Wedges  
Mac & Cheese  
Mashed Potatoes & Gravy  
Onion Rings  
Fried Potato Chips

## **Soup/Salad**

Caesar Salad  
Lettuce Salad with choice of Dressing  
Soup du Jour  
Cole Slaw  
Potato Salad  
Chili

## **Dessert**

Chocolate Mousse  
Ice Cream  
Strawberry Shortcake with Whipped Cream  
Watermelon

## **Also Included**

Rolls & Butter  
Coffee

# *Greek Isles*

## **Entrées**

Greek Chicken  
Gyros  
Spinach Pie  
Moussaka  
Souvlaki  
Saganaki Cheese Squares  
Beef or Chicken Kabobs  
Pork Roast  
Fish

## **Soup/Salad**

Greek Salad  
Lettuce Salad  
Soup du Jour  
Tomato Salad

## **Desserts**

Baklava  
Chocolate Mousse  
Ice Cream  
Sherbet  
Strawberry Shortcake with Whipped Cream

## **Also Included**

Rolls & Butter  
Coffee

## Eagle Waters: Hors d'oeuvres Menu

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### How It Works

You may serve appetizers in one of two ways – per person or per piece. Tax and gratuity is additional. *Minimum 50 people. .*

#### **Plan One --- \$ 12.00 per person per hour**

*Choice of six appetizers plus chips and dips.  
Appetizers are unlimited for the duration of your reception.  
(Plan one option – good only with dinner).*

#### **Plan Two --- \$ 13.00 per person per hour**

*Choice of eight appetizers plus chips and dips.  
Appetizers are unlimited for the duration of your reception.  
(Plan two option – good only with dinner).*

#### **Plan Three --- \$ 100.00 per 50 piece tray**

*Choice of appetizers – per 50 pieces.*

#### **Plan Four --- Hors d'oeuvres Party without dinner – \$ 26.00 + per person per hour**

*Choice of eight to ten appetizers plus chips and dips.  
Appetizers are unlimited for the duration of your reception.*

If there is an appetizer you would like served, but do not see it listed, do not hesitate to ask. We are happy to accommodate your tastes.  
Children ten and under are half-price with a dinner reception.

### **Cold Hors d'oeuvres**

Salami Hats with Cream Cheese  
Salmon (extra charge)  
Bruschetta  
Layered Cheese Plate  
Fruit Bowl  
Spinach Dip  
Shrimp (extra charge)  
Shrimp Ball Dip with Cocktail Sauce  
Salmon Pate  
Taco Dip  
Herring  
Sushi  
Prosciutto Wrapped Fruit  
Assorted Cookie Tray

Vegetable Squares  
Hummus with Pita Wedges  
Cheese and/or Sausage Tray  
Crab & Swiss Canapés  
Vegetables & Dip  
BLT Dip  
Crab Claws (extra charge)  
Pickle Rollups  
Cheese-ball or Spread  
Tortilla Rollups  
Deviled Eggs  
Oysters (extra charge)  
Nuts & Candies

### **Hot Hors d'oeuvres**

Wings  
Pizza Squares  
Mini Quiche  
Quesadilla or Mushroom & Goat Cheese  
Onion Rings  
Pepperoni Bread  
Chicken Kiev  
Chicken Satay  
Smoky Links in Sauce  
Bacon Wrapped Water Chestnuts  
Cocktail Rubens  
Calamari  
Mini Ravioli  
Vegetable Tempura  
Chicken Nuggets  
Riblets  
Taco Tartlets  
Assorted Fried Vegetables  
Mini Castle Burgers  
Hot Canapés

Chicken & Broccoli Bread  
Fried Mushrooms  
Sweet Potato Fries  
Mussels  
Meatballs – choice of sauce  
Sausage/Cheese on Rye Toast  
Beef Teriyaki  
Egg Rolls  
Smoky Links in a Blanket  
Fish Cakes  
Artichoke Dip  
Fried Cheese Mix  
Stuffed Mushroom Caps  
Nachos  
Grilled Vegetables  
Crab Rangoon  
Spanakopita  
Potato Skins  
Tomato bread Rounds

## BAR PACKAGES:

There are a number of different ways you can design your beverage package. You can select from the options below or mix and match the options. Custom bar packages can also be created to meet your specific needs. If you have any special requests or questions do not hesitate to inquire. *Bar packages do not include tax and gratuity – please add 25.5%.*

### **Plan One**

*Complimentary beer package with a cash bar: Price is per half-barrel of domestic beer \$345.00 and domestic premium \$445. Imports are based on market costs. The price per 1/4 barrel of domestic beer is \$185.00 and domestic premium \$285. You can estimate 160 glasses per 1/2 barrel. When clients offer complimentary wine, we usually use a wine station format.*

### **Plan Two**

*Complimentary wine and soda package with a cash bar: House wine Salmon Creek Chardonnay, Cabernet, Merlot, White Zinfandel, Pinot Grigio, \$22 per 750ml bottle. Other wine varietals and brands are available and priced based on choice. Soda - \$2.00 per person. Punch, lemonade, ice tea, \$ 20.00 gallon.*

### **Plan Three** \_\_\_\_\_ ***(Minimum of 100 guests)***

*Complimentary rail-brand bar package with domestic tapped beer, four choices of self-service house wine, and soda. No shots.*

1-Hour Package . . . \$15.00 per person    2-Hour Package . . . \$17.00 per person

3-Hour Package . . . \$19.00 per person    4-Hour Package . . . \$21.00 per person

### **Plan Four** \_\_\_\_\_ ***(Minimum of 100 guests)***

*Complimentary call-brand bar package with domestic beer, house wine and soda. No shots.*

1-Hour Package . . . \$19.00 per person    2-Hour Package . . . \$21.00 per person

3-Hour Package . . . \$23.00 per person    4-Hour Package . . . \$25.00 per person

### **Plan Five** \_\_\_\_\_ ***(Minimum of 100 guests)***

*Complimentary premium-brand bar package with domestic and imported beer, house wine and soda. (No shots or ice cream drinks.)*

1-Hour Package . . . \$21.00 per person    2-Hour Package . . . \$23.00 per person

3-Hour Package . . . \$25.00 per person    4-Hour Package . . . \$27.00 per person

### **Plan Six**

*Ticket/Tab System---a selected group of guests receive bar tickets and/or we run a bar tab based on the cost of the drinks purchased. Gratuity is added to final total.*

### **Plan Seven**

*Cash bar – guests buy drinks at the house prices. House Champagne is \$25.00 & house wines are \$20.00 per 750ml bottle. We often serve house wines in 1.5 with the cost of \$40 per bottle. There is a \$15 per bottle corking fee for wine or champagne brought into the facility.*