

Eagle Waters Resort

revised 9/2023

2023-2024 Banquet Menus

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

Fowl

- **Orange Glazed Duck with choice of Potato** **\$35.00**
½ duck served with savory orange glaze
- **Chicken Chardonnay with choice of starch/pasta** **\$35.00**
Boneless chicken breast sautéed w/mushrooms in Chardonnay cream sauce
- **Chicken Marsala served over Pasta** **\$33.00**
Boneless chicken breast covered with mushrooms in a Marsala wine sauce
- **Chicken Cordon Bleu with choice of Potato** **\$33.00**
Boneless chicken breast stuffed w/swiss cheese & ham
- **Turkey Breast with Stuffing, Mashed Potato, and Vegetable** **\$33.00**
*Savory oven-roasted turkey breast covered w/gravy served on a bed of stuffing w/
cranberry sauce*
- **Cornish Game Hen with choice of Potato** **\$33.00**
*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** **\$33.00**
*Chicken breast stuffed with your choice of ingredients: wild rice, vegetables,
stuffing, and/or cheese (.50 extra)*
- **Chicken Breast with choice of Starch** **\$33.00**
*Chicken breast prepared with your choice of seasoning: walnut w/raspberry
sauce, lemon-herb, provencal, picatta, tarragon cream, teriyaki, mushroom,
cacciatore, Greek (nut encrusted add .75)*

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- **Chicken Parmesan served over Pasta** **\$35.00**
Chicken breast smothered with marinara sauce and cheese
 - **Hazelnut Encrusted Chicken served with Wild Rice Confetti** **\$35.00**
Chicken breast in a creamy mushroom Frangelica sauce
 - **Chicken En Croute served with Vegetable** **\$35.00**
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

- **Walleye served - "Your Way"** **\$35.00**
Walleye served with the seasoning of your choice: Kee-Mi-Con Special, piccata, pan-fried, deep-fried, broiled or cajun
 - **Poached Salmon Buerre Blanc** **\$37.00**
North Atlantic salmon filet poached in white wine 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** **\$37.00**
Poached salmon filet wrapped around a mound of crab & shrimp stuffing, covered with chardonnay wine sauce
 - **Shrimp Scampi over Pasta** **\$35.00**
Large shrimp simmered in a white wine; garlic butter sauce finished with a squeeze of fresh lemon
 - **Butterfly Fried Shrimp with choice of Potato** **\$30.00**
Seven large hand-dipped, deep-fried shrimp
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Beef

- **Beef Wellington with choice of Potato** **\$42.00**
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** **\$42.00**
Eight oz. grilled filet served with a tasty Madeira wine sauce
- **London Broil with choice of Potato** **\$35.00**
Beef sliced thinly and served with a savory burgundy mushroom sauce
- **Swiss Steak with Mashed Potatoes and Gravy** **\$33.00**
Swiss steak served with mushroom & onions in a gravy sauce
- **Prime Rib with Horse Radish Sauce and choice of Potato** **\$40.00**
Slow roasted ten oz. prime rib seasoned with garlic and spices
- **Beef Stroganoff over Fettuccini** **\$33.00**
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** **\$33.00**
Slow roasted prime rib of pork lightly seasoned with black forest rub
- **Stuffed Pork Chop with choice of Potato** **\$33.00**
Ten oz. pork chop stuffed with asparagus & mushrooms
- **Baked Ham with choice of Potato** **\$30.00**
Honey cured ham with applesauce

Pasta

- **Lasagna with Garlic Cheese Toast** **\$33.00**
Meat & cheese or vegetable – layered noodles covered with marinara sauce
- **Pasta Primavera with Garlic Cheese Toast** **\$30.00**
Fresh vegetables sautéed and served with choice of sauce: alfredo, marinara, vodka, aglio olio, chardonnay
- **Giant Ravioli with Garlic Cheese Toast** **\$ 33.00**
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** **\$35.00**
1/3 slab of ribs with broasted chicken
- **Petite Filet and Battered Shrimp with choice of Starch** **\$42.00**
Six oz. filet and four hand-dipped batter-fried shrimp
- **Beef and Chicken Wellington with choice of Potato** **\$42.00**
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
- **½ Cornish Hen or Stuffed Chicken Breast & Medallions of Herb & Cheese Stuffed Beef** **\$30.00**
Beef stuffed, rolled, pan fried and baked, then cut into medallions paired with ½ Cornish hen on a bed or herb stuffing both drizzled with a wine sauce
- **Children Entrees Available** **\$15.00**
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.

Buffet Dinner Menu Options

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. Other Buffet menu options available are special-theme menus and family style upon request, (prices will vary). Add \$2.00 per plate for family style. (25 guest minimum)

Plan One --- \$ 36.00 plus tax and tip

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

Plan Two --- \$ 38.00 plus tax and tip

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

Plan Three --- \$ 40.00 plus tax and tip

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

ENTRÉES -

Roast Beef (with au jus or gravy)

Roast Pork

Roast Chicken

Lemon Herb Chicken

Swiss Steak (with mushrooms & onions)

Chicken Breast

London Broil

Broasted Chicken

Polish Sausage

Italian Sausage

German Sausage Plate

Roast Turkey

Baked Ham

STARCHES -

Baked Potato

Rice Pilaf

Mac-N-Cheese

Pasta (Angel Hair, Fettuccine, Penne w/ sauces)

Twice Baked Potato (\$.75 extra)

Mashed Potatoes

Mashed (with vegetables)

Sweet Potatoes

Confetti Wild Rice (\$1.00 up charge)

Parsley Boiled Potatoes

Spanish Rice/ Byzentine Rice

Mostaccioli (with sausage \$1.50 extra)

Pasta (with fresh vegetables \$1.00 extra)

Risotto

Mashed (with garlic)

Stuffing

New Red Potatoes

VEGETABLES -

Candied Carrots

Corn

Corn on the Cob- seasonal

Green Beans (with nuts & onions)

California Medley- (\$.25 up charge)

Fried Spinach

Cauliflower

Broccoli

Sweet Sour Cabbage/Sauerkraut

Baked Beans

Asparagus (\$.50 up charge)

Hors d'oeuvres Menu

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

Plan One --- \$ 18.00 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 --- \$ 20.00 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 --- \$ 110.00 per 50 piece tray *Choice of
appetizers – per 50 pieces.*

**Plan Four --- Hors d'oeuvres Party without dinner -
\$ 38.00 + per person per hour**

*Choice of eight to ten appetizers plus chips and dips.
Appetizers are unlimited for the duration of a 3-hour 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

Vegetable Squares
Hummus with Pita Wedges
Cheese and/or Sausage Tray
Charcuterie Board
Vegetables & Dip
BLT Dip

Shrimp (extra charge)
Shrimp Ball Dip with Cocktail Sauce
Salmon Pate
Taco Dip
Herring
Prosciutto Wrapped Fruit
Assorted Cookie Tray

Crab & Swiss Canapés- Hot
Pickle Rollups
Cheese-ball or Spread
Tortilla Rollups
Deviled Eggs
Nuts & Candies

Hot Hors d'oeuvres

Wings
Pizza Squares
Mini Quiche
Quesadilla or Mushroom & Goat Cheese
Onion Rings
Pepperoni Bread
Chicken Cordon Bleu
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 Skewers
Egg Rolls
Smoky Links in a Blanket
Fish Cakes
Artichoke Dip
Fried Cheese Mix
Stuffed Mushroom Caps
Nachos
Grilled Vegetables Skewers
Crab Rangoon
Spanakopita
Potato Skins
Walleye Fingers

BAR PACKAGES:

There are several 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 \$360.00 and domestic premium \$460. Imports are based on market costs. The price per 1/4 barrel of domestic beer is \$200.00 and domestic premium \$300.. 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, \$25 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 . . . \$20.00 per person 2-Hour Package . . . \$22.00 per person

3-Hour Package . . . \$24.00 per person 4-Hour Package . . . \$26.00 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 . . . \$24.00 per person 2-Hour Package . . . \$26.00 per person

3-Hour Package . . . \$28.00 per person 4-Hour Package . . . \$30.00 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 \$25.00 per 750ml bottle. We often serve house wines in 1.5 with the cost of \$50 per bottle. There is a \$20 per bottle corking fee for wine or champagne brought into the facility.