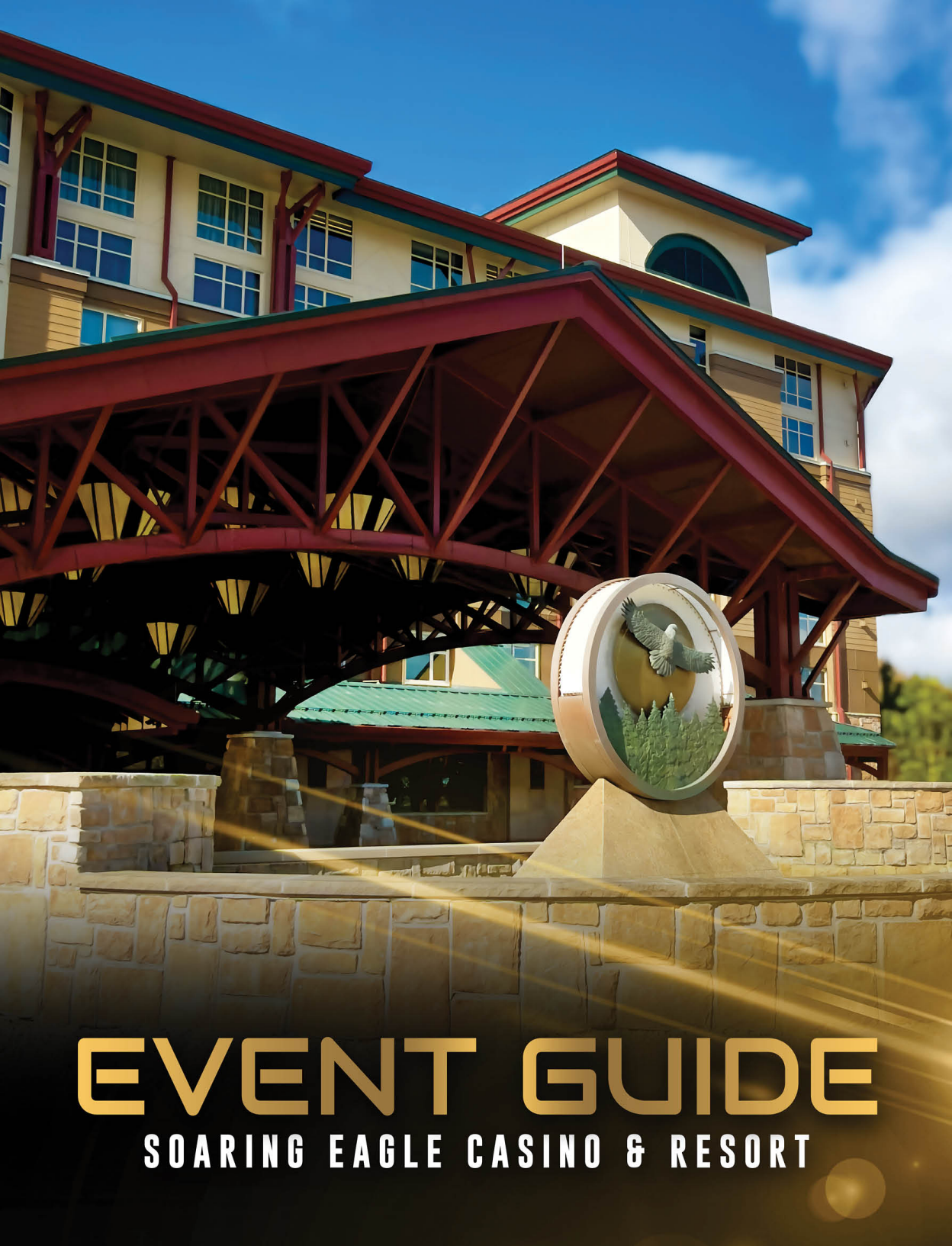




EVENT GUIDE

SOARING EAGLE CASINO & RESORT



SOARING EAGLE CASINO & RESORT IS PROUD TO HAVE THE OPPORTUNITY TO HOST YOUR EVENT.

Our elegant function rooms matched with our team of hospitality professionals will ensure the total success of your event. Enclosed are suggested menu selections. Culinary consultations are encouraged to create custom menus to allow us to best suit your catering needs. Prices are subject to change. In order to ensure the availability of all selected items, your menu selections should be submitted to your Catering and Convention Services Manager no later than 21 days prior to your scheduled event. We can provide certified kosher meals upon request with 2 weeks advance notice. Please specify any specific dietary requirements to the sales staff when making menu selections so that they may be accommodated. In order to maintain proper Food Safety regulations, food that is served at a Banquet function may not leave the premises. Meals served between 11am and 4pm are considered lunches. Meals served after 4pm are considered dinners. Lunch menu items served at dinner times will be at a higher price than listed.

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BREAKFAST

All Breakfast Selections include freshly brewed Soaring Eagle Special Blend Coffee, Regular and Decaffeinated; as well as a selection of Hot Herbal Teas and select chilled Fruit Juices.

BREAKFAST

CONTINENTAL BREAKFAST SELECTIONS

CB-I (\$12.00+ PER PERSON)

- Fresh Orange Juice 🍊🍋
- Assorted Yeast/Cake Donuts, Croissants & Danish
- Preserves 🍓🍓 & Butter 🧈

CB-II (\$15.00+ PER PERSON)

- Fresh Orange & Grapefruit Juices 🍊🍋
- Assorted Breakfast Bars
- Assorted Muffins, Fruit Breads, Croissants & Danish
- Preserves 🍓🍓 & Butter 🧈

CB-III (\$16.00+ PER PERSON)

- Fresh Orange & Grapefruit Juices 🍊🍋
- Display of Fresh Sliced Fruit & Berries 🍓🍓
- Assorted Muffins, Fruit Breads, Croissants & Danish
- Assorted Bagels & Flavored Cream Cheeses
- Assorted Flavors of Yogurt 🍓
- Preserves 🍓🍓 & Butter 🧈

CB-IV (\$19.00+ PER PERSON)

- Fresh Orange & Grapefruit Juices 🍊🍋
- Assorted Breakfast Bars
- Ice Cold Milk 🥛
- Assorted Flavors of Yogurt 🍓
- Display of Fresh Sliced Fruit & Berries 🍓🍓
- Assorted Muffins, Fruit Breads, Croissants & Danish
- Preserves 🍓🍓 & Butter 🧈

PLEASE ADD 20% SERVICE CHARGE AND 6% TAX TO THE PRICES AS SHOWN ABOVE.

PLATED BREAKFAST SELECTIONS

PB-I The Light Side (\$21.00+ PER PERSON)

- Egg White Mini Omelets 🍳
Spinach | Sweet Bell Pepper | Onion | Toasted English Muffin
- Fresh Seasonal Breakfast Fruit Cocktail 🍏🍏
- Oatmeal 🍳🍏
- Turkey Sausage Links
Replace with Grilled Roma Tomatoes or Halved Grapefruit 🍏🍏

PB-II The Early Riser (\$23.00+ PER PERSON)

- Two Poached Eggs 🍳
- Pancakes
- Fresh Seasonal Breakfast Fruit Cocktail 🍏🍏
- Choice of Smoked Sausage Links, Bacon or Ham 🍳
- Home Fried Potatoes

PB-III The Hearty Breakfast (\$25.00+ PER PERSON)

- Scrambled Eggs 🍳
- Strawberry Shortcake French Toast
- Fresh Seasonal Breakfast Fruit Cocktail 🍏🍏
- Oven Roasted New Potatoes 🍳🍏
- Choice of Smoked Sausage Links, Bacon or Ham 🍳

PB-IV The Meat & 'Tater (\$26.00+ PER PERSON)

- Scrambled Eggs & Petit Steak 🍳
- Fresh Seasonal Breakfast Fruit Cocktail 🍏🍏
- Oven Roasted New Potatoes 🍳🍏
- Mini Raisin Bread Pudding
- Grilled Roma Tomato 🍏🍏

**PLEASE ADD 20% SERVICE CHARGE AND 6% TAX
TO THE PRICES AS SHOWN ABOVE.**

BUILD YOUR OWN BREAKFAST BUFFET

Include Soaring Eagle Blend of Freshly Brewed Regular and Decaffeinated Coffee, Hot Herbal Teas, Chilled Juice, Milk & Chef's Selection of Breakfast Pastries & Sliced Fruit Display.

**(25 GUESTS MINIMUM REQUIRED)
(4 ITEM MINIMUM REQUIRED)**

BB-I (STARTS AT \$10.00+ PER PERSON) EGG

- Fluffy Scrambled Eggs +\$2.50 🍳
- Petit Vegetarian Egg White Omelets +\$2.50 🍳
- Spinach, Peppers & Onions
- Ham & Cheddar Scrambled Eggs +\$3.00 🍳
- Bacon, Egg & Cheese Breakfast Burritos +\$5.25
Sour Cream & Salsa
- Chilled Hard Boiled Eggs (2) +\$2.50 🍳

POTATO

- Oven Roasted New Potatoes +\$2.00 🍳🍏
- American Fries +\$2.50

MEAT

- Smokehouse Bacon +\$3.50 🍳
- Grilled Ham Steaks +\$3.00 🍳
- Sausage Links +\$4.00
- Turkey Sausage +\$4.00
- Corned Beef Hash +\$4.00 🍳
- Biscuits & Sausage Gravy +\$4.00

BREADS, SIDES & FRENCH TOAST

- Pancakes with Maple Syrup +\$4.00
- Berry Cobbler +\$3.00
- Fruit Crepes with Vanilla Anglaise +\$5.00
Blueberry, Cherry or Apple
- Oatmeal +\$1.50 🍳🍏
- Cheddar Grits +\$1.00 🍳
- Raisin Bread French Toast +\$3.00
- Caramel Latte French Toast +\$2.50
- Cinnamon Apple Stuffed Pancakes +\$4.00
- Breakfast Pizza +\$7.00
Sausage Gravy, Scrambled Eggs, Diced Bacon, Mozzarella
- Cold Cereal Selections +\$3.00

**PLEASE ADD 20% SERVICE CHARGE AND 6% TAX
TO THE PRICES AS SHOWN ABOVE.**

Select from the following options to enhance your Breakfast Menu. Must be part of a Continental Breakfast, Breakfast Buffet or Plated Breakfast. All Live Action Stations require a minimum of 25 guests & a Chef Fee of \$50.00 per chef per hour apply.

ACCOMPANIMENT

LIVE ACTION

MIMOSA & BLOODY MARY BAR

(\$9.00+ PER PERSON)

(Champagne & Vodka charged per bottle)

Orange Juice & Bloody Mary Mix, Dill Pickle Spears, Celery Sticks 🍴🌱, Blue Cheese Stuffed Olives, Cheddar Cheese Cubes, Lemon & Lime Wedges, Celery Salt & Tabasco 🍴🌱

LIVE ACTION

OMELET STATION

(\$9.00+ PER PERSON)

(Egg White Omelets available upon Request 🍴)

MADE TO ORDER:

Bacon 🍴, Ham 🍴, Sausage, Spinach 🍴🌱, Shredded Cheddar & Mozzarella Cheese 🍴, Peppers 🍴🌱, Onions 🍴🌱 & Mushrooms 🍴🌱

OATMEAL 🍴🌱

(\$1.50+ PER PERSON)

Brown Sugar 🍴🌱, Raisins 🍴🌱 & Warm Cream 🍴

BREAKFAST SANDWICHES

(\$6.50+ EACH)

Choice of Sausage🍖, Ham🍖 or Bacon🍖 with Egg🍳 and American Cheese🧀 on a Croissant, Bagel or English Muffin

YOGURT BERRY PARFAIT

(\$6.00+ EACH)

(Individual Portions or "Make your own")

Layers of Yogurt🥛 & Berries🍓🍇 with Granola

TOASTER STATION

(\$8.00+ PER PERSON)

(Bread Flavors included are Honey Wheat, Sourdough, Cranberry Walnut & Pecan Raisin)

Assortment of sliced Native Grind Breads, English Muffins, Bagels, Flavored Cream Cheese Selection and Preserves🍓🍇 & Butter

BREAKFAST BURRITOS

(\$13.00+ EACH)

Scrambled Eggs🍳, Sautéed Peppers & Onions🍓🍇 with Salsa🍓🍇, Sour Cream🥛 and Hot Sauce

CHOOSE 1 FILLING:

- Chorizo, Cotija & Black Bean
- Pancetta & Asiago
- Grilled Vegetables🍓🍇

HARD BOILED EGGS 🍳

\$1.25+ EACH

WHOLE FRUIT DISPLAY 🍓🍇

(\$3.25+ PER PERSON)

Whole Fruit Basket of Apples, Bananas, Oranges & Grapes



LUNCH



PLATED LUNCHEON SELECTIONS

Served with Chef's Selection of Starch & Vegetable. Requests for specific Starch & Vegetable will be honored based on seasonal produce availability but may affect the per person price. Includes Fresh Baked Rolls (Excluding Plated Sandwiches), Selection of Dessert from our Dessert Selections & Soaring Eagle Blend of Freshly Brewed Regular and Decaffeinated Coffee & Hot Herbal Teas.

(Add Soup or Salad for \$3.50+ per person)

PL-I Provencal Whitefish ② **(\$32.00+ PER PERSON)**

- Provencal Sauce

PL-II Shrimp & Sausage Brochettes **(\$27.00+ PER PERSON)**

- Black Pepper Hollandaise

PL-III 4 oz. Bistro Filet ② **(\$33.00+ PER PERSON)**

- Smoked Tomato Salsa

PL-IV Grilled Boneless Chicken Breast ② **(\$25.00+ PER PERSON)**

- Boursin Cream

PL-V Smoked Cherry Pork Loin ② **(\$24.00+ PER PERSON)**

- Smoked Cherry Barbecue Sauce

PL-VI Wild Mushroom Ravioli **(\$27.00+ PER PERSON)**

- Chevre Cream
- Vegetarian Option

PL-VII Kids Meal Options *Can be served at any Meal Period* **(\$15.00+ PER PERSON)**

- Choice of Hamburger, Cheeseburger, Fish Sticks or Chicken Tenders
- Choice of French Fries ②, Mashed Potatoes or Macaroni & Cheese
- Choice of Salad ②, Green Beans ② or Buttered Corn ②
- Choice of Cookie, Brownie or Rice Krispy Treat

PLEASE ADD 20% SERVICE CHARGE AND 6% TAX TO THE PRICES AS SHOWN ABOVE.

PLATED SANDWICH LUNCH SELECTIONS

(LIMIT OF 2 SELECTIONS)

Served with a choice of Potato Salad🍟 or Pasta Salad and Fresh Fruit Garnish🍏🍌. Soaring Eagle Blend of Freshly Brewed Regular and Decaffeinated Coffee and Hot Herbal Teas.

BREAD SELECTIONS:

White, Wheat, Sourdough White, Pumpernickel, Rye, Italian Hoagie, Kaiser Roll, Pretzel Bun or Wraps

SL-I Turkey Tapenade on Ciabatta (\$19.00+ PER PERSON)

Smoked Turkey Breast, Olive Tapenade, Provolone & Arugula

SL-II Buffalo Bleu Chicken Kaiser (\$16.00+ PER PERSON)

Buffalo Chicken Breast, Blue Cheese Spread & Leaf Lettuce

SL-III Roast Beef & Swiss Hoagie (\$19.00+ PER PERSON)

Roast Beef, Sliced Swiss & Horseradish Mayo

SL-IV The Italian Hoagie (\$15.00+ PER PERSON)

Salami, Ham, Pepperoni, Italian Dressing, Provolone, Lettuce & Tomato

SL-V Chicken & Feta Croissant (\$17.00+ PER PERSON)

Garlic Chicken, Baby Spinach, Feta, Caesar Dressing & Grilled Roma Tomato

SL-VI Chicken, Tuna or Egg Salad Croissant 🍷 (\$13.00+ PER PERSON)

On Bread Selection or Lettuce Cup
• Lettuce & Tomato Option Available

SL-VII Roasted Vegetable Wrap (\$22.00+ PER PERSON)

Roasted Zucchini, Squash, Peppers, Tomatoes & Mozzarella

PLEASE ADD 20% SERVICE CHARGE AND 6% TAX TO THE PRICES AS SHOWN ABOVE.

LUNCH ON THE RUN

(LIMIT OF 2 SELECTIONS)

Includes Condiments, Potato Chips, Fudge Brownie, Apple🍏🍌, and Disposable Flatware.

BREAD SELECTIONS:

Wrap or Hoagie Roll

CHOOSE 1 SALAD SELECTION:

- Home Style Potato Salad 🍟
- Pasta Salad
- Fresh Fruit Salad 🍏🍌
- Roasted Vegetable Salad 🍆🍌
- Roasted Corn & Black Bean Salad 🌽🍌

BXL-I Turkey Tapenade (\$32.00+ PER PERSON)

BXL-II Buffalo Bleu Chicken (\$26.00+ PER PERSON)

BXL-III Roast Beef & Swiss (\$32.00+ PER PERSON)

BXL-IV The Italian (\$27.00+ PER PERSON)

BXL-V Chicken & Feta (\$32.00+ PER PERSON)

BXL-VI Chicken, Tuna or Egg Salad (\$28.00+ PER PERSON)

BXL-VII Roasted Vegetable Wrap (\$33.00+ PER PERSON)

PLEASE ADD 20% SERVICE CHARGE AND 6% TAX TO THE PRICES AS SHOWN ABOVE.

GOLD PLATED LUNCHEON SELECTIONS

Includes freshly brewed Soaring Eagle Special Blend Coffee, Regular & Decaffeinated, as well as a selection of Hot Herbal Teas

CL-I Plated Deli Presentation (\$34.00+ PER PERSON)

CHOOSE 1 SOUP SELECTION:

- Reference "Soup Selections" for options

CHOOSE 2 DELI SELECTIONS:

Smoked Turkey 🍗, Pesto Grilled Boneless Chicken Breast 🍗, Roast Beef 🍗, Smoked Ham 🍗, Hard Salami 🍗, Albacore Tuna or Chicken Salad 🍗
(Vegan Sliced "Turkey" +\$15.00 per portion) 🌱

CHOOSE 2 CHEESE SELECTIONS:

- Provolone, Swiss 🍷, Cheddar 🍷 & Colby Jack 🍷

CHOICE OF BREAD:

- White, Wheat, Sourdough White, Pumpernickel, Rye or Gluten Free Option

CHOICE OF SALAD:

- Tortellini Salad or Yukon Gold Potato Salad 🍷

CHOOSE 1 DESSERT SELECTION:

- Reference "Dessert Selections" Pg. 33 for options

CL-II Chef Salad (\$25.00+ PER PERSON)

- Lettuce 🍃, Tomatoes 🍅, Cucumbers 🍆, Diced Ham 🍗, Turkey 🍗, Shredded Cheddar 🍷, Mozzarella 🍷, Garlic Croutons & Choice Dressing
- Fresh Baked Rolls & Butter 🍷

CHOOSE 1 SOUP SELECTION:

- Reference "Soup Selections" for options

CHOOSE 1 DESSERT SELECTION:

- Reference "Dessert Selections" for options

CL-III Chicken Caesar Salad (\$29.00+ PER PERSON)

- Romaine 🍃, Baby Spinach 🍃, Grilled Chicken 🍗, Kalamata Olives 🍷, Roma Tomatoes 🍅, Shredded Parmesan 🍷, Garlic Croutons & Caesar Dressing
- Fresh Baked Rolls & Butter 🍷

CHOOSE 1 SOUP SELECTION:

- Reference "Soup Selections" for options

CHOOSE 1 DESSERT SELECTION:

- Reference "Dessert Selections" for options

PLEASE ADD 20% SERVICE CHARGE AND 6% TAX TO THE PRICES AS SHOWN ABOVE.

LUNCHEON BUFFET

(25 GUESTS MINIMUM REQUIRED)

Includes Fresh Baked Rolls & Butter (Excluding Sandwiches Buffets) and freshly brewed Soaring Eagle Special Blend Coffee, Regular & Decaffeinated, as well as a selection of Hot Herbal Teas and Pastry Chefs Assortment of Cakes & Pies.

BLB-I (STARTS AT \$12.00+ PER PERSON)

SALAD

- Fresh Field Greens +\$3.00 🍃
- Choice of 2 Dressings & Appropriate Accompaniments
- Display of Fresh Fruit & Berries +\$2.60 🍷
- Tortellini Salad +\$3.00
- Red Cabbage Slaw +\$2.00 🍷
- Yukon Gold Potato Salad +\$2.00 🍷
- Roasted Vegetable Salad +\$4.00 🍷
- Caesar Salad +\$5.00

SOUP

- Reference "Soup Selections" for options +\$6.00

ENTREE (Minimum of 2 selections required)

- Chicken Alfredo +\$3.50
- Roasted Pork Loin +\$7.50 🍷
Caramelized Onion Cream
- Lemon Pepper Baked Whitefish +\$17.50 🍷
- Oriental Beef & Broccoli +\$6.00
White Rice
- Bolognese Sauce & Pasta +\$5.00
- Beef or Vegetable Lasagna +\$12.00
- Petit Wet Beef Burritos +\$4.00
Diced Tomatoes & Shredded Lettuce
- Lemon & Herb Cod +\$7.50 🍷
- Parmesan Herb Baked Chicken +\$4.50
- Barbecued Pork Ribs +\$6.00
- Beef or Vegetarian Vegetable Pot Pie +\$3.00
- Sliced Turkey Breast & Gravy +\$5.00
- Boneless Braised Beef Short Rib +\$8.00 🍷
Sautéed Crimini Mushrooms & Leek Sauce

SIDE DISH

- Wild Rice Pilaf +\$1.00 🍷
- Brown Rice +\$1.00 🍷
- Herb Roasted New Potatoes +\$2.00 🍷
- Roasted Garlic Mashed Potatoes +\$2.00 🍷
- Baked Potatoes +\$2.00 🍷
- Sour Cream & Chive Smashed Potatoes +\$3.00
- Fried Rice +\$3.50
- Spanish Rice +\$1.50 🍷
- Cheddar Grits +\$1.00 🍷
- Cheese Tortellini Alfredo +\$4.50
- Macaroni & Cheese +\$3.00

LUNCHEON BUFFET SELECTION CONTINUES...

LUNCHEON BUFFET SELECTION CONTINUED...

Hot Vegetables

- Corn O'Brien +\$2.00 🍴🌱
- Brown Sugar Glazed Baby Carrots +\$2.50 🍴🌱
- Broccoli & Shredded Carrots +\$3.00 🍴🌱
- Asparagus +\$4.00 🍴🌱
- Fresh Green Beans +\$2.00 🍴🌱

LB-I Hot Sandwich Buffet

Accompanied by appropriate bread or bun
(\$29.00+ PER PERSON)

CHOOSE 2 HOT SANDWICH SELECTION:

(Add additional selection for +\$3.50 per item)

- Pesto Chicken & Mozzarella 🍴
- Hamburgers 🍴
- Philly Steak 🍴
- Barbecued Pork 🍴
- Grilled Ham or Turkey & Cheese
- Hot Shredded Roast Beef
- Pickles, Lettuce, Tomatoes & Onions 🍴🌱
- Potato & Corn Chips
- Cole Slaw & Pasta Salad
- Double Fudge Chocolate Brownies

LB-II Pizza & Salad Buffet

(\$17.60+ PER PERSON)

- Caesar & Greek Salad 🍴
- Bread Sticks & Marinara Dipping Sauce 🍴🌱
- Tiramisu & Italian Themed Dessert
- Assorted "SLICE" Pizza +\$32.00 per pizza,
recommend 1 pizza for every 5 people

LB-III Cold Sandwich Buffet

Add Soup for an additional cost

(\$33.00+ PER PERSON)

CHOOSE 2 SANDWICH PLATTER SELECTION: 🍴

(Add additional selection for +\$6.75 per item)

- Smoked Turkey, Roast Beef, Smoked Ham, Corned Beef, Pastrami, Pesto Grilled Boneless Chicken Breast, Albacore Tuna Salad or Chicken Salad

CHOOSE 1 OF THE FOLLOWING SELECTION: 🍴

- Tortellini Salad, Red Cabbage Slaw or Yukon Gold Potato Salad
- Assorted Sandwich Breads
- Display of Fresh Fruit & Berries 🍴🌱
- Colby Jack, Swiss & Provolone Cheese 🍴
- Pickles, Lettuce, Tomatoes, 🍴🌱
Marinated Onions & Olives
- Potato & Corn Chips
- Assorted Cakes & Pies

LB-IV Nacho & Taco Buffet

Add Fajita Chicken for \$3.50 per person

(\$32.00+ PER PERSON)

- Flour Tortillas & Tortilla Chips
- Seasoned Ground Beef, Refried Beans 🍴🌱, Nacho Cheese, Black Beans, Rice, Cheddar, Diced Tomatoes, Sour Cream, Lettuce, Salsa, Black Olives & Guacamole
- Brownies, Cheesecake & Fruit Tarts

LB-V Soup & Salad Buffet

(\$30.00+ PER PERSON)

CHOOSE 3 SALAD SELECTION:

- Tortellini Salad
- Caesar Salad
- Spinach & Strawberry Salad 🍴🌱
Honey Mustard Dressing
- Cucumber & Red Onion 🍴
Dilled Sour Cream Dressing
- Mandarin Bibb Salad 🍴🌱
Orange Tarragon Vinaigrette
- Fresh Field Greens 🍴🌱
Choice of 2 Dressings

CHOOSE 2 SOUP SELECTION:

- Reference "Soup Selections" Pg. 31 for options
- Warm Rolls & Bread Sticks
- Assorted Cakes & Pies

PLEASE ADD 20% SERVICE CHARGE AND 6% TAX TO THE PRICES AS SHOWN ABOVE.



MEETING BREAK

MORNING & AFTERNOON BREAK SELECTIONS

RB-I Cookie Break

(\$16.00+ PER PERSON)

- Assorted Jumbo Cookies
- Display of Fresh Fruit & Berries 🍓🍓
- Assorted Soft Drinks
- Ice Cold Milk & Ice Tea
- Soaring Eagle Blend Freshly Brewed Regular/Decaffeinated Coffee
- Hot Herbal Tea

RB-II Snack Break

(\$16.00+ PER PERSON)

- Corn Chips, Potato Chips, Popcorn & Pretzels
- Granola Bars, Candy Bars & Brownies
- Assorted Soft Drinks
- Soaring Eagle Blend Freshly Brewed Regular/Decaffeinated Coffee
- Hot Herbal Tea

RB-III Energy Break

(\$26.00+ PER PERSON)

- Fresh Crudités 🍓🍓
- Assorted Dips
- Assorted Granola Bars
- Fruit Cups 🍓🍓
- Snack Mix
- Assorted Bags of Nuts 🍓🍓
- Soaring Eagle Blend Freshly Brewed Regular/Decaffeinated Coffee
- Chilled Fruit Juices 🍓🍓

PLEASE ADD 20% SERVICE CHARGE AND 6% TAX TO THE PRICES AS SHOWN ABOVE.

ALA CARTE ITEMS

**SOARING EAGLE
SPECIAL BLEND COFFEE**
REGULAR & DECAFFEINATED
(\$42.00+/GALLON YIELDS 11-12OZ CUPS)

HOT BEVERAGE STATION
(4HR \$7+ PER PERSON | 8HR \$14+ PER PERSON)

- Soaring Eagle Blend Freshly Brewed Regular/Decaffeinated Coffee
- Hot Herbal Teas
- Accouterments

NATIVE GRIND COFFEE BAR
Add Liquor for an additional cost + Bartender fee
(2HR \$9.00+ PER PERSON)

- Native Grind Regular/Decaffeinated Coffee ☺☑
- Half & Half ☺, Whipped Cream ☺, Sugar ☺☑, Sugar Substitutes, Variety of Flavored Syrups, Cinnamon ☺☑, Cocoa Powder ☺☑ & Honey ☺
- Native Grind Cups & Lids

HOT HERBAL TEAS
(\$39.00+ GALLON)

ICED TEA OR LEMONADE
(\$10.00+ GALLON)

**ASSORTED SOFT DRINKS
OR BOTTLED WATERS**
(\$3.50+ EACH)

**BOTTLED SPARKLING & STILL
MINERAL WATER**
(\$6.50+ EACH)

CARAFES OF FRUIT JUICES
(\$14.00+ PER CARAFE)

- Tomato, Orange, Grapefruit, Pineapple, Cranberry, or Apple

WHOLE FRESH FRUIT ☺☑
(\$2.00+ EACH)

ASSORTED PASTRIES
(\$23.00+ PER DOZEN)

PLEASE ADD 20% SERVICE CHARGE AND 6% TAX
TO THE PRICES AS SHOWN ABOVE.

BREAK ITEMS

ASSORTED BAGS OF NUTS ☺☑
(\$25.00+ PER DOZEN)

MIXED NUTS ☺☑
(\$30.00+ PER LB)

HOUSE MADE TRAIL MIX ☑
(\$25.00+ PER LB)

BOWL OF POTATO CHIPS
Serves approximately 15 People
(\$12.00+ PER BOWL)

**BOWL OF POTATO CHIPS ☺
& FRENCH ONION DIP**
Serves approximately 15 People
(\$16.00+ EACH)

ASSORTED JUMBO COOKIES
(\$36.00+ PER DOZEN)

**DELUXE DOUBLE
CHOCOLATE BROWNIES**
(\$30.00+ PER DOZEN)

HOUSE MADE CUPCAKES
(\$30.00+ PER DOZEN)

GRANOLA BARS
(\$36.00+ PER DOZEN)

ASSORTED CANDY BARS
(\$36.00+ PER DOZEN)

ASSORTED CHIPS & PRETZELS
(\$3.00+ PER BAG)

ASSORTED YOGURT ☺
(\$2.50+ EACH)

ASSORTED GREEK YOGURT ☺
(\$6.00+ EACH)

ICE CREAM NOVELTIES
(\$3.00+ EACH)

ASSORTED SPORTS DRINKS
(\$5.00+ EACH)

ASSORTED ENERGY DRINKS
(\$6.50+ EACH)

PLEASE ADD 20% SERVICE CHARGE AND 6% TAX
TO THE PRICES AS SHOWN ABOVE.



HORS D'OEUVRE



APPETIZER

APPETIZER SELECTIONS

(50 PIECE MINIMUM PER ITEM REQUIRED)

FOUR-CHEESE CRUSTED FRENCH BAGUETTE

(\$1.50+ PER PIECE)

- Marinara

STUFFED MUSHROOM CAPS

(\$2.00+ PER PIECE)

- Spinach, Italian Sausage & Parmesan Cheese

COCONUT SHRIMP

(\$2.00+ PER PIECE)

- Sweet & Sour Sauce

SCALLOPS BAKED IN CARMELIZED BACON

(\$6.00+ PER PIECE)

- Maple Mustard Glaze

ORIENTAL FLAVORED PORK RIBS

(\$3.50+ PER PIECE)

BOURSIN & CRAB STUFFED CHERRY TOMATOES

(\$1.50+ PER PIECE)

SCOTCH QUAIL EGGS

Subject to availability. Advanced ordering.

(\$2.50+ PER PIECE)

- Spicy Mustard Dipping Sauce

BUFFALO OR BARBECUED WINGS

Boneless Breaded wings available upon request

(\$2.50+ PER PIECE)

- Blue Cheese Dip

FRIED JALAPENO & CHEESE RAVIOLI

(\$1.50+ PER PIECE)

- Warm Marinara

ASIAN EGG ROLLS

(\$2.00+ PER PIECE)

- Ginger Soy Sauce

BACON WRAPPED FIGS

(\$2.00+ PER PIECE)

- Mustard BBQ Sauce

APPETIZER SELECTION CONTINUED...

STEAMED CHICKEN POT STICKERS

(\$2.00+ PER PIECE)

- Sweet Soy

PITA CRUSTED FRIED OLIVES

(\$1.50+ PER PIECE)

- Hummus Filled, Red Pepper Coulis

MACADAMIA NUT CHICKEN TENDERS

(\$3.25+ PER PIECE)

- Apricot Dipping Sauce

SPANAKOPITA

(\$3.00+ PER PIECE)

POPCORN SHRIMP

Serves approximately 4 People

(\$23.00+ PER LB)

- Cocktail Sauce

"SLICE" PIZZA ASSORTMENT

(\$32.00+ EACH)

recommend 1 pizza for every 5 people.

Can be added to any lunch or dinner buffet.

***PLEASE ADD 20% SERVICE CHARGE AND 6% TAX
TO THE PRICES AS SHOWN ABOVE.***

CANAPÉS

COLD CANAPÉS

(50 PIECE MINIMUM PER ITEM REQUIRED)

MELON CORDIALS ☺☑

(\$2.50+ PER PIECE)

- Melon in Sparkling Grape Juice, Mint Garnish

"BACON & EGGS" DEVILED EGGS ☺

(\$1.50+ PER PIECE)

CAESAR CUPS

(\$6.00+ PER PIECE)

- Parmesan Tuile Garnish

SMOKED SALMON STUFFED CUCUMBER ☺

(\$2.50+ PER PIECE)

- Lemon & Dill Crème Fraiche

BRIE & APRICOT PUFF

(\$5.00+ PER PIECE)

- Puff Pastry Tartlet, Brie Cheese, Apricot Jam

SMOKED TROUT MOUSSELINE

(\$5.00+ PER PIECE)

- Fresh Dill, Trout Caviar, Rye Crostini

HARD SALAMI CORNET

(\$2.00+ PER PIECE)

- Mustard Cream Cheese

FRESH FRUIT BROCHETTES ☺☑

(\$3.00+ PER PIECE)

BBQ DUCK & ORANGE MARMALADE

(\$4.50+ PER PIECE)

- Toasted Baguette

GRILLED ZUCCHINI & TOMATO RELISH ☺

(\$1.50+ PER PIECE)

- Herbed Cream Cheese

GUACAMOLE TOMATO

(\$1.50+ PER PIECE)

- Tortilla Straw & Cilantro

PHYLLO CUPS

(\$1.50+ PER PIECE)

- Michigan Cherry Chicken Salad

JAMAICAN PORK TENDERLOIN MEDALLIONS ☺

(\$2.00+ PER PIECE)

- Cucumber Heart with Pineapple Salsa

CALIFORNIA ROLLS ☺ OR VEGETARIAN CALIFORNIA ROLLS ☺☑

(\$2.50+ PER PIECE)

COLD CANAPÉS CONTINUED...

JUMBO SHRIMP 🍤

(\$3.50+ PER PIECE)

- Cocktail Sauce 🍤

PETIT FRUIT TARTS

(\$4.00+ PER PIECE)

- Fresh Seasonal Fruits & Custard

ASSORTED CHIPS & DIPS

(\$3.25+ PER PERSON)

- Grilled Pita, Potato Chips & Tortilla Chips
- House Made Hummus 🍷🌱
- French Onion 🍷 & Salsa 🍷

SPREADS ASSORTMENT

(\$5.00+ PER PIECE)

- Smoked Salmon 🍷, Chive & Onion 🍷,
- Olive Tapenade 🍷, Petit Bagels & Toast Points

DISPLAY OF DOMESTIC 🍷 & IMPORTED CHEESES

(\$8.00+ PER PERSON)

- Fresh Fruit Garnish
- Sliced Baguettes & Water Crackers

DOMESTIC CHEESE DISPLAY 🍷

Ask about adding a Wine Pairing

(\$6.00+ PER PERSON)

- Grapes & Water Crackers

CHEESE & SAUSAGE DISPLAY

(\$6.50+ PER PERSON)

- Cubed Cheese & Sliced Summer Sausage
- Crackers Selection

FRESH CRUDITÉS DISPLAY 🍷🌱

Add Hummus for \$1.25 per person 🍷🌱

(\$5.00+ PER PERSON)

- Chef's Selection of Dips

DISPLAY OF FRESH 🍷🌱 FRUIT & BERRIES

(\$8.00+ PER PERSON)

CHARCUTERIE DISPLAY

(\$13.00+ PER PERSON)

- Sliced Prosciutto 🍷, Genoa Salami, Capicola 🍷,
- Chefs Terrine Selections, Cheddar 🍷, Smoked
- Gouda 🍷, Grapes 🍷🌱, Cranberry Apple
- Chutney 🍷🌱, Whole Grain Mustard 🍷🌱,
- Toast Points, Water Crackers & Sliced Baguette

**PLEASE ADD 20% SERVICE CHARGE AND 6% TAX
TO THE PRICES AS SHOWN ABOVE.**



SPECIALTY SELECTION

Charges of \$50.00 per Chef per hour will be added. Includes Dinner Rolls or Buns. Please consult your Banquet & Catering professional for the current Market Prices.

CARVING BOARD

HONEY GLAZED SMOKED HAM [Ⓢ]

(MARKET PRICE)

(Serves approximately 50 People)

Honey Dijon Mustard [Ⓢ]

BACON & CHICKEN ENCASED BEEF TENDERLOIN [Ⓢ]

(MARKET PRICE)

(Serves approximately 15 People)

Red Wine Sauce [Ⓢ]

STEAMSHIP ROUND OF BEEF OR PORK [Ⓢ]

(MARKET PRICE)

(Serves approximately 150 People)

Natural Jus [Ⓢ]

ROASTED BEEF TENDERLOIN [Ⓢ]

(MARKET PRICE)

(Serves approximately 10 People)

Natural Jus [Ⓢ]

LIVE ACTION

**HOUSE SMOKED
PULLED PORK** 🍷

(MARKET PRICE)

(Serves approximately 20 People)

Hickory Smoked Barbecue Sauce

LIVE ACTION

**MAPLE GLAZED
PORK LOIN** 🍷

(MARKET PRICE)

(Serves approximately 35 People)

Blueberry Compote 🍷

LIVE ACTION

ROAST SIRLOIN 🍷

(MARKET PRICE)

(Serves approximately 35 People)

Horseradish Cream Sauce 🍷

LIVE ACTION

**SLOW ROASTED
PRIME RIB OF BEEF** 🍷

(MARKET PRICE)

(Serves approximately 25 People)

Natural Jus 🍷

LIVE ACTION

**LEMON & THYME
ROASTED TURKEY BREAST**

(MARKET PRICE)

(Serves approximately 40 People)

Mustard Herb Crust

PLEASE ADD 20% SERVICE CHARGE AND 6% TAX
TO THE PRICES AS SHOWN ABOVE.

Charges of \$50.00 per Chef per hour will be added. One Live Action Station is required for every 150 anticipated guests. Include a selection of breads.

LIVE ACTION

LIVE ACTION

SALAD STATION

Served in a Martini Glass

LAD-I (\$12.00+ PER PERSON)

- Assorted Baby Greens & Romaine Mix 🍴🥗
- Accoutrement: Pancetta Cracklings 🍴, Grilled Chicken Breast 🍴, Roasted Pumpkin Seeds 🍴🥗, Tear Drop Tomatoes 🍴🥗, Bermuda Onions 🍴🥗, Diced Cucumbers 🍴🥗, Garlic Chips 🍴🥗, Focaccia Croutons, Blue Cheese 🍴, Asiago Cheese 🍴, Shaved Carrots 🍴🥗, Kalamata Olives 🍴🥗, & Mandarin Oranges 🍴🥗

LIVE ACTION

6FT SUB STATION

LAD-II (\$12.00+ PER PERSON)

- Includes Potato Chips, Dip & Pickle Spears 🍴🥗
- Choice of Shredded Lettuce 🍴🥗, Sliced Tomato 🍴🥗, Sliced Onions 🍴🥗 & Banana Peppers 🍴🥗
- Condiments Provided

CHOOSE 4 MEAT SELECTION: 🍴

- Smoked Turkey, Salami, Roast Beef, Ham, Spicy Capicola or Mortadella

CHOOSE 2 CHEESE SELECTION: 🍴

- Smoked Cheddar, Provolone, Swiss, American, Smoked or Gouda

LIVE ACTION

ASIAN NOODLE BAR

LAD-III (\$15.00+ PER PERSON)

- Trio of Noodle Dishes prepared to order
- Pork Shoulder & Poached Egg
- Smoked Chicken & Sesame
- Shrimp & Shiitake
- Shredded Cabbage 🍴🥗, Scallions 🍴🥗, Kim Chi & Bok Choy 🍴🥗

LIVE ACTION

CHICKEN WING STATION

(Boneless Wings available upon request)

LAD-IV (\$20.00+ PER PERSON)

- Smoked 🍷, Grilled 🍷 & Traditional Fried Wings
- Celery Sticks 🍷🍷, Rolls & Butter

WING SAUCES:

- Tart Cherry 🍷, Carolina Gold BBQ & Buffalo 🍷

SPICE: 🍷🍷

- BBQ, Curry, Celery Seed, & Maple Ginger

DIPPING SAUCES: 🍷

- Blue Cheese, Spicy Mustard & Sweet Chili

LIVE ACTION

PETIT PIZZA STATION

LAD-VI (\$17.00+ PER PERSON)

- Warm Petit Pizza Crusts
- Action Sauté Station (Heated to Order)
- Thin Sliced Prosciutto 🍷, Pepperoni 🍷, Italian Sausage, Provolone Cheese 🍷 & Mozzarella 🍷

HOT SAUCES:

- Pizza Sauce 🍷, Parmesan Cream Sauce 🍷, & Smoked Barbecue Sauce

HOT TOPPINGS: 🍷

- Sautéed Wild Mushrooms, Wilted Spinach, & Caramelized Onions

COLD TOPPINGS:

- Fried Basil 🍷🍷, Shredded Parmesan 🍷 & Black Olives 🍷

LIVE ACTION

MASHED POTATO BAR

(Boneless Wings available upon request)

LAD-VI (\$12.00+ PER PERSON)

- Mashed Idaho & Sweet Potato 🍷
- Bison Chili, Cabernet Gravy & Chevre Fondue 🍷
- Garlic Crisps 🍷🍷, Shallot Rings 🍷, Cheddar Cheese 🍷, Sour Cream 🍷, Diced Bacon & Chives 🍷

LIVE ACTION

PASTA STATION

LAD-VII (\$19.00+ PER PERSON)

- Shredded Parmesan & Mozzarella 🍷

CHOOSE 2 PASTA SELECTIONS:

- Penne, Tri-colored Cheese Filled Tortellini, Linguini, Spaghetti, Farfalle or Cheese or Sausage filled Ravioli

CHOOSE 2 SAUCE SELECTIONS:

- Amatriciana 🍷🍷, Marinara 🍷🍷, Garlic Pesto Cream 🍷, White Clam 🍷, Bolognese & Roasted Vegetable Alfredo 🍷

LIVE ACTION

SOUP CREATION STATION

LAD-VIII (\$15.00+ PER PERSON)

- Chicken, Tomato & Cream Soup Bases 🍷
- Diced Chicken 🍷, Beef 🍷 & Sausage
- Small Shell Pasta, Rice 🍷🍷, & Diced Potatoes 🍷🍷, Roasted Corn, White Beans, Wilted Spinach, Mushrooms 🍷🍷, Croutons, Crackers & Shredded Cheddar 🍷
- Bread Boule

LIVE ACTION

BALL PARK STATION

LAD-IX (\$23.00+ PER PERSON)

- Mini Hot Dog & Burger 🍷 Slider Station
- Coney Sauce 🍷, Kraut 🍷, Cheese Sauce 🍷, Onions, Relish 🍷🍷, Mustard 🍷🍷, Ketchup 🍷🍷, Pickles 🍷🍷 & Cheddar 🍷
- Bags of Freshly Popped Popcorn 🍷
- Soft Pretzels & Cheese

LIVE ACTION

CUPCAKE STATION

LAD-X (\$16.00+ PER PERSON)

- Assortment Chocolate, Red Velvet & Yellow Cake
- Caramel Sauce, Cherries, Reese's Crumbles, Crushed Mints, Shredded Coconut, Pecans, Sliced Strawberries, Powdered Sugar & Whipped Cream

ICING PIPED TO ORDER:

- Cream Cheese, Chocolate, Vanilla, Buttercream & Ganache

LIVE ACTION

CHOCOLATE FOUNTAIN

(Add Cakes & Pies for \$8.00+ per person)

LAD-XII (\$9.00+ PER PERSON)

- Chocolate, Strawberries, Shortbread Cookies, Petit Rice Crispy Squares, Pretzel & Assorted Petit Fours

LIVE ACTION

CUSTOM ICE CREAM STATION

Displayed & Served to Order

LAD-XI (\$13.00+ PER PERSON)

CHOOSE TWO FROM A LIST OF CUSTOM HOUSE MADE CREATIONS OR ASK FOR A CHEF CONSULTATION TO CREATE A CUSTOM FLAVOR FOR YOUR EVENT

LIVE ACTION

DRUNKEN DONUT HOLE

Must be 21+

LAD-XIII (\$13.00+ PER PERSON)

- Tequila Cocktail Shot with House Made Lime Donut Hole Chasers
- Bourbon Cocktail Shot with House Made Cherry Donut Hole Chasers
- White Rum Cocktail Shot with House Made Lime Donut Hole with Mint Glaze Chasers

PLEASE ADD 20% SERVICE CHARGE AND 6% TAX TO THE PRICES AS SHOWN ABOVE.



DINNER

PLATED DINNER SELECTIONS

Include choice of Soup or Salad and Chef's Selection of Starch & Vegetable (unless noted). Fresh Baked Rolls & Butter, Dessert and Soaring Eagle Blend of Freshly Brewed Regular, Decaffeinated Coffee & Hot Herbal Tea.

PDS-I Bacon Wrapped Pork Tenderloin ②

(\$30.00+ PER PERSON)

- Tart Cherry & Spiced Apple Sauce ②

PDS-II Grilled Salmon ②

(\$47.00+ PER PERSON)

- Peach Compote, Candied Ginger & Basil Oil ②

PDS-III 6 oz. Beef Tenderloin ②

(MARKET PRICE)

- Wilted Spinach, Grilled Portobello & Cognac Demi-Glace

PDS-IV Spiced Pork Loin ②

(\$30.00+ PER PERSON)

- Apple Custard Sauce ②

PDS-V Frenched Chicken Breast ②

(\$32.00+ PER PERSON)

- Sauce Herbs de Provence ②

PDS-VI Roast Prime Rib of Beef ②

(\$56.00+ PER PERSON)

- Au Jus ②

PDS-VII Grilled Steak & Jumbo Lump Crab ②

(\$59.00+ PER PERSON)

- 6oz Filet of Beef, Crab & Champagne Hollandaise

PDS-VIII Pesto Brushed Whitefish ②

(\$43.00+ PER PERSON)

- Mushrooms, Artichoke & Romano Cream ②

PDS-IX Chicken Parmesan

(\$32.00+ PER PERSON)

- Pan Fried Boneless Chicken Breast, Basil & Olive Oil Roasted, Cherry Tomatoes, Parmesan Cream & Penne Pasta

PDS-X 10 oz. Maine Lobster Tail ②

(MARKET PRICE)

PDS-IX Grilled Eggplant Manicott ②③

(Add as a buffet option \$9.25+ per person)

(\$30.00+ PER PERSON)

- Roasted Vegetable & Black Bean Puree & Marinara

PLEASE ADD 20% SERVICE CHARGE AND 6% TAX TO THE PRICES AS SHOWN ABOVE.

CUSTOM DUAL PLATED DINNER SELECTIONS

(BASE PLATE PRICE OF \$20.00)

Includes choice of 2 Entrees from below, choice of Soup or Salad (Pg. 31), Chef's Selection of Starch and Vegetable, Fresh Baked Rolls and Butter, Dessert (Pg. 33) and Freshly Brewed Soaring Eagle Special Blend Coffee, Regular and Decaffeinated; as well as a Selection of Hot Herbal Teas. Entrees are listed with a suggested Sauce but Sauces can be selected with any Entrée.

GRILLED BONELESS CHICKEN BREAST

(\$8.00+ per person)

- Roasted Vegetable Alfredo ②

ROASTED PORK LOIN ②

(\$8.00+ per person)

- Maple Blackberry Glaze ②

PETITE FILET OF BEEF TENDERLOIN ②

(MARKET PRICE)

- Roasted Garlic Burgundy Sauce ②

SMOKED PORK TENDERLOIN ②

(\$6.00+ per person)

- Stout Barbecue Sauce ②

BONELESS BRAISED BEEF SHORT RIB

(\$8.00+ per person)

- Sautéed Crimini Mushrooms & Leek Sauce ②

MARYLAND STYLE CRAB CAKE

(\$5.00+ per person)

- Remoulade ②

SEARED SCALLOP ②

(MARKET PRICE)

- Limoncella Sauce ②

ROASTED SALMON ②

(\$20.00+ per person)

- Herb Buerre Blanc ②

PETITE LOBSTER TAIL ②

(MARKET PRICE)

- Drawn Butter ②

SHRIMP SCAMPI ②

(\$8.00+ per person)

- Garlic Cream ②

PLEASE ADD 20% SERVICE CHARGE AND 6% TAX TO THE PRICES AS SHOWN ABOVE.

DINNER BUFFET SELECTIONS

(20 GUESTS MINIMUM REQUIRED)

TB-I Picnic Menu

(\$36.00+ PER PERSON)

- Deviled Eggs 🍳
- Tart Apple, Carrot, & Cabbage Slaw 🍏
Apple Vinaigrette
- Feta, Watermelon & Cucumber Salad 🍉
- Roasted Sweet Potato Salad 🍠
Green Onion Dressing
- Hickory Smoked BBQ Pork Ribs
- Grilled Pork Loin 🍖
Roasted Corn & Black Bean Salsa
- BBQ Rubbed Smoked Chicken 🍗
- Baked Potatoes 🍠
- Corn on the Cob 🌽
- Corn Bread, Country Biscuits & Butter
- Strawberry Short Cake
- Chocolate Turtle Torte
- Apple Pie
- Soaring Eagle Blend Freshly Brewed Regular/Decaffeinated Coffee
- Hot Herbal Teas

TB-II Asian Buffet

(\$36.00+ PER PERSON)

- Egg Drop Soup
- Sesame Noodle Salad
- White Rice 🍚
- Fried Rice
- Stir Fried Vegetables 🥦
- Sweet & Sour Tempura Chicken
- Oriental Pork Ribs
- Steamed Chicken Potstickers
- Sweet Soy & Scallions
- Green Tea Dark Chocolate Cake
- Almond Cookies
- Coconut Champagne Fruit Punch
- Soaring Eagle Blend Freshly Brewed Regular/Decaffeinated Coffee
- Hot Herbal Teas

TB-III Trending Menu

(\$41.00+ PER PERSON)

Let us know if you would like to incorporate any items from this menu to enhance your selections.

- Display of Fresh Fruit & Berries 🍓
- Apple, Carrot & Golden Raisin Slaw 🍏
- Three Potato Salad 🍠
Arugula, Apple Cider Vinaigrette
- Baby Carrots & Green Beans 🥕
- Garlic Roasted New Potatoes 🍠
Roasted Garlic Olive Oil
- White Bean & Rice 🍚
- Stuffed Roma Tomato 🍅
Tuscan Tomato Vinaigrette
- Sweet Pepper & Lentil Stuffed Portabellas 🍆
Red & Yellow Pepper Coulis
- Grilled Eggplant Manicotti 🍆
Roasted Vegetable & Black Bean Puree & Marinara
- Flourless Chocolate Cake 🍰
- NY Cheesecake with Pecan Crust 🍰
- Lemon Vegan Cake 🍰
- Gluten Free Rolls 🍞
- Soaring Eagle Blend Freshly Brewed Regular/Decaffeinated Coffee
- Hot Herbal Teas

PLEASE ADD 20% SERVICE CHARGE AND 6% TAX TO THE PRICES AS SHOWN ABOVE.

BUILD YOUR OWN DINNER BUFFET

(25 GUESTS MINIMUM REQUIRED)

Includes Fresh Baked Rolls & Butter and freshly brewed Soaring

Eagle Special Blend Coffee, Regular & Decaffeinated; as well as a selection of Hot Herbal Teas and an Assortment of Cakes & Pies. For Special Occasions, replace Cakes & Pies with Yellow or Chocolate Layered Sheet Cake with a special message for No Extra Cost.

TB-IV (BASE PLATE \$15.00+ PER PERSON)

SALAD

- House Made Fruit Salad +\$2.60 (V) (GF)
- Caesar Salad +\$5.00 (V) (GF)
Caesar Dressing, Garlic Croutons, & Shredded Parmesan
- Fresh Field Greens +\$3.00 (V) (GF)
Choice of Two Dressings & Appropriate Trimmings
- Cole Slaw +\$2.00 (V)
- Rotini & Garden Vegetable +\$2.25
- Orzo, Tomato & Artichoke +\$6.25
- Traditional or Bacon/Blue Cheese Potato Salad +\$2.00 (V)

(Extra accoutrements, adornments or flavors not included)

ENTREE

(Minimum of 3 Selections Required)

- Battered Cod +\$13.00
- Smoked BBQ Chicken +\$5.00
- Barbecued Pork Ribs +\$6.00
- Sliced Pork +\$7.50 (V)
Blackberry Sauce
- Spaghetti & Bolognese +\$5.00
- Jumbo Beef Ravioli +\$6.25
Marinara & Mozzarella
- Meatballs Stroganoff Style +\$5.00
Egg Noodles
- Lemon Pepper Cod +\$7.50 (V)
- Beef Tips +\$7.00
Mushrooms & Penne
- Grilled Boneless Chicken Breast +\$6.00 (V)
Garlic Cream Sauce
- Cheese Tortellini +\$5.00
Sautéed Peppers & Wilted Spinach
- Vegetable Lasagna +\$12.00
- Boneless Braised Beef Short Rib +\$8.00 (V)
Sautéed Crimini Mushrooms & Leek Sauce

SIDE DISH

- Baked Potatoes +\$2.00 (V) (GF)
Cheddar & Sour Cream
- Roasted Garlic Mashed Potatoes +\$2.00 (V)
- Rice Pilaf +\$1.00 (V) (GF)
- Macaroni & Cheese +\$3.00
- Herb Roasted Potatoes +\$2.00 (V) (GF)
- Corn Obrien +\$2.00 (V) (GF)
- Green Beans +\$2.00 (V) (GF)
- Fresh Asparagus +\$4.00 (V) (GF)
- Broccolini +\$3.00 (V) (GF)
- Brussels Sprouts +\$6.00 (V) (GF)

PLEASE ADD 20% SERVICE CHARGE AND 6% TAX TO THE PRICES AS SHOWN ABOVE.

'BLACK TIE' PLATED DINNER SELECTIONS

Includes Warm Rolls & Butter and Beverage Service.

(MARKET PRICE)

FIRST COURSE (CHOOSE 1 SELECTION):

- Watermelon & Chevre (V)
Melon Cucumber Gazpacho & Fresh Mint (V)
- Truffle Bisque (V)
Prosciutto Asparagus Bundle
- BBQ Duck & Kumquat Marmalade (V)
5 Spice Aioli & Toasted Baguette
- Smoked Salmon Crepe & Egg
Petit Crepe, Poached Quail Egg & Dilled Hollandaise

SALAD COURSE (CHOOSE 1 SELECTION): (V) (GF)

- Grape, Almond & Smoked Cheddar
Baby Spinach & Arugula & Sparkling Grape Vinaigrette
- Seasonal Microgreen Salad
Sliced Tomatoes, Diced Cucumber & Curry Vinaigrette
- Golden Raisin & Shaved Tri Colored Carrots
Seasonal Greens, Pistachios & Balsamic Honey Dressing

ENTRÉE COURSE (CHOOSE 1 SELECTION):

- Black Truffle Stuffed 10 oz Beef Tenderloin
Caviar Crème Fraiche, Horseradish Smashed Potato (V),
Broccolini (V) & Roasted Red Peppers (V)
- Whole Lobster (V)
Drawn Butter & Elote Style Grilled Corn
with Cotija Herbed New Potatoes (V)
- Duck Confit Ravioli
Pecorino Roma Ragu (V), Tart Apple &
Red Cabbage Slaw (V) & Fried Asparagus
- Crab & Lobster Flan (V)
Brandy Caramel (V), Turnip, Parsnip & Beet Gratin (V)
& Frizzled Leeks
- Veal Osso Buco
Gremolata, Roasted Baby Zucchini & Parmesan Polenta (V)

DESSERT COURSE (CHOOSE 1 SELECTION):

- Opera Gateau or Lemon Raspberry Entremet
- Any Selection from our Dessert Selections

PLEASE ADD 20% SERVICE CHARGE AND 6% TAX TO THE PRICES AS SHOWN ABOVE.



SOUP & SALAD

SOUP SELECTIONS

*If your selected menu is inclusive of a choice, please select from the listing below. If you would like to add a soup course, please add the appropriate price to your menu.
(\$6.00+ PER PERSON)*

HOT OPTIONS:

BROCCOLI & BLUE CHEESE 🍴

- Pine Nuts, Blue Cheese Crumbles

MINNESOTA WILD RICE 🍴

- Heavy Cream & Steamed Wild Rice

SAUSAGE & LENTIL 🍴

- Mild Italian Sausage

CHICKEN NOODLE

- Udon Noodles

VEGAN CHILI 🍴🌱

CREAMY SPINACH & ARTICHOKE 🍴

- Shredded Parmesan Cheese

CHEDDAR ALE 🍴

- Tillamook Cheddar

ROASTED CORN CHOWDER 🍴

- Diced Bacon & Potatoes

VEGETABLE BEEF 🍴

- Peas, Corn & Potatoes

CREAM OF POTATO 🍴

- Bacon & Marjoram

CREAM OF ASPARAGUS 🍴

- Grilled Asparagus

TOMATO-BASIL BISQUE

- Garlic Croutons & Chives

TUSCAN WHITE BEAN 🍴🌱

- Roasted Garlic & Oregano

MUSHROOM BARLEY 🍴

- Pearl Barley, Sautéed Mushrooms

GRILLED CHICKEN & RICE 🍴

- Scallions

COLD OPTIONS:

GAZPACHO 🍴🌱

- Toasted Cumin, Fresh Basil

CHILLED GREEN & WHITE ASPARAGUS 🍴🌱

- Lemon Zest, Shallots

AVOCADO & TOMATILLO SOUP 🍴🌱

- Cilantro, Diced Cucumber

CUCUMBER & AVOCADO 🍴🌱

- Scallions, Lime Juice

CRAN-RASPBERRY 🍴🌱

- Fresh Raspberry, Cinnamon

MINTED WATERMELON 🍴🌱

- Fresh Mint, Watermelon Puree

ASPARAGUS PUREE & CRÈME FRAICHE 🍴

- Heavy Cream, Fresh Asparagus

SPICED PEACH 🍴

- Vanilla, Honey

SALAD SELECTIONS

If your selected menu is inclusive of a choice, please select from the listing below. If you would like to add a soup course, please add the appropriate price to your menu.

MANDARIN BIBB SALAD 🍴🌱

(\$9.00+ PER PERSON)

- Bibb Lettuce, Grape Tomato Medley & Spun Carrots

BABY SPINACH SALAD 🍴🌱

(\$9.00+ PER PERSON)

- Baby Spinach, Avocados & Dried Cherries

ICEBERG WEDGE SALAD 🍴

(\$8.00+ PER PERSON)

- Iceberg Lettuce, Blue Cheese & Bacon Crumble

FIELD GREEN SALAD 🍴🌱

(\$9.00+ PER PERSON)

- Mixed Greens, Sliced Cucumbers & Sliced Romas

CAESAR SALAD

(\$8.00+ PER PERSON)

- Chopped Romaine, Parmesan Cheese, Kalamata Olives, Sliced Romas & Garlic Croutons

GARDEN SALAD 🍴🌱

(\$7.00+ PER PERSON)

- Chopped Iceberg Lettuce, Sliced Romas & Sliced Cucumbers

PLEASE ADD 20% SERVICE CHARGE AND 6% TAX TO THE PRICES AS SHOWN ABOVE.



DESSERT

If your selected menu is inclusive of a choice, please select from the following. If you want to add a dessert course, please add the appropriate price to your menu.

(\$6.00+ PER PERSON)

W. CHOCOLATE RASPBERRY TORTE
CARROT CAKE
BANANA SPLIT TORTE

(\$7.00+ PER PERSON)

CHOCOLATE RASPBERRY TORTE
STRAWBERRY RASPBERRY TORTE
COCONUT CAKE
PEANUT BUTTER TERRINE
BOSTON CREAM CAKE

(\$8.00+ PER PERSON)

NEW YORK STYLE CHEESECAKE
STRAWBERRY SWIRL CHEESECAKE
CHOCOLATE SWIRL CHEESECAKE
KAHLUA CHEESECAKE
STRAWBERRY SHORTCAKE
GERMAN CHOCOLATE CAKE

(\$9.00+ PER PERSON)

(Add \$1.00+ per person if selecting as part of a Plated Dinner)

SEASONAL PETIT PIE
OPERA GATEAU
MARJOLAINE

- Hazelnut Meringue with Brownie Layers, Praline & Chocolate Mousse

PLEASE ADD 20% SERVICE CHARGE AND 6% TAX TO THE PRICES AS SHOWN ABOVE.



BEVERAGES

Bartender Fees are \$50.00 per Bartender, and are waived if Beverage Charges Exceed \$500.00 Per Bar. Bartender Fees are based on 3 Hours of Service. There is a \$30.00 Fee Per Bartender for Each Hour in Excess of 3 Hours Regardless of Beverage Charges.

Additional beverage offerings by the bottle may be available. Please contact your Catering & Convention Services Manager for availability. The following items will be available by the glass. All items on this list will be available for either hosted or cash bar and you may choose any item, up to 12 items, from the list to have on your bar. Sweet Vermouth, Dry Vermouth, and Triple Sec are all included with every banquet bar. Hosted Bars will be charged based upon consumption.

Hosted Bars are charged based upon consumption. Additional beer offerings may be available by the whole case or keg. Please contact your Catering & Convention Services Manager for availability.

BEVERAGE SELECTION

CHOOSE UP TO 12 ITEMS FROM THE LIST BELOW:

NAME BRAND LIQUOR SELECTION:

- **HOSTED \$5.00+ EACH | CASH BAR \$6.75 EACH**

*Titos Vodka, Beefeater Gin, Bacardi Rum,
Captain Morgan's Spiced Rum,
Seagram's 7 Whiskey, J&B Scotch Whiskey,
Jose Cuervo Tequila & Peachtree Schnapps*

PREMIUM BRAND LIQUOR SELECTION:

- **HOSTED \$7.25+ EACH | CASH BAR \$8.75 EACH**

*Grey Goose Vodka, Myers Dark Rum,
Jameson Irish Whiskey, Maker's Mark Bourbon Whiskey,
Crown Royale, Bombay Sapphire, Patron Silver,
& Johnny Walker Black Scotch*

BEER SELECTION:

- **HOSTED \$4.75+ EACH | CASH BAR \$6.00 EACH**
*Budweiser, Bud Light, Michelob Ultra,
Miller Lite & Coors Light*
- **HOSTED \$6.25+ EACH | CASH BAR \$7.25 EACH**
Corona, Heineken & Labatt

WINES SELECTION (BY THE GLASS):

- **HOSTED \$5.25+ EACH | CASH BAR \$6.75 EACH**
Pinot Grigio, Chardonnay, Cabernet, Merlot & Moscato

SOFT DRINK & BOTTLED WATER SELECTION

- **HOSTED \$3.50+ EACH | CASH BAR \$4.00 EACH**

SELTZER SELECTION:

- **MARKET PRICE**
*Please inquire with your Sales representative
regarding our selection of Vodka & Tequila Seltzers*

KEG BEER SELECTION:

- **MARKET PRICE**
*Please inquire with your Sales representative
regarding our selection of Keg Beers*

**HOSTED BARS - PLEASE ADD 20% SERVICE
CHARGE AND 6% TAX TO PRICE LISTED.**

CASH BARS - PRICE INCLUDES 6% TAX.



EVENT DETAILS

MEETING & FUNCTION SPACE

Our Meeting and Banquet Rooms are assigned based on the number of guests expected to attend. Should there be a significant decrease in the number of anticipated guests, the Resort reserves the right to move the event to alternate space better suited for the size of the event. Outdoor function space is available. Due to extensive labor costs involved with outdoor functions, additional charges may apply. For all outdoor functions, an alternate indoor is always reserved in case of inclement weather. In the event of a forecast for inclement weather, the Resort reserves the right to decide no fewer than six hours prior to the event whether or not to utilize the alternate space. All outdoor events must end by 10:00 PM. All meeting rooms are non-smoking.

WINE & BEVERAGE

For an added touch to your special event, we recommend considering wine service with your evening events. We will be happy to assist you with a selection from our wine cellar. All beverage arrangements will be made through the catering office. It is the policy of the Resort that no liquor, wine, beer or any other alcoholic beverages be brought in from outside sources. For all events that require bars, a bartender fee of \$50.00 per bartender will apply. This fee will be waived if bar charges exceed \$500.00 per bar. Bartender fees are for 3 hours of service. For events longer than 3 hours, a charge of \$30.00 per bartender, per hour will apply for each hour beyond the third hour regardless of bar revenues. For events where bar charges are billed on a per-person basis, the bartender fee is included in the package price.

FLOWERS, LINENS, ICE CARVINGS & PARTY DÉCOR

The Soaring Eagle Casino and Resort provides linens to compliment your function based on colors and sizes that we currently hold in our inventory. Should you require specialty colors or other decorating accessories, we would be more than happy to assist you in renting them. Flowers and other decorations can also be added to make your event a memorable affair. Our Catering and Convention Services team can assist you in making these arrangements as well. Please ask for a listing of our preferred party and décor vendors.

We can assist you in ordering a custom ice carving to enhance your event. Carvings for special events can include ice luges, carving with your company logo or any custom carving that fits your event. Ask your sales associate for an ice carving consultation.

AUDIO VISUAL, SOUND & LIGHTING

Our Catering and Convention Services Manager will assist in providing your event with the best in audio-visual equipment and services.

CONDITIONS & METHODS OF PAYMENT

An initial deposit is required for all social functions to reserve space. The amount of the deposit will be based on the number of anticipated guests. Deposits are refundable up to three months prior to a scheduled event. A pre-arranged deposit will be included in your initial contract and is required at the time of booking. An additional deposit, which will bring the total deposit to 80% of the estimated bill, will be required 30 days prior to your event. The balance of the estimate is due 48 hours prior to the commencement of the function. Direct billing is available for clients with prior credit approval and for corporations with established credit. The Resort Credit Manager must receive applications for credit no later than 60 days prior to an event.

SERVICE CHARGES & TAXES

A service charge of 20% (subject to change) and a tax of 6% will be applied to all group functions.

GUARANTEES

A final guarantee of the number of guests attending any function will be required prior to noon, five (5) business days before the date of your function. If a guarantee is not given, the estimated number given on the Banquet Event Order will be considered the guarantee number (The Soaring Eagle Casino and Resort will provide service and seating for 5% over the guaranteed number for parties of 100 or greater. For events of 500 or greater, the Resort will provide service and seating for 3% above the guaranteed number). The Resort will charge for the guaranteed number or the actual number served, whichever is greater.

**WE LOOK FORWARD TO THE OPPORTUNITY
TO SERVE YOU AND YOUR GUESTS AND
ANTICIPATE THE ULTIMATE SUCCESS
OF YOUR EVENT. PLEASE LET US
KNOW IF THERE IS ANY WAY
WE CAN SERVE YOU BETTER.**





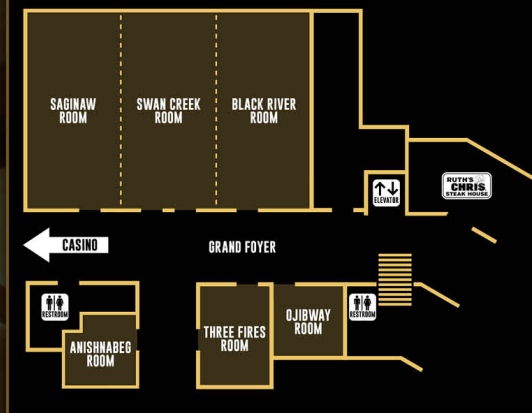
MEETING ROOM OPTIONS

MEETING ROOMS

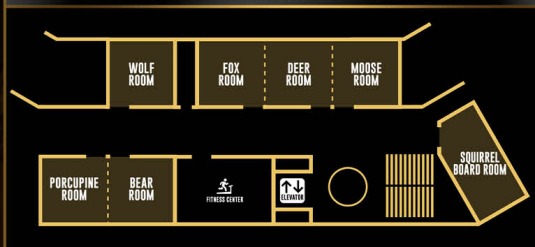


ROOM		DIMENSIONS			CAPACITY					
NAME	FLOOR	SIZE	SQ FT	HEIGHT	BANQUET	CLASSROOM	THEATRE	CONFERENCE	HOLLOW SQ.	RECEPTION
SAGINAW CHIPPEWA BALLROOM	FIRST	142' X 90'	12,780	17'	800	800	1,575	-	-	1,250
BLACK RIVER	FIRST	90' X 47'	4,230	17'	200	200	450	-	70	420
SWAN CREEK	FIRST	90' X 48'	4,320	17'	200	200	450	-	70	420
SAGINAW	FIRST	90' X 47'	4,230	17'	200	200	450	-	70	420
GRAND FOYER	FIRST	132' X 38'	3,416	35'	-	-	-	-	-	500
OJIBWAY	FIRST	35' X 35'	1,120	10'	60	50	125	28	32	100
THREE FIRES	FIRST	49' X 35'	1,715	10'	120	70	175	40	40	150
ANISHNABEG	FIRST	36' X 27'	945	10'	50	40	85	24	32	90
BEAR	SECOND	18' X 26'	468	8'10"	30	16	40	16	-	45
PORCUPINE	SECOND	18' X 26'	468	8'10"	30	16	40	16	-	45
WOLF	SECOND	18' X 26'	468	8'10"	30	16	40	16	-	30
FOX	SECOND	18' X 26'	468	8'10"	30	16	40	16	-	45
MOOSE SUITE	SECOND	18' X 26'	468	8'10"	30	16	40	16	-	40
DEER SUITE	SECOND	18' X 26'	468	8'10"	30	16	40	16	-	40
SQUIRREL BOARD ROOM	SECOND	18' X 18'	324	8'10"	UNCHANGEABLE SEATING FOR 10 PEOPLE (CONFERENCE STYLE)					
EAGLE BOARD ROOM	SEVENTH	18' X 18'	324	8'10"	UNCHANGEABLE SEATING FOR 14 PEOPLE (CONFERENCE STYLE)					
CONCIERGE LOUNGE	SEVENTH	18' X 42'	468	8'10"	40	20	50	20	-	40

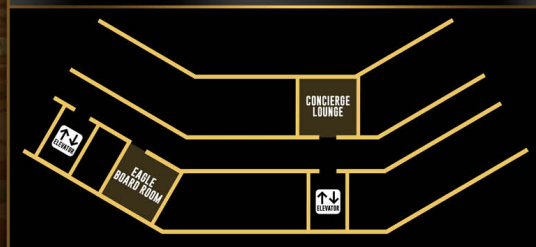
HOTEL 1ST FLOOR



HOTEL 2ND FLOOR



HOTEL 7TH FLOOR





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