Hors D' Oeuvres

Hot Selections

| MAE PLOY CHICKEN SATAY |
$6.95
marinated chicken thighs brined 24 hours
then grilled and served with a
sweet chili dipping sauce

| SMOKED CHICKEN SATAY |
$6.95
smoked chicken thighs tossed
in a sweet bourbon bbq sauce,
accompanied by blue cream dressing

| TRI-TIP PORTOBELLO SATAY |
$7.95
grilled tri-tip of beef skewered with portobello
mushrooms and served with balsamic garlic aioli and
creamy gorgonzola dipping sauces

| CRAB CAKES |
$7.95
pan seared snow crab meat with onions and peppers
coated in panko bread crumbs and
served with a garlic and asiago cream sauce

| PULLED PORK SLIDERS |
$3.95
minimum order of 30 servings
18 hour slow roasted pork in our house
bbq sauce, accompanied by slider buns
and additional bbq sauce on the side

| SONORAN QUESADILLAS |
$6.95
grilled chicken, carne asada or pork carnitas quesadillas
with fire roasted vegetables, cheddar, pepper jack
and feta cheeses with sour cream and house-made salsa

| CAPRESE BRUSCHETTA |
$3.95
balsamic roasted tomatoes with pesto and
melted mozzarella on french medallion toast

| BEEF & BLUE BRUSCHETTA |
$4.95
grilled tri-tip of beef with roasted tomatoes
and melted blue cheese on french medallion toast

| FLAT BREAD PIZZA |
$5.95
assorted flat bread pizzas with choice of toppings
including plain cheese, pepperoni.
sausage and vegetable

| STUFFED MUSHROOMS |
$3.95
savory pork sausage and breadcrumb stuffed
mushrooms topped with a parmesan and panko crust

| PINK VODKA MEATBALLS |
$4.95
house-made meatballs, oven roasted and
tossed in a pink vodka cream sauce

EAGLE HILLS

Hors D' Oeuvres

Cold Selections

| ANTIPASTA DISPLAY |
$8.95

wine cured smoked italian meats with domestic and specialty cheeses displayed with balsamic grilled vegetables, fine table crackers and fresh herbs on natural stone

| SHRIMP NOLA |
$5.95

fresh shrimp in a tangy, savory marinade made with red onion, capers, white vinegar, celery seed and extra virgin olive oil

| SHRIMP COCKTAIL |
$5.95

fresh shrimp displayed with a spicy house-made cocktail sauce

| BLUE PEAR TURKEY CRISP |
$4.95

roasted turkey breast and caramelized pears set upon butter toasted rye triangles with a blue cheese spread

| ARTISAN SMOKED SALMON |
*$6.95 **

whole seasonal salmon cold smoked and accompanied by capers, red onion, dill cream cheese and mini bagels

| HAWAIIAN POKE |
*$6.95 **

sushi grade tuna served raw with soy, sesame oil, onion, sea salt and savory seasonings, presented over ice in white chinese spoons

| FARMERS' MARKET | | FRUIT DISPLAY |
*$4.95 **

waterfalls of regional fruit by season displayed on natural stone, accompanied by a vanilla bean yogurt dip

| BALSAMIC GRILLED | | VEGETABLES |
$5.95

yellow squash, zucchini, red onions, asparagus, portobello mushrooms and eggplant accompanied by a creamy garlic herb dip

| VEGETARIAN CAPRESE SATAY |
$5.95

water pressed mozzarella, fresh basil and sweet cherry tomatoes served with house-made creamy balsamic dip

| CHEESE DISPLAY |
$5.95 Domestic only / $7.95 Imported & Domestic

an artisanal variety of imported and locally produced cheeses served with fine table crackers and fresh grapes on natural stone

| VIETNAMESE SPRING ROLL |
$4.95 vegetarian / $6.95 with shrimp

assorted brightly colored vegetables wrapped in rice paper and accompanied by asian peanut sauce

| BAKED BRIE EN CROUTE |
$6.95

brie cheese encrusted in puff pastry dough with cherry marmalade and served with artisan crostinis

EAGLE HILLS

Hors D' Oeuvres

Pinwheels, Canapés and Cold Dips

| CHICKEN ALMOND GRAPE WRAP |
$3.95
creamy blend of diced chicken breast, almonds slivers, green grapes and fresh dill in a spinach pressed tortilla wrap, cut in to small sections to share

| MEDITERRANEAN PINWHEEL |
$4.95
hardwood smoked salmon, marinated mushroom, thyme and basil marinated tomatoes, kalamata olives, feta cheese, red onion and a balsamic cream cheese rolled in a spinach pressed tortilla

| VEGETARIAN PINWHEEL |
$3.95
spinach, red onion, pine nuts and thyme and basil marinated tomatoes with a cream cheese salsa rolled in a spinach pressed tortilla

| HARDWOOD SMOKED BACON PINWHEEL |
$3.95
thick sliced hardwood smoked bacon, cream cheese salsa, spinach, red onion, pine nuts and thyme and basil marinated tomatoes rolled in a spinach pressed tortilla

| PINWHEEL CLUB |
$4.95
italian cured ham, smoked turkey, hardwood smoked bacon, cheddar, swiss, lettuce, tomato and rolled in a spinach pressed tortilla

| PECAN CHICKEN CANAPÉ |
$3.95
diced chicken breast tossed with creole mustard, southern spiced pecans and an aioli dressing on crisp toast points

| SMOKED SALMON CANAPÉ |
$3.95
dill cream cheese, smoked seasonal salmon, capers and red onion on crisp toast points

| VEGETARIAN CANAPÉ |
$3.95
dill and vinegar marinated cucumber on a lemon pepper cream cheese on crisp toast points

| PACIFIC SHRIMP SALAD CANAPÉ |
$3.95
diced pacific shrimp, creole mustard, green onion and aioli dressing on crisp toast points

| COLD SPINACH AND ARTICHOKE DIP |
$4.95
traditional cream cheese, spinach and pickled artichoke dip topped with pine nut garnish and served with house-made tortilla chips

| CHIPS AND SALSA |
$3.95
add house-made guacamole $1.50
house tortilla chips and a medium spiced south of the border salsa

EAGLE HILLS

Entrees

All include dinner rolls with whipped butter and two additional side dishes. Add a third side for an additional $3 per person.
Add a second or third carved or chafing dish entrée for an additional $7 each added to the price per person of the highest priced entrée.

| DOUBLE R RANCH PRIME RIB |

$39 Plated / $34 Carved

10oz slow roasted garlic, herb and sea salt crusted usda choice prime rib of beef
accompanied by horseradish and pan us jus, cooked to medium rare unless otherwise specified

| FULTON FARMS GRAND BARON OF BEEF |

MP (range of $25 - $36) Carved Only
(minimum 75 guests or top rounds will be used)

massive 40-50lb shank of usda choice beef, 8 hour slow roasted and smothered in herb, cracked pepper and sea salt,
accompanied by horseradish and pan us jus, cooked to medium rare unless otherwise specified

| FULTON FARMS TRI TIP |

$23 Buffet / $28 Plated

sea salt, cracked pepper, garlic and thyme seasoned usda choice tri tip roast, accompanied by horseradish and pan us jus,
cooked to medium unless otherwise specified

| DOUBLE R RANCH NY STRIP STEAKS GRILLED TO ORDER |

$32 Buffet (minimum of 75 guests)

chef manned grill station (outdoors only) with house cut usda choice NY strip steaks
cooked to medium unless otherwise specified and topped with a gorgonzola butter

| JALAPEÑO AND APRICOT GLAZED PORK LOIN |

$22 Buffet /$27 Plated / $24 Carved

slow roasted pork loin with a juniper berry brine topped with a jalapeno and apricot glaze,
the perfect amount of sweet and spice

| OVEN ROASTED PIT HAM |

$20 Buffet / $25 Plated / $22 Carved

topped with a with a maui onion pineapple glaze

| CUSTOMIZED PASTA BAR |

$29 Buffet

(minimum 50 guests, maximum 150 guests)

chef stations with host□s choice of two meats: grilled chicken, shrimp, bacon or sausage
two sauces: marinara, alfredo, pink vodka or pesto sauce, four vegetables and three pastas

EAGLE HILLS

Entrees

All include dinner rolls with whipped butter and two additional side dishes. Add a third side for an additional $3 per person.
Add a second or third carved or chafing dish entrée for an additional $7 each added to the price per person of the highest priced entrée.

| CEDAR WRAPPED ATLANTIC KING SALMON |

$22 Buffet / $26 Plated

cedar wrapped atlantic king salmon topped with a lemon gastrique or a white wine lemon dill cream sauce

| BACON WRAPPED TURKEY |

$20 Buffet / $25 Plated / $22 Carved

whole roasted turkey breasts cooked in twice smoked hardwood bacon

| LOUISIANA CHICKEN |

$19 Buffet / $24 Plated

lightly breaded pan seared chicken breast with a southern mushroom beurre blanc

| SICILIAN LASAGNA |

$19 Buffet / $24 Plated

traditional three layer lasagna with fresh ground beef in a savory italian tomato sauce with mozzarella, ricotta and asiago cheeses, seasoned with sweet basil, oregano and thyme

| CHICKEN PICCATA |

$19 Buffet / $24 Plated

dredged chicken breast topped with a lemon and caper piccata sauce over angel hair pasta

| BIG EASY CHICKEN AND PASTA |

$19 Buffet / $24 Plated

panko crusted chicken breast with a spicy new orleans style cream sauce over bow tie pasta with bell peppers, mushrooms, scallions and garlic

| RAVIOLI FLORENTINE |

$19 Buffet / $24 Plated

spinach and asiago stuffed pasta with a smoked hardwood sausage alfredo sauce

| NY DELI BOARD |

$22 Buffet

sliced genoa salami, honey cured ham, turkey, pepperoni, roast beef and roasted tomatoes, accompanied by various cheeses, pickled vegetables and pesto aioli, fresh basil, dijon mustard, mayonnaise and rustic ciabatta and deli wheat breads, accompanied by choice of two sides: mediterranean pasta salad, potato salad and mixed greens with assorted dressing

EAGLE HILLS

**May be subject to market price during off season.*

Entree Accompaniments

Dinner rolls or garlic bread and choice of two sides included with entreés.
Add a third side for an additional $3 per person.

| STARCHES |

Idaho Russet Baked Potato (with Plated only dinners)
with chives, sour cream and whipped butter

Garlic Mashed Skin on Red Potatoes & Gravy
traditional mashed skin on red potatoes with garlic, salt, peppercorns and house made gravy

Twice Baked, Fully Loaded Potatoes
with sour cream, bacon, cheddar and chives

Scalloped Potatoes
sliced potatoes baked with cheddar cheese, onion and cream

Dirty Rice
white rice with ground beef, onion and spicy cajun seasonings

Rice Pilaf
white rice cooked in a chicken broth with onions, pine nuts and peas

| SALADS |

Classic Caesar Salad
crisp romaine, garlic croutons, parmesan cheese and classic caesar dressing

Baby Green Salad
mixed greens with asiago, house croutons, tomatoes and assorted dressing

| VEGETABLES |

Haricot Verts
sautéed french green beans with almond slivers

Vegetable Catalina
broccoli, cauliflower, carrot, squash, red pepper and green bean

Spinach Madeline
spinach, onion, sour cream and bacon casserole topped with japanese bread crumbs

EAGLE HILLS

Dessert

| CAKE TRUFFLES |

$4 - *two per serving*

assorted flavored cake truffles dipped in chocolate

| CHOCOLATE COVERED STRAWBERRIES |

$2.95 - *three per serving*

fresh strawberries drizzled with milk and white chocolate

| YIN AND YANG |

$4.75

dark chocolate mousse layered with pound cake and custard paired with a second dessert of a lemon dacquoise, swiss meringue and lemon curd topped with white chocolate

| BOURBON STREET BREAD PUDDING |

$3.95

new orleans style bread pudding served warm, slightly spiced and topped with a butter rum caramel sauce

| HOUSE MADE NY STYLE CHEESECAKE |

$4.95 - *minimum 16 servings*

with optional toppings such as raspberry puree or caramel apple $5.95

| HOUSE MADE TIRAMISU |

$5.95

| ASSORTED DESSERT BARS |

$3.95

chef's choice of various bars, which may include summer berry stack, double chocolate brownie, lemon crumb cake, chocolate peanut butter stack, toffee crunch blondie and oreo brownie

EAGLE HILLS

Beverages

Non Alcoholic

Pepsi, Diet, Sierra Mist, Iced Tea	$2/serving
Raspberry Lemonade, Lemonade, Fruit Punch *(3 gallon minimum each)*	$12/gallon
Coffee, Hot Tea *(3 gallon minimum each)*	$12/gallon
Bottled Water	$2/bottle

Beer

Domestic	$4/16oz alumitech	Imported	$4/12oz can
Domestic Keg	$260	Imported/ Microbrew Keg	MP

Wine, Champagne and Cider

House Wine	$5/glass	$19/bottle
House Champagne	$4/glass	$17/bottle
Sparkling Cider		$9/bottle

Liquor

Full Bar	$5 and up

Bar service requires a $100 set up fee for events with under 80 guests, $175 for events with under 200 guests and $250 for events with 200 or more guests.
Specialty wine list available upon request.

EAGLE HILLS