CATERING MENU
All Buffets include Orange Juice, Fresh Brewed Coffee (Decaffeinated upon request), Hot Water with Assorted Teas, and Water Service

THE CONTINENTAL $10 Per Person
Choice of 1 Pastry *(Based on 1.5 Pastry Per Person)*
Fruit Salad ($2 Per Person)
Pastry choices: Muffins, Assorted Danishes, Cinnamon Rolls, Sweet Empanadas, Bagels, Scones, and Filled Croissants

DELUXE CONTINENTAL $12 Per Person
Choice of 2 Pastries and Fresh Fruit Salad *(Based on 2 Pastries Per Person)*
Pastry choices: Muffins, Assorted Danishes, Cinnamon Rolls, Sweet Empanadas, Bagels, Scones, and Filled Croissants

HEART HEALTHY BREAKFAST $17 Per Person
Red Potato Quinoa Hash, Scrambled Eggs, Turkey Sausage, and Fresh Fruit

CLASSIC BREAKFAST $18 Per Person
Scrambled Eggs, Bacon or Sausage, Breakfast Potatoes, and Fruit Salad

MEXICAN STYLE BREAKFAST $19 Per Person
Chilaquiles, Scrambled Eggs, Bacon or Sausage, and Fresh Fruit

SPINACH & CHEDDAR FRITTATA $19 Per Person
Bacon or Sausage, Breakfast Potatoes, and Fresh Fruit

ALL AMERICAN BREAKFAST $20 Per Person
Scrambled Eggs, French Toast, Bacon or Sausage, and Fresh Fruit

Substitutions ($2 per item): Egg Whites, Turkey Bacon, Turkey Sausage, or Vegan Sausage

Golden Eagle Hospitality

A 17% service charge plus applicable sales tax is added to all food and beverage items
Delivery fees may be applicable | .50¢ per person disposables charged seperately
ASSORTED DONUTS

- Donut Holes $10 Per Dozen
- Mini Donuts $12 Per Dozen
- Regular Assorted Donuts $15 Per Dozen

BREAKFAST SANDWICHES $6 Each
Egg, Cheese and choice of Bacon or Sausage Served in a Tortilla, Biscuit, Croissant, or English Muffin

POUND CAKE $18 Per Cake

Banana-Nut, Blueberry, Cranberry-Orange, Chocolate Chip, Lemon Poppy, and Marble

BAGELS WITH CREAM CHEESE $22 Per Dozen

ASSORTED MUFFINS $20 Per Dozen

ASSORTED SWEET EMPANADAS $22 Per Dozen

MINI CINNAMON BUN $22 Per Dozen

PLAIN CROISSANTS $22 Per Dozen

Served with Butter, Jam, and Jellies

ASSORTED SCONES $22 Per Dozen

Blueberry, Raisin, Cranberry-Orange, Chocolate Chip

GREEK YOGURT & GRANOLA, FRUIT PARFAIT BOWL

- Small $55
- Medium $75
- Large $95

WHOLE FRUIT $1 Per Person

Apple, Banana, and Orange

Golden Eagle Hospitality

A 17% service charge plus applicable sales tax is added to all food and beverage items
Delivery fees may be applicable  $.50¢ per person disposables charged separately
BOXED LUNCH & SANDWICH PLATTERS

BROWN BAG LUNCH $10 Per Person
Served with Chips, Whole Fruit, Bottled Water
Choice of 6” Sub or Wrap

BOXED LUNCH $12 Per Person
Served with Pasta Salad, Chips, Cookie, and Canned Soda or Bottled Water
Choice of Sub, Kaiser Roll, Wrap, or Ciabatta Bread

BOXED SALAD $14 Per Person
Salad topped with Grilled Chicken
Served with Cookie, Canned Soda, or Bottled Water
Choice of Kale & Quinoa, Caesar or Sesame Mandarin Salad

HEALTHY BOXED LUNCH $14 Per Person
Served with Sun Chips, Fresh Fruit Salad, Granola Bar, and Bottled Water
8 Grain Wheat Bread or 6” Wrap

VEGAN BOXED LUNCH $16 Per Person
Served with Whole Fruit & Bottled Water
BBQ Pulled Soy with Collards, Potato Salad, and Pimento Mac & Cheese
Buffalo Wings with Potato Salad and Pimento Mac & Cheese

SANDWICH PLATTER OPTIONS:
Small - Six 12” Subs or Wraps $40 Per Platter
Medium - Ten 12” Subs or Wraps $60 Per Platter
Large - Fifteen 12” Subs or Wraps $85 Per Platter
Sub Sandwiches cut into 3”, 4”, or 6”
Wraps cut into 2” pinwheels, 3”, 4”, or 6”

SANDWICH AND WRAP OPTIONS:
Chicken Salad
Tuna Salad
Egg Salad
Caprese
Roast Beef
Italian Meats
Roasted Turkey
Turkey Club
BLT Avocado
Ham & Swiss Cheese
Roasted Vegetables
Grilled Chicken Pesto
Sesame Beef**
Chipotle Black Bean**
Turkey California Cobb**
Sesame Mandarin with Grilled Chicken**
Southwest Chicken with Avocado**
Southwest Blackened Tofu**
Turkey Chipotle Aioli**

**Wraps Only
8 Grain wheat bread, whole wheat wraps, Tofu available upon request

Golden Eagle Hospitality

A 17% service charge plus applicable sales tax is added to all food and beverage items
Delivery fees may be applicable | $.50¢ per person disposables charged seperately
Includes Salad, Bread & Butter, Iced Tea or Pink Lemonade, Water Service, and Chef’s Choice Dessert

Salad Options: Caesar Salad or Mixed Greens with Choice of Dressing

10 Person Minimum for Lunch & 15 Person Minimum for Dinner

CHEESE ENCHILADA PIE Buffet $20 Per Person / Plated $24 Per Person
Served with Spanish Rice and Refried Beans

BEEF or GRILLED VEGETABLE LASAGNA Buffet $22 Per Person / Plated $26 Per Person
Served with Fresh Green Beans and Garlic Breadsticks

BEEF or CHICKEN ASIAN STIR FRY Buffet $22 Per Person / Plated $26 Per Person
Served with Steamed Rice and Stir Fry Vegetables

LEMON-HERB GRILLED CHICKEN Buffet $20 Per Person / Plated $24 Per Person
Served with Rice Pilaf and Seasonal Vegetables

BARBEQUE BONE-IN CHICKEN Buffet $20 Per Person / Plated $24 Per Person
Served with Roasted Red Potatoes and Steamed Broccoli

BEEF or CHICKEN FAJITAS Buffet $22 Per Person / Plated $26 Per Person
Served with Spanish Rice and Refried Beans

HULI-HULI BARBEQUE CHICKEN Buffet $22 Per Person / Plated $26 Per Person
Served with Steamed Rice and Seasonal Vegetables

CURRIED CREAM CHICKEN BREAST Buffet $22 Per Person / Plated $26 Per Person
Served with Rice Pilaf and Seasonal Vegetables

TERIYAKI CHICKEN WITH PINEAPPLE GLAZE Buffet $24 Per Person / Plated $28 Per Person
Served with Steamed Rice and Stir Fry Vegetables

CHICKEN PICATTA WITH LEMON CAPER SAUCE Buffet $24 Per Person / Plated $28 Per Person
Served with Mashed Potatoes and Seasonal Vegetables

Golden Eagle Hospitality

A 17% service charge plus applicable sales tax is added to all food and beverage items
Delivery fees may be applicable | .50¢ per person disposables charged separately
Includes Salad, Bread & Butter, Iced Tea or Pink Lemonade, Water Service, and Chef’s Choice Dessert
Salad Options: Caesar Salad or Mixed Greens with Choice of Dressing
10 Person Minimum for Lunch & 15 Person Minimum for Dinner

<table>
<thead>
<tr>
<th>Item</th>
<th>Buffet</th>
<th>Plated</th>
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<tbody>
<tr>
<td>CHICKEN MARSALA WITH WILD MUSHROOM SAUCE</td>
<td>$24 Per Person</td>
<td>$28 Per Person</td>
</tr>
<tr>
<td>Served with Rice Pilaf and Fresh Green Beans</td>
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<tr>
<td>TOMATILLO GRILLED CHICKEN WITH ROASTED CORN</td>
<td>$24 Per Person</td>
<td>$28 Per Person</td>
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<tr>
<td>Served with Mashed Potatoes and Seasonal Vegetables</td>
<td></td>
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</tr>
<tr>
<td>SPINACH &amp; RICOTTA STUFFED CHICKEN BREAST</td>
<td>$26 Per Person</td>
<td>$30 Per Person</td>
</tr>
<tr>
<td>Served with Roasted Potatoes and Honey Glazed Carrots</td>
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<tr>
<td>MEATBALLS &amp; MARINARA</td>
<td>$20 Per Person</td>
<td>$24 Per Person</td>
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<tr>
<td>Served with Pesto Cream Penne Pasta, Sautéed Vegetables, and Cheese Breadsticks</td>
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</tr>
<tr>
<td>WRANGLER 4oz STEAK</td>
<td>$26 Per Person</td>
<td>$30 Per Person</td>
</tr>
<tr>
<td>Served with Chimichuri Sauce, Roasted Potatoes, and Seasonal Vegetables</td>
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</tr>
<tr>
<td>SLICED BARBECUE TRI-TIP</td>
<td>$26 Per Person</td>
<td>$30 Per Person</td>
</tr>
<tr>
<td>Served with Grilled Vegetables and Mac &amp; Cheese</td>
<td></td>
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</tr>
<tr>
<td>ANGUS SIRLOIN STEAK WITH CABERNET MUSHROOMS SAUCE</td>
<td>$26 Per Person</td>
<td>$30 Per Person</td>
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<tr>
<td>Served with Roasted Potatoes and Seasonal Vegetables</td>
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</tr>
<tr>
<td>PANKO PARMESAN CRUSTED SALMON WITH CUCUMBER DILL SAUCE</td>
<td>$26 Per Person</td>
<td>$30 Per Person</td>
</tr>
<tr>
<td>Served with Steamed Rice and Seasonal Vegetables</td>
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</tr>
<tr>
<td>ROASTED PRIME RIB WITH AU JUS</td>
<td>$30 Per Person</td>
<td>$34 Per Person</td>
</tr>
<tr>
<td>Served with Creamy Horseradish, Au Gratin Potatoes, and Grilled Asparagus</td>
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</tr>
<tr>
<td>SHRIMP ENCHILADAS</td>
<td>$30 Per Person</td>
<td>$34 Per Person</td>
</tr>
<tr>
<td>Served with Salsa Verde, Black Beans, and Spanish Rice</td>
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</tr>
</tbody>
</table>

Golden Eagle Hospitality
A 17% service charge plus applicable sales tax is added to all food and beverage items
Delivery fees may be applicable | $.50¢ per person disposables charged separately
ASSORTED TEA SANDWICHES $12 Per Dozen
Tuna Salad, Chicken Salad, Ham & Swiss, Cucumber with Cream Cheese, Caprese, and Turkey

MAC & CHEESE WEDGES $12 Per Dozen

BBQ MEATBALLS $16 Per Dozen

SPINACH AND CHEESE FRIED RAVIOLI $16 Per Dozen
Served with Marinara Sauce

WONTONS Crab Rangoon or Chicken $16 Per Dozen
Served with Sweet Chili Sauce

CHICKEN TENDER STRIPS $16 Per Dozen
Served with BBQ Sauce

VEGETABLE EGG ROLLS $16 Per Dozen
Served with Sweet & Sour Sauce

BEEF OR CHICKEN TAQUITOS $16 Per Dozen
Served with Avocado Sauce

ASSORTED MINI QUICHES $16 Per Dozen

SPANAKOPITA $22 Per Dozen
Phyllo Dough Filled with Spinach and Cheese

PORK BUNS $22 Per Dozen

SMOKED SALMON CANAPE $22 Per Dozen
Served with Cream Sauce and Dill

POT STICKERS Chicken or Vegetable $22 Per Dozen
Served with Umami Soy Glaze

EMPANADAS Beef or Chicken $22 Per Dozen
Served with Salsa Rojas

Golden Eagle Hospitality

A 17% service charge plus applicable sales tax is added to all food and beverage items
Delivery fees may be applicable | $0.50 per person disposables charged separately
HORS D’OEUVRES

CHEESE & CARAMALIZED ONION QUESADILLA $22 Per Dozen
Served with Salsa Roja

Samosas Chicken or Vegetable $22 Per Dozen

Parmesan Polenta Stuffed Mushrooms $22 Per Dozen

Quesadilla Beef or Chicken $24 Per Dozen
Served with Salsa Roja

Brie Cheese & Raspberry $24 Per Dozen
Wrapped with Phyllo Dough

Fruit Skewers $24 Per Dozen
Served with Mint Yogurt

Grilled Skewers Beef or Chicken $24 Per Dozen
Served with Garlic Soy Sauce

Cheese Tortellini Skewers $24 Per Dozen
Served with Salami, Tomatoes, Olives, and Balsamic Glaze

Caprese Skewers $24 Per Dozen
Served with Balsamic Vinaigrette

Achiote Chicken Skewers $24 Per Dozen
Served with Mango Glaze

Chicken Wings BBQ, Buffalo, or Teriyaki $24 Per Dozen
Served with Carrot Sticks and Ranch Dressing

Coconut Shrimp $24 Per Dozen
Served with Sesame Ginger Sauce
HORS D’OEUVRES

- SWEET RICE BALLS WITH BLACK SESAME PASTE $24 Per Dozen
- SAUSAGE FILLED MUSHROOM CAPS $24 Per Dozen
- CHICKEN AND BLUE CHEESE MEATBALLS $28 Per Dozen
- FRENCH ONION TART FILLED WITH GRUYERE CHEESE & APPLE BRANDY $28 Per Dozen
- MINI CRAB CAKES $30 Per Dozen
  *Served with Homemade Roumalde Sauce*
- MINI SALMON CAKES $30 Per Dozen
  *Served with Homemade Roumalde Sauce*
- GRILLED PESTO SHRIMP SKEWERS $30 Per Dozen
- SLIDERS $30 Per Dozen
  *Pulled Pork, Chicken Picatta, BBQ Chicken, Eggplant & Mozzarella, and Cheeseburger*

PIZZA

*All Pizzas can be cut into 6, 10, or 12 Slices*

- CHEESE $12
- PEPPERONI $12
- MARGHERITA $12
- MUSHROOM $14
- VEGETARIAN $14
- PINEAPPLE & HAM $14
- VEGETABLE & PEPPERONI $16
- SPICY HAWAIIAN $16
- BBQ CHICKEN $16

*Gluten Free Cauliflower or Whole Wheat Crust available upon request. Additional $3.50 Per Pizza*

Golden Eagle Hospitality

A 17% service charge plus applicable sales tax is added to all food and beverage items

Delivery fees may be applicable | $.50 per person disposables charged separately
<table>
<thead>
<tr>
<th>Salad</th>
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<tbody>
<tr>
<td>RED POTATO SALAD</td>
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<td>LENTIL SALAD</td>
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<tr>
<td>CAESAR SALAD</td>
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<tr>
<td>TOMATO BASIL PASTA SALAD</td>
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<td>ITALIAN MACARONI SALAD</td>
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<td>COLE SLAW</td>
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<td>SESAME MANDARIN SALAD</td>
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<tr>
<td>SOUTHWEST RICE SALAD</td>
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<tr>
<td>BLACK BEAN &amp; CORN SALAD</td>
<td>25</td>
<td>50</td>
<td>85</td>
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<tr>
<td><strong>Served with Tortilla Chips</strong></td>
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<tr>
<td>CAPRESE SALAD</td>
<td>35</td>
<td>55</td>
<td>75</td>
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<tr>
<td>CUCUMBER, TOMATO, AND FETA CHEESE</td>
<td>35</td>
<td>60</td>
<td>80</td>
<td>125</td>
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<tr>
<td>MEDITERRANEAN COUS COUS</td>
<td>35</td>
<td>55</td>
<td>75</td>
<td>125</td>
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<tr>
<td>KALE &amp; QUINOA SALAD</td>
<td>35</td>
<td>60</td>
<td>80</td>
<td>115</td>
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<tr>
<td><strong>Served with Lemon Vinaigrette</strong></td>
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<tr>
<td>CHICKEN CAESAR SALAD</td>
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<tr>
<td>GREEK SALAD</td>
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<td>125</td>
</tr>
<tr>
<td>CALIFORNIA SALAD WITH TURKEY</td>
<td>45</td>
<td>65</td>
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</tbody>
</table>

Golden Eagle Hospitality

A 17% service charge plus applicable sales tax is added to all food and beverage items.

Delivery fees may be applicable. $.50 per person disposables charged separately.
## BOWLS, DIPS, & PLATTERS

### BOWLS

<table>
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<tr>
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<tbody>
<tr>
<td></td>
<td>Up to 15 Guests</td>
<td>Up to 35 Guests</td>
<td>Up to 55 Guests</td>
<td>Up to 85 Guests</td>
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<tr>
<td>SHRIMP CEVICHE</td>
<td>45</td>
<td>75</td>
<td>105</td>
<td>155</td>
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<tr>
<td>Served with Tortilla Chips</td>
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<tr>
<td>ROMA TOMATO BRUSCHETTA</td>
<td>35</td>
<td>55</td>
<td>85</td>
<td>115</td>
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<tr>
<td>Served with Garlic Crostini</td>
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<tr>
<td>CHOPPED FRESH FRUIT</td>
<td>30</td>
<td>55</td>
<td>75</td>
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### DIPS

<table>
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<tbody>
<tr>
<td></td>
<td>Up to 15 Guests</td>
<td>Up to 35 Guests</td>
<td>Up to 55 Guests</td>
<td>Up to 85 Guests</td>
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<tr>
<td>SALSA ROJA</td>
<td>25</td>
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<tr>
<td>Served with Tortilla Chips</td>
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<tr>
<td>FRESH GUACAMOLE</td>
<td>25</td>
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<tr>
<td>Served with Tortilla Chips</td>
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<tr>
<td>HOMEMADE POTATO CHIPS</td>
<td>35</td>
<td>55</td>
<td>75</td>
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<tr>
<td>Served with Onion Dip</td>
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<tr>
<td>HUMMUS</td>
<td>45</td>
<td>65</td>
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<tr>
<td>Served with Pita Chips</td>
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<tr>
<td>ARTICHOKE SPINACH DIP</td>
<td>40</td>
<td>60</td>
<td>80</td>
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<tr>
<td>Served with Crackers</td>
<td></td>
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<tr>
<td>7 LAYER DIP</td>
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### PLATTERS

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<tbody>
<tr>
<td></td>
<td>Up to 15 Guests</td>
<td>Up to 35 Guests</td>
<td>Up to 55 Guests</td>
<td>Up to 85 Guests</td>
</tr>
<tr>
<td>GARDEN FRESH CRUDITES with Ranch Dressing</td>
<td>30</td>
<td>55</td>
<td>75</td>
<td>115</td>
</tr>
<tr>
<td>ASSORTED SUSHI ROLL 32, 56, 80, or 112 Pieces</td>
<td>55</td>
<td>85</td>
<td>135</td>
<td>175</td>
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<tr>
<td>CHEESE AND CRACKERS</td>
<td>40</td>
<td>65</td>
<td>85</td>
<td>115</td>
</tr>
<tr>
<td>GRILLED VEGETABLES Served with Cayenne Dip</td>
<td>35</td>
<td>65</td>
<td>85</td>
<td>115</td>
</tr>
<tr>
<td>SLICED FRESH FRUIT</td>
<td>35</td>
<td>55</td>
<td>75</td>
<td>110</td>
</tr>
<tr>
<td>ANTIPASTO PLATTER with meat &amp; cheeses Served with Crackers</td>
<td>50</td>
<td>90</td>
<td>130</td>
<td>170</td>
</tr>
</tbody>
</table>

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**Golden Eagle Hospitality**

A 17% service charge plus applicable sales tax is added to all food and beverage items. Delivery fees may be applicable. .50¢ per person disposables charged separately.
DESSERTS

**BROWNIES** $25 Per Dozen
*Chocolate Fudge, Mint, Turtle, Cheesecake, S’mores*

**DESSERT BARS** $25 Per Dozen
*Apple Walnut, Blondie, Lemon Pecan, Raspberry Crumble, Red Velvet*

**ASSORTED BAKED COOKIES** $18 Per Dozen
*Chocolate Chip, Peanut Butter, Oatmeal Raisin, Snickerdoodle, M&M, and Walnut*

**CUPCAKES** $30 Per Dozen
*Carrot, Chocolate, Red Velvet, Vanilla*

**FRUIT OR CREAM PIES** $18 Each
*Serves 8-10 people*

**POUND CAKE** $20 Each
*Apple Spice, Banana Nut, Chocolate Chip, Lemon Poppy, Marble, Blueberry, Cranberry Orange, and Cinnamon Swirl*

**MINI PASTRIES** $85 Per 30 Pieces
*Assorted Cakes, Cream Puffs, Éclairs, Cheesecake, and Tarts*

**ASSORTED FRENCH MACARONS** $105 Per 72 Pieces

**CHOCOLATE COVERED STRAWBERRIES** $36 Per Dozen

**SHEET CAKE**
*Flavors: Vanilla, Banana, Black Forest, Carrot, Chocolate, Coconut, German Chocolate, Lemon, Marble, Mocha, and Red Velvet*

$80 Half Sheet, 48 Slices, *add photo for additional $25*

$120 Full Sheet, 96 slices, *add photo for additional $25*

*Celebration Decoration: Ribbon, Confetti, and Message $10 Per Cake*

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**Golden Eagle Hospitality**

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Delivery fees may be applicable | $.50¢ per person disposables charged separately
All desserts require a 48 hour order notice. For pricing and an extensive menu please contact a Golden Eagle Hospitality event coordinator.

CAKES
Tiramisu, Profiteroles, Fruit Cakes, Layered Cakes, Cheesecakes, Assorted Mousse

PASTRIES
Apple Tartlet, Assorted Croissants, Waffles, Bomboloni

COOKIES
Traditional Italian Biscotti, Assortment of Shortbread Cookies

GELATO & SORBETTO
Detailed list of flavors available upon request
HOT BEVERAGES

FRESH BREWED COFFEE $28 Per Gallon
Regular or Decaffeinated

HOT WATER WITH ASSORTED TEA BAGS $25 Per Gallon

HOT CHOCOLATE $22 Per Gallon

COLD BEVERAGES

FRESH BREWED UNSWEETENED ICED TEA $22 Per Gallon

FRESH BREWED RASPBERRY ICED TEA $22 Per Gallon

PINK LEMONADE $22 Per Gallon

JUICE $22 Per Gallon
Apple, Cranberry, or Orange

FRUIT INFUSED WATER $18 Per Gallon
Cucumber Mint, Orange Lemon Lime, or Mixed Berry

WATER SERVICE STATION $25 Per 3 Gallons

BOTTLE WATER $1.50 Per Bottle

OCEAN SPRAY INDIVIDUAL BOTTLES $3 Per Bottle
Apple, Cranberry, or Orange

ASSORTED PEPSI CANNED SOFT DRINKS $1.50 Each
Brisk Ice-T, Dr. Pepper, Mountain Dew, Pepsi, Diet Pepsi, Sierra Mist, Diet Sierra Mist, Root Beer, Orange Crush

Golden Eagle Hospitality

A 17% service charge plus applicable sales tax is added to all food and beverage items
Delivery fees may be applicable | $.50¢ per person disposables charged separately
BAR OPTIONS
CASH BAR

HOSTED BAR

PRE-PURCHASED DRINK TICKETS - $7 Per Ticket (non-refundable)

BAR FEES
BAR SETUP $75 Per Bar
BARTENDER $30 Per Hour

BEER & WINE
DOMESTIC BEER $6

IMPORTED BEER $7

HOUSE WINE $7
Red, White, or Rose

COCKTAILS
WELL DRINKS $7

CALL DRINKS $8

PREMIUM LABELS $9 and up

Per University Policy a Police Officer fee may be applicable for your event

Golden Eagle Hospitality
Daniel Keenan - Executive Chef - DKeenan@calstatela.edu

Amanda Constantine
atapia9@calstatela.edu . 323-343-6770

Amy Miers
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