<table>
<thead>
<tr>
<th>Category</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td>BREAKFAST BUFFETS</td>
<td>3</td>
</tr>
<tr>
<td>BREAKFAST SIDES</td>
<td>4</td>
</tr>
<tr>
<td>BOXED LUNCH &amp; SANDWICH PLATTERS</td>
<td>5</td>
</tr>
<tr>
<td>LUNCH &amp; DINNER</td>
<td>6</td>
</tr>
<tr>
<td>HORS D’OEUVRES</td>
<td>8</td>
</tr>
<tr>
<td>PIZZA</td>
<td>10</td>
</tr>
<tr>
<td>HEART HEALTHY OPTIONS</td>
<td>11</td>
</tr>
<tr>
<td>LUNCH THEME BUFFET</td>
<td>14</td>
</tr>
<tr>
<td>SALADS</td>
<td>15</td>
</tr>
<tr>
<td>BOWLS, DIPS, &amp; PLATTERS</td>
<td>16</td>
</tr>
<tr>
<td>DESSERTS</td>
<td>17</td>
</tr>
<tr>
<td>SPECIALTY ITALIAN DESSERTS</td>
<td>18</td>
</tr>
<tr>
<td>BEVERAGES</td>
<td>20</td>
</tr>
<tr>
<td>BAR MENU</td>
<td>21</td>
</tr>
</tbody>
</table>
All Buffets include Orange Juice, Fresh Brewed Coffee (Decaffeinated upon request), Hot Water with Assorted Teas, and Water Service

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

THE CONTINENTAL $10 Per Person
Choice of 1 Pastry (Based on 1.5 Pastry 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

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.
BREAKFAST SANDWICHES  $6 Each
Egg, Cheese, Bacon or Sausage
Choice of Tortilla, Biscuit, Croissant, or English Muffin

ASSORTED DONUTS  $15 Per Dozen

ASSORTED BAGELS WITH CREAM CHEESE  $22 Per Dozen

ASSORTED MUFFINS  $20 Per Dozen

ASSORTED SWEET EMPANADAS  $22 Per Dozen
Apple, Custard, Pineapple & Raspberry

MINI CINNAMON BUNS  $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

POUND CAKE  $18 Each
Plain, Blueberry, Cranberry-Orange, Chocolate Chip, Lemon- Poppy, Marble, Apple Spice, Cinnamon Swirl, Pumpkin & Banana.

BUNDT CAKE  $20 Each  10” round
Plain, Chocolate Chip, Lemon-Poppy, Marble & Pumpkin.

YOGURT, GRANOLA and FRUIT PARFAIT BOWL
Small $5.50  Medium $7.50  Large $9.50

CHIA YOGURT  $3.50 each
Plain Yogurt with almond milk, honey and chia topped with berries

OATMEAL CUP  $3.50 each
Cherry Almond or Blueberry Chia and Cinnamon

MIXED BERRY BOWL WITH NUTS  $4.50 each

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
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, Southwest 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 OR  
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 or 3”, 4”, or 6”

SANDWICH / 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

WRAP OPTIONS:  
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 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

**CHEESE ENCHILADA PIE** Served with Spanish Rice and Refried Beans
Lunch Buffet $20 Per Person / Dinner Buffet $24 Per Person / Plated additional $4 Per Person

**BEEF or GRILLED VEGETABLE LASAGNA** Served with Fresh Green Beans and Garlic Breadsticks
Lunch Buffet $22 Per Person / Dinner Buffet $26 Per Person / Plated additional $4 Per Person

**BEEF or CHICKEN ASIAN STIR FRY** Served with Steamed Rice and Stir Fry Vegetables
Lunch Buffet $22 Per Person / Dinner Buffet $26 Per Person / Plated additional $4 Per Person

**LEMON-HERB GRILLED CHICKEN** Served with Rice Pilaf and Seasonal Vegetables
Lunch Buffet $20 Per Person / Dinner Buffet $24 Per Person / Plated additional $4 Per Person

**GRILLED SLICED CHICKEN** Served with Chipotle Cream Sauce, Rice Pilaf and Seasonal Vegetables
Lunch Buffet $20 Per Person / Dinner Buffet $24 Per Person / Plated additional $4 Per Person

**BEEF or CHICKEN FAJITAS** Served with Spanish Rice and Refried Beans
Lunch Buffet $22 Per Person / Dinner Buffet $26 Per Person / Plated additional $4 Per Person

**HULI-HULI BARBEQUE CHICKEN** Served with Steamed Rice and Seasonal Vegetables
Lunch Buffet $22 Per Person / Dinner Buffet $26 Per Person / Plated additional $4 Per Person

**CURRIED CREAM CHICKEN BREAST** Served with Rice Pilaf and Seasonal Vegetables
Lunch Buffet $22 Per Person / Dinner Buffet $26 Per Person / Plated additional $4 Per Person

**TERIYAKI CHICKEN WITH PINEAPPLE GLAZE** Served with Steamed Rice and Stir Fry Vegetables
Lunch Buffet $24 Per Person / Dinner Buffet $28 Per Person / Plated additional $4 Per Person

**CHICKEN PICATTA WITH LEMON CAPER SAUCE** Served with Mashed Potatoes and Seasonal Vegetables
Lunch Buffet $24 Per Person / Dinner Buffet $28 Per Person / Plated additional $4 Per Person

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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.
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

CHICKEN MARSALA WITH WILD MUSHROOM SAUCE Served with Rice Pilaf and Fresh Green Beans
Lunch Buffet $24 Per Person / Dinner Buffet $28 Per Person/ Plated additional $4 Per Person

TOMATILLO GRILLED CHICKEN WITH ROASTED CORN Served with Mashed Potatoes and Seasonal Vegetables
Lunch Buffet $24 Per Person / Dinner Buffet $28 Per Person/ Plated additional $4 Per Person

SPINACH & RICOTTA STUFFED CHICKEN BREAST Served with Roasted Potatoes and Honey Glazed Carrots
Lunch Buffet $26 Per Person / Dinner Buffet $30 Per Person/ Plated additional $4 Per Person

MEATBALLS & MARINARA Served with Pesto Cream Penne Pasta, Satuéd Vegetables, and Cheese Breadsticks
Lunch Buffet $20 Per Person / Dinner Buffet $24 Per Person/ Plated additional $4 Per Person

WRANGLER 4oz STEAK Served with Chimichuri Sauce, Roasted Potatoes, and Seasonal Vegetables
Lunch Buffet $26 Per Person / Dinner Buffet $30 Per Person/ Plated additional $4 Per Person

SLICED BARBECUE TRI-TIP Served with Grilled Vegetables and Mac & Cheese
Lunch Buffet $26 Per Person / Dinner Buffet $30 Per Person/ Plated additional $4 Per Person

ANGUS SIRLOIN STEAK WITH CABERNET MUSHROOMS SAUCE Served with Roasted Potatoes and Seasonal Vegetables
Lunch Buffet $26 Per Person / Dinner Buffet $30 Per Person/ Plated additional $4 Per Person

PANKO PARMESAN CRUSTED SALMON WITH CUCUMBER DILL SAUCE Served with Steamed Rice and Seasonal Vegetables
Lunch Buffet $26 Per Person / Dinner Buffet $30 Per Person/ Plated additional $4 Per Person

BLACKENED SALMON Served with Mango Salsa, Roasted Potatoes and Asparagus
Lunch Buffet $26 Per Person / Dinner Buffet $30 Per Person/ Plated additional $4 Per Person

GRILLED MAHI MAHI Served with Chipotle Cream Sauce, Rice Pilaf and Seasonal Vegetables
Lunch Buffet $24 Per Person / Dinner Buffet $28 Per Person/ Plated additional $4 Per Person

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
HORS D’OEUVRES

ASSORTED TEA SANDWICHES $12 Per Dozen
  Tuna Salad, Chicken Salad, Ham & Swiss, Cucumber with Cream Cheese, Caprese, and Turkey

MINI CHICKEN HARD SHELL TACOS $12 Per Dozen
  Served with Salsa Roja

MAC & CHEESE WEDGES $12 Per Dozen

BBQ MEATBALLS $16 Per Dozen
  Ground Turkey upon request

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

WONTONS Crab Ragoon 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

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

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

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.
**HORS D’OEUVRES**

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

**SAMOAS**  Chicken or Vegetable Curry(✔)  $22 Per Dozen

**PARMESAN POLENTA or SAUSAGE STUFFED MUSHROOMS**  $22 Per Dozen

**QUESADILLA**  Beef or Chicken  $24 Per Dozen
Served with Salsa Roja

**GRILLED SKEWERS**  Asian Beef, Asian Chicken, Achiote Chicken or Tofu Mushroom  $24 Per Dozen
Served with Garlic Soy Sauce or Mango Salsa

**EMPANADAS**  Beef, Chicken or Black Bean  $22 Per Dozen
Served with Salsa Rojas

**CAPRESE SKEWERS**  $24 Per Dozen
Served with Balsamic Vinaigrette

**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

**FRUIT SKEWERS**  $24 Per Dozen
Served with Mint Yogurt

**FRENCH ONION TART FILLED WITH GRUYERE CHEESE & APPLE BRANDY**  $28 Per Dozen

**MINI CRAB OR SALMON CAKES**  $30 Per Dozen
Served with Homemade Roumalde Sauce

**SLIDERS**  $30 Per Dozen
Pulled Pork, Chicken Picatta, BBQ Chicken, Eggplant & Mozzarella, and Cheeseburger

**MINI PITA POCKETS**  $36 Per Dozen
SANDWICH OPTIONS: Curry Chicken Salad, Caprese, Egg Salad, Tuna Salad, BLT, Grilled Vegetables with Hummus
Served with Sprouts, Micro Greens, and Mango Salsa

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**GOLDEN EAGLE HOSPITALITY**

Vegan Option  Gluten Free

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.
BUILD YOUR OWN PIZZA

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

Gluten Free Cauliflower or Whole Wheat Crust available upon request  Additional $3.00 Per Pizza

CHEESE PIZZA $10

ADDITIONAL TOPPINGS

**MEATS** $2 Per Item

- BACON
- BEEF
- HAM
- ITALIAN SAUSAGE
- PEPPERONI
- SALAMI
- MEAT BALL
- BBQ CHICKEN
- CANADIAN BACON

**VEGETABLES** $1.50 Per Item

- BLACK OLIVES
- DICED TOMATOES
- GREEN PEPPERS
- JALAPENO PEPPERS
- MUSHROOMS
- ONIONS
- PINEAPPLE
- ROASTED RED PEPPERS
- SPINACH
- RED ONION
- BASIL

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
Golden Eagle Hospitality is pleased to offer Vegan/ Gluten Free options to meet the dietary choices for your attendees

BREAKFAST

HEART HEALTHY BREAKFAST (GF) $18 Per Person
Red Potato Quinoa Hash, Scrambled Egg Whites, Turkey Sausage, and Fresh Fruit

RED POTATO & QUINOA HASH (GF,V) $14 Per Person
Served with Vegan Sausage

OATMEAL CUPS (GF) $3.50 Each
Cherry Almond or Blueberry Chia and Cinnamon

MUFFINS (GF) $55 Per Dozen
Banana Chocolate Chip

PLAIN CROSSAINTS (V) $4 Each

BOXED LUNCH

VEGAN BOXED LUNCH (GF,V) $18 Per Person
BBQ Pulled Soy Pork with Collard Greens, Potato Salad, and Pimento Mac & Cheese OR
Buffalo Wings with Potato Salad and Pimento Mac & Cheese
Served with Whole Fruit & Bottled Water

LUNCH / DINNER

Includes Baby Mixed greens with Balsamic Vinaigrette, Vegan Cookies, Unsweetned Ice Tea & Water
Service 10 Person Minimum for Lunch & 15 Person Minimum for Dinner

SEARED TOFU (V) $22 Per Person
Blackened upon request
Mediterranean Style - Seared Tofu with Roasted Cherry Tomatoes and Balsamic Glaze, Cous Cous and Grilled Vegetables
Asian Style - Seared Tofu Served with Orange Glaze, Jasmin Rice, Grilled Vegetables
Spanish Style - Seared Tofu Served with Chimichurri Sauce, Spanish Rice, Black Beans
Italian Style - Seared Tofu Served with Roasted Marinara Sauce with Pasta Primavera

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
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**HORS D’OEUVRES**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price Per Dozen</th>
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<tbody>
<tr>
<td>SPINACH STUFFED POLENTA MUSHROOM CAPS (V)</td>
<td>$24</td>
</tr>
<tr>
<td>POLENTA CAKES (V)</td>
<td>$28</td>
</tr>
<tr>
<td>Topped with Cremini Mushrooms</td>
<td></td>
</tr>
<tr>
<td>TOFU MUSHROOM SKEWERS (V)</td>
<td>$24</td>
</tr>
<tr>
<td>Served with Garlic Soy Sauce</td>
<td></td>
</tr>
<tr>
<td>VEGETABLE FALAFEL BALLS (GF, V)</td>
<td>$20</td>
</tr>
<tr>
<td>Served with Hummus</td>
<td></td>
</tr>
<tr>
<td>VEGETABLE WELLINGTON (V)</td>
<td>$22</td>
</tr>
<tr>
<td>VEGETABLE CURRY SAMOSAS (V)</td>
<td>$24</td>
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</tbody>
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**BOWLS**

<table>
<thead>
<tr>
<th>Item</th>
<th>Small</th>
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</tr>
</thead>
<tbody>
<tr>
<td>BBQ TOFU BITES with Sesame Seeds (GF, V)</td>
<td>50</td>
<td>70</td>
<td>110</td>
</tr>
<tr>
<td>SPICY EDAMAME (GF, V)</td>
<td>35</td>
<td>70</td>
<td>105</td>
</tr>
<tr>
<td>BLACK BEANS &amp; QUINOA BOWL (GF, V)</td>
<td>55</td>
<td>90</td>
<td>115</td>
</tr>
<tr>
<td>SOUTHWEST RICE SALAD (V)</td>
<td>50</td>
<td>75</td>
<td>115</td>
</tr>
<tr>
<td>CEVICHE (V)</td>
<td>65</td>
<td>90</td>
<td>115</td>
</tr>
<tr>
<td>Served with Corn Tortilla Chips</td>
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</tbody>
</table>

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Golden Eagle Hospitality is pleased to offer Vegan/ Gluten Free options to meet the dietary choices for your attendees

DESSERTS

BROWNIES $65 Per Dozen (GF)

ASSORTED COOKIES $20 Per Dozen (VGF)
Chocolate Chip

ALMOND BARS $65 Per Dozen (VGF)

MINI LAYER CAKES (Minimum Order of 8) $5 Each (GF)
Chocolate Vanilla Cake, Carrot Cake, Red Velvet, Tiramisu

PANNA COTTA BARS $30 Per Dozen (GF)
Espresso, Mango, Plain

HEART HEALTHY OPTIONS

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.
NACHO BAR $16 Per Person
Served with Tortilla Chips, Ground Beef or Diced Chicken, Shredded Cheese, Nacho Cheese, Pico de gallo, Pickled Jalapenos, Refined Beans, and Sour Cream
Assorted Cookies, Lemonade, and Water Service

PASTA BAR $16 Per Person
Served with Pesto Cream Penne Pasta, Cheese Tortellini in Mariana Sauce, Diced Chicken, and Garlic Bread Sticks
Brownies, Iced Tea, and Water Service

TACO BAR $14 (2 Tacos Per Person)
Served with Chicken Tinga, Onion/Cilantro mix, Salsa, Rice and Beans
Brownies, Iced Tea, and Water Service

BAKED POTATO BAR $16 Per Person
Served with Bacon Crumble, Diced Chicken, Chopped Broccoli, Chili, Sour Cream, and Shredded Cheese
Assorted Dessert Bars, Lemonade, and Water Service

CHICKEN WINGS BAR $16 Per Person (4 wings per person)
Lemon Pepper, BBQ, Buffalo Sauces Served with Carrot and Celery with Ranch Dressing and Potatoes Wedges
Assorted Cookies, Iced Tea, and Water Service

CLASSIC BBQ BAR $14 Per Person
Hot dogs or Hamburgers
Served with Cheese, Condiments, Lettuce, Tomato, Onions, Potato Salad, and Bagged Potato Chips
Assorted Cookies, Lemonade, and Water Service

SOUTHWEST SALAD BAR $16 Per Person
Romaine Lettuce, Mixed Greens, Chopped Chicken, Blackened Tofu, Black Beans, Grilled Corn, and Shredded Cheese, Cherry Tomatoes and Shredded Carrots, Ranch Dressing, and Southwest Dressing, Baguette Bread & Butter
Assorted Dessert Bars, Iced Tea, and Water Service

ICE CREAM BAR $10 Per Person (10 person minimum)
Vanilla, Chocolate Ice Cream, and Mango Sorbet
Toppings: Sprinkles, nuts, chocolate chips, strawberries, Oreo crumbles, Fudge Brownies crumble, and whipped cream
Caramel sauce, Strawberry sauce, and Chocolate sauce, Lemonade, and Water Service

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
## Salads

<table>
<thead>
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<tbody>
<tr>
<td>RED POTATO SALAD</td>
<td>25</td>
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<tr>
<td>LENTIL SALAD</td>
<td>25</td>
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<tr>
<td>CAESAR SALAD</td>
<td>25</td>
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<td>115</td>
</tr>
<tr>
<td>TOMATO BASIL PASTA SALAD</td>
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<tr>
<td>ITALIAN MACARONI SALAD</td>
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<tr>
<td>MIXED GREEN SALAD</td>
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<tr>
<td>SESAME MANDARIN SALAD</td>
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<td>50</td>
<td>70</td>
<td>110</td>
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<tr>
<td>BLACK BEAN &amp; CORN SALAD</td>
<td>35</td>
<td>50</td>
<td>85</td>
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<tr>
<td>Served with Tortilla Chips</td>
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</tr>
<tr>
<td>CUCUMBER, TOMATO, AND FETA CHEESE</td>
<td>35</td>
<td>60</td>
<td>80</td>
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<tr>
<td>MEDITERRANEAN COUS COUS</td>
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<td>75</td>
<td>105</td>
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<tr>
<td>KALE &amp; QUINOA SALAD</td>
<td>35</td>
<td>60</td>
<td>80</td>
<td>125</td>
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<tr>
<td>Served with Lemon Vinaigrette</td>
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<tr>
<td>CHICKEN CAESAR SALAD</td>
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<td>85</td>
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<tr>
<td>CALIFORNIA COBB SALAD</td>
<td>45</td>
<td>65</td>
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<td>115</td>
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</tbody>
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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.
### BOWLS, DIPS, & PLATTERS

<table>
<thead>
<tr>
<th>BOWLS</th>
<th>Extra Small</th>
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<th>Medium</th>
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</thead>
<tbody>
<tr>
<td>CHOPPED FRESH FRUIT</td>
<td>30</td>
<td>55</td>
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</tr>
<tr>
<td>ROMA TOMATO BRUSCHETTA &lt;br&gt; <em>Served with Garlic Crostini</em></td>
<td>35</td>
<td>55</td>
<td>85</td>
<td>115</td>
</tr>
<tr>
<td>SHRIMP CEVICHE &lt;br&gt; <em>Served with Tortilla Chips</em></td>
<td>45</td>
<td>75</td>
<td>105</td>
<td>155</td>
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</table>

<table>
<thead>
<tr>
<th>DIPS</th>
<th>Extra Small</th>
<th>Small</th>
<th>Medium</th>
<th>Large</th>
</tr>
</thead>
<tbody>
<tr>
<td>SALSA ROJA &lt;br&gt; <em>Served with Tortilla Chips</em></td>
<td>25</td>
<td>55</td>
<td>75</td>
<td>95</td>
</tr>
<tr>
<td>FRESH GUACAMOLE &lt;br&gt; <em>Served with Tortilla Chips</em></td>
<td>25</td>
<td>45</td>
<td>60</td>
<td>85</td>
</tr>
<tr>
<td>HOMEMADE POTATO CHIPS &lt;br&gt; <em>Served with Onion Dip</em></td>
<td>35</td>
<td>55</td>
<td>75</td>
<td>115</td>
</tr>
<tr>
<td>HUMMUS &lt;br&gt; <em>Served with Pita Chips</em></td>
<td>45</td>
<td>65</td>
<td>95</td>
<td>105</td>
</tr>
<tr>
<td>ARTICHOKE SPINACH DIP &lt;br&gt; <em>Served with Crackers</em></td>
<td>40</td>
<td>60</td>
<td>80</td>
<td>115</td>
</tr>
<tr>
<td>7 LAYER DIP &lt;br&gt; <em>Served with Tortilla Chips</em></td>
<td>-</td>
<td>-</td>
<td>85</td>
<td>-</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>PLATTERS</th>
<th>Extra Small</th>
<th>Small</th>
<th>Medium</th>
<th>Large</th>
</tr>
</thead>
<tbody>
<tr>
<td>GARDEN FRESH CRUDITES &lt;br&gt; <em>with Ranch Dressing</em></td>
<td>30</td>
<td>55</td>
<td>75</td>
<td>115</td>
</tr>
<tr>
<td>CHEESE AND CRACKERS</td>
<td>40</td>
<td>65</td>
<td>85</td>
<td>115</td>
</tr>
<tr>
<td>GRILLED VEGETABLES &lt;br&gt; <em>Served with Cayenne Dip</em></td>
<td>40</td>
<td>65</td>
<td>85</td>
<td>115</td>
</tr>
<tr>
<td>SLICED FRESH FRUIT</td>
<td>35</td>
<td>65</td>
<td>85</td>
<td>115</td>
</tr>
<tr>
<td>ASSORTED SUSHI ROLL 32, 56, 80, or 112 Pieces</td>
<td>30</td>
<td>50</td>
<td>75</td>
<td>130</td>
</tr>
</tbody>
</table>

**GOLDEN EAGLE HOSPITALITY**

A 17% service charge plus applicable sales tax is added to all food and beverage. 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, Blondie, Lemon, Pecan, Raspberry, Red Velvet

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

WHITE CHOCOLATE DIPPED BUTTER COOKIES $18 Per Dozen

RAINBOW SPRINKLE COOKIES $22 Per Dozen

CUPCAKES $30 Per Dozen  
Carrot, Chocolate, Red Velvet, Vanilla, Pink Lemonade, Confetti, Lemon

FRENCH PASTRIES $65 Per 30 Pieces  
Assorted Croissants, Eclairs, Macaroons, and Tarts

ASSORTED FRENCH MACAROONS $105 Per 72 Pieces

CHOCOLATE COVERED STRAWBERRIES $36 Per Dozen

SHEET CAKE  
Flavors: Carrot, Chocolate, Vanilla, 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

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

GOLDEN EAGLE HOSPITALITY
A 17% service charge plus applicable sales tax is added to all food and beverage. Delivery fees may be applicable. $.50 per person disposables charged separately.
GELATO AND SORBETTO
- Cappuccino Truffle,
- Limoncello Truffle,
- Spumoni Bomba
- Chocolate,
- Cookies & Cream
- Sea Salt Caramel
- Strawberry
- Vanilla Bean,
- Mango
- Mixed Berry
- Passion Fruit,
- Raspberry
*Other flavors available upon request
*Price upon request

SPECIALTY ITALIAN DESSERTS

SINGLE SERVING
(PASTRIES, MOUSSES & GELATO)
- Tiramisu Cup
- Crème Brulee
- Hazelnut Ganache Sponge Cake
- Chocolate Truffle
- Chocolate Soufflé
- Mini Cheesecakes:
  Chocolate Ganache, Key Lime, Pumpkin
*Price upon request

GOLDEN EAGLE HOSPITALITY

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

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 and Mint, Orange and Lemon Lime, or Mixed Berry

Water Service Station $12 Per 3 Gallons

Bottle Water $1.50 Per Bottle

Ocean Spray Individual Bottles $3 Per Bottle
Apple, Cranberry, or Orange

Assorted Canned Soft Drinks $1.50 Each

Golden Eagle Hospitality

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

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

### BEER & WINE
- **DOMESTIC BEER** $6
- **IMPORTED BEER** $7
- **HOUSE WINE** $7  
  *Red, White, or Rose*
- **WHITE OR RED SANGRIA** $7

### COCKTAILS
- **WELL DRINKS** $7
- **CALL DRINKS** $8
- **PREMIUM LABELS** $9 and up

### 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

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**Golden Eagle Hospitality**

Daniel Keenan – Executive Chef  – Dkeenan@calstatela.edu

Amanda Constantine – Event Coordinator  
amapia9@calstatela.edu  323-343-6770

Amy Perez – Event Coordinator  
amiers@calstatela.edu  323-343-6775

After hours Contact  
Luis De La Garza – Ballroom Manager  
323-974-0419

Fax  
323-343-6771  
Office Hours: 8:30AM – 5:00PM

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GOLDEN EAGLE HOSPITALITY

Cal State L.A. University Auxiliary Services, Inc.