



## *Golf Club & Banquet Center*

11/1/22

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EAGLE VALE

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Thank you for considering Eagle Vale for your next event! Following is information regarding our accommodations along with our more popular banquet menus. However, our goal is to accommodate you and we would also be pleased to customize a menu to meet your needs.

In addition to exceptional food prepared by our Executive Chef, your event will be orchestrated with the highest level of professionalism. An Event Coordinator will oversee your event through to its conclusion.

Please take a look at what we offer and then call us to schedule a personalized visit!

### Accommodations

#### Grand Ballroom (up to 450 guests)

The Grand Ballroom is our largest dining room and located on the main level of the clubhouse. With floor-to-ceiling windows overlooking the golf course, this room creates the ideal setting for any function. This room may also be divided to accommodate two smaller groups without compromising the outstanding views

#### Stratford Room (up to 150 guests)

The Stratford Room, located on the lower level of the clubhouse, is an intimate dining room with a walkout patio. Perfect for any occasion

#### Argyle Grill

The Argyle Grill is a casual, full menu restaurant and bar located next to the Pro Shop at Eagle Vale. Great for lunch, dinner or any time. Open 7 days a week, whether you're rounding the ninth hole or just want to have a great meal in a fun atmosphere, the Argyle Grill at Eagle Vale is the perfect place.

4344 Nine Mile Point Road  
Fairport, NY 14450 585-377-5200 ext. 2



# Breakfast, Brunch, Meetings and Breaks

Breakfast, Brunch, Meetings and Breaks are available for 50 or more guests  
For less than 50 guests, add \$ 3.75 per person to all prices below  
All Breakfasts, Brunches and Meetings include Regular & Decaffeinated Coffee and Tea

## Served Breakfast

Available 6:00am-11:00am, Monday – Friday. For weekend availability and prices, speak to your coordinator.

### THE TRADITIONAL

Assorted Fruit Juices  
Assorted Breads  
Scrambled Eggs  
Breakfast Potatoes  
Bacon and Sausage  
\$ 21.99pp

## Breakfast Buffets

Available 6:00am-11:00am, Monday – Friday. For weekend availability and prices, speak to your coordinator.

### The Continental

Assorted Fruit Juices  
Mini Danish  
Bagels with Cream Cheese and Butter  
\$. 13.99pp

### The Basics

Assorted Fruit Juices  
Scrambled Eggs  
Bacon  
Seasonal Fruit  
Breakfast Potatoes  
Assorted Breads  
\$ 20.99pp

### The Deluxe

Assorted Fruit Juices  
Seasonal Fruit  
Mini Danish  
Mini Muffins  
French Toast with Warm Maple Syrup  
Scrambled Eggs  
Bacon and Sausage  
Breakfast Potatoes  
Assorted Breads  
Bagels with Cream Cheese and Butter  
\$ 29.99pp

### The European

Assorted Fruit Juices  
Mini Muffins  
Mini Danish  
English Muffins  
Bagels with Cream Cheese  
Assorted Breads  
Assorted Jams and Butter  
\$ 16.99pp

## Brunch Buffet

For weekend availability and prices, speak to your coordinator.

### The Eagle Vale Brunch

Assorted Fruit Juices  
Fruit Salad  
Mini Danish  
Scrambled Eggs  
French Toast with Warm Maple Syrup  
Crisp Bacon  
Breakfast Sausage  
Breakfast Potatoes  
Tossed Green Salad with choice of Dressings  
Penne Marinara  
Chicken French  
Seasonal Vegetables  
Assorted Breads  
\$ 35.99pp



All Functions are subject to 22% Facility Fee and sales tax. Prices are subject to change without notification. The Facility fee is an administrative charge; it is not a gratuity & will not be distributed as a gratuity to the employees of Eagle Vale.

# Enhancements for Breakfast Buffets and Brunches

Prices apply when the following are added to a purchased served breakfast, breakfast buffet, Brunch buffet, buffet or served lunch.

When purchased separately, prices will be quoted.

## The Gourmet Omelet Station

A chef attended station where your guests can build their own omelets. Choose from; diced ham, sausage, Diced green peppers, diced onions, diced tomatoes, mushrooms and shredded cheeses

\$ 12.99pp

## Chef Attended Carving Station

(As an addition to a purchased breakfast buffet, brunch buffet, served lunch or lunch buffet)

Baked Ham, Turkey Breast or Roast Pork Loin

\$ 8.00

### Carving Station Substitutions

Substitute the following for Baked Ham or Turkey

Roast Top Sirloin of Beef +\$2.00pp    Slow Roasted Prime Rib +\$6.00pp    Grilled Tenderloin of Beef +\$11.00pp  
Served with Au Jus and Horseradish

### Carving Station Additions

Add one of the following to your carving station:

Roasted Turkey Breast +\$ 3.50pp    Roast Pork Loin +\$ 3.50pp

## Traditional Breaks

### Coffee Break

(Stationed)

Regular & Decaffeinated Coffee  
Hot Chocolate and Tea  
\$3.50pp

### Beverage Break

Regular & Decaffeinated Coffee  
Tea and Hot Chocolate  
Assorted Sodas  
\$4.50pp

### Juice Break

Regular & Decaffeinated Coffee  
Hot Chocolate and Tea  
Assorted Fruit Juices  
\$5.50pp

### Deluxe Break

Regular & Decaffeinated Coffee  
Tea and Hot Chocolate  
Assorted Sodas  
Assorted Fruit Juices  
\$6.50pp

## Specialty Breaks

(Stationed)

### The Movie Theater

Assorted Candy Bars  
Chips  
Regular & Decaffeinated Coffee, Tea  
Assorted Sodas & Water  
\$8.50pp

### The Big Break

Assorted Candy Bars,  
Chips  
Cookies, Brownies  
Regular & Decaffeinated Coffee, Tea  
Assorted Sodas, Water  
\$10.50pp

### Healthy Energy Break

Assorted Energy Bars  
Granola Bars  
Whole Fresh Fruit  
Regular & Decaffeinated Coffee, Tea  
Assorted Juices & Water  
\$9.75pp

### The Cookie Monster

Assorted Cookies  
Brownies  
Regular & Decaffeinated Coffee, Tea  
Assorted Sodas, Water  
\$8.50pp



# Hors d'oeuvre, Stationed Displays

Following are prices when ordered in addition to a lunch or dinner selection (served, buffet or stationed)  
When chosen without a lunch or dinner option, add \$2.00pp for groups of 50 or more,  
add \$3.50pp for groups less than 50.

## Imported & Domestic Cheese Display with Crackers & Fresh Fruit Garnish

\$7.75pp

## Seasonal Fruit Display

\$8.00pp

## Fresh Crudités Display

\$6.00pp

## Italian Antipasto

Prosciutto, Genoa Salami, Mild Coppa, Mortadella, Pepperoni, Displayed with Marinated Mushrooms, Imported Olives,  
Roasted Red Peppers, Artichoke Hearts, Provolone Cheeses, Assorted Breads  
\$13.00pp

## \*Cold Hors D'oeuvres\*

(Priced Per 100 Pieces except where noted)

Assorted Crostini \$175.00	Iced Shrimp \$290.00	Crab Phyllo Cups \$270.00	Traditional Deviled Eggs \$205.00	Antipasto Skewers \$380.00
	Shrimp Tartlets \$270.00		Cucumber Tomato Bites \$175.00	

## \*Hot Hors D'oeuvres\*

(Priced Per 100 Pieces except where noted)

Swedish Meatballs \$ 175.00	Potato Cheddar Bites \$320.00/250	Artichokes French \$245.00
Country Sweet Meatballs \$210.00	Italian Bruschetta \$175.00	Battered Mozzarella Sticks \$270.00
Fried Macaroni & Jack Cheese Wedges \$210.00/100 ( <u>min. 200</u> )	Bacon Onion Applewood Turnover \$360.00	Parmesan Chicken Breast Fritters \$215.00
Blue Cheese & Pear Filo Strudel \$315.00	Scallops Wrapped in Bacon \$390.00	Mild Buffalo Boneless Chicken Breast Fritters \$215.00
Sausage Stuffed Mushrooms \$250.00	Herb & Cheese Stuffed Mushrooms \$240.00	Florentine Stuffed Mushrooms \$245.00
Breaded Ravioli \$190.00	Battered Zucchini Stick Frites \$325.00	Spanakopita \$260.00
Buffalo Chicken Spring Rolls \$350.00	Chicken Sate \$330.00	Wild Mushroom Mini Tart \$380.00
Vegetable Spring Rolls \$ 205.00/100 ( <u>min. 200</u> )	Battered Mushrooms \$260.00	Beef Wellington \$380.00
Apple & Chicken Spring Rolls \$380.00	Miniature Quiche Assorted \$290.00	Feta Florentine Phyllo Cups \$240.00
Pork Cuban Spring Roll \$390.00	Mini Deep Dish Pizza \$320.00	Crab Rangoon \$260.00
Frank In Puff Pastry \$230.00	Pork Potstickers \$240.00	Chicken Bourbon & Boursin En Croute \$ 395.00
Chicken Cordon Bleu \$245.00/ <u>160</u>	Chicken Teriyaki Pot Stickers \$210.00/ <u>150</u>	Arancini \$ 195.00

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# Beverage & Cocktail Service

*(specific brands listed may be subject to change with brands of comparable quality)*

*Prices apply to all guests attending. Minimum of 2 hours required for an open bar. Only 1 bar selection allowed for the entire event.*

## Windsor Premium Open Bar

Seagram's VO, Seagram's 7, Smirnoff Vodka, Titos Vodka, Flavored Vodkas, Bacardi Rum, Bacardi Limon, Captain Morgan Rum, Malibu Rum, Jim Beam, Peach Schnapps, Amaretto, Sweet & Dry Vermouth, Tanqueray, Dewar's, Southern Comfort, Jose Cuervo Gold, Jack Daniels, Bombay, Black Velvet, Canadian Club, Kahlua and Baileys Irish Cream.

**Wines:** White Zinfandel, Chardonnay, Pinot Grigio, Merlot and Cabernet

**Bottled Beer:** Corona, Labatt Blue, Labatt Blue Light, Budweiser, Michelob Ultra and Eagle Vale's Select NA Beer

Assorted Sodas, Juices will also be available.

\$15.50pp first hour, \$6.00pp each additional hour (2 hr. min.)

## Top Shelf Open Bar

**Brands included are those from the Windsor Premium Open Bar with the addition of:**

Grey Goose, Absolut, Kettle One, Bombay Sapphire, Glenlivet, Johnny Walker Black, Johnny Walker Red, Stolichnaya, Crown Royal, Absolut Citron, Jameson

**Wines:** Kendall Jackson Chardonnay, Caposaldo Pinot Grigio,

Dr. Frank Salmon Run Riesling, Premium Merlot, Louis Martini Cabernet

**Bottled Beer:** Sam Adams, Heineken Light, I.P.A. (upon request)

Assorted Sodas, Juices and Mixers will also be available.

\$17.50pp first hour, \$6.75pp each additional hour (2 hr. min.)

## Beer and Wine Open Bar

**Eagle Vale's Select Wines:** White Zinfandel, Chardonnay, Pinot Grigio, Riesling, Merlot and Cabernet

**Bottled Beer:** Corona, Labatt Blue, Labatt Blue Light, Budweiser, Michelob Ultra and Eagle Vale's Select NA Beer

Assorted Sodas, Juices will also be available.

\$11.50pp first hour, \$4.50pp each additional hour (2 hr. min.)

## Host Sponsored Bar & Cash Bar

Host sponsored and cash bars will be charged on a per drink basis. There is a \$475.00 minimum in sales required.

If the \$500.00 minimum is not met, the amount short will be added to the invoice.

**Soda** - \$3.00 - Coke, Diet Coke and other Coca Cola products, Club Soda and Tonic Water

**Juice** - \$3.00 - Orange, Grapefruit, Cranberry and Pineapple

**Domestic Beer** - \$6.00 - Sam Adams, Budweiser, Coors Light, Michelob Ultra, Miller

**Imported Beer** - \$7.00 - Heineken, Labatt Blue, Labatt Blue Light, Labatt Nordic, Amstel Light and Corona

**House Liquors** - \$7.50 - Seagram 7 Whiskey, Dewar's White Label Scotch, Tanqueray Gin, Bacardi Rum, Smirnoff Vodka, Sky Vodka, Evan Williams, Captain Morgan Rum, Peach Schnapps, Sweet & Dry Vermouth, Brandy, Amaretto, Kahlua, Baileys

**Premium Liquors** - \$9.50 - Absolut, Bombay, Crown Royal, Makers Mark, Amaretto, Smirnoff, Jim Beam, Southern Comfort, Jack Daniels, Glen Levit, Cordials

**Top Shelf Liquors** - \$11.50 - Grey Goose, Stoli, Bombay Sapphire, Kettle One, Bulleit, Knob Creek, Johnny Walker, Patron, Malibu, Cognac

**House Wine** - \$7.50 - White Zinfandel, Chardonnay, Riesling, Pinot Grigio, Merlot and Cabernet

**Premium Wine** - \$11.00 - Kendall Jackson Chardonnay, Caposaldo Pinot Grigio, Dr. Frank Salmon Run Riesling, Premium Merlot, Louis Martini Cabernet

## Punch (Priced per Gallon and displayed in a punch bowl)

**Fruit Punch (N/A)**  
\$47.00

**Wine Punch**  
\$64.00

**Fuzzy Navel**  
\$70.00

**Mimosa/NAMimosa**  
\$70.00/\$48.00

**Bloody Mary**  
\$75.00

**Whiskey Punch**  
\$75.00

## Unlimited Soda Station

Pitchers, Cans, or Bottles (Eagle Vale's choice) of soda and water. Not available when there is a bar option chosen.

\$5.25pp for up to 3 hours, \$1.25pp each additional hour

## Table Wine by the Bottle - \$34.00/bottle



# Served Luncheons

Luncheons Served 11:00am - 2:00pm Served Luncheons are available for 25 or more guests. For less than 25 guests, add \$3.00pp to prices below. All Luncheons are served with choice of either Soup or Salad for all of banquet, Chef's Choice of accompaniments, Regular & Decaffeinated Coffee & Tea

## New York Deli Wrap

Choice of Roast Turkey, Ham or Roast Beef with Lettuce, Tomato, and American cheese  
\$20.99pp

## Grilled Chicken Sandwich

A Grilled Chicken Breast on a Kaiser Roll with Provolone Cheese, Lettuce, and Sliced Tomato  
\$20.99pp

## Bacon Cheddar Burger

Char-broiled 6 oz. Black Angus Patty with Bacon and Cheddar Cheese served on a fresh baked Kaiser Roll  
\$20.99pp

## Penne Marinara

Penne Pasta with Home Made Marinara  
\$23.99pp  
Add meatballs - \$3.00

## Caesar Salad

Romaine Lettuce tossed with Asiago Cheese, Croutons, and Our Classic Caesar Dressing  
\$20.99pp

## Grilled Eggplant

Rice and roasted red peppers with a balsamic glaze  
\$25.99

## Tuscan Pasta

Penne Pasta tossed with Fresh Vegetables, Black Olives, Fresh Basil, Asiago Cheese and White Wine  
\$25.99pp

## Chicken Riggies

Stuffed rigatoni with grilled chicken, olive oil, Italian sausage, garlic, hot & sweet peppers, onions, olives, sherry, cream & marinara  
\$27.99

## Chicken French

Chicken Breast dipped in flour and egg, finished with a Sherry Cream Sauce  
\$28.99pp

## Chicken Rosemary

Chicken breast sautéed with Fresh Rosemary and white wine sauce  
\$26.99pp

## Chicken Eagle Vale

Boneless Breast of Chicken sautéed in a Sherry Cream Sauce, with Mushrooms and Tomatoes  
\$28.99pp

## Tender Bistro Beef Medallions

Tender Beef Medallions topped with a mushroom cabernet demi 'glace  
\$28.99pp

## London Broil

Marinated and Grilled Flank Steak. Topped with a Sherry Mushroom Sauce  
\$28.99pp

## New York Strip Steak

Charbroiled 10 oz. strip steak (all cooked to medium)  
\$38.99pp

## Sirloin Strip Steak

Charbroiled 10oz. choice sirloin strip steak (all cooked to medium)  
\$34.99pp



# Luncheon Buffets

Luncheon Buffets are available for 30 or more guests.  
For less than 50 guests, add \$3.00 per person to all prices below

Luncheons Served 11:00am - 2:00pm  
And include Regular & Decaffeinated Coffee and Tea Station

## American Prime Rib

Tossed Green Salad  
With Choice of Dressing  
One of our Chef's Specialty Salads  
Chef's Potato  
Seasonal Vegetables  
Chicken French  
Sliced, Slow Roasted Prime Rib of Beef \*  
And Warm Rolls and Butter  
Assorted Cookies & Brownies  
\$37.99pp

\*prime rib, by nature, has a generous amount of marbling

## Italian

Tossed Caesar Salad topped With Croutons  
and Parmesan Cheese  
Rolls & Butter  
Minestrone Soup  
Chef's Choice Antipasto Salad  
Homemade Italian Bruschetta  
Rigatoni Marinara  
Sautéed Chicken Breast with  
Baby Spinach, Zucchini & Roma Tomatoes  
Assorted Cookies & Brownies  
\$32.99pp

## The New York Delicatessen

Tossed Green Salad  
Potato or Mac Salad  
Chef's Specialty Salad  
A selection of Sliced Deli Meats  
Assorted Domestic Cheeses  
Sliced Tomato, Onion, Lettuce, and Pickles  
Assorted Condiments  
Assorted Breads and Rolls  
Regular & Decaf Coffee, Tea  
Assorted Cookies & Brownies  
\$23.99pp

## Country Buffet

Tossed Green Salad  
Rolls & Butter  
Herb Roasted Chicken  
(Substitute Chicken French, Chicken Marsala  
or Chicken Eagle Vale - add \$2PP)  
Seasonal Vegetables  
Pasta Marinara  
Herb Roasted Potatoes  
Cookies & Brownies  
\$28.99pp

## Asian

Rolls & Butter  
Thai Vegetable Spring rolls  
Chicken Spring rolls  
Baby Greens with Dressing  
Classic Fried Rice  
Fresh Seasonal Vegetables  
Thai Chicken Breast  
Pork Lo Mein  
Regular & Decaf Coffee, Tea  
Assorted Cookies & Brownies  
\$29.99p

## Eagle Buffet

Tossed Green Salad  
Rolls & Butter  
Chef's Vegetable  
Chef's Specialty Salad  
London Broil or Sliced Sirloin in Au Jus  
Pasta Marinara  
Herb Roasted Potatoes  
Regular & Decaf Coffee, Tea  
Assorted Cookies & Brownies  
\$31.99pp

## BBQ Buffet

Tossed Green Salad  
Rolls & Butter  
Pasta Salad  
Potato Salad  
Honey Baked Beans  
Pulled pork with hard rolls  
Chicken - Herb Roasted or BBQ  
Regular & Decaf Coffee, Tea  
Assorted Cookies & Brownies  
\$30.99pp





# Served Dinners

All Dinners are served with Warm Rolls & Butter, a Tossed Green Salad with choice of dressing, Seasonal Vegetables, Chef's Potato or Rice Pilaf, Regular & Decaffeinated Coffee, and Tea

## Chicken French

A Regional Favorite. Chicken Breast Dipped in Flour and Egg, Finished with a Sherry Cream Sauce  
\$33.99pp

## Chicken Parmesan

Panko Breaded Chicken Cutlet, fried then topped with Chefs Marinara and Mozzarella Cheese, over a bed of Angel Hair  
\$33.99pp

## Rosemary Chicken

Tender Breast of Chicken sautéed with Fresh Rosemary  
Topped with a White Wine Sauce  
\$32.99pp

## Chicken Eagle Vale

A Boneless Breast of Chicken sautéed in a Sherry Cream Sauce  
Finished with Mushrooms and Tomatoes  
\$33.99pp

## Penne Marinara

Penne Pasta with Home Made Marinara (Add meatballs - \$3.00)  
(does not include Vegetable or Potato)  
\$26.99pp

## Tuscan Penne Pasta

Penne Pasta tossed with Fresh Vegetables, Olives, Fresh Basil,  
Asiago Cheese and White Wine  
(does not include Vegetable or Potato)  
\$27.99pp

## 3 Cheese Ravioli

Eight Large cheese ravioli with tomato basil pesto béchamel sauce  
(does not include Vegetable or Potato)  
\$27.99pp

## Stuffed Pork Chop

Boneless Pork Chop, bread stuffed and served with an apple brandy reduction  
\$33.99pp

## Salmon Filet

Pan Seared Salmon topped with a Dill Buerre Blanc  
\$36.99pp

## White Fish Fillet Florentine

Fillet with Spinach Stuffing served with Supreme Sauce  
\$30.99

## Grilled Swordfish

Topped with lemon basil compound butter  
\$38.99pp

## Stuffed Sole

Sole Fillets rolled and stuffed with scallops and crabmeat, enrobed in a butter sauce  
\$33.99pp

## Crab Cake Trio

Three Eastern Shore Style Crab Cakes  
Accented with our Chef's own Lemon Aioli  
\$34.99pp

## Roast Prime Rib

A 12oz. Cut of Slow Roasted Prime Rib  
Served in Red Wine Garlic Au Jus  
\*Prime rib, by nature, has a generous amount of marbling  
\$39.99pp

## New York Strip Steak

A 12oz. Choice Cut of New York's Favorite,  
Seasoned and grilled to perfection  
\$42.99pp

## London Broil

Marinated Classic London Broil topped with a Mushroom Bordelaise Sauce  
\$33.99pp

## Filet Mignon

A Choice 8 oz. Filet seasoned and grilled to perfection  
Topped with Bordelaise Sauce  
\$49.99pp

## Filet of Sirloin

A Choice 8 oz. Sirloin Filet, seasoned and grilled to perfection  
Topped with Bordelaise Sauce  
\$37.99pp

## Tender Bistro Beef Medallions

Tender Beef Medallions topped with  
Mushroom cabernet demi-glace  
\$32.99

## Eagle Vale Duo

5oz. Tender Beef Medallions in a Mushroom Cabernet Demi-glace and an Eastern Shore Style Crab Cake with our Chef's Lemon Aioli  
39.99pp

## Eagle Vale Trio

4oz. Tender Beef medallions in a mushroom cabernet demi-glace, Chicken French  
And your choice of either Salmon Filet with Dill Beurre Blanc - OR - Two Eastern Shore Style Crab Cake with Lemon Aioli  
\$49.99pp

## Grilled Eggplant

Rice and roasted red peppers with a balsamic glaze  
\$27.99

## Vegetable Tower

Balsamic Marinated and Grilled Eggplant, Zucchini, Yellow Squash, Red Onion with Roasted Red Pepper and Basil,  
Drizzled with Balsamic Glaze. Topped with Mozzarella Cheese  
\$29.99pp



# Dinner Buffets

Buffets Dinners are available for 50 or more guests. For less than 50 guests, add \$3.75 per person to prices below

## Eagle Vale Signature Buffet Package

\$37.99pp

**Includes:** Rolls & Butter, Tossed Salad, One Specialty Salads (Chef's Choice),  
Fresh Seasonal Vegetables, Regular & Decaffeinated Coffee and Tea

❖ **Potato** - choose one of the following:

Herb Roasted Potatoes, Red Bliss Potatoes, Wild Rice Pilaf

❖ **Pasta Marinara** - choose one of the following:

Ziti, Penne, Rigatoni

❖ **Chicken** - choose one of the following:

Herb Roasted Chicken, Barbequed Chicken, Chicken Fingers, Chicken Marsala

❖ **Choose One of the Following:**

Golden Roasted Turkey Breast, London Broil, Italian Sausage with Peppers and Onions,  
Slow Roasted Honey Glazed Ham, Pork Loin  
(To choose two, add \$3.50pp)

## Premier Buffet Package

\$48.99pp

**Includes:** Rolls & Butter, Tossed Salad, Sliced Fresh Seasonal Fruit, Two Specialty Salads (Chef's Choice)  
Assorted Relishes, Fresh Seasonal Vegetables, Regular & Decaffeinated Coffee and Tea

❖ **Potato** - choose one of the following:

Herb Roasted Potatoes, Red Bliss Potatoes, Scalloped Potatoes, Wild Rice, Rice Pilaf,  
Extra Sharp Cheddar Scalloped Potatoes

❖ **Pasta** - choose one of the following:

Pasta Marinara, Tortellini Marinara, Farfalle Ala Rosa, Mediterranean Pasta

❖ **Seafood** - choose one of the following:

White Fish Fillet Florentine, Tilapia with Shrimp Sauce, Salmon with a Dill Buerre Blanc, Stuffed Sole

❖ **Chicken** - choose one of the following:

Rosemary Chicken, Chicken French, Chicken Marsala, Chicken Parmesan, Herb Roasted Chicken

❖ **Chef Attended Carving Station**

Roast Top Sirloin of Beef Served with Au Jus and Horseradish

### Carving Station Substitutions

Substitute the following for Roast Top Sirloin of Beef:

Slow Roasted Prime Rib +\$6.00pp

\*prime rib, by nature, has a generous amount of marbling

Grilled Tenderloin of Beef +\$14.00pp

### Carving Station Additions

Choose the following as additions to your carving station:

Roasted Turkey Breast +\$2.50pp

Roast Pork Loin +\$2.50pp



# Station Party

Prices below are for a minimum of 60 guests and must total \$40.00++ per person.  
Add \$3.00pp to each station price if stations are purchased separately or if total is less than \$40.00++ per person

## Garden of Eden

Mixed Salad Greens, Tossed Romaine Lettuce, Grated Parmesan Cheese, Feta Cheese, Cherry Tomatoes, Sliced Cucumber, Carrots, Black Olives, Pepperoncini's, Croutons. Served with Caesar, Italian and Ranch Dressings and Two Chef's Specialty Salads

\$13.50pp

## Taste of Italy Pasta Station

Penne with Marinara, Bowtie Pasta with Pesto, Cheese Tortellini with Alfredo Sauce  
Antipasto Salad, Herb and Cheese Breadsticks and Imported Tuscan Breadsticks

\$16.99pp

## Carved Station

Choose two of the following:

Golden Roasted Turkey Breast, Roast Pork Loin, Slow Roasted Honey Glazed Ham served with condiments

\$13.99pp

### Carving Station Substitutions

Substitute the following for one of your choices:

Top Sirloin of Beef +3.00pp

Slow Roasted Prime Rib +\$9.00pp

\* Prime rib, by nature, has a generous amount of marbling

Grilled Tenderloin of Beef +\$17.00pp

## Chef Attended Carving Station

Choose two of the following:

Golden Roasted Turkey Breast, Roast Pork Loin, Slow Roasted Honey Glazed Ham served with condiments

\$15.99pp

### Carving Station Substitutions

Substitute the following for one of your choices:

Top Sirloin of Beef 3.00pp

Slow Roasted Prime Rib +\$9.00pp

\* Prime rib, by nature, has a generous amount of marbling

Grilled Tenderloin of Beef +\$17.00pp

## Asian Station

Sweet and Sour Chicken, Pork Lo Mein, Pork Dumplings, Spring Rolls,  
Fried Rice, White Rice, Assorted Dipping Sauces

16.99pp

## Chili/Potato Station

Homemade Chili, Baked Potatoes, Gravy, Sour Cream,  
Salsa, Scallions, Jalapenos, Cheddar Cheese & Assorted Hot Sauces

\$14.99pp

## The Ballpark Station

Hot Dogs with Rolls, French Fries, Pretzel twists and Condiments

\$13.99pp

## Pub Lovers

Pizza Squares, Jalapeño Poppers, Loaded Nachos, and Boneless Buffalo wings

\$14.99pp

## The Deli Belly

Assorted Deli Pinwheels, Home-Made Potato Chips, Chef Specialty Salad

\$13.99pp



# Full Day Meeting Package

- ❖ Regular & Decaffeinated Coffee & Tea Station – throughout meeting
- ❖ Continental Breakfast  
Assorted Breads, Bagels with Cream Cheese and Assorted Danishes, Assorted Fruit Juices
- ❖ Morning Break  
Assorted Snacks and Sodas
- ❖ Lunch Buffet (served lunches and additional buffets available – prices will be quoted upon request)

## New York Delicatessen

Tossed Green Salad  
Potato Salad  
Chef's Choice Specialty Salad  
Homemade Potato Chips  
Selection of Deli Meats  
Assorted Sliced Cheeses  
Sliced Tomato, Onion, Lettuce & Pickles  
Assorted Condiments  
Assorted Sandwich Breads and Rolls  
Cookies & Brownies

## Country Buffet

Tossed Green Salad  
Rolls & Butter  
Macaroni Salad  
Herb Roasted Chicken  
(Substitute Chicken French, Chicken Marsala  
or Chicken Eagle Vale – add \$2PP)  
Seasonal Vegetables  
Pasta Marinara  
Oven Roasted Potatoes  
Cookies & Brownies

- ❖ Afternoon Break – Assorted Chips, Snacks and Sodas

(Add Whole Fresh Fruit and Granola Bars to any break above for an additional \$2.50pp)

Full Day Meeting Package

**\$54.99pp**

Minimum of 50 guests. For less than 50, request a quote.

# Morning Meeting Package

- ❖ Morning Use of Meeting Room for Four Hours
- ❖ Regular & Decaffeinated Coffee & Tea Station – throughout meeting
- ❖ Breakfast Buffet

Assorted Fruit Juices, Scrambled Eggs,  
French Toast with Maple Syrup, Bacon & Sausage  
Breakfast Potatoes, Assorted Breads, Mini Danish  
Fruit Salad

- ❖ Morning Break

Assorted Cookies, Brownies, Snacks and Sodas

Half Day Morning Meeting Package

**\$35.99pp**

Minimum of 50 guests. For less than 50, please request a quote.

## Afternoon Meeting Package

- ❖ Afternoon Use of Meeting Room - for four hours
- ❖ Regular & Decaffeinated Coffee & Tea Station - throughout meeting
- ❖ Lunch Buffet - Choose one: (served lunches and additional buffets available - prices will be quoted)

### New York Delicatessen

Tossed Green Salad  
*With choice of two dressings*  
Potato Salad  
Chef's Choice Specialty Salad  
Homemade Potato Chips  
Selection of Deli Meats  
Assorted Domestic Cheeses  
Sliced Tomato, Onion, Lettuce & Pickles  
Assorted Condiments  
Assorted Sandwich Breads and Rolls  
Cookies & Brownies

### Country Buffet

Tossed Green Salad  
Rolls & Butter  
Macaroni Salad  
Herb Roasted Chicken  
(Substitute Chicken French, Chicken Marsala  
or Chicken Eagle Vale - add \$2PP)  
Pasta Marinara  
Seasonal Vegetables  
Oven Roasted Potatoes  
Cookies & Brownies

- ❖ Afternoon Break - Assorted Granola & Energy Bars, Chips, Assorted Snacks and Sodas

Half Day Afternoon Meeting Package

\$40.99pp

Minimum of 50 guests. For less than 50, please request a quote.

## Cocktail Party

\$41.99pp

Minimum of 50 guests. For less than 50, please request a quote.

- ❖ Imported and Domestic Cheese Display with Crackers
- ❖ Fresh Crudités
- ❖ Stationed or Hand Passed Hors d'oeuvres - 4 per person - Choose Two of the following:  
Arancini, Swedish Meatballs, Country Sweet Meatballs, Potato Cheddar Bites, Chicken Cordon Bleu, Chicken Potstickers, Pork Potstickers, Cucumber Tomato Bites, Artichokes French, Breaded Ravioli, Assorted Crostini, Fried Macaroni & Cheese Wedges, Herb & Cheese Stuffed Mushrooms, Traditional Deviled Eggs
- ❖ One Hour of Open Bar (additional hour of open bar - \$5.00pp/1 additional hour)

## Hors d'oeuvre Package

\$28.99pp

Minimum of 50 guests. For less than 50, please request a quote.

- ❖ Imported & Domestic Cheese Display with Crackers
- ❖ Fresh Crudités
- ❖ Stationed or Hand Passed Hors d'oeuvres - 4 per person

Choose two of the following: Arancini, Swedish Meatballs, Country Sweet Meatballs, Potato Cheddar Bites, Chicken Cordon Bleu, Chicken Potstickers, Pork Potstickers, Cucumber Tomato Bites, Artichokes French, Breaded Ravioli, Assorted Crostini, Fried Macaroni & Cheese Wedges, Herb & Cheese Stuffed Mushrooms, Traditional Deviled Eggs

# Station Party Package

\$49.99pp  
Minimum of 60 guests

Your Station Party will feature:

- ❖ **Imported & Domestic Cheese Display** with Crackers & Fruit Garnish
- ❖ **The Elaborate Coffee Station**  
Regular & Decaffeinated Coffee, Hot Chocolate & Herbal Teas, With Fresh Whipped Cream, Chocolate Shavings and Cinnamon Sticks, Displayed with Assorted Cookies, and Brownies
- ❖ **Garden of Eden**  
Mixed Salad Greens, Tossed Romaine Lettuce, Parmesan Cheese, Crumbled Feta Cheese, Cherry Tomatoes, Sliced Cucumber, Carrots, Black Olives, Pepperoncini's, Home-Made Croutons.  
Served with Caesar, Italian and Ranch Dressings, Two Chef's Specialty Salads
- ❖ **Chef Attended Carving Station** ~ Choose two of the following:  
Roast Top Sirloin of Beef, Golden Roasted Turkey Breast, Roast Pork Loin,  
Slow Roasted Honey Glazed Ham served with condiments  
  
**Carving Station Substitutions**  
Substitute the following for Roast Top Sirloin of Beef:  
Slow Roasted Prime Rib   +\$6.00pp  
Grilled Tenderloin of Beef   +\$11.00pp
- ❖ **Pasta Station**  
Penne with Marinara, Bowtie Pasta with Pesto, Cheese Tortellini with Alfredo Sauce,  
Antipasto Salad, Imported Tuscan Breadsticks

# The Decadent Indulgence Package

\$14.99pp  
Stationed for your guests ~ Based on 2 per person  
Minimum of 100 guests

❖ **Cakes & Pastries** - *choose five of the following:*

Chocolate Cake Squares,  
Carrot Cake Squares, Banana Cake Squares, Bread Pudding Squares, New York Style Cheesecake,  
Mini Cream Puffs, Crème Brûlée, Chocolate Covered Strawberries, Mousse Filled Chocolate Cups,  
Lemon Bars, Raspberry Cheesecake Chimichanga, Brownies, Cookies

# Coffee

## Coffee Station

Regular & Decaffeinated Coffee and Herbal Teas  
\$3.25pp

## The Elaborate Coffee Station

The Finishing Touches.  
Regular & Decaffeinated Coffee and Herbal Teas complemented  
with Fresh Whipped Cream, Chocolate Shavings, and Cinnamon Sticks  
\$6.25pp

## The Gourmet Coffee Station

*Add Some Spirit to your Elaborate Coffee Station*  
Regular & Decaffeinated Coffee, Hot Chocolate and Herbal Teas complemented  
with Fresh Whipped Cream, Chocolate Shavings, Cinnamon Sticks  
Baileys, Amaretto Di Saronno, Tia Maria, Frangelico, Grand Marnier and Kahlua.  
\$10.99pp

# Sweets & Sweets Displays

## Served Desserts

Chocolate Layer Cake  
\$8.50pp

NY Style Cheesecake  
\$8.50pp

Chocolate Mousse  
6.00pp

Carrot Cake  
\$8.50pp

Crème Brûlée  
\$6.00pp

Bread Pudding  
\$5.50pp

## Sweets Displays

### The Final Indulgence

Mini Cream Puffs and Mini Cannoli's  
\$9.75pp

### The Gourmet

Petit Fours, Mini Cannoli's,  
Mini Cream Puffs and Cookies  
\$10.50pp

Cookies & Brownies  
\$4.50

Mini Muffins & Mini Danish – Assorted  
\$6.25pp

### Sheet Cakes

Full Sheet – serves approximately 60 - 72  
Vanilla, Chocolate, or Half & Half\* - \$175  
Half Sheet – serves approximately 30 - 36  
Vanilla, Chocolate, or Half & Half\* - \$100

\*When ordering a half & half cake,  
Specify which half gets which frosting

Add Whipped Cream or Chocolate Fudge Frosting  
\$16 full/\$9 half

Add Filling to Cake - \$16 full / \$9 half  
(Custard cream, choc. cream, strawberry, raspberry, lemon)



# Food & Beverage Enhancements

Items below are enhancements and prices apply when they are added to your other food selections or packages. Please request a quote if you are ordering them alone. Ask your Event Coordinator for further details.

## Champagne Toast

Allow our service staff to pour Eagle Vale's Select Champagne for your guests.  
\$4.25pp

## Cake Cutting

\$1.50 per person

## Beginning Elegance

A Chilled Gulf Shrimp Cocktail - Four Large Shrimp served in a stemmed Champagne glass with a Spicy Cocktail Sauce  
\$9.99pp

## Soup du Jour

A lovely introduction to dinner.  
Our Chef will create a delectable Soup to complement your meal.  
\$4.50pp

## A Served Pasta Course

An imported pasta of your choice: Penne, Farfalle, Tortellini, Ravioli, or Ziti.  
Served in a Marinara, Pesto, Alfredo, or Eagle Vale's "Vodka Sauce"  
\$6.75pp

## Caesar Salad

A Hand Made Caesar Salad.  
Fresh Romaine Lettuce tossed with Caesar Dressing, Croutons, and Parmesan Cheese.  
\$5.50pp

## Antipasto Side Salad

Served with Artichoke Hearts, Ripe Olives, Provolone, Salami, Prosciutto, and Fresh Basil  
\$6.25pp

## Intermezzo

Refresh Your Palate. Sorbet with just a Splash of Champagne  
\$3.00pp

## Sheet Pizza

Cheese, Cheese & Pepperoni, Cheese Pepperoni & Sausage, White Garlic (Cheese, Onions and Black Olives) or Margarita (Olive Oil, Mozzarella, Roma Tomatoes & Fresh Basil)  
\$69 / Sheet - (32 Pieces)

## Wings

Buffalo, BBQ, or Garlic Parmesan,  
Bone In - \$165 / 100 Pieces  
Boneless - \$145 / 100 Pieces  
(1 style per 100 wings)

## Pretzel Twists

Soft, Salted Pretzels  
with Mustard and Nacho Cheese Sauce  
\$170 / 100

## Chicken Fingers

With ranch dressing and BBQ sauce for dipping)  
\$290 / 100

## Artichokes French

\$245 / 100

## Sweedish Meatballs

\$175 / 100

## Aranchini

\$195 / 100

## Chef Attended Carving Station Addition

Prices are for a carving station added to a Lunch or Dinner Buffet

Baked Ham, Turkey, or Pork Loin:  
\$7.00pp

Roast Top Sirloin of Beef:  
\$8.50pp

### Carving Station Substitutions

Substitute the following for Roast Top Sirloin of Beef:

Slow Roasted Prime Rib +\$6.00pp

\*Prime rib, by nature, has a generous amount of marbling

Grilled Tenderloin of Beef +\$11.00pp

### Carving Station Additions

Choose the following as additions to your carving station:

Roasted Turkey Breast +\$3.50pp

Roast Pork Loin +\$3.50pp

Honey Baked Ham +\$3.50pp

## Party Enhancements

### Hand Crafted Ice Sculptures

Individual, Hand Crafted Ice Sculptures are available for your Hors D'oeuvre and/or Sweets Tables.

Prices Start at:

\$450.00++

### Standard Chair Covers with Standard Sash Bows

White or Ivory

\$ 7.50 per chair

Add \$1.50 for Satin Chair Covers and add \$1.50 for Satin Sashes

### Dinner Table Overlays

Enhance your dinner tables with additional white or ivory table linen overlays

\$6.50 per table

### Dinner Table Center Piece Overlay

Choice of available colors to enhance the center of your tables

\$6.50 per table

### Valet Parking

Have your guests drive directly to the front door and have our personal Valet park their cars

\$250 plus \$1.50pp

### Coat Check

Let Eagle Vale supply a Coat Room Attendant

\$1.50 pp - Minimum \$150, Maximum \$350.00



## **\*GENERAL INFORMATION\***

The following information is provided to assist you in arranging your function.

### **CHILDREN'S PRICING**

Children 4 and under – no charge.

Children 5 to 10 – 2/3 of the total cost of all buffet & station party food (does not include served dinners which are at full price), nonalcoholic beverages and additional services

### **BEVERAGE SERVICE**

We offer a complete selection of beverages to complement your function. Please note that the State of New York regulates alcoholic sales and services. EAGLE VALE, as a licensee, is responsible for the administration of these regulations. Therefore, it is policy that no liquor, beer, or wine may be brought onto the property.

### **CANCELLATIONS**

Cancellations must be made within the time frame indicated on the Sales Contract to avoid incurring a cancellation fee. A fee will be charged if a cancellation is received after the stated deadline. Any additional expenses incurred by EAGLE VALE in preparation for the function will become the responsibility of the client.

### **DECORATIONS**

Eagle Vale will not be responsible for placing your centerpieces or favors unless agreed upon in advance.

### **DAMAGE**

The client will be held responsible for any damage or loss to EAGLE VALE incurred during an event that is caused by the client or the client's guests and associates. Affixing materials to the floor, walls, windows, or ceiling is strictly prohibited.

### **GUARANTEES**

We require a final count guarantee five (5) business days prior to the event. This final count is not subject to reduction. We will be prepared to serve 5% over the final guarantee to a maximum of 25 guests. Should no final guarantee be received, we will consider the expected number indicated on the original banquet event order to be correct and this will become the guaranteed number of guests.

### **MEETING EQUIPMENT**

Meeting equipment supplied by EAGLE VALE at no extra charge are podium(s) and a cordless microphone. Services supplied by EAGLE VALE at an additional charge are audio visual equipment and any other requested services or equipment that is rented. Rental rates will be quoted by Eagle Vale upon your request.

### **PRICING**

Due to continually changing food costs and the length of time required in planning most events, we can not guarantee our prices for more than 90 days. Menu prices are subject to change without notice. A 22% Facility Fee and all applicable state and local taxes are in addition to food and beverage prices quoted. The Facility fee is an administrative charge; it is not a gratuity & will not be distributed as a gratuity to the employees of Eagle Vale

### **MINIMUM EXPENDITURE**

Minimum expenditures are based on the date, time and room location of the party. The minimum expenditure refers to food and beverage purchases only and is calculated before the addition of service charges and taxes.

### **PAYMENT POLICY FOR EVENTS**

All charges incurred are due and payable at the conclusion of the event. Please be advised that we accept cash, checks or credit cards as forms of payment. Credit Card payments will incur a 3% additional charge. Extended billing privileges are not available. **If Eagle Vale elects to invoice the client after the event for additional charges that may be incurred, any amounts not paid within 10 days of receiving the invoice will incur a 2 % per month late charge.** In the event that Eagle Vale has to pursue recovery of any money owed by the client, the client is responsible for all expenses which includes but is not limited to late fees, all collection expenses and Eagle Vale's attorney fees.

### **PROPERTY LOSS OR DAMAGE**

EAGLE VALE will not assume responsibility for the damage to or loss of any merchandise or articles brought onto the property. Special arrangements for security can be made with proper advance notice through our Sales Office.

### **SHIPPING AND RECEIVING**

Packages may be delivered to the property no earlier than two (2) business days prior to the event. Any alternate arrangements are to be pre-approved by the Sales Office. Clients are responsible for the coordination of return shipping.