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Food Allergy Information



Item Contains Peanuts



Gluten Friendly Option



Vegetarian Option



Vegan Option

(All dessert and pastry product cannot be guaranteed to be nut free and was not made in a nut free environment.)



Good Morning Breakfast Selections

Eastern Sampler

\$16.45 per person

(Minimum order of 12 guests)

Includes ice water service and seating table linens. Choose three items from below:

Pancakes w/Syrup

Scrambled Eggs

Chicken Sausage Links

French Toast w/Syrup

Cheese Omelet

Bacon

Cheese Blintz w/Berries

Egg & Vegetable Strata

Pork Sausage Link

Potatoes O'Brien

Roast Red Potatoes

Sliced Ham

The Eagle Flight \$99.50 (serves 10-12) \$199.00 (serves 20-24)

Includes individual bottled juices, with water, coffee, and tea service. Also includes a tray of your choice from the "Pastry Selections" below.

Pastry Selections

Coffee Cake Slices

\$46.00 (16 slices)

You will receive a variety of the following: Lemon, Chocolate Marble, Orange Poppyseed, & Cinnamon Streusel.

Scones

\$38.90 (12 wedges)

Medium size scones include Apple/Cinnamon, Blueberry, & Raspberry White Chocolate.

Petite Apple Turnovers

\$28.75 (16 each)

Cinnamon Rolls

\$25.25 (12 each)

Topped with icing

Assorted Muffins

\$37.60 (12 each)

Flavors include Buttermilk Blueberry and Double Chocolate Chunk.

Morning Additions

Fresh Fruit Salad

\$3.00 per person

May include pineapple, watermelon, canteloupe, honey dew, or other seasonal fruit.

Individual Mixed Berry Yogurt Parfaits

\$6.50 each

Single 9oz. serving cup includes mixed berries and granola. Not available as a deconstructed item.

Individual Yoplait Yogurts

\$1.50 each

6oz. yogurts. Choose from Mixed Berry, Peach, and Light Vanilla.

Whole Fruits

\$1.00 each

Apples, bananas, and oranges

All buffets and served meals over 50 guests will accrue an additional \$35.00 fee to properly facilitate your event.

Some menu items can be customized for an additional \$35.00 charge. A \$4.50 per person charge will be added if you request China and glassware for your buffet.

Einstein's Breakfast

These items are available for pickup from Einstein's at the listed prices which will include paper products and eating utensils. Buffet setup with toasters require an additional service fee. Seating table linens are also an additional fee. Bagels, shmears, sandwiches, and platters are franchise recipes and are not customizable.

Products cannot be guaranteed to be peanut- or tree nut-free.

Bagel & Shmear Baker's Dozen

\$45.95 (Serves 13)

13 Fresh-Baked Bagels and 2 tubs of Shmear

Includes: 2 plain Shmear, 5 Plain, 4 Asiago,

2 Everything, 1 Blueberry and

1 Honey Whole Wheat.

Bagels & Shmear Nosh Box

\$91.90 (serves 24)

24 Fresh-Baked Bagels & 4 Tubs of Shmear

Includes: 2 plain Shmear, 1 Strawberry Shmear, 1 Garden

Veggie Shmear, 8 Plain, 8 Asiago, 4 Everything, 2 blueberry

and 2 Honey Whole Wheat.

Mixed Bagels & Sweets Nosh Box

\$86.65 (serves 21)

An assortment of 5 muffins, 4 assorted pastries, and 12 bagels with two tubs of Shmear.

Includes: 2 tubs of cream cheese (1 plain & 1 strawberry),

4 plain, 3 cinnamon raisin, 3 blueberry, 2 chocolate chip,

3 blueberry muffins, 2 chocolate chip muffins, 1 chocolate chip cookie poppers, and 2 strawberry strudels.

Traditional Nova Lox Salmon Platter

\$193.45 (serves 13)

Complete with 13 Fresh-Baked Bagels, Lox, capers, tomatoes, red onion,

2 tubs of Shmear, and garnished with lemons, cucumbers, and a bed of lettuce.



Availability is subject to operation hours

Please contact Event Planning for availability.



Einstein's Breakfast

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Brunch Box \$85.50 (serves 6-8)

6 Bagels, 1 Tub Shmear, 1 Farmhouse Egg Sandwich, 2 Bacon & Cheddar Egg Sandwiches, 4 Twice-Baked Hash Browns and 4 Blueberry Muffins.

Classic Egg Sandwich Nosh Box

Dozen \$123.75 Half Dozen \$61.88

An assortment of our most popular fresh-cracked, cage-free egg sandwiches on a Plain Bagel.

4 Bacon & Cheddar

2 Ham & Swiss

4 Turkey-Sausage & Cheddar

2 Garden Avocado

Signature Egg Sandwich Nosh Box

Dozen \$132.75 Half Dozen \$66.38

Chef-inspired fresh-cracked, cage-free egg & bagel sandwiches.

4 Farmhouse

2 All-Nighters

2 Turkey-Sausage & Cheddar

2 Bacon & Cheddar

2 Garden Avocado

Add-On Twice-Baked Hash Brown: \$2.75

Complete your breakfast with a crispy, four-cheese twice-baked hash brown.

Bagel Options:

- Plain Bagel
- Asiago Bagel
- Sesame Seed Bagel
- Everything Bagel
- Honey Whole Wheat Bagel

Gourmet Bagel Options:

Substitute for an additional \$1.00 each

- Six Cheese
- Cheesey Hash Brown
- Cheddar Jalapeno

Shmears (Cream Cheese Spreads):

- Garden Veggie
- Plain
- Onion & Chive

***Availability is subject
to operation hours***

**Please contact Event
Planning for availability**

Sandwich & Salad

Menu items include assorted condiments, utensils, paper products, and ice water. Seating table linens are not included in the price.

Eastern Deli Sandwiches

\$16.00 per person
(minimum 5 guests)

Your sandwich trays come with pickle spears, Tim's potato chips, mayonnaise, and mustard condiments. You can also enhance your sandwich trays with one of our Menu Enhancements below. Gluten-free deli bread is available.

All sandwiches are made with thick sliced deli bread and your choice of:

- Turkey with sliced provolone, lettuce, and tomato
- Ham with sliced Swiss, lettuce, and tomato
- Roast beef with sliced cheddar, lettuce and tomato
- Vegan with hummus, roasted red peppers, red onion, cucumber, spinach, and tomato

Eastern Deli Wraps

\$16.00 per person
(minimum 5 guests)

Your wrap trays come with pickle spears and Tim's potato chips. You can also enhance your wrap trays with one of our Menu Enhancements below. Gluten-free wraps are available. Choose from the following options:

- Chicken Caesar includes romaine lettuce, grilled chicken, diced tomato, parmesan cheese, and Caesar dressing (dressing contains anchovies)
- Turkey & cheddar with lettuce, tomato, and pesto mayo
- Vegetarian includes hummus, roasted red pepper, red onion, cucumber, spinach, black olive, and tomato

Deli Sandwich Bar

\$178.50 (serves 10)

Construct your own sandwich. We lay out a spread of thickly sliced deli breads, with platters of turkey, ham, roast beef, sliced cheeses, lettuce, and tomatoes. Served with pickle spears, mayonnaise and mustard, and our house-made pasta salad. We also include 1 separate set of fixings for the vegetarian/vegan in your group, consisting of hummus, red onions, cucumbers, roasted red peppers, spinach, and 1 serving of gluten-free bread per order.

Sandwich Menu Enhancements:

Soup du Jour (includes saltine crackers)	\$3.00 per person
Garden Salad (ranch OR Italian dressing)	\$3.00 per person
Fresh Fruit Salad	\$3.00 per person

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Some menu items can be customized for an additional \$35.00 charge. A \$4.50 per person charge will be added if you request China and glassware for your buffet.





Sandwich & Salad (continued)

Menu items include assorted condiments, utensils, paper products, and ice water. Seating table linens are not included in the price.

The buffet salads can be deconstructed or prepared as individual servings for an additional fee.

Caesar Salad \$13.00 per person (minimum 5 guests)
Buffet salad constructed with romaine lettuce, grated Parmesan cheese and crunchy croutons, tossed together with Caesar dressing (anchovies), and garnished with lemon wedges. Served with fresh bread sticks.
****Add grilled chicken breast for an additional \$3.75 per person.**

Chef Salad \$17.85 per person (minimum 5 guests)
Buffet salad constructed with salad greens, ham, turkey, cheddar cheese, tomatoes, cucumbers, and boiled eggs. Choice of ranch or Italian dressings on the side. Served with fresh bread sticks.

Taco Salad \$17.85 per person (minimum 5 guests)
Buffet salad constructed with romaine lettuce, seasoned diced chicken, corn, diced tomatoes, green onions, cilantro, and crunchy tortilla chips. Comes with Southwest ranch dressing on the side. Served with fresh bread sticks

Tri Salad Lunch \$17.85 per person (minimum 10 guests)
Includes bread sticks. Choose 3 pre-built salads from the following list:

- House Garden Salad - Mixed greens, grape tomatoes, carrots, and dressing choice of ranch or Italian dressing (vegan; ranch contains dairy)
- Panzanella - Focaccia cubes, red onion, grape tomatoes, cucumbers, ciliegine mozzarella, basil, and dressing (vegetarian; contains wheat, dairy, soy)
- Caesar Salad - Chopped romaine, shredded parmesan, croutons, Caesar dressing (contains wheat, fish, egg, dairy, mustard seed)
- House Pasta Salad - Pasta, olives, tomatoes, pepperoncini, and Italian dressing (vegan; contains wheat)
- Fruit Salad - May include cantaloupe, honeydew, pineapple, watermelon, or other seasonal fruit. (vegan)
- Broccoli Salad - broccoli, red onions, sunflower seeds, cheddar cheese, coleslaw dressing (vegetarian; contains dairy, soy, egg)
- Pea Salad - Peas, water chestnuts, red onion, mayonnaise, and cheddar cheese cubes (vegetarian; contains soy, egg, dairy)

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Gourmet Food Bars

All Gourmet Food Bars include paper products, ice water, and linens for seating and buffet service.

Taco Bar

\$162.75 (serves 10)

This buffet includes seasoned rice, black beans, seasoned ground beef, shredded lettuce, diced tomatoes, cheese, salsa, sour cream, flour tortillas, and Tapatio.

****Add 1 pound of Guacamole for \$10.00**

Fajita Bar

\$17.85 per person
(minimum of 10 guests)

This buffet includes grilled chicken breast, seared peppers and onions, seasoned rice, black beans, sour cream, salsa verde, Tapatio, and flour tortillas.

****Upgrade to grilled steak for an additional \$1.25 per person**

****Add 1 pound of Guacamole for \$10.00**

Tailgate Barbecue

\$17.85 per person
(minimum of 10 guests)

Enjoy your choice of a 1/3 lb. beef patty, Italian sausage, or veggie patty with mac salad and potato chips. Burgers and veggie patties include cheddar cheese, lettuce, onion, tomato, pickles, mayo, mustard, and ketchup. Italian sausage includes grilled onions & peppers, and assorted mustards.

Pizza Lunch

\$63.00 (serves 4)

A 16" pizza with a choice of topping option below. This buffet includes Caesar salad and bottled water.

****Add an individual 10" Gluten-Free Pizza to your Pizza Lunch for \$12.50 each**

Pizza Topping Options:

- 3-cheese
- Pepperoni
- Pineapple & Ham
- Supreme - pepperoni, sausage, peppers, onions, and olives
- Vegetarian - mushrooms, peppers, onions, and olives

Build-Your-Own Slider

\$97.75 (serves 6-8)

Each order of the slider buffet includes 24 slider buns with your choice of either pulled chicken OR pulled pork and a side of either Caroline Coleslaw OR Potato Salad.

****For an added vegetarian option, try the Balsamic Glazed Mushroom sliders. 6 each for \$18.00.**



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Gourmet Food Bars (continued)

The Pasta Feast

\$89.25 (serves 5)

Includes 1 entrée, 2 salads, and bread sticks **OR** chocolate chunk cookies.

****Add 5 servings of 4-ounce chicken breasts for \$17.50 per order.**

Choose 1 from the following entrées:

- Spaghetti Bolognese (contains beef)
- Manicotti with Marinara Sauce (vegetarian; contains dairy, egg)
- Penne with Alfredo Sauce (vegetarian; contains dairy)
- Gluten-Free Penne with Basil Pesto and Roasted Vegetables (vegan, gluten-free)



Choose 2 from the following salads:

- House Garden Salad - Mixed greens, grape tomatoes, carrots, and dressing choice of red wine vinaigrette or ranch (vegan; ranch contains dairy, egg)
- Panzanella - Focaccia cubes, red onion, grape tomatoes, cucumbers, ciliegine mozzarella, basil, and dressing (vegetarian; contains wheat, dairy, soy)
- Caesar Salad - Chopped romaine, shredded parmesan, croutons, Caesar dressing (contains wheat, fish, egg, dairy, mustard seed)
- House Pasta Salad - Pasta, olives, tomatoes, pepperoncini, and Italian dressing (vegan; contains wheat)
- Fruit Salad - Cantaloupe, honeydew, pineapple, and watermelon (vegan)
- Broccoli Salad - broccoli, red onions, sunflower seeds, cheddar cheese, coleslaw dressing (vegetarian; contains dairy, soy, egg)
- Pea Salad - Peas, water chestnuts, red onion, mayonnaise, and cheddar cheese cubes (vegetarian; contains soy, egg, dairy)

Eagles Mac n' Cheese Bar

\$89.25 (serves 5)

Our house-made mac n' cheese with diced bacon, feta crumbles, steamed broccoli, green onions, vegetarian chili, and Tapatio hot sauce all on the side.

Late Night Nacho Bar

\$15.75 per person

(minimum of 10 guests)

Construct your own nachos with fresh tortilla chips, cheese sauce, seasoned ground beef, green onions, diced tomatoes, olives, and Tapatio hot sauce on the side



Loaded Baker

\$15.75 per person

(minimum of 10 guests)

Baked russet potatoes with vegetarian chili, bacon bits, butter, sour cream, shredded cheese, diced green onions, and Tapatio hot sauce all on the side.

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Some menu items can be customized for an additional \$35.00 charge. A \$4.50 per person charge will be added if you request China and glassware for your buffet.

Panda Express

Price includes paper products and buffet setup. Seating table linens are at an additional price. Individual sides, entrees, and appetizers are franchise recipes and are not customizable.

Products cannot be guaranteed to be peanut- or tree nut-free.

Create your Panda Express Buffet \$141.70
(serves 6-8 guests)

Comes with 1 side dish & 2 entrees

Choose your side - one of the following per order:

- Mixed Veggies
- Fried Rice
- Chow Mein
- Steamed Rice

Choose your entree - two of the following per order:

- Orange Chicken*
- Broccoli Beef
- Black Pepper Sirloin Steak
- Beijing Beef*
- SweetFire Chicken Breast*
- Honey Walnut Shrimp
- Mushroom Chicken
- Teriyaki Chicken
- Honey Sesame Chicken
- Kung Pao Chicken*

*Indicates SPICY

Additional Sides \$33.00

Additional Entree \$53.00

Appetizers \$29.35 per order

Chicken Egg Roll (8 per order)

Veggie Spring Roll (16 per order)

Cream Cheese Rangoon (24 per order)

Condiments Included:

Fortune Cookies

Soy Sauce

Mandarin Teriyaki Sauce

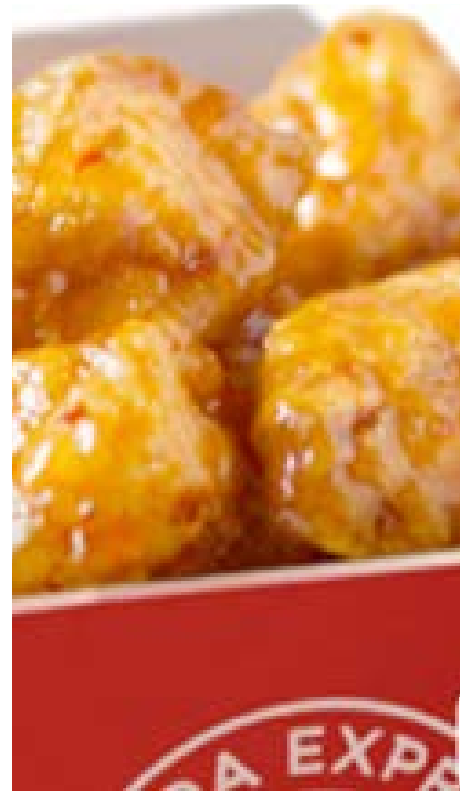
Chili Sauce

Hot Mustard Sauce

Sweet and Sour Sauce

***Availability is subject
to operation hours***

**Please contact Event
Planning for availability**





Entrée Selections

All Entrée Selections include seasonal vegetable, house garden salad with your choice of dressing, fresh baked dinner rolls, and ice water, served on Eagle China. Linens for buffet service and seating are also included. All buffets and served meals over 50 guests will accrue an additional \$35.00 fee to properly facilitate your event.

Protein Selections

\$Price per person

Choose one protein, minimum order of 10 guests:

- | | |
|--|---------|
| • Airline Chicken Breast | \$26.25 |
| • Beef Tenderloin Medallions | \$31.50 |
| • Pork Tenderloin Medallions | \$26.25 |
| • Steelhead Filet | \$31.50 |
| • Stuffed Portobello Mushroom (Vegetarian) | \$26.25 |

Side Selections

Choose a side to go with protein choice, minimum order of 10 guests:

- Roasted Sweet Potatoes
- Seasoned Rice
- Mashed Potatoes
- Roasted Golden Potatoes
- Herb & Garlic Penne Pasta

Dessert Selections

\$Price per person

For and extra cost, choose a dessert to accompany your meal, minimum order of 10 guests:

- | | |
|--|-------------|
| • New York Cheesecake with Seasonal Fruit | \$6.00 each |
| • Strawberries & Cream Cake | \$6.25 each |
| • Lemon Cream Cake | \$6.25 each |
| • Chocolate Layer Cake | \$6.25 each |
| • Seasonal Berries with optional Chantilly Cream | \$5.00 each |

Cakes and cheesecake are not produced in a peanut- and tree nut-free facility, and contain wheat, dairy, egg, and soy.

Appetizers & Platters

All appetizers and platters are sold à la carte and do not include linens for seating tables. Services include paper products.

Hot Selections

Mushroom Caps \$35.15 (25 each)
Gourmet cheese and bread crumb stuffed mushrooms.

Party Meatballs \$37.75 (50 each)
All-beef, half ounce meatballs with your choice of Barbecue, Sweet & Sour, or Teriyaki sauces.

Chicken Skewers \$71.75 (25 each)
Choice of Teriyaki, Mediterranean and Jamaican Jerk flavors.

Veggie Spring Rolls \$57.75 (24 each)
Served with Sweet Chili Garlic Dipping Sauce.

Chicken Wings \$54.60 (25 each)
About 2.5lbs of bone-in chicken wings served plain or tossed with your choice of flavor.
Sauces - BBQ, Teriyaki, Buffalo, or Mango Habanero Sauce.
Dry Rubs - Garlic Parmesan, Salt & Vinegar, or Korean BBQ Spice.

Artichoke & Spinach Dip \$55.95
(serves 12-15)
Fresh spinach, chopped artichokes, and two types of cheeses baked to a creamy perfection. Served with sliced baguettes.

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Appetizers & Platters

(continued)

All appetizers and platters are sold à la carte and do not include linens for seating tables. Services include paper products.

Cold Selections

Hummus & Pita

\$46.90

(Serves 20-24 guests)

This vegetarian option comes with hummus, a variety of vegetables, and lightly toasted pita bread chips.

Seven Layer Dip

\$87.00

(Serves 20-25 guests)

Refried beans, avocado spread, sour cream, shredded cheddar cheese, diced tomatoes, green onions and diced olives. Served with fresh fried tortilla chips.

Char Siu Pork

\$72.75

(Serves up to 25 guests)

Thinly sliced Chinese style BBQ pork served with hot mustard, cocktail sauce, and toasted sesame seeds.

Deviled Eggs

\$38.60 (24 each)

Choose from two flavors:

- Traditional
- Spicy Sriracha Chili

Sicilian Tomato Bruschetta

\$70.25 (25 each)

Finely diced tomatoes, green olives, red bell peppers, onion, minced garlic, and mixed with olive oil on top of toasted baguette slices, and garnished with a fresh chiffonade of basil.

Shrimp Cocktail Tray

\$99.50

2½lbs. of court bouillon cooked shrimp with lemon wedges and cocktail sauce on the side.

Pinwheels

\$55.60 (24 each)

Fresh vegetables, deli meats, and a creamy spread rolled in a variety of flavored tortillas, then sliced displaying that traditional pinwheel look. Chosse from 3 flavors:

- Turkey with fresh spinach and cranberry cream cheese.
- Ham with fresh spinach and pineapple cream cheese.
- Veggie with fresh spinach, shredded carrots, olives, cucumbers, hummus.

Fresh Vegetables & Dip Small \$45.40 (serves 12)
Medium \$81.75 (serves 24)
An assortment of fresh cut vegetables served with ranch dressing.

Sliced fresh assortment of fruit to include canteloupe, honeydew, watermelon, pineapple, and garnished with other assorted fruits and berries.

Imported & Domestic Cheeses \$104.25
(Serves 20-24 people)
An assortment of gourmet imported and domestic cheeses garnished with fresh and dried fruits. Served with baguette slices and assorted wafer crackers.

Antipasto Platter \$65.00
(Serves 10-15 guests)
Italian cold cuts served with cheese cubes and a variety of marinated vegetables. Served with an assortment of wafer crackers.

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Quick Service Menu

Here are some menu items for your quick and easy pick up or drop-off service needs. This menu does not include buffet service, linens, or paper products. We can provide these services and items for additional fees. Just ask your Event Planner.

Just Pizza

\$21.00 each

A 16" pizza with your choice of topping option below. Serves about 4 guests.

Gluten Free Pizza

\$12.50 each

A 10" individual sized pizza with your choice of topping option below.

Serves 1-2 guests.

***Prepared in a kitchen that processes wheat products.**

Pizza Topping Options

- 3-cheese
- Pepperoni
- Pineapple & Ham
- Supreme - pepperoni, sausage, peppers, onions, and olives
- Vegetarian - mushrooms, peppers, onions, and olives

Street Taco Platters

(serves 9)

Enjoy our in-house, made from scratch street tacos. Your tray of 18 tacos comes with our signature medium heat fresh red salsa, tomatillo salsa, fresh cut fried tortilla chips, and your choice of one meat. Street tacos come topped with diced onions, cilantro, and lime wedges on the side. Choose from one of the following meats:

- Grilled Chicken Tacos \$66.00
- Slow Roasted Pork Carnitas \$66.00
- Grilled Flank Steak \$80.40
- ****Add 1 pound of Guacamole for \$10.00**

Eastern Deli Sandwiches Box Lunch

\$16.00 per person

Your box lunch sandwich includes Tim's potato chips, pickle spears, condiments, napkin, knife, and your choice of either bottled water OR 2 chocolate chip cookies. Gluten-free deli bread is available.

Sandwiches are made with thick sliced deli bread and your choice of:

- Turkey with sliced provolone, lettuce, and tomato
- Ham with sliced Swiss, lettuce, and tomato
- Roast beef with sliced cheddar, lettuce and tomato
- Vegan with hummus, roasted red peppers, red onion, cucumber, spinach, and tomato

Eastern Deli Wraps Box Lunch

\$16.00 per person

Your box lunch wrap includes Tim's potato chips, pickle spears, napkin, knife, and your choice of either bottled water OR 2 chocolate chip cookies. Gluten-free wraps are available. Choose from the following options:

- Chicken Caesar includes romaine lettuce, grilled chicken, diced tomato, parmesan cheese, and Caesar dressing (dressing contains anchovies)
- Turkey & cheddar with lettuce, tomato, and pesto mayo
- Vegetarian includes hummus, roasted red pepper, red onion, cucumber, spinach, black olive, and tomato

Snacks

Fresh Fried Tortilla Chips and Salsa \$17.00 per pound
One pound of fresh cut & fried corn tortillas with a side of fresh tomato salsa.

Gardettos \$12.75 per bag
14.75 ounce bag.

Mini Pretzel Twists \$6.00 per bag
16 ounce bag.

Individual Yoplait Yogurts \$1.50 each
6 ounce yogurts. Choose from Mixed Berry, Peach, and Light Vanilla.

Whole Fruit \$1.00 each
Bananas, Apples, and Oranges.

Tim's Cascade Potato Chips \$2.10 each
Individual 1.5 ounce bags. Regular, Jalapeno, and Sea Salt & Vinegar.

Western Trail Mix \$30.00 per box
Sold by the case of 12 individual 3 ounce bags.

Assorted Granola and Snack Bars \$Market Price
Ask your caterer for available options, quantities, and prices. Only sold by the case, not individual bars.



Desserts

Truffle Bars \$64.00 (24 each)

Chocolate truffle dessert bars.

Variety Dessert Bars \$84.00 (24 each)

Includes Oreo Dream, Lemonberry Jazz, Fabulous Brownie, and Marble Cheesecake Truffle bars.

Assorted Petit Fours \$57.00 (24 bites)

Includes Carrot Cake, Red Velvet, Double Chocolate and Truffle Bon Bon.

Chocolate Chip Cookies \$22.00 (12 each)

Lemon Bars \$78.00 (16 each)

Fabulous Chocolate Chunk Brownies \$60.00 (12 each)

Candy Station \$155.00
(serves 40 guests)

A fun treat for your next gathering! 4 ounce size goody bags provided. Includes: gummy bears, sour worms, Swedish Fish, chocolate pretzels, yogurt covered raisins, Chex Brownie Buddies, Hot Tamales, and Jolly Ranchers.

Frozen Selections

Ice Cream Social \$196.90
(serves 45-50 guests)

Includes choice of 3 gallons of vanilla OR chocolate ice cream, and comes with whipped cream, chocolate and caramel sauces, maraschino cherries, and sprinkles.

Assorted Frozen Novelties \$Market Price

Ask your caterer for options, quantities, and prices. Only sold by the case.

Individual Desserts

Dessert Selections \$ Price per person
(minimum 10 guests)

Choose a dessert to accompany your meal:

- New York Cheesecake with Seasonal Fruit \$6.00 each
- Strawberries & Cream Cake \$6.25 each
- Lemon Cream Cake \$6.25 each
- Chocolate Layer Cake \$6.25 each
- Seasonal Berries with optional Chantilly Cream \$5.00 each

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Gluten Free Desserts

Chocolate Chip Brownie (individually wrapped) \$3.65 each

Rice Crispy Bar (individually wrapped) \$3.65 each

Chocolate Chip Cookie (Vegan, individually wrapped) \$3.65 each

Beverages

Hot Beverage Service

Beverage services include cups, napkins, & associated condiments.

Gourmet Coffee

Includes sugar, sugar substitutes, half n' half, French vanilla creamer and stir sticks. $\frac{3}{4}$ gallon serves about 10-12 guests.

$\frac{3}{4}$ gallon	\$19.00
1 $\frac{1}{2}$ gallon	\$38.00

**CRAVENS
COFFEE**

Hot Tea

Includes an array of tea bags, honey, sugar, sugar substitute, lemon wedges and stir sticks. $\frac{3}{4}$ gallon serves about 10-12 guests.

$\frac{3}{4}$ gallon	\$16.00
1 $\frac{1}{2}$ gallon	\$32.00

Hot Chocolate

\$21.50

Sold by the gallon, serves about 12-16 guests.

Abuelitas Hot Chocolate

\$50.00

Sold by the gallon, serves about 12-16 guests.

Hot Spiced Cider

\$14.00

Sold by the gallon, serves about 12-16 guests.

Chilled Beverage Service

Sold by the gallon, serves about 12-16 guests.

Iced Water

\$12.85

Iced Tea

\$23.50

Served with lemon wedges, sugar, sugar substitute and stir sticks.

Fruit Punch

\$18.85

Lemonade

\$18.85

Eagle Punch

\$23.00

The Catering Department's secret sparkling punch recipe!

Citrus Punch

\$23.00

Arnold Palmer

\$22.35

A great selection with the perfect mixture of freshly brewed Iced Tea and Crystal Light Lemonade.

Iced Water Station

\$33.00

4.5 gallons. Serves 70-75 guests



Beverages (continued)

Individual Beverage Selections

Canned Soda

\$1.00 each

12 ounce cans. Pepsi, Diet Pepsi, Sierra Mist, Mountain Dew, and Mug Root beer.



Lipton's "Pure Leaf" Tea Bottles

\$2.60 each

18.5 ounce bottles. Unsweetened, Lemon, Raspberry, and Sweet Tea.

Tree Top Juice

\$2.50 each

10 ounce bottles. Cranberry, Orange, and Apple.

Bubly Sparkling Waters

\$2.00 each

16 ounce cans. Grapefruit, Blackberry, Cherry, and Lime.

Bottled Water

\$1.35 each

16.9 oz. bottle with Eagle Logo Labels

Specialty Beverage Services

Mocktail Bar

\$8.00 per person

(minimum 10 guests)

Throwing a party? We now offer individually hand-crafted mocktails made for each of your guest - shaken or even stirred! Our staff will create a unique atmosphere with your choice of three different non-alcoholic beverages:

- Shark Tank Punch - Lemonade, Starry soda, blue raspberry, and a gummy shark
- Tropical Sunrise - Orange & pineapple juices, with grenadine
- Strawberry Daiquiri - blended strawberries, simple syrup, lime juice and Starry soda

Eagle Blaster or Italian Soda Bar

\$4.75 per person

(minimum 10 guests)

A self-serve station will be set up for you to create your own Italian Soda or Eagle Blaster! Comes with 12 ounce cups, three flavor syrups, cream, and either club soda for the Italian Soda Bar OR Rock Star energy drink for the Eagle Blaster Bar. Additional charge for catering staff to serve.

Cubed Ice

\$8.00

Sold by the 5 gallon bucket.

