



EAGLE VINES  
VINEYARD & GOLF CLUB



Banquet Menu



# BREAKFAST BUFFET

# Breakfast Buffet

Minimum Guests: 24

## Continental Breakfast

\*\$15

Seasonal fruit, homemade croissant with butter and jam, assorted mini muffins, orange juice, cranberry juice, grapefruit juice, coffee and iced or hot tea

## Healthy Breakfast

\*\$20

Yogurt parfait with seasonal fruit, local wild flower honey and granola; Cereal selection, seasonal fruit, bagels with flavored or plain cream cheese, scrambled eggs, pork sausage links, country potatoes, orange juice, cranberry juice, grapefruit juice, coffee and iced or hot tea

## Full Breakfast

\*\$25

Scrambled eggs, apple wood smoked bacon, sausage, country potatoes, bagels with smoked salmon and cream cheese, toast with sweet butter and preserves, assorted mini muffins and pastries, buttermilk pancakes, French toast, seasonal fruit, yogurt, granola, orange juice, cranberry juice, grapefruit juice, coffee and iced or hot tea

## Mediterranean Breakfast

\*\$27

Eggs, beef sausage, beef basturma, spanakopita  
Chefs choice cheeses, mixed olives, seasonal fruit, cherry tomatoes, cucumber, egg plant, homemade pastries, honey, house-made jam (strawberry, blackberry and peach), orange juice, cranberry juice, grapefruit juice, coffee and iced or hot tea

\*All prices subject to service charge (20%) and tax

# Light Breakfast

Minimum Guests: 24

## Roasted Vegetable Frittata

\*\$8

Eggs, seasonal vegetables, potatoes and Monterey jack cheese

## Breakfast Sandwich

\*\$9

Choice of breakfast sausage, Applewood smoked bacon or honey ham, fried egg,  
Cheddar cheese served on choice of bread

## Breakfast Quesadilla

\*\$9.50

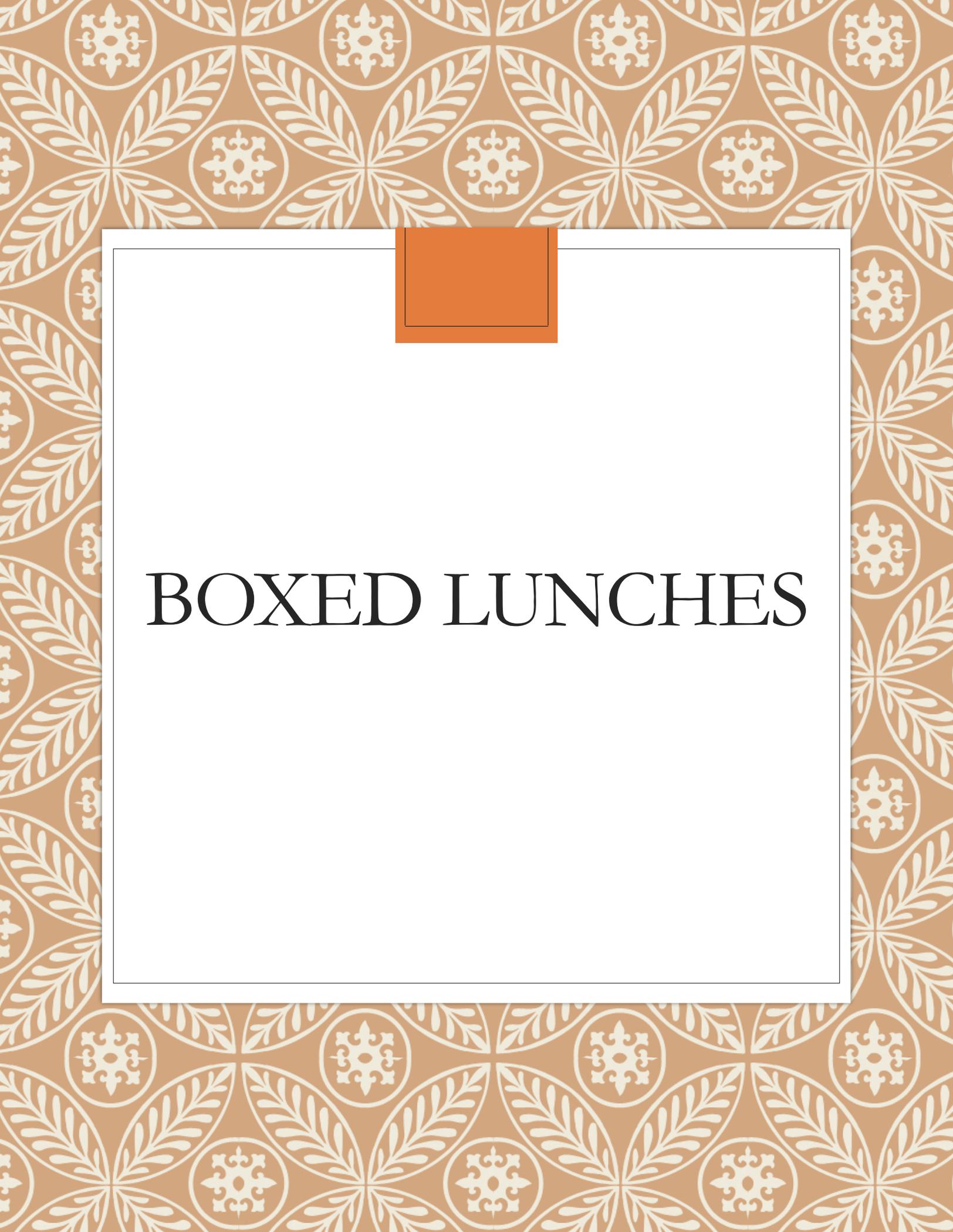
Choice of breakfast sausage, Applewood smoked bacon or chorizo, with scrambled eggs, served  
with a side of house salsa, sour cream and guacamole

## Breakfast Burrito

\*\$10

Choice of breakfast sausage, Applewood smoked bacon, chorizo or honey ham, with scrambled  
eggs, cheddar cheese, hash browns served with side of house salsa

\*All prices subject to service charge (20%) and tax



# BOXED LUNCHES

# Boxed Lunch

## Standard Option

\$12.50\*

A mix of Turkey & Ham Sandwiches, Fresh Seasonal Fruit, Kettle Chips, Fresh Baked Cookie and Chilled Bottled Water

## Premium Options

\$17\*

Comes with choice of Gourmet Sandwich, Cookie, Chilled Bottled Water and CHOICE of Potato Salad, Pasta Salad or Kettle Chips

### Italian

Salami, lettuce, onion, tomato, jack cheese pesto aioli

### Turkey Club

Turkey, bacon, lettuce, tomato, avocado, cheddar cheese

### Ham And Swiss

Ham, Swiss, tomato, onion, baby arugula, dijon mustard

### Roast beef

Certified angus beef slow roasted with lettuce, tomato, grilled onions and creamy horseradish sauce

### Bahn Mi

Pork or Chicken, cucumber, pickled carrot and radish, cilantro and jalapeno

### Veggie Sandwich

(can be vegan upon request)

Portobella mushroom, charred red bell pepper, grilled squash or zucchini, tomatoes, lettuce with pesto aioli

\*All prices subject to service charge (20%) and tax



# LUNCH BUFFET

11AM – 4PM

Please Choose:

- 1 - Salad
- 2 - Accompaniments
- 2 - Entrees

# Entrée Selections

- \*Two entrees on left column \$23.95/pp
- \*One entrée from each column for \$25.95/pp
- \*Two entrees on right column \$27.95/pp

minimum guests: 24

## Pork spare ribs

with smoked honey barbeque sauce

## BBQ chicken

legs and thighs with fresh barbeque sauce

## Chicken Florentine

with spinach, mushroom, a cream of white wine sauce and Parmesan cheese

## Teriyaki Chicken

grilled legs and thighs marinated with a sweet soy ginger teriyaki

## Chicken Parmesan

breaded chicken with marinara sauce and mozzarella cheese

## Turkey Roulade

Stuffed with seasonal vegetables and served with pan gravy

(\$6 for additional entrée from left column)

## Grilled Salmon

with pineapple-mango salsa

## Shrimp Scampi

Buttery jumbo shrimp with a white wine and herb sauce

## Grilled tri tip

with red wine reduction sauce

## Flat Iron steak

with chimichurri glaze

## Beef Kebab

Certified angus beef skewers with seasonal grilled vegetables.

## Beef Roulade

Stuffed with seasonal vegetables and served with a red wine reduction demi-glaze

(\$8 for additional entrée from right column)

\*All prices subject to service charge (20%) and tax

# Accompaniments

## Chef's sauté

seasonal harvest vegetable medley

## Garlic mashed potatoes

## Scalloped potatoes

with pepper jack, parmesan cheese and creamy mushrooms

## Potato Au Gratin

creamy potatoes with Monterey jack and parmesan cheese

## Rosemary garlic roasted potatoes

## Rice Pilaf

fresh mushrooms and peas

## Saffron rice

diced harvest vegetables

## Cheese tortellini

with choice of pesto, marinara or alfredo sauce

## Penne pasta

with choice of sauce

## Corn on the cobb

with butter and paprika

## Corn relish

with peppers, tomatoes and onions

## Roasted asparagus and Brussel sprouts

with pancetta bits, sea salt and balsamic vinaigrette

## Baked beans

## Chefs Chili

# Salads

## Organic Green Salad

tossed with fresh vegetables and champagne vinaigrette

## Classic Caesar Salad

fresh romaine lettuce, herb croutons, parmesan cheese and Caesar dressing

## Greek Salad

With lemon vinaigrette, Roma tomatoes, cucumber, red onion, cubed feta cheese and olives

## Spinach and Strawberries

spinach and mixed green blend with strawberries, candied walnuts, gorgonzola cheese and citrus vinaigrette

## Pear and Arugula

arugula and mixed greens, crisp pears, slivered almonds, asiago cheese and Meyer lemon vinaigrette

## Tomato & Mozzarella Salad

with balsamic vinaigrette, basil and artichoke hearts

## Asian Noodle Salad

with water chestnuts, red peppers, carrot, cucumber, bean sprout and a sesame dressing

## Potato Salad

## Fruit Salad

# Light Lunch

Please select one salad and two types of sandwiches

\$17/pp\*

## Salads

Tomato & Mozzarella Salad  
Caesar Salad  
Greek Salad  
Spinach and Strawberries  
Organic Green Salad  
Fruit Salad  
Potato Salad

## Sandwiches

### Pulled Pork

Tossed in barbeque sauce and served with coleslaw

### Grilled Chicken Sandwich

Bacon, swiss, lettuce, tomato and onion; served on fresh brioche

### Italian

Salami, lettuce, onion, tomato, jack cheese pesto aioli

### BLAT

Bacon, lettuce, avocado and tomato

### Turkey Club

Turkey, bacon, lettuce, tomato, avocado, cheddar cheese

### Ham And Swiss

Ham, Swiss, tomato, onion, baby arugula, Dijon mustard

### Roast beef

Certified angus beef slow roasted with lettuce, tomato, grilled onions  
and creamy horseradish sauce

### Bahn Mi

Pork or Chicken, cucumber, pickled carrot and radish, cilantro and jalapeno

### Veggie Sandwich

(can be vegan upon request)

Portobella mushroom, charred red bell pepper, grilled squash or zucchini, tomatoes, lettuce  
with pesto aioli

\*All prices subject to service charge (20%) and tax



# DINNER BUFFET

AFTER 4 PM

Please Choose:

- 1 - Salad
- 2 - Accompaniments
- 2 - Entrees

# Entrée Selections

- \*Two entrees on left column \$30.95/pp
- \*One entrée from each column for \$32.95/pp
- \*Two entrees on right column \$34.95/pp

minimum guests: 24

## Pork Spare Ribs

with smoked honey barbeque sauce

## BBQ Chicken

legs and thighs with fresh barbeque sauce

## Chicken Piccata

boneless skinless thigh meat with a lemon, caper white wine sauce

## Chicken Marsala

braised chicken breast in a mushroom marsala shallot reduction

## Teriyaki Chicken

grilled legs and thighs marinated with a sweet soy ginger teriyaki

## Chicken Parmesan

breaded chicken with marinara sauce and mozzarella cheese

## Chicken Florentine

Baked chicken breast with sautéed spinach, mushrooms and prosciutto.

## Garlic Rosemary Pork Tenders

with white wine reduction

## Mojito Pork Loin

with mint, cilantro and citrus marinade  
fried pork tenders with curry sauce

## Grilled Salmon

with fruit salsa or lemon white wine reduction sauce

## Blackened Salmon

with pineapple-mango salsa, or Chimichurri Sauce

## Grilled Mahi-Mahi

with a Pineapple-Mango Salsa

## Grilled tri tip

with red wine reduction sauce

## Slow Roasted Prime Rib

with au jus and horseradish cream

## Grilled New York striploin

with crispy onions and brandy peppercorn glaze

## Flat Iron steak

with chimichurri glaze

## Braised Short Ribs

Beef short ribs braised in Eagle Vines Vineyard Cabernet

(\$6 for additional entrée from left column)

(\$8 for additional entrée from right column)

\*All prices subject to service charge (20%) and tax

# Accompaniments

## Chef's sauté

seasonal harvest vegetable medley

## Garlic mashed potatoes

## Scalloped potatoes

with pepper jack, parmesan cheese and creamy mushrooms

## Potato Au Gratin

creamy potatoes with Monterey jack and parmesan cheese

## Rosemary garlic roasted potatoes

## Rice Pilaf

fresh mushrooms and peas

## Saffron rice

diced harvest vegetables

## Cheese tortellini

with choice of pesto, marinara or alfredo sauce

## Penne Pasta

with choice of sauce

## Corn on the cobb

with butter and paprika

## Roasted asparagus and Brussel sprouts

with pancetta bits, sea salt and balsamic vinaigrette

## Baked Potatoes

with butter, sour cream, green onions, cheese and bacon

# Salads

## Organic Green Salad

tossed with fresh vegetables and champagne vinaigrette

## Classic Caesar Salad

fresh romaine lettuce, herb croutons, parmesan cheese  
and Caesar dressing

## Greek Salad

,Roma tomatoes, cucumber, red onion, cubed feta cheese, olives  
and lemon vinaigrette

## Spinach and Strawberries

spinach and mixed green blend with strawberries, candied walnuts, gorgonzola cheese  
and citrus vinaigrette

## Pear and Arugula

Arugula and mixed greens, crisp pears, slivered almonds, asiago cheese  
and Meyer lemon vinaigrette

## Tomato & Mozzarella Salad

with balsamic vinaigrette, basil and artichoke hearts

## Asian Noodle Salad

with water chestnuts, red peppers, carrots, cucumber, bean sprouts and a sesame dressing

## Beet Salad

(add\$2)

Arugula, beets, red onion, goat cheese with white wine vinaigrette



# HORS D' OEUVRES

# Hors d'Oeuvre Options

## Bruschetta

Diced tomatoes, onions and Kalamata olives, with parmesan cheese and thinly sliced basil; served on a garlic toasted crouton

\*\$5/pp

## Grilled Asparagus Spears

Asparagus wrapped with prosciutto

\*\$6/pp

## Ahi Tuna

Served on a crisp wonton with wasabi aioli

\*\$5/pp

## Ceviche

Seasonal fresh fish ceviche on house made mini tostada

\*\$7/pp

## Crostini a la Mozzarella

Bread slices topped with mozzarella cheese and heirloom tomatoes

\*\$5/pp

## Crème de Fromages Crostini

Gorgonzola, walnuts and ricotta cheese on a sliced garlic crouton; topped with fresh herbs

\*\$6/pp

## Chicken Satay

Teriyaki marinated, boneless, skinless chicken breast with a peanut sauce

\*\$6/pp

## Wild Stuffed Mushrooms

Mushrooms stuffed with blue cheese and sun-dried tomatoes;

topped with toasted pine nuts

\*\$6/pp

## Beef Wellington

Bite-sized beef wellingtons with horseradish aioli

\*\$9/pp

## Pizzetta

Flat bread with goat cheese, roasted red peppers and pesto sauce

\*\$5/pp

## Beef Crostini

Peppered beef crostini with chipotle aioli

\*\$9/pp

## Prawn Mahi Sushi

Tempura fried shrimp, asparagus, and tomato; rolled and fried

\*\$9/pp

\*All prices subject to service charge (20%) and tax

# Hors d' Oeuvre Displays

## Fresh Fruit Platter \$5.50

Seasonal display of fresh sliced fruit and skewered berries with a honey-yogurt dipping sauce alongside a house made caramel and marshmallow dipping cream

## Assorted Fruit & Cheese Display \$7.00

Local and Imported gourmet cheeses, crackers and fresh fruit with dipping sauce

## Antipasto Display \$7.25

Array of salami and coppa, fresh mozzarella with manchego cheese, artichoke hearts, roasted red peppers, Italian olives, sliced baguette, assorted crackers and fresh breadsticks

## Crostini Station \$5.50

Basket of warm fresh baked sliced baguettes with three dipping spreads; tomato, onion parmesan, mushroom pesto and garlic spread, olive tapenade crostini with capers and Dijon

## Seafood Station \$12.50

Jumbo prawn cocktail, baby scallops ceviche, fresh oysters , ahi tuna tartar martinis

\*All prices subject to service charge (20%) and tax

# Private Event Guidelines

## Confirmation

Menus, room set-up and other details pertinent to your function should be submitted to your representative at least 21 days prior to your event.

## Payment/Pricing

Prices are subject to change without notice or promise and should be used as a guideline of costs. Menu pricing will be confirmed three months prior to the event date. Prices quoted do not include a 20% service charge or local sales tax. Menus priced per person.

## Guarantees

Eagle Vines must be notified of your guaranteed guest count with corresponding entrée counts when applicable 10 days prior to the event. This is the number you will be charged even if your guests do not attend. If we do not receive a guaranteed guest count from you, the number of persons specified on the event order will be charged. If you are having a plated meal with a split entrée we will do a 50/50 split on entrée choices. We will prepare for 5% over the guaranteed count.

## Food and Beverage

Eagle Vines must provide all food and beverage with the exception of a wedding cake or preapproved wine with appropriate corkage fees.

Menus can be customized and priced accordingly.

Minimum for private events as follows:

15 people - lunch / 24 people - dinner

## Deposits and Payments

A Non-refundable deposit is required to secure the date and time of your event. This deposit can be reduced depending on other details of the event and pending prior management approval. The balance of your bill is due 72 hours prior to the event. A credit card is required to be kept on file for any day of variable costs needed for billing, i.e. hosted bar, wine consumption, etc. If your party decides to cancel or postpone their date they forfeit all deposits paid up to that point.

## Damages and Security

The signee of this contract is responsible for any damages resulting from an individual or vendor attending their event. Such payment will be due upon submission of an Eagle Vines invoice. Eagle Vines Golf Club shall not assume responsibility for any loss or damaged items left unattended by client, guests or clients vendors.

The signee of this contract agrees to remove all non-Eagle Vines property at completion of event including any and all rentals from third party vendors. Eagle Vines does not allow overtime on its property. Any group still on premises after the agreed upon time specifications will be subduced to a \$1,000 late fee for each additional ½ hour after the agreed upon completed time.

# Facility Fees

## GRAND PAVILION

The outdoor pavilion tent is a prime venue for weddings and large social events, with clear walls that open up to enjoy the elevated mountain views, vineyards, waterfalls and professional landscaping. It also has 12 chandeliers and a stamped concrete foundation to provide rustic elegance for your guests.

The Pavilion is available April through October.

Saturday:

Facility Fee: \$6,000

Sunday-Friday:

Facility Fee: \$5,000

## CLUBHOUSE

The Clubhouse Restaurant Bar & Grill at Eagle Vines has an adjoining patio, also with elevated views of mountains, vineyards, a gorgeous pond full of life with a trickling waterfall and professional landscaping.

During (daytime) business hours, a portion of our restaurant can be blocked for your private event if less than 75 people. Facility Fee: \$200

After 5pm, the entire restaurant can be reserved for a private dinner event. (maximum of 150 people)

Facility Fee: \$1,500

The Patio can be reserved for either a lunch or dinner event.

Facility Fee: \$1,000



THANK YOU FOR CHOOSING  
EAGLE VINES VINEYARD & GOLF CLUB

For any more information, please feel free to contact  
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