

The logo for NEAGLES features a stylized 'N' composed of three curved, overlapping bands in teal, gold, and white.

NEAGLES

CATERING GUIDE



APPETIZERS

Per 50 pieces

Meatballs \$75.00

A delicious blend of beef, pork and spices (1 oz. each). Available with the following sauces: General Tso; Italian (marinara); chunky tomato barbeque; Swedish.

Shrimp Bruschetta \$90.00

Vegetable Samosas \$75.00

Served with cilantro dipping sauce and mango chutney.

Smoked Gouda Arancini \$125.00

Beef Tenderloin En Croûte \$210.00

Bacon-Wrapped Dried Plums \$75.00

Bacon-Wrapped shrimp (1 oz.) \$125.00

Bacon-Wrapped Sea Scallops \$150.00

Fried Pierogis with Caramelized Onion Bacon Sauce \$45.00

Cucumber Canapés \$75.00

Wild Mushroom Tarts \$115.00

Stuffed Mushrooms \$90.00

Shrimp Cocktail 3 lb. (45-60 pieces) \$135.00



PLATTERS & SNACKS

Serves 50 guests

Vegetables & Dip \$95.00

Fruit Display \$100.00

Gourmet Cheese Tray \$130.00

Assorted cheeses including brie, fresh mozzarella, Chèvre, Boursin, Swiss, aged cheddar, pepper jack, and more. Accompanied by Carr's gourmet crackers.

Spinach & Artichoke Dip \$75.00

Served with homemade pita chips.

Mediterranean Display \$75.00

Marinated grilled zucchini, summer squash, asparagus, sweet peppers, and onions with an assortment of ripe and green olives, pepperoncini, fresh mozzarella and hummus.

Served with homemade pita chips.

Cookie Jar \$15.95 doz.

A Chef's assortment of fresh baked cookies, brownies, and bars.

Southwest Combo \$75.00

Fresh made tortilla chips with tomato salsa, fire roasted salsa verde, and guacamole.

Chips & Dip \$50.00

Ruffled potato chips served with made from scratch onion dip.

Hummus with House Made Pita Chips \$65.00

Snack Mix \$20.00



ENTRÉE SALADS, WRAPS, & SANDWICHES

Includes iced tea and coffee.

Entrée salads also include a dinner roll.

Parkview House Salad \$12.95

Mixed field greens with pecans, cranberries, goat cheese and champagne vinaigrette. Add a grilled chicken breast for \$2. Gluten free.

Caesar Salad \$11.95

Romaine hearts with Caesar dressing, croutons, shaved parmesan cheese and heirloom cherry tomatoes. Add a grilled chicken breast for \$2.

Cobb Salad \$14.95

Mixed greens topped with chunks of Roquefort cheese, bacon, tomatoes, boiled eggs, grilled chicken and fresh avocados served with blue cheese dressing. Gluten free.

Turkey Club Wrap \$11.00

Shaved turkey breast, bacon, tomatoes, lettuce and Swiss cheese nestled inside a honey wheat tortilla with Dijon mayonnaise.
Served with chips and pickle spear.

Ham & Cheddar Wrap \$11.00

Shaved ham, aged cheddar with lettuce, tomato and Dijon mayonnaise.
Served with chips and pickle spear.

Vegan Wrap \$11.00

A garden fresh medley of marinated julienned vegetables. Served with chips and pickle spear.

Chicken Salad Wrap \$11.00

Made from scratch chicken salad and leaf lettuce wrapped in a honey wheat tortilla wrap. Served with chips and a pickle spear.

Deli Sliders \$18.00 per dozen

Mix and match of chicken salad, ham, and turkey.



PLATED ENTRÉES

Entrée price includes salad, rolls, butter, ice tea, coffee and unless otherwise stated 2 sides.

SALADS

Parkview House Salad- GF

Mixed field greens with pecans, cranberries, goat cheese and champagne vinaigrette.

Bibb Wedge Salad- GF

Served with bacon, blue cheese, tomatoes, boiled egg and Roquefort dressing.

Caesar Salad

Romaine hearts served with Caesar dressing, croutons and shaved parmesan cheese.

Kale Citrus Salad- GF

Baby kale, apple, grapefruit, cranberries, red onions, with blood orange vinaigrette.

Heirloom Cherry Tomato Salad- GF

Served with buffalo mozzarella balls, fresh basil and balsamic glaze.

Spinach Salad- GF

Served with warm bacon vinaigrette.

VEGETARIAN

Penne Primavera- Vegan \$15.00

Does not include side.

Bow Tie Pasta \$18.00

Served with arugula, feta cheese, garlic and olive oil. Does not include side.

Wild Mushroom Ravioli \$20.00

Served with black pepper cream sauce. Does not include side.

Fried Polenta \$20.00- GF

Served with porcini mushrooms and marinara sauce.



BEEF

Filet of Beef \$42.00

A six-ounce filet served with red wine braised onions.

Filet of Beef \$42.00- GF

A six-ounce filet with stilton butter and candied shallots.

Carved Beef Tenderloin \$39.00- GF

Served with wild mushroom cream sauce or chimichurri sauce.

Carved Rib Roast \$36.00

Roast Prime Rib served with merlot pan sauce or Roquefort sauce.

Open Face Beef Wellington \$44.00

A six-ounce filet served on a puff pastry crust with mushroom duxelles and bordelaise.

Center Cut Angus New York Strip \$50.00

An eight-ounce choice cut served with bordelaise sauce.

PORK

Bone in Center Cut Pork Chops \$32.00- GF

A ten-ounce center cut chop served with onion marmalade.

Grilled Pork Loin Filet \$29.00- GF

A six-ounce loin filet served with apple chutney.

Pork Loin Filet \$29.00

A six-ounce loin filet served with tart cherry, port and caraway sauce.

Pork Loin Filet Wrapped in Bacon \$29.00

A six-ounce loin filet served with coarse grain Dijon mustard sauce.



POULTRY

Chicken Piccata \$22.00

Parmesan battered pan-fried six-ounce breast served with bur Blanc and capers.

Mustard & Tarragon Chicken \$24.00

An eight-ounce airline breast served with mustard and tarragon cream sauce.

Rosemary Balsamic Glazed Chicken \$24.00- GF

An eight-ounce airline breast served with rosemary, pancetta and balsamic vinegar glaze.

Rosemary Chicken \$22.00

A six-ounce breast served with Chèvre cheese sauce and rosemary.

Apricot Glazed Chicken \$24.00- GF

An eight-ounce airline breast served with goat cheese and pancetta with apricot glaze.

Lemon Chicken \$24.00

An eight-ounce airline breast served with lemon butter sauce and Niçoise olives.

LAMB

Pistachio Encrusted Rack of Lamb \$35.00

Served with port wine sauce.

Roasted Rack of Lamb \$34.00

Served with rosemary and garlic sauce.

Lamb Chops \$34.00

Served with harissa sauce.



SEAFOOD

Grilled 8 oz. Salmon Filet \$25.00

Served with red curry sauce.

Grilled 8 oz. Salmon Filet \$25.00- GF

Served with papaya salsa.

Pan Seared 8 oz. Salmon Filet \$25.00

Served with lemon caper sauce.

Pan Seared 8 oz. Salmon Filet \$25.00

Served with wild mushroom ragout.

Pan Seared 8 oz. Tilapia Filet \$22.00- GF

Served with Chile lime butter.

Pan Seared 8 oz. Tilapia \$22.00- GF

Served with crushed red pepper, olives and cherry tomatoes.

Sesame Crusted Mahi Mahi \$26.00

Served with ginger butter sauce.

BUFFETS

Buffets

Choose any two items from the poultry, seafood, pork or vegetarian section, one item from the salad section and two sides. Coffee, tea, rolls and butter included. \$30.00 per person

Choose any three items from the poultry seafood pork or vegetarian section, one item from the salad section and two sides. Coffee, tea, rolls and butter included. \$35.00 per person



Two-Sides of Your Choice Accompany Most Entrée's (ALL GF)

Maple Roasted Sweet Potatoes

Roasted Fingerling Potatoes with Butter and Fresh Dill

Mashed Potatoes with Goat Cheese and Sage

Garlic Mashed Potatoes

Blue Cheese Mashed Potatoes with Chives

Horseradish Mashed Potatoes

Basmati Rice/Brown Rice/White Rice

Choice of Risotto: Plain, Wild Mushroom, Pesto

Baby Carrots with Dill

French Green Beans

French Green Beans with, Roasted Shallots and Garlic

Braised Carrots with Ginger and Currants

Honey and Herb Glazed Carrots

Steamed Asparagus

Roasted Asparagus

Roasted Brussels Sprouts with Bacon and Dried Cranberries

Medley of Fresh Vegetables and Sun Dried Tomatoes



PLATED DESSERTS

Italian Lemon Cream Cake \$7.50

Triple Mousse Layer Torte \$7.25

Decadent dark, milk, and white chocolate mousse, topped with white chocolate shavings.

Berry Shortcake \$7.25

Triple Chocolate Cake \$7.95

Layers of brownie, white chocolate mouse and chocolate cake covered in rich chocolate buttercream.

Red Velvet Cheesecake Torte \$7.35

Crème Brule Cheesecake Tart \$7.95

Moscato Berry Tiramisu \$8.50

Salted Caramel Pecan Cheesecakes \$7.25

Flourless Chocolate Cake \$5.25



BEVERAGES & LIBATIONS

Beverages

Coffee by the gallon (16 cups).....	\$20.00 gallon
Iced Tea	\$18.00 gallon
Lemonade.....	\$18.00 gallon
Punch.....	\$20.00 gallon
Soft Drinks.....	\$3.00 per bottle
Assorted Juices.....	\$2.00 per bottle
Water.....	\$2.00 per bottle

Libations

Beer Domestic Bottles.....	\$4.00
Beer Imported Bottles.....	\$5.00
Call Drinks.....	\$6.00
Premium Drinks.....	\$8.00
Top Shelf.....	\$10.00
Wine - Glass.....	\$5.00
Wine - Bottle.....	\$22.00
Moscato.....	\$28.00
Champagne Bottle.....	\$25.00
Non-Alcoholic Champagne Bottle.....	\$18.00
Full Bar & Bartender.....	\$50.00
Beer Hosted Keg Domestic Beer.....	starting at \$250.00 approx. 150 cups

Expecting a long line at the bar? Add another bartender for \$50!

Full bars available for 25+ guests.

Cash bar or hosted bar available - \$300 minimum.



POLICIES

Deposits & Billing

A month before your event, we'll estimate your total bill and ask that you pay 50% of your total bill at that time. The balance will be due two weeks before your event. (Invoices are due upon receipt.) All prices subject to change.

Food & Beverage

We are not able to allow food or drink to be brought into the Eagles Theatre by the customer or their guests. Our license requires all other food, beverages, and alcohol to be supplied and prepared on site. We are also not able to allow items to be taken with you after your event. Minors will not be served alcohol, and we reserve the right to refuse alcohol service to any guest.

Please refer to the catering policies listed in your contract for additional guidelines. This catering guide is just that... a guide. If you have something else in mind, please ask! If you're not exactly sure what you would like, our event planners and executive chef are very creative and will be happy to help!

Estimated & Guaranteed Counts

Please refer to the policy listed in your contract.

Cancellations

All event deposits are non-refundable. Please refer to the policy listed in your contract.

Tax & Gratuity

All catering services are charged a 20% service charge and 7% state sales tax. If you're tax exempt, please send your tax exempt certificate for our files and you're all set! (Please note: most food purchases are not subject to this tax exemption.)

Linens

We offer high-quality linen tablecloths and napkins. A variety of colors are available - just ask your event planner.