

Make Your
Next Event an
"Experience"!



Celebrate
With US!

EVENT MENU

BAR OPTIONS

We Have Beer On Tap!

House Favorites

Tropical Graeagle Vacation |11

Malibu rum, pineapple & orange juice, soda, fresh lime with a Myers rum float

Meadows Margarita |11

Herradura silver tequila, strawberry Meyer lemonade, soda, fresh strawberries & lime

Meadows Mimosa |8

Classic, Orange or Strawberry Meyer lemon

Raspberry Lemon Drop |10

A Deep Eddy Lemon vodka lemon drop with a splash of raspberry liquor.

Mulligan |10

Jamison Irish whiskey, ginger beer & lemonade with fresh lime

Meadows Refresher |10

Tanqueray gin with fresh basil, lemon & tonic

Grumpy Golfer |8

Makers Mark & sour with fresh lime

Captain Ginger |8

Captain Morgan rum & ginger ale

Ultimate Bloody Mary |11

Sriracha Bloody Mary |11

**Included
Beverages**

Dispensers: Water,
Lemonade or Iced
Tea, Coffee

APPETIZERS

Appetizer Stations • Passed Appetizers • Appetizer Buffet

Choice of 3 appetizers

|16 pp

Each additional appetizer

|4 pp

Poultry & Meat

Antipasto Skewers

Meatball Skewers

Bacon Mac & Cheese Cups

Bacon Wrapped Jalapeno Poppers

Sausage Stuffed Mushrooms

Seafood

Chilled Shrimp Cocktail Cups

Crab Stuffed Mushrooms

Smoked Salmon Crostini

Vegetarian

Crisp Veggie Cup Dippers

Candied Pecan and Blue Cheese Crostini

Hummus with Pita Chips or Veggies

Stuffed Dates

Caprese skewers

Appetizer Platter options

Priced per person

Fresh Fruit Platter |4

Assorted Cheese Platter |6

Assorted Meat Platter |7

Meat, Cheese and Marinated Vegetable Antipasti Platter |10

(Bread rolls available for an additional cost)

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



Prices are per person and are for groups of 30 or more.
Please order a minimum of one week in advance.
Tax and 18% gratuity not included.

Managers- Brittany Knudson & Jason Wright • restaurant@playgraeagle.com • (530) 836-2348

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Sides

Home Fried Potatoes

Potato Salad

House Salad

Caesar Salad

Spinach Salad

Fresh spinach & arugula with fresh strawberries, candied pecans & feta cheese, tossed in our champagne vinaigrette.

Greek Salad

Simple greens with feta cheese, Kalamata olives, pepperoncini, pickled red onion, and cherry tomatoes tossed in our red wine vinaigrette.

Desserts

Choice of 3 dessert bites |16pp
Each additional dessert bite |4pp

Cheesecake bites- Salted Caramel, brownie, Oreo, or Raspberry

Chocolate mousse cups,
Chocolate covered strawberries,
Mini cupcakes-mix of flavors.

Fruit Crisps |5pp

Apple, Peach, Mix Berry

Add a scoop of ice cream |1pp

30 Guest minimum for Private Events

Taco Bar (30 guests minimum)

| 1,299

Additional guests

| 23pp

12 and under half price, under 5 free

Pork, chicken, and beef, served in warm tortillas. Fresh salsas, sour cream, cilantro, shredded cheese, shredded lettuce, guacamole, & lime wedges. Rice, bean, and green salad.

Slider Trio

| 1,499

Additional guests

| 23pp

12 and under half price, under 5 free

BBQ pulled pork, buffalo chicken, and shredded beef, served on warm rolls, your choice of two sides salads.

Additional guests

| 1,499

| 29pp

12 and under half price, under 5 free

Full sized burgers served with home fried potatoes or choice of salad.

***All burgers can be served with a spicy veggie patty.**

The Legend Burger

Hand-formed, ½ lb. charbroiled beef patty, on a pretzel bun, with lettuce, tomato, onion & white cheddar cheese.

Swiss Mushroom Burger

Hand-formed, ½ lb. charbroiled beef patty, covered in sauteed mushrooms, and Swiss cheese, served on a pretzel bun.

Bayou Burger - Bacon-Bourbon BBQ-Blue Cheeseburger

Hand formed, ½ lb. charbroiled beef patty, crispy bacon, bourbon BBQ sauce, topped with blue cheese and served on a pretzel bun.

Hot Pastrami Cheeseburger

Hand-formed, ½ lb. charbroiled beef patty, topped with hot pastrami, and your choice of cheese, served on a pretzel bun.

BBQ Pulled Pork Sandwich

Pulled pork, house-made chipotle BBQ sauce, caramelized onions & white cheddar cheese on a 6-inch hoagie roll served with house made coleslaw.

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The Meadows
6934 Hwy 89

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