

Make Your  
Next Event an  
"Experience"!



Celebrate  
With US!

# EVENT MENU

## BAR OPTIONS

### We Have Beer On Tap!

#### Tropical Graeagle Vacation |13

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

#### Meadows Margarita |13

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

#### Meadows Mimosa |10

Classic, Orange or Strawberry Meyer lemon

#### Raspberry Lemon Drop |14

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

#### Mulligan |13

Jamison Irish whiskey, ginger beer & lemonade with fresh lime

#### Meadows Refresher |13

Tanqueray gin with fresh basil, lemon & tonic

#### Grumpy Golfer |12

Makers Mark & sour with fresh lime

#### Captain Ginger |12

Captain Morgan rum & ginger ale

#### Ultimate Bloody Mary |13

#### Siracha Bloody Mary |13

## Included Beverages

Dispensers: Water,  
Lemonade or Iced  
Tea, Coffee

## APPETIZERS

### Appetizer Stations • Passed Appetizers • Appetizer Buffet

Choice of 3 appetizers |18 pp  
each additional appetizer |6 pp

### *Poultry & Meat*

Antipasto Skewers (Green & Kalamata olives, salami, mozzarella balls, cherry tomatoes, pepperoncini, & tortellini.)

Meatball Skewers

Bacon Mac & Cheese Cups

Bacon Wrapped Jalapeno Poppers

Sausage Stuffed Mushrooms

### *Vegetarian*

Crisp Veggie Cup Dippers

Hummus with Pita Chips or Veggies

Caprese skewers

### Appetizer Platter options

Fresh Fruit Platter—serves 20-25 |75

Assorted Cheese Platter 20-25 |90

Assorted Meat Platter serves 20-25 |100

Meat, Cheese and Marinated Vegetable Antipasti Platter-serves 20-25 |100

Veggie Platter-serves 20-25 |75

Sandwich Platter-Variety of Meats & Chesses (12 sandwiches or 24 halves) |150

(Bread rolls available for an additional cost)

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



restaurant@playgraeagle.com • (530) 836-2348

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.

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## Sides

French Fries-serves 20-25 |50  
House Salad-serves 20-25 |65

Potato Salad-serves 20-25 |65

Caesar Salad-serves 20-25 |65

Spinach Salad-serves 20-25 |75  
Fresh spinach & arugula with  
fresh strawberries, candied  
pecans & feta cheese, tossed  
in our champagne vinaigrette.

Greek Salad-serves 20-25 |75  
Simple greens with feta  
cheese, Kalamata olives,  
pepperoncini, pickled red  
onion, and cherry tomatoes  
tossed in our red wine  
vinaigrette.

## Desserts

### Desserts

Cookie & Brownie tray |6 pp

Cheese Cake Bar - |12 pp  
Classic creamy cheesecake served  
buffet style with, homemade whip  
cream, fresh fruit, raspberry,  
chocolate, and Carmel sauce.

### 30 Guest minimum for Private Events

**Taco Bar** | 1,899  
**Additional guests** | 27 pp

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 corn salad.

Add chips and salsa |4 pp  
Add chips, salsa & guacamole |6 pp

**Slider Trio** | 1,899  
**Additional guests** | 27pp

12 and under half price, under 5 free  
BBQ pulled pork, buffalo chicken, and shredded beef, served on warm rolls.  
BBQ and Buffalo sauce on the side. Includes fries and house salad.

**Gourmet Burger Bar** | 1,899  
**Additional guests** | 27pp

12 and under half price, under 5 free

All beef patties & veggie patties, served on a pretzel bun.  
All the fresh fixings are included; (Sautéed onions and mushrooms,  
fresh tomato, lettuce, onion, cheeses, guacamole, BBQ sauce,  
Includes fries and house salad.

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

**Pasta Dinners- Choose from,** | 1,899  
| 27pp

House-made Lasagna, spaghetti & Meatballs, Fettuccini Alfredo or Penne  
Pesto. Includes garlic bread, house, and Cesar salad.

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