## Make Your Next Event an "Experience"!



Celebrate With US!

**EVENT MENU** 

### **BAR OPTIONS**

#### We Have Beer On Tap! **Tropical Graeagle Vacation** 113 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** 110 Classic, Orange or Strawberry Meyer lemon **Raspberry Lemon Drop** |14 A Deep Eddy Lemon vodka lemon drop with a splash of raspberry liquor. |13 Mulligan Jamison Irish whiskey, ginger beer & lemonade with fresh lime Meadows Refresher 113 Tangueray gin with fresh basil, lemon & tonic Grumpy Golfer 112 Makers Mark & sour with fresh lime Captain Ginger |12 Captain Morgan rum & ginger ale **Ultimate Bloody Mary** |13

Included Beverages Dispensers: Water, Lemonade or Iced Tea, Coffee

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 20% gratuity not included.

Appetizer Stations • Passed Appetizers • Appetizer Buffet

**APPETIZERS** 

Choice of 3 appetizers	
each additional appetizer	

|18 pp |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 |100 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 |100 Sandwich Platter-Variety of Meats & Chesses (12 sandwiches or 24 halves) |150 (Bread rolls available for an additional cost)

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

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# Sides

House Salad-serves 20-25  90 Potato Salad-serves 20-25  90 Caesar Salad-serves 20-25  90 Spinach Salad-serves 20-25  90 Fresh spinach & arugula with fresh strawberries, candied pecans & feta cheese, tossed in our champagne vinaigrette. Greek Salad-serves 20-25  90 Simple greens with feta	1 F 8 <i>H</i> 7 <b>S</b> 7 1 E
cheese, Kalamata olives, pepperoncini, pickled red onion, and cherry tomatoes tossed in our red wine vinaigrette.	E - - - - - - - - - - - - - - - - - - -
Desserts Cookie & Brownie tray  8 pp	*
Cheese Cake Bar - <b> 12 pp</b> Classic creamy cheesecake served buffet style with, homemade whip cream, fresh fruit, raspberry, chocolate, and Carmel sauce.	F

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30 Guest minimum for Private Events			
Taco Bar Additional guests 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, guacam & lime wedges. Rice, bean, and corn salad.	<b>  1,899</b> <b>  27 pp</b> ole,		
Add chips and salsa Add chips, salsa &guacamole	5 pp  7 pp		
Slider Trio Additional guests 12 and under half price, under 5 free BBQ pulled pork, buffalo chicken, and shredded beef, served on w BBQ and Buffalo sauce on the side. Includes fries and house sala			
Gourmet Burger Bar Additional guests 12 and under half price, under 5 free All beef patties & vegie patties, served on a pretzel bun. All the fresh fixings are included; (Sautéed onions and mushrooms	1,899   27pp <sup>3</sup> ,		
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, House-made Lasagna, Chicken Parmesan, Fettuccini Alfredo or F Pesto. Includes garlic bread, house, and Cesar salad.	<b>1,899</b>   <b>27pp</b> Penne		



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