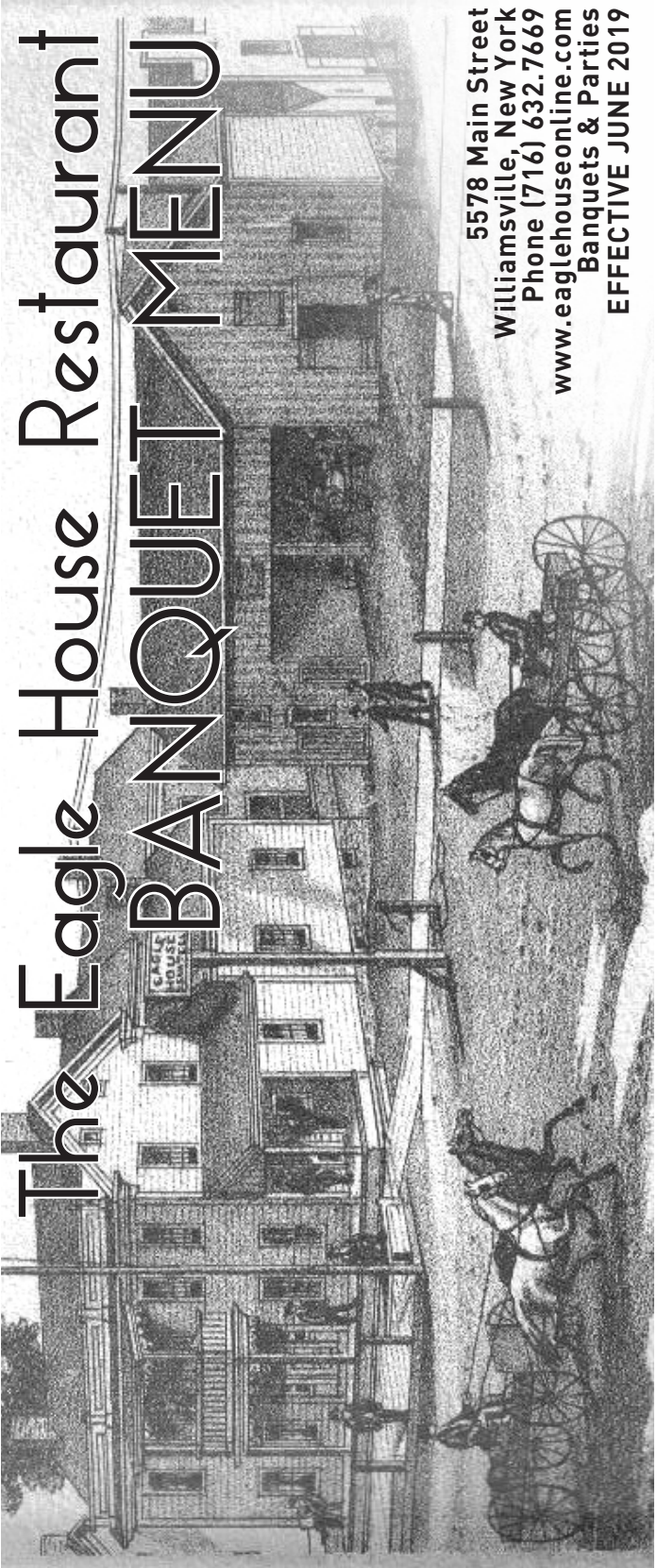


The Eagle House Restaurant

BANQUET MENU



5578 Main Street
Williamsville, New York
Phone (716) 632.7669
www.eaglehouseonline.com
Banquets & Parties
EFFECTIVE JUNE 2019

BRUNCH

COUNTRY SCRAMBLER ~ \$14 / PP

*Available for groups of 25 or more.
Served from 9 AM - 4 PM. Buffet style.*

- SCRAMBLED EGGS
- BREAKFAST POTATOES
 - FRESH FRUIT
 - SAUSAGE
- BREAKFAST BAKERY SELECTION WITH BUTTER & JAM
 - ORANGE JUICE
- FRESH BREWED COFFEE & HOT TEA

BRUNCH SPECIAL ADDITIONS ~ \$3 / PP

Add On Full Party

- BELGIAN WAFFLES & SYRUP
 - CHICKEN A LA KING *or*
- CHICKEN POT PIE & BISCUITS
 - FRENCH TOAST & SYRUP
 - CARVED HAM W/ APPLE BOURBON SAUCE

QUICHE & GREENS ~ \$12 / PP

Minimum 10 guests

- ROASTED VEGGIE QUICHE & MIXED FRESH GREENS
 - FRESH CUT FRUIT
- COFFEE/TEA/ORANGE JUICE

MORNINGSIDE PLATE ~ \$12 / PP

Minimum 10 guests

- FRESH CROISSANT
- SCRAMBLED EGGS W/ CHEESE
 - FRESH CUT FRUIT
- COFFEE/TEA/ORANGE JUICE

WHAT YOU NEED TO KNOW ABOUT HOSTING YOUR EVENT

- To reserve a room or area, a deposit of \$50 or a credit card is required to hold it. If an event is cancelled less than two weeks before the date reserved, the deposit will be non-refundable.
- Final counts and menu selections are due **one week prior to the event**. (Fax to restaurant 716-632-7470).
- Payment is expected in full on the date of your event. Cash & all major credit cards are accepted. Personal checks must be approved ahead of time.
- Due to the history of the building, **we do not have an elevator**. When reserving an upstairs party room, please be aware and consider your guests as the only way upstairs is stairs; we do NOT have an elevator. We have several spaces on our first floor for party/private events for you to inquire about/reserve.
- Due to the history of the building, we also do not allow or have the capacity for a DJ/sound system/dancing or dance floor.
- Tax exempt organizations must provide exemption certificate **prior to the day of the event**.
- 17% Service Charge and applicable sales tax will be added to all private events. (**Service Charge = 15% gratuity to servers, 2% administration fees**). We do not accept coupons, discounts or entertainment cards on any private/large group events.
- Place cards are responsibility of party host and are meant to coordinate at each guest's place setting what they have pre-selected for dinner/lunch.

WHAT YOU NEED TO KNOW ABOUT HOSTING YOUR EVENT

- We do not have a minimum guest count for private rooms. If your final head count drops to 15 guests or less and you still require the private room, the Service Charge will be increased to 20%, (18% gratuity to server, 2% administration fee).
- The only time a minimum guest count is required is when ordering buffets (25 full price adults).
- Decorating may be done up to one hour before guests are arriving for your event. Confetti, bubbles, and glittery items are not permitted. An automatic clean up fee of \$100 will be charged if these items are used for decorating. Decorations/cakes/party items may be brought in the day ahead and kept securely in our office or refrigerated if necessary to aid in the convenience of getting ready the day of your party.
- Guests must be 21 years of age to consume alcohol on our premises. Guests may be required to present proof of valid ID attending any event with a bar. Management reserves the right to immediately end any type of bar/alcohol service for any event at any time deemed necessary if house rules/NYS Liquor Authority rules are not being followed.
- All pricing contained in this banquet menu is subject to change at any time without notification.
- The Eagle House is not responsible for lost or stolen items.

We provide a beautiful setting in a historic building; complimentary free & ample parking both in our own lot, public Village lots and on Main Street; cake cutting service at no charge; linens, table skirting, coordinating colored napkins, china, glassware, and silverware at no charge.

APPETIZERS BY THE TRAY

EACH TRAY 50 PIECES/ITEMS

DEVILED EGGS.....	\$45
FANTAIL FRIED SHRIMP <i>w/ Cocktail Sauce</i>	\$55
FRIED CHEESE RAVIOLI <i>w/ Marinara Sauce</i>	\$50
BANANA PEPPER CROSTINI.....	\$50
PEPPERONI PIZZA LOGS <i>w/ Marinara Sauce</i>	\$50
BRUSCHETTA CROSTINI.....	\$50
ITALIAN MEATBALLS.....	\$50
SWEDISH MEATBALLS.....	\$50
STUFFED MUSHROOMS.....	\$55
LOADED BAKED POTATO SKINS <i>w/ Sour Cream</i>	\$60
VEGGIE QUESADILLAS <i>w/ Salsa</i>	\$60
BUFFALO CHICKEN WINGS <i>w/ Blue Cheese</i>	\$65
FRIED MOZZARELLA CHEESE STICKS <i>w/ Marinara Sauce</i>	\$55
MINI RUEBEN MELTS.....	\$65
CAPRESE SKEWERS <i>w/ Balsamic Glaze</i>	\$60
TERIYAKI MEATBALLS.....	\$50

SPECIALTY APPETIZERS

BBQ BEEF & SLAW CROSTINI

\$65/ 50 pieces

MINI CRAB CAKES *w/ Lobster Sauce*

\$85/ 50 pieces

BAKED CLAMS CASINO

\$90/ 50 pieces

GORGONZOLA STUFFED BANANA PEPPERS

\$75/ 50 pieces

TERIYAKI SCALLOPS WRAPPED IN BACON

\$95/ 50 pieces

ARTICHOKES MONTEMAGE

\$70/ 50 pieces

COCONUT SHRIMP *w/ Apricot Dipping Sauce*

\$2.50 per piece, minimum 30 pieces

FRESH SHRIMP *w/ Cocktail Sauce*

\$2.00 per piece, minimum 30 pieces

VEGGIE & CHEESE TRAYS

LARGE TRAY SERVES 40..... \$80

SMALL TRAY SERVES 20.....\$40

YOU CHOOSE TWO ITEMS

- ASSORTED CHEESES/CRACKER BASKET
- CRISP CRUDITE/PEPPERCORN RANCH DIP
- FRESH CUT FRUIT

PUNCH BOWLS

PUNCH BOWLS ARE NOT REFILLED
SERVES APPROXIMATELY 25-30 GUESTS

FRUIT PUNCH (NON ALCOHOLIC).....\$40

SANGRIA WINE.....\$50

WHISKEY SOUR.....\$50

MIMOSA CHAMPAGNE PUNCH.....\$60

CHILDREN'S MENU

Available for kids 10 & under

Available at Lunch or Dinner

Meal includes Soda Pop or Milk

Applesauce & Ice Cream Sundae Dessert

- MACARONI & CHEESE
- CHICKEN FINGERS (3) & FRIES
- GRILLED CHEESE w/ CHIPS
- CHICKEN POT PIE w/ PUFF PASTRY CRUST
- CHEESEBURGER W/ FRIES
- BUTTERED NOODLES
- PIZZA LOGS (3) & FRIES

*** \$11 / PER PERSON ***

DINNER SIT DOWN

*This menu requires pre-order due one week prior
Dinner served from 4PM-10PM
Available seven days a week
Includes Coffee/Hot Tea & Fresh Rolls/Butter*

SELECT THREE ENTRÉES FOR YOUR GUESTS TO CHOOSE FROM

ROAST TURKEY/SAGE STUFFING <i>w/ Cranberry Sauce</i>	\$18
CHICKEN MARSALA or PICATTA.....	\$22
JUMBO STUFFED CHICKEN BREAST.....	\$22
BAKED CHICKEN PARMESAN & PASTA <i>w/ Garlic Toast</i>	\$20
CIDER MILL CHOP <i>W/ Apple Bourbon Sauce</i>	\$22
MARINATED GRILLED CHICKEN & VEGGIES.....	\$17
BEEF WELLINGTON.....	\$35
BEEF BURGUNDY <i>w/ Mushrooms</i>	\$18
GRILLED 8 oz. FILET OF SIRLOIN STEAK <i>w/ Onion Rings</i>	\$26
CHICKEN CORDON BLEU	\$22
NY STRIP STEAK <i>w/ Onion Rings</i>	\$30
GRILLED 8 oz. FILET MIGNON <i>w/ Onion Rings</i>	\$39
PASTA AGLIO OLIO <i>w/ Veggies & Garlic</i>	\$17
BAKED EGGPLANT PARMESAN & PASTA <i>w/ Garlic Toast</i>	\$17
HADDOCK DIJONNAISE or CASINO.....	\$21
BAKED SALMON <i>w/ Lemon White Wine</i>	\$26
HOMEMADE CRAB CAKES (2) <i>w/ Lobster Sauce</i>	\$22
OVEN ROASTED VEGGIES & WHITE RICE	\$17
BLACKENED SHRIMP & LINGUINI <i>w/ Garlic Toast</i>	\$30

YOU CHOOSE ONE SIDE

- OVEN ROASTED BABY RED POTATOES
 - BAKED POTATO
 - TWICE BAKED + \$1

YOU CHOOSE ONE STARTER

GARDEN FRESH SALAD *or* CUP SOUP DU JOUR

YOU CHOOSE ONE DESSERT

- APPLE GRANNY SUNDAE
- TOLLHOUSE ICE CREAM SUNDAE

If you bring in a cake, we will cut & serve with a scoop of vanilla ice cream as dessert at no additional charge.
No other outside food items allowed.

LUNCHEON SIT DOWN

Available by pre-order, served 11 AM - 4 PM

Final counts due one week prior to event

Select 3 entrées for your guests to choose from

LUNCHEON ENTRÉES INCLUDE

- GARDEN FRESH SALAD *or* CUP OF SOUP
- COFFEE/HOT TEA SERVICE

JUMBO STUFFED CHICKEN <i>w/ Oven Roasted Potatoes.....</i>	\$17
BAKED CHICKEN PARMESAN & PASTA <i>w/Garlic Toast.....</i>	\$17
GRILLED CHICKEN SANDWICH <i>w/ Chips & Pickle.....</i>	\$15
TURKEY CLUB SANDWICH <i>w/ Chips & Pickle.....</i>	\$14
HOT OPEN TURKEY <i>w/ Oven Roasted Potatoes.....</i>	\$16
CHICKEN MARSALA <i>w/ Oven Roasted Potatoes.....</i>	\$17
CHICKEN POT PIE <i>w/ Puff Pastry.....</i>	\$16
ROAST BEEF ON KIMMELWECK <i>w/ Chips & Pickle.....</i>	\$14
EAGLE HOUSE BURGER <i>w/ Chips & Pickle.....</i>	\$16
HOT BEEF BURGUNDY <i>w/ Oven Roasted Potatoes.....</i>	\$16
GRILLED 8 oz. FILET OF SIRLOIN <i>w/ Oven Roasted Potatoes..</i>	\$20
CAJUN CHICKEN CAESAR SALAD.....	\$14
PECAN CHICKEN <i>or</i> TUNA SALAD.....	\$14
PASTA AGLIO OLIO <i>w/ Veggies & Garlic.....</i>	\$15
BAKED EGGPLANT PARMESAN & PASTA <i>w/ Garlic Toast....</i>	\$16
LEMON PEPPER HADDOCK <i>w/ Oven Roasted Potatoes.....</i>	\$17
HOMEMADE CRAB CAKES <i>w/ Oven Roasted Potatoes.....</i>	\$17
FRESH LEMON BAKED SALMON <i>w/ Oven Roasted Potatoes..</i>	\$19
VEGGIE QUICHE & FRESH FRUIT.....	\$15
ROASTED VEGGIES & WHITE RICE.....	\$14

Add \$2.95 / pp for ice cream sundae dessert

If you bring in a cake, we will cut & serve at no additional charge.

No other outside food items allowed.

BEVERAGES & BARS

FULL OPEN BAR PACKAGE (CALL)

AVAILABLE FOR IN ROOM SET UP MIN 25 GUESTS
FULL BAR INCLUDES BARTENDER SERVICE
DRAFT BEER (2) HOUSE WINE SELECTIONS
CALL LIQUOR, FRUIT GARNISHES, JUICES, MIXERS

1 HOUR / \$14.25 PER PERSON

2 HOUR / \$16.00 PER PERSON

3 HOUR / \$17.75 PER PERSON

FULL OPEN BAR PACKAGE (WELL)

AVAILABLE FOR IN ROOM SET UP WITH MIN 25 GUESTS
FULL OPEN BAR INCLUDES BARTENDER, DRAFT
BEER (2), HOUSE WINE SELECTIONS, WELL LIQUOR,
FRUIT GARNISHES, MIXERS.

1 HOUR / \$11.25 PER PERSON

2 HOUR / \$12.95 PER PERSON

3 HOUR / \$14.50 PER PERSON

BEER/ SODA POP/ WINE BAR PACKAGES

AVAILABLE FOR IN ROOM SET UP MIN 25 GUESTS
THIS BAR SELF SERVICE
DRAFT BEER (2) HOUSE WINE SELECTIONS
SODA POP/ ICED TEA/ LEMONADE (3) SELECTIONS

1 HOUR / \$7.00 PER PERSON

2 HOUR / \$9.00 PER PERSON

3 HOUR / \$11.00 PER PERSON

4 HOUR / \$13.00 PER PERSON

UPGRADE ANY BAR PACKAGE TO INCLUDE
CRAFT BEERS / BOTTLED BEER
ADDITIONAL \$2 PER PERSON

ON CONSUMPTION

WE CAN SET UP BARS BASED ON CONSUMPTION WITH
PITCHERS OF SODA, WINE BY CARAFE & BOTTLE, BEER
BY PITCHER & BOTTLE, OR YOUR GUESTS CAN SIMPLY
ORDER INDIVIDUALLY FROM YOUR SERVER.

* GUESTS PAYING FOR OWN DRINKS MAY GO TO BAR ON
THEIR OWN & BRING DRINKS INTO PARTY. CASH BARS
CAN BE SET UP IN ROOM FOR PARTIES OF 25 OR MORE
AT AN ADDITIONAL FEE OF \$35.

LUNCHEON BUFFET

*Buffets available for parties of 25 or more
(After 25 full paid adults on buffet, kids 5 & under n/c,
kids 6-10 1/2 price)*

Available every day from 11 am to 4 pm.

VILLAGE LUNCH BUFFET ~ \$17 / PP

- INCLUDES GARDEN SALAD & DRESSING CHOICES
- FRESH BREWED COFFEE / HOT TEA SERVICE
- BAKERY ROLLS / BUTTER
- DISH VANILLA ICE CREAM
- YOU CHOOSE **TWO** SIDE DISHES
- YOU CHOOSE **ONE** MAIN ENTREE

SIDE CHOICES:

- OVEN ROASTED BABY RED POTATOES
 - HOT MIXED VEGETABLE
- AU GRATIN CHEESY POTATOES
 - BAKED PASTA MARINARA
- HOMEMADE MACARONI & CHEESE
 - PASTA AGLIO OLIO
- AMERICAN STYLE POTATO SALAD
- PENNE ALFREDO WITH BROCCOLI
 - COLD ANTIPASTI PASTA SALAD
- MAPLE MASHED SWEET POTATOES

MAIN ENTRÉE CHOICES

- SLICED TOP ROUND OF BEEF
 - SLICED ROAST TURKEY
- HOMEMADE CHICKEN POT PIE OR CHICKEN A LA KING WITH BISCUITS
 - BAKED HAM WITH APPLE BOURBON SAUCE
 - ITALIAN SAUSAGE WITH PEPPERS & ONIONS
- GRILLED CHICKEN (+\$2) SAUCE CHOICE

ADDITIONAL MAIN ENTRÉE ~ \$4 / PP

ADDITIONAL SIDE DISH ~ \$2 / PP

** IF YOU BRING A CAKE IN, WE WILL CUT & SERVE
AT NO ADDITIONAL FEE.*

NO OTHER OUTSIDE FOOD ITEMS ALLOWED.

DINNER BUFFETS

*Buffets available for parties of 25 or more
(After 25 full paid adults on buffet, kids 5 & under n/c, kids
6-10 1/2 price)*

STAGECOACH BUFFET ~ \$18 / PP

- INCLUDES GARDEN SALAD & DRESSING CHOICES
- FRESH BREWED COFFEE / HOT TEA SERVICE
 - BAKERY ROLLS / BUTTER
- TOLLHOUSE ICE CREAM SUNDAE DESSERT
 - YOU CHOOSE **TWO** SIDE DISHES
 - YOU CHOOSE **ONE** MAIN ENTREE

TAVERN BUFFET ~ \$24 / PP

- INCLUDES GARDEN SALAD & DRESSING CHOICES
- FRESH BREWED COFFEE / HOT TEA SERVICE
 - BAKERY ROLLS / BUTTER
- TOLLHOUSE ICE CREAM SUNDAE DESSERT
 - YOU CHOOSE **THREE** SIDE DISHES
 - YOU CHOOSE **TWO** MAIN ENTREES

SIDE CHOICES:

- OVEN ROASTED BABY RED POTATOES
 - HOT MIXED VEGETABLE
 - AU GRATIN CHEESY POTATOES
 - BAKED PASTA MARINARA
- HOMEMADE MACARONI & CHEESE
 - PASTA AGLIO OLIO
- AMERICAN STYLE POTATO SALAD
- PENNE ALFREDO WITH BROCCOLI
 - COLD ANTIPASTI PASTA SALAD
- MAPLE MASHED SWEET POTATOES

MAIN ENTRÉE CHOICES

- SLICED TOP ROUND OF BEEF
 - SLICED ROAST TURKEY
- HOMEMADE CHICKEN POT PIE OR CHICKEN A LA KING WITH BISCUITS
- BAKED HAM WITH APPLE BOURBON SAUCE
- ITALIAN SAUSAGE WITH PEPPERS & ONIONS
 - GRILLED CHICKEN (+\$2) SAUCE CHOICE

ADDITIONAL MAIN ENTRÉE ~ \$4 / PP

ADDITIONAL SIDE DISH ~ \$2 / PP

** IF YOU BRING A CAKE IN, WE WILL CUT & SERVE
WITH ICE CREAM SUNDAE, AT NO ADDITIONAL FEE.
NO OTHER OUTSIDE FOOD ITEMS ALLOWED.*

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