

A detailed black and white historical illustration of a street scene in front of a large, multi-story building. The building has a sign that reads "EAGLE HOUSE RESTAURANT". In the foreground, there are horse-drawn carriages and people walking on the sidewalk. The scene is set in a historical context, likely the late 19th or early 20th century.

The Eagle House Restaurant

BANQUET MENU

5578 Main Street
Williamsville, New York
Phone (716) 632.7669
www.eaglehouseonline.com

EFFECTIVE FEBRUARY 2023

WHAT YOU NEED TO KNOW ABOUT HOSTING YOUR EVENT

- To reserve a room or area, a credit card is required to hold it.
- Final counts and menu selections are due **one week prior to the event.**
- 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.**
- Service Gratuity and applicable sales tax will be added to all private events. 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.
- 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 of 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.



BRUNCH MENU FOR PARTIES

REQUIRE MINIMUM OF 10 GUESTS
CHOOSE ONE ENTREE FOR ENTIRE PARTY

VEGGIE QUICHE & GREENS ~ \$16 / PP

INCLUDES HOUSE BAKED QUICHE OVER
FRESH GREENS, FRESH CUT FRUIT, BACON
UNLIMITED COFFEE/TEA & ORANGE JUICE

BELGIUM WAFFLES & STRAWBERRIES ~ \$16 / PP

FRESH MADE BELGIUM WAFFLE, DUSTED WITH
POWDERED SUGAR, STRAWBERRIES, BACON
UNLIMITED COFFEE/TEA & ORANGE JUICE

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

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

APPETIZERS BY THE TRAY

EACH TRAY 50 PIECES/ITEMS

DEVEILED 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
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

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

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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

Available seven days a week

Includes Coffee/Hot Tea & Fresh Rolls/Butter

All entrees are served with oven roasted potatoes

SELECT THREE ENTRÉES FOR YOUR GUESTS TO CHOOSE FROM

ROAST TURKEY/SAGE STUFFING w/Cranberry Sauce.....	\$24
CHICKEN MARSALA or PICATTA.....	\$27
JUMBO STUFFED CHICKEN BREAST.....	\$27
BAKED CHICKEN PARMESAN & PASTA w/ Garlic Toast.....	\$26
CIDER MILL CHOP W/ Apple Bourbon Sauce.....	\$27
MARINATED GRILLED CHICKEN & VEGGIES.....	\$19
BEEF WELLINGTON.....	\$40
BEEF BURGUNDY w/ Mushrooms.....	\$22
GRILLED 8 oz. FILET OF SIRLOIN STEAK w/ Onion Rings.....	\$34
CHICKEN CORDON BLEU	\$27
PASTA AGLIO OLIO w/ Veggies & Garlic.....	\$22
BAKED EGGPLANT PARMESAN & PASTA w/ Garlic Toast.....	\$22
HADDOCK DIJONNAISE or CASINO.....	\$26
BAKED SALMON w/ Lemon White Wine.....	\$32
OVEN ROASTED VEGGIES & WHITE RICE.....	\$17
BLACKENED SHRIMP & LINGUINI w/Garlic Toast.....	\$35

YOU CHOOSE ONE STARTER

GARDEN FRESH SALAD *or* CUP SOUP DU JOUR

YOU CHOOSE ONE DESSERT

- CARAMEL APPLE CRISP
- CHOCOLATE CREAM PIE

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>	\$23
BAKED CHICKEN PARMESAN & PASTA <i>w/Garlic Toast.....</i>	\$23
GRILLED CHICKEN SANDWICH <i>w/ Chips & Pickle.....</i>	\$18
TURKEY CLUB SANDWICH <i>w/ Chips & Pickle.....</i>	\$16
HOT OPEN TURKEY <i>w/ Oven Roasted Potatoes.....</i>	\$19
CHICKEN MARSALA <i>w/ Oven Roasted Potatoes.....</i>	\$23
CHICKEN POT PIE <i>w/ Puff Pastry.....</i>	\$18
ROAST BEEF ON KIMMELWECK <i>w/ Chips & Pickle.....</i>	\$17
EAGLE HOUSE BURGER <i>w/ Chips & Pickle.....</i>	\$19
HOT BEEF BURGUNDY <i>w/ Oven Roasted Potatoes.....</i>	\$19
GRILLED 8 oz. FILET OF SIRLOIN <i>w/ Oven Roasted Potatoes..</i>	\$27
CAJUN CHICKEN CAESAR SALAD.....	\$17
PECAN CHICKEN <i>or</i> TUNA SALAD.....	\$17
PASTA AGLIO OLIO <i>w/ Veggies & Garlic.....</i>	\$17
BAKED EGGPLANT PARMESAN & PASTA <i>w/ Garlic Toast....</i>	\$18
LEMON PEPPER HADDOCK <i>w/ Oven Roasted Potatoes.....</i>	\$18
FRESH LEMON BAKED SALMON <i>w/ Oven Roasted Potatoes..</i>	\$28
VEGGIE QUICHE & FRESH FRUIT.....	\$15
ROASTED VEGGIES & WHITE RICE.....	\$14

Add \$2.00 / 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 PER PERSON

2 HOUR/ \$16 PER PERSON

3 HOUR/ \$18 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 / \$12 PER PERSON

2 HOUR / \$14 PER PERSON

3 HOUR / \$16 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/ \$8 PER PERSON

2 HOUR/ \$10 PER PERSON

3 HOUR/ \$12 PER PERSON

4 HOUR/ \$14 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
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.

* NO ALCOHOL OR BEVERAGES
ARE ALLOWED TO BE BROUGHT IN.