



BANQUET MENU

EAGLE EYE GOLF AND BANQUET CENTER





CONTACT INFO:

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Thank you

for choosing Eagle Eye Golf and Banquet Center for your special event! The following menu offers a wide variety of our delicious food options prepared by our skilled chefs. We may also create a menu that is tailored to your specific needs.



HORS D'OEUVRES

\$99.00 COCONUT SHRIMP *

Battered shrimp coated with flaked sweetened coconut. Served with Cajun marmalade. (50 pieces)

\$89.00 CRAB RANGOONS *

Crab and cheese filled rangoons. Served with an Oriental dipping sauce. (50 pieces)

Market Price HAWAIIAN SHRIMP TREE

Whole pineapple with skewered jumbo shrimp, red pepper, pineapple and green olives.

\$89.00 SEAFOOD STUFFED MUSHROOMS *

Baked mushroom caps filled with crab meat and crawfish stuffing, topped with parmesan cheese. (50 pieces)

\$79.00 SPINACH AND ARTICHOKE DIP

A creamy blend of soft white cheese, artichokes, sautéed spinach, red pepper and garlic.

Served with naan bread. (Serves 50)

\$69.00 SPANAKOPITA *

Sautéed spinach and Asiago cheese wrapped in a flaky phyllo crust. (50 pieces)

\$79.00 VEGETABLE SPRINGROLLS *

Filled with cabbage, celery, mushrooms, carrots and water chestnuts and seasoned with a touch of soy sauce. (50 pieces)

\$79.00 IRISH POTATO SKINS *

Homemade potato skins topped with cheddar cheese, bacon and green scallions. Served with sour cream. (50 pieces)

\$89.00 BONELESS CHICKEN WINGS

Breaded chicken bites served with your choice of two of the following sauces: BBQ, buffalo, sweet and sour, general tso, ranch or ketchup. (50 pieces)

\$89.00 SMOKED CHICKEN QUESADILLAS *

Shredded chicken, mild cheddar, tomato and green peppers rolled and baked in a flour tortilla shell. Served with sour cream. (50 pieces)

\$79.00 MEATBALLS

Your choice of BBQ, Swedish, sweet and sour or marinara. (50 pieces)

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If you would like to host an hors d'oeuvres only function, we require you offer at least four items at three pieces per person.

Butler passed hors d'oeuvres are available for your event. A fee of \$20.00 per butler will be assessed. Items that may be butler passed are represented with (*).

PARTY TRAYS

FRESH VEGETABLES AND DIP

Seasonal vegetables served with a creamy ranch dip.

\$99.00 Small (Serves 50) **\$269.00** Large (Serves 200)

\$139.00 Medium (Serves 100)

FRESH FRUIT DISPLAY

Seasonal fresh fruit.

\$99.00 Small (Serves 50) **\$269.00** Large (Serves 200)

\$139.00 Medium (Serves 100)

ASSORTED CHEESE AND CRACKERS

An arrangement of traditional and gourmet cheese.

Served with select crackers.

\$59.00 Small (Serves 25) **\$89.00** Large (Serves 50)

\$129.00 MEAT AND CHEESE TRAY

Our traditional arrangement of gourmet cheese, paired with slices of salami, pepperoni and beef sticks. Served with select crackers. (Serves 50)

\$129.00 RELISH TRAY

A sampling of our pickled favorites! Queen stuffed olives, black olives, kalamata olives, pickle spears, peppadews and pepperoncinis. (Serves 50)

OTHER

Market Price JUMBO SHRIMP COCKTAIL *

Succulent shrimp cooked to perfection in a lemon and spiced brine. Served with cocktail sauce. (50 pieces)

\$79.00 HUMMUS

Your choice of traditional hummus, made with garlic and chickpeas OR our roasted red pepper hummus. Both accompanied with crisp pita chips. (50 servings)

\$79.00 HAWK EYE BREAD DISPLAY

A selection of our house-made favorites; garlic herb focaccia, honey whole wheat, cheddar jalapeño and Italian sourdough. Served with assorted butters and dipping oils. (Serves 50)

\$69.00 BRUSCHETTA *

Freshly diced tomatoes and garlic tossed in a balsamic vinegar and a basil pesto. Served on slices of toasted French bread, topped with olive oil and Asiago cheese. (50 pieces)



HORS D'OEUVRES TABLES

HORS D'OEUVRES TABLE

Hors d'oeuvres tables priced per person. Each additional hour add \$3.00 per person.

THREE AND THREE

\$19.95 One consecutive hour
\$22.95 Two consecutive hours

Three Cold

Fruit Tray
Vegetable Tray
Assorted Cheese and Crackers

Three Hot

Meatballs
(choice of BBQ, marinara, Swedish or sweet & sour)
Boneless Chicken Wings
(choice of BBQ, buffalo hot wing, sweet & sour or general tso)
Irish Potato Skins

FIVE AND FIVE

\$22.95 One consecutive hour
\$25.95 Two consecutive hours

Five Cold

Fruit Tray
Vegetable Tray
Assorted Cheese and Crackers
Bruschetta
Hummus
(your choice of plain or roasted red pepper)

Five Hot

Veggie Spring Rolls
Smoked Chicken Quesadillas
Meatballs
(choice of BBQ, marinara, Swedish or sweet & sour)
Crab Rangoons
Spinach and Artichoke Dip

When hosting an hors d'oeuvre only event, our chefs highly recommend offering an hors d'oeuvre table.

Please select one of the above packages and how many consecutive hours you'd like the hors d'oeuvres available.

Hors d'oeuvres will be replenished as needed during the entire duration of the consecutive time selected.





LATE NIGHT SNACKS

PARTY PIZZAS

\$16.00 CHEESE PIZZA

\$18.00 PEPPERONI PIZZA

\$23.00 SPECIALTY PIZZA

BBQ CHICKEN:

BBQ chicken, red onions, jalapeños and Colby jack.

HAWAIIAN:

Ham and pineapple.

MEAT LOVERS:

Pepperoni, sausage, bacon and ham.

VEGETARIAN:

Green peppers, onions, mushrooms and olives.

\$90.00 PARTY SUBS (50 servings)

Turkey and ham sliced thin and piled high on our home made focaccia bread and topped with cheddar cheese, provolone, lettuce and tomato. Served with mayonnaise and mustard.

FRENCH FRY BUFFET

Priced Per Person

\$2.95 1 Choice

\$1.75 Add Chili

\$4.25 2 Choices

\$1.50 Add Cheese

\$5.95 3 Choices

Choose from our selection of wedge cut fries, steak cut fries, sweet potato fries, waffle fries, curly fries or tater tots. Seasoned to perfection and served with ketchup and ranch for dipping.

NACHO CHIPS AND SALSA BUFFET

Priced Per Person – **\$4.95**

Lightly seasoned nacho chips served with red and green salsa and a side of jalapeños.

HOMEMADE CHIPS AND DIP BUFFET

Priced Per Person – **\$5.95**

Our famous homemade chips seasoned to perfection and served with garlic and onion dip.

POPCORN BUFFET

Priced Per Person – **\$2.95**

Freshly popped popcorn served with select seasonings: BBQ, Cajun, Garlic Parmesan, Ranch or Traditional Salt.





PLATED ENTRÉES

(Dinner entrées available in lunch portions from 11:00am – 2:00pm. – Subtract \$3.00) Excludes any item marked “*”.

For two entrée choices, add \$1.00 per person. For three entrée choices, add \$2.00 per person.

Ask your event coordinator about combination plate options and pricing. All plated meals include one starch, one vegetable, one salad, fresh baked bread and a coffee station. Side options available on the “Entrée Sides” page (page 8.)

An additional fee will be charged for pre-set food items that exceed the guaranteed guest count.

BEEF

\$37.95 FILET MIGNON*

A tender eight ounce filet served with a reduced red wine sauce.

\$28.95 SLICED BEEF TENDERLOIN

Twin beef medallions served with a port wine demi glace.

\$26.95 10 OZ. HAWK EYE STRIP STEAK*

Marinated and grilled choice beef strip steak.

\$24.95 TOP SIRLOIN

Six ounce sirloin steak topped with sautéed mushrooms and onions.

CHICKEN

\$24.95 BRUSCHETTA BAKED CHICKEN

A balsamic marinated chicken breast, grilled and topped with a fresh tomato basil salsa and Asiago cheese.

\$24.95 GARLIC AND ROSEMARY CHICKEN

Lemon and garlic marinated grilled chicken breast, served with a garlic and rosemary cream sauce.

\$24.95 GARLIC CRUMB CHICKEN

Chicken breast, breaded in garlic bread crumbs, topped with a creamy white cheddar sauce.

\$24.95 BOURBON CHICKEN

Grilled and marinated chicken breast smothered in sweet and tangy bourbon sauce.

\$24.95 APPLE BRIE CHICKEN

Chicken breast stuffed with sweet apples and brie cheese. Topped with an apple glaze.

\$24.95 CHICKEN PICATTA

Grilled chicken breast topped with lemon butter caper sauce.

SEAFOOD

\$25.95 SALMON FILET

A salmon filet served blackened, Asian glazed or topped with herbed garlic butter.

\$25.95 STUFFED FLOUNDER

Baked flounder filet stuffed with seafood and topped with lemon cream sauce.

VEGETARIAN

\$22.95 VEGETARIAN LASAGNA

A white sauce vegetarian lasagna layered with assorted roasted vegetables, mozzarella, ricotta and Swiss cheese.

\$21.95 FRESH PENNE PASTA

Al dente pasta mixed with broccoli, sautéed red peppers, yellow squash, zucchini and basil pesto. Tossed in Alfredo cream sauce and topped with Asiago cheese.

\$21.95 STUFFED MANICOTTI

Manicotti pasta stuffed with a ricotta cheese blend and topped with marinara sauce and mozzarella cheese.

\$21.95 ASIAN BOWL

(Vegan/Gluten Free)

Sautéed mixed vegetables tossed in a sweet garlic chili sauce and served over a bed of white rice.



BUFFET ENTRÉES

All buffets are accompanied with your choice of one starch, one vegetable and one salad option. All side options available on the “Entrée Sides” page (page 8.) Add \$1.00 per person for additional starch, vegetable or salad. All buffets include a coffee station and fresh baked bread.

Choice of 1 entrée . . . **\$26.95**

Choice of 2 entrée . . . **\$28.95**

Choice of 3 entrée . . . **\$30.95**

BEEF

SLICED HAWK EYE STRIP LOIN

Seasoned and cured beef strip loin, roasted whole and sliced thin. Topped with a rosemary demi-glace.

BEEF TIPS

Marinated sirloin tips smothered in a seasoned beef au jus.

OLD ENGLISH POT ROAST

Slow roasted beef cooked with carrots, onion and celery.

SLICED TOP SIRLOIN

Tender sirloin, sliced and topped with sautéed mushrooms and onions.

CARVED PRIME RIB

(Add \$2.00 per person)

Seasoned, slow roasted prime rib, served with horseradish cream sauce and au jus.

CARVED BEEF TENDERLOIN

(Add \$2.00 per person)

Slow roasted tenderloin served with a port wine demi-glace.

CHICKEN

GARLIC CRUMB CHICKEN

Chicken breast, breaded in garlic bread crumbs topped with a creamy white cheddar sauce.

BOURBON CHICKEN

Grilled and marinated chicken breast smothered in sweet and tangy bourbon sauce.

CHICKEN PARMESAN

Grilled chicken breast topped with marinara sauce, mozzarella cheese and fresh Parmesan.

CHICKEN PICATTA

Grilled chicken breast topped with lemon butter caper sauce.

GARLIC AND ROSEMARY CHICKEN

Marinated grilled chicken breast served with a garlic and rosemary cream sauce.

VEGETARIAN

VEGETARIAN LASAGNA

A white sauce vegetarian lasagna layered with assorted roasted vegetables, mozzarella, ricotta and Swiss cheese.

STUFFED MANICOTTI

Large shell pasta filled with parsley, ricotta and Romano cheeses, topped with our house-made marinara sauce and mozzarella cheese.

SEAFOOD

SALMON FILET

A salmon filet served blackened, Asian glazed or topped with herbed garlic butter.

An additional fee will be charged for pre-set food items that exceed the guaranteed guest count.

Children 2 – 10 years may choose buffet at ½ price or choose a kid’s meal from the “Just for Kids” page (page 9.)



ENTRÉE SIDES

All plated and buffet meals include one starch, one vegetable, one salad, fresh baked bread and coffee station.

Please select one from each category below. Add \$1.00 per person for each additional starch, vegetable or salad (buffet only).

STARCHES

TWICE BAKED POTATOES

Baked potatoes whipped with sour cream and cheese, stuffed and rebaked.

GARLIC MASHED POTATOES

Real whipped potatoes with cream and garlic seasoning.

LOADED MASHED POTATOES

Mashed potatoes with cheddar cheese, bacon, green onions and cream.

ROASTED RED POTATOES

Redskin potatoes, halved and tossed in herbed olive oil and Parmesan cheese.

WILD RICE

Seasoned long grain wild rice.

VEGETABLES

KEY WEST BLEND

Sliced orange carrots, green beans and red pepper strips, steamed and tossed in a herbed garlic butter.

ROASTED CHEF BLEND

Fresh chopped zucchini, yellow squash, baby carrots, broccoli, green beans, julienne red onion and red peppers tossed in herbed olive oil and baked.

SAUTÉED GREEN BEANS

Whole green beans, tossed in herbed olive oil and oven roasted.

BROCCOLI BLEND

Broccoli, Brussel sprouts, diced carrots and red peppers tossed in olive oil and a blend of herbs.

CALIFORNIA SUPREME BLEND

Steamed baby carrot, green beans, florets of broccoli and cauliflower, tossed in a herbed garlic butter.

FRESH ASPARAGUS

Add +\$1.00 per person. Available for plated meals only.

Seasoned asparagus roasted and topped with a sprinkle of Parmesan.

An additional fee will be charged for pre-set food items that exceed the guaranteed guest count.

SERVED SALADS

GARDEN TOSSED

A blend of spring mix and romaine, sliced cucumber, yellow pepper, onion, grape tomatoes, croutons and Asiago cheese. Served with two dressings.

CAESAR

Crisp romaine, croutons and Parmesan cheese. Served with two dressings. Caesar recommended.

MICHIGAN SALAD

Mixed greens, sun-dried cherries, candied walnuts and feta cheese. Served with two dressings. Apple vinaigrette recommended.

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Dressings Apple Vinaigrette, French, House
Dijon Vinaigrette, Italian, Mediterranean,
Ranch, Raspberry Vinaigrette.



THEMED BUFFET (priced per person)

BEEF

\$22.95 TACO BUFFET

Your choice of seasoned ground beef or seasoned shredded chicken. Served with soft taco shells, shredded cheddar cheese, lettuce, tomato, onion, jalapeños, sour cream, guacamole, salsa, nacho cheese sauce and tortilla chips. Accompanied with refried beans and Mexican rice.

\$23.95 LASAGNA BUFFET

Hearty meat and vegetarian lasagna. Served with chef's choice vegetables, Caesar salad and fresh baked bread.

\$23.95 PASTA BUFFET

Linguine pasta accompanied with Alfredo sauce, house made marinara sauce, sliced chicken breasts and meatballs. Served with Caesar salad, warm vegetable medley and fresh baked bread.

\$22.95 PIZZA BUFFET

Assorted pizzas (BBQ chicken, cheese, Hawaiian, pepperoni and vegetarian), garden tossed salad, fruit salad and fresh baked bread. Served with marinara sauce for dipping.

\$23.95 MAC & CHEESE BUFFET

Creamy macaroni and cheese made with yellow and white cheddar cheese. Served with toppings of bacon, sliced breaded chicken tenders, sautéed smoked sausage, pulled pork and green onions on the side. Accompanied with garden tossed salad.



All kids meal entrées and sides MUST be the same.

Kids meals are offered to children between the ages of 2 and 10.

Kids menu may be offered with buffet or plated meals.

Children 2-10 years old are 1/2 off the buffet price.

Hawk Hollow and Eagle Eye are allergy friendly. Please inform us of any food allergies your guests may have.

“JUST FOR KIDS”

\$8.95 MAC N CHEESE

\$9.95 PIZZA

Your choice of cheese or pepperoni.

\$9.95 CHICKEN FINGERS

Served with ketchup for dipping.

Each kid's option comes with 2 sides.

Please select from the list below:

Applesauce

Grapes

Fruit Cup

Smiley Fries



DESSERTS

Gluten free dessert options are available on request.

An additional fee will be charged for pre-set food items that exceed the guaranteed guest count.

\$69.00 SOUR CREAM CHERRY BARS

An oatmeal crust topped with a sour cream, cherry and streusel filling. (50 pieces)

\$69.00 LEMON SHORTBREAD BARS

A rich buttery shortbread infused with lemon and topped with a sweet glaze. (50 pieces)

\$79.00 PUMPKIN BARS

Pumpkin, cinnamon, cloves and ginger combined in a bar dessert and topped with a cream cheese icing. (50 pieces)

\$89.00 PECAN DIAMONDS

Butter crust topped with caramel pecan filling. (50 pieces)

\$69.00 KEY LIME TARTLETS

Butter crust filled with key lime custard. (50 pieces)

\$89.00 FRUIT TARTLETS

A phyllo cup stuffed with a cream cheese filling and topped with a berry compote. (50 pieces)

\$79.00 CHOCOLATE CUPS

Milk chocolate cup filled with white or dark chocolate mousse. (50 pieces)

\$89.00 PEANUT BUTTER SMOOTHIES

Melt-in-your-mouth layers of creamy milk chocolate and peanut butter. (50 pieces)

\$89.00 DIPPED STRAWBERRIES

Fresh strawberries dipped in delicious white or dark chocolate. (50 pieces)

\$59.00 BROWNIE BITES

A classic chocolate confection! (50 pieces)

\$59.00 COOKIES

Your choice of fresh baked chocolate chip, no bake or cranberry white chocolate. (50 pieces)

INDIVIDUAL CHOOSE ONE: \$6.95 Per Person

HOMEMADE CHEESECAKE

Our house specialty! New York style cheesecake baked to perfection and served with your choice of strawberry, chocolate or caramel sauce.

ICE CREAM SUNDAE BAR

The Works! Vanilla ice cream with bananas, whipped cream, chocolate, caramel and strawberry sauce, sprinkles, chopped nuts and maraschino cherries.

ASSORTED PIES

Apple, cherry, blueberry and peach, sprinkled with cinnamon and sugar. Make it a la mode for \$1.00 per person.

MEGA CHOCOLATE CUP

A jumbo chocolate cup filled with white or dark chocolate mousse.

FLOURLESS CHOCOLATE GATEAU

A sinfully rich flourless chocolate cake topped with chocolate buttercream and glazed with chocolate. Served with a drizzle of raspberry sauce.



BAR SERVICE

For optimal guest satisfaction, the bar will NOT be permitted to “close” for any duration of the event.

Quantity of bar staff allotted to an event is at the discretion of Hawk Hollow and Eagle Eye. Request for additional bartenders will result in an additional fee of \$75.00 per bartender. All other special requests will be priced individually. For the safety of our guests, Hawk Hollow and Eagle Eye does not permit any “open bar” status longer than 6 hours. Hawk Hollow and Eagle Eye have a “no shot policy”. “Doubles” are permitted at “CASH” bars only.

Special requests for any beer, wine or champagne must be ordered and purchased for quantities desired and paid in full prior to the event.

HOSTED BAR

The event host will pay for all beverages available at the bar.

SEMI-HOSTED BAR

Host will pay for selected beverages available at the bar. Guests will purchase all other beverages.

CASH BAR

Guests will purchase their own beverages.

BEER

*ask your event coordinator for options

Domestic & Import kegs	\$325.00
Specialty kegs	\$385.00
Domestic & Import (per can or draft)	\$3.50
Domestic & Import (per bottle)	\$4.00
Craft Beer (per bottle)	\$5.00

WINE

(table wine service is available at a fee of \$20 per server)

Liter wine	\$20.95	Wine (per glass)	\$6.00
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HOUSE WINE

Cabernet Sauvignon, Chardonnay, Moscato, Pinot Grigio, Pinot Noir and White Zinfandel.

Ask your Event Coordinator for additional wine list.

MIXED DRINKS — Rail \$6.00 (per glass)	Call \$6.50 (per glass)	Super Call \$7.50 (per glass)
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*all liquor prices include mixers and garnishes

NON ALCOHOLIC BAR — \$4.00 (per person)

Coke products, iced tea, lemonade, white milk, house juices

ALL INCLUSIVE BAR PACKAGES — Host will choose a bar package listed below. Packages are priced for ALL guests 21 and over for unlimited beverages during the selected number of consecutive hours chosen by host. All packages include 2 keg options, six house wines and soft drinks. Full service options also include liquor selections listed below.

FULL SERVICE (RAILS)

3 hours	\$20.95
4 hours	\$21.95
5 hours	\$23.95
6 hours	\$25.95
Under 21	\$3.00

FULL SERVICE (RAILS & CALLS)

3 hours	\$22.95
4 hours	\$24.95
5 hours	\$25.95
6 hours	\$27.95
Under 21	\$3.00

BEER, WINE AND SODA

3 hours	\$13.95
4 hours	\$14.95
5 hours	\$15.95
6 hours	\$17.95
Under 21	\$3.00

RAILS

Bacardi Rum
Captain Morgan Spiced Rum
Jim Beam Bourbon
Lauder's Scotch
Malibu Rum
Mister Boston Amaretto
Peach Schnapps
Seagram's 7 Whiskey
Seagram's Gin
Smirnoff Vodka

CALLS

Absolut Vodka
Canadian Club Whiskey
Dewar's Scotch
Jack Daniels Whiskey
Johnnie Walker Red
Jose Quervo Tequila
Tanqueray Gin
Tito's Vodka

SUPER CALLS

Bailey's Irish Cream
Bombay Sapphire Gin
Crown Royal Whiskey
Grey Goose Vodka
Jameson Irish Whiskey
Makers Mark Whiskey
Kahlua

*To upgrade to Super Call Liquors, add \$2.50 per person, per liquor selection.

CHAMPAGNE (per bottle) **SPARKLING JUICE \$ 9.95** **VERDI SPUMANTE \$13.95** **ASTI SPUMANTE \$19.95**



LINEN & DÉCOR UPGRADES

TABLE CLOTHS

120" round (white only), 90" round (white only) or 72" x 72" linens in various colors are included in the room rental fee.

\$5.00 120" round (black or ivory)

CHAIR COVERS & SASHES

Chair covers available in white, black or ivory only.

\$1.00 *per sash* Organza or satin sashes (sash only, chair covers not included in this cost)

\$2.50 *per chair* Poly chair cover with no sash*

\$3.50 *per chair* Poly chair cover with one (1) sash

** If host provides their own sashes, it is the responsibility of the event host to place/tie sashes before the event and remove sashes following the event.*

TABLE SKIRTING

White skirting included in the room rental.

\$2.00 *per foot* Black or ivory skirting only

UP LIGHTING

\$300.00 Package with 10 lights

\$20.00 Per light for additional up lights

DRAPING

\$15.00 *per foot* Variety of colors available

COCKTAIL TABLES

\$25.00 *per table* Includes floor length poly linen (white only) and sash tie off