



# EAGLE LANDING

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## *Banquet Menus*

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EAGLE LANDING AT OAKLEAF PLANTATION  
3989 EAGLE LANDING PARKWAY  
ORANGE PARK, FLORIDA  
32065  
(904) 291-5600  
[WWW.EAGLELANDINGGOLF.COM](http://WWW.EAGLELANDINGGOLF.COM)



# Breakfast Selections

## **EAGLE LANDING SUNRISE**

Assorted Mini Muffins with Butter  
Assorted Bagels with Cream Cheese  
Seasonal Fresh Fruit with Honey Yogurt Dip  
Fresh Orange Juice  
Regular & Decaffeinated Coffee

*\$10.95\*\* per person*

## **EAGLE LANDING COUNTRY BREAKFAST**

Assorted Mini Muffins with Butter  
Seasonal Fresh Fruit with Honey Yogurt Dip  
Scrambled Eggs • Grits • Home Fries • Biscuits  
Bacon or Sausage  
Fresh Orange Juice & Cranberry Juice  
Regular & Decaffeinated Coffee

*\$14.95\*\* per person*

**ALL PRICES INCLUDE COFFEE, JUICE, TEAS AND WATER STATIONS**

*(Price does NOT include 20% Gratuity and 7% Sales Tax)*



# Brunch Buffets

*Choice of*

2 Salads & 2 Entrees & 2 Sides

\$24.95\*\*

3 Salads & 2 Entrees & 3 Sides

\$26.50\*\*

3 Salads & 3 Entrees & 3 Sides

\$29.95\*\*

## SALADS

Marinated Grilled Vegetable Salad  
Pasta Salad with Vegetables & Vinaigrette  
Fresh Fruit Salad  
Deviled Eggs  
Mixed Green Salad  
Caesar Salad  
Spinach Salad with Mixed Fruit & Bleu Cheese

## ENTREES

Eggs Benedict  
Flank Steak  
Poached Salmon  
French Toast (Plain or Cinnamon)  
Quiche Lorraine  
Pancakes with Fruit Topping  
Roasted Pork Loin with Orange Marmalade  
Corned Beef Hash  
Scrambled Eggs with Cheese & Ham

## SIDES

Banana Nut Bread, Danishes & Muffins  
Bagels with Cream Cheese  
Bacon, Sausage or Country Ham  
Home Fries  
Grilled Vegetables  
Cheddar Grits  
Oatmeal

**ALL PRICES INCLUDE COFFEE, JUICE, TEAS AND WATER STATIONS**

*(Price does NOT include 20% Gratuity and 7% Sales Tax)*



# Lunch Buffets

## FINGER SANDWICHES & SOUP

*Pick Two:* Chicken Salad, Tuna Salad, Egg Salad, Smoked Ham or Low Sodium Turkey Chips • Fresh Baked Cookies.

*\$14.95\*\**

## SANDWICH BOARD BUFFET

Turkey, Ham, Roast Beef • Swiss, Cheddar & American Cheese • Assorted Breads & Rolls  
Lettuce, Tomato, Onions • Potato or Pasta salad • Fresh Baked Cookies.

*\$16.95\*\* Add Soup \$19.95\*\**

## SOUP AND SALAD BUFFET

Choice of Soup & Garden Salad

{Baby Greens, Onions, Tomatoes, Cucumbers, Cheese, Hardboiled Eggs, Craisins}

*\$14.95\*\**

## TACO BUFFET

Hard & Soft Taco Shells with Chicken & Ground Beef • Refried Beans & Rice

*Toppings:* Lettuce, Tomatoes, Onions, Guacamole, Sour Cream & Salsa

*\$15.95\*\**

## HOT OFF THE GRILL

Grilled Hamburgers & Hot Dogs • Potato Salad • Chips • Fresh Baked Cookies

*Toppings:* Lettuce, Tomato, Onions & Cheese

*\$15.95\*\* Add Grilled Chicken \$18.95\*\**

## ITALIAN BUFFET I

Caesar Salad • Meat Lasagna • Garlic Bread • Fresh Baked Cookies

*\$15.95\*\**

## ITALIAN BUFFET II

Caprese Salad • Alfredo Sauce with Penne Pasta • Garlic Bread • Fresh Baked Cookies

*\$14.95\*\* Add Grilled Chicken \$17.95\*\**

## ITALIAN BUFFET III

Garden Salad • Spaghetti & Meatballs • Garlic Bread • Fresh Baked Cookies & Brownies

*\$16.95\*\* Add Chicken Alfredo \$19.95\*\**

## BBQ BONANZA

Marinated BBQ Chicken • Corn on the Cob • Housemade Coleslaw

Red-Skinned Potato Salad with Sour Cream & Green Onions • Fresh Baked Cookies

*\$16.95\*\* Add BBQ Ribs \$21.95\*\**

**ALL PRICES INCLUDE COFFEE, JUICE, TEAS AND WATER STATIONS**

*(Price does NOT include 20% Gratuity and 7% Sales Tax)*



# Dinner Buffets

PRICED FOR A MINIMUM OF 30 GUESTS

*Choice of*

2 Salads & 2 Entrees & 3 Sides

*\$28.50\*\**

3 Salads & 3 Entrees & 4 Sides

*\$34.00\*\**

## SALADS

Caesar

Mixed Baby Lettuces with Choice of Dressings

Grilled Vegetables in Light Balsamic Vinaigrette

Pasta Salad with Vegetables, Herbs & Vinaigrette

Fresh Fruit Salad

Tomato Salad with Cucumber & Red Onion

Potato salad

Spinach, Bacon & Egg Salad with Warm Wild Mushroom Vinaigrette

## ENTREES

Fried Chicken

Chicken Marsala

Eggplant Parmesan

Lasagna

Dill Poached Salmon

Grilled Salmon with Bourbon and Stone Mustard Glaze

Whole Roasted Pork Loin with Fruit Compote

Beef Pot Roast

Grilled, Marinated Flank Steak with Mushroom Jus

## SIDES

Mashed Potatoes

Rosemary Roasted New Potatoes

Long Grain White and Wild Rice

Macaroni & Cheese

Collard Greens sautéed with Apple Wood Smoked Bacon & Vidalia Onions

Roasted Vegetable Medley

Steamed Asparagus

Braised Red Cabbage

Squash Casserole

Fresh Green Beans

**ALL PRICES INCLUDE COFFEE, JUICE, TEAS AND WATER STATIONS**

*(Price does NOT include 20% Gratuity and 7% Sales Tax)*



# Themed Buffets

## BACKYARD BBQ

Fresh Tossed Mixed Greens with Tomatoes, Cucumbers & Bermuda Onions  
Red-Skinned Potato Salad with Sour Cream & Green Onions  
Housemade Coleslaw • Corn on the Cobb  
BBQ Marinated Chicken Quarters • Grilled Hamburgers & Hot Dogs  
Assorted Cookies

*\$19.95\*\* per person*

## TOUR OF ITALY

Caprese Salad with Fresh Tomatoes, Buffalo Mozzarella & Basil  
Classic Caesar Salad with Housemade Crouton  
Southern Italian Meat Lasagna • Chicken Alfredo with Penne Pasta  
Linguine with White Wine & Fresh Herb Clam Sauce  
Garlic Bread  
Trifle – Sponge Cake with Pastry Cream, Fresh Berries & Whipped Cream

*\$25.95\*\* per person*

## SOUTH OF THE BORDER

Tortilla Chips with Salsa & Guacamole  
Taco Bar – Seasoned Meat & Southwest Chicken  
Lettuce, Tomato, Cheese, Sour Cream, Salsa & Guacamole  
Hard Shells & Soft flour tortillas • Refried Beans & Mexican Rice  
Assorted Cookies

*\$20.95\*\* per person*

**ALL PRICES INCLUDE COFFEE, JUICE, TEAS AND WATER STATIONS**

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# Carving Stations

## HONEY GLAZED HAM

Slow Roasted Honey Glazed Virginia Ham  
Silver Dollar Rolls & Butter  
Dijon Mustard • Horseradish Cream • Mayo

*\$245.50\*\**

## ROAST TURKEY

Oven Roasted Whole Turkey  
Silver Dollar Rolls & Butter  
Cranberry Sauce • Mushroom Gravy • Mayo

*\$170.00\*\**

## HERB ROASTED PORK LOIN

Seared Pork Loin with Fresh Herbs  
Silver Dollar Rolls & Butter  
Orange Marmalade • Spicy Mustard • Horseradish Cream

*\$210.00\*\**

## FLANK STEAK

“Three Day” House Marinated, Char-Grilled Flank Steak  
Silver Dollar Rolls & Butter  
Chimichurri • Horseradish Cream • Fruit Salsa

*\$320.00\*\**

## PRIME RIB

Oven Roasted Seasoned Rib of Beef  
Silver Dollar Rolls & Butter  
Au Jus • Horseradish Cream • Dijon Mustard

*Market Value*

## TENDERLOIN OF BEEF

Fresh Herb Seared Beef Tenderloin  
Silver Dollar Rolls & Butter  
Apple Bourbon Sauce • Horseradish Cream • Carmalized Onions

*Market Value*

ALL ABOVE STATIONS ARE BASED ON 25-30 PEOPLE & REQUIRE \$25.00/HOUR CHEF FEE

*(Price does NOT include 20% Gratuity and 7% Sales Tax)*



# Hors D'oeuvres

PRICES BASED ON 50 PIECES

## COLD

Shrimp Cocktail with Cocktail Sauce	\$80.00
Summer Melon Wrapped in Proscuitto (seasonal)	\$40.00
Cucumber Cups filled with Crab Salad	\$70.00
Thinly Sliced Filet Mignon served on Garlic Crostini topped with Housemade Horseradish	\$105.00
Bruschetta	\$35.00
Grilled Chicken & Black Beans in Phyllo Cups	\$45.00
Cherry Tomatoes Stuffed with Herb Infused Boursin Cheese	\$45.00
Deviled Eggs	\$30.00

## HOT

Chicken Fingers	\$80.00
Chicken Nuggets	\$45.00
Crab Stuffed Mushrooms	\$50.00
Sausage Stuffed Mushrooms	\$45.00
Vegetable Spring Rolls with Oriental Dipping Sauce	\$90.00
Grilled Vegetable Kabob	\$45.00
Chicken Wings	\$65.00
Chicken Skewers with Lemon & Rosemary	\$60.00
Swedish Meatballs	\$45.00
Petite Crab Cakes with Lemon Caper Aioli	\$75.00
Peppered Sea Scallops Wrapped in Bacon	\$155.00
Southwestern Egg Rolls	\$150.00
Crab Rangoon	\$120.00
Petite Quiche Lorraine	\$90.00
Spanikopita	\$95.00
Coney Island Franks	\$50.00
BBQ Pork	\$100.00
Spinach and Artichoke in a Wonton Flower Cup	\$100.00
Quesadilla	\$95.00

## FINGER SANDWICHES

Pimento Cheese Spread	\$20.00
Cucumber with a Dill Mayonnaise	\$20.00
Tomato, Black Pepper & Mayonnaise	\$30.00
Watercress & Apple Wood Smoked Bacon	\$35.00
Dill Chicken Salad with Grapes & Walnuts	\$40.00
Ham, Pineapple & Cream Cheese	\$40.00

*(Price does NOT include 20% Gratuity and 7% Sales Tax)*





# Hors D'oeuvres

PRICES BASED ON 25-30 PEOPLE

## DIPS

*Served with an assortment of pita chips, crackers, toast points and tortilla chips*

Spinach, Artichoke and Ricotta	\$75.00
Crab	\$105.00
Feta & Greek Olive Dip with Lemon	\$75.00

## DISPLAYS

Tortilla Chips with Salsa & Guacamole	\$35.00
Fresh Local Tomatoes with Buffalo Mozzarella, Basil & Virgin Olive Oil	\$90.00
Fresh Vegetable with Bleu Cheese Herb Dipping Sauce	\$50.00
Grilled Vegetables with Imported Olives, Roasted Peppers & Balsamic Reduction	\$50.00
Baked Brie with Mixed Berries served with Toast	\$90.00
Smoked Salmon with Accompaniments	\$140.00
Grilled Eggplant with Kalamata Olives, Feta & Lemon Oregano Dressing	\$50.00
Fresh Cheeses Assortment	\$70.00
Fresh Fruits	\$70.00

*(Price does NOT include 20% Gratuity and 7% Sales Tax)*



# Desserts

## COOKIES, BROWNIES & MORE

Small Cookies	\$9.00 per dozen
Jumbo cookies	\$18.00 per dozen
Brownies	\$20.00 per dozen
Fudge • Blondie • Specialty	
Dessert Bars	\$24.00 per dozen
Caramel Oatmeal • Raspberry Cheese • Lemon • Chocolate Cookie Crumble	

## COOKIE FLAVORS

Chunky Chocolate Chip • Brown Sugar Oatmeal Raisin • Cranberry Decadence • Peanut Butter  
Chocolate Macadamia (White or Dark) • Sugar • & More!

## ADDITIONAL OPTIONS

Whole Cakes	Prices Vary
Wedding Cake Service	Prices Vary
Client Providing the Cake	\$25 fee

*(Price does NOT include 20% Gratuity and 7% Sales Tax)*



# Beverages

FULLY STOCKED BAR FEATURING PREMIUM SELECTION OF LIQUORS, DOMESTIC & IMPORTED BEER,  
WINES AND A SELECTION OF MIXERS  
PRICES QUOTED FOR A 3 HOUR EVENT PRICED PER PERSON++

## OPEN BAR OPTION

Well & Call Liquor • Domestic Draft • House Wines • Non-Alcoholic Beverages	\$28.00 per person
Additional Hour	+\$10.00 per person
Premium Liquor Package	+\$6.00 per person

## BEER AND WINE OPTION

Domestic Draft • House Wines • Non-Alcoholic Beverages	\$20.00 per person
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## WINE SELECTIONS

*Special Orders or Bottle Pricing Available*

Champagne	\$16 per bottle
Champagne Toast	\$3.00 per person

## NON-ALCOHOLIC BEVERAGES

Soft Drink Package (Table Service)	\$5.00 per person
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## BUFFET NON-ALCOHOLIC BEVERAGE SERVICE

Sweet & Unsweet Iced Tea • Lemonade • Iced Cucumber Water	\$2.00 per person
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