



EAGLE LANDING

Banquet Menu

EAGLE LANDING AT OAKLEAF PLANTATION
3989 EAGLE LANDING PARKWAY
ORANGE PARK, FLORIDA
32065
(904) 291-5600
WWW.EAGLELANDINGONLINE.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 & 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

\$27.95++

3 Salads & 3 Entrees & 3 Sides

\$32.50++

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 & 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 Turkey
Chips & Fresh Cookies

\$14.95++

SANDWICH BOARD

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

\$16.95++

ADD SOUP \$19.95++

SOUP & SALAD

Choice of Soup
& Garden Salad
{Baby Greens, Onions,
Tomatoes, Cucumbers,
Cheese & Hardboiled Eggs}

\$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 Cookies
Toppings: Lettuce, Tomato,
Onions & Cheese

\$15.95++

ADD GRILLED CHICKEN \$18.95++

BBQ BONANZA

Marinated BBQ Chicken
Corn on the Cob
House made Coleslaw
Red-Skinned Potato Salad with
Sour Cream & Green Onions
Fresh Cookies

\$16.95++

ADD BBQ RIBS \$23.95++

ITALIAN BUFFET I

Caesar or Garden Salad
Meat Lasagna
Garlic Bread
Fresh Cookies

\$15.95++

ADD CHICKEN ALFREDO \$19.95++

ITALIAN BUFFET II

Caesar or Garden Salad
Alfredo Sauce with Penne Pasta
Garlic Bread
Fresh Cookies

\$14.95++

ADD GRILLED CHICKEN \$17.95++

ALL PRICES INCLUDE COFFEE. JUICE. TEAS & 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

Fresh Fruit Salad

Pasta Salad with Vegetables, Herbs & Vinaigrette

Tomato Salad with Cucumber & Red Onion

Potato Salad

Spinach, Mushrooms, Bacon & Egg Salad with Bacon Vinaigrette

ENTREES

Grilled 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 Cabbage

Squash Casserole

Fresh Green Beans

ALL PRICES INCLUDE COFFEE, JUICE, TEAS & 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
House made Coleslaw
Corn on the Cobb
BBQ Marinated Chicken Quarters
Grilled Hamburgers & Hot Dogs
Assorted Gourmet Cookies

\$19.95++ PER PERSON

TOUR OF ITALY

Caprese Salad with Fresh Tomatoes, Buffalo Mozzarella & Basil
Classic Caesar Salad
Southern Italian Meat Lasagna
Chicken Alfredo with Penne Pasta
Linguine with White Wine & Fresh Herb Clam Sauce
Garlic Bread
Assorted Gourmet Cookies

\$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 Gourmet Cookies

\$20.95++ PER PERSON

ALL PRICES INCLUDE COFFEE, JUICE, TEAS & WATER STATIONS

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

Carving Stations

ROAST TURKEY

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

\$190.00++

HONEY GLAZED HAM

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

\$245.50++

HERB ROASTED PORK LOIN

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

\$265.00++

FLANK STEAK

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

\$325.00++

TENDERLOIN OF BEEF

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

MARKET VALUE

PRIME RIB

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

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 Prosciutto (seasonal)	\$50.00
Cucumber Cups filled with Crab Salad	\$70.00
Thinly Sliced Filet Mignon served on Garlic Crostini topped with House made 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

FINGER SANDWICHES

Pimento Cheese Spread	\$25.00
Cucumber with a Dill Mayonnaise	\$25.00
Tomato, Black Pepper & Mayonnaise	\$35.00
Watercress & Apple Wood Smoked Bacon	\$40.00
Dill Chicken Salad with Grapes & Walnuts	\$45.00
Ham, Pineapple & Cream Cheese	\$45.00

HOT

Chicken Fingers	\$80.00
Crab Stuffed Mushrooms	\$65.00
Sausage Stuffed Mushrooms	\$50.00
Vegetable Spring Rolls with Oriental Dipping Sauce	\$90.00
Grilled Vegetable Kabob	\$45.00
Chicken Wings	\$65.00
Chicken Skewers with Lemon & Rosemary	\$70.00
Swedish Meatballs	\$50.00
Petite Crab Cakes with Lemon Caper Aioli	\$75.00
Peppered Sea Scallops Wrapped in Bacon	\$155.00
Southwestern Egg Rolls	\$120.00
Crab Rangoon	\$90.00
Petite Quiche Lorraine	\$90.00
Spanakopita	\$95.00
Coney Island Franks	\$50.00
BBQ Pork	\$120.00
Spinach and Artichoke in a Wonton Flower Cup	\$100.00
Quesadilla	\$95.00

(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	\$75.00
Fresh Fruits	\$75.00

Desserts

COOKIES. BROWNIES & MORE

PRICED PER DOZEN

Small Cookies	\$9.00
Jumbo Cookies	\$18.00
Brownies	\$20.00
Dessert Bars	\$24.00

ADDITIONAL OPTIONS

Whole Cakes	PRICES VARY
Wedding Cake Service	PRICES VARY
Client Providing the Cake	\$25 FEE

COOKIE FLAVORS

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

BROWNIE FLAVORS

Fudge, Blondie, Specialty

DESSERT BAR FLAVORS

Lemon, Raspberry Cheese, Caramel Oatmeal,
Chocolate Cookie Crumble

(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++

BEER AND WINE OPTION

Domestic Draft • House Wines • Non-Alcoholic

\$20.00 PER PERSON

BUFFET NON-ALCOHOLIC SERVICE

Sweet & Unsweet Iced Tea • Lemonade
Iced Cucumber Water

\$2.00 PER PERSON

OPEN BAR OPTION

Well & Call Liquor • Domestic Draft • House Wines • Non-Alcoholic

\$28.00 PER PERSON

ADDITIONAL HOUR +\$10.00 PER PERSON

PREMIUM LIQUOR PACKAGE +\$6.00 PER PERSON

WINE SELECTIONS

Special Orders or Bottle Pricing Available

Champagne

\$18 PER BOTTLE

Champagne Toast

\$3.00 PER PERSON

