



www.eaglehouseonline.com

Beautiful private rooms
are available to accommodate
all of your special events...

Host your next celebration
in a unique establishment
offering five generations in
the hospitality industry
ready to make your event
as special as possible!

Anniversaries & Birthdays
Breakfast Meetings & Working Dinner
First Communions & Christenings
Engagement Receptions
Bridal Party Luncheons
Retirements & Staff Meetings
Wedding Rehearsals & Receptions
Baby & Bridal showers
Networking & Client Receptions

Follow us on
Facebook & Twitter

BRUNCH-LUNCH
DINNER-COCKTAILS
FIREPLACE & PATIO

Call us today (716) 632-7669
www.eaglehouseonline.com



The Eagle House Restaurant Banquet Menu

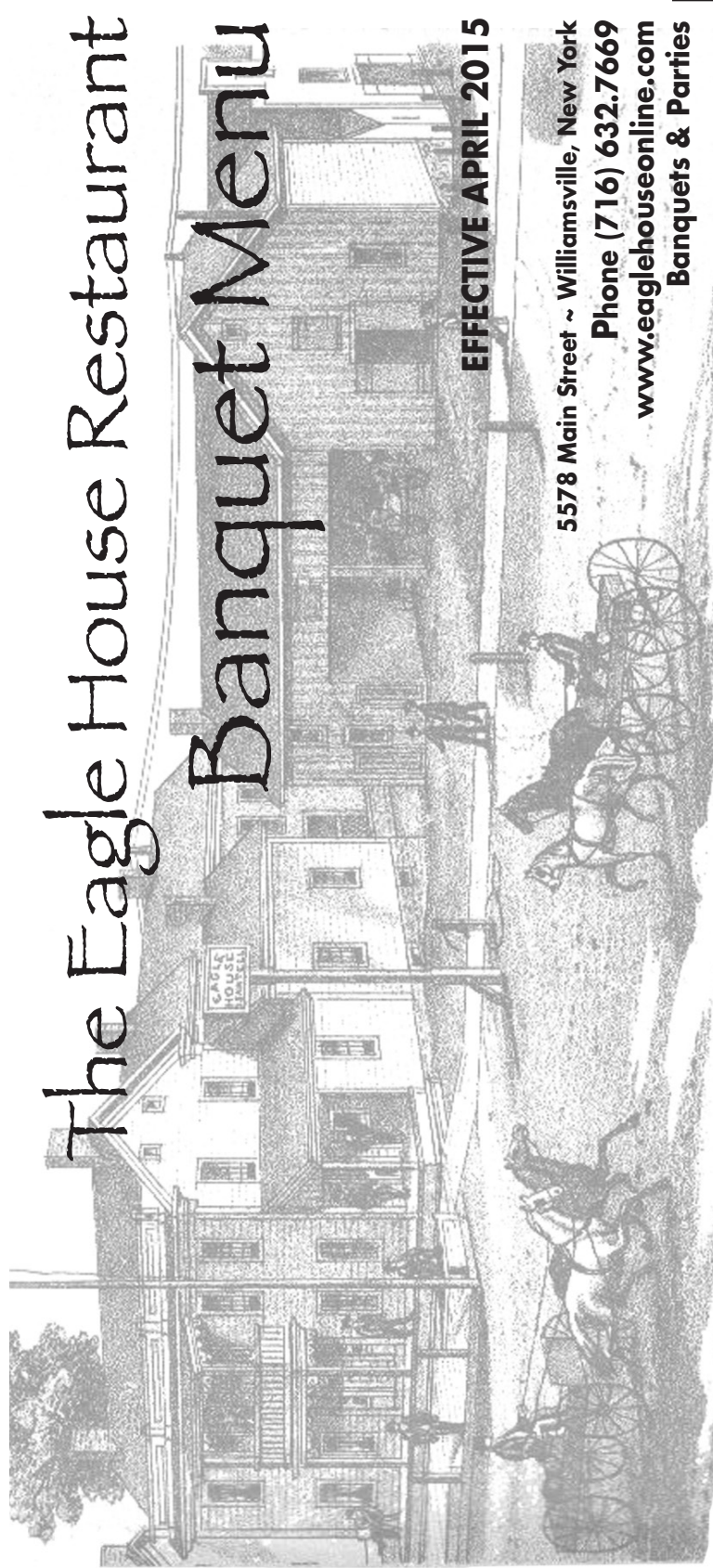
EFFECTIVE APRIL 2015

5578 Main Street ~ Williamsville, New York

Phone (716) 632.7669

www.eaglehouseonline.com

Banquets & Parties



ABOUT OUR BANQUETS

All Pricing Subject To Change

- ❖ To reserve a room, a deposit of \$50 or credit card to hold. Parties cancelled less than two weeks of date reserved, deposit will be non-refundable.
- ❖ We **do not** accept any coupons/discounts/entertainment cards on any private banquets/parties.
- ❖ Tax Exempt organizations must provide exemption certificate prior to the date of the event.
- ❖ Payment is expected **in full on the date of the party**. Cash and all major credit cards are accepted at The Eagle House.
No checks accepted.
- ❖ Guests must be 21 years of age to consume alcohol. Alcoholic beverages may not be brought in to restaurant by customers.
- ❖ **Mandatory: Placecards to be provided by host of banquets with sit down entree selections.**
- ❖ Management reserves the authority to immediately end any type of bar/alcoholic beverage service for any party at any time if deemed necessary.
- ❖ Buffet & Stations require a minimum of 25 guests.
- ❖ Final counts on all parties and menus are due **one week from the date of the event**.
- ❖ The Eagle House is not responsible for lost or stolen articles.
- ❖ Decorating may be done up to one hour before event begins. **Confetti & bubbles are not allowed in the restaurant. Automatic clean up fee of \$100 will be added to bill.**

DINNER BUFFETS

All Buffets require a minimum of 25 adult guests.
Children 10 & under are ½.

~TAVERN BUFFET~

\$24.00 pp

This buffet includes
Tossed garden salad w/dressing choice
Hot Pasta Marinara
Fresh Hot Vegetable
Coffee/Tea/Decaf
Tollhouse Ice Cream Sundae

Choice of One Potato

Oven Roasted -or- Cheddar Cheesy

Your Choice of Two Main Entrée

Sliced Roast Breast of Turkey
Italian Sausage with Peppers & Onions
Sliced Top Round of Beef
Homemade Chicken Pot Pie
Carved Ham w/ Spiced Rum & Pineapple Glaze

CHILDREN'S MENU

\$10 per person

For kids 12 & under

Available for lunch & dinner events

Macaroni & Cheese
Chicken Finger Basket with Fries
Grilled Cheese Sandwich w/applesauce
Cheeseburger with Fries
Chicken Pot Pie

Children's entrees include pop or milk
Throughout the event & ice cream sundae dessert

- Additional main entrée to any buffet, please add \$4 pp
- Additional side dish to any buffet, please add \$2 pp
- Vanilla ice cream served with cake, please add \$1 pp

DINNER BUFFETS

Buffets require a minimum of 25 adult guests.

~ HOLIDAY BUFFET ~

\$20 pp

Comfort food year-round

Tossed garden salad with dressing choices

Bakery bread & butter

Sliced roast turkey and pan gravy

Hot fresh vegetable

Oven roasted potatoes

Cranberry sauce

Sage sausage stuffing

Tollhouse Ice Cream Sundae

Coffee/decaf / hot tea

~ BUFFALO BUFFET ~

\$17 pp

*Always a favorite for rehearsal dinners
& entertaining "out of towners"!*

Tossed garden salad w/dressing choices

Cheddar Cheesy Skins

Sliced Roast Beef au jus

Mini Weck & Bakery Rolls

Fresh Hot Vegetable

Pasta with Marinara Sauce

Tollhouse Cream Sundae

Coffee/decaf / hot tea

BREAKFAST/BRUNCH

Served from 9am - 4pm

Available for private parties seven days.

MORNINGSIDE BREAKFAST ~ **\$11 pp**

Includes orange juice, coffee, decaf and herbal hot tea,
Scrambled eggs with Virginia ham & cheddar cheese
served over a fresh croissant with fresh fruit on the side
**(This brunch entree served plated w/table service only
and requires minimum of 10 guests.)**

CONTINENTAL ~ **\$8 pp**

Served buffet style...Includes orange juice, Assorted
danish & bakery muffins, coffee, decaf and herbal
hot tea & seasonal fruit.

OUR BRUNCH BUFFET ~ **\$14 pp**

Served buffet style...Includes orange juice, Assorted
bakery Danish & muffins, chicken ala king with
buttermilk biscuits, breakfast potatoes,
seasonal fruit & bacon,
coffee, decaf and herbal hot tea.

SCRAMBLER BUFFET ~ **\$12 pp**

Served buffet style...Includes orange juice, Assorted
bakery Danish & muffins, Scrambled eggs,
breakfast potatoes, seasonal fruit &
bacon, coffee, decaf and herbal hot tea.

Add Belgium Waffles ~ \$3 pp

Add Sliced Virginia Ham ~ \$3 pp

HORS D'OEUVRES BY THE TRAY

All pricing is based on one (1) item per tray/50 pieces

Fresh Bruschetta on Crostini....\$48
Fried Cheese Ravioli....\$48
Banana Pepper Crostini....\$48

Deviled Eggs...\$45
Assorted Petit Quiches....\$45
Pizza Logs & Marinara Sauce....\$48
Loaded Potato Skins (50)....\$60
Onion Rings & Rarebit....\$60

Chicken Fingers....\$60
Swedish or Italian Meatballs....\$50
Vegetable Quesadillas w/salsa....\$50
Buffalo Chicken Wings w/celery....\$60
Stuffed Mushrooms....\$55
Mozzeralla Cheese Sticks & Marinara Sauce....\$50
Vegetarian Stuffed Mushrooms....\$50
Mini Reuben Melts....\$60
Crab Stuffed Mushrooms....\$70
Deep Fried Shrimp & cocktail sauce....\$60
Mini Pigs in a Blanket....\$60

Specialty Hors d'oeuvres

Fresh Jumbo Shrimp Bowl ~ Market Price
Mini Crab Cakes & Lobster Sauce (30 pieces) ~ \$70
Clams Casino (30 pieces) ~ \$60
Coconut Shrimp & Apricot Sauce ~ Market Price
Hot Stuffed Banana Peppers (30) ~ \$50
Artichokes Montemage (30) ~ \$50
Teriyaki Scallops wrapped in bacon (35) ~ \$70
Mussels Marinara (50) ~ \$55

BEVERAGES & BAR PACKAGES

*Includes call liquor, house wine selection (2),
draft beer (2), soft drinks, mixers, juice,
fruit garnishes, bartender service.*

*Liquor: CC, Beefeater, Absolut, Bacardi,
Southern Comfort, Jack Daniels.*

(In Room full bar/cash bar requires min. 25 guests)

1 Hour/per person	\$13.85
2 Hour/per person	\$15.85
3 Hour/per person	\$17.85
4 Hour/per person	\$19.85

- Upgrade to bottle beer, please add \$2.00 pp
- Cash bar set up requires \$35.00 fee.

PUNCH BOWLS

(punch bowl serves approximately 25 guests)

Fruit Punch	\$40.00
Wine Punch	\$50.00
Mimosa (Champagne Punch)	\$60.00
Whiskey Sour Punch	\$50.00

WINE BY THE CARAFE

Our house wine is available by the carafe

Zinfandel - Chardonnay - Cabernet - Merlot

(Additional wine selections are available by the bottle)

Great Western	\$24/bottle
Pitcher of Pop	\$ 7.00
Pots Coffee/Tea	\$ 6.00

Pricing for beer pitchers upon request.

BEER, WINE, SODA BAR

1 Hour	\$6.00 pp	3 Hour	\$10.00 pp
2 Hour	\$8.00 pp	4 Hour	\$12.00 pp

Package includes 2 wines, 2 beers (draught) & soft drinks

- Upgrade to bottle beer, please add \$2.00 pp

SIT DOWN DINNER ENTREES

You may choose **three (3) entrees** for your guests to select from. Ordering from the banquet dinner menu requires an entree count. One week prior to your event. All entrees include bakery fresh bread, butter, coffee & hot tea. House Garden Salad.

Please choose one potato and one dessert for entire party

- Garden Pasta\$16**
Tossed with Virgin Olive Oil, roasted Garlic, Roma Tomato, Artichokes & Mushrooms.
- *Roasted Turkey Dinner.....\$17**
With Stuffing and Cranberry Sauce.
- *Sliced Beef Burgundy\$17**
Sliced Top Round with Mushroom Burgundy Sauce.
- *Chicken Marsala\$18**
With Fresh Mushrooms.
- *Jumbo Stuffed Chicken Breast\$18**
Savory Herb and Sausage Stuffing. Served with a White Wine and Fresh Chive Poulette Sauce.
- *Filet of Sirloin Steak\$19**
Topped with Fresh Sauteed Mushrooms.
- *Haddock Dijonaise\$20**
Topped with Dijon Mustard and Fresh Bread Crumbs. Served with a Light Lemon Sauce.
- Grilled Chicken & Veggies\$17**
- Eggplant Parmesan\$16**
- Chicken Parmesan with Pasta\$20**
- *Cider Mill Pork Chop.....\$20**
10 oz. Chop With Apple Bourbon Sauce.
- *Maryland Crab Cakes (2)\$23**
Served with a Lobster Cream Sauce.
- *Fillet of Salmon\$26**
Broiled with White Wine and Lemon.
- *Blackened Shrimp & Linguini.....\$28**
- *Roast Prime Rib of Beef Au Jus.....\$30**
 (min. 10 orders)
- *NY Strip Steak w/Onion Rings\$30**
- *Filet Mignon, Sauteed Mushroom Caps ...\$32**
- *Beef Wellington\$35**
 (min. 10 orders)

*Item includes veggie garnish & potato

Choice of One Potato for Entire Group:

Oven Roasted • Baked • Rice Pilaf
 +\$1/pp twice baked potato

Choice of One Dessert for Entire Group:

Carrot Cake
 Rainbow Sherbet • Tollhouse Cream Sundae
 Carmel Apple Granny Sundae

Placecards to be provided by host of party.

CHEESE-FRUIT-VEGGIE

Assorted Cheese & Cracker basket
 Fresh Seasonal Fruit
 Crisp Veggie Crudite & Dip

Large Tray (serves 10) ~ \$80

Small Tray (serves 25) ~ \$50
 (pick two)

~ FOOD STATIONS ~

Food stations are presented for 2 hours and require a minimum of 25 guests
Food stations may be added to any buffet

Top Round of Beef

~ **\$ 7.50 per person**

Mini weck & bakery rolls, Horseradish cream sauce, au jus, Sliced Tender Top Round

Pasta Station

~ **\$ 6.00 per person (choose 2)**

Penne pasta pesto, baked pasta marinara, cold pasta veggie primavera, homemade macaroni & cheese, or Tuna Noodle Casserole

Roast Turkey

~ **\$6.50 per person**

Fresh bakery rolls & Sauce Dijonnaise, Cran-mayo
 In House Slow Roasted Sliced Turkey

Sweet Endings Station

~ **\$5.50 per person**

Bite size bakery fresh delectable desserts with coffee & tea setup

Coffee & Tea

~ **\$3.00 per person**

Freshly brewed coffee, decaf and assorted herbal tea, lemon & honey

SIT DOWN LUNCHEON

You may choose **three (3) entrees** for your menu.

Final count required one week prior to event.

Placecards provided by party host.

All entrees include coffee, decaf & tea.

**Your lunch entree includes choice of one.

Either garden salad or dessert for entire group.

Roast Beef on Kimmelweck	\$12
Grilled Chicken Sandwich	\$12
<i>With Swiss & Cheddar Cheese.</i>	
Eagle Burger	\$13
<i>Melted Cheddar, Bacon, Lettuce, Tomato.</i>	
*Open Hot Turkey with Gravy	\$14
Turkey Club Sandwich	\$12
Linguini Pasta Pesto	\$12
<i>Tossed with Olive Oil and Garlic.</i>	
Eggplant Parmesan	\$12
<i>Served with Side of Pasta.</i>	
*Chicken Marsala	\$14
<i>with Mushrooms & Marsala Wine Sauce.</i>	
*Hot Beef with Mushrooms	\$14
<i>Burgundy Wine Sauce and Mushrooms.</i>	
Chicken or Tuna Salad Plate	\$13
The Buffalonian	\$15
<i>Beef on Weck & Buffalo Wings.</i>	
Cajun Chicken Caesar	\$13
Chicken Pot Pie	\$14
<i>Topped with Puff Pastry.</i>	
*Jumbo Stuffed Chicken Breast	\$15
<i>Savory Herb and Sausage Stuffing. Served with a White Wine and Fresh Chive Poulette Sauce.</i>	
Chicken Parmesaan	\$14
<i>Served with Side of Pasta.</i>	
*Lemon Pepper Haddock	\$13
*Maryland Crab Cakes (2)	\$15
<i>Served with a Lobster Cream Sauce.</i>	
Aglio Olivo Penne	\$12
<i>Fresh Veggies, Olive Oil & Garlic.</i>	
*Haddock Dijonaise	\$15
<i>Topped with Dijon Mustard and Fresh Bread Crumbs. Served with a Light Lemon Cream Sauce.</i>	
*Grilled 8 oz. Choice of Filet of Sirloin	\$17
*Fillet of Salmon	\$17
<i>Baked with Fresh Herbs, Lemon and White Wine.</i>	

**item includes veggie garnish & oven roasted potatoes*

***to add salad or dessert as additional item, please add \$3 pp*

BUFFET LUNCHEON

All Buffets require a minimum of 25 guests

Available from 11am - 4pm, 7 days

~Village Lunch Buffet ~ \$14 per person

Our lunch buffet includes garden salad, sherbert dessert and hot coffee or tea.

CHOOSE ONE MAIN ENTRÉE:

Chicken Pot Pie with buttermilk biscuits
Sliced top round of Beef with mini weck/bakery rolls
Roasted Sliced Turkey with mini bakery rolls

CHOOSE ONE PASTA DISH:

Baked pasta penne marinara with slow simmered home-made tomato sauce
Pasta aglio olio with veggies, garlic and olive oil
Home Made Macaroni & Cheese

CHOOSE TWO SIDE DISHES:

Oven Roasted Potatoes
Fresh Hot Vegetable
Savory Sage Stuffing
Aged Gratin Cheesy Potatoes
Fresh fruit

- **Additional main entrée to any buffet, please add \$4 pp**
- **Additional side dish to any buffet, please add \$2 pp**
- **Vanilla ice cream served with cake, please add \$1 pp**

BEER, WINE, SODA BAR

1 Hour	\$6.00 pp	3 Hour	\$10.00 pp
2 Hour	\$8.00 pp	4 Hour	\$12.00 pp

Package includes 2 wines, 2 beers (draught) & soft drinks

- **Upgrade to bottle beer, please add \$2.00 pp**