

# Eagle Street Grille

## PRIVATE PARTY MENU

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Thank you for hosting your event with Eagle Street Grille! Below you will find a selection of catering possibilities, and we will work with you to create a delicious menu for your event. If any of your guests have dietary restrictions, just let us know. Cheers!

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### DISPLAYS & PLATTERS

Priced per platter \* Serves 25 people

#### **VEGETABLE CRUDITE**

Seasonal vegetables with buttermilk  
ranch dressing  
\$110.00

#### **SHRIMP COCKTAIL**

Cocktail sauce and lemon  
\$200.00

#### **SEASONAL FRESH FRUIT & CHEESE**

Served with crackers  
\$150.00

#### **BRUSCHETTA**

Marinated tomatoes, basil, garlic and  
parmesan on toasted baguette bread  
\$140.00

#### **MEAT & CHEESE PLATTER**

Assorted meats and cheese, served with  
crackers  
\$150.00

#### **WARM BRIE**

Topped with caramelized onions and  
served with toasted baguette bread  
\$120.00

### DIPS & SPREADS

Priced to serve 25 people

#### **HUMMUS**

Served with fried pita chips and  
vegetables  
\$95.00

#### **SPINACH ARTICHOKE**

Warm dip served with toasted baguette  
bread  
\$140.00

#### **SALSA & GUACAMOLE**

Served with housemade tortilla chips  
\$95.00

#### **CHORIZO QUESO**

Served with housemade tortilla chips  
\$120.00

## **BITES**

Priced for 25 people

### **CHICKEN WINGS**

choice of dry rub, buffalo, BBQ, teriyaki,  
jerk and korean chili

\$140.00

### **MEATBALLS**

your choice of BBQ or marinara

\$125.00

### **SOUTHWEST EGG ROLLS**

chicken, black beans, corn and red  
peppers served with chipotle ranch

\$140.00

### **POTSTICKERS**

fried pork dumplings served with  
teriyaki sauce

\$125.00

### **WALLEYE FINGERS**

almond breaded walleye deep fried,  
served with seasoned sour cream

\$140.00

### **CHICKEN FINGERS**

served with BBQ sauce

\$125.00

### **BEEF TIPS**

tenderloin tips served with sauteed  
green and red peppers

\$170.00

### **TERIYAKI CHICKEN SKEWERS**

served with grilled pineapple

\$125.00

### **MAC AND CHEESE BITES**

gouda cheese and macaroni, deep fried,  
served with chipotle ranch

\$140.00

### **BUFFALO CAULIFLOWER**

deep fried spicy cauliflower, served with  
buffalo sauce and blue cheese

\$140.00

### **BUFFALO SHRIMP**

sauteed shrimp tossed in buffalo sauce,  
served with blue cheese

\$200.00

### **ONION RINGS**

whiskey battered

\$95.00

## **RECEPTION STATION**

*priced per guest/minimum 20 guests*

### **COLD CUTS**

hoagie sandwiches with ham, turkey and roast beef, lettuce, tomato and variety of cheese with mayo and dijon mustard on the side  
served with coleslaw and kettle chips

\$13.00

### **SLIDERS**

2 sliders per person  
choice of two meats: BBQ pulled pork, buffalo pulled chicken  
served with coleslaw and kettle chips

\$16.00

### **BURGERS**

*1 burger per person*  
choice of two meats: beef, turkey or veggie  
served with coleslaw and kettle chips

\$16.00

### **NACHOS**

choice of seasoned ground beef or adobe chicken and served with housemade queso, guacamole, pico de gallo, shredded lettuce, black beans, jalapenos, salsa and sour cream and house made tortilla chips

\$15.00

### **PENNE PASTA**

**\$20**

choice of alfredo or marinara  
served with choice of a bulk caesar or house salad  
add broccoli \$1.00 ^ meatballs \$2.00 ^ chicken \$3.00 ^ garlic breadsticks \$2.00

### **TACOS**

*2 tacos per person \$17*

choice of: seasoned ground beef, adobe chicken or pork carnitas  
served with black beans and cilantro rice, pico de gallo, sour cream, guacamole, salsa  
and house made chips  
choose from corn or flour tortillas

