

Eagle Creek Banquet Center

Golf Course & Event Pavilion



Casual Event Menu

Catering services at Eagle Creek are exclusively provided by Grafton Peek Catering.

Room rental and event related fees can be found on the last page of our Formal Menu.

I. Lunch & Casual Event Favorites:

- Butcher Block Lunch* *\$ 10.95 / person*
Assorted sandwiches of roast beef, ham, and turkey breast with cheese & Condiments · home-style potato salad · pasta salad · chips · assorted cookies.
- Harvest Luncheon* *\$ 10.95 / person*
Oven roasted turkey on foccoccia with cranberry- sage spread served with apple walnut salad and pumpkin bread with honey-cinnamon butter
- Hot Lunch Buffet* *\$ 13.95 / person*
Country fried chicken · soft rolls with butter · home-style potato salad or parsley buttered new potatoes · green beans · assorted cookies.
- Four Seasons* *\$ 10.95 / person*
Herb grilled chicken on foccoccia served with basil-pesto mayonnaise
Marinated vegetable salad and white chocolate Macadamia-nut cookie
- Mixed Grill* *\$ 13.95 / person*
Bratwurst / Hot Dog (choice) · burgers · chicken breast · medley of fresh fruit · potato salad · assorted cookies & chips
- Soup and Salad* *\$ 9.95 / person*
Choose from a variety of homemade soups – garden salad of Romaine and mixed greens with tomato, cucumber, cheese and three dressing selections – fresh baked French rolls

II. Additional Favorites:

Classic Summer Lunch *\$ 11.95 / person*
Chicken salad and/or tuna salad croissants · fresh watermelon slices · vegetable
crudités with ranch dipping sauce · pasta salad · apple turnovers

Homestyle Buffet *\$ 15.95 / person*
Tossed salad with house dressing · assorted rolls · baked ham with pineapple-
pecan glaze · oven roasted breast of turkey · parsley buttered
new potatoes · green beans

III. Horsd'oeuvre Packages:

Horsd'oeuvre Display *\$ 10.95 / person*
Cheese & cracker display · seasonal fresh fruit display · vegetable crudités
Barbequed Meatballs – Fresh Bruchetta with Balsamic Tomato Relish

Finger Food Buffet *\$ 12.95 / person*
Cocktail sandwiches with sliced ham, turkey breast, and roast beef ·
individual croissants filled with tuna or chicken salad · vegetable crudités ·
seasonal fresh fruit display · cheese & cracker display.

***Our Cakery in Greenwood offers fresh baked event and wedding
cakes, breakfast & holiday breads, confections and much more.***

Dessert Favorites

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| Apple, Cherry or Peach Cobbler | \$ 2.50 / person |
| Assorted Cookies | \$ 1.50 / person |
| Cookies & Chocolate Fudge Brownies | \$ 2.95 / person |
| Chocolate Dipped Strawberries (2 per guest) | \$ 1.75 / person |

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| Butter Cake with Chocolate Ganache | \$ 1.95 / person |
| Single Sheet Cake with fresh Butter Cream Icing | \$ 1.75 / person |
| Stacked Sheet Cake with fresh Butter Cream Icing | \$ 2.50 / person |
| Cheesecake – Individual or Sliced – Most Varieties | \$ 3.95 / person |

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| Holiday Yule Log (November & December) | \$ 40.00 |
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*If you are considering a more formal dessert our chef makes an endless
variety of pastries, cakes & confections and will be happy to customize
a dessert menu with you.*

Contact Chef Bryant at Chuck@GraftonPeek.com

Contact Jason West at 317/557-8377
or by email at Jason@GraftonPeek.com