

# Eagle Creek Banquet Center

Golf Course & Event Pavilion



## Formal Menu

Eagle Creek Banquet Center is open to the public and is available for Breakfast, Lunch and Dinner events.

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

*Menu I Buffet- \$14.95 Per Person (Choice of One Entree)*

*Menu II Buffet - \$17.95 Per Person (Choice of Two Entrees)*

*Both are served with one salad, one starch & one vegetable choice along with fresh baked rolls, coffee, tea & water.*

Inside Round of Roast Beef with Au Jus and Horseradish  
Oregano Crusted Chicken with Asiago Cream Sauce  
Herb Grilled Chicken Breast with Natural Jus  
Chicken Picatta with Lemon Caper Sauce  
Roast Pork Loin with Apple-Bourbon Barbeque Sauce  
Vegetable Lasagna with Roasted Garlic Alfredo  
Roast Pork Loin with Shiitake Mushroom Sauce  
Parmesan Crusted Chicken with Homemade Marinara  
Baked Chicken Florentine with fresh Spinach  
Honey Baked Ham with Brown Sugar Citrus Glaze  
Beef Burgundy with Buttered Egg Noodles  
Baked Lasagna with Italian Sausage and / or Ground Beef  
Baked Chicken Breast with Oregano & Oven Roasted Tomato Sauce  
Rosemary Crusted Pork Loin with Stone Ground Mustard Cream  
Chicken Breast with Candied Walnuts & Harvest Cream Sauce  
Slow Roasted Prime Rib *add \$4.95*  
Roasted Beef Tenderloin *add \$7.95*

*A wide variety of market fresh seafood is available upon request*

### *Salad Suggestions*

Garden Salad - Served with cheese, cucumber, tomato and dressings

Caesar Salad – Served with parmesan cheese and house made croutons

Pasta Salad –Tender rotini with seasonal vegetables and herb vinaigrette

Spinach Salad - Served with sliced mushrooms, mandarin oranges, sliced red onion, raspberry vinaigrette and fresh bacon bits

### *Starch Suggestions*

Parsley Buttered New Potatoes

Garlic and Basil Smashed Potatoes

Gorgonzola Potatoes au Gratin

Rosemary Roasted Red Potatoes

Baked Macaroni and Cheese

Long Grain and Wild Rice Medley

Oven Roasted Yukon Gold Potatoes

### *Vegetable Suggestions*

Sautéed Broccoli and Carrots

Baby Carrots with fresh Parsley and Butter

Green Beans with Bacon & Onion

Steamed Broccoli, Carrots & Cauliflower

Sweet Corn Medley

Sautéed Zucchini & Squash with Carrots

*Additional starch and vegetable options are available upon request*

### *A Sample of Our Horsd'oeuvre Options*

Priced Per Single Serving

Slow-Cooked Meatballs—Marinara, Barbeque, or Pineapple (5)	\$ 3.50
Thai Peanut Chicken Skewers (3)	3.50
Quesadillas with Housemade Salsa (2 Wedges)	3.00
Garlic Bruschetta with Balsamic Tomatoes and Fresh Basil (2)	2.50
Italian Sausage and Peppers with Homemade Marinara (4 oz)	4.00
Pesto Tomato Wheels—fresh Basil Pesto on Roma Tomatoes (3)	2.50
Seasonal Vegetable Crudites with Ranch & Hummus	3.00
Fresh Seasonal Fruit Display	3.00
Cheese and Cracker Display	3.00
Parmesan Artichoke Dip w/Pita Chips	4.00
Baked Miniature Quiche Selections (2)	3.50
Cucumber Medallions with Dill Cream Cheese (3)	2.50
Bruschetta Caponata with Eggplant & Capers (2)	3.00

### *The Hallmark Buffet*

\$16.95

Your choice of roast beef and chicken entrees served with one vegetable, one starch, salad & rolls

### *Simply Southern Buffet*

\$18.95

Your choice of two entrees, two vegetables, two starch, salad & rolls

### *Eagle Creek Silver Buffet*

\$22.95

Includes Vegetable Crudite with Dip, Fresh Seasonal Fruit Display and Cheese & Crackers to get started followed by a two entrée buffet, with one vegetable, one starch, salad and rolls.

### *Eagle Creek Gold Buffet*

\$24.95

Southern Dunes most popular option includes Vegetable Crudite with Dip, Fresh Seasonal Fruit Display and Cheese & Crackers to get started followed by a two entrée buffet, with two vegetables, two starch, salad and rolls.

### *Buffet Italiano*

\$18.95

Caesar Salad

Chicken Parmesan

Vegetable Lasagna with Roasted Garlic Alfredo *or*

Traditional Lasagna Marinara

Sautéed Zucchini & Tomatoes

Oven Fresh Garlic Buttered Rolls

- *All meals are served with coffee, tea and water*
- *All of our meals at Eagle Creek include China, silverware & goblet.*
- *Additional Glassware and China can be added starting at \$1.25 per guest.*
- *Unique plated salads can be added starting at \$1 per guest*

# *Wedding Cakes*

*From the Grafton Peek Cakery*

*Start at \$3.00 per Person*

Grafton Peek Catering offers a wide variety of wedding cakes & dessert items including fresh baked cookies, breads, confections, pies and more.

**Linen Fees:** **\$ 1.75 per Guest**  
Includes Black, White or Ivory Tablecloths, Choice of Napkin Color & White Skirting

**Bartender Fee** **\$ 250.00 for Cash Bar**  
Additional Bartenders are \$100 for four hours / \$150 for six hours

All of Eagle Creek's Bar Pricing can be found on our Bar Services Menu.

We will be happy to assist you in finding DJ services, florists, limo services and more.

## **Room Rental Fees:**

*Room rental pricing below is for a four hour event.*

Eagle Creek Banquet	- Saturday	\$ 1,000.00
Pavilion Pricing	- Friday	\$ 650.00
	- Sunday	\$ 500.00
	- Monday – Thursday	\$ 250.00
Ceremony Rate (2 hours for arrival and ceremony)		\$ 350.00

Additional Time / Per Hour 125.00 & Add'l Staff Requirements

**Indiana State Sales / Marion County F&B Tax is 9%**

**Event Service Fee is 20% On All Food and Host Beverage Items**

## **Eagle Creek Golf Club & Banquet Center**

8802 West 56<sup>th</sup> Street

Indianapolis, Indiana 46234

[www.EagleCreekGolfClub.com](http://www.EagleCreekGolfClub.com)

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