



Weddings

At Eagle Mountain



HB Harley Bonham
- PHOTOGRAPHIC ARTIST -
www.HarleyBonham.com



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Gourmet Plated Dinner – \$57

Entrée – Choice of Two

Apple and Sausage Stuffed Chicken

Airline Chicken *spinach-mushroom white wine sauce*

Applewood Smoked Pork Loin *honey chipotle sauce*

Caprese Portobello Mushroom

Grilled Flounder *spinach cream sauce*

Halibut Piccata

Herb Crusted New York Strip *beurre blanc sauce*

Classic Beef Wellington *add \$7*

Filet of Beef Tenderloin *béarnaise add \$5*

Salad – Choice of One

Roasted Apple & Pear *spring mix, candied walnuts, grilled apples and pears, bleu cheese crumbles and balsamic vinaigrette*

Spinach Portobello *mushrooms, heirloom tomatoes, red onions and balsamic vinaigrette*

Sides – Choice of Two

Sautéed Vegetable Medley

Lemon-Butter Artichoke Hearts

Parmesan Coated Asparagus

Sautéed Sprouts with Bacon

Garlic Smashed Potatoes

Angel Hair Pasta

Herb Roasted Red Potatoes

Saffron Rice

Parmesan Rice

Herb Baby Carrots

Includes bread service, coffee, soft drinks and water.

Prices are PER PERSON and do not include tax or service charge.

Classic Buffet Dinner – \$54

Entrée – Choice of Two

Grilled Chicken *sun dried tomato beurre blanc*

Prosciutto & Cheese Stuffed Chicken

Pork Chop *curried green apples*

Pan Seared Salmon *basil pesto cream*

Carving Station –

Prime Rib

Herb Crusted NY Strip

Pork Steamship

*Minimum of 50 attendees required. **

Includes bread service, coffee, soft drinks and water.

Prices are PER PERSON and do not include tax or service charge.

Salad – Choice of One

Roasted Apple & Pear *spring mix, candied walnuts, grilled apples and pears, bleu cheese crumbles and balsamic vinaigrette*

Roasted Beet Salad *spring mix, roasted red beets, cashews, feta, red onion and honey Dijon dressing*

Sides – Choice of Two

Rice Pilaf

Herb and Garlic Penne

Parmesan Rice

Au Gratin Potatoes

Cheddar-Herb Smashed Potatoes

Sautéed Vegetable Medley

Parmesan Coated Asparagus

Mushroom and Cherry Tomato Sauté

Sautéed Sprouts with Bacon

Global Buffet Dinner – \$45

Entrée – Choice of Two

Chicken Piccata

Shrimp Scampi Pasta

Chicken Saltimoca di Capicola

Italian Herb Crusted Roast Beef

Enchilada Stuffed Pork Loin

Chorizo Stuffed Chicken tomatillo beurre blanc

Fajita Salmon smoked jalapeno-hollandaise

Salad – Choice of One

Southwest Salad romaine, avocado, black beans, corn, tortilla strips, queso fresco and chipotle ranch

Classic Caesar romaine, tomatoes, croutons and shaved parmesan

Sides – Choice of Two

Sautéed Vegetable Medley

Rice Pilaf

Garlic Smashed Potatoes

Cilantro Lime Rice

Roasted Corn and Poblano Peppers

Roasted Red Potatoes

Green Bean Almandine

Sautéed Mushroom & Potatoes

Chili Lime Corn

Includes bread service, coffee, soft drinks and water.

Prices are PER PERSON and do not include tax or service charge.

Summer Dinner Buffet – \$36

Entrée – Choice of Two

Chicken Marsala

Panko Baked Chicken *Dijon sauce*

Parmesan Tilapia

Smoked BBQ Beef Brisket

Peppered Beef Tenderloin Kabobs

Pork Tenderloin *raspberry chipotle sauce*

Salad – Choice of One

House Salad

Classic Caesar Salad

Sides – Choice of Two

Roasted Red Potatoes

Garlic Smashed Potatoes

Au Gratin Potatoes

Spinach & Tomato Orzo

Broccoli and Cauliflower Medley

Honey Glazed Carrots

Grilled Asparagus

****ONLY Available June - August***

Includes bread service, coffee, soft drinks and water.

Prices are PER PERSON and do not include tax or service charge.

Hors D'Oeuvres

Buffet Display – Choice of Three - \$17

Strawberry-Brie Crostini

Fresh Sliced Fruit Arrangement

Southwest Chicken Rolls *chipotle ranch*

Spinach Artichoke Dip *tricolored tortilla chips*

Swedish Meatballs

Caprese Salad Skewers *(deconstructed)*

Spanakopita Bites

Cheese and Cracker Arrangement / Fresh Veggies

Salad – Choice of Three - \$21

Buffalo Chicken Spring Rolls

Bacon Wrapped Chicken Jalapeno Cheese Skewers

Brie & Raspberry Phyllo Star

Crab Cakes *chipotle goat cheese*

Coconut Crusted Shrimp *chili orange marmalade*

Chicken and Waffle Bites *maple rum syrup*

Chicken Satay Skewer *Thai chili peanut sauce*

Stuffed Mushrooms

Prices are PER PERSON and do not include tax or service charge.

Beverage Services

Premium Brands

Two Hours	\$30
Three Hours	\$33
Four Hours	\$36
Five Hours	\$39

Host Brands

Two Hours	\$25
Three Hours	\$28
Four Hours	\$31
Five Hours	\$34

Beer and Wine

Two Hours	\$20
Three Hours	\$23
Four Hours	\$26
Five Hours	\$29

All prices are per person and do not include tax or service charge.

Ceremony and Reception Services

Ceremony

White Event Chairs

Event Lawn for Ceremony

Ceremony Table

30 Minute Rehearsal (1-2 days prior to wedding)

Reception

White Event Chairs

Poly Floor-Length Linen (choice of 20+ colors)

Poly Napkins (white or ivory)

INCLUDED:

- Use of Overlook Pavilion
- Votive Candles
- Mirror Centerpieces
- Gift & Guestbook Tables
- Dance Floor
- China
- Silverware
- Glassware
- Cake Cutting Service
- Set up and Cleanup

\$2,250 Ceremony & Reception (Saturday)

\$2,000 Ceremony & Reception (Sunday – Friday)

The food and beverage minimum varies with time of year
and day of the week.