



## *Wedding Dinner Menus*

*When choosing your dinner menu, please choose from the following:*

- *One (1) Salad Choice*
- *One (1) or Two (2) Entrée Choice(s)\**  
*DO NOT include a Vegetarian or Child's Menu – these can be in addition to the selected entrées.*

*Entrées include starch, vegetable, rolls & butter, and iced tea & coffee.*

*\*If selecting 2 or more choices, you must provide Golden Eagle with exact numbers of each entrée choice at least 3 days prior to your event*

*AND*

*You must construct individual place cards with a color-coding symbol visibly displayed on each card.*

*If you would like more selections, please speak with Michelle about our fabulous dinner buffet!*

*All menu prices are subject to 20% Service Charge & 7.5% Sales Tax.*

## **Wedding Plated Dinners**

### **Soups**

#### **GECC Clam Chowder**

*Our version of New England Clam Chowder.*  
3.95

#### **Chilled Apple Curry**

*With fresh Cream and Red, Delicious Apples.*  
3.95

#### **Tomato Basil**

*Tomatoes, Cream, Garlic, Butter and Basil simmered for hours.*  
3.95

### **Appetizers**

#### **Jumbo Shrimp Cocktail**

*Jumbo shrimp served with a tangy cocktail sauce and garnished with a lemon slice.*  
7.95

#### **Blackened Shrimp**

*Served over Bleu Cheese Grits.*  
7.95

#### **Crabmeat Gazpacho Cocktail**

*A cool summer treat! A fresh chilled Gazpacho soup with jumbo lump crabmeat, garnished with crème fraiche.*  
7.95

#### **Tomatoes and Mozzarella**

*Holland ripe tomatoes sliced and shingled with fresh buffalo mozzarella drizzled with a basil olive oil and fresh ground pepper and garnished with a sprig of basil.*  
5.95

#### **Smoked Salmon**

*Slices of smoked salmon embellished with an herb cream cheese, served with toast points and appropriate condiments.*  
6.95

#### **Potato Cake with Feta Cheese Salsa**

*Our own Potato Cake topped with Feta Cheese, Tomatoes and Basil.*  
5.95

#### **Grilled Vegetable Tart**

*Tender grilled vegetables formed and baked into a tart, then sliced and served with a wild onion coulis.*  
4.95

***Appetizers (continued)***

***Baked Camembert***

*Served with fresh fruit and raspberry sauce.*

6.95

***Salads***

***Dressing Selections:***

***Bleu Cheese, Creamy Ranch, Raspberry Walnut, Orange Basil Vinaigrette, Creamy Italian, Poppy Seed, Honey Balsamic***

***Mixed Tossed Green Salad***

*Fresh Baby Greens accompanied with Diced Tomatoes, Cucumbers, Shredded Cheddar Cheese and Croutons.*

***Caesar Salad***

*Torn leaves of crisp Romaine Lettuce tossed with Caesar Dressing, Parmesan Cheese, fresh ground Pepper and a squeeze of Lemon, then topped with more Parmesan Cheese.*

***GECC Salad***

*Marinated Tomatoes, Carrots, Mushrooms and Diakon Radish surround Butter Lettuce tossed in your choice of Dressing.*

***Spring Salad***

*Crisp chopped Romaine Lettuce, Chick Peas, Tomatoes, Sliced Mushrooms and Cucumbers topped with freshly made Croutons.*

***Spinach Salad***

*Baby leaves of Spinach dressed with Cucumbers, Diced Tomatoes, Slivered Red Onions and Mandarin Oranges.*

***Field Greens & Walnut Salad***

*Mixed Greens topped with Toasted Walnuts, Fresh Strawberries and Red Onions.*

***Greek Salad***

*Crisp, fresh Greens, Feta Cheese, Black Olives and Tomato Wedges, all tossed in a dressing of Red Wine Vinegar, Olive Oil and freshly ground Black Pepper with a touch of Oregano.*

***The Goobs Salad***

*Mixed Greens topped with Sliced Granny Smith Apples, Candied Peanuts, Bleu Cheese Crumbles and Cherry Tomatoes.*

***Fruit Cup Salad***

*Fresh petite diced fruit artfully arranged in a glass and laced with Midori liqueur.*

## Wedding Dinner Entrees

*All dinner entrees are served with choice of one salad, fresh vegetables, appropriate starch, rolls and butter, iced tea and coffee.*

### Seafood

#### Fresh Fish

*With market availability of certain selections of coastal Fish and Shellfish, Grilled or Broiled,  
Served with appropriate Sauces or Fresh Lemon.*

*Market Price*

#### Grilled Shrimp Kabobs

*Jumbo Shrimp marinated in a Tequila Mixture.*

*24.95*

#### Grilled Shrimp with Peach Barbecue Glaze

*Gulf Shrimp grilled and basted with a Sweet Peach and Barbecue Sauce.*

*23.95*

#### Salmon Wellington

*A fresh Fillet of Salmon topped with Scallops, Mushrooms and Herb Butter  
wrapped in Puff Pastry and laid in a pool of Citrus Beurre Blanc.*

*24.95*

#### Scallops with Almond Cream

*Seared Scallops tossed with a Cream Reduction flavored with Amaretto and Toasted Almonds.*

*24.95*

#### Tilapia with Lobster Sauce

*A 6 oz Fillet of Tilapia lightly seasoned with Olive Oil, Lemon and Oregano, topped with Sautéed Tomatoes, Garlic, Wine  
and Lobster Meat.*

*25.95*

#### Filet Duet

*6 oz Filet of Beef and a 4 oz Fillet of Salmon both served with appropriate Sauces and Garnishes.*

*27.95*

#### Seafood Lasagna

*Pasta Sheets layered with Shrimp, Scallops, Fresh Fish, Cheese and Tomatoes.*

*24.95*

**Fowl**

**Chicken Marsala**

*Tender Breast of Chicken sautéed and finished with Marsala wine and Demi Glace.*  
23.95

**Pecan Chicken**

*Chicken breast encrusted with crushed Pecans then sautéed until golden brown and served with a Peach Sauce drizzled over top.*  
23.95

**Chicken Pompadouro**

*A Chicken Breast simmered in a Tomato Basil Sauce, served over Pasta.*  
23.95

**Chicken Breast Piccata**

*A Chicken Breast topped with Lemon Caper Sauce.*  
23.95

**Chicken Forestière**

*Sautéed Chicken Breast topped with Mushroom Cream Sauce.*  
23.95

**Thai Curry Chicken in a Pastry Shell**

*Spicy chunks of Chicken simmered in Coconut Milk, Lime, Ginger, Lemon Grass and Thai Curry.*  
23.95

**Chicken Parmesan**

*A Breaded Chicken Breast topped with Plum Tomato Sauce and melted Mozzarella Cheese, served over Pasta.*  
23.95

**Turkey Breast Medallions**

*Served with Rosemary Jus and Pecan Dressing.*  
23.95

**Steaks and Chops**

**Seasoned Roast Tenderloin**

*Sliced Roast Tenderloin cooked to perfection and served with a Bordelaise Sauce.*  
23.95

**Filet Mignon**

*Chargrilled and served with Maitre d' Butter.*

10 oz. 26.95

8 oz. 24.95

6 oz. 23.95

**Petite Filet and Shrimp**

*6 oz Filet paired with 3 Jumbo Shrimp.*

26.95

**NY Strip**

*12 oz New York Strip grilled to your liking.*

25.95

**Roast Prime Rib au Jus**

*(Minimum of 15 orders)*

*Served with creamy Horseradish Sauce.*

23.95

**Cuban Pork with Black Beans & Rice**

*Braised Pork Shoulder with Garlic, Onions, Black Beans and White Rice.*

23.95

**10 Oz Center Cut Pork Chops**

*Served with Sliced Apples and Apple Jack Demi Glace.*

23.95

**Roasted Pork Tenderloin**

*Seasoned with Garlic, Herbs, served with a Peppercorn Ju Lie.*

23.95

**Teriyaki Marinated Pork Tenderloin**

*Pork Tenderloin marinated in Ginger, Soy, Brown Sugar, Garlic and Green Onions, then grilled.*

23.95

***Steaks and Chops (continued)***

***Caribbean Jerk Pork loin***

*Fresh Pork Loin rubbed down with Caribbean Jerk Spices.*

23.95

***Seared Duck Breast***

*Served with a Molasses Bourbon Glaze.*

23.95

***Vegetarian***

***Eggplant Parmesan***

*Breaded Eggplant layered with Marinara Sauce and Mozzarella Cheese, then Baked.*

18.95

***Wine Maker's Vegetable Plate***

*Tender fresh Vegetables grilled and artfully arranged with a Balsamic Jus.*

18.95

***Stuffed Portobello***

*A Grilled Portobello Mushroom stuffed with Grilled Peppers, Onions, Zucchini and Yellow Squash, topped with melted Provolone Cheese.*

18.95

***Children's Meals (ages 3-10)***

***Children's Chicken Finger Platter***

*Served with French Fries.*

7.95

***Children's Grilled Cheese***

*Served with French Fries.*

6.95

***Children's Hot Dog***

*Served with French Fries.*

7.95