



Wedding Plated Dinner Menus

*When choosing your plated dinner menu, please
choose from*

- *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 choices, you must provide Golden Eagle
with exact numbers of each entrée choice at least 2 days
prior to your event.*

AND

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

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

Wedding Dinner 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

Wedding Dinner 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

Baked Camembert

Served with fresh fruit and raspberry sauce.

6.95

Wedding Dinner 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.

Fruit Cup Salad

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

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.
26.95*

Grilled Shrimp with Peach Barbecue Glaze

*Gulf Shrimp grilled and basted with a Sweet Peach and Barbecue Sauce.
26.95*

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.
25.95*

Scallops with Almond Cream

*Seared Scallops tossed with a Cream Reduction flavored with Amaretto and Toasted Almonds.
25.95*

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.
26.95*

Filet Duet

*6 oz Filet of Beef and a 4 oz Fillet of Salmon both served with appropriate Sauces and Garnishes.
31.95*

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.
24.95

Pecan Chicken

Chicken breast encrusted with crushed Pecans then sautéed until golden brown and served with a Peach Sauce drizzled over top.
24.95

Chicken Pompadouro

A Chicken Breast simmered in a Tomato Basil Sauce, served over Pasta.
24.95

Chicken Breast Piccata

A Chicken Breast topped with Lemon Caper Sauce.
24.95

Chicken Forestière

Sautéed Chicken Breast topped with Mushroom Cream Sauce.
24.95

Thai Curry Chicken in a Pastry Shell

Spicy chunks of Chicken simmered in Coconut Milk, Lime, Ginger, Lemon Grass and Thai Curry.
24.95

Chicken Parmesan

A Breaded Chicken Breast topped with Plum Tomato Sauce and melted Mozzarella Cheese, served over Pasta.
24.95

Turkey Breast Medallions

Served with Rosemary Jus and Pecan Dressing.
24.95

Steaks and Chops

Seasoned Roast Tenderloin

Sliced Roast Tenderloin cooked to perfection and served with a Bordelaise Sauce.
24.95

Filet Mignon

Chargrilled and served with Maitre d' Butter.
8 oz 28.95
6 oz 26.95

Petite Filet and Shrimp

6 oz Filet paired with 3 Jumbo Shrimp.
28.95

NY Strip

12 oz New York Strip grilled to your liking.
27.95

Roast Prime Rib au Jus

(Minimum of 15 orders)

Served with creamy Horseradish Sauce.
26.95

Cuban Pork with Black Beans & Rice

Braised Pork Shoulder with Garlic, Onions, Black Beans and White Rice.
24.95

10 Oz Center Cut Pork Chops

Served with Sliced Apples and Apple Jack Demi Glace.
24.95

Roasted Pork Tenderloin

Seasoned with Garlic, Herbs, served with a Peppercorn Ju Lie.
24.95

Teriyaki Marinated Pork Tenderloin

Pork Tenderloin marinated in Ginger, Soy, Brown Sugar, Garlic and Green Onions, then grilled.
24.95

Caribbean Jerk Pork loin

Fresh Pork Loin rubbed down with Caribbean Jerk Spices.
24.95

Seared Duck Breast

Served with a Molasses Bourbon Glaze.
24.95

Vegetarian

Eggplant Parmesan

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

24.95

Wine Maker's Vegetable Plate

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

24.95

Stuffed Portobello

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

24.95

Children's Meals (ages 3-10)

Children's Chicken Finger Platter

Served with French Fries.

10.95

Children's Grilled Cheese

Served with French Fries.

8.95

Children's Hot Dog

Served with French Fries.

9.95