**White Eagle Dinner Reception Menus 2023**

***Cold Hors D’oeuvres Station***

***(Choose one)***

Assortment of cheeses with fresh fruit garnish Mediterranean cheese and relish tray

Fresh vegetable crudités with dip (hot and sweet peppers, olives, pitas)

Assorted crackers and crostinis Hot spinach and feta cheese dip

 Antipasto platter with cured meats and aged cheeses

**$5.95 per person** Assorted crackers and crostinis

 **$8.95 per person**

***Passed Hors D’oeuvres***

*Pricing is based off 50 servings*

***Assorted Canapés (served on toasted crostinis)***

* Caprese – marinated tomatoes and melted mozzarella cheese $50.00
* Crab salad – lump crab and roasted shrimp mixed with peppers and seasoned mayonnaise $90.00
* Artichoke cheddar bake $60.00
* Bacon, ranch and cheddar $75.00
* Steak and bleu cheese $85.00

***Baked Wonton Cups $75.00***

* Spinach & feta cheese
* Korean chicken barbeque
* Sausage and cheddar cheese
* Buffalo chicken
* Braised beef with bleu cheese and onion

***Deviled Eggs***

* Regular $40.00
* Bacon and onion $60.00
* Ham and avocado $55.00

***Bacon wrapped scallops $125.00***

***Bacon wrapped shrimp $100.00***

***Clams casino $125.00***

***Bacon jalapeno poppers $95.00***

***Mini potato skins $60.00***

***Sausage stuffed mushrooms $100.00***

***Chicken or pork mini egg rolls $100.00***

***2024 prices subject to change***

**White Eagle Traditional Buffet**

Mixed greens salad with assorted dressings

Salami, pepperoni and provolone platter

Seasoned fresh baked chicken

Sliced turkey with stuffing and gravy

Rice pilaf

Fresh hot bread and butter

***Also includes choice of:***

***Vegetables***

***(Choose one)***

Roasted broccoli Sautéed squash and eggplant Carrots Green bean medley

***Pasta’s***

***(Choice of one pasta and one sauce)***

Penne Rigatoni Tortellini

Marinara Vodka Broccoli, olive oil and garlic Bolognese

***Potatoes***

***(Choose one)***

Yukon mashed potatoes Oven roasted potatoes Roasted sweet potatoes

***Steak***

***(Choose one)***

Steak au poivre Fire grilled flank steak Sirloin tips

**$29.95 per person**

**White Eagle Italian Buffet**

Mixed greens salad with assorted dressings

Salami, pepperoni and provolone platter

Fresh hot bread and butter

Meatballs with sauce

Sausage with peppers and onions

Italian greens

Sliced roast sirloin

Seasoned fresh baked chicken

***Also includes choice of:***

***Vegetables***

***(Choose one)***

Butter roasted broccoli Sautéed squash and eggplant Honey glazed carrots Green bean medley

***Pasta’s***

***(Choice of one pasta and one sauce)***

Penne Rigatoni Tortellini

Marinara Vodka Broccoli, olive oil and garlic Bolognese

**$28.95 per person**

**White Eagle Deluxe Buffet**

***Salad Station***

***(Choice of three*** - s***erved with assorted dressings, rolls and butter)***

Spinach salad Mixed greens salad Potato salad Fresh fruit salad

Caesar salad Antipasto salad Pasta salad Cranberry broccoli salad

***Sides***

***(Choice of two)***

Yukon mashed potatoes Au Gratin potatoes Oven roasted potatoes Green bean medley

Rice pilaf Roasted broccoli Sautéed squash and eggplant Honey glazed carrots

***Pasta’s***

***(Choice of one pasta and one sauce - additional choices add $2.50)***

Penne Rigatoni Tortellini Ravioli

Marinara Vodka Alfredo Olive oil and garlic Pesto cream

***Entrees***

***(Choice of three - additional choices add $2.00)***

Roast turkey with stuffing Baked ham with pineapple glaze Seafood Newburg over rice

Honey glazed pork loin Baked stuffed sole with lemon Haddock oreganata

Sliced roast sirloin Sirloin tips over noodles or rice White Eagle meatballs

Sausage with peppers and onions Chicken: piccata, marsala, parmesan, champagne or riggies

**$32.95 per person**

**All menus do not include 8% sales tax and 20% service charge**

**2024 pricing subject to change**

**Sit down dinners $39.95 per person**

**Chef carving station $50.00**

**Additional $5.00 per person fee for outdoor or catered events**

**Appley Center $750.00 venue fee**

***Additional Upgrades***

Tenderloin tips over noodles or rice $4.00 Cajun salmon over rice $4.00 Shrimp scampi over rice $4.00

Steak au poivre $4.00 Roasted prime rib – priced upon request

**2023 White Eagle Banquet Bar Pricing**

**Premium Open Bar Service**

Includes house wines, top shelf liquor including: gin, vodka, rum, scotch, rye, bourbon, sours, vermouth, peach schnapps, amaretto, mixers, and soda

Includes complimentary house champagne toast

 One hour *$19.95* Three hours *$23.95*

 Two hours $*21.95* Four hours *$25.95*

**House Open Bar Service**

Includes house wines, house draught beer (up to 2 selections), and house liquor including: gin, vodka, rum, scotch, rye, bourbon, sours, vermouth, peach schnapps, amaretto, mixers, and soda

Includes complimentary house champagne toast

One hour *$11.95* Three hours *$15.95*

 Two hours *$13.95* Four hours *$17.95*

**Draft Beer and Wine Bar Service**

One hour draft beer, wine, and soda bar Two hour draft beer, wine, and soda bar

*$8.95 $10.95*

Three hour draft beer, wine, and soda bar Four hour draft beer, wine, and soda bar

*$12.95 $14.95*

**Cash Bar**

*minimum beverage charge $2.95*

Bottled beer: Domestic *$4.00 per bottle* Imported *$6.00 per bottle*

*Additional Suggestions:*

**Dinner table wine (750ml bottles)**

House Merlot, Cabernet Sauvignon, Chardonnay, White Zinfandel, Pinot Grigio *$14.95 per bottle, $4.00 per glass*

Other wine selections available upon request, priced accordingly

**Champagne (per 750ml bottle)**

J. Roget Spumante *$14.95* Korbel Brut *$26.95*

Cook’s Extra Dry *$17.95* Flax Cord. Negro *$23.00*

**Mimosa Bar**

served with fresh fruit and assorted juices

*$5.95 per person per hour or by bottle usage, plus extras*

**Four hour sparkling punch bowl service**

*$3.95 per person*

**\*New York State Liquor Authority Permit Application $50.00\***

**Sales tax and 20% service charges are not included in pricing**

**2024 prices subject to change**

**Additional bar setup fees**

 **Indoors $75.00 Outdoors $150.00**

**White Eagle Conference Center Guest Room Information**

Located on beautiful Lake Moraine

Hamilton, New York

Our guest rooms are arranged in two or four rooms to a building. Each room has a private bath, color television, Wi-Fi, heat, air conditioning; full housekeeping services, and includes our continental breakfast each morning.

Our suite includes a living and dining area, private bath, and a view of Lake Moraine:

Highline Suite- two king guest rooms

Our daily guest room rates are as follows:

Two double beds $119.00 per room

Suite - $119.00 per room, plus suite access fee

 Highline $50.00 suite fee (one time charge)