



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)**

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

Vegetarian or Child's Menu may be in addition to the selected entrées.

**If selecting 2 choices, you must provide Golden Eagle
with exact numbers of each entrée choice at least **one**
week 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 22% Service Charge & 7.5% Sales Tax.

Wedding Dinner Soups

Butternut Squash

Candied Pumpkin Seeds and Crème Fraiche
3.95

GECC Clam Chowder

Our version of New England Clam Chowder.
3.95

Tomato Basil

Tomatoes, Cream, Garlic, Butter and Basil.
3.95

Wedding Dinner Appetizers

Jumbo Shrimp Cocktail

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

Crabmeat Gazpacho Cocktail

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

Smoked Salmon

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

Wedding Dinner Salads

Dressing Selections:

Your choice of Bleu Cheese, Creamy Ranch, Creamy Italian, Classic Italian, Honey Balsamic, Poppy Seed, Raspberry Walnut, Thousand Island.

Tossed Green Salad

Fresh Baby Greens 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, topped with additional Parmesan Cheese.

GECC Salad

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

Spring Salad

*Crisp chopped Romaine Lettuce, Chickpeas, 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 Orange Slices.*

Field Greens & Walnut Salad

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

Greek Salad

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

Entrees

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

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 Blend.
30.95*

Grilled Salmon

*Grilled, Baked, Blackened or Bronzed.
32.95*

Salmon Wellington

*A fresh Fillet of Salmon topped with Scallops, Mushrooms and Herb Butter
wrapped in Puff Pastry and laid atop a pool of Citrus Beurre Blanc.
32.95*

Scallops with Almond Cream

Seared Scallops tossed with a Cream Reduction, flavored with Amaretto and Toasted Almonds.
32.95

Grouper with Lobster Sauce

A 6 oz Fillet of Grouper lightly seasoned with Olive Oil, Lemon and Oregano, topped with Sautéed Tomatoes, Garlic, Wine and Lobster Meat.
33.95

Filet Duet

5 oz Filet of Beef and a 4 oz Fillet of Salmon both served with appropriate Sauces and Garnishes.
36.95

Fowl

Chicken Marsala

Tender Breast of Chicken sautéed and finished with Marsala wine and Demi-Glace.
29.95

Pecan Chicken

Chicken Breast encrusted with crushed Pecans then sautéed until golden brown and served drizzled with a Peach Sauce drizzled.
29.95

Chicken Pompadouro

Chicken Breast simmered in a Tomato Basil Sauce, atop Angel Hair Pasta.
29.95

Chicken Breast Piccata

Chicken Breast with Lemon Caper Sauce.
29.95

Chicken Forestière

Sautéed Chicken Breast with Mushroom Cream Sauce.
29.95

Chicken Parmesan

A Breaded Chicken Breast with Plum Tomato Sauce and melted Mozzarella Cheese, atop Angel Hair Pasta.
29.95

Steaks and Chops

Seasoned Roast Beef Tenderloin

Sliced Roast Tenderloin cooked to perfection and served with a Bordelaise Sauce.
32.95

Filet Mignon

Chargrilled and served with Maitre d' Butter.
8 oz 39.95
6 oz 36.95

Petite Filet and Shrimp

5 oz Filet paired with 3 Jumbo Shrimp.
36.95

NY Strip

12 oz New York Strip grilled to your liking.
35.95

Roast Prime Rib au Jus

(Minimum of 15 orders)
with creamy Horseradish Sauce.
36.95

Cuban Pork with Black Beans & Rice

Braised Pork Shoulder with Garlic, Onions, Black Beans and White Rice.
29.95

10 Oz Center Cut Pork Chops

With Sliced Apples and Apple Jack Demi Glace.
31.95

Roasted Pork Tenderloin

Seasoned with Garlic, Herbs, with a Peppercorn Ju Lie.
31.95

Teriyaki Marinated Pork Tenderloin

Pork Tenderloin marinated in Ginger, Soy, Brown Sugar, Garlic and Green Onions, then grilled.
31.95

Caribbean Jerk Pork loin

Fresh Pork Loin with Caribbean Jerk Rub.
31.95

8 oz Seared Duck Breast

Duck Breast with Molasses Bourbon Glaze.
31.95

Vegetarian

Baked Eggplant Parmesan

Breaded Eggplant layered with Marinara Sauce and Mozzarella Cheese.

29.95

Vegetable Wellington

Fresh Vegetables grilled with Tomato Cream Sauce wrapped in a Puffed Pastry

29.95

Stuffed Portobello

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

29.95

Children's Meals (ages 3-10)

Children's Chicken Finger Platter

With French Fries.

13.95

Children's Grilled Cheese

With French Fries.

10.95

Children's Cheese Quesadilla

With Tortilla Chips

10.95

Children's Hot Dog

With French Fries.

11.95

Salad, Starch, and Vegetable Options:

Choice of One Salad: Tossed, Caesar, GECC, Spring, Spinach, Field Greens, or Greek

Choice of Starches: Herb Roasted Red Bliss Potatoes, Baked Idaho Potato, Au Gratin Potatoes, Twice Baked Potato, Garlic Mashed Potatoes, Mashed Sweet Potatoes, Baked Sweet Potatoes, Rice Pilaf, Spanish Rice, Penne Alfredo, Pesto Linguine

Choice of Vegetables: Squash Casserole, Broccoli Soufflé, Steamed Asparagus, Green Beans Amandine, Steamed Broccoli with Lemon Butter, GECC Broiled Tomatoes, Green Bean Casserole, Glazed Carrots, Stir Fry Vegetables, Vegetable Medley (Squash, Zucchini, Carrots, and Broccoli, Roasted Brussel Sprouts.

All items are delicious, however the items in BOLD are the most popular!