

Salad Choice

1,000 Island, Raspberry Vinaigrette, Ranch, Honey Mustard Balsamic, Tangy Vinaigrette and Lite Vinaigrette

- Tropical Salad** – Mixed greens, bleu cheese, honey walnuts, mandarins oranges, & strawberry's
- Chopped Salad** – Chopped iceberg, bacon, bleu cheese, diced tomatoes, & avocado. Tossed in a tangy vinaigrette
- House Salad** – Mixed greens, mixed cheese, & tomatoes.
- Chef Salad** – Mixed greens, avocado, ham, turkey, egg, cheese, tomato, & black olives
- Cowboy Salad** – Mixed greens, avocado, tomatoes, & crumbled corn bread (Honey lime dressing)
- Caesar Salad** – Chopped romaine, shaved parmesan, & Caesar dressing

Vegetarian Menu

We can also customize a menu for your needs

- Veggie Wrap** - Red & green bell peppers, squash, zucchini, spinach, & mushrooms wrapped in a tortilla
- Spicy Bean Wrap** – Vegetarian bean, Rice Pilaf, & spinach wrapped in a tortilla
- Veggie Marinara** – Homemade marinara sauce veggies slow cooked in sauce and mixed w/ bowtie pasta broccoli, red & green bell peppers, squash, zucchini, & mushrooms)
- Stuffed Portabella** – Stuffed with veggie & bread crumb mix baked & topped with *Tangy Vinaigrette*
- Portabella Fajitas** – Comes w/ all the fixings vegetarian style
- Veggie Lasagna** – Marinara, broccoli, red & green bell peppers, squash, zucchini, & mushrooms

BBQ

- Smoked BBQ Riblets**
- BBQ Pulled Pork** – Slow cooked Boston butt covered w/ BBQ sauce & Cajun spice
- Smoked Brisket**
- Smoked Chicken** – Whole birds or boneless chicken breast
- Wings** – BBQ sauce, mild, hot, or dry rub

Italian Flair

- Chicken Alfredo** – Bowtie pasta, grilled chicken, tomatoes, spinach, in a zesty Alfredo sauce.
- Shrimp Alfredo** – Bowtie pasta, grilled shrimp, tomatoes, spinach, in a zesty Alfredo sauce.
- Chicken & Shrimp Alfredo** – Bowtie pasta, shrimp, tomatoes, spinach, w/ zesty Alfredo sauce
- Veggie Marinara** – Homemade marinara sauce veggies slow cooked in sauce and mixed w/ pasta (broccoli, red & green bell peppers, squash, zucchini, & mushrooms)
- Spaghetti & Meat sauce** – Homemade meat sauce mixed w/ pasta
- Chicken Parmesan** – Chicken coated in Italian bread crumbs fried then topped w/ marinara sauce, & cheese served over pasta & marinara sauce
- Chicken Marsala** – Slow cooked in Marsala cooking wine & mushrooms served over pasta.
- Baked Ziti** – Pasta, beef, cheese, & marinara sauce.
- Baked Lasagna** – Homemade lasagna beef or chicken
- Chicken & Sausage Pasta** – Chicken & homemade sausage slow cooked in marinara sauce w/ veggies; served over pasta.
- Shrimp & Sausage Pasta** – Shrimp & homemade sausage slow cooked in a zesty Alfredo sauce served w/ pasta, spinach, & tomatoes
- Beef Stroganoff** – thinly sliced Rib eye steak, sautéed with mushrooms, & Cajun spice. Tossed w/ beef gravy, sour cream, & pasta.
- Vodka Chicken** – Grilled Chicken flashed w/ orange Liquor topped w/ Vodka marinara & Parmesan over penne pasta.

Cajun & Seafood

- Fried Catfish** – Served with choice of sides
- Crawfish Etouffee** - Crawfish and spicy roux w/ Cajun trinity, choice of white rice or dirty rice
- Red Beans and Rice** - Spicy (Wimps Beware)
- Shrimp Etouffee** - Shrimp and spicy roux w/ Cajun trinity, choice of white rice or dirty rice
- Jambalaya** – Pork, chicken, shrimp, & sausage sautéed w/ onion, bell pepper, celery. Than cooked in rice & Cajun spices (nice spice)
- Chicken & Sausage Pasta** – Chicken & homemade sausage slow cooked in marinara sauce w/ veggies; served over pasta.
- Bourbon Chicken** - New Orleans flare

Eagle's Landing Specialty

- Grilled Tilapia** – Served over angel hair pasta with Alfredo sauce
- Chicken Cordon Bleu** – Chicken stuffed w/ ham, Swiss, & spinach. Slow cooked served over garlic mashed potatoes w/ a cream wine sauce
- Country Fried Chicken w/ country gravy**
- Peach Chicken** – Grilled Chicken topped w/ a sweet peach sauce, served w/ Spanish rice.
- Pork N Plum Sauce** – Slow cooked pork tenderloin w/ garlic, rosemary, thyme, sage, salt, in a sweet plum sauce
- Chicken Kiev** – Chicken breast stuffed w/ a butter mix of parsley, green onion, salt, & pepper coated in seasoned bread crumbs, deep fried, & topped w/ a lemon caper sauce
- Pot Roast** – Slow cooked beef roast w/ potatoes, carrots, onion, & celery, served w/ rice (24 hour notice)
- Pork Tenderloin** – Stuffed W/ Cornbread Soufflé Slow cooked & topped w/ Plum sauce
- Beef Tips** – Tender Beef & mushrooms in brown gravy
- Peach Ham** – Sliced ham cooked in a sweet & sour peach sauce
- Beef Wellingtons** – Puff pastry filled w/ crackers, mushroom mix & Ribeye steak.
- Mini Chicken Wellingtons** – Puff pastry filled w/ cracker mushroom mix & chicken.
- Monterey Chicken** – Grilled chicken BBQ sauce, bacon, & Monterey & Jack cheese

Sandwiches & Wraps

- Cuban** – Slow cooked pork Cuban style, sweet ham, pickles, Swiss cheese, & honey mustard
- Chicken Salad** – Homemade and served on wheat
- Reuben** – Corned beef or turkey, sauerkraut, provolone & 1000 Island
- Turkey Melt** – Turkey, provolone, & mayo pressed.
- Turkey Wrap** – Turkey, provolone, tomato, lettuce, & mayonnaise in a tortilla
- Roast Beef Wrap** – Roast beef, horse radish sauce, provolone, & romaine in a tortilla.
- Shaved Chicken Wrap** – Chicken, tomato, lettuce, cheese, & ranch in a tortilla
- Chicken Salad Wrap** – Chicken salad, mayo, cheese, tomato, & lettuce in tortilla
- Veggie Wrap** - Red & green bell peppers, squash, zucchini, spinach, & mushrooms in a tortilla
- New Orleans Muffuletta** - Olive salad, ham, salami, mortadella, & provolone

Finger Food

- Chicken Skewers** - Grilled & flashed w/ orange Liq.
- Shrimp Skewers** – Pineapple, mushrooms, shrimp, & cherry tomatoes
- Shrimp Patties** – Eagleson family tradition served w/ remoulade
- BBQ or Chicken Taquitos**
- Cheese Tortellini in an Asian sauce**
- Chicken salad Quiescent**
- Caesar pasta salad** – Bowtie pasta, olives, romaine, parmesan cheese, & Caesar dressing
- Mexican Rolls** – Pico, Tabasco, & cream cheese in tortilla.
- Parmesan cheese swirls** – Pastry dough, Cajun spice, & parmesan cheese
- Tomato Tarletts** – Pastry dough, topped w/ Roma tomato & cheese.
- Fruit or Veggie tray**
- Chicken tenders**
- Party meatballs**
- Shrimp cocktail** – Shrimp, cocktail sauce, sprite, celery, onion, Tabasco, & dice tomatoes served w/ Cajun chips & crackers
- Layered Dip** – Refried beans, chicken, sour cream, guacamole, pico, & cheese
- Baked Mac n Cheese Bites** – Mini mac n cheese covered w/ parmesan cheese.
- Mini Meatball Calzone** – Puff pastry filled w/ meatball & Marinara sauce
- Mini Beef Wellingtons** – Puff pastry filled w/ bread crumb mushroom mix & Ribeye steak.
- Mini Chicken Wellingtons** – Puff pastry filled w/ bread crumb mushroom mix & chicken.
- Mini Empanadas** – Filled w/ cheese & your choice of Beef, Chicken, or Veggie

Mexican

- Comes w/ house salad, cheese dip, chips, salsa, meat, onion, bell pepper pico, guac, sour cream, rice, beans, Dessert, & tortillas
- Chicken or Steak Fajitas**
- Carnitas Fajitas** – Slow cooked Pork butt than Sautéed crispy topped w/ verida sauce
- Portabella Fajitas**
- Taco Bar** – Ground meat & chicken mix
- Also available: Mini Chimichangas, Chicken Flauta, Empanadas (beef, chicken, or veggie), Chili Relleno,

The Lighter Side

- Grilled Tilapia** – served over rice pilaf (white rice, onion, broccoli, & sliced almonds)
- Grilled Chicken** – Chicken lightly spiced served over rice pilaf or Spanish rice
- Lime Glazed Chicken** – Grilled Chicken over rice pilaf, topped w/ a honey lime glaze
- Lime Glazed Tilapia** – Grilled tilapia served over rice pilaf, topped w/ a honey lime glaze
- Catfish Grilled or Blackened** – Served over rice pilaf
- Cajun Stir-fried** - your choice catfish, shrimp, or Chicken w/ broccoli, green bean, zucchini, red & green bell, rice, & yellow squash.

Breakfast Menu

- Cajun and Traditional Scrambled Eggs, 2 meats, Traditional Hash Browns, Biscuits, Gravy, Cheese Grits, French Toast or Beignets, and Fresh Fruit
- These Items can be switched out for one or both of the eggs or customize one:
- Quiches, Breakfast Wraps
- Also available: Talk with Judy about additional cost for Omelet and/or cooked to order Stations

Veggies & Sides

- Grilled Veggies** – Zucchini, squash, red bell, & green bell sautéed w/ spices.
- Green Bean Almandine** – Fresh green beans sautéed & flashed w/ orange Liquor w/ almonds
- Julienne Grilled Veggies** - Zucchini, squash, green beans, broccoli, mushrooms, onion, red, & green bell sautéed w/ spices. Than flashed w/ Orange Liquor
- Mac N Cheese** – Homemade lots of cheese
- Broccoli Casserole** – Broccoli, cheese, rice, & bread crumbs
- Squash Casserole** – Squash, cheese, & bread crumbs
- Garlic Mashed Potatoes** – Homemade mashed Potatoes, garlic, cream cheese, sugar, salt & heavy cream
- Cole Slaw** – Cabbage, carrots, vinegar, sugar, & salt
- Italian Green Beans w/ Stewed Tomatoes**
- Red Potato Salad** – Potato, mayo, Creole mustard, red onion, & egg
- Grilled Sweet Corn & Onions** – w/ light Spice



Catering Menu

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Café – 678-344-9547
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Desserts

- White Chocolate Bread Pudding** – Topped W/ Amaretto sauce
- Traditional Bread Pudding** – Topped W/ Amaretto sauce
- Banana Pudding**
- Strawberry Short Cake** – White cake, strawberry's, vanilla pudding, & cool whip
- Chocolate Strawberry Short Cake** – Chocolate cake, strawberry's, chocolate pudding, & cool whip
- Cobblers** – Peach, Apple, Blackberry, & Mixed Fruit
- Beignets** – Topped w/ powder sugar or tossed in cinnamon sugar
- Cookies** – Made to order chocolate chip, potato chip, sugar, oatmeal & raisin, M & M, Oreo, & Heath
- Death By Chocolate** – Special Chocolate Cake W/ Oreo Cookies
- 4 Layer Delight** – Crust w/ pecans, cream cheese sugar layer, chocolate pudding, cool whip, & topped w/ Heath bar
- Banana Split** – Gram cracker crust, sweet icing layer, pineapple, banana, cool whip, & topped w/ pecans