

### Quick Picks (Can be customized)

**Mexican - \$10.50 per person**

Garden Salad  
Flour Tortilla and Corn Tortilla Taco Bowls  
Rice  
Refried or Black Beans  
Grilled Chicken Fajitas  
Ground Beef  
Fajita Style Pepper and Onions  
Cinnamon Beignets  
Salsa, Sour cream, Lettuce, Cheese  
Guacamole, Pico De Gallo  
Homemade Tortilla Chips

**Baked Potato Bar - \$10.50 per person**

Choice of Salad  
Baked Potatoes - comes with all the fixings!  
Chicken Tenders  
Mac and Cheese  
Choice of Soup  
Choice of Dessert

**Burger Bar - \$10.50 per person**

Choice of Salad  
Hamburgers - comes with all the fixings!  
Grilled Chicken Burgers  
Hot Dogs  
Baked Beans  
Mac and Cheese  
Coleslaw  
Choice of Dessert

**BBQ - \$10.50 per person**

Cowboy Salad  
Cole Slaw  
Beef Brisket  
BBQ Smoked Chicken  
Slider Rolls  
Baked Beans  
Mac and Cheese  
Choice of Dessert

**Lite Fare - \$10.50 per person**

Tropical Salad  
Chicken Kabobs - over rice Pilaf  
Lean Beef Stir Fry  
Grilled Veggies  
Green Bean Almondine  
Fruit

### Entrees - Chicken

**Chicken Alfredo** – Bowtie pasta, grilled chicken, tomatoes, spinach, in a zesty Alfredo sauce.

**Chicken Cordon Bleu (Ham upon request only)**– Chicken stuffed swiss & spinach  
Slow cooked served over garlic mashed potatoes w/ a cream wine sauce

**Chicken Kiev** – Chicken breast stuffed w/ a butter mix parsley, green onion, salt, & pepper coated in Seasoned bread crumbs, deep fried & topped w/ a lemon caper sauce

**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 or Risotto.

**Chicken Lasagna** – Homemade Chicken Lasagna  
**Peach Chicken** – Grilled Chicken topped w/ a sweet Peach sauce, served w/ Spanish rice.

**Pineapple Chicken** – Crispy chicken in a sweet & sour pineapple sauce w/ red bell, green bell, & fresh pineapple served w/ veggie rice.

**BBQ Smoked Chicken** - Smoked w/ pecan chips.

**Chicken Skewers** – Pineapple, mushrooms, chicken, & cherry tomatoes served w/ Rice Pilaf **GF**

**Chicken Lo Mein** - Chicken, noodles, and vegetables.

**Chicken Stir Fry** - Chicken w/ broccoli, green bean, **GF** zucchini, red & green bell pepper, squash, & rice.

**Chicken Picatta** - Fried or Grilled chicken served over angel hair pasta topped w/ lemon caper sauce.

**Sesame Chicken** - Fried chicken in a sweet sesame sauce

**Lime Glazed Chicken** - Grilled Chicken Breast served over a Rice Pilaf topped with a Lime Cilantro **GF**

### Entrees - Vegetarian

**Eggplant Parmesan** - Fried eggplant covered w/ homemade marinara and parmesan served over pasta

**Veggie Alfredo** - Bowtie pasta, squash, zucchini, bell pepper, mushrooms, & spinach in a creamy alfredo.

**Veggie Marinara** - Homemade marinara w/ ziti pasta, squash, zucchini, bell pepper, & mushroom.

**Veggie Lasagna** - Homemade marinara, ricotta cheese, squash, zucchini, bell pepper, & mushrooms.

**Portabella Fajitas** - Sliced grilled portabella served over onions and peppers.

*We also offer single Vegetarian options for offices with smaller Vegetarian needs*

### Entrees - Seafood

**Jambalaya** – Pork, chicken, shrimp, & sausage sautéed w/ onion, bell pepper, celery. Cooked in rice & Cajun spices (nice spice)

**Lime Glazed Tilapia** - Tilapia over broccoli rice topped w/ a tangy lime cilantro sauce. **GF**

**Grilled Tilapia over Pasta Alfredo** - Lightly spiced tilapia over angel hair and alfredo sauce.

**Catfish** - Tender Catfish cooked Fried or Grilled served with Tartar and Cocktail **GF if grilled**

**Shrimp Alfredo** - Bowtie pasta, grilled chicken, tomatoes, spinach, in a zesty Alfredo Sauce.

**Basa** - Mild and flaky fish cooked Fried or Grilled served with Tartar and Cocktail. **GF if grilled**

**Tilapia** - Mild fish cooked Fried or Grilled served with Tartar and Cocktail **GF if grilled**

### 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 **GF**

**Lime Glazed Tilapia** – Grilled tilapia served over rice pilaf, topped w/ a honey lime glaze **GF**

**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. **GF**

**Chicken Skewers** – Pineapple, mushrooms, chicken, & cherry tomatoes served w/ Rice Pilaf **GF**

### Entrees - Beef

**Beef Tips** – Tender Beef & mushrooms in **Gluten Free** brown gravy

**Lean Beef Stir Fry** - Lean cut beef w/ broccoli, green Beans, zucchini, squash, red and green bell pepper And rice. **GF**

**Beef Stroganoff** – thinly sliced Rib eye steak, sautéed with mushrooms, & Cajun spice. Tossed w/ beef gravy, sour cream, & pasta.

**Pepper Steak** - Slow cooked steak, onion, red & green bell pepper.

**Beef Lasagna** - Homemade Beef Lasagna

**Slow Smoked Beef Brisket** - Tender and juicy all beef Brisket. (24 Hour notice)

**Pot Roast** – Slow cooked beef roast w/ potatoes, onion, carrots, & celery, served w/ rice (24 hour notice)

## Salad Choice

- Tropical Salad** – Mixed greens, bleu cheese crumbles, honey walnuts, mandarins oranges, & strawberries
- Greek Salad** - Mixed greens, olives, feta cheese, & pepperoncini peppers.
- House Salad** – Mixed greens, mixed cheese, & tomatoes.
- Chef Salad** – Mixed greens, avocado, egg, turkey, ham, bacon, cheese, tomato, & black olives.
- Cowboy Salad** – Mixed greens, avocado, tomatoes, & crumbled corn bread
- Caesar Salad** – Chopped romaine, shaved parmesan, & Caesar dressing

## Freebies (Enjoy these on us)

- Shrimp Patties** – Eagleson family tradition served w/ Remoulade
- Chicken Taquitos** - served with a sour cream sauce
- Cajun Chips** - Spiced just right, simple yet addicting
- House Made Potato Chips**

## Veggies

- Baked Beans** - With our without Bacon
- Jullien Style Veggies** - Broccoli, Red and Green Bell pepper, Green Beans, Squash, and Zucchini.
- Grilled Veggies** - Squash, Zucchini, Red and Green Bell Pepper, grilled until juicy and tender.
- Steamed Broccoli**
- Green Bean Almondine** - Grilled green beans with a little Cajun spice for an added zest and kick.
- Italian Green Beans and Stewed Tomatoes**
- Sweet Corn and Onions**
- Broccoli Casserole**
- Squash Casserole**
- Mac and Cheese** - Homemade extra cheesy goodness
- Mashed Potatoes** - Creamy Homemade comfort
- Veggie Rice** - White rice with green beans and carrots
- Spanish Rice** - Classic Spanish style rice with plenty of flavor
- Veggie Fried Rice** - Egg, Carrots and Green Beans, and splash of Soy Sauce

## Desserts

- White Chocolate Bread Pudding** – Topped w/ Amaretto sauce
- Traditional Bread Pudding** – Sub White Chocolate for Raisins Topped w/ Amaretto sauce
- Banana Pudding**
- Strawberry Short Cake** – White cake, strawberries, vanilla pudding, & cool whip
- Chocolate Strawberry Short Cake** – Chocolate cake, strawberries, chocolate pudding, & cool whip
- Cobblers** – Peach or Apple
- Beignets** – Topped w/ powdered sugar or tossed in cinnamon sugar
- Cookies** – Made to order chocolate chip, potato chip, sugar, oatmeal & raisin, or Heath
- Death By Chocolate** - Double chocolate cake topped with chocolate mousse and Oreo Cookies.
- 4 Layer Delight** – Buttery Crust w/ pecans, cream cheese sugar layer, chocolate pudding, cool whip, & topped w/ Heath bar

## Soups

- White Bean Chicken Chili** - Chicken, Northern Bean, homemade salsa, sour cream, & oregano. (med spicy)
- Chicken Tortilla** - Creamy chicken and corn soup.(med spicy)
- Tomato Basil** - Creamy tomato and basil soup
- Chicken and Sausage Gumbo** - Ray's specialty roux based gumbo w homemade sausage. (spicy)
- Vegetable soup** - Healthy soup w/ cabbage, carrots, corn, onions, peppers, zucchini and squash served w/ rice.

## About us

We are a family owned Restaurant located in Lawrenceville, Ga. We opened our doors in 2005 and were eventually approached with the request to cater a lunch for a regular who happened to be a Doctor from a local office. Years later we have become a staple to many offices that have grown to love our variety and overall different approach to the usual catered lunch affair.

Whether you are a Doctors Office, Law Firm, Pharmaceutical rep., or just a hungry group of office workers, we would love to cater your event.

We are highly flexible with menus and aim to assist you in picking items that will please everyone involved.

Please feel free to call or text with any questions or concerns.

We look forward to serving you soon!



## Office Catering Menu

3001 River Dr  
Lawrenceville, Ga 30044  
Ryan Eagleson -  
Office Catering Coordinator  
Call or Text - 678-895-9355  
Café – 678-344-9547

Email - [Eagleslandcatering@gmail.com](mailto:Eagleslandcatering@gmail.com)  
[www.Eagleslandcafeandgrill.com](http://www.Eagleslandcafeandgrill.com)  
Wedding and General Catering Menus  
Also available

### Quick Picks (Can be customized)

Eagles Landing Traditional - \$10.50 per person  
Tropical Salad  
Shrimp Patties  
Chicken Cordon Bleu  
(Ham upon request only)  
over mashed Potatoes  
Lime Glazed Tilapia served over Rice Pilaf  
Grilled Veggies  
White Chocolate Bread Pudding

Italian - \$10.50 per person

Caesar Salad  
Baked Ziti  
Chicken Marsala over Risotto  
Rolls  
Green Bean Almondine  
Dessert of Choice

Create Your Own Meal - \$10.50 per person

One Salad option  
One Freebie option  
Two Entrees - served with or over starchy side  
One Vegetable option  
One Dessert option

Quick Picks Continued on next page

