

## Entrees

### Eagles' Landing Specialties

**Grilled Tilapia** - Served over angel hair pasta with Alfredo sauce.  
**Chicken Cordon Bleu** - Chicken stuffed with ham (upon request), Swiss, and Spinach. Slow cooked and served over garlic mashed potatoes with a creamy white wine sauce.  
**Country Fried Chicken** - Served with white gravy.  
**Peach Chicken** - Grilled chicken topped with sweet peach sauce and served over Spanish rice. **GF**  
**Pork & Plum Sauce** - Slow cooked pork tenderloin with garlic, rosemary, thyme, sage, and salt in a sweet plum sauce. **GF**  
**Chicken Kiev** - Chicken breast stuffed with a mix of butter parsley, green onion, salt and pepper coated in seasoned bread crumbs then deep fried and topped with a lemon caper sauce.  
**Pot Roast** - Slow cooked beef roast with potatoes, carrots, onions, and celery. Served with rice.  
**Pork Tenderloin** - Stuffed with Cornbread Soufflé then slow cooked and topped with our Plum Sauce.  
**Beef Tips** - Tender Beef and mushrooms in a rich brown gravy. **GF**  
**Peach Ham** - Sliced ham baked slowly in a sweet and sour peach sauce. **GF**  
**Beef Wellingtons** - Delicate puff pastry filled with Ribeye steak and a flavorful mushroom stuffing, served with rich mushroom gravy.  
**Chicken Wellingtons** - Delicate puff pastry filled with Chicken and mushroom stuffing, served in rich mushroom gravy.  
**Monterey Chicken** - Grilled chicken smothered in a sweet BBQ sauce then covered in bacon, Cheddar, & Monterey Jack cheese.  
**Pepper Steak** - Slow cooked beef in a savory brown sauce with peppers and onions, served over white rice. **GF**



## Cajun & Seafood

**Fried Catfish** - Hearty filets of catfish in a flavorful cornmeal breading, served with house made cocktail sauce and tartar sauce.  
**Crawfish Etouffée** - Crawfish simmered in a spicy roux with the Cajun trinity, served w/ your choice of white or dirty rice.  
**Red Beans & Rice** - Our old family recipe of SPICY red beans in a full-flavor sauce, served with white rice.  
**Shrimp Etouffée** - Shrimp simmered in a spicy roux with the Cajun trinity, served with your choice of white or dirty rice.  
**Jambalaya** - Pork, chicken, shrimp, and house made sausage sautéed with onion, celery, and bell pepper then cooked in rice and bold Cajun spices.  
**Chicken & Sausage Pasta** - Chicken and house made sausage slow cooked in a marinara sauce with vegetables and served over pasta.  
**Bourbon Chicken** - Diced chicken breast covered in a sweet and savory apple and ginger sauce, served over your choice of rice. New Orleans Flair! **GF**

**GF = Gluten Free V = Vegetarian**

## Italian Flair

**Chicken, Shrimp, and/or Veggie Alfredo** - Grilled Chicken, Shrimp, and/or Veggies with tomatoes and spinach tossed in a zesty Alfredo sauce served over Bowtie Pasta. **V**  
**Spaghetti & Meat Sauce** - Full-flavored house made beef tomato sauce tossed with pasta.  
**Chicken Parmesan** - Chicken cutlets coated in Italian bread crumbs and fried then topped with marinara sauce and mozzarella and parmesan cheeses and served over pasta.  
**Chicken Marsala** - Chicken breast slowly cooked in Marsala wine and mushrooms and served over pasta.  
**Baked Ziti** - Ziti pasta tossed with beef, mozzarella cheese, and house made marinara sauce.  
**Baked Lasagna** - Your choice of beef, chicken, or veggies in a house made marinara layered between delicate lasagna noodles with ricotta, mozzarella, and parmesan cheese. **V**  
**Chicken, Shrimp, & Sausage Pasta** - Your choice of one or all three! Chicken, shrimp, and house made sausage slow cooked in our house made veggie marinara sauce and served over pasta.  
**Beef Stroganoff** - Thinly sliced Ribeye steak sautéed with mushrooms and Cajun spices then tossed with beef gravy, sour cream and hearty egg noodles.

## Mexican

**Includes house salad, beef, chicken, queso dip, house made tortilla chips, house made salsa, onion, bell pepper Pico, house made guacamole, sour cream, rice beans, and tortillas.**  
**Chicken, Steak, or Portabella Fajitas** - Served with all Mexican condiments. **V GF**  
**Carnitas Fajitas** - Slow smoked pork butt sautéed crispy and topped with Verde sauce.  
**Taco Bar** - Ground beef & shredded chicken. **GF**  
**Also Available For Taco Bar** - Mini Chimichangas, Chicken Taquitos, Empanadas (beef, chicken, or veggie,) and Chili Relleno.  
**Pineapple Chicken** - Crispy chicken in a sweet and sour pineapple sauce with red and green bell peppers and fresh pineapple served with veggie rice.

## Veggies & Sides

**Grilled Vegetables** - Zucchini, squash, and red & green bell peppers sautéed with Cajun spices. **V GF**  
**Green Bean Almondine** - Fresh green beans sautéed with Cajun spices finished with an Orange Liquor and topped with sliced almonds. **V GF**  
**Julienne Grilled Vegetables** - Zucchini, squash, green beans, broccoli, mushrooms, onion, and red & green bell peppers sautéed with Cajun spices and finished with an Orange Liquor. **V GF**  
**Mac-n-Cheese** - House made with lots of cheese!  
**Broccoli Casserole** - Broccoli, cheese, and rice, topped with crushed Ritz crackers and baked to a perfect golden brown. **V**  
**Squash Casserole** - Squash and cheese, topped with crushed Ritz crackers and baked to a perfect golden brown. **V**  
**Garlic Mashed Potatoes** - Rich house made garlic mashed potatoes that accompany many of our entrees nicely. **V GF**  
**Cole Slaw** - Cabbage, carrots, vinegar, sugar, and salt. **V GF**  
**Italian Green Beans w/ Stewed Tomatoes** **V GF**  
**Grilled Sweet Corn & Onions** - Corn & onion grilled in light spice. **GF**

# Wedding Catering Menu

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Owners



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\*Office and General Catering Menus Available

## About Us

Family owned and operated since opening our doors in 2005, we are located in Lawrenceville, GA. After being approached with a request to cater a lunch for a regular customer's office, and then other customer's events and weddings, we have become a staple to many in our community who love our variety and affordable prices.

We love being a part of your special day and are highly flexible with menus. We aim to assist you in selecting items that will please everyone involved! We look forward to working with you soon!

## Appetizers

**Chicken Skewers** - Grilled and finished with an Orange Liquor GF  
**Shrimp Patties** - Shrimp paired with an assortment of flavorful vegetables, fried like a fritter! Our delicious family tradition served with house made Remoulade sauce.  
**BBQ or Chicken Taquitos** - Your choice of BBQ pork or shredded chicken and cheese rolled in a corn tortilla and fried to perfection. Served with salsa & sour cream.  
**Chicken Salad Croissants** - Mini croissants filled with house made chicken salad. Served chilled.  
**Caesar Pasta Salad** - Bow tie pasta tossed with olives, romaine lettuce, parmesan cheese, and Caesar dressing. V  
**Mexican Rolls** - Pico de Gallo, hot sauce, and cream cheese rolled in a tortilla. Served chilled. V  
**Roast Beef Asparagus Rolls** - Sliced roast beef and asparagus with a bold horseradish sauce. Served chilled. GF  
**Parmesan Cheese Swirls** - Pastry dough, our house made Cajun seasoning, and Parmesan cheese. V  
**Tomato Tartlets** - Pastry dough, topped with fresh Roma tomato and Parmesan cheese. V  
**Chicken Tenders** - House battered and fried to a perfect golden brown. Served with your choice of sauces.  
**Stuffed Shells** - Large pasta shells, filled with Ricotta cheese, seasoned ground beef, and mozzarella cheese topped with marinara sauce.  
**Layered Dip** - Refried beans, shredded chicken, sour cream, guacamole, Pico de Gallo, and cheese served warm for dipping with fresh tortilla chips. GF  
**Chicken Marsala Sliders** - Chicken breasts cooked in a Marsala wine and mushroom sauce served on mini slider rolls.  
**Pork & Plum Sliders** - Pork tenderloin braised in a sweet plum sauce served on mini slider rolls.  
**Mini Empanadas** - Delicious empanada puff pastry filled with cheese and your choice of beef, chicken, or vegetables. V  
 Served with sour cream and house made salsa.  
**Shrimp or Vegetable Spring Rolls** - w/ Mango-Mandarin sauce V  
**Bacon Wrapped Dates** - Bleu Cheese stuffed dates wrapped in bacon and baked to a crispy perfection. GF  
**Mini Turkey Roll Ups** - Freshly sliced turkey, pepper jack cheese, and mustard rolled in a flour tortilla and sliced. Served chilled.  
**Roast Beef Rolls Ups** - Roast beef, Swiss cheese, and a bold horseradish sauce rolled in a flour tortilla and sliced.  
**Chicken Roll Ups** - Shaved chicken, lettuce, tomatoes, cheese, and house made ranch dressing rolled in a flour tortilla and sliced. Served chilled.  
**Carnitas Egg Rolls** - Traditional Egg Roll w/ a Mexican flare. Shredded pork, broccoli slaw, cabbage, and carrots served with a sweet Mandarin sauce.  
**Party Meatballs** - All beef meatballs served in our house made sweetBBQ sauce. GF  
**Mac-n-Cheese Bites** - Mini baked macaroni and cheese bites covered in parmesan cheese. Loved by the young and young at heart! V  
**Mini Meatball Calzone** - Puff pastry filled with house made meatballs and Marinara sauce.  
**Mini Beef Wellingtons** - Puff pastry filled with house Rib-eye steak and mushroom stuffing. Served with mushroom gravy.

## Appetizers Continued

**Mini Chicken Wellingtons** - Puff pastry filled with chicken breast and mushroom stuffing. Served with mushroom gravy.  
**Mini BBQ Calzone** - Puff Pastry filled with BBQ pork, cheddar and Jack Cheese.  
**Shrimp Cocktail** - Shrimp, avocado, celery, and tomato with house made cocktail sauce, served with house made Cajun chips.  
 An Eagles Landing twist on a traditional appetizer.  
**Cheese Tortellini in a Sweet Asian Sauce** - Served warm.  
**Mini Cubans** - Roasted pork, ham, pickle, Swiss Cheese & mustard on a mini pressed po-boy bun.  
**Mini Turkey Melts** - Turkey, bacon, provolone cheese & pickle on pressed white bread.  
**Mini Rubens** - Corned beef, sauerkraut, provolone ,and 1000 Island on marbled rye bread.  
**Sesame Chicken Bites** - Bite sized breaded chicken breast nuggets in a sweet Asian sauce.  
**Pigs in A Blanket** - Beef sausage in a delicate puff pastry.



## Specialty Add Ons

(These items are available at an additional cost)

**Assorted Fruit, Vegetable, or Cheese Platters** - We use only the most fresh and in season fruit and vegetables for your platters and build them to be pleasing to eye as well as the palate. V GF  
**Coconut Shrimp** - Served with a sweet Mango Mandarin sauce.  
**Shrimp Skewers** - Shrimp, pineapple, mushrooms, and cherry tomatoes grilled to perfection. GF  
**Mini Crab Cakes** - Grilled and served with our house made remoulade sauce.  
**Smoked Salmon Rolls** - Salmon, tomatoes, onions, hot sauce and cream cheese rolled into a flour tortilla and sliced. Served chilled.  
**Salmon Canapes** - Smoked Salmon and Dill cream cheese on toasted rye bread.  
**Endive Lettuce Wrap** - Chicken, water chestnuts, slaw mix, bean sprouts, & peanut sauce served w/ fresh Endive cups. V

## Salads

**Dressings:** Ranch, Honey Mustard, Blue Cheese, Balsamic Vinaigrette, Jalapeno Ranch, Raspberry Vinaigrette, 1000 Island, and tangy Light Italian Vinaigrette.  
**Tropical Salad** - Mixed greens, Bleu Cheese, honey walnuts, mandarin oranges and strawberries. V GF  
**Chopped Salad** - Chopped iceberg, bacon, Bleu cheese, diced tomatoes and avocado. Served w/ balsamic vinaigrette. GF  
**House Salad** - Mixed greens, Cheddar and Monterey Jack cheese with diced tomatoes. V GF  
**Chef Salad** - Mixed greens, avocado, him, turkey, egg, cheese, tomato and black olives. GF  
**Cowboy Salad** - Mixed greens, avocado, tomatoes, and crumbled corn bread. Served with honey lime vinaigrette. V GF  
**Caesar Salad** - Chopped Romaine and shaved Parmesan cheese tossed in our Caesar dressing. V GF

\*Any salad can be customized to fit your needs. Including but not limited to having certain toppings on the side.

## The Lighter Side

**Grilled Tilapia** - Served over Rice Pilaf (white rice, onion, broccoli, and slivered almonds.) GF  
**Lime Glazed Tilapia** - Served over Rice Pilaf and topped with honey lime glaze. GF  
**Grilled Chicken** - Chicken lightly spiced served over rice pilaf or Spanish Rice. GF  
**Lime Glazed Chicken** - Grilled Chicken over rice pilaf, topped with honey lime glaze. GF  
**Catfish** - Grilled or Blackened and served over rice pilaf. GF  
**Cajun Stir-Fried** - Your choice of Catfish, Shrimp, Chicken or Veggies with broccoli, green beans, zucchini, red and green bell pepper, rice and yellow squash. V GF  
**Baked Chicken** - Whole birds or boneless chicken breast available. GF

## Vegetarian

**Vegetable Wrap** - Red and green bell peppers, squash, zucchini, spinach, and mushrooms wrapped in a flour tortilla. V  
**Spicy Bean Wrap** - Vegetarian beans, Rice Pilaf, and spinach wrapped in a flour tortilla. V  
**Vegetable Marinara** - House made vegetable marinara sauce slow cooked and tossed with ziti pasta, broccoli, red and green bell peppers, squash, zucchini, and mushrooms. V  
**Stuffed Portabella** - Stuffed with a vegetable breading and baked then topped with Tangy Vinaigrette. V  
**Portabella Fajitas** - Come with all the fixings, vegetarian style. V  
**Vegetable Lasagna** - House made marinara, broccoli, red and green bell peppers, squash, zucchini, and mushrooms layered between sheets of delicate lasagna noodles and topped with mozzarella cheese. V  
 \*Additional Vegetarian and Vegan Options Available upon request.  
 \*Custom menus meeting all your needs can also be created.