

Salad Choice

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 Monterrey 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.

Appetizers

Shrimp Patties - An Eagleson family tradition served w/ Remoulade sauce

Chicken Taquitos- Served with Sour Cream

Cajun Chips- Spiced just right, a fan favorite V

House Made Potato Chips V

Soups

White Bean Chicken Chili- Chicken, Northern Bean, homemade salsa, sour cream, & oregano (Med Spicy) GF

Chicken Tortilla- Creamy chicken and corn soup (Med Spicy)

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 V GF



GF - Gluten Free V - Vegetarian

Veggies & Sides

Bakes Beans- With or without Bacon V

Julien Style Veggies- Broccoli, red & green bell pepper, green beans, squash, and zucchini V GF

Grilled Vegetables - Zucchini, squash, and red & green bell peppers sautéed with Cajun spices. V GF

Roasted Vegetables - Zucchini, squash, red & green bell peppers, carrots, potato, sweet potato, onion, & cauliflower

Green Bean Almandine - Fresh green beans sautéed with Cajun spices finished with an Orange Liquor and topped with sliced almonds. V GF

Mac-n-Cheese - House made with lots of cheese! V

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

Veggie Rice- White rice w/ green beans & carrots V GF

Spanish Rice- Classic Spanish style rice with plenty of flavor V

Veggie Fried Rice- Egg, Carrots and Green Beans, and a splash of Soy Sauce V GF⁹

Desserts

White Chocolate Bread Pudding - Topped w/ Amaretto Sauce V

Traditional Bread Pudding- Sub white Chocolate for Raisins Topped w/ Amaretto Sauce V

Banana Pudding - Vanilla pudding, w/ fresh sliced bananas, cool whip, and Vanilla wafer cookies V

Strawberry Short Cake- White cake, strawberries, vanilla pudding, & cool whip V

Chocolate Strawberry Short Cake- Chocolate Cake, strawberries, chocolate pudding, & cool whip V

Cobblers- Peach or Apple V

Beignets- Topped w/ powdered sugar or tossed in cinnamon sugar V

Cookies- Made to order chocolate chip, potato chip, sugar, oatmeal, & raisin V

Death By Chocolate- Double chocolate cake topped w/ chocolate mousse and Oreo Cookies V

4 Layer Delight- Buttery Crust w/ pecans, cream cheese sugar layer, chocolate pudding, cool whip, & topped w/ Heath Bar pieces V



Office Catering Menu

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Wedding and General Catering Menus Also 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.

Whether a Doctor's 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!

Quick Picks

Create Your Own Meal

- 1 Salad Choice
- 1 App Choice
- 2 Entrees w/starchy sides
- 1 veggie Choice
- 1 Dessert Choice

Italian

Ceaser Salad
Beef Lasagna
Chicken Marsala
Served over Risotto
Rolls
Green Bean Almandine
Dessert of Choice

Eagles Landing Traditional

Tropical Salad
Shrimp Patties
Chicken Cordon Bleu (Ham Upon Request Only)
Served over Mashed Potatoes
Lime Glazed Tilapia over Rice Pilaf
Grilled Veggies
White Chocolate Bread Pudding

Mexican

Garden Salad
Flour Tortilla & Corn Tortilla Taco Bowls
Rice & Queso
Refried or Black Beans
Grilled Chicken Fajitas & Ground Beef
Fajita Style Peppers & Onions
Dessert Choice
Salsa, Sour Cream, Lettuce, Cheese,
Guacamole, Pico De Gallo
Homemade Tortilla Chips

Baked Potato Bar

Choice of Salad
Baked Potatoes - comes with all the fixings!
Chicken Tenders
Mac & Cheese
Broccoli Casserole
Tomato Basil Soup & White Bean Chicken Chili
Choice of Dessert

BBQ

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

Burger Bar

Choice of Salad
Hamburgers
Grilled Chicken Burgers
Hot Dogs
Baked Beans
Mac & Cheese
Coleslaw
Choice of Dessert

Lite Fare

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

Entrees - Beef

Beef Medallions-Tender Beef & Mushrooms in a gluten free brown gravy GF

Lean Beef Stir Fry- Lean cut beef w/broccoli, green beans, zucchini, squash, red & green bell pepper, and rice GF

Beef Stroganoff- Thinly sliced Rib eye steak, sautéed w/mushrooms, & Cajun spice, Tossed w/beef gravy, sour cream, & pasta

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

Beef Lasagna- Homemade Beef Lasagna

Slow Smoked Beef Brisket- Tender and juicy all beef brisket (Must order 24 hrs in advance) GF

Pot Roast- Slow cooked beef roast w/potatoes, onion, carrots, & celery served w/rice (Must order 24 hrs in advance) GF

Entrees - Seafood

Jambalaya- Pork, chicken, shrimp & sausage sautéed w/onion, bell pepper, & celery. Cooked in rice & Cajun spices
Lime Glazed Tilapia - Served over Rice Pilaf and topped with honey lime glaze. GF

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

Catfish- Tender Catfish cooked Fried or Grilled served w/ Tarter & Cocktail sauce GF if Grilled

Shrimp Alfredo- Bowtie pasta, grilled chicken, tomatoes, & spinach in a zesty Alfredo sauce

Basa- Mild & flaky fish cooked Fried or Grilled w/ Tarter & Cocktail sauce GF if Grilled

Tilapia- Mild fish cooked Fried or Grilled w/ Tarter & Cocktail sauce GF if Grilled

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

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

Entrees - Chicken

Chicken Alfredo - Bowtie pasta, grilled chicken, tomatoes, and spinach in a zesty Alfredo sauce

Chicken Cordon Bleu - (Ham upon request only) Chicken breast stuffed w/swiss & spinach, slow cooked and served over garlic mashed potatoes w/a cream wine sauce

Chicken Kiev - Chicken breast stuffed w/a mix of butter, 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

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 GF

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, & vegetables

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

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 rice pilaf topped with Lime Cilantro GF



Vegetarian

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

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

Vegetable Alfredo - Bowtie Pasta, squash, zucchini, bell pepper, mushrooms, & spinach in a creamy alfredo sauce V

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

**We also offer single Vegetarian options for offices with smaller vegetarian needs. Just ask!*