

EAGLE POINTE EVENT CATERING

SHOWER OPTIONS

THE DELI DELUXE - \$16.95++

*An assortment of deli meats including roast beef, turkey and ham; lettuce, tomato, onion and pickles, assorted cheese tray, a pasta salad
choose macaroni salad or Italian pesto pasta salad, and assorted fresh baked cookies.

HIGH TEA - \$18.95++

*An assortment of tea sandwiches to include cucumber dill cream cheese, pimento cheese, chicken salad and egg salad, and soups bacon
tomato basil, cream of chicken, baked potato; a seasonal fruit tray with whipped cream and assorted scones with clotted cream.*

For under 50 choose 3 sandwiches and 1 soup.

SHOWER SPECIAL - \$18.95++

*Ham & turkey on white & wheat with lettuce and tomato and assorted cheeses, chicken salad on mini croissants, pasta salad, fresh cut fruit,
fresh vegetables with ranch dipping sauce, freshly fried tortilla chips and warm spinach dip or queso.*

BREAKFAST

THE POINTE BREAKFAST - \$10.95++

Scrambled eggs, sausage patties, bacon, hash brown potatoes, biscuits & gravy.

BUILD YOUR OWN BREAKFAST TACO BAR - \$9.50++

Make your own tacos with Scrambled eggs, sausage crumbles, chopped bacon, hash brown potatoes, flour tortillas, shredded cheese, salsa.

SUNRISE SPECIAL - \$6.49++

Assorted muffins, Danish & fresh cut fruit.

BREAKFAST SANDWICH - \$6.49++

Eggs, and cheese with bacon, ham or sausage. Choose white or wheat bread. (Not available for groups over 50.)

BREAKFAST TACO - \$2.75++

Eggs and cheese with bacon, ham or potato. (Not available for groups over 50.)

BRUNCH

STRATA - \$16.95++

A savory, breakfast bread pudding with eggs, loads of gooey cheeses, veggies & breakfast meats.

Served with country fried potatoes and fresh cut fruit.

FRITATA - \$16.95++

Crust-less quiche filled with savory egg custard and pieces of cheese, meat, seafood or vegetables.

Served with country fried potatoes and fresh cut fruit.

EGGS BENEDICT - \$16.95++

Poached egg and shaved ham served on an English muffin and topped with hollandaise sauce.

Served with country fried potatoes and fresh cut fruit.

SALMON, AVOCADO & EGG TOAST - \$18.95++

White or wheat toast topped with avocado spread, poached egg, smoked salmon and capers.

Served with country fried potatoes and fresh cut fruit.



CONTACT EVENT COORDINATOR TO CONFIRM CATERING ORDERS.

(281)385-6668 | 12450 EAGLE POINTE DRIVE, MONT BELVIEU, TX

WWW.EAGLEPOINTEONLINE.COM/EVENTS

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LUNCH & DINNER

ON THE BAYOU – \$19.95++

Fried catfish & popcorn shrimp served with firecracker coleslaw, dirty rice, baked beans, hush puppies, jalapeno tartar sauce & cocktail sauce

THE YUCATAN - \$18.95++

Blackened chicken breast topped with a cheese sauce, chopped bacon and tomatoes served with dirty rice, grilled veggies and rolls

THE HIGH COUNTRY - \$18.95++

Pork ribeye (choose blackened, BBQ or herb demi-glace) served with bistro garlic mashed potatoes, roasted Brussel sprouts tossed in a sweet and spicy bacon jam served with rolls

THE AMERICAN - \$18.95++

Charbroiled chicken breast topped with a tarragon wine cheese sauce and sautéed mushrooms, bistro garlic mashed potatoes, haricot vert and rolls

TRADITIONAL TEXAS BBQ – \$20.95++

Smoked brisket, chicken and sausage served with baked beans, sliced bread, pickles, onions, jalapenos and 1 of the following: potato salad, firecracker coleslaw or pasta salad

THE FIESTA - \$19.95++

Beef and chicken fajitas, with warm flour tortillas, refried beans, Spanish rice, pico de gallo, sour cream, cheese and guacamole accompanied by house made chips and salsa

COUNTRY FOLKS - \$18.95++

Chicken fried chicken or chicken fried steak topped with bacon jalapeno or country cream gravy served with country green beans, bistro garlic mashed potatoes and rolls

THE ELITE – \$42.95++

Filet mignon and shrimp topped with a rich demi-glace served with haricot vert, pesto roasted potatoes and rolls

THE SICILIAN - \$18.95++

Choose 2 entrees: Baked lasagna, Italian meatballs, chicken pasta Alfredo, chicken parmesan served with steamed vegetable medley, classic Caesar salad and toasted garlic bread

THE SEA BREEZE - \$34.95++

Charbroiled red snapper topped with pineapple mango salsa and grilled shrimp served with rice pilaf, charbroiled vegetable medley and rolls

SUNDAY SUPPER - \$17.95+++

Herb crusted chuck roast braised with carrots, celery, and onion in a rich brown sauce served with bistro mashed potatoes and country green beans or corn pudding and rolls

ON POINTE - \$32.95++

Beef prime rib roast or ribeye steak and grilled jumbo shrimp served with au jus and horseradish cream sauce accompanied by white truffle macaroni and cheese, haricot vert and rolls

Add a garden salad to any buffet for \$2.50++ per person.

Add a Greek or strawberry citrus walnut spring salad to any buffet for \$3.50++ per person

DESSERTS

\$6.95++ PER PERSON

*Cheese cake with or without topping • Italian cream cake • Chocolate mousse
Bread pudding – assorted flavors • Chocolate pudding • Banana pudding
Carrot cake • Chocolate Eruptions cake • Red velvet cake
Fried cheese cake rolled in cinnamon & sugar and topped with strawberry glaze*

All prices are per person. A 8.25% tax and 18% gratuity added to all food and beverages.

Your quote is good for 30 days. Prices may change without notice.