

Mid Michigan's PREMIER Banquet Facilities

Banquet and Golf Outing Menu

Thank you for choosing Hawk Hollow and Eagle Eye for your special event! Our Banquet facilities are home to wedding receptions, anniversary parties, business and political meetings, golf outings and more! The terrific view of Hawk Lake and the finishing holes at Eagle Eye provide a great setting for any event.

Tailor your ideal meal from our banquet and golf outing menu and prepare for a delicious feast!



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Breakfast and Breaks

(priced per person)

There will be a \$25.00 charge for groups less than 20 people.

Early Riser \$11.95 Hash browns, fresh fruit tray, breakfast pastries, choice of crisp bacon or sausage links, scrambled eggs, coffee, hot tea and chilled juice.	American Continental \$8.95 Fresh fruit tray, scones, breakfast pastries, freshly baked danish, coffee, hot tea and chilled juice.
Breakfast Sandwich Buffet \$9.95 Your choice of sausage or bacon, scrambled egg and cheese on breakfast muffin. Served with fresh fruit tray, coffee, hot tea and chilled juice.	Executive Breakfast \$5.95 Bagels, fresh fruit tray, breakfast pastries, coffee, hot tea and chilled juice.
Quiche \$8.95 Tender pastry crust filled with fluffy quiche mix and your choice of: Lorraine, bacon, onion and Swiss, broccoli and cheddar or broccoli, onion and cheddar cheese. Served with fresh fruit, coffee, hot tea and chilled juice.	Business Breakfast \$4.95 Breakfast pastries or bagels with cream cheese, coffee, hot tea and chilled juice.
	Coffee and Donuts \$2.50 Assorted donuts and coffee.

(priced per person)

There will be a \$25.00 charge for groups less than 20 people

Good or Bad? \$4.95 Assorted jumbo cookies, sliced fresh fruit, assorted soft drinks, bottled water, coffee and hot tea.	Game Time \$6.95 Freshly popped popcorn, peanuts, mini corn dogs, assorted soft drinks and bottled water.
Movie Time \$6.95 Freshly popped popcorn, assorted mini candies, soft pretzels with cheese sauce and mustard and assorted soft drinks.	The Lighter Side \$6.95 Sliced fresh fruit, assorted granola bars, individual yogurt, assorted soft drinks and bottled water.

(priced per 50 servings)

Snack Mix \$40.00	Mixed Nuts \$75.00
Pretzels \$25.00	Nacho Chips and Salsa \$60.00
Peanuts \$50.00	Miniature Candy Bars \$25.00
Popcorn \$25.00	Potato Chips and Dip \$25.00

(priced per person)

Canned Soda (Pepsi products) \$2.00	Cookies \$2.00
Coffee \$2.00	Brownies \$2.00
Bottled Water \$2.00	Assorted Muffins \$1.75
Juice \$2.50	Bagels and Cream Cheese \$2.25
Ice Tea or Lemonade \$2.00	Individual Yogurt \$2.00

(priced by the dozen)

	\$16.95 per dozen	
Slices of banana bread	Granola bars	
Slices of zucchini bread	Chocolate chip cookies	
Whole fresh fruit	Fudge brownies	
(apples, bananas and grapes)	Chocolate dipped strawberries	

\$24.95 per dozen
Cherry scones
Lemon bars
Assorted muffins
Croissants and preserves
Individual yogurt
Assorted candy bars
Nutri-Grain bars

All prices subject to Michigan sales tax and 18% service charge.

BREAKFAST

BREAKS

SNACKS

ALA CARTE

BREAK SERVICE



Meeting Packages

Your "Morning" package includes one of the following continental options;

Coffee, hot tea, fresh fruit juice, fresh fruit tray, bagels and breakfast pastries.

Or

Coffee, hot tea, fresh fruit juice, whole fruit, bagels and donuts.

Or

Coffee, hot tea, fresh fruit juice, yogurt, granola and fresh fruit tray.

Morning Break: Beverages refreshed and assorted sodas added.

Price \$15.95 (priced per person)

Your "Afternoon" package includes the following;

Begin your afternoon meeting by selecting one of the lunch options listed below.

Fresh baked cookies and assorted soda for the break.

Price \$21.95 (priced per person)

Your "All Day" package includes the following;

Continental Breakfast: Coffee, hot tea, fresh fruit juice, bagels, breakfast pastries and fresh fruit tray.

Morning Break: Beverages refreshed and assorted sodas added.

Select one of the following lunch options;

Sandwich roll-ups (buffet style)

Tortillas stuffed with an assortment of sliced ham, turkey, and roast beef, lettuce and tomato. Served with fresh sliced melon, soup du' jour and garden salad.

*Garlic & Rosemary Chicken
(buffet or plated style)*

Grilled breast of chicken on a bed of linguine pasta topped with garlic and rosemary sauce. Served with chef's choice vegetables, garden salad and fresh baked bread.

Chicken & Hamburger Sandwich Buffet

Hamburgers and chicken breast sandwiches, served with condiments, French fries and garden salad.

Dijon Chicken (buffet or plated style)

A chicken breast marinated in Dijon sauce, rolled in Japanese bread crumbs and topped with a whole grain mustard cream sauce. Served with wild rice, green beans, garden salad and fresh baked bread.

Chicken Panini (buffet or plated style)

Grilled, sliced chicken breast topped with sun dried tomatoes, spinach, provolone cheese and roasted red pepper aioli, served warm and crisp. Served with French fries and garden salad.

BBQ Sandwich Buffet

Pulled pork or chicken sandwiches. Served with baked beans and cole slaw.

Lunches served with iced tea and lemonade.

Afternoon Break: Beverages refreshed. Fresh baked cookies added.

Price \$27.95 (priced per person)

- A \$200 room fee will be applied to groups of less than 20.

Vendor table displays (clothed and skirted) will be \$25.00 per table.

MORNING

AFTERNOON

ALL DAY



Outing Buffets

(priced per person)

New York Strip Steak	\$20.95	BBQ Chicken	\$16.95
8 oz. Prime Rib (Carved)	\$20.95	1/4 cut chicken baked in Jack Daniels BBQ sauce.	
Steak & Chicken Combo	\$19.95	Filet Mignon	\$25.95
6 ounce choice sirloin steak & roasted chicken.		8-ounce filet topped with port wine sauce.	
Chicken & Ribs Combo	\$18.95	Peppered Flank Steak	\$18.95
Bourbon chicken and BBQ ribs.		Marinated flank steak with a fresh cracked pepper rub.	
Country Style Ribs	\$17.95	Served with a peppered demi glace.	
Marinated country style ribs slow cooked and smothered in a bourbon BBQ sauce.			

Above buffets include a total of three of the following accompaniments:

Cole Slaw	Potato Salad	Green Bean Casserole	Au Gratin Potatoes	Rice Pilaf
Fruit Salad	Baked Beans	Key West Blend Vegetables	Baked Potato	Roasted Red Potatoes
House Salad	California Blend	Roasted Corn	Garlic Mashed Potatoes	Baked Sweet Potatoes
Pasta Salad	Sauteed Green Beans			

* Non outing events selecting an "Outing Buffet", salads will be on buffet.

Buffets include condiments, pasta salad, vegetables and dip, cookies, lemonade and iced tea.

Grilled Chicken Breast Buffet

Swiss.	\$9.95
Bacon & Swiss	\$10.95
Cordon Bleu	\$10.95

Sandwiches

BBQ Chicken	\$8.95
BBQ Pork	\$8.95

Hot Dog Buffet

1/4 pound Hot Dog	\$6.25
1/4 pound Chili Dog.	\$6.75
Bratwurst	\$6.95

Hamburger Buffet

Hamburger	\$8.95
Olive Swiss	\$9.95
Sauteed Shroom & Onions	\$9.95
Hamburger & Hot Dog Combo	\$9.95

Your choice of

Kaiser roll - sliced turkey or ham with cheese, lettuce & tomato.	\$8.95
Pita Wrap - turkey & provolone or ham & cheddar wrapped in an herbed flour tortilla	\$9.95
Croissant - stuffed with choice of chicken or tuna salad with tomato slices and lettuce	\$9.95

All box lunches are served with fresh whole fruit, potato chips and fresh baked cookie.

All grill buffets include condiments, whole fruit, chips, fresh baked cookies, lemonade and iced tea.

Hamburger	\$6.95	Grilled Chicken Breast	\$8.95
Bratwurst	\$6.25	Hamburger/Hot Dog Combo.	\$7.95
1/4 Pound Hot Dog	\$5.25	Hamburger/Chicken Combo	\$9.95

All prices subject to Michigan sales tax and 18% service charge.

DINNER BUFFETS

LUNCH BUFFETS

BOX LUNCHES

GRILL BUFFETS
AT THE TURN



Luncheons

(priced per person)

Available 11:00am – 2:00pm

All lunches served with iced tea and lemonade

Buffets are not available for groups under 20

- Chef's Choice Buffet** \$15.95
Two hot entrees, starch, vegetable, salad, fresh baked bread.
- Pita Wrap Buffet** \$11.95
Assorted turkey, ham and roast beef (vegetarian option available on request). Homemade potato chips, fruit salad and fresh baked cookies.
- Sandwich Buffet** \$11.95
Select one sandwich option and two salad options.
Also served with fresh baked cookies and fresh fruit tray.
- Deli Sandwich – select 2 meats**
Roast beef, sliced chicken, sliced ham or sliced turkey.
- Croissant Sandwich** – Stuffed with choice of chicken or tuna salad with tomato slices and lettuce.
- Kaiser Roll** – Sliced turkey or ham with cheese, lettuce, tomato on a fresh Kaiser roll.
- Build-Your-Own-Burger Bar** \$12.95
Fresh all beef hamburgers with all the toppings to create “The Perfect Burger”. Assorted cheese, sautéed onions, sautéed mushrooms, crisp bacon, lettuce, tomatoes, pickles, condiments, steak sauce, bbq sauce, hot and sweet peppers. Served with your choice of French fries or homemade potato chips and garden salad.
- Panini Buffet** \$13.95
Your choice of two of the following:
Artichoke Chicken, Patty Melt, Italian or Ham and Cheese.
Served with garden salad, your choice of French fries or homemade chips and fresh baked cookies.
- Soup and Salad Buffet** \$10.95
The Works! A buffet including two soups, a make-your-own salad bar with all the essentials and fresh baked bread.
- Soup and Sandwich Buffet** \$11.95
A buffet including one soup and a make-your-own sandwich bar. Served with garden salad and fresh baked cookies.
- Chicken Parmesan** \$14.95
Garlic and herb marinated chicken breast, breaded in parmesan Italian bread crumbs and topped with house-made marinara and mozzarella. Served with linguine pasta, chef's choice vegetables, Caesar salad and fresh baked bread.
- Soups:** Homemade chicken noodle, hearty vegetable, creamy cheddar potato bacon, vegetable beef, roasted red pepper. Ask about our soup du' jour.
- Salads:** Caesar, tossed, cole slaw, ranch penne, Italian pasta, potato, marinated cucumber and tomato.

PLATED LUNCHEONS - For two entrée choices, add \$1.00 per person, for three or more, add \$2.00 per person.

- Smothered Chicken Breast** \$12.95
Grilled chicken breast topped with diced onions, peppers and mushrooms. Topped with a layer of melted Swiss cheese. Served with wild rice, roasted chef blend vegetables, garden salad and fresh baked bread.
- Chicken Caesar Salad** \$8.95
Chilled romaine lettuce, croutons and strips of grilled chicken breast topped with Caesar dressing.
Served with fresh baked bread.
- Baked Fish and Chips** \$9.95
Ocean cod filet encrusted with lightly seasoned bread crumbs and baked until golden brown. Served with garden salad and waffle fries.
- Beef Stacker** \$12.95
A bed of mashed potatoes, topped with roast beef, surrounded by fresh steamed vegetables.
Served with garden salad and fresh baked bread.
- The Lighter Side** \$10.95
Your choice of chicken, tuna or ham salad on a lettuce leaf. Served with seasonal fresh fruit, cottage cheese, and a homemade muffin.
- Chef salad** \$8.95
Crisp greens topped with turkey, ham, bacon, shredded cheese, tomato, boiled eggs, cucumbers and croutons. Served with two dressing choices and fresh baked bread.
- Baked Ziti** \$10.95
Ziti pasta tossed with house-made marinara and Italian sausage, smothered with a blend of Italian cheese. Served with Caesar salad, chef's choice vegetables and fresh baked bread.
- Paninis** \$10.95
Your choice of our Artichoke Chicken or Patty Melt. Served with a garden salad and French fries.
- Cobb salad** \$8.95
Mixed salad greens topped with chicken breast, bacon, bleu cheese, egg, tomato and croutons. Served with two dressing choices and fresh baked bread.
- All prices subject to Michigan sales tax and 18% service charge.



Hot Hors D'Oeuvres

(priced per 50 pieces)

<p>Seafood Stuffed Mushrooms \$60.00 Mushroom caps sautéed in butter and stuffed with crabmeat and crawfish, topped with parmesan cheese and toasted.</p> <p>Crab Rangoons \$75.00 Crab and cheese filled rangoons. Served with an oriental dipping sauce.</p>	<p>Coconut Shrimp \$90.00 Battered shrimp coated with flaked sweetened coconut. A Hawk Hollow and Eagle Eye favorite!</p> <p>Bacon Wrapped Shrimp \$90.00 Bacon wrapped shrimp smothered in a tangy BBQ sauce.</p>	SEAFOOD
<p>Toasted Ravioli \$55.00 Cheese ravioli lightly breaded and toasted. Served with marinara sauce.</p> <p>Mini Quiche \$65.00 An assortment of quiche lorraine, spinach quiche, vegetable quiche and Cajun shrimp quiche</p> <p>Spinach Asiago Blossoms \$65.00 Sautéed spinach and asiago cheese wrapped in a flaky phyllo crust.</p>	<p>Vegetable Springrolls \$60.00 Filled with cabbage, celery, mushrooms, carrots and water chestnuts and seasoned with a touch of soy sauce.</p> <p>Spinach and Artichoke Dip \$65.00 A creamy blend of soft white cheese, artichokes, sautéed spinach, red pepper and garlic. Fifty servings with toasted French bread.</p>	VEGETARIAN
<p>Smoked Chicken Quesadillas \$65.00 Shredded chicken, mild cheddar, tomato and green peppers rolled and baked in a flour tortilla shell. Served with sour cream.</p> <p>Chicken Wings \$55.00 Your choice of herb-baked, honey bbq or hot & spicy.</p> <p>Mini Chicken Cordon Bleu \$65.00 Breaded chicken stuffed with Swiss cheese and ham.</p>	<p>Sesame Chicken \$70.00 Tender chicken marinated in an oriental sesame sauce and dredged in sesame seeds and Japanese bread crumbs. Served with a sesame dipping sauce.</p> <p>Buffalo Chicken Dip \$55.00 Buffalo sauce, sour cream, cream cheese and cheddar cheese all melted together with generous amounts of shredded chicken. Served with tortilla chips.</p> <p>Boneless Chicken Wings \$70.00 Breaded chicken bites smothered in your choice of sauce. BBQ, buffalo hot wing, sweet and sour or general tsaao.</p>	CHICKEN
<p>Meatballs BBQ \$50.00 Sweet and Sour \$50.00 Marinara \$50.00</p>	<p>Beef Baguette \$65.00 Thinly sliced beef atop a toasted sourdough baguette with a dollop of horseradish cream sauce.</p> <p>Beef Fiesta Blossoms \$65.00 Shredded beef topped with a Mexican cheese blend and wrapped in a flaky phyllo crust.</p>	BEEF
<p>Mini Deep Dish Pizzas \$65.00 An assortment of cheese, pepperoni and sausage.</p> <p>Potato Skins \$55.00 Redskin potatoes stuffed with cheddar cheese, bacon, bell peppers and scallions. Served with sour cream.</p>	<p>Pear and Brie \$75.00 Sautéed pears sprinkled with cinnamon and sugar. Combined in phyllo pastry with brie and dried cranberries.</p>	OTHER

If you would like to host an hors d'oeuvres only function, we require you offer at least four items at three pieces per person. Some hors d'oeuvres are available butler passed. A fee of \$20.00 per butler will be assessed.

All prices subject to Michigan sales tax and 18% service charge.



Cold Hors D'Oeuvres

Fresh Vegetables and Dip

Seasonal vegetables served with a creamy ranch dip.

Small (Serves 25)	\$45.00
Medium (Serves 50)	\$85.00
Large (Serves 100)	\$125.00
Extra-Large (Serves 200)	\$250.00

Assorted Cheese and Crackers

An arrangement of traditional and gourmet cheeses.
Served with select crackers. (Serves 50)

\$60.00

Fresh Fruit Display

Seasonal fresh fruit.

Small (Serves 25)	\$45.00
Medium (Serves 50)	\$85.00
Large (Serves 100)	\$125.00
Extra-Large (Serves 200)	\$250.00

Meat and Cheese Tray

Our traditional arrangement of gourmet cheeses,
paired with slices of salami, pepperoni and sticks
of beef. (Serves 50)

\$95.00

Antipasti Tray

A sampling of our pickled favorites! Queen stuffed olives, kalamata olives,
pickle spears, sweet gherkins, asparagus, carrots, summer squash, zucchini,
pearl onions, black olives, oven roasted tomatoes and fresh mozzarella. (Serves 50)

\$95.00

Watermelon Fruit Display

A specially carved watermelon displayed with
seasonal fresh fruit. (Serves 50)

\$125.00

Fruit Salsa

Made with seasonal fresh fruit.
Served with crisp cinnamon chips for dipping. (Serves 50)

\$65.00

Herbed Cream Cheese Spread

Served with select crackers. (Serves 50)

\$40.00

Bruschetta

Basil, tomato and parmesan cheese served on
slices of toasted French bread. (50 pieces)

\$45.00

Jumbo Shrimp Cocktail

Market Price
Served with cocktail sauce. (50 pieces)

Market Price

Hummus

Your choice of traditional hummus, made
with garlic and chickpeas or our roasted
red pepper hummus. Both accompanied
with crisp pita chips. (Serves 50)

\$65.00

Pinwheel Rollups

Sliced turkey and provolone cheese, or sliced ham
and Swiss, rolled in an herb tortilla shell.
Served with a dijonaise sauce. (50 pieces)
* Vegetarian option available.

\$50.00

Steakhouse Bruschetta

Juicy sirloin, basil, tomato and blue cheese
served on slices of toasted French bread. (50 pieces)

\$65.00

Hawk Eye Bread Display

A selection of our house-made favorites;
Garlic Herb Focaccia, Honey Whole Wheat,
Cheddar Jalapeno, Italian Sourdough.
Served with assorted butters and dipping oils. (Serves 50)

\$65.00

All prices subject to Michigan sales tax and 18% service charge.

PARTY TRAYS

FRUIT

OTHER



Hors D'Oeuvres Continued

Three and Three

One consecutive hour	\$14.95
Two consecutive hours	\$17.95

Three Cold

Fruit Tray
Vegetable Tray
Assorted Cheese and Crackers

Three Hot

Meatballs
(choice of BBQ, marinara, or sweet & sour)
Boneless Chicken Wings
(choice of BBQ, buffalo hot wing, sweet & sour or general tsao)
Potato Skins

Hors d' Oeuvres tables priced per person.
Each additional 1 hour \$3.00 per person.

Five and Five

One consecutive hour	\$17.95
Two consecutive hours	\$20.95

Five Cold

Fruit Salsa
Vegetable Tray
Assorted Cheese and Crackers
Bruschetta
Antipasti Tray

Five Hot

Veggie Spring Rolls
Smoked Quesadillas
Meatballs
(choice of BBQ, marinara, or sweet & sour)
Crab Rangoons
Spinach and Artichoke Dip

Some hors d' oeuvres are available butler passed. • A fee of \$20.00 per butler will be assessed.

Party Pizzas (15 slices)

Cheese Pizza	\$14.00
Pepperoni Pizza	\$16.00
Specialty Pizza	\$20.00

Meat Lovers: Pepperoni, sausage, bacon and ham.

Vegetarian: Green peppers, onions, mushrooms and olives.

Hawaiian: Ham and pineapple.

BBQ Chicken: BBQ chicken, red onions, jalapenos and Colby jack.

Mediterranean: Basil pesto sauce topped with spinach, sun dried tomatoes, olives, feta and mozzarella cheese.

Chicken Cordon Bleu:

White cheddar cream sauce topped with ham, chicken, Swiss cheese and bread crumbs.

Priced Per 50 Servings

Potato Chips & Dip	\$25.00	Pretzels	\$25.00
Peanuts	\$50.00	Nacho Chips and Salsa	\$60.00
Mixed Nuts	\$75.00	Snack Mix	\$40.00

Ask your event coordinator about our ice carvings!

All prices subject to Michigan sales tax and 18% service charge.



Themed Buffets

(priced per person)

— No substitutions on Themed Buffets please. —

All items are served on the buffet. For a pre served salad, add \$1.00 per person.

Taco Buffet - \$15.95

Seasoned ground beef, hard and soft taco shells with all the fixings! Shredded cheese, lettuce, tomato, onion, jalapenos, sour cream, guacamole and salsa. Accompanied with refried beans and Mexican rice.

Nacho Buffet - \$15.95

Tortilla chips, seasoned ground beef, cheese sauce, lettuce, tomato, onion, jalapenos, shredded cheese, black olives, sour cream, salsa and guacamole. Accompanied with refried beans and Mexican rice.

Enchilada Buffet - \$16.95

Beef, chicken and cheese enchiladas served with refried beans, Mexican rice, sour cream and salsa.

Pasta Buffet - \$16.95

Fettuccini pasta accompanied with Alfredo sauce, marinara sauce, sliced chicken and meatballs. Served with Caesar salad, warm vegetable medley and fresh baked bread.

Pizza Buffet - \$15.95

Assorted pizzas, fresh baked bread and garden salad with two dressing options. Served with marinara sauce for dipping.

Lasagna Buffet - \$17.95

Hearty meat and vegetarian lasagna. Served with warm vegetable medley, Caesar salad and fresh baked bread.

Salad Buffet - \$16.95

Caesar salad and spring mix accompanied with turkey, ham and bacon, shredded cheese, tomato, onions, black olives, mushrooms, egg, cucumber, peppers and sunflower seeds. Choose three dressings to top off your perfect masterpiece!

Served with pineapple, watermelon, cottage cheese, cole slaw, pasta salad and fresh baked bread.

Backyard Cookout - \$13.95

Hot dogs and hamburgers served with all the condiments. Accompanied with potato salad, fruit salad and green bean casserole.

BBQ Lovers - \$16.95

BBQ ribs, BBQ pulled pork or chicken sandwiches, corn on the cob, fruit salad, pasta salad and baked beans.

Asian Buffet - \$16.95

Two Oriental classics! Beef and broccoli and sweet and sour chicken. Served with vegetable fried and white rice, sautéed green beans and fortune cookies.

All prices subject to Michigan sales tax and 18% service charge.

MEXICAN

ITALIAN

SALAD

COOKOUT

ASIAN



Plated Entrees

(Dinner entrees available in lunch portions from 11:00am – 2:00pm. – Subtract \$3.00) Excludes any item marked “*”.

For two entrée choices, add \$1.00 per person, for three or more, add \$2.00 per person.

Ask your event coordinator about combination plate options and pricing.

All plated meals include a coffee station and fresh baked bread.

All plated and buffet meals include one starch, one vegetable and one salad. Options available on “Sides” page.

<i>Sliced Beef Tenderloin</i> \$22.95 Marinated and slow roasted whole beef tenderloin, sliced and served with a port wine sauce.	<i>Filet Mignon*</i> \$25.95 A tender eight ounce filet served with a béarnaise sauce.
<i>10 oz. Hawk Eye Strip Steak*</i> \$19.95 Marinated and grilled choice beef strip steak.	<i>Sliced Hawk Eye Strip Loin</i> \$19.95 Seasoned and cured beef strip loin, whole roasted and sliced thin.
<i>Sliced Top Sirloin</i> \$17.95 Tender sirloin, sliced and topped with sautéed mushrooms and onions.	<i>Peppered Flank Steak</i> \$17.95 Marinated flank steak with a fresh cracked pepper rub. Served with a peppered demi glace.
<i>Chicken Florentine</i> \$18.95 A white wine marinated chicken breast, grilled and covered with a spinach and mushroom cream sauce.	<i>Saltimbocca Chicken*</i> \$19.95 An Italian seasoned chicken breast filled with prosciutto ham and Swiss cheese, sage, rosemary and garlic puree and topped with a basil pesto cream sauce.
<i>Dijon Chicken</i> \$18.95 Dijon marinated chicken breast, rolled in Japanese bread crumbs and topped with a whole grain mustard cream sauce.	<i>Garlic and Rosemary Chicken</i> \$18.95 Marinated grilled chicken breast served with a garlic and rosemary cream sauce.
<i>Bruschetta Baked Chicken</i> \$18.95 A balsamic marinated chicken breast, grilled and topped with a fresh tomato basil salsa and Asiago cheese.	<i>Stuffed Chicken Breast</i> \$18.95 Chicken breast stuffed with bread dressing and served with chicken gravy.
<i>Chicken Cordon Bleu</i> \$18.95 Breaded and tenderized chicken filled with slow roasted ham and Swiss cheese.	<i>Garlic Crumb Chicken</i> \$18.95 Garlic crumb breaded chicken breast topped with a creamy cheddar sauce.
<i>Baked Tilapia</i> \$18.95 Delicate white fish brushed with a lemon-dill butter.	<i>Salmon Filet</i> \$20.95 A salmon filet brushed with herbed garlic butter.
<i>Fresh Penne Pasta</i> \$16.95 Tender pasta mixed with sautéed yellow and red peppers, yellow squash, zucchini, basil pesto and sun-dried tomatoes. Tossed in a cream sauce and topped with Asiago cheese.	<i>Stuffed Manicotti</i> \$16.95 Manicotti pasta stuffed with a ricotta cheese blend, cooked in a marinara sauce and topped with mozzarella cheese.
<i>Veggie Lasagna</i> \$17.95 A white sauce vegetarian lasagna layered with assorted roasted vegetables, mozzarella, ricotta and Swiss cheese.	<i>Basil Alfredo Pasta Pinnwheels</i> \$16.95 A ricotta cheese mixture rolled in a lasagna noodle, smothered in a basil Alfredo sauce.
	<i>Veggie Kabobs</i> \$14.95 Marinated grilled vegetables skewered and brushed with olive oil. Served with vegetable and starch.

All prices subject to Michigan sales tax and 18% service charge.

BEEF

CHICKEN

SEAFOOD

VEGETARIAN



Buffet Entrées

Choice of 1 entrée . . . \$18.95

Choice of 2 entrée . . . \$20.95

Choice of 3 entrée . . . \$22.95

All buffets are accompanied with your choice of one starch, one vegetable and one salad option.

All side options available on the "sides" page.

Add \$1.00 per person for additional starch, vegetable or salad.

All buffets include a coffee station and fresh baked bread.

Children 2 – 10 years may choose buffet at ½ price or choose kid's meal at \$8.95.

Sliced Hawk Eye Strip Loin

Seasoned and cured beef strip loin, roasted whole and sliced thin.

Beef Tips

Marinated sirloin tips smothered in port wine sauce.

Old English Pot Roast

Beef roast slow cooked with carrots, onions and celery.

Roast Beef

Garlic and rosemary marinated beef roast, sliced and served with a rosemary beef gravy.

Sliced Top Sirloin

Tender sirloin, sliced and topped with sautéed mushrooms and onions.

Meat Lasagna

Tender lasagna noodles layered with Italian seasoned beef, marinara sauce, ricotta, mozzarella, parmesan and feta cheese.

Carved Prime Rib (Add \$2.00 per person)

Seasoned slow roasted prime rib, served with horseradish cream sauce and au jus.

Carved Beef Tenderloin (Add \$2.00 per person)

Slow roasted whole beef tenderloin served with a port wine sauce.

Peppered Flank Steak

Marinated flank steak with a fresh cracked pepper rub. Served with a peppered demi glaze.

Bruschetta Baked Chicken

A balsamic marinated chicken breast grilled and topped with a fresh tomato basil salsa and Asiago cheese.

Garlic Crumb Chicken

Garlic crumb breaded chicken breast topped with a creamy cheddar sauce.

Bourbon Chicken

Grilled and marinated chicken breast smothered in sweet and tangy bourbon sauce.

Chicken Cordon Bleu

Breaded and tenderized chicken filled with slow roasted ham and Swiss cheese.

Chicken Marsala

Classic mushroom and marsala sauce atop a grilled chicken breast.

Dijon Chicken

Dijon marinated chicken breast, rolled in Japanese bread crumbs and topped with a whole grain mustard cream sauce.

Garlic and Rosemary Chicken

Marinated grilled chicken breast served with a rosemary cream sauce.

Quarter Cut Chicken

Seasoned, oven roasted white and dark meat chicken quarters.

Stuffed Chicken Breast

Chicken breast stuffed with bread dressing and served with chicken gravy.

Saltimbocca Chicken (Add \$1.50 per person)

An Italian seasoned chicken breast filled with prosciutto ham and Swiss cheese, sage, rosemary and garlic puree and topped with a basil pesto cream sauce.

Baked Tilapia

Delicate white fish brushed with a lemon-dill butter.

Baked Salmon

Tender salmon brushed with herbed garlic butter.

Veggie Lasagna

A white sauce vegetarian lasagna layered with assorted roasted vegetables, mozzarella, ricotta and Swiss cheese.

Stuffed Jumbo Shells

Large shell pasta filled with parsley, ricotta and Romano cheeses.

Basil Alfredo Pasta Pinwheels

A ricotta cheese mixture rolled in a lasagna noodle, smothered in basil Alfredo sauce.

Oven Roasted Pit Ham

Lean marinated ham, oven roasted and thinly sliced.

Roasted Turkey Breast

Marinated whole turkey breast, oven roasted and thinly sliced and served with turkey gravy.

All prices subject to Michigan sales tax and 18% service charge.

BEEF

CHICKEN

SEAFOOD VEGETARIAN OTHER



Entrée Sides

All plated and buffet meals include one starch, one vegetable and one salad option. Please select one from each category below.
Add \$1.00 per person for additional starch, vegetable or salad on buffet menu only.

Twice Baked Potatoes

Baked potatoes whipped with cream and cheese, stuffed and re-baked.

Garlic Mashed Potatoes

Real whipped potatoes with cream and garlic seasoning.

Roasted Red Potatoes

Redskin potatoes are halved and tossed in herbed olive oil and parmesan cheese for baking.

Buttered Noodles

Egg noodle pasta cooked tender and tossed in herbed garlic butter.

Rice Pilaf

Seasoned long grain white rice mixed with fresh chopped vegetables.

Wild Rice

Seasoned long grain brown and wild rice.

Baked Sweet Potatoes

Diced sweet potatoes are tossed in honey butter and baked until brown and tender.

STARCHES

Key West Blend

Sliced orange and yellow carrots, green beans and red pepper strips are steamed and tossed in an herbed garlic butter.

Roasted Chef Blend

Fresh chopped zucchini, yellow squash, baby carrots, broccoli, julienne red onion and red peppers are tossed in an herbed olive oil and baked.

Roasted Corn

Sweet corn mixed with diced red peppers and tossed in herbed garlic butter.

Sauteed Green Beans

Whole green beans, tossed in herbed olive oil and oven roasted.

California Blend

Steamed baby carrots with florets of broccoli and cauliflower, tossed in herbed garlic butter.

Petit Asparagus

Seasoned asparagus roasted and topped with a sprinkle of parmesan.

VEGETABLES

Garden Tossed

A blend of spring mix and romaine, sliced cucumber, yellow pepper, grape tomatoes, croutons and Asiago cheese.

Caesar

Crisp romaine, croutons and parmesan cheese.
Tossed in Caesar dressing.

Spinach

Fresh baby spinach with mandarin oranges, sliced strawberries, red grapes and feta cheese.

Greek

Crisp romaine with tomatoes, black olives, red onion, cucumber and feta cheese. Served with a Mediterranean dressing.

Asian

A blend of spring mix and romaine with mandarin oranges, dried cherries, cucumbers. Served with a toasted sesame dressing.

SERVED SALADS

Dressings House Dijon Vinaigrette, French, Italian, Ranch, Raspberry Vinaigrette, Mediterranean.

**** You may select a pre served salad listed above or select a salad option to be available on the buffet listed below:**

Fruit Salad Large pieces of seasonal fresh fruit.

Pasta Salad Tender pasta tossed with fresh chopped vegetables, Asiago cheese and Italian vinaigrette.

Cucumber & Tomato Salad Diced cucumbers, tomatoes and yellow onions. Tossed in an earthy cumin vinaigrette.

BUFFET SALADS

All prices subject to Michigan sales tax and 18% service charge.



"Just for Kids"

"Kids" meals are offered to children between the ages of 2 and 10.

Please select one option for all children.

"Kids" menu may be offered with buffet or plated meals.

For buffets, children 2-10 years are 1/2 off the buffet price.

All meals are served with chocolate chip cookie.

Mac n Cheese \$7.95

Cheese Quesadillas \$7.95

Served with sour cream for dipping.

Peanut Butter & Jelly Sandwich \$7.95

Hot Dog \$8.95

Served with ketchup and pickle spear.

Chicken Fingers \$8.95

Served with ketchup and ranch for dipping.

Each "Kids" option comes with 2 sides. Please select from the list below:

Smiley Fries French Fries Potato Chips Sweet Potato Fries Warm Veggies Applesauce

Garden Salad Cottage Cheese Grapes Fruit Cup

Hawk Hollow and Eagle Eye are allergy friendly.

Please inform us of any food allergies your guests may have.



Desserts

Brownie Bites

A classic chocolate confection!

Cookies

Your choice of fresh baked chocolate chip or cranberry white chocolate.

Brownie & Cookie Platter

A combination of our best! A fresh baked cookie and brownie for all guests.

Sour Cream Cherry Bars

An oatmeal crust topped with a sour cream, cherry and streusel filling.

Lemon Shortbread Bars

A rich buttery shortbread infused with lemon and glazed.

Blondies

A brown sugar batter blended with toasted pecans.

Brown-Butter Raspberry Bars

Fresh raspberries atop a buttery crust and smothered in a browned-butter batter and baked.

Pumpkin Bars

Pumpkin, cinnamon, cloves and ginger combined in a bar dessert and topped with a cream cheese icing.

Pecan Diamonds

Butter crust topped with caramel pecan filling.

Rice Krispie Treats

An old favorite! Rice krispies tossed with melted marshmallow.

Magic Bars

Graham cracker crust sprinkled with chocolate and coconut.

One Item: \$2.95 (per person) Two Items: \$3.95 (per person) Three Items: \$4.95 (per person)

Mini Red Velvet Whoopie Pies

Two red velvet cookies, sandwiched together by melt-in-your-mouth marshmallow filling.

Mini Orange Dream Cupcakes

A sensational orange cake topped with a vanilla whipped cream frosting.

Key Lime Tartlets

Butter crust filled with key lime custard and topped with toasted coconut.

Fruit Tartlets

A phyllo cup stuffed with a cream cheese filling and topped with a berry compote.

One Item: \$3.95 (per person) Two Items: \$4.95 (per person) Three Items: \$5.95 (per person)

Homemade Cheesecake

Our house specialty! New York style cheesecake baked to perfection and served with your choice of strawberry, chocolate or caramel sauce.

Cheesecake Du Jour

Assorted flavored homemade cheesecakes. Ask us about your choices!

Ice Cream Sundae Bar

The Works! Vanilla ice cream with bananas, whipped cream, chocolate, caramel and strawberry sauce, sprinkles, chopped nuts and maraschino cherries.

HawkEye Ice Cream Pie

A graham cracker crust layered with caramel, almond praline and chocolate ice cream. Topped with toasted meringue and drizzled with caramel sauce.

Chocolate Cups

Milk chocolate cup filled with white or dark chocolate mousse.

Peanut Butter Smoothies

Melt-in-your-mouth layers of creamy milk chocolate and peanut butter.

Cream Puffs

Puffed shells filled with dark chocolate mousse and sprinkled with powdered sugar.

Dipped Strawberries

Fresh strawberries dipped in delicious white or dark chocolate.

Assorted Pies

Apple, cherry, blueberry and peach, sprinkled with cinnamon and sugar. Make it a la mode for \$1.00 per person.

Mega Chocolate Cup

A jumbo chocolate cup filled with white or dark chocolate mousse.

Flourless Chocolate Gateau

A sinfully rich flourless chocolate cake topped with chocolate buttercream and glazed with chocolate. Served with a drizzle of raspberry sauce.

Choose one: \$4.25 Per Person

Gluten free dessert options are available on request.

All prices subject to Michigan sales tax and 18% service charge.

BARS

MINIS

INDIVIDUAL



Wedding Cakes

All cakes are made from scratch on site by Hawk Hollow and Eagle Eye's own pastry chef. Our chef would be happy to prepare a customized cake of your choice.

White
Chocolate
Marble
Spice

Strawberry
Lemon
Red Velvet

Carrot
Confetti
Banana

From \$2.50 Per Person

TRADITIONAL

Raspberry White Chocolate Torte

Raspberry and white chocolate mousse layered with vanilla cake and decorated in a buttercream frosting.

Raspberry Lemon Torte

Zesty lemon and raspberry mousse layered with vanilla cake and decorated in a buttercream frosting.

Tiramisu

A twist on the traditional Italian dessert! A chocolate espresso cheesecake bottom with layers of vanilla cake soaked in Kahlua and then layered with mascarpone cheese and decorated in buttercream frosting.

Cassata

Pastry cream whipped with amaretto and chocolate shavings stacked between layers of chocolate and vanilla cake with buttercream frosting.

Strawberry Amaretto

Chocolate cake topped with white chocolate mousse and spread with macerated strawberries soaked in amaretto and decorated in a buttercream frosting.

Yin Yang

The perfect combination! White and chocolate cake layered with dark and white chocolate mousse topped with vanilla buttercream.

Strawberry Champagne Torte

Layers of white cake brushed with champagne and stuffed with a strawberry mousse and decorated in a buttercream frosting.

Margarita Madness

Layers of white cake brushed with a margarita syrup and stuffed with a tangy lemon-lime mousse and decorated in buttercream frosting.

Double Chocolate Raspberry Torte

A dense chocolate cake topped with chocolate mousse, and a bit of raspberry preserves, with chocolate buttercream frosting.

German Chocolate Torte

Chocolate cake stuffed with milk chocolate mousse and sweet coconut pecan filling, with chocolate buttercream frosting.

Caramel Bailey's Irish Cream Torte

A rich Bailey's Irish Cream mousse sandwiched between white and chocolate cake, drizzled with caramel and decorated in buttercream frosting.

Summers Delight

White cake layered with amaretto pastry cream and seasonal fresh fruit and decorated with buttercream frosting.

SPECIALTY

From \$3.00 Per Person

Cakes are also available as sheet cakes for graduations, retirement, anniversary and company events.

Cakes must be ordered at least two weeks prior to event.

An appointment with our pastry chef will be required.

Gluten free dessert options are available on request.

All prices subject to Michigan sales tax and 18% service charge.



Consumption Based Bar Service

For optimal guest satisfaction, the bar will NOT be permitted to "close" for any duration of the event.

Open Bar

Bar tab is based on consumption of kegs, liters of wine and mixed drinks (on a per drink basis).

Semi-Open Bar

The host specifies which alcoholic beverages will be provided at no charge to their guests. All other alcoholic beverages are provided on a cash basis.

Cash Bar

Guests purchase their own drinks.

Keg Beer:

Miller Highlife, Miller Lite, Miller Genuine Draft, Labatt Blue, Labatt Blue Light and Killians	\$295.00
Amstel Light, Guinness and Bell's Oberon	\$365.00

Wine (table wine service is available at a fee of \$20.00 per server)

Cabernet Sauvignon, Chardonnay, Merlot, Piesporter and White Zinfandel	\$17.95 per liter . . \$4.50 per glass
Available on request: Pinot Grigio, Pinot Noir and Sauvignon Blanc	\$22.95 per liter . . \$5.00 per glass

Special requests for any beer, wine or champagne must be ordered and purchased for quantities desired and paid in full prior to event.

Soda

With a bar	\$1.00 per person
Without a bar	\$3.00 per person

Mixed Drinks — all liquor prices include mixes and garnishes.

Rail Liquor - \$5.00

Mister Boston Amaretto
Bacardi Rum
Captain Morgan Spiced Rum
Fleishmann's Gin
Jim Beam Bourbon
Malibu Rum
Peach Schnapps
Seagram's 7 Whiskey
Smirnoff Vodka
Lauder's Scotch

Call Liquor - \$5.50

Absolut Vodka
Canadian Club
Quervo Tequila
Dewar's Scotch
Jack Daniels Whiskey
Johnny Walker Red
Southern Comfort
Tanqueray Gin

Super Call Liquor - \$6.50

Bailey's Irish Cream
Crown Royal
Grey Goose Vodka
Kahlua

Mixed Cocktails

With 2 - 4 shots are priced as a super call.

Champagne (priced per bottle):

Verdi Spumante . . \$12.95
Asti Spumante . . \$18.95
Sparkling Juice. . . \$8.95

Canned Beer

Miller, Miller Lite, O'Doul's, Budweiser and Bud Light	\$3.50
Michelob Light, Labatt Blue, Labatt Blue Light.	\$3.75
Bottled beer options available in the brands listed above	\$4.00

Draft Beer

Domestic	\$3.25 per glass
Imported	\$3.75 per glass

A quantity of bar staff allotted to an event is at the discretion of Hawk Hollow and Eagle Eye.
Additional bartenders will result in additional fees.

All other special requests, including champagne toast or table wine service, will be priced individually.

For the safety of our guests, Hawk Hollow and Eagle Eye does not permit any "open bar" status longer than 6 hours.

Hawk Hollow and Eagle Eye have a "no shot policy". No "shots" or "shooters" are permitted.

"Doubles" are permitted only at "CASH" bars.

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All Inclusive Bar Service

— per person / per hour —

* Full Service Upgrades *

To upgrade to super call liquors, add \$2.00 per person, per liquor selection.

For optimal guest satisfaction, the bar will NOT be permitted to “close” for any duration of the event.

All Inclusive Bar (Full Service/Rail Liquors)

Domestic draft beer (select one), our five house wine selections, soft drinks and rail liquors are available for the **consecutive** hourly time period of your choice listed below.

Any guest over 21:

3 hours	\$15.95
4 hours	\$16.95
5 hours	\$18.95
6 hours	\$21.95
Guests under 21	\$ 2.00

Rail Liquor

- Mister Boston Amaretto
- Bacardi Rum
- Captain Morgan Spiced Rum
- Fleishmann's Gin
- Jack Daniels Whiskey
- Malibu Rum
- Peach Schnapps
- Seagram's 7 Whiskey
- Smirnoff Vodka
- Lauder's Scotch

All Inclusive Bar (Full Service/Call Liquors)

Domestic draft beer (select one), our five house wine selections, soft drinks and call liquors are available for the **consecutive** hourly time period of your choice listed below.

Any guest over 21:

3 hours	\$17.95
4 hours	\$18.95
5 hours	\$20.95
6 hours	\$23.95
Guests under 21	\$ 2.00

Call Liquor

- Absolut Vodka
- Canadian Club
- Quervo Tequila
- Dewar's Scotch
- Jim Beam Bourbon
- Johnny Walker Red
- Southern Comfort
- Tanqueray Gin

Super Call Liquor

- Bailey's Irish Cream
- Crown Royal
- Grey Goose Vodka
- Kahlua

All Inclusive (Beer, Wine and Soda)

Domestic draft beer (select one), our five house wine selections and soft drinks are available for the **consecutive** hourly time period of your choice listed below.

Any guest over 21:

3 hours	\$ 8.95
4 hours	\$ 9.95
5 hours	\$10.95
6 hours	\$12.95
Guests under 21	\$ 2.00

Champagne (priced per bottle): Verdi Spumante \$12.95 Asti Spumante \$18.95 Sparkling Juice \$8.95

Keg Beer: Miller Highlife, Miller Lite, Miller Genuine Draft, Labatt Blue, Labatt Blue Light and Killians

Specialty beers available upon request at an additional charge. This includes Amstel Light, Guinness, and Bell's Oberon.

Wine Cabernet Sauvignon, Chardonnay, Merlot, Piesporter and White Zinfandel

* table wine service is available at a fee of \$20.00 per server

Soda: Pepsi products

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