

2690 Worth Road, Standish, MI 48658 www.Saganing-EaglesLanding.com



## We are excited, to host your event.

Saganing Eagles Landing Casino and Hotel is proud to have the opportunity to host your event.

Enclosed you will find suggested menu selections. Our Culinary and Meeting Staff are more than happy to work with you to create a custom menu that suits your event needs.

In order to ensure the availability of all selected items, your menu selections should be submitted no later than twenty-one (21) days prior to your scheduled event, and final guest counts 14 days before event.

Please specify any specific dietary requirements to the staff when making menu selections so that they may be accommodated.

50 % deposit required at time of reservation. Balance due 21 days prior to scheduled event.

Prices are subject to change.

#### Room Rental

● Full day	\$400
Half day	\$250
Minimum Food & Beverage	\$200

#### **Room Configuration**

U-Shape Meeting	10 people maximum	6 people minimum
<ul> <li>Theater Chair set up</li> </ul>	20 people Maximum	10 people minimum
30" Rounds Cocktail Reception	20 people Maximum	10 people minimum
60" Rounds Seated Dinner	20 people Maximum	10 people minimum

Buffet and Bar Available for All Room Set Ups

\*A 20% Service Charge and 6 % Tax Added to All Food & Beverage Purchases\*

In order to maintain proper Food Safety regulations, Food that is served at a banquet function may not leave the premises.

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## **Meeting Break**



Assorted Giant Cookies
Selection of Soft Drinks
Ice Cold Milk & Ice Tea
Freshly Brewed Coffee, Regular &
Decaffeinated, and Selection of Hot Herbal Teas
\$9 + per person

#### Snack Break

Corn Chips - Potato Chips
Popcorn & Pretzels
Granola Bars
Brownies
Assorted Soft Drinks
Freshly Brewed Coffee, Regular &
Decaffeinated, and Selection of Hot Herbal Teas
\$11+ per person

#### **Energy Break**

Fresh Crudités
Assorted Dips
Assorted Granola & Energy Bars
Cut Seasonal Fruit
Freshly Brewed Coffee, Regular & Decaffeinated
Flavored Mineral Waters
\$13 + per person



## **Breakfast**

All Breakfast Selections include Brewed Coffee, Regular and Decaffeinated, and Selection of Hot Herbal Teas

#### **Continental Breakfast**

Fresh Orange Juice
Assorted Selection of Croissants, Muffins, and Mini-Danish
Preserves & Butter
\$9.50 + per person

#### Plated Breakfast Selections (Choice of One)

#### **Traditional**

Choice of Buttermilk Pancakes, Cinnamon French Toast, or Buttermilk Waffle
Hash Brown Patty
Preserves, Butter and maple Syrup
Add Blueberries or Strawberries \$ 1.50

#### \$11+ per person

#### Two Plus One

\$12 + per person

Two eggs any style
Choice of Bacon, Ham, or Sausage Patties or Links
\*Chicken Sausage Links Available\*
Hash Brown Patty
Choice of White, Wheat or Rye Toast
Preserves & Butter

#### The Works

3 Buttermilk Pancakes
2 Eggs any Style
Choice of Bacon, Ham, or Sausage Patties or Links
\*Chicken Sausage Links Available\*
Hash Brown Patty
Choice of White, Wheat or Rye Toast

\$16 + per person

Preserves & Butter

# Let's do Lunch. Plated Luncheons include Chef's Selection of Starch & Vegetable, Fresh Baked Rolls & Butter, Freshly Brewed Coffee, Regular and Decaffeinated, and Selection of Hot Herbal Teas Boxed Lunches include Condiments, Potato Chips, Fudge Brownie, Apple, and Disposable Silverware Sandwiches Made on Your Choice of Bread: White, Wheat, Rye, or Hoagie

## **Plated Luncheon**

#### The Jackpot

Choice of Angus Burger, Grilled or Fried Chicken, or Fried Catfish
Lettuce, tomato on Artesano Bun
Choice of French Fries or Sweet Potato Waffle Fries
\$16 + per person

#### Classic Pulled BBQ

Choice of Pork, Chicken or Beef Brisket
Topped with House Smoked Apple Slaw
BBQ sauce on a Hoagie Bun
Choice of French Fries or Sweet Potato Waffle Fries
\$17 + per person

#### **Center Cut Sirloin**

Eight Ounce Center Cut Grilled Rare, Medium Rare or Medium \$20 + per person

## Lunch on the Run: Boxed

#### **Choose one of the Following Salads**

Home Style Potato Salad Pasta Salad Fresh Fruit Salad

#### **Choose one of the Following Sandwiches**

Smoked Turkey, Country Ham, Egg Salad, Tuna Salad, Cashew Chicken Salad
Lettuce and Tomato
Choice of Swiss, Cheddar or Provolone Cheese
\$15.50 + per person

## **Plated Dinner**

Fried Michigan Catfish \$24 + per person

Salmon
Grilled Filet with Chef's Bourbon Glaze
\$25 + per person

Fourteen Ounce Bone in New York Strip
Grilled Rare to Medium
\$37 + per person

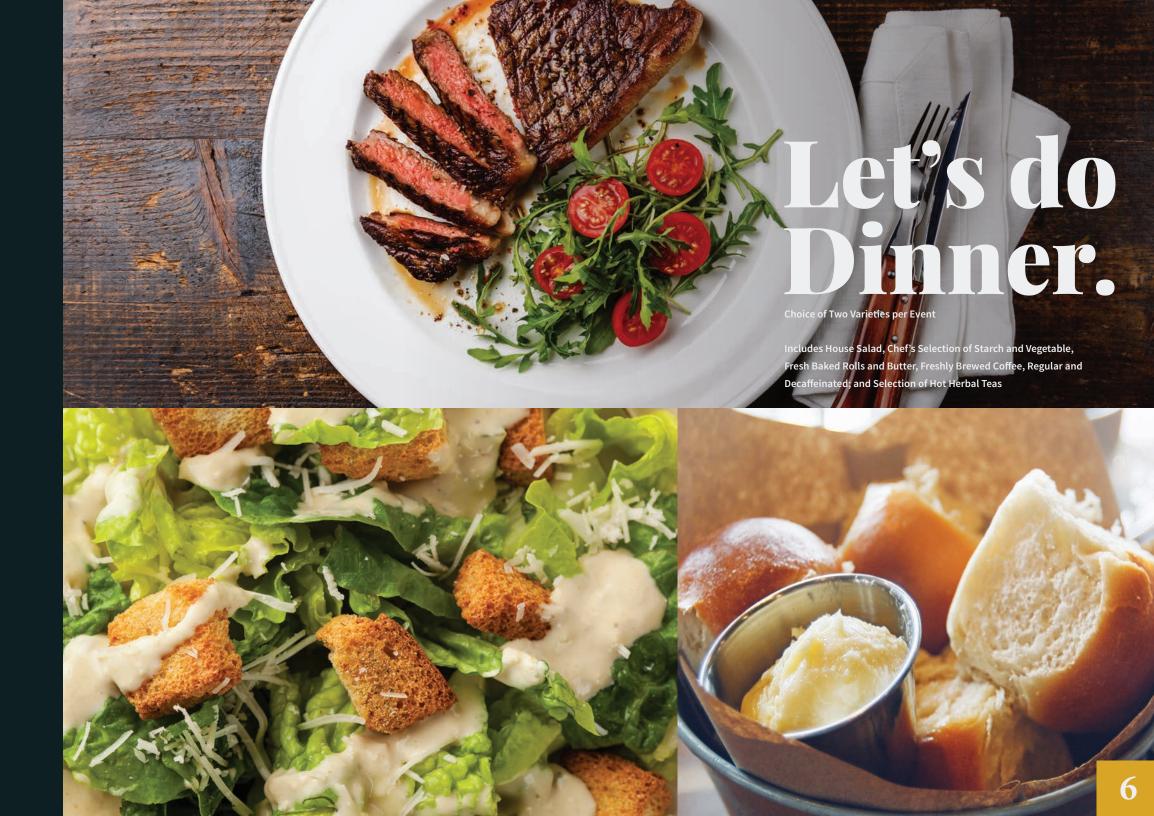
Twelve Ounce Porterhouse Pork Chop
Grilled Rare to Medium
\$34 + per person

Grilled Farm Raised Chicken Breast \$20 + per person

Fettuccine Alfredo \$15 + per person

Grilled Chicken Alfredo \$18 + per person

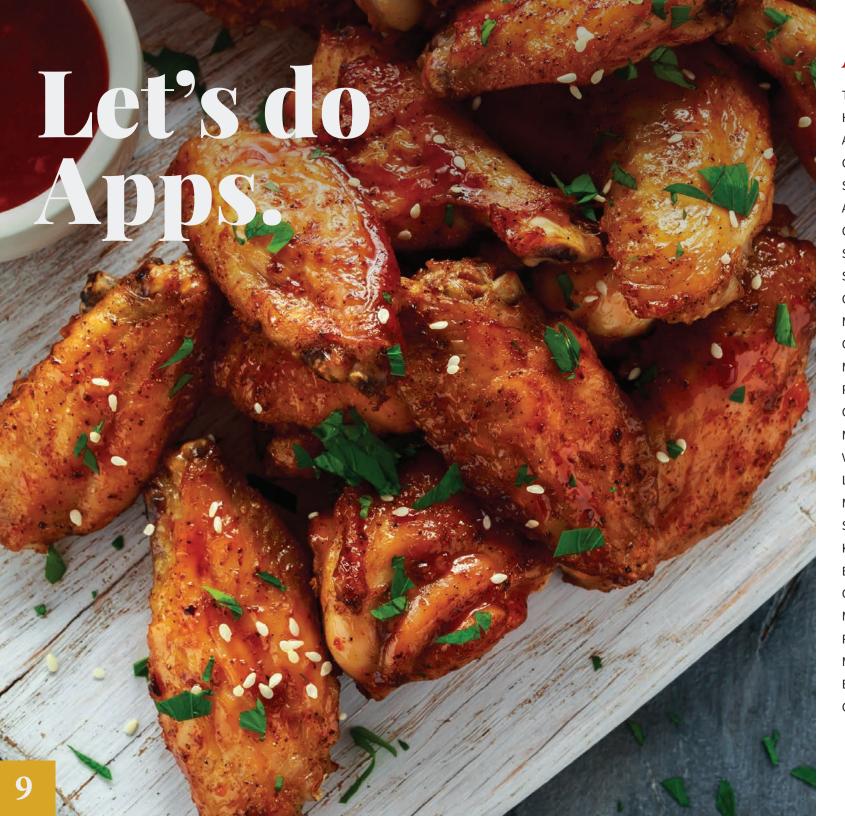
Shrimp Alfredo \$19 per person





Lunch & Dinner Buffet

## Buffet Menu Currently Unavailable



## **Appetizers**

ri colored Tortilla Chips & Salsa	\$2 + per person
lummus with Pita Chips	\$2.25 + per person
ssorted Domestic Cheese Display w/ Crackers	\$3.50 + per person
ourmet Assorted Cheese Display w/ Crackers	\$4.75 + per person
easonal Vegetables with Buttermilk Dip	\$3.50 + per person
ssorted Seasonal Fruit Display	\$5.25 + per person
hilled Shrimp with Cocktail Sauce	\$6 + per person
pinach Dip	\$2 + per person
picy Chicken Dip	\$2.50 + per person
Queso	\$2.25 + per person
Nozzarella Stick	\$2 + each piece
hicken Wing	\$1.50 + each piece
Iini Corn Dog	\$1.50 + each piece
ork Wonton	\$1.50 + each piece
hicken Pot Sticker	\$1.50 + each piece
1ini Beef Taco	\$1.50 + each piece
egetable Egg Roll	\$1.50 + each piece
oaded Potato Skin	\$2 + each piece
lacaroni & Cheese Bite	\$2 + each piece
panakopita	\$2 + each piece
orean BBQ Beef Spring Roll	\$2.50 + each piece
acon Wrapped Water Chestnut	\$2.50 + each piece
rab Rangoon	\$2.50 + each piece
lini Deep Pizza	\$2.50 + each piece
led Jalapeno Popper	\$2.50 + each piece
1ini Beef Sliders	\$3 + each piece
rie Raspberry Almond Puff	\$3.50 + each piece
hicken / Pineapple / Green Pepper Kabob	\$4 + each piece

## **Carving Stations**

## Carving Stations Currently Unavailable



### **Dessert**

Michigan Sweet Carrot Cake \$8 + per person

Spotted Turtle Cheesecake \$8 + per person

Velvet Peanut Butter Pie \$8 + per person

Ultimate Chocolate Cake \$9 + per person

Honey Crisp Apple Hi-Pie \$7 + per person

Strawberry & Blueberry Shortcake \$7 + per person

## **Beverages**

Bartender Fees are \$50 per Bartender, and are waived if beverage charges exceed \$500 per bar Bartender Fees are based on three hours of service Additional beverage offerings by the bottle may be available The following items will be available by the glass Sweet Vermouth, Dry Vermouth, and Triple Sec are all included with every bar

#### **Hosted Bars**

House:	\$ 18 + per person for the 1st hour
	\$ 13 + per person for each additional hour
Call:	\$ 20 + per person for the 1st hour
	\$ 15 + per person for each additional hour
Top Shelf:	\$ 23 + per person for the 1st hour
	\$ 18 + per person for each additional hour

#### **Cash Bar by the Drink**

Saganing Eagles Proverb Wines by the Glass	\$7.50
Soft Drinks / Juices / Bottled Water / Coffee \$	\$3
Domestic Beer (Bottle Only)	\$5
Premium / Import Beer ( Bottle Only)	\$7
Well Liquor Drinks	\$5
Call Liquor Drinks	\$7
Top Shelf Liquor Drinks	\$10

\*A 20% Service Charge and 6 % Tax Added to All Hosted Bars

\*Cash Drinks include Service Charge and Tax  $\,$