

EAGLES NEST

at Sebastian Golf Club

TOURNAMENT MENU



PLATTED ENTRÉES

- Choice of Turkey or Ham & Cheese Sandwich
Served with cole slaw and house made chips 7.99
- Hamburger
1/2 LB ANGUS Sirloin- Served with cole slaw & house made chips 8.99
- Chicken Breast
Lemon herbed breast served with wild rice pilaf, vegetable, & roll 8.99
- English Cut Prime Rib
with potato, vegetable, and roll 14.99

BUFFETS

48 Person Minimum

- BBQ Chicken 8.99
Served with coleslaw and potato salad
- Hamburger & Hot Dog Buffet 8.99
Hot Dogs & 1/4 LB Burgers served with cole slaw and potato salad
- Turkey, Ham & Cheese Deli Board 8.99
Served with cole slaw and potato salad
- Deluxe Deli Board- 9.99
Ham, Turkey, Swiss & American Cheese, Tuna & Chicken Salad served with cole slaw and potato salad

ADD TO ANY ENTRÉE OR BUFFET

- Tossed Salad .99
- Baked Beans .99

CONTINENTAL BREAKFAST

- Coffee & assorted breakfast pastries 2.99
.....with fresh squeezed orange juice 3.99

BEVERAGES

ICED TEA, FOUNTAIN SODA OR COFFEE INCLUDED WITH MEALS

- Add Draft Bud or Bud Light 3.99
Service will begin after the first players finish and extended for approximately 1 1/2 hours. Add \$1 per person to include House Wines, \$2 for Well Drinks. 48 Person Minimum.

BANQUET MENU ITEMS ARE ALSO AVAILABLE. WE WILL GLADLY CUSTOMIZE YOUR MENU TO MEET YOUR NEEDS

Final count for meals are due three days prior to the tournament. Please include all golfers plus all helpers and guests that will be dining. All Food and Beverages must be purchased on premise or from the on the course Hospitality Cart. PERSONAL COOLERS OF ANY SIZE ARE PROHIBITED. For your convenience a 15% gratuity will be added to your bill. 7% sales tax will be added unless a Consumer's Certificate of Exemption by the Fl. Dept. of Revenue is presented. Payment for Food & Beverage is due on the day of the tournament. Make checks payable to Eagles Nest Restaurant. Thank you for considering the Eagles Nest and Sebastian Golf Club for your outing.

PLEASE CHECK THE APPROPRIATE BOXES FOR YOUR MENU SELECTION AND RETURN TO:

101 E. AIRPORT DR. SEBASTIAN, FL 3295 FAX: (772) 589-6730
Email: EaglesNestRest@aol.com Restaurant Phone: (772) 589-6803

ORGANIZATION _____ DATE OF TOURNAMENT _____ APPROX # _____

Contact Name _____ Phone _____ Email _____

BANQUET MENU

Hors D' Oeuvres

| | | | |
|------------------------|-------------|----------------------------|------------|
| Peel 'N Eat Shrimp | 4 dz. 35.00 | Crab Poppers | 4 dz 30.00 |
| Coconut Shrimp | 3 dz 45.00 | WINGS | 4 dz 35.00 |
| Crab Stuffed Mushrooms | 3 dz 50.00 | Swedish Meatballs | 6 dz 45.00 |
| Mini Crab Cakes | 3 dz 45.00 | Chips & Dip | 17.00 |
| Deviled Eggs | 4 dz 25.00 | Assorted Cheese & Crackers | 30.00 |
| Vegetable Tray & Dip | 20.00 | Fruit Tray | 25.00 |
| Mini Brownies | 4 dz 25.00 | Tortilla Chips & Salsa | 20.00 |
| Mini Cheesecakes | 4 dz 50.00 | | |

LUNCHEON ENTRÉES (choose one group: A, B, C, or D)

Group A 8.99

Chicken or Tuna Salad Plate with mixed greens & dressing
 Blackened Chicken or Mahi-Mahi Sandwich with cole slaw & house made chips
 Caesar Salad
 Black Angus Cheese Burger 1/2 lb served with cole slaw & house made chips

Group B 9.99

Monte Cristo
 Ham, Turkey, and Swiss served on egg battered white and lightly grilled
 Caesar Salad
 With choice of grilled chicken or shrimp
 Applewood Bacon Cheese Burger served with cole slaw & house made chips
 Crab Cake Sandwich served with cole slaw & house made chips
 Double Bogey Salad
 White Tuna and our own special recipe Chicken Salad with mixed salad greens

Group C 10.99

Lemon Herb Chicken
 Grilled breast served over wild rice pilaf and vegetable
 Mahi-Mahi
 Broiled with lemon & herbs and served with rice and vegetable
 Coconut Shrimp
 served with sweet potato fries and vegetable
 Sirloin Steak
 USDA Choice Sirloin finished with garlic maison butter, Teriyaki glaze or our Special Bourbon sauce

Group D 11.99

Onion Crusted Chicken
 Onion crusted boneless breast
 Crab Cake
 Our special recipe crab cake
 Petite Filet Mignon
 A tender hand cut steak
 Salmon
 Grilled with a Lemon-Dill Butter sauce, Teriyaki glaze or our special Bourbon sauce



DINNER ENTRÉES (Choose one group: E, F, or G)

Served with vegetable, salad, rolls, and chefs choice of potato or rice

Group E 14.99

Lemon Herb Chicken

Twin boneless breasts encrusted with lemon and herbs

Baked Haddock

A baked mild white fish

Sirloin Steak

USDA Choice Sirloin finished with garlic butter

Group F 16.99

Chicken

Kiev, Parmesan or Francais (Choose One)

Baked Salmon or Mahi- Mahi

Potato encrusted baked salmon or Blackened Mahi (Choose One)

Queen Prime Rib or Filet Mignon 6 oz

Choose One

Group G 18.99

Onion Crusted Chicken

Onion encrusted baked chicken breasts

Baked Stuffed Salmon

With our house made Crab stuffing

Filet Mignon 8 oz or King Prime Rib

King Prime Rib or 8 oz Filet Mignon (Choose One)

APPETIZERS

Fruit Salad

1.59

New England Clam Chowder

1.99

Shrimp Cocktail

3.99

DESSERTS

Chocolate Mousse

1.99

Vanilla Ice Cream

1.99

Cheesecake

2.99

Full Service Bar • 2 for 1 Well Drinks & House Wines • No Charge for Bartender or Room • Please add 7% Sales Tax and 15% Gratuity

Call or Email Chef Steve...We will gladly customize your menu to meet your needs

(772) 589-6803 • eaglesnestrest@aol.com