

# Cole Park Commons Catering Brochure



*1610 101<sup>st</sup> Airborne Division Road  
Fort Campbell KY 42223*



**Thank you for making Eagle Catering your first choice. We work diligently to provide all of our customers with great service. We stand ready to serve and accommodate your needs.**

**The enclosed menu selections are offered in our venue, your home, office, or another venue of your choice.**

**For more information, please e-mail us at [kassandra.m.blas.naf@mail.mil](mailto:kassandra.m.blas.naf@mail.mil)**

**Call our catering sales office at 270.798.4610 ext. 319/320. We look forward to serving you.**

## **BREAKFAST SERVICES**

*Served with Freshly Brewed Coffee and Orange Juice*

### **CONTINENTAL BREAKFAST**

Coffee, Tea & Decaffeinated Coffee  
Chilled Orange Juice  
Muffins, Danishes, and Breakfast Breads  
Bagels and Condiments  
Fresh Fruit Platter  
*\$7.50 / person*

### **AIRBORNE BREAKFAST (Served)**

Fresh Scrambled Eggs  
Golden Hash Browns  
Sausage Patty and Apple Wood Smoked Bacon  
Freshly Baked Biscuits and Country Gravy  
Fresh Fruit Cup  
*\$9.50 / person*

### **“AIR ASSAULT” BUFFET**

Fresh Scrambled Eggs or Cheese Omelets  
French Toast with Hot Maple Syrup  
Apple Wood Smoked Bacon and Sausage Patty  
Freshly Baked Biscuits and Country Gravy  
Skillet Potatoes  
*\$9.50 / person*

## **DELI SANDWICHES AND SALADS**

*Meals served with Chips and Cookies*

*\$7.95*

### **DELI ROAST BEEF / HAM / OVEN ROASTED TURKEY BREAST**

Your choice of thinly sliced roast beef, smoked ham, or oven roasted turkey breast, topped with green leaf lettuce, tomato, American or Swiss cheese, horseradish mayonnaise, on a kaiser roll.

### **ALL AMERICAN CLUB**

Oven roasted turkey breast, ham, and apple wood smoked bacon, cheddar cheese, green leaf lettuce, tomato, and basil pesto mayonnaise, on a kaiser roll.

### **CHICKEN CAESAR WRAP**

Marinated Grilled Chicken breast, tossed with romaine lettuce, Asiago cheese, sliced red onion, and house made Caesar dressing wrapped in a sun dried tomato tortilla.

### **COBB SALAD**

Freshly mixed garden greens topped with julienne ham and turkey, hard cooked eggs, cheddar and Swiss cheeses, cucumbers, tomatoes, and smoked bacon crumbles. Served with your choice of dressing.

### ***Service Charges***

*An 18% service charge will be applied to the total sales of food and beverage for an event. Sales tax will not be charged on food, beverage or service charge.*

**LUNCH BUFFET MONDAY TO FRIDAY**

\$12.95 / Person – Served with Tea, Ice Water, and Dinner Rolls.

Mixed Garden Greens w/ Ranch and Italian Dressings

**CHOICE OF TWO ENTREES**

**BEEF**

Home Style Meatloaf

Roast Beef with Mushroom Gravy

**SEAFOOD**

Baked Tilapia

Fried Catfish with Tartar Sauce

**POULTRY**

Herb Baked Chicken

Southern Buffet Fried Chicken

**PORK**

Roasted Pork Loin with Mushroom Gravy

Tennessee Rubbed Pulled Pork

**SIDE DISHES (Choice of Two)**

Vegetable Trio

Freshly Steamed Broccoli Florets

Buttered Corn

Southern Green Beans

Collard Greens

Country Mashed Potatoes

Herb Roasted Baby Red Potatoes

Macaroni & Cheese

Wild Rice Pilaf

Buttered Pasta with Parmesan Cheese

**DESSERT**

Apple/Cherry Cobbler

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## DINNER BUFFET

*All meals served with Sweet Tea, Water, Rolls, and Asst. Cobbler*

**CLASSIC \$17.95 / person** (Two entrees, three sides, one salad)

- Additional side will be \$1.00/Person, Additional entrée will be \$2.00/Person
  - For Served Meals it will be an additional \$2.50/Person

### CHOICE OF SALADS:

Mixed Garden Greens w/ Ranch and Italian Dressings  
Caesar Salad with Croutons

### CHICKEN

Chicken Marsala  
Chicken Parmigiano  
Chicken Cordon Blue  
Baked or Fried Chicken

### PORK

Pork Loin with Mushroom Cream Sauce  
BBQ Pork Spare Ribs  
BBQ Pulled Pork

### SEAFOOD

Baked Cod Florentine  
Fried Popcorn Shrimp  
Grilled Salmon with Lemon Dill Sauce  
(add \$2.00 per person)

### BEEF

London Broil with Mushroom Sauce  
BBQ Brisket  
Sliced Prime Rib (add \$2.00)

### SIDE DISHES

Cauliflower and Broccoli  
with Parsley Butter  
Green Beans with  
Almonds  
Vegetable Trio  
Buttered Corn  
Au Gratin Potatoes  
Garlic Mashed Potatoes  
Herb Roasted Baby Red  
Potatoes

### PREMIUM DESSERT

**(\$2.50/Person)**

New York Cheesecake w/  
Fruit Topping

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## HORS D'OEUVRES

Buffet Style

### COLD HORS D'OEUVRES

Assorted Finger sandwiches	\$18.00 (dz.)
Caprese Salad Skewers	\$18.00 (dz.)
Tomato Basil Bruschetta	\$15.00 (dz.)
Jumbo Shrimp on Ice w/ Cocktail Sauce	\$27.25 (dz.)
Crab Salad in English Cucumber	\$75.00 (60 pieces)

### HOT HORS D'OEUVRE

Buffalo, BBQ or Honey BBQ Wings w/Ranch	\$18.00 (dz.)
Meatballs – Swedish, BBQ, Thai, or Sweet n Sour	\$12.00 (dz.)
Stuffed Mushroom Caps	\$24.00 (dz.)
Mini Quiche	\$18.00 (dz.)
Buffalo Chicken Flautas w/ Salsa	\$18.00 (dz.)
Mini Eggrolls	\$12.00 (dz.)
Sliders – Pulled Pork or Brisket	\$18.00 (dz.)
Spinach-Artichoke Dip w/ toasted French bread slices	\$50.00 (serves 25)
Buffalo Chicken Dip w/ toasted French bread slices	\$50.00 (serves 25)

### DESSERT SELECTIONS

Served Buffet Style (Price per dozen)

Brownies	\$15.95
Assorted Cookies	\$6.00
Everything Cookies	\$12.00

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## **DISPLAYS AND PLATTERS**

**Displays are offered by individual platter.**

Rainbow of Fresh Seasonal Fruits  
\$60.00 Small, \$100.00 Medium, \$180.00 Large

Vegetable Crudités w/ Dips  
\$55.00

Deli Meats w/ Breads and Spreads  
\$80.00 – 3lbs of sliced deli turkey, ham and roast beef)

Variety Cheese Board w/ Gourmet Crackers  
\$65.00 – 4lbs of variety cheeses, cheddar, Swiss and pepper jack

## **BEVERAGES**

Freshly Brewed Coffee \$10.00 / gallon

Iced Tea \$10.00 / gallon

Peach Punch \$12.00 / gallon

Lemonade \$12.00 / gallon

Bottled Water \$1.50/bottle

Bottled Soft Drinks \$2.00

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