



Eagle Park Catering Menu

Appetizers & Platters

By the two dozen

CLASSIC BRUSCHETTA \$50

Marinated tomatoes with fresh herbs, balsamic vinegar and olive oil. Served with crispy garlic crostinis.

CORN RIBS \$60

Roasted BBQ rub corn ribs tossed in the sauce of your choice.

Mild: BBQ

Medium: Jamaican Dry Rub

Hot: Mango Habanero

RED PEPPER HUMMUS \$80

Fire roasted red peppers with chili oil, roasted garlic, toasted chickpeas and tahini. Served with warm Naan bread and assorted vegetables; celery and carrots.

Add 6 more pitas for \$25

HOUSE SALAD \$50

Iceberg lettuce with cucumber, red onion and carrots.

Choice of dressing:

Ranch

Citrus Vinaigrette

Blue Cheese

Balsamic Vinaigrette

Add another dressing for \$10

CHIPS & SALSA DUO \$50

House-made tortilla chips, fire roasted tomato salsa, and pico de gallo.

Add guacamole for \$40

PRETZEL STICKS WITH BEER CHEESE \$70

Locally made soft pretzels sticks served with house-made beer cheese on the side for dipping.

(30 pretzel sticks)

SEASONAL FRUIT PLATTER \$75

Variety of seasonal fruit cut and served for you to enjoy.

SEASONAL VEGETABLE WITH RANCH PLATTER \$55

Variety of seasonal vegetables with house-made ranch.

Add Hummus for \$60

SHRIMP COCKTAIL \$120

Chilled colossal shrimp with house-made cocktail sauce, saltine crackers and lemon wedges.

LEMON GARLIC BUTTER SHRIMP \$120

Seared colossal shrimp in a zesty lemon butter.

(Three pounds of shrimp)

CHARCUTERIE BOARD \$100

Three meats: Capocollo, Mortadella, Pepperoni

Three Cheeses: Smoked Gouda, Cheddar Cheese, Ciliegini Mozzarella

Also includes: Olives, oranges, cucumber, apples, assorted crackers, seasonal jam, onion dip spread and herb cream cheese spread.



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BACON, JALAPEÑO AND CHEDDAR PULL APART BREAD \$40

House-made pull-apart sourdough bread topped with beer cheese, cheddar cheese, pepper jack cheese, bacon and pickled jalapeños.

GARLIC BUTTER AND PARMESAN PULL APART BREAD \$50

House-made pull-apart sourdough bread brushed with garlic butter and topped with parmesan cheese. Served with marinara on the side for dipping. (vg)

CHILI CHEESE MAC EGG ROLLS \$90

House-made egg rolls filled with beef chili noodles and pepper jack cheese with BBQ sauce on the side for dipping.

BUFFALO OR BBQ SHREDDED CHICKEN SLIDERS \$108

House-made buffalo / BBQ dressed shredded chicken sliders on a brioche bun served with pickled red onion and pickled jalapeño on the side for topping.

WISCONSIN CLASSIC BURGER SLIDERS \$108

Slider patty with white American cheese and beer braised onions on a brioche bun with house-made dijon mayo.

ROASTED CHICKEN MEATBALLS \$65

House-made chicken meatballs roasted and tossed in your choice of one of our house-made sauces:

Mild options: Marinara or Sweet Thai Chili

Medium options: Nashville Hot or House Buffalo

Hot: Habanero or Mango Habanero

ROASTED BEEF MEATBALLS \$65

House-made beef meatballs roasted and tossed in your choice of marinara or BBQ sauce.

STEAK BITES \$120

Marinated seared steak bites served in your choice of one of our house-made sauces:

Rosemary Garlic Butter

Miso Ginger Soy Sauce

Chimichurri

CAESAR WRAPS \$120

Flour tortillas filled with grilled chicken, chopped greens, parmesan cheese, brown butter croutons and house-made caesar dressing.

(24 wraps cut in half)

VEGGIE WRAPS \$100

Four tortilla with roasted vegetable medley (carrots, cauliflower and red onion), feta cheese, chopped greens and seasonal house-made hummus.

Sides

Each side serves 24 people.

GARLIC BREAD \$40

French bread smothered with garlic butter and toasted to golden brown.

MASHED POTATOES \$50

Creamy yukon gold potatoes with cream, butter and parmesan cheese.

ROASTED RAINBOW CARROTS \$60

Roasted rainbow carrots topped with citrus gremolata.

ROASTED POTATOES \$50

Yukon gold potatoes tossed in house seasoning and roasted to golden brown.

MEXICAN RICE \$50

White rice cooked in a tomato based broth with onion and carrots.

MAC AND CHEESE \$50

House-made cheese sauce mixed with cavatappi noodles, topped with toasted breadcrumbs and cheddar cheese.

CHICKEN FRIED RICE \$40

Sautéed onion and carrots with chicken breast tossed in a garlic butter and soy sauce.

Desserts

HOUSE-MADE CHEF CREATIONS

Our in-house chef can put together a dessert selection based on your wants!

BRING YOUR OWN

You are welcome to you bringing in your own desserts.

**as long as they are made in a licensed kitchen or bakery*

Event Space Rental Information:

OUR NEW EVENT SPACE

Rental Fee \$200

Food & Beverage Minimum based on date and time - reach out for inquiry at events@eagleparkbrewing.com for more information.

Eagle Park Hamilton Taproom

Buffets

12 person minimum. Priced per guest.

TACO BUFFET \$20

Includes flour or corn tortillas, Spanish style rice, black beans, house-made tortillas chips, with fire roasted tomato salsa and pico de gallo.

\$1 per person for added tortillas corn or flour

Choose two: Grilled Chicken, Carne Asada, or Fajitas Veggies

Toppings included: White Onion, Cilantro, Shredded Lettuce and Shredded Cheese Blend.

Add any for \$1: Sour Cream, Pickled Jalapeno, Pickled Onion, or Feta

Guacamole for \$40

GAME TIME BUFFET \$19

Seared BBQ Rub Chicken Skewers

Smoked Pulled Pork Sliders

BBQ Rub Corn Ribs

Chicken Wings tossed in your choice of two sauces:

Thai Chili, Mango habanero, Buffalo, Nashville, BBQ, Teriyaki, or Dried Jamaican Jerk

Chili Mac Egg Rolls

Jalapeno Popper bites with your choice of fries or tater tots

Also Included: Ranch, BBQ, Pickled Jalapeños, Pickled Onion, Carrots, and Celery

TOUR OF ITALY BUFFET \$23

Choose two Pasta Options: Baked Cavatappi with Marinara, Classic Lasagna with Marinara, Fettuccini

Alfredo, Creamy White Wine Fettuccini.

Add ground beef to marinara sauce for \$30

Red Pesto available by request.

Choose two proteins: Chicken Meatballs, Beef Meatballs, Parmesan Chicken with melted mozzarella cheese, or Garlic Shrimp

Insalata Mista/Mixed Salad: Chopped Greens with pepperonchini, olives, red onions, tomatoes and parmesan cheese. Served with Italian Dressing.

Antipasto/Charcuteri: Chef's choice of dried meats, cheese, crackers, fruits and veggies.

Includes: Pizza Rolls (30) with mozzarella and pepperoni and Garlic Bread covered in Garlic butter and parmesan cheese with marinara sauce, grated parmesan cheese, and crushed red pepper flakes.

ASIAN BUFFET \$24

Choose three entrees: Teriyaki Broccoli Beef, Orange Chicken, Spicy Crispy Chicken, Buddha's Delight (Vegetable Stir Fry), Sweet and Spicy Ground Pork with vegetables, or Miso Soy Glazed Shrimp.

Includes: Cucumber Salad, Spring Rolls (48), Vegetable Fried Rice with seared marinated chicken thigh skewers covered in gochujang sauce. Soy Sauce and Thai Chili sauce included.

(upgrade to chicken fried rice for \$30)

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