



Eagle Tavern

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Banquet Hors D'Oeuvres Menu

Served Butler Style, we suggest a minimum of four pieces per person, per hour.

Prices are based on 25 pieces and are subject to 6% sales tax.

Gratuity is not included

Shrimp cocktail 80

Jumbo chilled shrimp with house-made cocktail

Eagle Tavern Shrimp 80.

Wrapped in bacon and served with our signature tavern sauce

Mushrooms Chesapeake 65.

Broiled and stuffed with crab imperial

Lollipop Lamb Chops 78.

With mint chimichurri sauce

Mini Crabcakes 75.

Broiled and served with house-made tartar

Sesame Chicken Sate 60.

Baked and served with an orange gastrique sauce

Grilled Vegetable Skewer 29.

Red bell pepper, red onion, zucchini, button mushroom, cherry tomatoes

Flank Steak Sate 65.

Seared and served with a garlic beef jus

Antipasto Skewers 50.

Cured Italian meats, imported cheeses and peppers

Due to market trends, availability, price and content are subject to change



Display Trays

Small tray serves up to 20 guests. Large tray serves up to 40 guests.

Prices subject to 6% PA sales tax

Gratuity Not Included

Fresh Vegetable Crudités

Matchstick cuts of assorted vegetables, ranch dressing for dipping.

Small 40. Large 60.

Artisan Cheese and Fruit

Seasonal fruits and our selections of artisan cheeses, Dijon mustard

Small 69. Large 95.

Charcuterie

*Italian cured meats, imported cheeses and olives Serves
up to 20 guests 125.*

Bruschetta 79.

Whipped ricotta, micro basil, balsamic reduction

Eagle Wings

Buffalo style or honey parmesan with celery and bleu cheese dressing

Small 30 pieces 49. Large 69.

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