

## Buffet Selections

Minimum of 50 Persons

### Cost Per Person

- \$20.00** Choice of Three Entrees  
 Choice of Three Vegetables  
 Choice of One Salad  
 Choice of Two Desserts  
 Hot Rolls with Butter  
 Iced Tea, Coffee & Water

### Entrees

- Baked Fillet of Fish
- Beef Tips with Gravy
- Fried Chicken
- Glazed Chicken with Mushrooms
- Grilled Chicken Hawaiian or Teriyaki (circle one)
- Popcorn Shrimp with Cocktail Sauce
- Roast Beef with Gravy
- Roast Turkey with Gravy
- Virginia Baked Ham

### Vegetables

- Baked Apples
- Baked Potatoes
- Broccoli Spears
- Candied Yams
- Collard Greens
- Corn Pudding
- Glazed Carrots
- Green Beans
- Home-style Dressing
- Macaroni & Cheese
- Mashed Potatoes
- Parsley Potatoes
- Rice Pilaf
- Scalloped Potatoes

### Salads

- Ambrosia Salad
- Caesar Salad
- Cole Slaw
- Frozen Fruit Salad
- Garden Salad
- Jell-O Salad
- Macaroni Salad
- Red Potato Salad

### Desserts

- Apple Pie
- Bread Pudding
- Carrot Cake
- Cheesecake
- Cherry Pie
- Chocolate Cake
- Cobbler (Assorted)
- Coconut Cake
- Pecan Pie
- Pumpkin Pie
- Red Velvet Cake
- Vanilla Ice Cream

## Banquet Information

### Guidelines for Reservation

Banquet reservations should be made through the office at:  
 Eagle Eyrie Baptist Conference Center  
 1 Eagle Eyrie Drive  
 Lynchburg, VA 24503  
 Phone: (434) 384-2211  
 Fax: (434) 384-1891  
 E-Mail: info@EagleEyrie.org

**Final meal count**, meal selection and serving time are due **one (1) week prior to the event.**

A bill will be prepared and sent at time when final count is received.

Payment is due at time of banquet with copy of bill and one check made payable to Eagle Eyrie.  
 Any increases in count within one week of the banquet is by permission of the Director or Food Service Director only.

### What Your Meal Cost Includes:

- Use of Facility
- Gratuity and Sales Tax
- Table Service
- Linen Table Cloths and Napkins
- Candles for Each Table
- Use of Sound System and Piano

During the Christmas Season (beginning December 1), poinsettias and a fully decorated tree are provided. Throughout the winter months, a fire will be provided in the fireplace.

### Evening Banquet Times:

The facility is available after 3 p.m. for set-up.  
 The facility must be vacated by 9 p.m. for clean-up.  
 Serving time should be scheduled between 6 and 7 p.m.

### Capacity for Dining Facility:

	<u>Minimum</u>	<u>Maximum</u>
Voight Conference Center	*25	150

(buffet requires a minimum of 50)



# Eagle Eyrie

CONFERENCE CENTER

## Banquet and Buffet Selections

**Rod Miller-Director, CCCP**  
**George Saunders-Director of Food Service**  
**Sandra Bond-Director of Guest Services**  
**Jessica Mann -Administrative Assistant**

# Banquet Selections

## Cost Per Person

- \$18.00 #1** Virginia Baked Ham with Pineapple  
Macaroni & Cheese  
Broccoli Spears  
Fresh Garden Salad with Choice of Dressings  
Hot Rolls with Butter  
Assorted Desserts  
Choice of Iced Tea or Coffee
  
- \$18.00 #2** Roast Turkey with Dressing & Gravy  
Collard Greens  
Candied Yams  
Cranberry Sauce  
Fresh Garden Salad with Choice of Dressings  
Hot Rolls with Butter  
Assorted Desserts  
Choice of Iced Tea or Coffee
  
- \$18.00 #3** Roast Round of Beef with Gravy  
Mashed Potatoes  
Green Beans  
Fresh Garden Salad with Choice of Dressings  
Hot Rolls with Butter  
Assorted Desserts  
Choice of Iced Tea or Coffee
  
- \$18.00 #4** Grilled Chicken Teriyaki  
Parsley Potatoes  
Honey Glazed Carrots  
Fresh Garden Salad with Choice of Dressings  
Hot Rolls with Butter  
Assorted Desserts  
Choice of Iced Tea or Coffee
  
- \$19.00 #5** Broiled Salmon  
Rice Pilaf  
Fresh Asparagus  
Chilled Fruit Salad  
Hot Rolls with Butter  
Assorted Desserts  
Choice of Iced Tea or Coffee

## Cost Per Person

- \$19.00 #6** Center Cut Honey Glazed Pork Chop  
Parsley Potatoes  
Baked Apples  
Fresh Garden Salad with Choice of Dressings  
Hot Rolls with Butter  
Assorted Desserts  
Choice of Iced Tea or Coffee
  
- \$20.00 #7** Chicken Cordon Bleu  
Scalloped Potatoes  
Mixed California Vegetables  
Fresh Garden Salad with Choice of Dressings  
Hot Rolls with Butter  
Assorted Desserts  
Choice of Iced Tea or Coffee
  
- \$20.00 #8** Eight Ounce Rib Eye Steak Garnished with Spiced Apples  
Baked Idaho Potato  
Broccoli Spears with Cheese Sauce  
Fresh Garden Salad with Choice of Dressings  
Hot Rolls with Butter  
Assorted Desserts  
Choice of Iced Tea or Coffee
  
- \$20.00 #9** Shrimp Scampi  
Rice Pilaf  
Sautéed Zucchini  
Fresh Garden Salad with Choice of Dressings  
Hot Rolls with Butter  
Assorted Desserts  
Choice of Iced Tea or Coffee
  
- \$22.00 #10** Ten Ounce Prime Rib of Beef  
Baked Idaho Potato  
Green Beans with Almonds  
Fresh Garden Salad with Choice of Dressings  
Hot Rolls with Butter  
Assorted Desserts  
Choice of Iced Tea or Coffee

# Reservation Application

Name \_\_\_\_\_

Street Address \_\_\_\_\_

\_\_\_\_\_

City \_\_\_\_\_

State \_\_\_\_\_ Zip \_\_\_\_\_

Daytime Telephone # \_\_\_\_\_

Church/Group Name \_\_\_\_\_

\_\_\_\_\_

Nature of Banquet \_\_\_\_\_

\_\_\_\_\_

Number in Group \_\_\_\_\_  
(Final Count Due One Week Prior to Banquet)

\_\_\_\_\_ Banquet Selection (# \_\_\_\_\_ )  
or \_\_\_\_\_ Buffet\*

(\*Use back of application to check selected buffet items and return with application)

**Date Desired:**

First Choice: \_\_\_\_\_

Second Choice: \_\_\_\_\_

Third Choice: \_\_\_\_\_

Estimated Time of Arrival: \_\_\_\_\_

Estimated Time of Departure: \_\_\_\_\_

Serving Time: \_\_\_\_\_

Special Requests \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

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\_\_\_\_\_