



"The Innovative Cleaning Professional"

Today we all face an unprecedented challenge and a shared concern over the spread of the Coronavirus/COVID-19.

There is nothing we care about more than the safety of our clients and our employees. Please be assured, we are closely monitoring guidance from the CDC and federal and local health authorities to ensure that we are taking necessary actions to protect our clients and employees. That's why we are practicing and enforcing best practices in the midst of Coronavirus/[COVID-19](#).

Rest assured that we're doing our best and taking every precaution to help flatten the curve and stop the spread of this virus.

Your continued partnership and trust is greatly appreciated, and we send our best wishes to you and your families.

Electrostatic Disinfectant

Eagle uses hospital grade disinfecting agents to make your work environment safe. In addition, we also offer electrostatic disinfecting spraying, which is the best method for killing the COVID-19 virus and the FLU.



Call today... 508-799-0700

Spruce Up This Season

Now is the season for special work!

Eagle Cleaning can help you spruce up all the areas of your work environment.

Floor Care and Carpet Cleaning – Anything ranging from a strip and wax or shampoo/steam clean carpets. We have you covered!

Reach out today!

Employees of the Month

Eagle Cleaning recognizes 2 employees a month who go above and beyond.

The recipients each receive an Employee of the Month certificate, Eagle Sweatshirt and a \$100 Visa Gift Card!

Congratulations and thank you for your hard work and dedication!
Go Team Eagle!

Dircue Veiga
Seven Hills
Foundation



Antonio Feliz
Seven Hills
Foundation



Sugar Cookie Martinis

INGREDIENTS FOR THE MARTINI

1/2 c. whole milk
1/4 c. Baileys
2 oz. vanilla vodka
2 oz. amaretto
Ice

FOR THE RIM

1/2 c. vanilla frosting
1/4 c. sprinkles, plus 1 tsp., divided
Pre-made sugar cookie dough



1. Preheat oven to 350° and line a baking sheet with parchment paper. Roll sugar cookie dough out to ¼" thick. Using a cookie cutter, cut out desired shapes then place cookies on prepared baking sheet. Bake until just set and lightly golden around the edges, 12 minutes. Let cool.
2. Using an offset spatula, spread a thin layer of frosting onto rim of two martini glasses. Pour ¼ cup sprinkles onto a small plate then dip rims in sprinkles to coat. Use an offset to frost cookies with frosting then decorate with remaining 2 tablespoons sprinkles.
3. In a cocktail shaker, combine milk, Baileys, vodka, and amaretto. Add ice and shake until cold. Pour into glasses and garnish rim with a cookie.