



"The Innovative Cleaning Professional"

Successful Dorm Turnover
Dorm Turnover Before and After photos



Every year our client is amazed at the outcome!
Wow, look at the results!
GO Team EAGLE!!!!



Winner of the
Woo Sox tickets...
James Souza
AdCare Hospital

Google Review

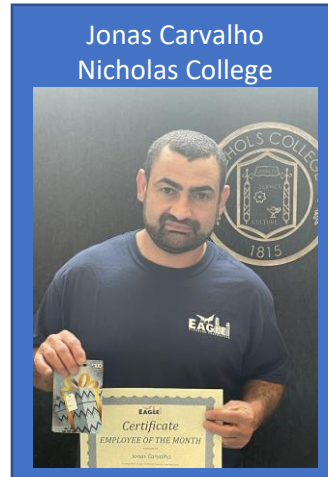
As one of our preferred customers, your feedback is the utmost importance to Eagle Cleaning. We are constantly striving to provide the ideal experience for our customers, and your input helps us define that experience. That being said, if you could take a minute to post a review on the following link <https://g.page/r/CZhRazWa6uOZEAE/review>

Thank you!

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!



WATERMELON SALAD WITH ARUGULA, FETA, & MINT

Ingredients

- 4 cups watermelon cubes
- 3 Tablespoons olive oil
- Zest 1 medium lemon
- 1 Tablespoon lemon juice
- 1/4 cup fresh mint chopped
- 4 ounces feta cheese
- 3 cups fresh arugula
- freshly ground black pepper
- kosher salt to taste , optional



Directions

- In large bowl combine olive oil, lemon zest, lemon juice and mint. Stir to combine.
- Add watermelon cubes and gently stir to coat the dressing in the watermelon.
- Add feta cheese, arugula, black pepper.
- Gently toss to combine all ingredients.
- Taste for seasoning and add salt if needed.
- Serve chilled.

Bon Appetit

