



OFF-SITE CATERING

HOT BUFFET MENU SELECTIONS

FULL SERVICE

Our buffet setup includes linen tablecloths and a delicious spread tailored to your taste—choose two entrées and three sides from our diverse menu, accompanied by fresh rolls and butter. Meals are served warm in classic chafing dishes, and we provide disposable plates, napkins, cutlery, and salad bowls for convenience. Following service, our dedicated team will discreetly clear the buffet, remove used dishes, and clean all service areas utilized by Eddie's Catering.

\$21.00 per person for 50 or more guests

\$23.00 per person for 30 to 49 guests

\$26.00 per person for 15 to 29 guests

\$33.00 per person for under 15 guests

DELIVERY SERVICE

Our delivery buffet includes your choice of two entrées and three sides from our diverse menu, accompanied by fresh rolls and butter. Meals arrive in disposable aluminum pans and are ready to be served on your own table setup. We provide disposable plates, napkins, cutlery, and salad bowls for easy service. Beverages are not included. Disposable serving utensils are available upon request for \$1.00 each. Delivery Service is not always available at certain venues.

\$18.00 per person for 50 or more guests

\$20.00 per person for 30 to 49 guests

\$23.00 per person for 15 to 29 guests

\$30.00 per person for under 15 guests

Another option...is choosing our **“Full Spread”** a three entrée and six side buffet

By doing so, you only increase the cost for your hot buffet by \$3.00 per person.

A charge of \$25.00 to \$75.00 is applied to delivery orders. All prices are subject to sales tax. A service fee of 20% will be added to all Full Service events.

**Delivery Service may not be available for certain venues.
Final guest counts must be given to Eddie's Catering seven days prior to the event.**

HOT BUFFET MENU SELECTIONS

ENTREÉS

Braised Beef, with Potatoes and Carrots**
Carved Prime Rib (MARKET PRICE)
Roast Pork Loin, with Gravy
Baked Ham
•Sliced & Glazed
•Rolled with Gouda and Havarti Cheeses*
Fried Chicken
Boneless Chicken Breasts
•Parmigiana** • Picatta* • Marsala*
•Grilled Pomodoro**
• Grilled with wild rice *
Turkey
•Oven Roasted (Breast and Thigh)
•Rolled with Dressing
Polish Sausage
•Fresh Polish • Smoked Polish
Italian Sausage, with Pepper Sauce*
Baked Cod, with Lemon Butter*
Baked Salmon (MARKET PRICE)
Meat Lasagna*
Vegetable Lasagna
Cabbage Rolls*
Swedish Meatballs
Chickpea Curry with Basmati Rice*

VEGETABLES

Green Beans Amandine
Whole Kernel Corn
Glazed Whole Baby Carrots
Cauliflower Gratin*
Catalina Blend Vegetables*
California Mix Vegetables
•Cheese Sauce*
Peas and Pearl Onions
Our Signature Kraut and Dumplings*

POTATOES

Au Gratin Potatoes
Parsley Potatoes
Redskin Potatoes*
Mashed Potatoes, with Gravy
Twice Baked Potato Casserole*
Garlic Mashed Potatoes*
Sage Dressing
Wild Rice
Tortellini Alfredo*
Macaroni and Cheese*
Penne with Marinara

SALADS

Tossed Lettuce, with Tomatoes and Olives*

Choose 2 Dressings

• Ranch • Home Made Italian • Dorothy Lynch • Raspberry Vinaigrette

Gourmet Craisin Salad**

Caesar Salad*

Macaroni Salad

Potato Salad

Marinated Pasta Salad

Asian Slaw*

Sour Cream and Cucumber

Broccoli/Bacon/Raisin*

Creamy Cole Slaw

Vinaigrette Cole Slaw

Fresh Fruit (In Season)**

* Add 50¢ per person for each item

** Add \$1.00 per person for each item

COLD BUFFET MENU SELECTIONS

FULL SERVICE

Our buffet setup includes linen tablecloths and a refreshing spread tailored to your taste—choose three meats, two cheeses, and three salads from our diverse menu. All items are presented chilled and beautifully displayed in classic serving trays. For your convenience, we provide disposable plates, napkins, cutlery, and salad bowls. Following service, our dedicated team will discreetly clear the buffet, remove used dishes, and clean all service areas utilized by Eddie's Catering.

\$19.00 per person for 50 or more guests

\$21.00 per person for 30 to 49 guests

\$24.00 per person for 15 to 29 guests

\$30.00 per person for under 15 guests

You may add coffee, iced tea, and water for \$2.50 per person.

DELIVERY SERVICE

Our delivery buffet includes your choice of three meats, two cheeses, and three salads. Meals arrive in disposable trays and are ready to be served on your own table setup. We provide disposable plates, napkins, cutlery, and salad bowls for easy service. Beverages are not included. Disposable serving utensils are available upon request for \$1.00 each. Delivery Service is not always available at certain venues.

\$16.00 per person for 50 or more guests

\$18.00 per person for 30 to 49 guests

\$21.00 per person for 15 to 29 guests

\$27.00 per person for under 15 guests

Cold buffet includes assorted breads, lettuce, tomato, onion, and potato chips with ranch dip.

All necessary condiments will be provided.

MEATS (Choose 3)

Turkey Breast Deli Ham
Roast Beef * Hard Salami
Hard Salami

CHEESES (Choose 2)

American Swiss
Cheddar Provolone

SALADS (Choose 3)

Macaroni Salad	Sour Cream and Cucumber
Potato Salad	Broccoli/Bacon/Raisin*
Asian Slaw*	Creamy Cole Slaw
Marinated Pasta Salad	Jell-O, with Fruit Cocktail
Peas and Cheese	

A charge of \$25.00 to \$75.00 is applied to all Delivery Service

All prices are subject to sales tax.

A service fee of 20% will be added to all Full Service Events.

Final guest counts must be given to Eddie's Catering one week prior to the event.

End of the Night Fee (our staff clears off guests tables after event and removes garbage) \$150.00

HORS D'OEUVRES

Want to entertain your guests before your arrival with a light snack before dinner is served?

Add to Complete Package for \$3.00 per person per Hors D'oeuvres

HOT CHOICES

Creamy Artichoke Dip
Jalapeno Poppers
Fried Ravioli
Buffalo Chicken Bites
Sesame Chicken Bites
Bacon Wrapped
Pineapple Barbeque
Chicken Bites

Swedish Meatballs
Bacon Wrapped Water Chestnuts
Italian Sausage with Peppers
Popcorn Shrimp
Italian Meatballs
Chicken Drummies
Pork Egg Rolls
Smoked Sausage in Barbeque Sauce

COLD CHOICES

Vegetable Pizza
Cocktail Seafood
Shrimp and Spinach Dip
Grilled Shrimp and Caper Dip
Chocolate Dipped Strawberries
Fruit Salsa with Cinnamon Chips
Southwest Corn Dip
Fresh Vegetables with Hummus

Fresh Fruit Assortment with Fruit Dip
Salsa, Guacamole and Chips
Cheese Platter with Crackers
Gourmet Dessert Bites
Layered Greek Dip
Stuffed Celery
Tomato-Basil Bruschetta

DESSERTS

The Finest at \$9.00 per person

(Only available on full service events)

Crème Brulee • Bread Pudding with Crème Anglaise

“Carolynn’s” Double Crusted Cheesecake at \$6.00 per person

(A Local Favorite)

Turtle • White Chocolate Raspberry • Caramel Apple • Lemon Blueberry

Gourmet Bars and Brownies at \$3.50 per person

Assortment may include:

Assorted Chocolate • Lemon Berry Jazz • Caramel Apple • Oreo Mousse

Something Simple at \$2.50 per person

Carrot Cake • German Chocolate Cake • Triple Fudge Brownie • Lemon Bars

Assorted Gourmet Cookie Tray at \$2.00 per person

WEDDING CAKE SERVICE

You provide the cake and we take care of the rest

- Plates, Forks and Napkins
- Nut Bowls, Mint Trays and Cake Knives
- Fancy Mixed Nuts
- Our staff will Cut and Serve
- Mints (Cream Cheese or Almond Bark)
- Clean up and Packaging of leftovers

COST PER PERSON

\$2.75 per person for 150 -274 guests \$2.50 per person for 275 guests or more

CHINA SERVICES

“Limited” China at \$11.00 per person

Linen Napkin, Dinner Plate, Knife and Fork and China Like Salad Plate.

“All” China at \$14.00 per person

Linen Napkin, Dinner Plate, Salad Plate, Knife and Fork,
Pre- Filled Water Goblet (no refills).

“Full” China at \$16.00 per person

Linen Napkin, Dinner Plate, Bread Plate, Salad Plate, Knife, and Fork.
Pre-Filled Water Goblet/Carafe for refills Coffee Cup/Spoon at drink station.
Salt and Pepper Shaker

“China Like” at \$3.00 per person

Linen Napkin, White with Silver trim Plate, Fork and Knife

A \$200 closing fee will apply to any event using china service to accommodate the additional staffing required.

POLICIES

We ask for a deposit of 25% of the estimated invoice.

The final guest count is due seven days prior to your event.

Payment of your bill is due in five days in advance.

A 20% service fee will be added to the bill.

Sales tax must be added to all parties without a tax exempt certification on file.

In the event of a cancellation, deposits are refundable only after the date has been rebooked by another client.

All prices are for catered events Monday through Saturday.

Sunday events will have a 20% price increase.

Due to market, prices are subject to change.

There is a delivery fee (\$25.00 minimum) on all “delivery service” orders.

Leftovers are received in the event that you are under the confirmed number.

We accept payments of cash, check, or credit card.

A 3% processing fee will be applied to all credit card transactions.