LUNCH COMBINATIONS

Your choice of individual boxed lunches or platter style. #1Sandwich and lunch side \$10.99 #2: Sandwich, lunch side, and a cookie \$11.49 #3: Sandwich, 2 lunch sides and a cookie \$12.99 SANDWICHES

> Chicken Salad • Club • Ham • Italian • Pimento Cheese Roast Beef • Turkey • Veggie Wrap **DELUXE (ADD \$2.00)**

BBQ Turkey • Ahi Tuna Wrap • Chicken Bacon Ranch LUNCH SIDES

Broccoli Salad • Chips • Pasta Salad • Potato Salad Seasonal Fruit

INDIVIDUAL LUNCH SALADS

Caesar • Greek • House • \$10.99 Spinach • Cobb • Asian • Avocado • \$11.99 ADD PROTEIN:

Chicken \$4 • Chicken Salad \$4 • Shrimp (6) \$5 • Seared Tuna \$6 • Salmon \$6 • Grilled Steak \$8





LITTLE BITES, DIPS & PLATTERS

LITTLE BITES

Avocado Shrimp Bites • \$1.75 each Bacon Wrapped Dates • \$1.50 each Deviled Eggs • \$1.00 each Sausage Balls •\$1.50 each Stuffed Mushrooms • \$1.50 each Sweet & Tangy Meatballs • \$1.25 each Spinach & Mozzarella Mini Ouiches • \$1.50 each Red Pepper Hummus Shots • \$1.75 each Salad Bites: Waldorf or Cobb • \$2.00 each Bruschetta or Olive Tapenade Crostini • \$1.50 each Pimento Cheese with Bacon Iam Crostini • \$1.50 each House-made Ricotta • \$1.75 Bruschetta • \$1.75 each Salmon & Cheese Crostini • \$2.75 each Goat Cheese Tarts • \$1.75 each Smoked Salmon Phylo Cup • \$1.75 each Fruit Skewers • \$1.75 each Ham and Cheese Sliders • \$27 per dz Philly Cheese Steak Sliders • \$29 per dz BBQ Turkey Sliders • \$27 per dz Mini Chicken Salad Croissants • \$1.75 each

DIPS All dips serve 8-10 people.

Buffalo Chicken Dip with Carrots. Celery and Tortilla Chips • \$39.99 House-made Hummus with Pita & Veggies • \$44.99 Roasted Corn Poblano Dip with Tortilla Chips • \$39.99 Spinach Dip with Tortilla Chips • \$39.99 Wisconsin Beer Brat Dip with Pretzels • \$49.99

FRUIT PLATTERS:

Small • \$50.00 Large • \$70.00 **VEGGIE PLATTERS:** Small • \$40.00 Large • \$60.00

CHARCUTERIE PLATTERS:

You dream it, we make it. Prices starting at \$100.00 (Includes assortments of cheeses, meats, nuts, dried fruits and



Breakfast

#1 THE LIGHTER SIDE

Yogurt and Granola, Pastries and Seasonal Fruit • \$9.99 per person #2 GRAB AND GO

Biscuits with Choice of Sausage, Chicken, or Bacon, Choice of 2 sides • \$11.49 per person

#3 WRAP AND GO

Breakfast Burrito with Eggs and Choice of Chorizo, Peppers, and Onions, or Sausage, Choice of 2 sides • \$11.99 per person #4 THE CONTINENTAL

> Choice of 1 meat, Choice of 4 sides • \$13.99 per person - MEATS-

Two pieces \$3.99 each (Turkey additional \$2.00) Bacon • Ham • Sausage Links • Sausage Patties • Turkey Bacon - SIDES-

\$3.49 per person

Biscuits • French Toast Casserole • Grits • Hash Brown Casserole • Home Fries Scrambled Eggs • Seasonal Fruit • Yogurt and Granola Casserole • Home Fries • Scrambled Eggs • Seasonal Fruit • Yogurt and Granola - DRINKS-

> Assorted Juices \$3.99 each • Bottled Water \$2.99 each Coffee Box or Assorted Teas (serves 8-10) \$15.99 - EXTRAS-

Egg and Cheese Breakfast Croissants, with your choice of Bacon, Ham, or Sausage \$5.99 Biscuits & Gravy \$3.99 • Assorted Pastries \$2.99 each Seasonal Fruit Yogurt Parfaits \$3.99 Quiches: Ham & Cheese, Meatlover, Loraine, Broccoli Bacon Cheddar, Veggie • \$24.99 each (serves 6)

Call to place your order: 678-920-1522 or order online: www.eatcateringconcepts.com

3305 Peachtree Industrial Blvd, Ste 600 • Duluth, GA 30096 email: chow@eatcateringconcepts.com Follow us: @eatcateringconcepts



Menu prices do not include delivery and tax. Minimum order subtotal \$150. Any new orders or changes must be made 48 hours prior to the event. Any cancellations must be made 48 hours prior to the event, unless otherwise specified in event contract, to avoid 50% cancellation fee.

MENU WINTER 2024

Servin' up American Classics & more!



If you do not see exactly what you are looking for, then just ask... We will help bring your food concept to fruition!

See the website for the full Little Bites list.

FAMILY STYLE SALADS

Half salads serve 8-10 people as a side salad. Full salads serve 10-15 people. GF = Gluten Free

ASIAN

Shredded romaine mix, cabbage, scallions, shredded carrots, cilantro, toasted almonds. Mandarin oranges. Oriental noodles with a creamy sweet and sour dressing.

Half \$25.99 • Full \$42.99

AVOCADO (GF)

Spring mix with candied walnuts, sliced apples, cranberries, diced avocado, Mandarin oranges and blue cheese crumbles with a honey mustard vinaigrette. Half \$29.99 • Full \$52.99

BEET AND GOAT CHEESE (GF)

Arugula, walnuts, apples, cranberries with honey vinaigrette Half \$32.99 • Full \$55.99 CAESAR

Chopped romaine, shaved parmesan, croutons and creamy caesar dressing. Half \$25.99 • Full \$42.99



GREEK (GF)

Chopped romaine, Kalamata olives, Feta cheese, onions, cucumber, tomatoes, pepperoncini with a creamy Greek dressing. Half \$25.99 • Full \$42.99 HOUSE

Chopped romaine, shaved red onion, cheddar iack cheese, tomato, cucumber and croutons with a honey mustard vinaigrette or ranch dressing. Half \$22.99 • Full \$39.99

WINTER GREENS (GF)

Spinach, pomegranate, orange, pecans, feta cheese with citrus vinaigrette Half \$32.99 • Full \$55.99 ADD PROTEIN TO ANY SALAD: Shrimp: Half \$12 • Full \$16 Salmon: Half \$15 • Full \$20 Seared Tuna: Half \$19.99 • Full \$29.99

Grilled Chicken Half \$9 • Full \$15

Steak: Half \$12 • Full \$24



Classic Italian Entrées

Minimum order 5 people per entrée. Served with Caesar or House salad. Add Rolls with Herb Butter or Garlic Bread for \$1.00 per person

PESTO RAVIOLI

and fresh mozzarella \$14.99 per person

CHICKEN MARSALA

Chicken sautéed in Marsala wine with mushrooms and onions, served on top of penne.

\$12.99 per person

PASTA PRIMAVERA

Penne served with an array of fresh seasonal roasted vegetables topped with a vegetable velouté and parmesan cheese. \$12.99 chicken or \$11.99 veggie per person SPINACH OR MEAT LASAGNA

Classic Italian lasagna – or substitute spinach with bechamel ricotta sauce for those fun leaf-eaters. \$12.99 per person

ZITI BOLOGNESE

with blistered tomatoes, house made pesto Baked ziti, ricotta with the added twist of our classic bolognese sauce \$12.99 per person VODKA CHICKEN

PASTA

Shredded chicken with a creamy marinara sauce, fresh herbs and mushrooms, tossed with rigatoni. \$12.49 per person **PICATTA**

Lemon, white wine caper sauce served over penne pasta. Shrimp \$14.99 per person Chicken \$12.99 per person

Pan seared chicken breast stuffed with spinach and provolone finished with a sundried tomato voluté. \$13.99 per person

SOUTH OF THE BORDER ENTRÉES

Comes with Tortilla Chips, Salsa and a choice of 2 sides. Minimum order 5 people per entrée. GF = Gluten Free

BRISKET OR CHICKEN ENCHILADAS (GF)

Seasoned beef topped with red enchilada sauce and Monterey jack cheese or chicken topped with green sauce and Cotija cheese. Each rolled in a corn tortilla. \$12.49 per person TACO BAR

Your choice of chicken or beef served with flour tortillas, lettuce, tomato. cheese, and sour cream. \$11.99 per person Add roasted veggies, guacamole, or cheese dip for \$1.00 each, per person FAJITA BAR

Your choice of chicken, steak, or shrimp, served with flour tortillas, lettuce, tomato, cheese, and sour cream. Chicken \$12.99 per person • Steak or Shrimp \$16.99 Add guacamole or cheese dip for \$1.00 each, per person



AMERICAN FARE ENTRÉES

Comes with choice of 2 sides. Minimum order 5 people per entrée. Add Rolls with Herb Butter or Garlic Bread for \$1.00 per person

PARMESAN CRUSTED CHICKEN

Tender oven-roasted marinated chicken breast cutlets, coated in our Parmesan-herb blend breading.

\$13.99 per person BALSAMIC GLAZED PORTOBELLOS (GF)

Portobellos caps roasted with a balsamic glaze, mozzarella cheese and topped

with roasted red peppers, served on a bed of spinach.

\$12.99 per person

BOURBON CHICKEN (GF)

Pan seared, tender chicken served with our signature sweet bourbon sauce.

\$13.99 per person

POT ROAST

Slow roasted shredded beef served in au jus. \$16.99 per person

CHICKEN OR VEGETABLE POT PIE

Our selection of fresh seasonal vegetables in a buttery, flakey crust. \$13.99 per person

STUFFED CHICKEN

VEGGIE ROTINI (GF)

Roasted pesto rubbed eggplant filled with red peppers, spinach, & goat cheese.

\$12.99 per person MEAT LOAF

All-beef, tender and flavorful meatloaf topped with bacon, then coated with a tomato glaze.

\$13.49 per person FLANK STEAK

Marinated flank steak, seared to perfection, sliced and served with your choice of chimichurri or horseradish cream sauce.

\$17.99 per person CAJUN SHRIMP PASTA

Blackened shrimp served in a creamy sauce with sausage, peppers and onions and penne pasta, served with one of our house salad

\$15.99 per person SALMON EN CROUTE

Salmon, with a cheesy garlic spinach mixture wrapped in a flaky crust. \$19.99 per person

SOUTHERN BBO ENTRÉES

Comes with choice of 2 sides. Minimum order 5 people per entrée. Add Buns, Rolls with Herb Butter, or Garlic Bread for \$1.00 per person. Sauce options include Backyard BBO. Spicv, Alabama White, GF = Gluten Free

BONE-IN SMOKED CHICKEN

Hickory-smoked light and dark meat with our signature rub, slow-smoked to perfection.

\$12.49 per person CEDAR PLANK SALMON(GF)

Garlic-herb crusted smoked salmon, served on a bed of spinach, and drizzled with our Alabama White sauce.

\$16.99 per person

PORK TENDERLOIN (GF) Bacon wrapped smoked pork tenderloin

brushed with a sweet BBO sauce.

\$13.99 per person

PULLED PORK OR CHICKEN

Chopped pork or chicken right out of the smoker with our house rub. Tossed with vour favorite sauce, with buns. \$12.49 per person

SMOKED BRISKET (GF)

Hickory slow-smoked brisket chopped and served with your favorite sauce. \$15.99 chopped per person \$16.99 sliced per person SMOKED TURKEY (GF) Smoked Turkev-Hand sliced: honev brined smoked turkey breast. \$13.99 per person







SIDES

STANDARD • \$3.49 PER PERSON

Stir Fry Vegetables • Assorted Chips • Baked Beans • Baked Potato Casserole • Black Beans • Broccoli Salad

Cole Slaw • Red Bliss Mashed Potatoes • Green Beans • Creamed Spinach Herb Potatoes • Macaroni & Cheese • Mexican Street Corn Mediterranean Pasta Salad • Potato Salad • Rice Pilaf • Roasted Broccoli • Seasonal Fruit Roasted Vegetables • Mexican Rice • Steamed White Rice • Refried Beans

PREMIUM • \$4.50 PER PERSON

Sundried Tomato Roasted Asparagus • Heirloom Carrots • Grape Salad Crispy Smashed Potatoes • Charro Beans • Pesto Green Beans • Squash Casserole Marinated Olive Salad • Cold guinoa salad

DESERTS

\$2.99 each - Brownies • Cookies • Assorted Bars • Lemon Bars • Mini Dessert Burritos • Seasonal Cobbler • Apple Crisp • Banana Pudding Tiramisu • Chocolate Trifle • Fruit Trifle • \$24.99 each (serves 10-12)

Italian Zabaione \$5.99 each (GF) • Chocolate Covered Strawberries \$1.99 each

BEVERAGES

Sweet Tea • Unsweetened Tea • Lemonade • \$7.99 per gallon (serves 10) Raspberry Lemonade • \$8.99 per gallon (serves 10) Canned Sodas \$2.99 each • Bottled Water \$2.99 each • Sparkling Water \$3.99