



Strawberry Burrata

CROSTINIS

Herb Whipped Cheese, Fig Jam & Pistachio.....	\$2.75 each
Strawberry Burrata	\$3.00 each
Steak Crostini w/ Horseradish Cream.....	\$3.75 each
Steak Tartare w/ Fried Capers & Parsley.....	\$2.25 each
Bruschetta or Olive Tapenade	\$1.75 each
Pimento Cheese & Bacon Jam	\$1.75 each

LITTLE BITES

Boursin Cucumber Bites	\$1.75 each
Grilled Jumbo Citrus Shrimp Skewers	\$3.25 each
Tuscan Shrimp Skewers GF	\$2.99 each
Wonton Chips with Sesame Ahi Tuna, Smashed Avocado & Cilantro	\$2.25 each
Spring Arancini	\$2.99 each

Spanakopita	\$2.75 each
Stuffed Mushrooms GF	\$1.75 each
Sweet & Tangy Meatballs	\$1.50 each
Sausage Bites	\$1.50 each
Bourbon Chicken Satay GF	\$2.99
Bacon Wrapped Dates GF	\$1.75 each
Goat Cheese & Honey Tarts	\$1.75 each
Spinach & Mozzarella Mini Quiches	\$1.75 each
15 Deviled Eggs GF	\$2.00
Red Pepper Hummus Shots GF	\$2.00 each
Avocado Toast Bites	\$3.25 each
Salad Bites (Cobb or Waldorf)	\$2.00 each
Pimento Cheese Stuffed Peppadews	\$2.00 each
Fruit Skewers GF	\$1.75 each

DIPS (ALL DIPS SERVE 8-10 PPL)

Buffalo Chicken Dip GF w/ Carrots, Celery & Tortilla Chips	\$44.99
Garlic and Red Pepper Hummus with Pita & Assorted Vegetables AGF	\$49.99
Roasted Corn Poblano Dip w/ Tortilla Chips GF	\$44.99
Spinach Artichoke Dip w/ Tortilla Chips GF	\$44.99
Wisconsin Beer Brat Dip AGF w/ Pretzels	\$54.99

SLIDERS & FINGER SANDWICHES

Ham & Cheese	\$27.00 / dozen
Philly Cheese Steak	\$29.00 / dozen
BBQ Turkey	\$27.00 / dozen
Petite Chicken Salad Croissants	\$2.99 each
Pimento Cheese	\$2.99 each
Open-Faced Cucumber	\$2.99 each

PLATTERS

Seasonal Fruit GF	small \$55 or large \$75
Vegetable Crudite GF	small \$45 or large \$65

CHARCUTERIE PLATTERS

Pricing Starts at \$100 and Includes Assortments Of Meats, Cheeses, Nuts, Dried Fruits & Spreads

Since 2017, Catering Concepts has been creating Raving Fans with unforgettable, from-scratch meals that turn everyday events into extraordinary experiences. Rooted in passion and resilience, our company honors the legacy of co-founder Kelly Stephens, whose vision continues to shape every dish.

In 2020, amid the global pandemic, co-founder and CEO Amy Busby reimagined the business—relaunching as Catering Concepts and expanding into new culinary markets.

Today, we don't just serve exceptional meals—we bring our signature flavors to a wider audience through thoughtfully crafted offerings for retail and food service partners. From high-impact corporate gatherings to convenient freezer-to-oven entrées, Catering Concepts redefines bold flavor, heartfelt hospitality, and uncompromising quality—every time.



Beverages

Sweet & Unsweet Iced Tea.....	\$10.99 per gallon*	Assorted Hot Teas	\$21.99 / 8 people
Canned Coke Products	\$2.99 each	Organic Lemonade, Hibiscus Tea, Raspberry Lemonade, and Strawberry Dragon Fruit Lemonade	\$14.99 per gallon*
Bottled Water	\$2.99 each		
Sparkling Water	\$3.99 each		
Coffee	\$18.99 / 8 people		

All Beverages Include Ice and Cups *1 gallon serves 10 people

Desserts



Peach Cobbler

INDIVIDUAL SWEET BITES.....\$3.50 each

Assorted Bars	Cookies
Lemon Bars	Brownies

PREMIUM INDIVIDUAL DESSERTS.....\$3.99 each

Chocolate Dipped Strawberries GF	Cream Cheese Stuffed Churros
Gluten Free Brownies GF	NY Cheesecake Puffs
Cannoli Cake Slice	Lemon Blueberry Cake
Mini Apple Burritos	

SHAREABLE DESSERTS

(SERVES 10-12)	\$29.99 each
Peach Cobbler	Banana Pudding
Mixed Berry Cobbler	Tiramisu
Seasonal Fruit Trifle	



Peach Salad

Sides

STANDARD \$3.99 / person

Stir Fry Vegetables GF	Green Beans GF	GF
House Chips GF	Macaroni & Cheese	
Baked Beans GF	Mexican Street Corn	
Baked Potato Casserole GF	Mediterranean Pasta Salad	
Black Beans GF	Potato Salad GF	
Broccoli Salad GF	Rice Pilaf	
Cole Slaw GF	Roasted Broccoli GF	
Red Bliss Mashed Potatoes GF	Seasonal Fruit GF	
	Roasted Vegetables	

GF = Gluten Free **AGF = Available Gluten Free**

PREMIUM \$4.99 / person

Heirloom Carrots GF
Harissa Couscous
Broccolini with Tofu GF
Sesame Green Beans AGF
Herb Roasted Fingerling Potatoes GF
Herb Butter Grilled Asparagus GF
Lemon Kale and Farro Salad GF
Summer Vegetable Risotto
Edamame Succotash GF
Chickpea and Orzo Salad
Feta Watermelon Salad GF
Island Slaw

Call To Place Your Order: 678-920-1522
or visit us online: eatcateringconcepts.com

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Follow us @eatcateringconcepts

All prices subject to change due to market fluctuations. Prices do not include delivery or tax. \$200 Minimum order subtotal for delivery, no minimum for pickup. 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 the 50% cancellation fee.



Our Food Speaks for Itself

Contact us today for your catering needs!

678-920-1522

eatcateringconcepts.com

SUMMER 2026 MENU

Breakfast

#1 CONTINENTAL Yogurt & Granola, Pastries, and Seasonal Fruit.....	\$10.99 / person
#2 GRAB & GO Biscuits with Choice of Bacon, Pork Sausage or Fried Chicken, Choose 2 Breakfast Sides	\$12.99 / person
#3 WRAP & GO Breakfast Burrito w/ Scrambled Eggs & Choice of Chorizo, Peppers & Onions or Pork Sausage, Choose 2 Breakfast Sides	\$12.99 / person
#4 CLASSIC AMERICAN Choice of 3 Breakfast Sides	\$14.99
Choice of 4 Breakfast Sides	\$15.99
Both Options Include Choice of 1 Breakfast Meat	

BREAKFAST MEATS *GF* **\$3.99 / 2pcs**
Country Ham • Bacon • Sausage Links or Patties
Turkey Bacon or Sausage **add \$2**

EXTRAS

Breakfast Croissants or Biscuits..... **\$6.99**
Egg & Cheese and Choice of Bacon, Ham, Sausage, or Chicken
Quiches (Each Quiche Serves 6) **\$32.99**
Ham • Lorraine • Meat Lover • Baked Potato • Vegetable Broccoli, Bacon, Cheddar •
Hashbrown & Sausage Bites **\$1.75**

BREAKFAST SIDES **\$3.99 / person**
Biscuits • French Toast Casserole • Grits ***GF*** • Hash Brown Casserole • Home Fries ***GF*** • Scrambled Eggs ***GF*** • Seasonal Fruit ***GF*** •

Chicken Honey Butter Sliders **\$3.25**
Assorted Pastries **\$4.99 each**
Seasonal Fruit Yogurt Parfaits **\$4.25**
Vegan Scramble **\$14.99**
Coffee **\$18.99 / 8 people**
Assorted Hot Teas **\$21.99 / 8 people**

Lunch Combinations



Italian Sandwich

Individual Boxed Lunches or Platter Style

#1 Sandwich Only **\$10.99 / person**
#2 Sandwich & 1 Lunch Side **\$12.99 / person**
#3 Sandwich, 1 Lunch Side & Cookie **\$13.99 / person**
#4 Sandwich, 2 Lunch Sides & Cookie **\$15.99 / person**

GF Vegan wrap option **add \$1.00 / person**

STANDARD SANDWICH OPTIONS

Chicken Salad • Club • Ham • Pimento Cheese • Roasted Beef • Turkey • Veggie Wrap • Italian •

DELUXE SANDWICH OPTIONS

Ahi Tuna Wrap • Chicken Bacon Ranch • Tuna Salad Wrap • Chicken Caesar Wrap • Greek Hummus Wrap • Caprese •

LUNCH SIDES Broccoli Salad ***GF*** • Chips ***GF*** • Potato Salad ***GF*** • Mediterranean Pasta Salad •

Family Style Salads

Full Salads Serve 10 People

GRILLED PEACH SALAD *GF* **full \$46.99**
Arugula Romaine Mix, Goat Cheese, Pickled Georgia Red Vidalia Onion, Spiced Pecan, Vidalia Onion Vinaigrette

ASIAN *AGF* **individual \$14.99 • full \$48.99**
Chopped Romaine, Shredded Cabbage, Scallions, Shredded Carrots, Cilantro, Toasted Almonds, Mandarin Oranges, Oriental Noodles, Sweet & Sour Dressing

SPINACH *GF* **individual \$16.99 • full \$56.99**
Spinach, Goat Cheese, Spring Berries, Pickled Red Onion, Candied Pecans, Biscuit Croutons, Poppyseed Dressing

SALAD PROTEIN ADD-ONS

Shrimp **individual \$6 • full \$16**
Salmon **individual \$9 • full \$20**
Seared Tuna **individual \$9 • full \$30**

CAESAR *AGF* **individual \$14.99 • full \$48.99**
Chopped Romaine, Shaved Parmesan, Croutons, and Creamy Caesar Dressing

AVOCADO *GF* **individual \$16.99 • full \$56.99**
Spring Mix, Candied Walnuts, Sliced Apples, Diced Avocado, Mandarin Oranges, Blue Cheese Crumbles, Honey Mustard Vinaigrette

HOUSE *AGF* **individual \$14.99 • full \$48.99**
Chopped Romaine, Shaved Red Onion, Cheddar Jack Cheese, Tomato, Cucumber, Honey Mustard Vinaigrette and Ranch

GREEK *GF* **individual \$14.99 • full \$48.99**
Chopped Romaine, Kalamata Olives, Feta, Onions, Cucumber, Tomatoes, Pepperoncini,

Grilled Chicken **individual \$4 • full \$15**
Steak **individual \$9 • full \$24**

South of the Border Entrees

Served with Choice of 2 Sides

TACO BAR *AGF*
Roasted Chicken, Tofu or Beef **\$12.99 / person**
FAJITA BAR *AGF*
Chicken or Tofu **\$14.99 / person**
Steak or Shrimp **\$16.99 / person**

Fajita & Taco Bar Orders Include: Flour or Corn Tortillas, Lettuce, Tomato, Cheese, Sour Cream

EXTRAS

Substitute Vegan Cheese **\$1.50**
Chips & Salsa **\$1.50 / person**

ENCHILADAS *AGF*
Smoked Brisket **\$14.49 / person**
Salsa Rojo & Monterey Jack Cheese
Roasted Chicken **\$13.48 / person**
Salsa Verde and Cotija Cheese

Enchiladas Include: Sour Cream and Choice of Flour or Corn Tortillas

Fajita Roasted Vegetables, Guacamole or Queso **\$2 each / person**

Island Luau Taco Bar

LUAU TACO SELECTION
Maui Firecracker Shrimp **\$17.99 / person**
Huli Huli Chicken **\$15.99 / person**
Traditional Kalua Pork **\$15.99 / person**

Luau Taco Bar Orders Include: Flour or Corn Tortillas, Pineapple Salsa, Red Cabbage, Pickled Red Onions, Cilantro Greens, Cilantro Lime Crema, Fresh Lime Wedges

Southern BBQ Entrees

Served with Choice of 2 Sides

SMOKED CHICKEN *GF* **\$13.99 / person**
Signature Rub, Light & Dark Meat Bone-in Chicken
BBQ PORK RIBS *GF* **\$17.99 / person**
Dry Rubbed Half Rack, Smoked, Choice of Sauce
PULLED PORK OR CHICKEN *GF* **\$13.49 / person**
Rubbed, Smoked with your Choice of Sauce

SAUCE OPTIONS

Backyard BBQ • Spicy BBQ • Alabama White BBQ

CEDAR PLANK SALMON *GF* **\$17.99 / person**
Garlic-Herb Crust, Spinach, Choice of Alabama White BBQ Sauce or Mustard Vinaigrette

SMOKED BEEF BRISKET *GF*
Slow Smoked Chopped **\$19.99 / person**
Sliced **\$22.99 / person**

EXTRAS **\$1.50 / person**
Buns, Rolls and Herb Butter or Garlic Bread

American Fare Entrees

Served with Choice of 2 Sides

PEACH CHICKEN *GF* **\$13.99 / person**
Roasted Citrus Chicken topped with house made Peach Chutney

TUSCAN CHICKEN *GF* **\$13.99 / person**
Seared Chicken, Creamy Garlic Parmesan Sauce with Sun-Dried Tomatoes and Herbs

SEARED PORK TENDERLOIN *GF* **\$15.99 / person**
Caramelized Shallot-Boursin Sauce

ROASTED CAULIFLOWER STEAKS *GF* **\$14.99 / person**
Choice of Remesco or Lemon Chimichurri Sauce

PARMESAN CRUSTED CHICKEN **\$13.99 / person**
Oven Roasted Marinated Cutlets

SPINACH & PROVOLONE STUFFED CHICKEN *GF* **\$16.99 / person**
Sun-dried Tomato Velouté

MEATLOAF *AGF* **\$14.49 / person**
Bacon Wrapped, Tomato Glaze

FLANK STEAK *AGF* **\$17.99 / person**
Marinated, Seared & Sliced. Choice of Chimichurri or Horseradish Cream

BALSAMIC GLAZED PORTOBELLOS *GF*
Roasted Peppers, Mozzarella, Spinach
Vegetarian **\$12.99 / person**
Vegan **\$14.99 / person**

BOURBON CHICKEN *GF* **\$13.99 / person**
Pan Seared, Signature Sweet Glaze, Green Onion

TOMATO & GARLIC COD *GF* **\$15.99 / person**
Roasted Cod Served with A Blistered Tomato & Garlic Sauce

EXTRAS **\$1.50 / person**

Buns, Rolls and Herb Butter or Garlic Bread

Build Your Own Bar

BURGER BAR

Includes a Bun and Your Choice of 2 Sides, 2 Cheeses, 3 Toppings, and 2 Sauces

BEEF BURGERS **\$15.99 / person**
BLACK BEAN BURGERS **\$16.49 / person**
TURKEY BURGERS **\$16.49 / person**
All Selections Options Available Online

SALAD BAR - \$12.99 BASE PRICE

Includes Choice of 2 Lettuces, 5 Toppings and 2 Dressings

ADD PROTEINS:
Chicken (Grilled, Fried, or Chicken Salad) **\$4.00**
Grilled Shrimp **\$6.00**
Salmon, Seared Tuna, or Steak **\$9.00**
All Selections Options Available Online

Minimum of 5 people per entree ***GF*** = Gluten Free ***AGF*** = Available Gluten Free

Classic Italian Entrees

Served with Your Choice of House or Caesar Salad

LEMON CHICKEN PASTA **\$12.99 / person**
Penne, Lemon Cream Sauce, Roasted Chicken, Asparagus, Spring Peas

PICATTA
Lemon, White Wine Caper Sauce Over Penne Pasta
Shrimp **\$14.99 / person**
Chicken **\$12.99 / person**

VODKA CHICKEN PASTA *AGF* **\$12.99 / person**
Rigatoni, Shredded Chicken, Mushrooms, Fresh Herbs, Creamy Marinara

BAKED ZITI BOLOGNESE *AGF* **\$12.99 / person**
Classic Bolognese Sauce, Ricotta, Mozzarella

PASTA PRIMAVERA
Penne, Roasted Seasonal Vegetables, Spinach, Garlic, Olive Oil, Parmesan
Veggie **\$11.99 / person**
Chicken **\$12.99 / person**
Shrimp **\$14.99 / person**

LASAGNA *AGF*
Choice of Classic Italian Beef or Spinach Ricotta, Mozzarella, Bechamel
Classic Italian **\$13.99 / person**
Spinach **\$12.99 / person**

EXTRAS

Gluten Free Noodles ***GF*** **\$2 / person**

Rolls and Herb Butter or Garlic Bread... **\$1.50 / person**



Lemon Chicken Pasta

Mediterranean Entrees



Greek Chicken

Served with Your Choice of 2 Sides

GREEK CHICKEN *GF* **\$12.99 / person**
Oven-Roasted Lemon Marinated, Bone-In-Chicken

HARISSA CHICKEN *GF* **\$13.99 / person**
Marinated Chicken, Sweet & Savory Harissa Sauce

GYRO BAR *AGF*
Shaved Red Onion, Shredded Lettuce, Diced Tomato, Tzatziki Sauce, Warm Pita
Greek Chicken **\$14.99 / person**
Shaved Lamb **\$15.99 / person**
Falafel **\$13.99 / person**

EXTRAS

Hummus or Olive Salad..... **\$2.00 / person**

Asian Fusion Entrees

Served with Choice of 2 Sides

BEEF BULGOGI **\$17.99 / person**
Thinly Sliced Korean Style Beef, Soy-Garlic Marinade

EMPRESS CHICKEN **\$14.99 / person**
Crispy Breaded Chicken, Sweet & Savory Sauce - Touch of Spice

SEARED MAHI-MAHI OR TUNA *GF* **\$17.99 / person**
Toasted Sesame & Cucumber-Pineapple Salad, Miso Glaze



Beef Bulgogi