



House Made Vidalia Onion Dip
with Sea Salt House Chips

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 GF ..	\$3.25 each
Tuscan Shrimp Skewers GF	\$2.99 each
Wonton Chips with Sesame Ahi Tuna, Smashed Avocado & Cilantro	\$2.25 each
Mushroom Arancini	\$2.99 each

STANDARD \$3.99 / person

House Chips GF	Cole Slaw GF
Baked Beans GF	Red Bliss Mashed Potatoes GF
Baked Potato Casserole GF	Green Beans GF
Black Beans GF	Macaroni & Cheese
Broccoli Salad GF	Mexican Street Corn

PREMIUM \$4.99 / person

Herb Roasted Fingerling Potatoes GF	Harissa Couscous
Herb Butter Grilled Asparagus GF	Chickpea and Orzo Salad
Heirloom Carrots GF	Maple Bourbon Sweet Potatoes GF

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

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	\$20
Red Pepper Hummus Shots GF	\$2.00 each
Avocado Toast Bites	\$3.25 each
Salad Bites (Cobb or Waldorf) GF	\$2.00 each
Pimento Cheese Stuffed Peppadews GF	\$2.00 each
Fruit Skewers GF	\$1.75 each

DIPS (ALL DIPS SERVE 8-10 PEOPLE)

House Made Vidalia Onion Dip GF w/ Sea Salt House Chips.....	\$44.99
Buffalo Chicken Dip GF w/ Carrots, Celery & Tortilla Chips	\$44.99
Garlic and Red Pepper Hummus w/ 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

Chicken and Smoked Gouda Sliders...	\$30.00 / dozen
Ham & Cheese	\$30.00 / dozen
Philly Cheese Steak	\$32.00 / dozen
BBQ Turkey	\$30.00 / 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 re-imagined 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



Tiramisu

INDIVIDUAL SWEET BITES.....	\$3.50 each
Assorted Bars	Cookies
Lemon Bars	Brownies
Rice Krispies GF	

PREMIUM INDIVIDUAL DESSERTS.....	\$3.99 each
Chocolate Dipped Strawberries GF	Mini Apple Burritos
Gluten Free Brownies GF	Cream Cheese Stuffed Churros
Cannoli Cake Slice	NY Cheesecake Puffs

SHAREABLE DESSERTS (SERVES 10–12)	\$32.99 each
Peach Cobbler	Banana Pudding
Vanilla Bread Pudding	Tiramisu
Seasonal Fruit Trifle	



Harvest Salad

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

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Duluth, GA 30096

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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 36 hours prior to the event. Any cancellations must be made 36 hours prior to the event, unless otherwise specified in event contract to avoid the 50% cancellation fee.

FALL 2026 MENU

Contact us today for your catering needs!

678-920-1522

eatcateringconcepts.com

Breakfast

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

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	\$32.99
Ham • Lorraine • Meat Lover • Baked Potato • Vegetable • Broccoli Cheddar <i>(Each Quiche Serves 6)</i>	

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

SAUSAGE BITES	\$1.75
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

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 \$2.00 / person

LUNCH SIDES

Broccoli Salad **GF** • Chips **GF** • Potato Salad **GF** • Mediterranean Pasta Salad • Seasonal Fruit **GF** •

Family Style Salads



Roasted Beet Salad

Full Salads Serve 10 People

ROASTED BEET **GF** **individual \$16.99 • full \$56.99**
Arugula, Beets, Goat Cheese, Pistachios, Orange Segments, Pomegranate Seeds, Citrus-Sherry Vinaigrette

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

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

AUTUMN HARVEST **GF** **individual \$16.99 • full \$48.99**
Mixed Greens, Roasted Butternut Squash, Honeycrisp Apples, Dried Cranberries, Goat Cheese, Candied Pecans, Maple-Dijon 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, Creamy Greek Dressing

SALAD PROTEIN ADD-ONS

Shrimp	individual \$6 • full \$16
Salmon	individual \$9 • full \$20
Seared Tuna	individual \$9 • full \$30
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, Pico or Queso **\$2 each / person**

Southern BBQ Entrees

Served with Choice of 2 Sides

SMOKED CHICKEN **GF** **\$13.99 / person**
Signature Rub, Light & Dark Meat Bone-in Chicken

PULLED PORK OR CHICKEN **GF** **\$13.49 / person**
Rubbed, Smoked with your Choice of Sauce

SAUCE OPTIONS

Backyard BBQ • Spicy BBQ • Alabama White BBQ

EXTRAS

Buns, Rolls and Herb Butter or Garlic Bread **\$1.75 / person**

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**

Classic Italian Entrees

Served with Your Choice of House or Caesar Salad

CAJUN PASTA

Pasta tossed in a Louisiana cream sauce with peppers, onions and traditional Louisiana seasonings
Chicken **\$13.99 per person**
Shrimp **\$16.99 per person**

CHICKEN MARSALA **\$14.99 per person**

Seared chicken served with a rich Marsala wine and mushroom sauce over penne pasta

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 ... **\$1.75 / person**

Mediterranean Entrees

Served with Your Choice of 2 Sides

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**

GREEK CHICKEN **GF** **\$13.99 / person**

Oven-Roasted Lemon Marinated, Bone-In- Chicken

HARISSA CHICKEN **GF** **\$13.99 / person**

Marinated Chicken, Sweet & Savory Harissa Sauce

EXTRAS

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

Indian Favorites

Served with Basmati Rice, Warm Naan & Cucumber Raita.

BUTTER CHICKEN **GF/V** **\$16.95 per person**

Tender chicken simmered in a rich, creamy tomato-butter sauce with aromatic spices

PALAK PANEER **GF/V** **\$15.95 per person**

Paneer cheese simmered in a creamy spinach sauce with garlic, ginger and warm spices

Build Your Own Bars

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

LOADED BAKED POTATO & CHILI BAR

Build your own loaded baked potato with hearty house-made chicken or beef chili and your choice of toppings **\$17.95 per person**

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



Loaded Baked Potato & Chili Bar

American Fare Entrees



Beef Pot Roast

Served with Your Choice of 2 Sides

POT ROAST

Slow Roasted and Served with a Robust House Made Gravy
Turkey **\$15.95 / person**
Beef **\$19.95 / person**

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 Outlets

SPINACH & PROVOLONE

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

EXTRAS

Buns, Rolls and Herb Butter or Garlic Bread **\$1.75 / person**

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

CHICKEN & DUMPLINGS **\$15.99 / person**

Chicken Simmered in a Rich, Creamy Homestyle Gravy with Veggies and Soft Traditional Dumplings

SEARED MAHI-MAHI OR TUNA **GF** .. **\$17.99 / person**

Toasted Sesame & Cucumber-Pineapple Salad, Miso Glaze

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