



HOLIDAY FEAST MENU

For your Residential or Corporate Catering Events
in the Months of November and December 2026

CATERING PACKAGES

PACKAGE 1 • \$24.99 per person

3 Meats and Choice of 2 Sides:
Oven Roasted Turkey, Sliced Ham, and Pulled Pork (Substitute Brisket for 1 Meat: add \$4 per person)

PACKAGE 2 • \$18.99 per person

Choice of 2 Meats and 2 Sides:
Oven Roasted Turkey, Sliced Ham, or Pulled Pork (Substitute Brisket for Meat: add \$4 per person)

PACKAGE 3 • \$17.99 per person

Choice of 1 Meat and 2 Sides: Oven Roasted Turkey, Sliced Ham, or Pulled Pork (Substitute Brisket for Meat: add \$3 per person)

All packages include plates, napkins, silverware, and serving utensils • Add extra sides \$3.99 per person • Package and menu prices do not include taxes and delivery • 5 person guest minimum per package or side • \$300 Minimum for delivery • No minimum for pick-up orders

A LA CARTE MENU

DRINKS

Sweet Tea • Unsweetened Tea \$10.99 each
Organic Lemonade \$16.99 each

DESSERTS

Peach Cobbler • Banana Pudding •
Apple Crisp (serves 10-12) \$34.99 each
Pumpkin Cheese Cake Bars \$3.99 each
9" Holiday Pies (serves 6-8)
• Chocolate Pecan \$34.99 each
• Pumpkin \$23.99 each

ROLLS • \$1.99 per person

with Signature Herb Butter

SIDES • \$3.99 per person

Green Bean Casserole • Cranberry Relish •
Sweet Potato Casserole • Glazed Carrots •
Mashed Potatoes • Dressing and Gravy •
Mac and Cheese • Baked Potato Casserole •
Cheesy Spoon Cornbread •

Call to book your holiday catering today!

678-920-1522 • www.eatcateringconcepts.com
Email: chow@eatcateringconcepts.com
3305 Peachtree Industrial Blvd, Ste 600 • Duluth, GA 30096



WINTER CELEBRATION MENU

For your Residential or Corporate Catering Events
in the Months of November and December 2026

ENTREES

Cabernet Braised Beef Short Ribs

Slow-braised beef short ribs finished with a rich Cabernet demi-glace and crispy shallots. \$17.99 per person

Herb & Garlic Prime Rib

Hand-carved, slow-roasted prime rib seasoned with fresh herbs and garlic, served with au jus and creamy horseradish sauce. \$21.99 per person

Cranberry Apple Pork Tenderloin Roulade

Pork tenderloin stuffed with apples, cranberries, spinach, and fresh herbs, finished with a white wine Dijon cream sauce. \$15.99 per person

Chicken Ballotine

Chicken breast stuffed with spinach, roasted garlic, and Boursin cheese, served with a white wine cream sauce. \$15.49 per person

Parmesan Crusted Chicken Breast

Parmesan-crusted chicken breast served with roasted garlic cream sauce. \$13.99 per person

Maple Dijon Atlantic Salmon

Fresh Atlantic salmon finished with a maple Dijon glaze and pomegranate herb butter. \$17.49 per person

HOLIDAY APPETIZERS

Cranberry Brie Arancini

Creamy Arborio rice infused with Parmesan and mozzarella, stuffed with creamy Brie and tart cranberry compote. Served with rosemary honey cream sauce. \$4.50 each

Mini Crab Cakes

Served with lemon dill aioli. \$4.95 each.

Beef Tenderloin Crostini

Topped with horseradish cream and caramelized onions. \$5.49 each.

Southern Shrimp & Grits Puffs

Buttery puff pastry filled with creamy smoked Gouda grits and Cajun shrimp, baked until golden and served with our signature Cajun cream sauce. \$4.96 each

House Smoked Salmon Board

House-smoked salmon served with Boursin cheese, capers, red onion, hard-boiled egg, crostini, and assorted crackers. \$85

- All packages include plates, napkins, silverware, and serving utensils •
- Package and menu prices do not include taxes and delivery •
- 5 person guest minimum per package or side • \$300 Minimum for delivery •
- No minimum for pick-up orders •

See the reverse side for more selections

SEASONAL PAIRINGS • \$4.99 per person

- Garlic Parmesan Duchess Potatoes • Truffle Yukon Gold Mashed Potatoes •
- Brown Butter Green Beans with Crispy Shallots • Creamed Corn with Boursin Cheese •
- Hot Honey Brussels Sprouts with Whipped Feta, Toasted Pistachios & Fresh Herbs •
- Wild Rice Pilaf with Cranberries & Pecans • Butternut Squash Gratin •
- Roasted Maple Glazed Rainbow Carrots •

HOLIDAY BREAKFAST COLLECTION • Each selection serves 6-8 people

Loaded Hash Brown Casserole

Shredded potatoes baked with sharp cheddar, applewood smoked bacon, sour cream, scallions, and crispy onions. \$38

Holiday Strata

Artisan sourdough layered with savory Italian sausage, roasted red peppers, baby spinach, smoked Gouda, and a rich herb-infused egg custard. \$44

6 House-Made Cinnamon Rolls

Freshly baked cinnamon rolls topped with our signature vanilla cream cheese icing. \$24

Overnight Brioche French Toast

Thick-cut brioche bread soaked overnight in our signature vanilla bean custard and topped with our buttery brown sugar glaze. \$38

Fresh Seasonal Fruit Bowl

A colorful assortment of hand-selected seasonal fruit. \$26

Sausage & Gruyère Breakfast Gratin

Layers of Yukon Gold potatoes, savory breakfast sausage, Gruyère cheese, roasted garlic, caramelized onions, fresh herbs, and a rich baked egg custard. \$42

FESTIVE DESSERTS

White Chocolate Cranberry Bread Pudding

Served with warm vanilla crème anglaise.

(Half Pan Serves 10-12) \$69

Salted Caramel Sticky Toffee Bread Pudding

Served with warm salted caramel sauce.

(Half Pan Serves 10-12) \$72

Peppermint Chocolate Mousse Cup \$5.99 each

Eggnog Cheesecake Bar \$5.49 each

Georgia Pecan Bars \$5.99 each

10" Holiday Pies (Serves 8-10) \$45 each

- Bourbon Chocolate Pecan
- Salted Caramel Apple
- White Chocolate Cranberry

Call to book your holiday catering today!

All orders must be placed by December 20th and picked up by 12 noon on Christmas Eve.

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