

Lunch Combinations



Your choice of individual boxed lunches or platter style.

#1 Sandwich 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 • Caprese

LUNCH SIDES

Broccoli Salad • Chips • Pasta Salad • Potato Salad

Individual Lunch Salads

Caesar • Greek • House • \$10.99
Winter Creek • 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, and Platters

LITTLE BITES

Bacon Wrapped Dates \$1.50 ea. • Deviled Eggs \$20.00 (15 ea.) • Sausage Bites \$1.50 ea.
Stuffed Mushrooms \$1.50 ea. • Sweet & Tangy Meatballs \$1.25 ea.
Goat Cheese Tarts \$1.75ea. • Spinach & Mozzarella Mini Quiches \$1.50ea.
Fruit Skewers \$1.75ea. • Red Pepper Hummus Shots \$1.75 ea
Smoked Salmon Phylo Cup \$1.75 ea. • Bruschetta or Olive Tapenade Crostini \$1.50 ea.

SALAD BITES Waldorf or Cobb \$2.00 ea. • Salmon Niçoise Crostini \$2.50 ea.
Pimento Cheese with Bacon Jam Crostini \$1.50 ea.

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 ea.
Southwest Chicken Empanadas (w/cilantro lime crema) \$3.25 ea
Petite Chicken Wellingtons \$4.25 ea. • Reuben Puff \$4.00 ea.

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 • \$55.00
Large • \$75.00

VEGGIE PLATTERS

Small • \$45.00
Large • \$65.00

CHARCUTERIE PLATTERS

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

See the website for the full 'Little Bites' list. If you do not see exactly what you are looking for, then just ask We will help bring your food concept to fruition!

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

DRINKS

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

EXTRAS

Breakfast Croissants with Egg and Cheese, 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)
Sausage Balls \$1.50



Catering CONCEPTS

To place your order, call or order online
678-920-1522 eatcateringconcepts.com

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

Many 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.

Contact us today for
your catering needs!

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eatcateringconcepts.com

Family Style Salads

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

WINTER CREEK SALAD

Spring mix, heirloom grape tomato, red onion, roasted marble potatoes, julienned carrot, feta cheese, cranberry vinaigrette. Half \$27.99 • Full \$44.99

SPINACH SALAD

Baby spinach, smoked bacon, hard boiled egg, roasted red peppers, sunflower seeds, queso fresco, croutons, apple cider vinaigrette. Half \$28.99 • Full \$45.99

ASIAN

Shredded romaine mix, cabbage, scallions, shredded carrots, cilantro, toasted almonds, Mandarin oranges, Oriental noodles with a creamy sweet and sour dressing. Half \$27.99 • Full \$44.99

CAESAR

Chopped romaine, shaved Parmesan, croutons and creamy Caesar dressing. Half \$27.99 • Full \$44.99

AVOCADO (GF)

Spring mix with candied walnuts, sliced apples, cranberries, diced avocado, Mandarin oranges and blue cheese crumbles with a honey mustard vinaigrette. Half \$31.99 • Full \$54.99

GREEK (GF)

Chopped romaine, Kalamata olives, Feta cheese, onions, cucumber, tomatoes, pepperoncini with a creamy Greek dressing. Half \$27.99 • Full \$44.99

HOUSE

Chopped romaine, shaved red onion, cheddar jack cheese, tomato, cucumber and croutons with a honey mustard vinaigrette or ranch dressing. Half \$24.99 • Full \$41.99

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

South of the Border Entrees

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

ENCHILADAS (GF)

Brisket with red enchilada sauce and Monterey jack cheese or chicken topped with green sauce and Cotija cheese. Each rolled in a corn tortilla.

Chicken \$12.49 per person • Brisket \$13.49 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 fajita 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 \$14.99 per person • Steak or Shrimp \$15.99

Add guacamole or cheese dip for \$1.00 each, per person



BONE-IN SMOKED CHICKEN (GF)

Hickory-smoked light and dark meat with our signature rub, slow-smoked to perfection. \$13.49 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

PULLED PORK OR CHICKEN (GF)

Chopped pork or chicken right out of the smoker with our house rub. Tossed with your favorite sauce, with buns. \$13.49 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 Turkey-Hand sliced; honey brined smoked turkey breast. \$13.99 per person

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

American Fare Entrees



SMOKED GOUDA STUFFED AIRLINER CHICKEN

Lemon caper beurre blanc. \$15.99 per person

COHO SALMON

Lemon caper beurre blanc. \$16.99 per person

CABERNET BRAISED SHORT RIB

Mushroom braising reduction sauce. \$17.99 per person

HOUSE RUB SEARED PORK TENDERLOIN

Sweet chili bacon cream sauce. \$15.99 per person

BLACKENED MAHI-MAHI

Rosemary pineapple & sweet potato butter. \$17.99 per person

PARMESAN CRUSTED CHICKEN

Tender oven-roasted marinated chicken breast cutlets, coated in our Parmesan-herb blend breading. \$13.99 per person

MEATLOAF

All-beef, tender and flavorful meatloaf topped with bacon, then coated with a tomato glaze. \$13.49 per person

BALSAMIC GLAZED PORTABELLAS (GF)

Portabella caps roasted with a balsamic glaze, mozzarella cheese and topped with roasted red peppers, served on a bed of spinach. Vegetarian \$12.99 per person Vegan \$14.99 per person

BOURBON CHICKEN (GF)

Pan seared, tender chicken served with our signature sweet bourbon sauce. \$13.99 per person

VEGGIE ROTINI (GF)

Roasted pesto rubbed eggplant filled with red peppers, spinach, & goat cheese. \$11.99 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

Individually packaged meals \$2.99 per person. Menu prices do not include delivery and tax.

Classic Italian Entrees



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.

BUTTERNUT SQUASH RAVIOLI

Diced pancetta, chopped broccolini, baby spinach, roasted red pepper cream sauce, parmesan. \$14.99 per person

ITALIAN SPINACH GNOCCHI

Rainbow Swiss chard, rosemary garlic cremini mushrooms & baby squash, grilled lemon sage beurre blanc. \$10.99 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. \$12.99 per person

ZITI BOLOGNESE

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

Please inform us if anyone in your order has a food allergy or dietary restriction. Ask about our vegetarian, vegan, gluten-free and full-service options. Gluten-free noodle option \$1.00

Southern BBQ Entrees

Sides

STANDARD • \$3.49 PER PERSON

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

Heirloom Carrots • Crispy Smashed Potatoes • Pesto Green Beans
Sesame Green Beans • Squash Casserole • Cold Quinoa Salad
Winter Vegetable Medley • Boursin Creamed Corn
Roasted Olive Oil Parmesan Asparagus • Winter Orzo Pasta

Dessert

\$2.99 each Brownies • Cookies
Assorted Bars • Lemon Bars
Chocolate Covered Strawberries

\$3.99 each Cream Cheese
Stuffed Churros • Gluten Free
Fudge Brownies • Cannoli Cake Slice

\$29.99 EACH (serves 10-12) Seasonal Cobbler • Apple Crisp
Banana Pudding • Chocolate Trifle • Fruit Trifle • Bread Pudding

Beverages

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