



Thank you for your interest in using Eagle's Nest Catering for your function. Our management and staff are dedicated to making your event as stress free as possible. Eagle's Nest Catering strives to provide great food with excellent service. Let us handle the details, big and small. We know you will have a wonderful experience.

We have extensive experience catering off site functions. We can cater at a hall with or without kitchen facilities. We can accommodate groups from 50 to 500, with appetizers, to full buffets or barbeques. We provide the same great food and service at your location or ours.

Our **Drop Off Menu** offers, breakfast, lunch and dinner options that can easily be dropped off at your location, with disposable plates and cutlery. To be sure you have everything you need we also provide buffet serving utensils. Our drop off menus have specific amounts or portions listed so you can order adequately for your group. Please keep these considerations in mind and we can help you decide if you have questions. We are confident in our food portions, however once we have dropped off the order it is out of our control. Food safety is also of great importance to us, so please be aware that once we drop off your order, food safety is now your responsibility. Please ensure any leftovers are disposed of if not placed in a refrigerator immediately following the meal. Alberta Health Services recommends food that is left out more than 3 hours be thrown out.

All food pricing is on a per person basis. Guaranteed numbers are required 7 days prior to your function. We will issue the invoice once we receive your final number and payment must be received prior to delivery. You can pay by visa, mastercard, interac, e-transfer or we can pick up a company check when we deliver. Your guarantee numbers can increase once given, but they cannot be decreased. Terms and conditions information sheet is enclosed. It must be read and signed before any function details are set.

We have a minimum order of 15 people for our menus. We can deliver for less however there will be extra fees depending on the amount of guests.

We look forward to helping you plan your function. Please contact one of our Catering Associates at (780) 449-6646 to discuss your function in detail.



Lunch Menu
Minimum 15 people

Under 15 add 4.00

All cold sandwich trays include, egg salad, tuna salad, ham, turkey, and roast beef on white, brown, multigrain and marble rye bread. Vegetarian available upon request
Gluten Free add 1.29

Lunch Menu 1:

Assorted Cold Sandwiches
Assorted Pickles
Vegetable Tray & Dip
Fruit Tray
Assorted Squares

12.95 per person
(1 sandwich per person)
14.95 per person
(1.5 sandwich per person)

Lunch Menu # 3:

Assorted Meat Tray
Buns and Butter
Assorted Pickles
Vegetable Tray & Dip
Cheese Tray
Assorted Pickles
Fruit Tray
Assorted Squares/cookies
15.95 per person

Lasagna Buffet

Artisan Buns & Butter
Vegetable Tray & Dip
Caesar Salad
Baked Lasagna made with meat sauce
14.95 per person

Beef Stew

Artisan Buns & Butter
Vegetable Tray & Dip
Caesar Salad
Beef Stew with Mashed Potatos
14.95 per person

Lunch Menu 2:

Assorted Sandwiches
Assorted Pickles
Vegetable Tray & Dip
Homemade Soup
Fruit Tray
Assorted Squares

13.95 per person
(1 sandwich per person)
15.95 per person
(1.5 sandwich per person)

Lite Lunch Menu

Assorted Cold Sandwiches
(½ sandwich pp)
Assorted Pickles
Vegetable Tray and Dip
8.49 per person

Chili Buffet

Artisan Buns and Butter
Vegetable Tray and Dip
Tossed Mixed Greens with dressing
Beef Chili
13.95 per person

Chicken Alfredo Penne

Artisan Buns and Butter
Vegetable Tray and Dip
Tossed Mixed Greens with dressing
Chicken Alfredo with Penne Pasta
13.95 per person



Hot Lunch Entrees

Minimum order 15 people

Under 15 add 4.00

Artisan Buns and Butter

1 Salad Choice

Mixed Green Salad with dressings, Ceasar Salad,
Vegetable Tray with Dip, Mango Pasta Salad, Kaleslaw
add a salad 1.29

1 Starch Choice

Oven Roasted Baby Red Potatoes
Oven Roasted Potato Wedges
Rice Pilaf
Garlic Mashed Potatoes
Scalloped Potatoes

Shaved Beef with Kaiser Buns | 13.95 | 2 buns 15.95
1 bun per person, bbq sauce, horseradish, mustard on the side

Shaved Montreal Smoked Meat with Marble Rye Panini Bread | 14.95
mustard, lettuce and sliced tomatos on the side add swiss cheese slices .99 each

6 oz BBQ Chicken Breast | 14.95

Herb Roasted Chicken Breast |14.95
Marinated in garlic and herbs, oven baked

Teriyaki Chicken with bell peppers & onions | 14.95
Julienne chicken sautéed with bell peppers, onions and carrots

Chili Lime Chicken |14.95
Breaded chicken breast pieces, tossed in Sweet Chili Sauce

Pulled Pork with Panini Buns 1 each |13.95 | 1.5 buns 15.95

Oven Roasted Turkey, Gravy & Cranberry Sauce |14.95 | add stuffing 1.29

Chicken Madeira |15.95
Chicken breasts, sautéed mushrooms and Madeira wine sauce

Oven Roasted Ham with Mustard |15.95

Chicken Supreme |14.95
Chicken breasts in a white wine and mushroom sauce

Sliced Roast Beef with Gravy |14.95
Sliced roast beef, gravy and horseradish on the side



Small Buffet Dinner Menu

Minimum order 15 people

Under 15 add 4.99

Artisan Buns and Butter or Garlic Bread

2 Salad Choices

Mixed Green Salad with dressings, Ceasar Salad, Vegetable Tray with Dip, Mango Pasta Salad, Kaleslaw, Potato Salad, Marinated Vegetable Salad add a salad 1.19

1 Starch Choice

Oven Roasted Baby Red Potatoes ,
Oven Roasted Potato Wedges ,Rice Pilaf
Garlic Mashed Potatoes, Scalloped Potatoes

1 Hot Vegetable Choice

PEI Mix, Fiesta Corn, Peas & Pearl Onions, Baby Carrots with Dill Butter, Green Beans with Lemon Butter, Broccoli, Cauliflower and Baby Carrots add 1.29

8 oz BBQ Chicken Breasts| 17.49

Herb Roasted ½ Chicken s |17.49

Oven Roasted ½ Chicken

Butter Chicken with Naan Bread| 17.49

Chili Lime Chicken |17.49

Breaded chicken breast pieces, tossed in Sweet Chili Sauce

Beef Lasagna |18.99

Zesty meat sauce layered with mozza cheese and noodles

Oven Roasted Turkey, Gravy & Cranberry Sauce |17.49 | add stuffing 1.49

Chicken Madeira |18.49

Chicken breasts, sautéed mushrooms and Madeira wine sauce

Oven Roasted Pork with Red Wine Demi Glace|18.49

Chicken Supreme |17.49

Chicken breasts in a white wine and mushroom sauce

Pot Roast with Root Vegetables |18.49

Carrots, Turnips, & Sweet Potatoes with sliced pot roast

Add

House Made Perogies |3.25

House Made Cabbage Rolls |4.00

50549 RR234 Leduc County, AB T4X 0L7

(780) 449 - 6646

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Dessert Selections

Fresh Fruit Tray 3 oz portion|1.99 4 oz Portion| 2.49 5oz Portion | 2.99

Assorted Pastries and Tarts 2 per person|2.20 3 per person |2.99

Assorted Mini Cup Cakes 2 per person| 1.75 3 per person | 2.25

Assorted Cookies 2 per person |1.75 3 per person| 2.25

Fruit Crisp 1.95 per person
 Apple, Strawberry Rhubarb, Blueberry, or Mixed Berry with whipped topping

Chocolate Skor Trifle 1.95 per person

Assorted Loaf Breads 2.50 per person
 Banana, Lemon Cranberry

Beverages:

Bottled Pop or Water 1.90 Canned Pop 1.50

Juice Boxes 0.93 Juice Bottles 1.90

Coffee
 Includes disposable cups, cream, sugar and stir sticks

10 Cups 19.95

50 cups 45.00

100 cups 90.00

Breakfast Buffet

Assorted Loaf Bread
 Fresh Baked Croissants
 Scrambled Eggs
 Hash browns
 Bacon & Sausages
 (3 slices of bacon, 2 breakfast sausages)
 Fresh Fruit Tray

14.95 per person

15.95 per person with Pancakes and Syrup

Double the bacon add 2.99

Continental Breakfast

Fresh Baked Muffins, Danish, Croissants, and Preserves
 Orange Juice and Apple Juice
 Coffee, tea

8.00 per person

Fresh Fruit Tray 4 oz Portion| 2.49 5oz Portion | 2.99

Assorted Yogurt 1.00 each



BBQ Buffet

Minimum order 50 guests
BBQ Not Included

Assorted Artisan Buns
Served warm with butter

Caesar Salad

House made Baked Beans
made with molasses and tomatos,

Chef's Choice Hot Vegetable

Dessert Buffet
Seasonal Fresh Fruit and Assorted Pastries

Assorted Pickled Vegetables
Pickled Beets, Cucumbers

Mango Pasta Salad

Baked Potato
Served with butter, sour cream, chopped
green onions and bacon bits on the side
(Potato Salad can be substituted)

Entrée Selection: Pick 1 entree selection for the entire group

8 oz Ribeye Steak 29.25
*chicken breasts available upon request
*Veggie Kebobs available upon request

10 oz Ribeye Steak 31.95

6 oz Ribeye Steak 27.95

BBQ Ribs and ¼ Chicken 26.95

6 oz Prime Rib Beef Patties 22.95
6 oz Chicken Breast Burgers
Vegetarian Burgers upon request
Includes hamburger buns, lettuce, tomato,
BBQ sauce, cheese slices, mustard, mayo, ketchup
pickles & relish. 1 burger per person

4 oz Prime Rib Burger, Hotdog 19.95
Includes buns, lettuce, tomato,
BBQ sauce, cheese slices, mustard, mayo, ketchup
pickles & relish. (2 each)
Add 2.00 each for gluten free burgers, buns

BBQ Rental 200.00 6 ft



Classic Dinner Buffet

Minimum order 50 guests

Assorted Artisan Buns
Served warm with butter

Caesar Salad
Served with grated parmesan and croutons

Mango Pasta Salad
Vegetable penne with bell peppers, diced mango
with creamy salad dressing

Chef's Choice Vegetables
Hot vegetable selection

Assorted Pickled Vegetables
Pickled Beets, Cucumbers, Olives

Mixed Green Salad
Dressings on the side

Marinated Vegetable Salad
Fresh vegetables tossed in a zesty
vinaigrette dressing

Oven Roasted Rosemary Potatoes
or Garlic Mashed Potatoes

Select 1 hot entrée item from the selection below.

Add additional items 4.99 per person

Chicken Supreme
Chicken breasts in a white wine mushroom sauce

Chili Lime Chicken
Breaded chicken breast pieces tossed in
Sweet Chili Sauce

Butter Chicken
Served with Rice Pilaf and Naan Bread

House made Cabbage Rolls
& Perogies with sour cream

Chicken Cacciatore
9 piece cut chicken in a zesty marinara sauce

Meatballs in Mushroom Gravy
Sautéed mushrooms with red wine,
and beef meatballs

Lobster Ravioli
served with creamy pesto sauce

Baked Lasagna with Meat Sauce

Please select 1 item from the following

Carved Peppercorn Herb Crusted Roast Beef 26.95
Served with pan gravy and horseradish

Carved Baked Ham 24.95
Glazed ham served with Dijon mustard on the side

Roast Turkey with Stuffing 24.95
Served with gravy and cranberry sauce

Carved Roasted Pork 24.95
Served with gravy, Dijon mustard

Dessert

Seasonal Fresh Fruit and Assorted Pastries
Old fashioned brownies, macaroons, assorted tarts
Coffee & Tea Station



Add any of the following to your buffet

Chocolate Skor Trifle	1.95
Fruit Crisp with Whipped Topping	1.95
Sticky Toffee Pudding	1.95
Assorted Tortes and Cheesecakes	4.50
Chocolate Fountain	4.95
We supply the fountain and milk chocolate for dipping of fruit Cheese cake squares wafer cookies, pretzels and cream puffs	
Rice Pilaf or Pasta Penne	1.00
Second Hot Vegetable	1.99
Yorkshire Pudding	1.25
House Made Perogies	3.25
House Made Cabbage Rolls	4.00

Drop Off Orders

Guaranteed numbers for drop off orders cannot be decreased 24 hours prior to delivery. Payment for drop off orders must be received prior to delivery. Billing arrangements must be pre-approved. 10 % gratuity charged on all orders.

All buffets include disposable cutlery, napkins and plates. Serving utensils are yours to keep.	Serving Utensils 10.00 cold buffets 20.00 hot buffets
Delivery Fees: Beaumont 10.00 Nisku/Leduc 15.00 South Edmonton 25.00	Delivery Fees Other areas call for quote
Disposable Plate Upgrade: Hi quality Sabert plates, and silverware are available for an extra charge.	Plates .025 each. Fork 0.10 knife 0.10 spoon 0.10

Chafing Dishes for Hot Food We will deliver and set up your buffet in chafing dishes. Your buffet items will come in regular bowls and pans, we will return for the chafing dishes at a predetermined time. Menu subject to 15% gratuity	15.00 for each chafing dish required 15.00 flat fee for pick up of chafing dishes
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Small Ware Options

Bronze

China dinner plate, dessert plate, fork, knife, dessert fork
salt and pepper on each table
Disposable Linen Napkin included
Chafing Dishes for Hot Food with all service utensils
15% gratuity is charged on your meal
3.75 per person

Silver

China dinner plate, dessert plate, fork, knife,
dessert fork, teaspoon & water glass
salt and pepper on each table
Coffee Mug @ coffee station
Disposable Linen Napkin included
Chafing Dishes for Hot Food with all service utensils
15% gratuity charged on your meal
5.25 per person

Gold

China dinner plate, dessert plate, fork, knife,
dessert fork, teaspoon
salt, pepper, sugar, creamers and water pitcher on each table
Water & Wine Glass, coffee cup and saucer
Linen Napkin – standard color
Chafing Dishes for Hot Food with all service utensils
18% gratuity charged on your meal
7.00 per person

- Day and time to set tables with cutlery and dishware as required, should be confirmed 2 weeks prior to your function.
- Includes black tablecloths and black skirts for buffet set up.
- Damaged or lost items subject to replacement fees.
- We will leave coffee, water and wine glasses on the tables until speeches/presentations are finished.
- Linens will be left on the tables and are the responsibility of the client to return them the next day. Rental items left behind for clients use should be rinsed and returned to Eagle's Nest Catering the next day



Linen Rentals

White, Ivory or Black Tablecloths	62 x 114 Fits rectangle tables	5.00 each
	85x85 Fits 6 foot round tables	5.00 each
Cloth Napkins: white, black or ivory	16x16 standard	0.65 each
Cloth Napkins: Various Colors		.075 – 1.75 depending on color selected
Table Skirts	Various colors available	18.00 each



Drop Off Order Form

Date of Function: _____ **Delivery Time:** _____

Name of Company or Group:

Delivery Address: _____ City: _____

Contact Person: _____ Ph# WK: _____ Cell: _____

Email _____ Number of People _____

Menu Selection	Service Package	Other

1. Guaranteed number of guests is required 1 week prior to function. The number can increase, but may not decrease once given.
2. All changes and requests must be made in writing.
3. A signed copy of the function contract returned to Eagle's Nest Catering will ensure that all agreed upon requirements are stated.
4. All drop off orders must be paid in full prior to delivery

Visa or MC # _____ **Exp Date:** _____

Date: _____ Customer Signature: _____