

Lee n' Eddies

Chicagoland's Most Trusted Caterer! 630.350.3500

At Lee n' Eddies One Call Does It All!

Individualized Customer Attention!

We are committed to giving each individual customer cared-for attention and our very BEST SERVICE. We take pride in our hands-on dedication to providing Great Food, Great Service and the Best Prices, making Lee n' Eddies Chicagoland's Most Trusted Caterer!

From Self Service Buffets to Full Service Catered Events!

We offer Professional Staff in Formal Attire, Tableside Chef Carvings and Pasta Stations and Picture-Perfect Presentation! With menus that are perfect for every budget, Lee n' Eddies lets you relax and be a guest at your own event.

Pride in Quality Food and Presentation!

Our own trained staff offers delicious foods, beautifully arranged using only the freshest ingredients and most exciting recipes.

Rentals, Entertainment and Venues!

We can also provide china, tables, chairs and dance floors. Need a band, DJ or even a Venue? Lee n' Eddies can supply these too.



Hars D'aeuvres

Minimum 30 of Each Item

-
Beef
Teriyaki Beef Skewers with Scallion Sauce \$2.89 each Beef Tenderloin on Mini Brioche with Creamed Horseradish
Chicken
Mini Chicken Egg Rolls with Sweet & Sour Sauce
Vegelarian
Mini Assorted Quiche
Seafaad
Shrimp Ceviche Cups
Pork
Bacon wrapped Brussel Sprouts



Buffet Dinner Selections

Thornhill Buffet

Everything is Included in this complete buffet – Fresh Bread, Butter, China -Like Tableware, all Serving Utensils and Warming Units.

With 2 Entrees \$19.99 With 3 Entrees \$21.99 (50 Guests or more)

Entrees - select 2 or 3

Roast Sirloin of Beef
Roast Pork Loin
Beef Tenderloin Medallions (+ \$2.00)
Glazed Hawaiian Ham with Pineapple
Chicken Breast with Champagne Sauce
(+75¢)
Herb Roasted Chicken
Chicken Vesuvio with Roasted Potatoes
Lemon Breast of Chicken (+75¢)
Baked Pasta Alfredo
Stuffed Shells
Penne Pasta with Marinara
Fettuccini with Broccoli in Garlic Oil
Chicken Breast Marsala (+ 75¢)

Our Wows

Chicken Breast Alfredo
Sliced Roast Beef in Gravy
Cheese Stuffed Shells
Garden Salad with Assorted Dressings
Baked Broccoli with Seasoned Bread
Crumbs
Fresh Rolls and Butter
Complete China-Like Tableware
Warming Units

\$19.99 per Guest (50 Guests or more)

Accompaniments - select 3

Caesar Salad
Spinach Salad with Mixed Greens
Tossed Salad with Garden Vegetables
Roast Vegetables Italiano
Green Beans Almondine
Baked Broccoli with Seasoned Bread Crumbs
California Blend Vegetables
Mashed Potatoes with Gravy
Rice Pilaf
Potatoes Au Gratin
Roasted Potato Wedges
Garlic Mashed Potatoes
Buttery Corn Niblets with Red Bell Peppers

With This Ring...

Lemon Baked Breast of Chicken
Roast Sirloin of Beef
Rotini Broccoli Parmesan
Tossed Garden Salad or Caesar Salad
Garlic Mashed Potatoes
Green Beans Almondine
Assorted Fresh Dinner Rolls with Butter,
China-Like Tableware
& Warming Units

\$19.99 per Guest (50 Guests or more)

Plated Dinner

- * Choose 3 Passed Hors D'oeuvres
- * Choose 1 Salad
- * Choose 1 Starch
- * Choose 1 Vegetable
- * Choose Main Entrée

Passed Hors D'oeuvres

Select 3 from Below (included)

- · Apple Walnut Chicken Salad on a Wonton Crisp
- Tortellini, Cheese, Salami and Olive on a Bamboo Skewer
- · Potato Skins with Bacon, Cheddar and Sour Cream
- · Beef Satay with Thai Chili Sauce
- · Roasted Chicken Quesadillas with Salsa & Cream Sauce
- · Mini Spring Rolls with Sweet and Sour Sauce
- · Teriyaki Chicken Satay

Salad

Select 1

- Caesar Salad with Parmesan Cheese and Caesar Dressing
- · Spinach and Mixed Greens with Balsamic Vinaigrette
- Tossed Salad with Garden Vegetables and Dressings

Starches

Select 1

- · Roasted Potato Wedges
- · Herbed Rice Pilaf
- Garlic Mashed Potatoes
- Twice Baked Potatoes

Wegetables

Select 1

- · Baked Broccoli with Seasoned Bread Crumbs
- · Roasted Seasonal Vegetables
- Baked Asparagus Parmesan
- Mixed Vegetables in Butter Sauce

Plated Dinner Entrees

Chicken - \$39

Champagne Breast of Chicken Chicken Breast in Lemon Sauce Herb Roasted Chicken Chicken Breast Marsala

Wegetarian - \$36

Stuffed Shells in Tomato Cream Sauce Grilled Vegetables on a Bed of Rice Penne Pasta Marinara Creamy Vegetable Lasagna Fettuccini with Broccoli in Garlic Oil Beef - \$49

Roast Sirloin of Beef 18 Hour Smoked Beef Brisket Ribeye Steak (Market) Tenderloin Medallions (Market)

Pork - \$42

Roast Pork Medallions Glazed Ham with Pineapple Sauce Braised Short Ribs

Fish - \$44

Salmon with Teriyaki Sauce Baked Tilapia Filet in Lemon Sauce

Minimum of 10 each Entrée Selection All Plated Meals include Fresh Assorted Rolls and Butter, China-Like Tableware Prices do not include delivery, taxes, rentals or necessary staff China and Rentals are available – please call for information



Specialty Buffets

Complete Chef Carving Station with Appetizers and Dessert Buffet

Choose 2: Whole Roasted Turkey Breast, Roasted Round of Beef or Honey Baked Ham. Served with Caesar Salad, Parmesan Potatoes, Green Beans Almondine, California Pinwheels, Hawaiian Meatballs, Fresh Vegetable Crudités and a Selection of Assorted Cubed Cheeses. Plus assorted Gourmet Sweets. With a variety of Fresh Baked Assorted Petite Rolls, Condiments and Deluxe China-Like Tableware

Includes: Chef Carver, Service Personnel, Polished Chafers & Skirted Buffet Table.

Delight your guests with your own Uniformed Carving Chef & Service Personnel specially trained for carving and serving your choice of Roasts. Also includes all necessary serving equipment.

\$45.99 per guest (50 Guests or more)

Chef's Pasta Station

Serve your guests a delicious variety of pastas — <u>Including</u> Tortellini, Fettuccini and Penne (Gluten Free available). <u>Select 3 sauces</u> from Alfredo, Marinara, Meat-Sauce, Garlic and Oil. Pesto or Tomato Cream Sauces. <u>Also includes choice of 4 from the following</u>: Roast Chicken Strips, Shrimp (+ 1.50), Meatballs, Broccoli, Roasted Red Peppers, and Sun-Dried Tomatoes.

Buffet includes Caesar or Fresh Tossed Salad, Assorted Rolls and Bread Sticks, Butter, Parmesan Romano blend cheese, Deluxe Tableware and China-like Plates. Includes Chef, Service Staff, Linen, Chafers, and Complete Serving Equipment.

\$42.99 per guest (50 Guests or more)

Wedding Brunch Buffet

Includes Scrambled Eggs with Cheese, Breakfast Potatoes with Peppers and Onions, Assorted Vegetables, Sausage Links, Fresh Biscuits.

Plus Your Choice of 3 from the following: Mini Pancake Skewers; Yogurt Parfait Cups; Sliced Breakfast Loaves; Assorted Bagels with Cream Cheese; Donut Hole Skewers; French Toast; Chicken 'n' Waffle Skewers; Assorted Donuts; Fresh Fruit Platter.

Our Brunch Buffet includes China Like Tableware, Warming Units, Professional Serving Staff, Necessary Condiments and serving equipment.

Add Coffee Service and Assorted Juices \$ 4.99 per person

\$39.99 per guest (50 Guests or more)

Something Different

Grazing Stations (8-10 pieces per guest)

Charcuterie Board Honey Hawaiian Meatballs Mini Quiche Fresh Vegetable Platter Caprese Skewers China- Like Tableware and Warming Units

Minimum 50 guests \$19.99 per guest



Cheeseburger Sliders
Chicken Tenders
Corn Dogs
Crunchy Cole Slaw
Sliced Watermelon
Includes China- Like Tableware, Condiments, Warming Unit

Minimum 50 guests \$14.95 per guest



A Variety of Finger and Cocktail Sandwiches Deluxe Relish Tray California Pinwheels Caesar Salad Brownie Bites Includes Complete China- Like Tableware

Minimum 30 guests \$18.99 per guest



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Sweet Finishes

Sweet Table Assortment

Assortment of Caramel Apple Grannie Bars, Pecan Bars with Chocolate Chunks, Oreo Cookie Dream Bars, Lemonberry Bars, Fresh Italian Cookies, Cupcakes, Brownies, Fresh **Cut Fruit Trav**

\$14.99 per Guest (40 Guests or more) 4-5 pieces per guest

Add Fresh Brewed Coffee, Choose Regular or Decaf, Assorted Flavored Creamers, Cups, Sugar, Sweet & Low, and Napkins. \$2.99 per guest

Assorted Cupcakes Mini Dessert (Shooters

Moist Chocolate and Vanilla

Frosted Cupcakes

Variety includes: Key Lime, Double Chocolate, Lemon

Supreme, and Luscious Strawberry

\$24.99 per ½ dozen \$27.99 per dozen

Fruit Tray

Fresh Selection of Pineapple, Honeydew, Oranges, Cantaloupe and Grape Clusters with Luscious Dipping Sauce. Beautifully Arranged (Seasonal: Selection & price may vary.)

Large Serves 30 – 35 \$75.99

Chocolate Dipped Strawberry Display

Luscious Strawberries dipped in decadent chocolate (Seasonal - Minimum 3 dozen)

\$33.99 per dozen



Beverages

Beverages

Chilled Fruit Punch, Lemonade, Iced Tea *	40-50 Cups \$69
Sparkling Fruit Punch*	40-50 Cups \$99 (with stemmed cups)
Pepsi and Coke products	\$1.29 per can
Bottled Still Water	\$1.69 per bottle
Bottled Sparkling Waters, Plain or Flavore	
Fresh Brewed Coffee with Flavored Creams	s (Regular or Decaf*)40-50 cups \$69
Hot Tea	40-50 cups \$69
Sherbet Punch	40-50 Cups \$99

^{*} For your convenience Bulk Beverages come in Easy Push-Button Disposable Containers that stay Hot or Cold as needed.

Ordering Information

- All prices are for 30 or more unless otherwise noted. Please order in increments of 5
- Ordering Place orders a minimum of 7 days before delivery. You may cancel your order with 96 hours notice. Specialty items, including rentals and equipment are booked upon a first come, first served basis and require deposits. These items may not be cancelled once booked.
- Prices DO NOT INCLUDE tax, service, rentals or delivery. Food Allergies: Our food items may contain traces of peanuts, peanut oil or gluten.
- Prices good through 8/31/23 and are subject to change without notice and due to market conditions.
- Visa, MasterCard and Discover are accepted
- Our trained and certified staff has over 60 years of catering experience in the Chicagoland area

Full Staffing, China and Rentals Available – Please Call for Additional Information

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