

## Qedding Oatering OMenco

## Lee n' Eddies

Chicagoland's Most Trusted Caterer! 630.350 .3500

# Eit Lee n' Eddies One Eall Dees Ft Clle! 

## Ondividualized Oustamer Cittention!

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!

## Fram Self Service Buffels ta Full Service Patered 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 trained staff offers delicious foods, beautifully arranged using only the freshest ingredients and most exciting recipes.

## Rentals, Entertainment and Qenues!

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.


## Ftars D'ecaures

Minimum 30 of Each Item

## Beef

Teriyaki Beef Skewers with Scallion Sauce ... \$2.89 each Beef Tenderloin on Mini Brioche with Creamed Horseradish \$3.89 each Mini Cheeseburgers with Mustard \& Dill Pickle Chip \$2.19 each

## Ohicken

Chicken Pot Stickers with Chili Sauce ......... \$2.89 each
Thai Chicken Skewers with Peanut Sauce .... \$2.89 each
Pastry Puff Stuffed with Chicken ................ \$2.49 each
Buffalo Chicken Nibbler Skewers
with Our Ranch Bleu Cheese Dip (GF)
\$2.89 each

## Qegetarian

Mini Assorted Quiche
\$2.39 each
Tomato Soup \& Grilled Cheese Shooters ....... \$3.95 each
Roasted Red Pepper \& Garlic Hummus
with Pita Chips
\$2.89 each
Mini Caprese Kabobs (GF) ........................... \$2.95 each
Mini Arancini with Marinara $\$ 2.89$ each

## Seafoed

Shrimp Ceviche (GF) ................................. \$4.99 each
Lobster Mac \& Cheese Bites ........................ \$3.49 each
Jumbo Shrimp Cocktail Cup (GF) ................. \$3.95 each
Crabmeat Stuffed Mushrooms ...................... $\$ 3.99$ each
Perk
Bacon wrapped Brussel Sprouts (GF) .............. $\$ 2.59$ each
Pulled Pork Pastry Puffs ............................ $\$ 2.79$ each
Prosciutto \& Melon Skewers (GF) ............. $\$ 2.49$ each
Dates Wrapped with Bacon
with Balsamic Drizzle .................................. $\$ 2.79$ each
(GF) - Gluten Free

## Buffet Dinner Selections

## Thowhill Bulfet

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

With 2 Entrees $\$ 21.99$ With 3 Entrees $\$ 24.99$ (50 Guests or more)

## Entrees - select 2 or 3

Roast Sirloin of Beef
Roast Pork Loin
Beef Tenderloin Medallions (+ \$2.00)
Rigatoni with Vodka Sauce
Chicken Breast with Champagne Sauce (+75¢)
Herb Roasted Chicken Breast (GF)
Chicken Vesuvio with Roasted Potatoes (GF)
Lemon Breast of Chicken (+75c)
Fettuccini Alfredo
Cheese Ravioli with Tomato Cream Sauce
Mostaccioli Marinara
Fettuccini with Broccoli in Garlic Oil
Grilled Chicken Breast Marsala (+ 75 ¢)
Grilled Salmon (GF) (\$4.00)

## Our Oaws

Grilled 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
\$21.99 per Guest (50 Guests or more)

## Accompaniments - select 3

Caesar Salad
Strawberry Spinach Salad (+\$2.00)
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
Seasoned Grilled Asparagus

## OWith Ohis Ring...

Lemon Baked Breast of Chicken
Roast Sirloin of Beef
Rotini Broccoli Parmesan
Tossed Garden Salad or Caesar Salad
Seasoned Potato Wedges
Green Beans Almondine
Assorted Fresh Dinner Rolls with Butter,
China-Like Tableware
\& Warming Units
\$21.99 per Guest (50 Guests or more)
(GF) - Gluten Free

## Plated Divner

* Add 3 Passed Hors D'oeuvres (+ \$ 7.00)
* Choose 1 Salad
* Choose 1 Starch
* Choose 1 Vegetable
* Choose Main Entrée
* Choose 1 Vegetable

Passed Ofors D'eewres ( +87.00 )
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 (GF)
- Beef Satay with Thai Chili Sauce
- Roasted Chicken Quesadillas with Salsa \& Cream Sauce
- Chicken Pot Stickers with Chili Sauce
- Mini Caprese Kabobs


## Salad <br> Select 1

- Caesar Salad with Parmesan Cheese and Caesar Dressing
- Strawberry Spinach Salad with Raspberry Vinaigrette (GF)
- Tossed Salad with Garden Vegetables and Dressings (GF)


## Starches

## Select 1

- Roasted Seasoned Potato Wedges (GF)
- Herbed Rice Pilaf
- Garlic Mashed Potatoes
- Twice Baked Potato Casserole
- Redskin Parslied Potatoes

Qegetables

## Select 1

- Baked Broccoli with Seasoned Bread Crumbs
- Roasted Seasonal Vegetables (GF)
- Grilled Asparagus Parmesan (GF)
- Mixed Vegetables in Butter Sauce (GF)
(GF) - Gluten Free


## Dlated Dinner Cntrees

Chicken-\$34
Champagne Breast of Chicken Chicken Breast in Lemon Sauce Herb Roasted Chicken Quarters (GF) Grilled Chicken Breast Marsala

Degetatian - 831
Stuffed Shells in Tomato Cream Sauce
Rigatoni in Vodka Sauce
Creamy Vegetable Lasagna
Fettuccini with Broccoli in Garlic Oil
Cavatappi with Portobello Pesto
Grilled Stuffed Eggplant in Marinara (GF)

Beef - 844
Roast Sirloin of Beef
12 Hour Smoked Beef Brisket
NY Strip Steak (Market)
Tenderloin Medallions (Market)
Perk-\$37
Grilled Pork Chops with Peach Chutney Roasted Pork Medallions
Short Ribs Braised in Red Wine
Fish - $\$ 39$
Grilled Salmon with Teriyaki Sauce Baked Tilapia Filet in Lemon Sauce Shrimp Dejonghe

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
(GF) - Gluten Free

## Specially Bulfets

## 

Choose 2: Whole Roasted Turkey Breast (GF), Roasted Round of Beef (GF) or Honey Baked Ham (GF). Served with Caesar Salad, Parmesan Potatoes (GF), Green Beans Almondine (GF), California Pinwheels, Hawaiian Meatballs, Fresh Vegetable Crudités and a Selection of Assorted Cubed Cheeses. Plus Chocolate Dipped Strawberries and a variety of Fresh Baked Assorted Petite Rolls.

## \$45.99 per guest (50 Guests or more)

## Ohef's Pasta Station

Serve your guests a delicious variety of pastas - Including Rigatoni, Fettuccini and Penne (Gluten Free available). Select 3 sauces from Alfredo, Marinara, Vodka Sauce, Garlic and Oil, Pesto, or Tomato Cream Sauces. Also includes choice of 4 from the following: Grilled Chicken Strips (GF), Shrimp (+ 1.50)(GF), Meatballs, Sausage Coins, Broccoli (GF), Roasted Red Peppers (GF), and Sun-Dried Tomatoes (GF).

Buffet includes Caesar or Fresh Tossed Salad, Assorted Rolls and Bread Sticks, Homemade Garlic Butter, and Parmesan Romano blend cheese.
\$42.99 per guest (50 Guests or more)

## Quedding Brunch Buffet

Includes Scrambled Eggs with Cheese (GF), Breakfast Potatoes with Peppers and Onions (GF), Choice of Pork or Turkey Sausage Links, or Breakfast Ham, Fresh Buttermilk Biscuits. Plus Your Choice of 3 from the following: Mini Pancake Skewers; Yogurt Parfait Cups (GF); Sliced Breakfast Loaves; Assorted Bagels with Cream Cheese; Donut Hole Skewers; French Toast Casserole; Chicken ' $n$ ' Waffle Skewers; Assorted Donuts; Fresh Fruit Platter (GF).

Add Coffee Service and Assorted Juices - $\$ 4.99$ per person

## \$39.99 per guest ( 50 Guests or more)

The above menus include all necessary staff, serving equipment, appropriate condiments, table covers and China- like tableware. Call for specific details.
(GF) - Gluten Free

## Late Olight Snacks

## Tauch of Ftaly

Mini Italian Beef Sandwiches<br>Sweet Peppers<br>Mild Giardiniera<br>Potato Chip Bags<br>Appetizer Plates \& Cocktail Napkins

Minimum 30 guests $\$ 5.99$ per guest
Jaca Station
Seasoned Ground Beef
Soft Tortillas
Shredded Cheese, Tomato, Onion, Sour Cream \& Salsa Complete Tableware

Minimum 30 guests $\$ 6.99$ per guest

## OMini Saders

Grilled Beef Sliders on Fresh Baked Rolls Cheese, Pickles, Mustard, Ketchup, Mayo Potato Chip Bags
Complete Tableware
Minimum 30 guests $\$ 4.99$ per guest

## Olacho Station

Multicolored Tortilla Chips
Fresh Guacamole
Pico de Gallo
Nacho Cheese Dip
Chunky Salsa
Nacho Jalapeno Peppers
Paper Boats, Napkins \& Forks
Minimum 30 guests $\$ 4.99$ per guest

## Sweet finishes

## Sweet Table Cossortment

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 Tray
$\$ 10.99$ per Guest (40 Guests or more) 4-5 pieces per guest
Add Fresh Brewed Coffee, Choose Regular or Decaf, Assorted Flavored Creamers, China Like Mugs, Sugar, Sweet \& Low, and Napkins. \$2.99 per guest

Cissorted Cupcakes
Moist Chocolate and Vanilla Frosted Cupcakes
\$27.99 per dozen

## OMini Dessect Shooters

Variety includes: Key Lime, Double Chocolate, Lemon Supreme, and Luscious Strawberry
$\$ 24.99$ per $^{1} / 2$ dozen

Fruit Thay
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

Phocelate Dipped Straubberiyy Displayy
Luscious Strawberries dipped in decadent chocolate (Seasonal - Minimum 3 dozen)

## Cossorted Chese Cake Slices

\$3.99 each
\$33.99 per dozen

## Beverages

## Beverages <br> Chilled Fruit Punch, Lemonade, Iced Tea * ........................................40-50 Cups \$69 <br> Pepsi and Coke products <br> . $\$ 1.29$ per can <br> Bottled Still Water ............................................................................. $\$ 1.69$ per bottle <br> Bottled Sparkling Waters, Plain or Flavored ...............................From \$2.29 per bottle <br> Fresh Brewed Coffee with Flavored Creams (Regular or Decaf*)............40-50 cups \$69 <br> Hot Tea ..........................................................................................40-50 cups \$69 <br> Fruit Infused Waters (Minimum 50) ..........................................................\$3.29 each <br> * For your convenience Bulk Beverages come in Easy Push-Button Disposable Containers that stay Hot or Cold as needed.

## Ordering Onformation

- 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 12/31/24 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
Ohicagolands OMast Trusted Caterer!

