



Wedding Catering Menu

Lee n' Eddies

Chicagoland's Most Trusted Caterer!

www.leeneddies.com

(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, all with *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 Venues!

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



Hors D'oeuvres

Beef

- Teriyaki Beef Skewers with Scallion Sauce ... \$3.59 each
- Beef Tenderloin on Mini Brioche
with Creamed Horseradish \$4.19 each
- Mini Cheeseburgers with Mustard
& Dill Pickle Chip \$4.29 each

Chicken

- Chicken Pot Stickers with Chili Sauce \$2.89 each
- Thai Chicken Skewers with Peanut Sauce \$2.89 each
- Buffalo Chicken Nibbler Skewers
with Our Ranch Bleu Cheese Dip \$2.89 each

Vegetarian

- Tomato Soup & Grilled Cheese Shooters \$3.99 each
- Whipped Goat Cheese and Tomato Crostini .. \$2.79 each
- Raspberry and Brie Crostini \$2.89 each
- Mini Caprese Kabobs (GF) \$2.89 each
- Mini Arancini with Marinara \$3.29 each

Seafood

- Shrimp Ceviche (GF) \$3.29 each
- Mini Lox and Bagel..... \$3.99 each
- Jumbo Shrimp Cocktail Cup (GF) \$3.99 each
- Crabmeat Stuffed Mushrooms\$3.99 each

Pork

- Italian Sausage Skewer..... \$3.79 each
- Prosciutto & Melon Skewers (GF) \$2.79 each
- Dates Wrapped with Bacon
with Balsamic Drizzle (GF) \$2.79 each

(GF) - Gluten Free



Buffet Dinner Selections

Thornhill Buffet

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

With 2 Entrees \$20.99 With 3 Entrees \$23.99 (30 Guests or more)

Entrees - select 2 or 3

Roast Sirloin of Beef
Roast Pork Loin
Beef Tenderloin Medallions (+\$4.00)
Rigatoni with Vodka Sauce
Chicken Breast with Champagne Sauce
(+\$1.40)
Herb Roasted Chicken Breast (GF) (+\$1.20)
Chicken Vesuvio with Roasted Potatoes (GF)
(+\$1.40)
Chicken Breast with Lemon Sauce (+\$1.40)
Fettuccini Alfredo
Cheese Ravioli with Tomato Cream Sauce
Mostaccioli Marinara
Fettuccini with Broccoli in Garlic Oil
Grilled Chicken Breast Marsala (+\$1.75)
Grilled Salmon (GF) (+\$6.00)
Flank Steak (+\$6.00)

Accompaniments - select 3

Caesar Salad
Spinach and 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
Seasoned Grilled Asparagus

With This 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

\$22.99 per Guest (30 Guests or more)

(GF) - Gluten Free

Wedding BBQ Buffet

Barbecued Pulled Pork
Grilled Chicken Breast
Parmesan Roasted Potatoes
Gourmet Mac and Cheese
Southern Style Green Beans
Choice of Sauces – Original, Spicy BBQ
Sauce
Watermelon
Corn Bread
Mini Sliced Brioche Rolls
Butter
China-Like Tableware
Warming Units

\$19.99 per Guest (30 Guests or more)

Plated Dinner

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

Passed Hors D'oeuvres

(Choice of 3) Included in Price

- Bacon Wrapped Dates
- Mini Arancini in Marinara
- Potato Skins with Bacon, Cheddar and Sour Cream (GF)
- Roasted Chicken Quesadillas with Salsa & Cream Sauce
- Chicken Pot Stickers with Chili Sauce
- Mini Caprese Kabobs

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 (GF)
- Harvest Salad with Bleu Cheese and Balsamic Dressing + (\$1.29)

Starches

Select 1

- Roasted Seasoned Potato Wedges (GF)
- Herbed Rice Pilaf
- Garlic Mashed Potatoes
- Twice Baked Potato Casserole
- Rosemary Redskin Potatoes
- Three Cheese Risotto + (\$3.29)

Vegetables

Select 1

- Baked Broccoli with Seasoned Bread Crumbs
- Roasted Vegetables Italiano
- Grilled Asparagus Parmesan (GF)
- Herbed Green Beans

(GF) - Gluten Free



Plated Dinner Entrees

Chicken - \$30

Champagne Breast of Chicken
Chicken Breast in Lemon Sauce
Herb Roasted Chicken Breast
Grilled Chicken Breast Marsala
Airline Chicken Breast with
pan sauce- (+ \$4.29)

Vegetarian - \$30

Stuffed Shells in Tomato Cream Sauce
Rigatoni in Vodka Sauce
Fettuccini with Broccoli in Garlic Oil
Grilled Stuffed Eggplant in Marinara (GF)
Butternut Squash Ravioli in Brown Butter
Sage Sauce

Beef - \$39

Roast Sirloin of Beef
12 Hour Smoked Beef Brisket
New York Strip
Tenderloin Medallions (Market)

Pork - \$36

Roast Pork Medallions
Grilled Pork Chops with Peach Chutney
Braised Short Ribs in Red Wine

Seafood- \$35

Grilled Salmon with Teriyaki Sauce
Shrimp Dejonghe
Lobster Ravioli in Cream Sauce

Kids' Meals available – Please Call

Minimum of 10 each Entrée Selection

All Plated Meals include Fresh Assorted Rolls, Whipped Herb Butter and China-Like Tableware

Prices do not include trucking fee, taxes, rentals or necessary staff

China and Rentals are available – please call for information

(GF) – Gluten Free



Specialty Buffets

Mashed Potato Bar

Creamy House-Made Mashed Potatoes. Toppings include: BBQ Pulled Pork or Breaded Chicken Bites, Diced Bacon, Green Onions, Shredded Cheese Blend, Brown Gravy, Sour Cream, Salt & Pepper, and Herbed Butter. Also Includes China Like Tableware and Warming Unit.

\$17.99 per guest (50 Guests or more)

Mac and Cheese Bar

Gourmet Mac and Cheese made with 3 Cheese White Sauce. Toppings include: Buffalo Diced Chicken, Bacon Bits, Steamed Broccoli, Green Onions, Roasted Red Peppers, Seasoned Bread Crumbs, Shredded Cheese Blend. Add Lobster bits (+\$2.50). Also Includes China Like Tableware and Warming Unit.

\$16.99 per guest (50 Guests or more)

Wedding Brunch Buffet

Includes Scrambled Eggs with Cheese (GF), Breakfast Potatoes with Peppers and Onions (GF), Buttermilk Biscuits, Choice of Pork or Turkey Sausage Links or Breakfast Ham. Plus Your Choice of 3 from the following: Yogurt Parfait Cups (GF); Assorted Bagels with Cream Cheese; Assorted Danish, Mini Buttery Croissant; French Toast Casserole; Chicken 'n' Waffle Skewers; Fresh Fruit Platter (GF). Also Includes China Like Tableware and Warming Unit.

\$35.99 per guest (50 Guests or more)

All the above specialty buffets and stations includes - Professional serving staff, Upgraded Serving Equipment, Tables and Table covers can be added upon availability. Please call for more details and pricing.

Complete Chef Carving Station

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 Fresh Fruit Tray. With a variety of Fresh Baked Assorted Petite Rolls, Condiments and Deluxe China-Like Tableware. Includes Carving Chef

\$47.99 per guest (50 Guests or more)

(GF) - Gluten Free

Late Night Snacks

A Touch of Taylor Street

Mini Italian Beef Sandwiches
Sweet Peppers
Mild Giardiniera
Kettle Chips
Serving Boats, Napkins and Forks

Minimum 30 guests \$8.99 per guest

Chicago Style Hot Dog Stand

Chicago Style Hot Dogs
Fresh Poppy Seed Buns
Condiments- Mustard, Relish, Tomato,
Onion, Sport Peppers, Celery Salt,
Pickle Spear
Potato Chips
Ketchup (upon Request)
Serving Boats, Napkins and Forks

Minimum 30 guests \$ 7.49 per guest

Taco Station (2 per guest)

Seasoned Ground Beef
Soft Tortillas
Shredded Cheese, Tomato, Onion,
Sour Cream & Salsa
Serving Boats, Napkins and Forks

Minimum 30 guests \$8.99 per guest

Nacho Station

Multicolored Tortilla Chips
Pico de Gallo
Nacho Cheese Sauce
Sour Cream & Salsa
Nacho Jalapeno Peppers
Add Seasoned Ground Beef (+2.19 per guest)
Add Gaucamole (+\$0.95 per guest)
Serving Boats, Napkins and Forks

Minimum 30 guests \$ 7.49 per guest



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 Tray and Complete China- like Tableware.

\$11.99 per Guest (40 Guests or more) 4-5 pieces per guest

NEW! Sundae Bar

Indulgent Creamy Ice Cream – select 2 from Vanilla, Chocolate, Strawberry, and Cookies and Cream with Sweet Treat Toppings. Toppings include – Whipped Cream, Sprinkles, Maraschino Cherries, Chocolate Sauce, Caramel Sauce, Peanuts, M&Ms, Fresh Berries. Plus all Serving Utensils and Bowls, Spoons and Napkins

\$12.99 per Guest (40 Guests or more)

Mini Dessert Shooters

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

Assorted Cupcakes

Moist Chocolate and Vanilla Frosted Cupcakes **\$45.99 per 30**

Mini Fruit Tarts

Custard Cream with assorted fruit fillings – Kiwi, Strawberry, Blueberry and Mango **\$95.99 (tray of 20)**

Fruit Tray

Fresh Selection of Pineapple, Honeydew, Oranges, Cantaloupe and Grape Clusters, Beautifully Arranged. **\$75.99 Large (serves 30 – 35)**

Chocolate Dipped Strawberry Display

Luscious Strawberries dipped in decadent chocolate (Seasonal – Minimum 3 dozen) **\$37.99 per dozen**

Beverages

Beverages

Chilled Fruit Punch, Lemonade, Iced Tea *	40-50 Cups	\$79
Coke Products		\$1.59 per can
Bottled Still Water		\$1.49 per bottle
Bottled Sparkling Waters, Plain or Flavored	From	\$2.29 per bottle
Fresh Brewed Coffee with Flavored Creams (Regular or Decaf*)	40-50 cups	\$79
Hot Tea	40-50 cups	\$79
Fruit Infused Waters (Minimum 50)		\$2.89 per serving
Strawberry Mint Lemonade (Minimum 50)		\$2.99 per serving

* For your convenience Bulk Beverages come in Easy Push-Button Disposable Containers that stay Hot or Cold as needed. (Upgraded dispensers are available - please call)

NEW! Complete Bar Services

Lee n' Eddies now has bar packages for all your events.

- Standard Beer & Wine - 2hr Service
- Standard Full Bar - 4hr Service
- Premium Bar - 4hr Service
- Bartenders
- Rentals
- Champagne Toasts
- and More!



Ordering Information

- All prices are for 30 or more unless otherwise noted. Please order in increments of 5
- Ordering - Place orders a minimum of 10 days before delivery. 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 2/28/27 and are subject to change without notice due to market conditions.
- Visa, MasterCard and Discover are accepted
- Our trained and certified staff has over 65 years of catering experience in the Chicagoland area

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

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