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# CATERING MENUS



## THE FAVORITES

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*Everyone has their favorite foods to cook and to eat. These are the favorites of our staff and clients throughout the years. All of whom have made Eddie Deen & Company Catering what it is today. We love what we do and we would love to share our passion for great food with you and your guests.*

*\*Iced Tea & Water Included, Desserts sold separately\**

### EAST TEXAS BARBECUE

*Our most popular menu that has made Eddie Deen famous for BBQ.*

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(select 2 or 4 meat option)

Tender Beef Brisket

Jalapeno-Kielbasa Sausage

Baby Back Ribs

St. Louis Style Ribs

Smoked Chicken Breast

Smoked Turkey

\*Meats are also available by the pound for purchase

Ranch Pinto Beans

Eddie Deen's Signature Sauce

Homemade Yeast Rolls

Homemade Potato Salad

Creamy Cole Slaw

Relish Tray- Sweet and Sour Pickles and Sliced Onions

\*Sides are also available by the gallon for purchase

### THE MEXICAN FIESTA

*Muy delicious!*

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Chicken Enchiladas with Creamy Tomatillo

Sauce Marinated Grilled Beef Fajitas

Grilled Chicken Fajitas

Fire Roasted Peppers and Onions

Pueblo Arroz

Charro Beans

Warm Flour Tortillas

Blue Corn Tortilla Chips, Fresh Hot Salsa, Pico De Gallo, Guacamole and Shredded Cheddar Cheese



## THE DOWNTOWN SUPPER

*A homecooked meal, just like Mom used to make!*

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Slow Cooked Roast Beef w/ Brown Gravy  
Grilled Chicken Breast w/Creamy Mushroom Sauce  
Garlic Mashed Potatoes  
Home Style Green Beans  
Whole Kernel Corn  
Homemade Yeast Rolls

Mixed Green Salad with Cherry Tomatoes, Feta Cheese and Sliced Cucumbers  
Buttermilk Ranch Dressing  
Vinaigrette Dressing

## THE DOWNHOME DINNER

*A Southern fried classic; it's a true comfort dish.*

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Chicken Fried Steak  
Chicken Fried Chicken  
(Smoked Chicken Breast option available)  
Black Pepper Gravy

Whole Green Beans  
Whole Kernel Corn  
Garlic Mashed Potatoes  
Homemade Yeast Rolls

Mixed Green Salad with Cherry Tomatoes, Feta Cheese and Sliced Cucumbers  
Buttermilk Ranch Dressing  
Vinaigrette Dressing



## THE HOLIDAY FARE

*Holidays aren't the only time to have a feast!*

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Homemade Corn Bread Dressing  
Smoked Ham  
Smoked Turkey Breast  
Whole Green Beans  
Whole Kernel Corn  
Garlic Mashed Potatoes  
Homemade Yeast Rolls

Mixed Green Salad with Cherry Tomatoes, Feta Cheese and Sliced Cucumbers  
Buttermilk Ranch Dressing  
Vinaigrette Dressing

## THE ALL AMERICAN

*It's not American without dessert! Don't forget the pie, or our delectable cobbler!*

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All Beef Hamburger Patties  
Homemade Hamburger Buns  
Gourmet Hot Dogs  
Homemade Hot Dog Buns

Baked Beans  
Potato Salad  
(substitute Individual Bags of Chips)  
Mayonnaise, Ketchup, Mustard, Pickle Relish

*Ask about an upgrade to Fresh Cut French Fries, Hand Battered Corny Dogs and Onion Rings.*



## THE GULF COAST CAJUN FEAST

*Put a little spice into your parties with a little Cajun flair!*

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Cajun Fried Catfish  
Jalapeno-Hushpuppies  
Crawfish Etouffee

Seasoned French Fries  
White Rice  
Red Beans  
Sweet Cornbread

Creamy Cole Slaw  
Cocktail Sauce, Tartar Sauce, Ketchup and Tabasco

*Ask about an upgrade to Fresh Cut French Fries, Fried Jumbo Shrimp and Onion Rings.*

## THE SOUTHWEST POLYNESIAN

*Escape with tropical island inspirations.*

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Ginger Huli Huli Chicken  
Barbecued Jumbo Shrimp  
Pork Tenderloin with Pineapple Chutney  
(Pulled Pork with Mango-Barbecue Sauce option available)

White Rice  
Julienne Style Vegetables  
Mashed Sweet Potatoes

Mixed Green Salad with Strawberries, Grapes and Feta Cheese  
Raspberry Vinaigrette

*Ask about an upgrade to Sea Bass, Mahi Mahi, or Orange-Glazed Salmon.*



## THE ROME ON THE RANGE

*Viva Italia!*

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Lasagna with Meat Sauce  
(Fire Roasted Vegetable Lasagna option available)  
Chicken Parmesan with Marinara Sauce

Italian Green Beans  
Roasted New Potatoes  
Garlic Toast

Southwest Caesar Salad with Jalapeno-CROUTONS

*Ask about an upgrade to our Action Pasta Station:*

*Penne, Bow Tie, and Fettucini Pastas with Traditional Homemade Marinara, Spicy Arrabiatta, and Red Pepper Cream Sauce. Choose from grilled chicken breast, mushrooms, onions, garlic, sun-dried tomatoes, sauteed vegetables, and mixed peppers. Our Chef will toss and sautee the ingredients together to create a unique flavor.*

## TRADITIONAL BREAKFAST

*Start your day the Eddie Deen way!*

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Scrambled Eggs  
Buttermilk Biscuits  
Sausage Patties  
Smoked Ham  
Smoked Bacon Strips  
Skillet Cream Gravy  
Seasoned Diced Potatoes  
*Applewood Smoked Bacon available*

Homemade Cinnamon Rolls  
Fresh Fruit Salad  
Orange Juice, Water, and Coffee

*Continental Breakfasts and Omelet Stations available, on-site chef charges apply*



## DESSERT OPTIONS

*A happy ending is a sweet ending.*

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Vanilla Buttermilk Pie  
Chocolate Fudge Pecan Pie  
Eddie Deen Swirl Pie  
Pumpkin Pie

Homemade Peach, Apple & Strawberry Cobblers  
(served with Blue Bell Ice Cream)

Chocolate Chip, Sugar, and Oatmeal Raisin Cookies  
Bread Pudding with Caramel Bourbon Sauce  
Triple Chocolate Cake  
Cherries Jubilee, Bananas Foster and much more!

## OUR SPECIALTIES

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*We take pride in what we do and strive to make each menu as special as the event in which it is served. These Eddie Deen Specialties are sure to tantalize your taste buds and satisfy each and every guest. After all, a special occasion and great company deserves great, special food.*

*\*Iced Tea & Water Included, Desserts sold separately\**

## THE PRIME CARVING STATION

*Enjoy a little slow-cooked goodness.*

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Crusted Prime Rib with Caramelized Onions & Natural Au Jus  
Grilled Pork Tenderloin with Orange Rosemary Sauce

Lemon Grilled Asparagus Bundles  
Mashed Red Potatoes  
Homemade Yeast Rolls

Spinach Leaf Salad with Strawberries, Pecans and Bleu Cheese  
Strawberry Vinaigrette



## THE MEDALLION

*The perfect duo of savory and a touch of sweetness.*

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6oz. Peppered Beef Tenderloin Medallions with Mushroom Wine Sauce  
Orange Glazed Salmon

Belgium Carrots Skinless  
Mashed Potatoes  
Cloverleaf Rolls

Fresh Spinach Salad with Roma Tomato Wedges, Chopped Egg, and Onion  
Apple Smoked Bacon Dressing

## THE TEXAS SMOKEHOUSE

*Eddie Deen knows the science behind a juicy steak.*

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Flame Grilled Steaks  
(select from 8oz and 16oz Ribeyes, Strips and T-Bones)  
Grilled Chicken Breast with Mushrooms and Onions

Baked Potato Bar  
(Sour Cream, Cheddar Cheese, Bacon Bits, Chives, and Butter)  
Fire Roasted Vegetables  
Homemade Yeast Rolls

Mixed Green Salad with Cherry Tomatoes, Feta Cheese, and Sliced Cucumbers  
Buttermilk Ranch Dressing  
Vinaigrette Dressing





## THE DOWNTOWN STATION

*Inspired by the great "Big D."*

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Carved Beef Tenderloin with Caramelized Onions  
Red Snapper Vera Cruz

Sautéed Seasonal Vegetables:  
Wild Rice Pilaf  
Cloverleaf Rolls

Tossed Baby Greens Salad with Cherry Tomatoes, Sliced Radishes, Feta Cheese and Toasted Walnuts  
Vinegar and Olive Oil Dressing

## HORS D'OEUVRES

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*Because sometimes you just can't wait for the entree.  
We have created a wide variety of tantalizing starters.*

### COLD HORS D'OEUVRES

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Boiled Shrimp on Ice includes Tequila Red Sauce and Remoulade

Shrimp Tampico Shooters

Jumbo Shrimp Shooters

Avocado Bar Station

(accompanied by blue corn chips, black bean, roasted corn, mango salsa, pico de gallo and sour cream)

Spinach Artichoke Dip

Chicken Salad on Silver Dollar Bun

Santa Fe Rolls with Spicy Mustard

Fresh Fruit Skewers

Cascading Display of Fresh Fruits, Vegetables, Assorted Artisan Cheeses & Crisp Wafers



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## HOT HORS D'OEUVRES

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Chicken Fried Lobster Shooters with Tequila Red Sauce  
Applewood Smoked Bacon Wrapped Chicken  
Fire Roasted Chilies with Cream Cheese  
Lump Crab Cakes with Chipotle-Aioli  
Fiery Lamb Chops with Mint Jelly  
Southwestern Quesadillas Station accompanied by Chips and Fresh Salsas  
(Choose one or a combo - Beef, Chicken, & Fire Roasted Vegetables)  
Grilled Texas Kabobs  
(Choose one or a combo - Beef, Chicken, Fire Roasted Vegetables)  
Santa Fe Shrimp  
Chipotle-Barbecue Meatballs  
Sausage Stuffed Mushroom Caps  
Cream Cheese Stuffed Mushroom Caps  
Cheeseburger Slider Station  
(Au Jus, Pepper jack Cheese and Baby Ghurken)  
Grilled Chicken Slider Station  
(Caramelized Onions and Chipotle-Aioli)

*Call us today to see how we can make your next event one of the most memorable yet!  
Good friends and family deserve great food and we are more than happy to cater to your style  
- your place or ours!*

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## CONTACT US

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888-535-DEEN (3336)  
or  
214-741-4211