



CATERING MENUS



THE FAVORITES

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, Lemonade & Water Included, Desserts sold separately

EAST TEXAS BARBECUE

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

(select 2 or 4 meat option)

Tender Beef Brisket

Jalapeno-Kielbasa Sausage

Baby Back Ribs

St. Louis Style Ribs

Grilled Chicken

Smoked Turkey

Ranch Pinto Beans

Eddie Deen's Signature Sauce

Homemade Yeast Rolls

Homemade Potato Salad

Creamy Cole Slaw

Relish Tray- Sweet & Sour Pickles & Sliced Onions



THE MEXICAN FIESTA

Muy delicious!

Chicken Enchiladas with Creamy Tomatilla 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,
Shredded Cheddar Cheese



THE UPTOWN SUPPER

A homecooked meal, just like Mom used to make!

Slow Cooked Roast Beef w/ Brown Gravy
Grilled Chicken Breast w/Mushroom Gravy

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.

Chicken Fried Steak
Chicken Fried Chicken
(substitute Grilled Chicken Breast)
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!

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 Don't forget the pie, or our delectable cobbler!

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!

Cajun Fried Catfish with
Jalapeno-Hushpuppies
Crawfish Etoufee

Seasoned French Fries
White Rice
Red Beans
Sweet Cornbread

Creamy Cole Slaw
Tartar Sauce, Ketchup and Tabasco

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



THE SOUTHWEST POLYNESIAN

Escape with tropical island inspirations.

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

White Rice
Julienne Style Vegetables
Mashed Sweet Potatoes

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

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



THE ROME ON THE RANGE

Viva Italia!

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

Italian Green Beans
Roasted New Potatoes
Garlic Toast

Caesar Salad

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!

Scrambled Eggs
Buttermilk Biscuits
Jalapeno-Kielbasa Sausage
(substitute for Sausage Patties)
Smoked Bacon Strips
Skillet Cream Gravy
Seasoned Diced Potatoes

Homemade Cinnamon Rolls
Fresh Fruit Salad

Orange Juice, Water, and Coffee

Continental Breakfasts available



DESSERT OPTIONS

A happy ending is a sweet ending.

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

Peach, Apple & Strawberry Cobblers
(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

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, Lemonade & Water Included, Desserts sold separately

THE PRIME CARVING STATION

Enjoy a little slow-cooked goodness.

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

Lemon Grilled Asparagus Bundles
Mashed Red Potatoes
Homemade Yeast Rolls

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



THE MEDALLION

The perfect duo of savory and a touch of sweetness.

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

Belgium Carrots
Skinless Mashed Potatoes
Cloverleaf Rolls

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



THE TEXAS SMOKEHOUSE

Eddie Deen knows the science behind a juicy meat/steak.

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

Carved Beef Tenderloin with
Caramelized Onions
Red Snapper Vera Cruz

Sauteed Seasonal Vegetables
Wild Rice Pilaf
Cloverleaf Rolls

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



HORS'D OEVRES

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

COLD HORS'D OEVRES

Boiled Shrimp Prawns on Ice
Shrimp Tampico Shooters
Shrimp Shooters with Tequila Red Sauce
Fresh Avocado Bar
(accompanied by black bean, roasted corn, mango salsa, pico de gallo and sour cream)
Spinach-Artichoke Dip
Chicken Salad on Silver Dollar Rolls
Santa Fe Rolls with Spicy Mustard
Fresh Fruit Skewers
Cascading Fresh Fruit, Vegetable,
Cheese & Crisp Wafers



HOT HORS'D OEUVRES

Apple Smoked Bacon Wrapped Chicken with Sliver of Jalapeno
Fire Roasted Chilies with Cream Cheese
Southwest Crab Cakes with Chipolte-Aoli
Chicken Fried Lobster with Tequila Red Sauce
Coconut Shrimp Skewers
Firey Lamb Chops with Jalapeno Glaze
Grilled Southwestern Quesadillas
(Beef, Chicken, & Fire Roasted Vegetables)
Grilled Texas Kabobs (Beef, Chicken, Vegetables)
Fried Santa Fe Shrimp with Red Sauce
Chipolte-Barbecued Meatballs
Sausage Stuffed Mushroom Caps
Petite Cheeseburger Slider Station
(Silver Dollar Buns & Pepperjack Cheese)
Grilled Chicken Slider Station
(Silver Dollar Buns & Caramelized Onions)



*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!*

CONTACT

888-535-DEEN (3336)

or

214-741-4211