

Catering to Your Style...



...Your Place, Or Ours.

Standard Menus

Eddie Deen & Company Catering™ is a full service catering company specializing in customizing menus prepared from scratch. Whether you need catering for a group of 25 or 25,000, your place or ours, elegant or casual, Eddie Deen's experienced staff is committed to a truly memorable dining and entertainment experience.

Eddie Deen's menu options are limited only by your imagination. Each one can be customized to satisfy a unique taste. Let us know your dream, and Eddie Deen will make it a reality. Our staff is dedicated to ensuring that your event is executed flawlessly from A – Z. Feel free to pick, choose, and combine your **“Favorite Menu”** items below into your own delectable cuisine.

We offer full-service catering, drop-offs, and pick up orders. Let your event specialist know your preference, and it will be done promptly and professionally. Staffing, cooking on-site and delivery charges apply. Prices vary based on selections and menu concepts.

East Texas Barbecue

Meat Selections: (Recommend 3-4)

Tender Beef Brisket, Pork or Beef Sausage, Grilled Chicken Breast, St. Louis Style Pork Ribs, Smoked Turkey, and Smoked Ham.

Complimented with:

Ranch Pinto Beans, Homemade Yeast Rolls, Eddie Deen's Signature Sauce, Homemade Potato Salad, Creamy Cole Slaw, Relish Tray, Dessert and Tea

Mexican Fiesta

Entree Selections: (Recommend 2-3)

Cheese Enchiladas with Chile Sauce, Chicken Enchiladas, Beef Enchiladas, Shrimp Enchiladas, Spicy Beef and Chicken Taco Bar, Marinated Steak, Chicken, and Fire Roasted Vegetable Fajitas

Complimented with:

Spanish Rice, Refried or Barracho Beans, Fresh Guacamole, Pico De Gallo, Shredded Cheese, Sour Cream, Homemade Salsa, Corn Tortilla Chips, Dessert and Tea

Down Home Dinner

Entree Selections: (Recommend 2-3)

Chicken Fried Steak, Chicken Fried Chicken, Home Style Meatloaf, and Grilled Chicken Breast

Complimented with:

Mixed Greens Salad, Whole Green Beans, Whole Kernel Corn, Mashed Potatoes, Homemade Yeast Rolls, Dessert, and Tea

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Uptown Supper

Entree Selections:

Slow Roasted Beef with Brown Gravy, Grilled Chicken in Mushroom Sauce, Lemon Grilled Chicken

Complimented with:

Mixed Greens Salad, Whole Green Beans, Whole Kernel Corn, Mashed Potatoes, Homemade Yeast Rolls, Dessert, and Tea

Rome on the Range

Entree Selections:(Recommend 2-3)

Lasagna with Meat Sauce, Vegetable Lasagna, Chicken Parmesan with Marinara, Spaghetti with Meatballs, Cheese Chicken Spaghetti, Fettuccini Alfredo with various toppings

Complimented with:

Caesar Salad, Italian Green Beans, Rosemary Roasted New Potatoes, Garlic Toasts or Italian Bread Sticks, Dessert, and Tea

The Holiday Fare

Entree Selections:

Smoked Ham, Smoked Turkey, Homemade Cornbread Dressing

Complimented with:

Mixed Greens Salad, Whole Green Beans, Whole Kernel Corn, Mashed Potatoes, Homemade Yeast Rolls, Dessert, and Tea

The All American Menu

Entree Selections: (Recommend 2-3)

All Beef Hamburger Patties, Grilled Chicken Breast, Chopped Beef Brisket, Hand Dipped Corny Dogs, and Jumbo Hot Dogs

Complimented with:

Homemade Yeast Buns, Baked Beans, Potato Salad, Cole Slaw, all the trimmings, dessert and tea.

Seasoned French Fries and Onion Rings are also available. Cooking fees apply.

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Gulf Coast Cajun Feast

Entree Selections: (recommend 2-3)

Cajun Fried Catfish, Blackened Catfish, Blackened Chicken Breast, Spicy Chicken Tenderloins, Fried Gulf Shrimp, Crawfish Etoufee, Shrimp Jambalaya, Seafood or Sausage Gumbo

Complimented with:

Spicy Red Beans, White Rice, Creamy Cole Slaw, Sweet or Jalapeno Corn Bread, Side condiments, dessert and tea.

Seasoned French Fries, Beer Battered Onion Rings or also available. Cooking fees apply.

Southwest Polynesian Cuisine

Entree Selections: (recommend 2-3)

Pulled Pork with Citrus Barbecue Sauce, Pork Tenderloin with Pineapple Chutney, Skewered Shrimp, Barbecued Jumbo Shrimp, Ginger Huli Huli Chicken, and Pineapple Marinated Mahi Mahi

Complimented:

White Rice, Julienne Style Vegetables, Red Potatoes, Mixed Green Salad with Fruit, Bleu or Feta Cheese, Tropical Vinaigrettes, Dessert and Tea.

Traditional Breakfast

Entree Selections: (Recommend 3)

Scrambled Eggs or Breakfast Taquitos, Pancakes with Maple Syrup, Buttermilk Biscuits with Cream Gravy, Crispy Apple Smoked Bacon, Smoked Sausage Patties, Smoked Ham, and Sausage Links.

Omelet Station with an Assortment of Ingredients. Cooking fees apply.

Complimented with:

Homemade Cinnamon Rolls, Diced Potatoes, Fresh Fruit Salad, Assortment of Juices, and Coffee

Continental Breakfast

Entree Selections: (Recommend 3)

Assortment of Muffins, Danishes, Toasted Bagels with Cream Cheese, Sweet Breads, Cinnamon and Sugar Donuts, Assortment of Cereals, Ham and Sausage Kolaches.

Complimented with:

Fresh Fruit Salad, Assortment of Juices, and Coffee

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Cold Cuts and Boxed Lunches

Selections: (Recommend 2)

Sliced Turkey, Sliced Ham, Sliced Roast Beef, Creamy Chicken Salad, Tuna Salad, and Grilled Chicken Breast

Complimented with:

Homemade Yeast Buns, Potato or Assortment of Chips, Homemade Cookies or Fresh Fruit, Bottled Water and Canned Soda

The Sweet Tooth Dessert Options

Eddie Deen recommends two desserts per menu. Price vary based on selection and cooking fees.

Homemade Pies: Vanilla Buttermilk, Chocolate Fudge Pecan, Pumpkin, Pecan, Apple and Cherry

Homemade Cobblers: Peach, Apple, Cherry, Strawberry, Blackberry, Blueberry, and Raspberry.

Gourmet Cookies: Chocolate Chip, Sugar, Oatmeal Raisin, Cinnamon, and Peanut Butter.

Specialty: New York Style Cheesecakes, Bread Pudding with Caramel Bourbon Sauce, Chocolate Fudge Brownies, Tiramisu, Black Forest Cake, Carrot Cake, Italian Cream Cake, and Ice Cream

Action Stations: Cherries Jubilee, Bananas Foster, Sopapillas, Fried Twinkies, & Fried Cheesecake.

Homestyle Vegetables

Eddie Deen offers a variety of homestyle vegetables to choose from to go along with your entree. Ask your event specialist about substitutions and more options.

Whole Green Beans, Green Bean Casserole, Whole Kernel Corn, Buttered Corn Cobettes, Creamed Corn, Cinnamon Baby Carrots, Jalapeno Blackeyed Peas

Garlic Mashed Potatoes, Mashed Red Potatoes with Bleu Cheese, Rosemary Roasted New Potatoes, Skinless Baked Potatoes, Baked Potato Bar, Mashed Sweet Potatoes, Scalloped Potatoes

White Rice, Wild Rice Pilaf, Summer Squash Casserole, Fire Roasted Vegetables, Fried Okra, Fried Green Tomatoes

Pinto Beans, Baked Beans, Red Beans and much more!

Combination Creations

If you have difficulty deciding on one menu, try combining two or even three! Ask your event specialist about or many combinations.

Call an Event Specialist at 888-535- DEEN or go to the Contact Us page and tell us about your event.

An Event Specialist will be assigned to your event and you will be contacted in under 24 hours.