

Catering to Your Style...



...Your Place, Or Ours.

Specialty 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 “**Specialty**” items below into your own delectable cuisine.

Staffing, cooking on-site and delivery charges apply. Prices vary based on selections and menu concepts.

The Texas Smokehouse

Meat Selections: (Recommend 2-3)

Flame Grilled 8oz to 16oz Rib Eyes, New York Strips, and T-Bone Steaks, Grilled Chicken Breast

Complimented with:

Baked Potato Bar, Buttered Corn on the Cob, Fire Roasted Vegetables, Homemade Rolls, Mixed Green Salads, Dessert and Tea

The Carving Station

Entree Selections: (Recommend 2)

Peppered Beef Tenderloin, Crusted Prime Rib with Natural Jus, Eye Round Roasted Beef with Brown Peppercorn Sauce, Grilled Pork Tenderloin, Grilled Pork Loin with Mango Sauce

Complimented with:

Lemon Grilled Asparagus Bundles, Belgium Carrots, Red Potato Flat Cakes with Assorted Toppings, Mixed Green Salad, Dessert and Tea

A Taste of the Exotic

Entree Selections: (recommend 2-3)

Chicken Fried Venison with Cream Gravy, Buffalo Prime Rib with Natural Jus, Marinated Grilled Quail

Grilled Tuna Steaks with Orange Rosemary Sauce, Red Snapper Vera Cruz,

Atlantic Salmon, Chilean Sea Bass

Complimented with:

Grilled Asparagus Bundles, Cheese Scalloped Potatoes, Creamed Corn, Mixed Green Salad, Homemade Yeast and Cracked Wheat Rolls, Dessert and Tea.

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Reception Menu One

Entrees:

Carved Peppered Beef Tenderloin with Natural Jus

Marinated Pork Tenderloin with Orange Rosemary Sauce

Red Snapper Vera Cruz

Complimented with:

Lemon Grilled Asparagus Bundles, Fire Roasted Vegetables, Roasted Rosemary New Potatoes, Homemade Yeast Rolls, Mixed Green Salad with Goat Cheese and Balsamic Vinaigrette, Dessert, Drinks

Reception Menu Two

Entrees:

Crusted Prime Rib with Natural Jus

Marinated Pork Tenderloin with Chipolte-Sauce

Sauteed Garlic Butter Shrimp

Complimented with:

Whole Green Beans with Almond Slivers, Sauteed Seasonal Vegetables, Mashed Red Potatoes with Crumbled Bleu Cheese, Mixed Green Salad with Toasted Walnuts, Feta Cheese, Mandarin Oranges, and Mango Vinaigrette, Homemade Breads, Dessert, and Drinks

Reception Menu Three

Entrees:

6oz Beef Tenderloin Medallions with Mushroom Bordelaise

Pineapple Marinated Mahi Mahi

Complimented with:

Fire Roasted Vegetable Medley, Garlic Whipped Potatoes, Belgium Carrots, Mixed Green Salad with Grape Tomatoes, Cucumbers, and Vinaigrette Dressing, Homemade Breads, Desserts, and Drinks