



"Catering to all of life's special occasions"

Drop Off Menu

Thank you for your interest in using Eagle's Nest Catering for your event. Our management and staff are dedicated to making your event as stress free as possible. Eagle's Nest Catering strives to provide great food with excellent service. Let us handle the details, big and small. We know you will have a wonderful experience.

We have been providing catering services to the greater Edmonton area for over 20 years. We can cater at a hall with or without kitchen facilities and we can accommodate groups from 50 to 500, with appetizers, to full buffets or barbeques.

Our **Drop Off Menus** have specific amounts or portions listed so you can order adequately for your group. Please keep these considerations in mind and we can help you decide if you have questions. We are confident in our food portions, however once we have dropped off the order it is out of our control. Food safety is also of great importance to us, so please be aware that once we drop off your order, food safety is now your responsibility. Please ensure any leftovers are disposed of if not placed in a refrigerator immediately following the meal. Alberta Health Services recommends food that is left out more than 3 hours be thrown out.

All food pricing is on a per person basis. Disposable plates, cutlery and service utensils can be provided for an additional cost. All orders are subject to a delivery fee. Fees are based on the time to your location, the ease of delivery and the number of staff required to deliver. You can pay by visa, Mastercard, or e-transfer. Your guaranteed numbers can increase once given, but they cannot be decreased.

We are more than happy to accommodate any food allergies and customize our drop off menus for you. Please note all food allergies must be discussed at the time of booking.

For more information on event planning services and rental items please view our Full-Service Banquet Menu. We look forward to helping you plan your event. Please contact one of our Catering Associates at (780) 449-6646 to discuss your event in detail.



Lunch Menu

All cold sandwich trays include, egg salad, tuna salad, ham, turkey, and roast beef on white, brown, and multigrain bread. Vegetarian, mango turkey salad and egg salad wraps included on every tray.

Lunch Menu 1:

1 Sandwich/wrap per person

Assorted Cold Sandwiches and Wraps
Assorted Pickles
Vegetable Tray & Dip
Fruit Tray
16.95 per person

Lunch Menu 2:

Assorted Sandwiches and Wraps
Assorted Pickles
Vegetable Tray & Dip
Homemade Soup **or** Tossed Salad with Dressing on side
Fruit Tray
18.95 per person
Increase sandwiches to 1.5 pp add 3.00 per person

Dessert Selections

Assorted Pastries and Tarts	2 per person 3.00	3 per person 3.90
Assorted Cookies	2 per person 2.50	3 per person 3.25
Chocolate Skor Trifle	3.79 per person	
Fruit Crisp with Ice Cream Cups	3.99 per person	

Beverages:

Bottled Water	2.25	Coffee – 70 cups	140.00
Canned Pop	2.25	Includes disposable cups, cream, sugar	
Juice Bottles	3.00	Coffee – 35 cups	70.00



Hot Lunch Entrees

Minimum order 30 people

1 Salad Choice

Mixed Green Salad with dressings, Caesar Salad,
Vegetable Tray with Dip, Mango Pasta Salad, Kaleslaw
add a salad 1.29

1 Starch Choice

Oven Roasted Baby Red Potatoes
Oven Roasted Potato Wedges
Rice Pilaf
Garlic Mashed Potatoes
Scalloped Potatoes

6 oz. BBQ Chicken Breast | 18.95

6 oz. Herb Roasted Chicken Thighs & Breast | 18.95
Marinated in garlic and herbs, oven baked

Teriyaki Chicken with bell peppers & onions | 18.95
Julienne chicken sautéed with bell peppers, onions and carrots

Pulled Pork with Panini Buns 1 each | 17.95

Sliced Roast Beef, gravy, horseradish | 19.95

Oven Roasted Ham with Mustard | 18.95

Chicken Caccatorie | 18.95
Chicken breasts and thighs in marinara sauce with bell peppers, carrots and onions

Vegetarian Chili with Oven Roasted Potatoes | 18.95

Add dinner buns and butter 1.09 each
Add hot vegetables 1.19 per person



Lunch Time Favorites

Lasagna Buffet

Artisan Buns & Butter
Vegetable Tray & Dip
Caesar Salad
Baked Lasagna made with meat sauce
16.95 per person lunch portion
18.95 per person dinner portion
must be ordered in pans of 12 or 15

Chili Buffet

Artisan Buns and Butter
Vegetable Tray and Dip
Tossed Mixed Greens with dressing
Beef Chili w/grated cheddar on the side
15.95 per person lunch portion
17.95 per person dinner portion

Mexican Fiesta

Soft Taco Shells
Shredded Lettuce, grated cheese, salsa, sour cream
Vegetable Tray with Dip
Mexican Rice

Choose 1 Meat:

Taco Ground Beef
Taco Chicken
Pork Carnitas

2 Shells per person	16.95
3 Shells per person	17.95
4 Shells per person	18.95
Add a second Meat	4.90

Add

House Made Perogies with fried onions, sour cream | 3.79
House Made Cabbage Rolls | 4.29

Allergies and Special Requests

We are happy to provide gluten, dairy free and vegan meals for any of our menu items. We require 48-hour notice for all special orders and an extra fee of 4.95 per special meal will be applied to your invoice.



Small Buffet Dinner Menu

Minimum order 30 people

Artisan Buns and Butter

2 Salad Choices

Mixed Green Salad with dressings, Caesar Salad, Vegetable Tray with Dip, Mango Pasta Salad, Kaleslaw, Potato Salad, Marinated Vegetable Salad
add a salad 1.19

1 Starch Choice

Oven Roasted Red Potatoes,
Red Skinned Mashed Potatoes, Rice Pilaf
Garlic Mashed Potatoes, Scalloped Potatoes

1 Hot Vegetable Choice

PEI Mix (green & yellow beans, baby carrots)
Fiesta Corn, Peas & Pearl Onions, Baby Carrots with Dill Butter,
Green Beans with Lemon Butter,
Broccoli, Cauliflower and Baby Carrots add 1.29

8 oz. BBQ Chicken Breasts | 21.25

Oven Roasted Turkey, stuffing, gravy & cranberry Sauce | 22.25

Oven Roasted Pork Loin with Red Wine Demi-Glace | 21.25

Chicken Supreme | 21.25

Chicken breasts in a white wine and mushroom sauce

Sliced Beef with Gravy | 22.25

Slices of roast beef, gravy and horseradish on the side

Sliced Roast Beef with Gravy & Chicken Supreme | 26.75

served with gravy and horseradish on the side

780.449.6646

8717 – 53 Avenue Edmonton, AB

www.eaglesnestcatering.ca

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Drop Off Service

Drop Off Only	Drop Off with Chafing Dishes under 70 guests	Drop Off with Chafing Dishes Over 70 guests
Royal chinet dinner and dessert plates	Royal Chinet Dinner and Dessert Plates	Royal Chinet Dinner and Dessert Plates
Disposable cutlery rollup with paper napkin	Disposable Cutlery Paper napkin	Disposable Cutlery Paper napkin
No coffee service for drop off, unless arrangements are made to return our coffee Cambro's to us. A 100.00 deposit per unit is required	Disposable coffee cups at coffee station	Disposable coffee cups at coffee station
Disposable serving utensils supplied@ 20.00 per order	Chafing dishes for hot food with serving utensils 30.00 per chafing dish, includes fuel canisters Chafing dishes, serving utensils and any coffee equipment must be returned to us the next business day, otherwise pick up fees apply	Chafing dishes for hot food with serving utensils 30.00 per chafing dish, includes fuel canisters Chafing dishes, serving utensils and any coffee equipment must be returned to us the next business day, otherwise pick up fees apply
We will deliver food and set it out if you have tables ready	Staff will arrive and set up chafing dishes and set out food.	Staff will arrive and set up chafing dishes and set out food. Staff will remain to refill the buffet
10% gratuity charged on all food and beverage	10% gratuity charged on food and beverage	15 % gratuity charged on food and beverage
Drop Off Delivery Fee: Leduc, Nisku, Beaumont, Edmonton, Sherwood Park	25.00	
St. Albert, Calmar, Wetaskiwin	45.00	
Return to pick up chafing dishes	35.00	
2 nd Floor Delivery – no elevator	40.00	
Tablecloths 85 x 85 or 60 x 120	9.00 each black or white only	
Tablecloths 90-inch round – standard colors	14.00	