



Catering with your workforce in mind!

Drop Off Menus

Thank you for your interest in using Eagle's Nest Catering for your event. Eagle's Nest Catering has been providing our customers with safe, delicious food for over 25 years.

We have also implemented additional measures to our already high standards in food handling to ensure the safety of our staff and our customers:

- Enhanced cleaning protocols, with additional focus on high traffic and high contact areas
- Enhanced equipment cleaning and sanitization protocols
- Additional hand sanitization stations throughout our offices and kitchen
- Enhanced food handling protocols

We recognize everyone has different levels of comfort when it comes to serving a group of people so we have 3 options for service:

1. Regular buffet service, we will supply sanitizer at the start of the buffet and plastic gloves for your guests to use when plating their food.
2. Served Buffet: ENC staff will fill the plates for your guests as they go through the buffet line maintaining distancing requirements. Hinged containers with lids can be used instead of plates if guests are carrying food back to their desks. Please call our sales associates to discuss which option works for your group.
3. Individual packaged meals: These can be delivered hot in foil containers ready to eat, or cold in plastic containers that will need to be microwaved. There is a cost difference due to the amount of packaging required and the labour involved in doing these meals.

Please email any concerns or questions to: info@eaglesnestcatering.ca
Call us at (780) 449 – 6646.

Warmest Regards,

Linda Kuhn
General Manager
Eagle's Nest Catering

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Buffet Menus:

Minimum order all menus 20 guests

Festive Menu 1

Buns and Butter
Winter Green Salad with Cranberries (DF,GF)
Balsamic Vinaigrette Dressing (DF,GF)
Mango Pasta Salad
Red Skinned Mashed Potatoes (GF)
Chef's Choice Steamed Vegetable (DF,GF)
Oven Roasted Turkey (DF,GF)
Stuffing **
Gravy**, Cranberry Sauce
18.95 Lunch Portion
20.95 Dinner Portion

Festive Menu 2

Buns and Butter
Winter Green Salad with Cranberries (DF,GF)
Balsamic Vinaigrette Dressing (DF,GF)
Mango Pasta Salad
Oven Roasted Rosemary Potatoes (DF,GF)
Chef's Choice Steamed Vegetable (DF,GF)
Apple & Brie Stuffed Chicken Breast**
with Cranberry Salsa
18.95 Lunch Portion
20.95 Dinner Portion

Festive Menu 3

Buns & Butter
Winter Green Salad with Cranberries (DF,GF)
Balsamic Vinaigrette Dressing (DF,GF)
Mango Pasta Salad
Oven Roasted Potatoes (DF,GF)
Chef's Choice Steamed Vegetable (DF,GF)
Slow Roasted Sliced Roast Beef (DF,GF)
with gravy** and horseradish
18.95 Lunch Portion
20.95 Dinner Portion

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Festive Menu 4

- Buns and Butter
- Caesar Salad
- Vegetable Tray with Poblano Dip
- Perogies with Sour Cream
- Cabbage Rolls
- Garlic Sausage
- 16.95 Lunch Portion
- 18.95 Dinner Portion

Menu 5 – Cocktail Reception

- Vegetable Tray with Dip
- Spinach Dip w bread cubes
- Charcuterie Tray
- Smoked meats, assorted cheese, olives, assorted crackers/bread sticks
- Teriyaki Chicken Skewers (3pp)
- Sweet Chili Meatballs (4pp)
- Vegetarian Samosas (2pp)
- Minimum order 25 people**
- 24.95 per person

****Denotes items that can be ordered gluten friendly and or dairy friendly**

Vegan Option for the buffet: Vegan meals will come individually portioned and labelled.

Choose 1 option for entire group:

Coconut Chickpea Curry served with Basmati Rice

Or

Vegetarian Chili served with oven roasted potatoes

Halal chicken breasts available

Buffet Add Ons

- House Made Perogies with fried onions, sour cream 3.25
- House Made Cabbage Rolls 4.00
- Meatballs in mushroom gravy 4.95
- Sliced Ham with mustard 4.95

Dessert Selections

- Fresh Fruit Tray 2.49 | per person
- Assorted Pastries & Christmas Cookies 2 per person | 2.49 3 per person | 3.29
- Warm Melting Toffee Pudding 3.99 | per person

Beverages:

- Bottled Water/ canned pop 1.75

Individual Portioned

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Buns and salads come in separate containers, hot entrée and sides are in another container. Please indicated if you require meals delivered hot in foil containers or cold in microwaveable containers. Orders over 20 guests can offer a choice of 2 different menus maximum (plus any vegan /dietary restrictive meals required.) Individually wrapped cutlery and a napkin is provided.

Menu 6

Tossed Salad with dressing on the side

Oven Roasted Potatoes (GF, DF)

Carrots with dill (GF, DF)

Apple & Brie Stuffed Chicken Breast**

Served with cranberry salsa

* plain chicken breast, GF, DF,(no apple brie filling) can be substituted

20.90 per person – Lunch

22.95 per person - Dinner

Menu 7

Bun with butter portion

Tossed Salad with dressing on the side

Oven Roasted Potatoes (GF, DF)

Fiesta Corn (GF, DF)

Sliced Beef with gravy*

Horseradish on side

*(GF gravy available)

20.90 per person – Lunch

22.95 per person - Dinner

Menu 8

Garlic Toast

Tossed Salad with dressing on the side

Chicken Penne Alfredo

Penne noodles served in a creamy mushroom sauce with grilled chicken, topped with mozzarella cheese.

OR (must choose the same entrée for the entire group)

Baked Lasagna

Layers of noodles, meat sauce and mozzarella cheese.

20.90 per person – Lunch

22.95 per person - Dinner

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Menu 9 – Vegan Option

Tossed Salad with dressing on the side

Choose 1 option for entire group:

Coconut Chickpea Curry served with Basmati Rice

Or

Vegetarian Chili served with oven roasted potatoes

19.95 per person Lunch

21.95 per person Dinner

Individual Desserts

Add to any hot or cold lunch

Fresh Fruit Cup	3.00
4 Assorted Christmas Cookies	3.00
Individual Trifle Cups	3.00
<i>Chocolate Skor or Strawberry Shortcake</i>	

Booking Procedure

Due to the high volume of orders we are receiving at this time of year, please ensure you return your signed quote and deposit in order to confirm your delivery day and time.

- When you receive your quote, check date, time, location and menu are correct. Don't worry about final count yet.
- Read the Terms of Service Drop Off Catering Contract, by signing your quote you agree to these terms.
- Sign the bottom of the quote and return to info@eaglesnestcatering.ca within 2 business days.
- Upon receipt of your signed quote we will issue an invoice for a deposit equal to 25% of your order paid by credit card, or e transfer

➤ **Deposit must be paid upon receipt; your order is not confirmed until the deposit is received.**

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Drop Off Service

Drop Off Only	Drop Off with Chafing Dishes – No Buffet Service	Drop Off with Service
Royal chinet dinner and dessert plates	Royal Chinet Dinner and Dessert Plates	Royal Chinet Dinner and Dessert Plates or hinged containers
Disposable cutlery rollup with paper napkin	Disposable Cutlery Paper napkin	Disposable Cutlery Paper napkin
Disposable serving utensils supplied@ 20.00 per order	Chafing dishes for hot food with serving utensils 30.00 per chafing dish, includes fuel canisters Sanitizer and plastic gloves provided	Chafing dishes for hot food with serving utensils 30.00 per chafing dish, includes fuel canisters
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. ENC 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

Delivery Fees

Drop Off Delivery Fee: Leduc, Nisku, Beaumont, Edmonton, Sherwood Park	25.00
St. Albert, Calmar, Wetaskiwin	45.00
Return to pick up chafing dishes	25.00
2 nd Floor Delivery – no elevator	40.00
Tablecloths 85 x 85 or 60 x 120	8.25 each black or white only
Tablecloths 90-inch round – standard colors	13.00



Terms of Service Drop Off Catering Contract

Staffing

No staff are required for this event. Our delivery staff will setup chafing dishes and lay out your buffet. Lids will remain on items until you are ready to serve, it is your responsibility to remove lids. Should your event exceed 60 guests and you require event staff to stay and refill the buffet, a per person server charge will be billed and 15% gratuity will be invoiced.

Dietary Restrictions

We can accommodate allergy or dietary restrictions. Please confirm at least 10 days prior to your event, late requests may not be accommodated.

Gratuity

Gratuity will be added to your final bill, gst is calculated on total amount including gratuity.

Guest Count: Please guarantee your guest count by 4:00 p.m. 7 business days before the function. **Once guaranteed number is given it cannot be reduced, but you can increase the guest count up to 48 hours prior to the event.** Our pricing is based on the estimated guest count; we may adjust prices if the guaranteed count is less than 75% of the initial estimate.

Payments: **Deposit equal to 25% of your total invoice is to be paid in order to confirm your booking. Final invoice will be sent 7 days prior to your event.** Order must be paid for prior to drop off. Payments can be made online by visa, Mastercard or e-transfer. To arrange payment terms for corporate events, contact our office no less than 1 month prior to your event.

CANCELLATION:

You may cancel for any reason up to 14 days prior to the event.

Once payment is received events cancelled due to AHS, Federal or Provincially mandated health restrictions due to a health emergency or natural disaster or severe weather will be allowed to reschedule 1 time to a new date. Any food, labor and staff charges will be deducted from the amount paid and the balance will be credited to the new date. All monies paid will be forfeited if the event is cancelled after the second date is secured.

Once the buffet is left in your care it is your duty to ensure proper food handling and storage. You agree to indemnify us against any liability related to any food borne illness from any food or beverages that are not supplied by Eagle's Nest Catering Ltd. AHS recommends food should not be left on the buffet more than 2 hours. Leftovers should be refrigerated within the 2-hour window, otherwise they should be thrown away.

Inclement Weather Policy

In the event of inclement weather, Eagle's Nest Catering Ltd. reserves the right to cancel a contract on the day of the event if road conditions are deemed unsafe by Alberta 511 or the RCMP. If the catering event could go forward, but the client makes the decision to cancel their

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event for any weather-related reason, the client will be required to inform the caterer 48 hours in advance in order to avoid any charges. If the client does not cancel within the 48-hour period, the client will be billed 25% of the estimated total cost. All other situations will be covered by the cancellation policy.

By signing and dating your quote is considered confirmation that you have read and agree to our terms of service.

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