



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. Over the last few months our world and yours has changed dramatically. We have had to figure out how to carry on keeping food handling, social distancing and many new restrictions in mind. It is our goal is to provide our customers with food service options to minimize potential risks for the transfer of bacteria while enabling our customers to feel confident and safe in ordering from Eagle's Nest Catering.

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 have changed many of our buffet items to be provided as single service items so you can provide a safe, tasty, satisfying meal for your next event or meeting.

Please contact me directly if you have any concerns or questions.

Warmest Regards,

Linda Kuhn
General Manager
Eagle's Nest Catering



Individual Portioned

Each item comes in a separate container for easy pick up, and safe serving. Items can be placed in boxes if requested for a fee.

Menu 1

Tossed Salad with dressing on the side

Oven Roasted Potatoes

Carrots with dill

Apple & Brie Stuffed Chicken Breast*

Served with cranberry salsa

* plain chicken breast, GF, with no apple brie filling is available

20.90 per person – Lunch

22.95 per person - Dinner

Menu 2

Bun with butter portion

Tossed Salad with dressing on the side

Oven Roasted Potatoes

Fiesta Corn

Sliced Beef with gravy*

Horseradish on side

*(GF gravy available)

20.90 per person – Lunch

22.95 per person - Dinner

Menu 3

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

780.449.6646

info@eaglesnestcatering.ca

www.eaglesnestcatering.ca



Menu 4 – 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

Lunch Menu

Individual Portioned

Each item comes in a separate container for easy pick up, and safe serving. Items can be placed in boxes if requested for a fee.

Lunch #1:

Assorted Cold Sandwich, made on multigrain or white artisan bread

1 Sandwich per person, a selection of Ham, Egg Salad, Roast Beef and Turkey

Tossed Salad with portion dressings on side

Fresh Fruit Cup

Vegetarian and GF sandwiches must be pre ordered

17.90 per person

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>	

780.449.6646

info@eaglesnestcatering.ca

www.eaglesnestcatering.ca



Extras:	
Additional Sandwiches	6.00
Bag of Kettle Chips	2.00
Can of Pop	1.75
Bottle of Water	1.75
Bottle of Juice	2.25
Gatorade	3.50
Upgrade Tossed Salad to Caesar Salad	1.95

Delivery Fees

Drop Off Delivery Fee: Leduc, Nisku, Beaumont, Edmonton, Sherwood Park	25.00
St. Albert, Calmar, Wetaskiwin	45.00
All orders include disposable cutlery & napkins	10% gratuity and gst applied to all food and beverage

