

ECLECTIC EDIBLES CATERING

Comprehensive Menu 2025-26



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Published October 2025

Boxed Lunches

Includes wrapped cutlery packet. Minimum order of 6 identical selections. Substitutions made based on product availability, and **upcharges** may apply. Sandwiches, salads, and power bowls are also available a la cart. Minimum orders apply.

Upscale Combo Box \$17

½ sandwich of choice, ½ specialty green salad of choice with chicken, dressing, side & dessert. Served in a custom brown box.

Upscale Salad Box \$17

Salad of choice with chicken, dressing, side and dessert. Served in a custom brown box.

The 1300 Box \$16

Full Sandwich of choice, side, kettle potato chips & dessert. Served in a 3-compartment container.

The EEC Box \$14

½ salad of choice with chicken, ½ sandwich of choice, kettle potato chips **OR** a cookie. Served in a 3-compartment container.

Simply Salad Box \$13

Salad of choice with chicken & dressing. Served in a custom brown box.

Power Bowl Box \$14

Power bowl of choice. Options on following page. Served in clear container with lid.

Basic Box \$14

Full sandwich of choice, kettle potato chips, & dessert. Served in a 3-compartment container.

Express Box \$13

Small salad of choice with chicken, dressing, side, & dessert. Served in a 3-compartment container.

Crowd Favorite Box \$13

Small sandwich of choice, side, kettle potato chips & dessert. Served in a 3-compartment container.

The Med Box \$15

House-made hummus, fresh & marinated vegetables, naan bread or house-fried pita chips, stuffed grape leaves & parsley & grain salad. Served in a 3-compartment container.

Charcuterie Box \$14

Two types of cheese, one type of Italian meat, naan bread, hard cooked egg, vegetables, dill dip, fruit & mixed nuts. Served in a 3-compartment container.

Sandwiches

For boxed lunches; also available a la cart (see individual pricing). Minimum orders apply.

Cranberry Chicken Salad Wrap with lettuce \$10

Deli Turkey on brioche with lettuce & cheese \$10

Deli Ham on brioche with lettuce & cheese \$9

Lemon Tahini Chicken Salad Croissant with lettuce \$9

Fried Chicken Wrap with provolone & maple bacon onion jam \$10

Marinated Grilled Chicken Breast on brioche with lettuce, cheese, & pickle slices \$10

Mediterranean Wrap with roasted balsamic vegetables, hummus, feta, & lettuce \$10

Fresh Veggie Wrap with spinach, tomato, carrot, cucumber, red pepper, pesto mayo & seeds \$8

Buffalo Chicken Ranch Wrap with lettuce, carrots, celery, & cheddar \$10

Salad Wrap Turn any offered salad into a wrap with chicken \$9

Chef's Seasonal Selection please inquire \$10

***Asian-style Salmon Wrap** with slaw & seeds \$11

***Roast Beef & Cheese** on brioche with horseradish mayo \$12

***Flank Steak Chimichurri** on baguette with red peppers & cheese \$12

***Italian Sub** on baguette with Italian meats, lettuce, provolone, banana peppers, & Italian dressing \$12

*= denotes additional charge

Boxed Lunch Side Selections

Dill Potato Salad
Macaroni Salad
Pasta Salad

Southwestern Corn, Rice & Bean Salad
Lemon Spinach Orzo Salad
Broccoli Salad with Bacon

Creamy Coleslaw
Vegetables & Dip
Seasonal Fruit

Power Bowls

Minimum order of 6 identical selections; Boxed lunches = \$14; also available as a side dish without chicken for \$5/serving
Chef substitutions made based on product availability.

Roasted Sweet Potato & Chicken Bowl

Brown rice, quinoa, cinnamon chipotle sweet potatoes, balsamic chicken, kale, pumpkin seeds, black beans, red onion, grape tomatoes, Queso fresco cheese, & cilantro lime vinaigrette.

Mediterranean Chicken Bowl

Brown rice, quinoa, balsamic chicken, minted cucumber tomato salad, red onion, chickpeas, Kalamata olives, feta cheese, lemon tahini dressing & roasted red pepper sauce.

Thai Peanut Chicken Bowl

Jasmine rice, wild rice, seasoned chicken, red cabbage, Napa cabbage, edamame, snow peas, carrots, peanuts, green onion, red peppers, & Thai peanut dressing.

Cajun Chicken Power Bowl

Jasmine rice, brown rice, seasoned chicken, pinto beans, corn, fresh spinach, tomatoes, bell peppers, celery, green onion, & Cajun sour cream dressing.

Korean Spiced Chicken Bowl

Rice noodles, white rice, seasoned chicken, Kimchi, egg, roasted zucchini, cucumber, edamame, red peppers, kale, green onion & spiced sesame dressing.

Teriyaki Chicken Power Bowl

Rice noodles, brown rice, seasoned chicken, black beans, steamed broccoli, carrot, red peppers, green onion, grilled pineapple, sesame seeds, & pineapple soy dressing.

Salad Selections

Minimum order of 6 identical selections; all boxed lunches include wrapped cutlery kit; also available as a side dish without chicken for \$5/serving
Chef substitutions made based on product availability. Ask about our Seasonal Special!

Garden Salad

Marinated & grilled chicken, mixed greens, tomatoes, cucumbers, carrots, broccoli, & house vinaigrette.

Greek Salad

Marinated & grilled chicken, mixed greens, cucumbers, chickpeas, kalamata olives, marinated red onion, mint, feta, & tahini dressing or oregano vinaigrette.

Georgia Pecan Salad

Marinated & grilled chicken, mixed greens, dates, carrots, blue cheese, pecans, tomatoes, cucumbers, & blueberries mango vinaigrette.

Roasted Balsamic Vegetable Salad

Mixed greens with spinach, roasted zucchini, squash, mushrooms, carrots, & balsamic vinaigrette.

Spinach Bacon Salad

Marinated & grilled chicken, baby spinach, crisp bacon, croutons, shredded grilled pineapple, hard cooked egg, toasted almonds, feta cheese, & apple vinaigrette.

Caesar Salad

Marinated & grilled chicken, mixed greens, tomatoes, shaved parmesan, garlic croutons, & creamy parmesan dressing.

Berry & Nut Salad

Marinated & grilled chicken, mixed greens, strawberries, candied walnuts, shredded mozzarella, & berry vinaigrette

Crispy Thai Salad

Breaded chicken, mixed greens, spinach, cucumber, edamame, carrots, cashews, green onion, red peppers, & spiced sesame dressing

Sandwich Platters

All items in this section are plated on black, disposable trays for the client to keep. Price includes condiments.

Hawaiian Roll Platter \$80

Includes Ham & Cheese, Turkey & Cheese, and Chicken Salad.
Must be ordered in quantities of 24.

Small Brioche or Croissant Sandwich Platter \$120

See sandwich options; choose up to 3 varieties per tray.
Must be ordered in quantities of 24.

Sugar-Crusted Beef

Tenderloin Platter \$300

Roasted to medium rare and sliced. Small brioche rolls and horseradish sauce served on the side. Serves 15 to 20.

Glazed Spiral Ham Platter \$90

Served with a tray of lettuce, cheese, & condiments as well as small brioche rolls.
Must be ordered in quantities of 24.

Stromboli

Stuffed and baked to golden brown and sliced into 1/8s. Packaged in aluminum pans. Ask about our Seasonal special!

Cheese \$24

Parmesan, provolone, mozzarella, & cheddar. Served with marinara.

Pepperoni \$24

Mozzarella, provolone, parmesan, & pepperoni.
Served with marinara.

Fajita Chicken \$25

Seasoned chicken, peppers, onions & cheddar. Served with Southwest ranch.

Cuban \$26

Pulled pork, ham, Swiss, & pickles.
Served with mustard sauce.

Philly Steak \$30

Steak, peppers, onions, provolone, & garlic mayo.

Turkey Bacon Ranch \$30

Turkey, bacon, & Swiss. Served with ranch dressing.

Snacks

Individually packaged grab and go items. Minimum of 8 servings per selection. Price is per serving.

Vegetable Pack \$4

Raw veggies with Hummus or Dill Dip

Fresh Fruit Pack \$5

Seasonal fresh fruit & cannoli dip

House-fried Tortilla Chips & Salsa \$4

Served in brown paper bag

Energy Bites (3) \$7

Almond butter, honey, flaxseed, & oats OR
Peanut butter, chocolate, flaxseed & oats

Hard-cooked Eggs (2) \$4

Packaged in a labeled Cello bag

Charcuterie Snack Pack \$8

Cheese, one Italian meat, nuts, naan bread, & fruit

Dairy-free Charcuterie Snack Pack \$7

Vegetables with hummus, fruit, & crackers

House-fried Potato Chips & Dip \$4

Served in a brown paper bag

Trail Mix \$4

Salty & sweet; contains peanuts (2 oz)

Chocolate Chip Cookies (2) \$4

Packaged in a labeled Cello bag

All Inclusive Bars

Minimum orders of 12. Price is per person. All bars include **basic** disposable plates, napkins, & cutlery packets. Packaged and served in aluminum pans. Serving utensils and/or chafing dishes are charged separately if needed.

Lunch portions/ Dinner portions

Loaded Potato Bar \$15/ \$19

Baked Idaho potatoes, seasoned pulled pork (2 oz), butter, blanched broccoli, crumbled bacon, shredded cheddar cheese, green onion, sour cream, & salsa. Dinner portion includes the addition of extra meat (4 oz), sweet potatoes, cinnamon sugar, and candied nuts.

Italian Bar \$16/ \$19

Pasta, garden salad with dressing, and rolls. **Choose two:** Chicken parmesan casserole bake, Penne with alfredo sauce, Penne with marinara & mozzarella, or Penne with sliced Italian sausage & creamy tomato sauce. Dinner portion includes focaccia bread and olive oil dipping sauce instead of rolls, grated fresh parmesan, ribboned basil, & red pepper flakes.

Salad Bar \$16/ \$18

Mixed greens & spinach, marinated chicken breast (2 oz), tomato, cucumber, carrot, hard cooked egg, chick-peas, croutons, shredded cheese, rolls, ranch, & house Italian dressing. Dinner portion includes extra chicken (4 oz), focaccia bread and olive oil dipping sauce instead of rolls, & a grain salad.

Taco Bar \$15/ \$18

Seasoned ground beef (2 oz) & cilantro lime chicken (2 oz), flour tortillas (2/pp), shredded lettuce, shredded cheese, salsa, sour cream, hot sauce, and Southwest corn, rice & bean salad. Dinner portion includes house-fried tortilla chips, pico, and guacamole and the addition of corn tortillas.

Asian Bar \$16/ \$19

Marinated sauteed chicken (2 oz) **OR** ground turkey (2 oz), brown rice, noodles, sauteed cabbage, sesame broccoli, edamame, julienne red pepper, green onion, roasted peanuts, warm Japanese barbecue sauce, & cilantro. Additional protein \$3pp. Dinner portion includes both ground turkey and chicken and an additional sauce.

Clean Eats Bar \$17/ \$19

Two premade power bowl creations (choose from our "Power Bowl" section), homemade sauces, marinated chicken (2 oz) & seasonal fresh fruit. Additional protein extra cost. Dinner portion includes ground turkey and chicken.

Macaroni & Cheese Bar \$16/ \$20

Creamy macaroni & cheese with crumb topping, choice of **one** protein: pulled pork, marinated & grilled chicken, or buffalo chicken along with bacon crumbles, blanched broccoli, pickled jalapenos, green onions, hot sauce and/or BBQ sauce. Additional protein \$4. Dinner portion includes two proteins.

Hot Lunch & Dinner Buffets

Minimum order of 12 identical selections. All food is delivered hot in aluminum pans;

All hot buffets include personal consultation, menu planning, **basic** plates, napkins, and prepackaged utensils.

Buffet price is per person. Items are also available a la cart (see individual prices).

Chafing dishes, heating fuel, service staff, **upgraded** plates, napkins, utensils, beverages, extra sides and dessert can be purchased at an additional cost. Chef substitutions may be made based on product availability.

The Original Buffet \$21

MAIN ENTRÉE, THREE SIDE DISHES, BASIC 9" PLATES, NAPKINS AND UTENSIL PACKETS.

The Eclectic Buffet \$26

TWO MAIN ENTRÉES, TWO SIDE DISHES, KELSEY'S CORN MUFFINS, BASIC 9" PLATES, NAPKINS AND UTENSIL PACKETS.

The Executive Buffet \$28

TWO MAIN ENTRÉES, THREE SIDE DISHES, KELSEY'S CORN MUFFINS, BASIC 9" PLATES, NAPKINS AND UTENSIL PACKETS.

Main Entrée Selections

Chicken & Turkey Entrée Options

- Parmesan Crusted Chicken Breast** (6 oz) Chef specialty; with marinara and bruschetta topping. \$10
- Grilled Chicken Parmesan** (6 oz) a lighter version of the well-loved dish; mozzarella, marinara & basil. \$10
- Chicken Piccata** (6 oz) lightly floured, simmered in butter, wine, lemon, garlic, with capers. \$10
- Chicken Marsala** (6 oz) lightly floured, simmered in wine, garlic, mushrooms, and parsley. \$10
- Grilled Chicken Breast** (8 oz) marinated in Italian seasonings & olive oil. \$9
- Chicken Cordon Blue** (8 oz) with Swiss & ham, breaded & drizzled with mustard cream sauce. \$10
- Cinnamon Chipotle BBQ Chicken Quarter** (10oz) dry rubbed with a side of BBQ sauce. \$8
- Cilantro Lime Pulled Chicken** (2/ 3oz) with flour tortillas & pineapple slaw. \$8
- Greek Style Chicken Kebabs** (2/ 4oz) with lemon tahini sauce. \$9
- Caprese Chicken Breast** (6 oz) fresh mozzarella, basil, and balsamic glaze. \$10
- Parmesan Crusted Chicken Tenders** (3/ 2oz) served with marinara sauce. \$8
- Sweet & Crispy Chicken Tenders** (3/ 2oz) served with Ranch, Honey mustard or BBQ sauce. \$8
- Marinated & Grilled Chicken Tenders** (3/ 2oz) with ranch dip. \$8
- Chicken Fajitas** (2/ 3oz) with peppers, onions, flour tortillas, sour cream, shredded lettuce. \$10
- Sweet & Sour Chicken** (8 oz) fried chicken breast pieces with peppers, onions, and pineapple. \$9
- Hawaiian Chicken Thigh** (8 oz) marinated in coconut milk, pineapple juice, soy sauce & grilled. \$8
- Stuffed Chicken Thigh** (8 oz) with spinach, bacon & provolone, and a light au jus. \$9
- Chicken Etouffee** (8 oz) Classic Louisiana dish with chicken thighs smothered with celery, onions & peppers. \$9
- Oven Roasted Turkey Breast** (8 oz) sliced and topped with sage gravy. \$9
- Ground Turkey Stuffed Zucchini Pockets** (6 oz) with ricotta, mozzarella & roasted tomatoes. \$10
- Seasonal Selection** please inquire

Pork Entrée Options

- Cinnamon Chipotle BBQ Sauced Pulled Pork** (8 oz) served with buns & Sweet Baby Rays. \$8
- Mexican Style Shredded Pork** (8 oz) served with flour tortillas & shredded lettuce. \$8
- Italian Sausage & Peppers** (4 oz) slow cooked in marinara & beer. Served with 5" buns. \$7
- Bourbon Glazed Pork Loin** (8 oz) one of Chef's most requested pork dishes. \$10
- Caribbean Jerk Pork Loin** (8 oz) with mango salsa. \$10
- Honey Balsamic Pork Tenderloin** (8 oz) \$10
- Pork Ribs** (1/3 Rack) St. Louis Style; dry rubbed or sauced. \$10
- Pork & Sauerkraut** (8 oz) slow cooked with apples and brown sugar until tender \$10
- Sweet & Sour Pork** (8 oz) pieces of breaded & fried pork loin with peppers, onions, and pineapple. \$9
- Spiral Sliced Ham** (6-8 oz); high quality glazed ham. \$7
- Seasonal Selection** please inquire

Beef Entrée Options

- Anne's Pot Roast** (8 oz) special family recipe with carrots & gravy \$10
- Beef Soft Tacos** (2/3 oz) served with cheese, lettuce, sour cream, & salsa. \$8
- Beef Brisket Sandwiches** (6 oz) slow cooked in our signature rub & served with hamburger buns. \$10
- All-Beef Meatballs** (3/2 oz) in smooth marinara sauce. \$8
- Beef Bourguignon** (8 oz) French beef stew braised in red wine. \$11
- Swiss Steak** (8 oz) tender round steak braised in a tomato & beef sauce. \$10
- Beef Stroganoff** (8 oz) braised beef in a sauce of beef, Dijon, & sour cream. \$11
- BBQ Beef Sandwiches** (8 oz) served with hamburger buns & Sweet Baby Ray's BBQ sauce. \$10
- Italian Beef Sandwiches** (8 oz) tender beef & Italian seasonings with au jus; served with buns. \$10
- Seasonal Selection** please inquire

Vegetable Entrée Options

- Mushroom Stroganoff** (8 oz) braised portabella mushrooms in a sauce of Dijon & sour cream. \$9
- Lasagna Rolls** (4 oz) with marinara sauce \$5; with meat sauce. \$6
- Eggplant & Mushroom Bourguignon** (8 oz) French-style stew braised in red wine \$9
- Stuffed Portabella Mushroom** (8 oz) filled with burrata cheese, red pepper, & roasted garlic. \$9
- Vegetable Zucchini Pockets with Marinara** (2/4 oz) stuffed with vegetables & mozzarella. \$8
- Vegetable Kebabs** (2/6 oz) zucchini, squash, onion, mushroom, peppers & tomato on a skewer. \$7

Upgrade Options & Seafood Options

- Marinated & Grilled Flank Steak** (8 oz) with chimichurri sauce. \$13
- Roasted Salmon** (8 oz) Moroccan spiced. \$12
- Spinach, Bacon & Swiss Stuffed Pork Loin** (8 oz) succulent and indulgent. \$12
- Apple & Brie Stuffed Pork Loin** (8 oz) with cranberry port wine sauce. \$12
- Beef Brisket Slices** (8 oz) Chef's specialty; slow cooked in our signature rub and sliced. \$13
- Paella** (12 oz) with shrimp, chicken, mussels, & squid served atop saffron rice. \$15
- Steak Fajitas** (8 oz) with peppers, onions, flour tortillas, sour cream & shredded lettuce. \$14
- Beef Short Ribs** (8 oz) tender beef short ribs braised in stout beer. \$Mkt price

Side Selections

Sold as an accompaniment to your entrée in minimum orders of 12. Side Selections are roughly 4oz/ serving. A la cart sides available at \$3.5 - \$4 per serving unless otherwise marked.

Dill Potato Salad
Macaroni Salad
Pasta Salad
Rosemary & Herb Roasted Red Skin Potatoes
Slow Cooked Green Beans with garlic & onion
Green Beans with brown sugar and soy
Garlic Mashed Potatoes
Bourbon Baked Beans
Baked Potato with butter
Kelsey's Corn Muffins
Broccoli Salad With cranberries, bacon & seeds
Creamy Coleslaw
Brown Rice Pilaf with mushrooms
Balsamic Roasted Zucchini & Squash
*Seasonal Fresh Cut Fruit
*Tortellini Pasta Salad
*Loaded Twice Baked Potato with Cheese & Bacon
*Marinara Pasta with Mozzarella & Provolone
*Roasted Brussels Sprouts with honey drizzle
*Fresh Garden Salad and dressings

Southwestern Corn, Rice & Bean Salad
Lemon Orzo with spinach
Cheesy Hashbrown Casserole
Mexican Style Rice
Cinnamon Chipotle Roasted Sweet Potatoes
Fresh Cut Vegetables & Dill Dip
Salted Butter & Parsley Noodles
Fried Rice with Peas & Green Onions
Baked Sweet Potato with butter
White or Brown Rice with olive oil
Southern Corn Casserole
Crunchy Ginger Coleslaw
Roasted Sweet Potato, Kale & Rice Salad
Mexican Street Corn Salad
*Ratatouille
*Asparagus
*Macaroni & Cheese
*Roasted Maple Bacon Brussels Sprouts
*Roasted Cauliflower
*Smoked Gouda au gratin potatoes

Soups

Delivered in individual "to-go" containers (\$6/each) or in bulk (\$5.50/serving) via kettles with a \$10/rental fee per kettle. 10 oz serving size.

Chicken Noodle

Tomato Basil Bisque

Broccoli Cheddar

Thai Curry Coconut

Ham & Bean

***Beef & Bean Chili**

***White Chicken Chili**

Italian Wedding

Seasonal Option

By The Pan

All items come in 13x9 aluminum pans with lids. Price is per pan. Items can be delivered or picked up hot and ready to serve or cold for you to heat. Chafing dishes & serving utensils can be provided at an additional cost.

Italian Shredded Beef (5 lbs)

Tender beef and Italian seasonings shredded and served in au jus.....\$90

Cranberry Chicken Salad (5 lbs)

Our most-loved sandwich filling served in bulk!.....\$60

BBQ Beef Chuck (5 lbs)

Slow-cooked beef roast pulled and mixed with Sweet Baby Rays BBQ sauce.....\$90

BBQ Pulled Pork (5 lbs)

Chef Specialty; cooked with cinnamon chipotle seasoning & Sweet Baby Rays.....\$60

BBQ Pulled Chicken (5 lbs)

Juicy pulled chicken mixed with Sweet Baby Rays BBQ sauce.....\$60

Small brioche buns (18).....\$12

Hamburger buns (12).....\$6

Beef Lasagna Bolognese (13x9 pan)

Four layers of seasoned beef, bechamel sauce, marinara sauce lasagna noodles & three types of cheese.....\$55

Meatless Lasagna (13x9 pan)

Traditional lasagna with a blend of ricotta, mozzarella, provolone & parmesan cheeses.....\$40

Lasagna Roll Ups (9) – Regular or Spinach/ricotta

Chef Jen's famous lasagna roll-ups served in a smooth marinara sauce\$45

Add meat sauce for an additional \$10

Baked Penne (13x9 pan)

Penne noodles with smooth marinara sauce & lots of mozzarella.....\$32

Add meat sauce for an additional \$10

Alfredo Penne (13x9 pan)

Penne noodles with homemade alfredo sauce.....\$40

Add chopped chicken for an additional \$15

Chicken Parmesan Bake (13x9 pan)

Penne noodles with breaded chicken, smooth marinara sauce & cheeses.....\$45

Sausage & Penne Pasta (13x9 pan)

Italian sausage, onions, & bell peppers combined with a creamy tomato sauce.....\$45

Eggplant Parmesan (13x9 pan)

Traditional vegetarian eggplant parmesan with marinara sauce.....\$45

Cilantro Lime Pulled Chicken (5 lbs)

A combination of white and dark meat chicken with a citrus kick.....\$50

Taco Beef (5 lbs)

Mexican flavored all-beef taco meat\$60

Chicken Enchiladas (12- 3 oz)

Flour tortillas filled with chicken, cheese, poblano cream and topped with a red sauce; sour cream & hot sauce on side.....\$36

Beef Enchiladas (12- 3 oz)

Flour tortillas filled with beef and green chilies and topped with cheese and a red sauce; sour cream & hot sauce on side.....\$36

Cheese Enchiladas (12- 3 oz)

Corn tortillas filled with cheese and topped with a red sauce; sour cream & hot sauce on side\$30

Jambalaya (13x9 pan)

A New Orleans favorite with shrimp, chicken, and sausage & rice\$50

*= denotes additional charge

Breakfast, Brunch & Tea

Minimum order of 12 unless otherwise noted. Prices are per serving unless otherwise noted. All served in aluminum pans; upgrade to a disposable, black plastic tray for \$7/tray for room temperature items. Substitutions made based on product availability. Chafing dishes & serving utensils can be provided at an additional cost.

Brioche Stuffed French Toast \$5

Stuffed with sweet citrus cream cheese and served with real maple syrup. Order in multiples of 9.

Egg & Cheese Breakfast Sandwich \$5

Add Bacon or Ham + \$2pp

Whole Quiche \$24; cut into 8 slices

Spinach, tomato & feta
Broccoli & cheddar
Bacon & Swiss
Cheese only

Also available as:

Quiche Bites \$1.75

Crustless Egg Bites \$1.50

Cheesy Hashbrown Bake \$4

Classic dish with tender hashbrowns in a rich & creamy cheese sauce

Fruit Skewers \$4

Watermelon, cantaloupe, pineapple, strawberry, grape, & blueberry on a skewer. Based on availability. Upcharge for substitutions

Breakfast Meats \$4

Crisp bacon (2), Sausage Links (2), or Turkey Sausage (2)

Overnight Oats \$4

9oz cup filled with almond milk sweetened oats & topped with berries & seeds

Yogurt & Granola Parfait \$5

9oz cup filled with honey sweetened yogurt, granola and berries

Tea Sandwiches \$4

Cranberry chicken salad with pecans
Herb cream cheese and cucumber

Ham and mango chutney

Turkey & basil pesto

Turkey with raspberry jalapeno jam & brie

Loaded Breakfast Burrito \$9

Overstuffed with scrambled egg, bacon, sausage, ham, seasoned potatoes in a flour tortilla. Individually wrapped. Can be cut in half.

Sausage Gravy & Biscuits (2/ \$6)

From scratch with Italian sausage and homemade biscuits

Classic Breakfast Sausage Bake \$4

Crumbled sausage, cheddar cheese atop egg and mushroom cream-soaked bread; baked to a golden brown. Order in multiples of 9.

Bacon & Cheddar Frittata \$5

Potatoes, onions, bacon crumbles, cheddar cheese baked with eggs and cream. Served with salsa; Order in multiples of 9.

Seasoned Breakfast Potatoes \$3.50

Cubed and roasted with olive oil, peppers, & onions

Fruit Salad or Tray \$4

Seasonal fresh fruit (4.5 oz/ serving)
Upcharge for substitutions or omissions

Assorted Pastry Tray \$4

Scones, muffins, Danish & breakfast pastries

Muffins \$3

Blueberry & lemon. Banana & chocolate chip

Cream Scones with glaze \$3.50

Strawberry, mint & basil
Brown sugar & cinnamon
Triple berry
Cranberry & orange

Chicken & Waffle Bites \$3

with maple bacon jam

Hard-cooked Eggs \$2

Sliced in half

Desserts

Minimum order of 12. Prices are per serving unless otherwise specified.

Desserts made in-house. NO preservatives. Chef substitutions made based on product availability.

Cookies

\$2/each; sold by the dozen

Chocolate Chip
Peanut Butter
Butterscotch Chip
Snickerdoodle
Sugar

Dessert Bars

\$2/each; sold by the dozen

Brownie
Lemon
Raspberry
Cinnamon Cheesecake
Oatmeal White Chocolate Cranberry
Peanut Butter Chocolate Crunch

Eclectic Options

Priced individually; most sold by the dozen

Vegan Chocolate Snack Cakes (**\$3/each**)
Cheesecake Cannoli (**\$3/each**)
Parfait cups (**\$4/each**)
Oreo, Banana Pudding, Key Lime, & Seasonal
Kolacky cookies (**\$2/each**)
Almond, raspberry, or cream cheese
Cranberry White Chocolate Bread Pudding (**\$48**)
with rum sauce; serves 9-12

Assorted Desserts

\$2/each; sold by the dozen

A varied selection of most popular bar desserts, brownies, and cookies

Special Order Items

Eclectic Edibles Catering partners with local bakers and businesses to bring you additional special dessert items; please inquire!

Beverages

Minimum order of 12. Prices are per serving unless otherwise specified. Ice provided upon request at market price. Dispensers are to be returned within 48 hours.

Chilled Beverages

Assorted canned **soda** (12 oz) – \$2

Bottled **water** (16.9 oz) - \$2

Individual **Orange Juice** bottles (11oz) - \$4

Infused Lemonade & Tea (bulk) - \$4

Includes clear dispenser & 12 oz cups; maximum of 24 servings per type.

Individual **Tea & Lemonade** bottles (11oz) - \$4

Water in a picnic-style dispenser - \$1

Includes 9 oz cups.

Iced Coffee Bar (10 oz cup) - \$5.50

Includes iced coffee in dispenser, cups, syrups, stirrers, whipped cream, and more.

Hot Beverages

Hot coffee (10 oz cup) - \$3.5

Includes dispenser, cups, stirrers, creamer, & sugar

Hot cocoa (10 oz cup) - \$4

Includes dispenser, cups, whipped cream & marshmallows

*= denotes additional charge