

Appetizers

Hot Hors d'Oeuvres

(Priced per dozen. Minimum order 1 dozen. Require reheating before serving.)

Jumbo Lump Crab Ballswith cocktail sauce	. Market Price
Hot Crab Dip	. Market Price
Brie and Fig Bites (V)	\$15.99
Marinated Beef or Chicken Sataywith Thai peanut dipping sauce	\$18.99
Cocktail Quichesvarieties	\$14.99

Cold Hors d'Oeuvres

(Priced per dozen. Minimum order 1 dozen.)

Smoked Salmon Canapés on pumpernickel rounds with dill, cream cheese, capers and red onion	
Sun-Dried Tomato and Goat Cheese Tarts (V)	.\$15.99
Ginger-Sesame Shrimpon bamboo skewer with snow pea	\$24.99
Mini Tomato, Mozzarella and Basil Skewers (V)	.\$15.99
Mini Buttermilk Biscuitswith Smithfield ham and honey mustard	



Corn and Crab Fritterswith an Old Bay remoulade	\$19.99
Cocktail Meatballs Italian-style beef or turkey, with marinara sauce lamb, with tikka masala sauce	,
Stuffed Mushrooms with spinach or Italian sausage with lump crab meat	
Mini Spanakopita (V)	\$14.99
Mini Spinach & Feta Cakes (V)	\$14.99
Baby Lamb Chopswith chimichurri sauce	\$32.99

Crowd Pleasers

Antipasto Display

prosciutto-wrapped melon, roasted peppers, Kalamata olives, fresh tomatoes, fresh mozzarella, Genoa salami and provolone

Small (serves 10-12)	\$59.99 /tray
Large (serves 20-25)	\$109.99 /tray

Mediterranean Trio

grilled flatbreads and your choice of three dips: artichoke red pepper tapenade, olive tapenade, traditional hummus, black bean hummus, or roasted eggplant and white bean dip

Small (serves 10-15)	\$28.99 /tray
Medium (serves 20-25)	\$44.99 /tray
Large (serves 30-40)	\$64.99 /tray

(V) denotes vegetarian item

Please place your order at least 48 hours in advance.

Delivery is available.

	cheese and raspberry vinaigrette dressin	ıg
	Broccoli Salad	\$7.99
Baked Brie en Croute\$39.99	Greek Salad	\$6.99
a two-pound wheel of Brie, baked in puff pastry, with raspberry sauce or brown sugar and almonds	Spinach Salad with egg, red onion and mushrooms; blue cheese or honey mustard dressing	\$8.99 e
Vegetable Crudite Platter with your choice of house-made spinach dip or vegetable dip	Tomato, Mozzarella and Basil Salads ripe grape tomatoes and bite-sized mozza tossed with fresh basil and olive oil	\$9.99 arella,
Small (serves 10-15)	New World Quinoa Salad	
The Winger with your choice of Buffalo, honey barbecue, Raven, teriyaki or plain fried chicken wings, served with crisp celery and carrot sticks and	Crunchy Coleslaw shredded cabbage tossed with toasted alr and crunchy noodles, in a tangy dressing	monds
Small (approx. 40)	Antipasto Salad julienned Italian deli meats, with Kalama olives, hot peppers and tricolor peppers, red wine vinaigrette	ta
Steamed Shrimp	Pasadena Pasta Salad bowtie pasta, with fresh spinach, basil pe and pine nuts	
Eddie's Cheese Display cheddar, provolone, Havarti, and pepper jack, sliced or cubed. Includes crackers, grapes and	Salad Niçoises tuna, green beans, potatoes, eggs and of with Dijon dressing	14.99 lives,
Petite (serves 6-8)	Sesame Noodles	and
Artisanal Cheese Display a selection of fine cheeses, artfully displayed with mustard and crackers. Add seasonal	Eddie's Corn Saladshoepeg corn, with bell peppers and hon cumin dressing	\$6.99 ey
fruits for an additional \$10; add olive variety for an additional \$20	North Bethany Potato Salad \$ country-fried potatoes, tossed with jumbo	
Petite (serves 6-8)	lump crab meat, corn and red onion, in a Old Bay dressing	
Large (serves 20-25)\$99.99/tray Fresh Fruit Tray	Capellini with Sun-Dried Tomatoes and Basil (V)	\$8.99
Small (serves 10-20)\$34.99/tray	Rotisserie Chicken Salad	
Medium (serves 20-40)	Beef Tenderloin Salad \$	32.99
Poached Salmon Display\$24.99/lb	Black Bean and Feta Salad	\$7.99
a perfectly poached side of salmon, displayed with capers, tomato, onion, cucumber and	Pasta, Peas and Bacon	\$7.99
lemon wedges. Served with cucumber dill sauce. Minimum order 2 lbs	Blackened Chicken Pasta Salad \$ with orecchiette pasta	10.99

Salads (Priced per pound.)

in our Caesar dressing

with house balsamic dressing

Eddie's Own Caesar Salad (V).....\$7.99

boneless chicken breast with snow pea pods, red and yellow peppers and croutons, tossed

Garden Salad.....\$6.99

Field Greens Salad......\$10.99 with raspberries, pecans, crumbled blue cheese and raspberry vinaigrette dressing

with grilled chicken\$9.99 Chicken Caesar..... \$12.99

Entrees

(Priced per pound, unless otherwise specified.)

Beef

Beef Tenderloin	\$38.99
Flank Steak marinated and grilled; available with steakhouse or chimichurri sauce	\$17.99
Beef Brisketwith gravy	\$16.99
Beef Stew	
Barbecued Brisket 'Short Ribs'	. \$16.99
Bourbon Meatloaf	\$9.99

Douinou Meatioai
Pork
Roasted Pork Loin \$12.99 with steamed sauerkraut, or dried fruit compote, or a simple herb rub
Barbecued Pork Ribs\$11.99
Pork Tenderloin \$16.99 roasted with a hoisin glaze
Stuffed Loin of Pork \$12.99 with cranberry-walnut cornbread stuffing
Thick-Cut Boneless Pork Chops \$12.99 plain, rosemary-garlic or peach-bourbon barbecue
Italian Sausage and Peppers\$9.99

Poultry

Boneless Chicken Breasts (min 8 oz) roasted, with rosemary and lemon\$14.99
grilled, with a cilantro-lime marinade
stuffed, with cornbread stuffing or spinach-vegetable stuffing \$14.99
Parmigiana, breaded and topped with mozzarella and marinara \$14.99
Valencia, with sun-dried tomatoes, artichoke hearts and mushrooms, in a lemon-white wine sauce \$14.99
Chicken Chesapeake
Chicken Pot Pie\$8.99
Hand-Carved Turkey Breast
Roasted Duck Halves

Ask about adding flowers, paper goods or desserts to your order.



Seafood

Seafood	Macaroni and Cheese
Orange Roughy Market Price	with lobster
with lemon pepper	Jumbo Cheese Ravioli \$8.99 with marinara sauce (V)
Jumbo Lump Crab Cakes Market Price Salmon Cakes \$6.99/ea	Cheese Tortellini\$9.99
Salmon Filets\$21.99	with zucchini and sun-dried tomatoes (V)
poached, grilled or Asian-style	Stuffed Shells \$9.99
Sea Bass Filets Market Price grilled, blackened or potato-crusted	Cido Dichoc
Flounder Filets Market Price baked with lemon and butter	Side Dishes (Priced per pound, unless otherwise specified.)
Paella	Green Beans
Cilantro-Lime Grilled Shrimp \$26.99	Asparagus \$12.99 grilled or roasted, topped with Parmesan
Jumbo Stuffed Shrimp Market Price	Creamed Spinach\$7.99
with crab imperial	Roasted Carrots and Onions\$8.99
Vegetarian	Roasted Brussels Sprouts\$9.99
Shiitake Mushroom Stir-Fry\$9.99	Mixed Vegetables\$9.99 roasted or grilled
Asian-style	Roasted Butternut Squash\$8.99
Vegan Brown Rice Pilaf	Orzo and Roasted Vegetables (V)\$8.99
Frittata	Wild Rice Orzo \$10.99 with portabella mushrooms
Vegan Three-Bean Chili\$6.99	Mashed Potatoes\$6.99 traditional or garlic red skin
Spinach and Feta Cakes\$8.99	Roasted Potatoes \$7.99
Vegetarian Asparagus Stir-Fry \$12.99	with sweet onions
with tricolor peppers Eggplant Parmesan\$8.99	Roasted Red Potatoes\$6.99
Eggplant ramiesan96.33	Roasted Yam Wedges\$6.99
Pasta	Stuffed Potatoes \$3.29/ea with sour cream and chives, or bacon and cheddar
Lasagna traditional ground beef; ground turkey; roasted vegetable (V); spinach and roasted red pepper	Italian Potatoes
(V); meatball and sausage, or three cheese (V)	Long Grain and Wild Rice\$8.99 with toasted almonds and dried cranberries
personal pan (serves 1)\$8.99/lb quarter hotel pan (serves 3)\$20.99/ea half hotel pan (serves 8)\$50.99/ea hotel pan (serves 18-20)\$95.99/ea	Basmati Rice
Spaghetti, Rigatoni or Penne	Vegetable Fried Rice
with marinara sauce (V)	white rice with broccoli, peas, carrots, snow peas and scrambled egg

