



WHEN YOU WANT TO CELEBRATE
YOUR EVENT, NOT WORK IT.

EC

ENDLESS CATERING

WEDDINGS | CORPORATE | SOCIAL

WWW.ENDLESSCATERING.COM
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HELLO@ENDLESSCATERING.COM

GENERAL INFORMATION



To ensure a seamless and successful event, we encourage you to familiarize yourself with the following guidelines and procedures:

CATERING MINIMUM

Please note, our event minimum is \$3500, plus tax.

WHATS INCLUDED

All packages include sweet tea, unsweet tea, and water. We provide white disposable plates, rolled silverware, beverage cups, and napkins. China can be rented for an additional fee.

GROUP TASTINGS

We offer 6 tastings a year for \$25 per person.

BOOKING PROCESS

We offer free phone consultations with one of our chefs and we are happy to create a custom menu tailored to your event. Once you are happy with your selections, it's as easy as securing your date. We require a 35% deposit to reserve your date.

PLANNING PROCESS

You can make changes to your menu until 30 days before your event. All final payments are due 30 days prior to your event.

SERVICE FEE AND SALES TAX

All catering packages are subject to a 22% service charge and all required taxes. Gratuities are not included, but are appreciated. **China service requires an 18% gratuity and will be added to your contract.

This includes staff to set up your event, monitor and refill food & beverage stations, service for 3 hours (not including cocktail hour), break down, servers to bus tables, trash removal, cake cutting and kitchen clean up.

ENHANCED SERVICES

Should you require florals arrangements, specialty linens, custom desserts or cakes, drapery, lighting, decor, and design. One of Endless Catering's design and decor specialists will be happy to assist you.

HORS

D'OEUVRES & LATE NIGHT SNACKS



HAND PASSED OR BUFFET

Upgrade your cocktail hour from buffet to hand passed for \$6 per person.

COLD

Avocado Toast
\$4 per person

Chicken Salad Bites
\$4 per person

Brie, Apple & Fig Jam Crostini
\$5 per person

Brie, Pear & Honey Crostini
\$5 per person

Crostini Combo (Get Both!)
\$7 per person

Bruschetta
\$5 per person

Caprese Skewers
\$5 per person

Charcuterie Skewers
\$6 per person

Heirloom Tomato & Ricotta Tartine
\$5 per person

Fresh Seasonal Fruit
\$7 per person

Fresh Vegetables & Dip
\$6 per person

Cubed Cheese & Crackers
\$4 per person

Beef & Boursin Cheese Crostini
\$6 per person

Bacon Pimento Cheese Crostini
\$6 per person

Roasted Hummus & Pita Chips
\$6 per person

Smoked Salmon Canape
\$6 per person

Shrimp Cocktail
\$7 per person

HOT

Buffalo Chicken Dip
\$4 per person

Chipotle Chicken Sliders
\$7 per person

Country Ham Biscuits
\$7 per person

Pulled Pork Sliders
\$7 per person

Sonoma Chicken Sliders
\$7 per person

Smoked Brisket Sliders
\$7 per person

Fried Chicken Biscuits
(Original or Spicy)
\$8 per person

Raspberry Baked Brie Bites
\$6 per person

Asian Meatballs
\$4 per person

BBQ Meatballs
\$4 per person

Shrimp & Grits
\$5 per person

Shrimp & Grits Bites
\$8 per person

Southwestern Eggrolls
\$4 per person

Salsa, Queso & Chips
\$5 per person

Spinach Artichoke Dip & Chips
\$4 per person

Spinach and Mozzarella Stuffed Mushrooms
\$5 per person

Vegetable Eggrolls
\$4 per person

Bacon Wrapped Chicken
\$8 per person

Bacon Wrapped Shrimp
\$8 per person

Marinated Beef Skewers
\$8 per person

Chicken & Waffles
\$6 per person

THEMED STATIONS



CHARCUTERIE DISPLAY

\$18 per person

Cured Meats, Artisanal Cheese, Dried Fruit, Nuts, Artisan Honey, Miniature Pickles, Olives, Marinated Artichoke Hearts, Rustic Bread and Crackers

ARTISAN CHEESE BOARD

\$14 per person

Artisanal Cheese, Dried Fruit, Nuts, Local Honey, Rustic Bread and Crackers

MEDITERRANEAN STATION

\$18 per person

Grilled Chicken Skewers, Fresh Vegetable Assortment, Whipped Feta, Hummus, Tzatziki, Pita Bread

SOFT PRETZEL BAR

\$15 per person

Sea Salt
Cinnamon-Brown Sugar

Dipping Sauces: Hatch Green Chili Queso, Honey Mustard, Salted Caramel

SOUTH OF THE BORDER

\$17 per person

Warm Corn Tortilla Chips
Queso
Guacamole
Red and Green Salsas

House-Made
Cinnamon-Sugar Churros

Dulce de Leche
Chocolate Sauce

POPCORN TIME

\$7 per person

Includes popcorn machine rental.

Fresh Popped Classic
Buttered Popcorn

THE ENERGIZER

\$12 per person

Fresh Seasonal Fruit
Yogurt Dip
Dried Fruit and Nuts
Sliced Vegetables
Pita Bread
House-Made Hummus
Fruit-Infused Water

BAR



BUILD YOUR OWN PASTA BAR

\$45 per person

Includes fresh bread & butter

Choose One Salad

Garden Salad

Cesar Salad

Lisa's Sunshine Salad

Choose Two Pastas

Bowtie

Angel Hair

Penne

Linguine

Choose Three Sauces

Vegetable Alfredo

Chicken or Shrimp Alfredo

Shrimp Scampi

Chicken or Shrimp Pesto

Meatball Marinara (Pork & Beef)

Vegetable Marinara

BUILD YOUR OWN SLIDER BAR

Choose three: *\$45 per person*

Mojo Pork, BBQ Pork, Prime Beef, Sonoma Chicken, Country Ham, Grilled Hawaiian Mahi, Cajun Shrimp, Fried Chicken (only available at certain venues)

Brioche Rolls, Hawaiian Rolls, Biscuits, Pickled Red Onions, Slaw, Chipotle Aioli, Horseradish Aioli, BBQ Sauce, Assorted Cheeses, Arugula, Pineapple Salsa, Au Jus

STREET TACO BAR

\$40 per person

Choose 3 Proteins:

Ground Beef, Grilled Chicken, Carne Asada, Carnitas, Shrimp, Blackened Mahi Mahi, Fire Roasted Vegetables

Soft Corn & Flour Tortillas, Tortilla Chips
Refried Beans, Mexican Rice, Salsa, Guacamole. Shredded Lettuce, Diced Tomatoes. White Queso, Diced Cilantro & Onions, Shredded Cheddar Cheese, Black Olives, Sour Cream

MASHED POTATO BAR

\$13 per person

House-made Yukon Gold Mashed Potatoes, Chopped Bacon, Green Onions, Cheddar Cheese & Sour Cream

HOT SOUP BAR

Based on seasonal availability.

Served with fresh rolls and crackers

Braised Beef Stew (GF)

Chicken Noodle

Tomato Basil (V + GF)

New England Clam Chowder

Broccoli Cheddar

Albondigas

Pumpkin Bisque

AFFORDABLE COMFORT FOOD



AVAILABLE ON A BUFFET, FAMILY STYLE ON INDIVIDUAL TABLES OR PLATED

\$35 per person

CHOOSE ONE PACKAGE

PASTA

Fresh Bread Assortment
Garden Salad
Gluten Free +\$3 per person

Choose Two Pastas:

Chicken or Shrimp Alfredo
Vegetable Alfredo
Baked Ziti
Shrimp Scampi
Chicken or Shrimp Pesto
Meatball Marinara (Pork & Beef)
Vegetable Marinara

BBQ

Pulled Pork
Pulled Chicken
Baked Beans
Buns
Potato Salad

TACOS

Grilled Chicken
Ground Beef
Soft Corn and Flour Tortillas
Shredded Cheese
Lettuce
Tomatoes
Olives
Jalapeños
Sour Cream
Salsa
Mexican Rice
Refried Beans

TACO ADD ONS

Homemade Guacamole,
Pico de Gallo, & Queso
\$3 per person

Carnitas
\$4 per person

Carne Asada
\$4 per person

ONE MEAT & TWO SIDES

Choose One:

Pulled BBQ Chicken
Smothered Chicken
Caprese Chicken
Bacon Ranch Chicken
Herb Roasted Pork
Pulled BBQ Pork
Mojo Pork

Upgrade to Beef Medallions
\$5 per person

Choose Two:

Baked Beans
Vinegar Slaw
Garlic Green Beans
Macaroni & Cheese
Roasted Carrots
House-made Cornbread
Herb Roasted Potatoes
Roasted Asparagus
Scalloped Potatoes
Saffron Rice
Balsamic Brussel Sprouts
Butternut Squash
Seasonal Vegetables

ADDITIONAL PACKAGES



AVAILABLE ON A BUFFET, FAMILY STYLE ON INDIVIDUAL TABLES OR PLATED

THE ALL AMERICAN

\$43 per person

Fresh Baked Bread & Butter
Garlic Roasted Green Beans
Mashed Potato Bar
One Chicken Option
One Pork Option

THE SOUTHERN BOY

\$40 per person

Sweet Cornbread & Butter
Baked Cheddar Mac & Cheese
Garlic Green Beans
Mashed Potato Bar
Pulled Pork with BBQ Sauce
Pulled Chicken with Gravy

THE HOLIDAY

\$62 per person

Fresh Baked Bread & Butter
Sweet Potato Casserole
Garlic Green Beans

Choose Two:

Carved Honey Baked Ham
Roasted Sliced Turkey Breast
Herb Roasted Pork Loin
Smoked Brisket

I'M JUST HERE FOR THE FOOD

\$150 per person

Appetizers, Dinner & Dessert!

Cocktail Hour

Charcuterie Board or
Mediterranean Station

3 Appetizers of Your Choice, Hot or
Cold, Hand Passed

Dinner

Fresh Baked Bread & Butter
Choice of Salad

Chef Attended Carving Station
with your choice of meat:

Beef Tenderloin
Prime Rib
Whole Turkey

One Chicken Option
One Pork Option
Choice of Two Sides
Choice of Two Vegetables

Dessert

Fully Designed Custom
Dessert Table

CHEF ATTENDED CARVING STATION & SALADS



CHEF ATTENDED CARVING STATION

A true experience for your guests.
Comes with fresh rolls and butter.

Beef Tenderloin (Filet)
\$45 per person

Carved Ham
\$18 per person

Pork Loin
\$18 per person

Prime Rib
\$32 per person

Whole Turkey
\$30 per person

ADD ONS

Mashed Potato Bar
\$10 per person

Seasonal Roasted Vegetables
\$5 per person

Salad of Your Choice
\$6 per person

SALAD

\$6 per person

ENDLESS CATERING SIGNATURE SALAD

organic greens, cranberries, bacon,
white cheddar, house dressing

LISA'S SUNSHINE SALAD

*organic greens, organic quinoa,
pomegranate seeds, English cheddar,
house citrus dressing*

BLUEBERRY ARUGULA SALAD

*(Available on our Fall Seasonal Menu)
arugula, fresh blueberries, toasted
almond slices, dried apricots &
cranberries, house made vinaigrette*

CAESAR SALAD

organic romaine, rustic croutons,
shaved parmesan, house made
dressing

WATERMELON MINT SALAD

*(Available on our Spring and Summer
Seasonal Menu)
watermelon, arugula, fresh mint, feta
cheese & balsamic drizzle*

WEDGE SALAD

quarter head of crisp hearts of lettuce,
bacon, diced tomatoes, shredded
parmesan, croutons, and creamy blue
cheese dressing

BUILD YOUR OWN PACKAGE



BUILD YOUR OWN PACKAGE

\$60 per person

Two appetizers (served at dinner),
one salad, two entrees, two sides

\$80 per person

Two appetizers (served at dinner),
one salad, three entrees, three sides

CHICKEN

- Caprese Chicken
- Smothered Chicken
- Chicken Marsala
- Coconut Curry Chicken with Peanut Sauce
- Pulled BBQ Chicken
- Bacon Ranch Chicken

BEEF

- Marinated Beef Medallions
- Smoked Brisket
- Prime Rib +\$12

SEAFOOD

- Blackened Salmon with Shrimp Creole Sauce
- Fresh Herb & Garlic Roasted Mahi Mahi
- Roasted Tilapia
- Sautéed Shrimp +\$10

PORK

- Pulled BBQ Pork
- Mojo Pork
- Herb Roasted Pork Loin

PASTA

Gluten Free +\$3 per person

- Chicken Alfredo
- Vegetable Alfredo
- Shrimp Alfredo
- Baked Ziti
- Shrimp Scampi
- Chicken Pesto
- Shrimp Pesto
- Meatball Marinara (Pork & Beef)
- Cheese Tortellini +\$5

SIDES

- Baked Beans
- Vinegar Slaw
- Garlic Green Beans
- Macaroni & Cheese
- Roasted Carrots
- House-made Cornbread
- Herb Roasted Potatoes
- Roasted Asparagus
- Scalloped Potatoes
- Saffron Rice
- Balsamic Brussel Sprouts
- Butternut Squash
- Seasonal Vegetables
- Smoked 5 Cheese Mac & Cheese +\$8
- Truffle Asparagus +\$3





DESSERT & DRINKS OURS

FULLY DESIGNED DESSERT TABLE

\$20 per person

A true statement at your event. 5-7 pieces per person and an assortment of 7-10 different dessert items. This includes design, stands, signage, napkins and plates.

THE CUPCAKE COUNTER

\$18 per person

Gluten Free Options Available.

Six assorted flavors of mini cupcakes.

Fresh brewed regular and decaf coffee, cream, sugar and an assortment of flavored syrups. Selection of Hot Teas

COFFEE

\$4 per person

Regular & Decaf coffee served with assorted sugar and creamers. Includes urn dispensers and disposable cups.

FRUIT INFUSED WATER STATION

\$4 per person

Choose Two (Based on seasonal availability):

Strawberry Orange Pineapple, Cucumber Mint Lime, Strawberry Basil, Grapefruit Rosemary, Mixed Berries & Mint, Watermelon Kiwi, Pineapple Ginger Mint

A LA CARTE

Cannolis

\$5 per person

Mini Eclairs

\$4 per person

Mini Cupcakes (max three flavors)

\$5 per person

French Macaroons

\$5 per person

Fresh Baked Cookies

\$4 per person

Brownies

\$4 per person

Cream Puffs

\$4 per person

Lemon Bars

\$4 per person

Chocolate Covered Pretzels

\$4 per person

Ask about our seasonal selections

UPGRADES & BAR SERVICES



CHINA RENTAL

\$16 per person

Upgrade your dishes to china on any package. Includes china for dinner, appetizers, dessert, dinner and dessert forks, beverage glasses, butter and steak knives, spoons, salad fork and plate. Delivery and cleaning included.

*Prices may vary based on china selection.

PLATED SIT DOWN

\$20 per person

Upgrade from a buffet dinner to a plated sit down dinner. Includes china for dinner, appetizers, dessert, dinner and dessert forks, beverage glasses, butter and steak knives, spoons, salad fork and plate. Delivery and cleaning included.

LABOR ONLY - CLIENT PROVIDES CHINA OR USE OF DISPOSABLES

\$12 per person

Additional staff is required for events with china service.

*China service requires an 18% gratuity.

UPGRADED PLASTICWARE

\$2 per person

Upgrade from our white disposable plates to gold or silver, or color of your choice.

BARTENDERS

We do not supply any alcohol.

You supply the alcohol; we will supply everything to make it work!

Bartenders, bottle openers, keg cooler, ice, shakers, beer and wine tubs. You name it, we bring it.

Included in the bartender fee: all supplies to serve such as ice, plastic cups, bottle openers, tubs, etc. *If you are supplying a keg, we ask you provide the pump. Client is responsible for supplying all alcohol, mixers, and garnishes.

\$550 for Beer and Wine Only

one bartender, up to 150 guests

\$750 for Beer, Wine and Liquor

two bartenders, up to 150 guests

CUSTOM MENUS & FAQs



CUSTOM MENUS AVAILABLE

Give us your budget and food preferences and our chefs will work with you to prepare your perfect menu.

FAQ'S

Can you accommodate dietary restrictions and special requests?

Absolutely! We understand that dietary preferences and restrictions vary. Our chefs are experienced in catering to various dietary needs, including vegetarian, vegan, gluten-free, and more. Just let us know your requirements, and we'll tailor our menu to suit your needs.

What types of events do you cater to?

We cater to a wide range of events, including weddings, corporate events, birthdays, anniversaries, social gatherings, and more.

Do you have a guest count minimum?

We do not have a minimum guest count however, we do have a \$3500 pre-tax event minimum.

Can I schedule a tasting before finalizing my menu?

We offer 6 group tastings a year. You must RSVP to attend. We do not offer private tastings. Menus do not have to be finalized until 30 days prior to your event however, we do recommend securing your date as soon as possible as we do book out up to 18 months in advance.

How do I secure my event date?

We must have a signed contract and 35% deposit to secure your date.

How do I get a quote for my event?

Please contact us at hello@endlesscatering.com with details about your event, including the date, location, number of guests, and any specific preferences. Our team will promptly provide you with a detailed quote based on your requirements. We also offer complimentary phone consultations and highly recommend scheduling a call!