



Thank you for your interest in Endless Catering.

Planning your wedding or special event can be tough. Choosing a caterer can be tough as well. Here at Endless Catering choosing your caterer and menu doesn't have to be. With our options to custom create a menu or choose from our best sellers menu it's an easy process to choose your food and fine details for your big day or special event.

Our Booking Process: *We offer free consultations to custom create a menu, once you create a menu and you are happy with it, it's as easy as securing your date. We require 35% down to reserve your date.*

Commonly asked questions.....*Consultations are free as long as you come to us or schedule a phone consultation; we charge \$50.00 for off-site consultations.*

Group Tasting Policy: *We run tastings 4 times a year. We offer one tasting per event for \$25.00 (per two guest) Tastings can be booked after menus have been created. Ask you be added to our list for the next tasting.*

Planning process: *We allow you to make any changes to your menu up until 3 weeks prior to you event and all final payments are due 2 weeks prior to your event. We offer a free final meeting/walk through your venue at the end of the planning stages to get all the details finalized should you need it. We offer a complimentary set up for all buffet options to include our in house décor and black table linens. We can arrange other décor, color table linens, serving pieces, and china at an additional charge.*

Prices are subject to change based on your guest count, menu option, location, and or details of event. Labor is determined based on your guest count, plastic or china, how much staff is needed and how much set up and breakdown is needed.

We will do as much or as little as you want us to do to help plan your event, so labor prices vary. We have an additional labor charge of \$350.00 for events with guest counts under 100.

Office Hours

Tuesday 9am-7pm

Wednesday 9am-2pm

Thursday 9am-7pm

Friday-Saturday-CLOSED for Events

Sunday-Monday- Closed to spend time with our families

Please schedule all consultations and planning meetings during office hours. We stay very busy planning your special events and give our events 100% of our attention to detail and in effort to do so we cannot accommodate meetings outside of office hours.

Thank you again for your interest in Endless Catering, we look forward to helping you plan your next event!

Best Wishes, Amanda Smith Endless Catering Owner & Executive Chef

Menu

Endless Catering Bestselling menu items

Don't see something you like? Ask to custom create your own menu



Self-serve buffet options

Choose one entrée option & any two sides \$20.00

Choose two entrée options & any three sides \$28.00

Comes with array of fresh baked breads, sweet tea, UN sweet tea, water, clear plastic wear, full service labor, set up, and cleanup of all catering items.

Entrée

Roasted stuffed peppers (V, GF)
Roasted vegetable Alfred (V)
Herb rubbed pork loin (GF)
Smothered chicken breast (GF)
(bacon cheese, mushrooms, & honey mustard)
Creamy bacon chicken breast (GF)
Pulled BBQ Pork (GF)
Pulled BBQ Chicken (GF)
Baked chicken (bone in) (GF)
Beef or Chicken Tacos (GF)
Baked Ziti
Chicken Alfredo
Shrimp Alfredo
Sliced BBQ Pork Tenderloin (GF)
Chicken parmesan (GF)
Grilled chicken breast (GF)
Sliced buffet turkey (GF)
Sliced buffet ham (GF)

***Premium Entrees- additional per person**

Beef Medallions \$8.75
Carved Turkey \$6.75
Carved Ham \$6.75
Prime Rib \$15.95
Beef Filet \$24.95
Carving station \$2.50



Sides

Red skin mashed potato bar (GF)
Rosemary Red roasted potatoes (GF)
Scalloped potatoes
Sweet Potato Casserole
Roasted Corn (GF)
Roasted garlic green beans (GF)
Roasted vegetable medley (GF)
Corn bread dressing
Creamy baked Mac N Cheese
Hash brown casserole
White rice pilaf (GF)
Mexican Rice
Refried beans (GF)
Baked beans (GF)
Red skin potato salad (GF)
Creamy coleslaw (GF)
Black beans (GF)
Loaded red roasted potatoes (GF)
(Bacon, cheese, green onions, & sour crema on side)

Want to make it a plated sit down dinner with china-add \$18.50 per person for china and additional labor cost.

****V-vegetarian, GF- gluten free-ask for more specific menu based on dietary or allergy needs**

Menu

Endless Catering Bestselling menu items

Don't see something you like? Ask to custom create your own menu



Self-serve Hors d'oeuvres

Choose one any six hors d'oeuvres on base level \$22.00

Choose any eight hors d'oeuvres on base level \$28.00

Comes with array sweet tea, UN sweet tea, water, clear plastic wear, full service labor, set up, and cleanup of all catering items.

Hors d'oeuvres

Mini quiche (GF)
Cubed cheese and crackers (V, GF-by request)
Fresh seasonal fruit (V, GF)
Vegetables with ranch dipping (V, GF)
Bacon wrapped chicken (GF)
Chicken kabobs (GF)
Chicken & waffles
Buffalo chicken dip with tortilla chips
Chicken tenders
Chicken salad cups or croissants
Franks in a blanket
Sweet BBQ Meatballs
Cheeseburger sliders
Spicy meat queso dip (GF-by request)
Pulled pork bites
Ham sliders
BBQ pork sliders
Open face BLT
Shrimp & grits (GF)
Traditional shrimp cocktail (GF)
Smoked Salmon bites
Crab ragoons
Southwestern egg rolls
Vegetable egg rolls (V)
Stuffed mushrooms (V,GF-by request)
Red roasted hummus with pita chips (GF-by request)
Spinach & artichoke dip with tortilla chips (GF-by request)
Fresh bruschetta with toasted crostini

Premium Hors d'oeuvres-add per person

Charcuterie (V, GF) \$4.75
Beef Kabobs (GF) \$6.75
Bacon wrapped beef tenderloin (GF) \$8.75
Shrimp & sausage kabobs (GF) \$2.95
Bacon wrapped shrimp \$2.95
Crab cakes \$3.95



Want to add china to your service-add \$14.50 per person for china and additional labor cost. Want to add passed hors d'oeuvres- add \$8.95 per person

Menu

Beverage, bar services, & desserts



Additional cost per person

Lemonade \$1.50

Hot apple infused tea \$1.75

Apple Cider (seasonal) \$1.50

Peach tea \$1.50

Soft drinks \$1.75



Bartending Services

Beer & Wine \$750.00-You supply the alcohol, we do the rest.

Includes clear plastic cups for serving, beverage napkins, ice, and bar serving supplies.

Host liability insurance, and 1st bartender for set up, 4 hours serving, and tear down of bar.

Includes our basic set up of tables and black linens.

We recommend on bartender per 100 guest.

Additional bartenders \$200.00 for 4 hours

Additional bartender hours and supplies \$250.00 per hour, per bartender.

Beer, Wine, & Liquor \$1,000.00-You supply the alcohol, garnishes, we do the rest.

Includes clear plastic cups for serving, beverage napkins, ice, and bar serving supplies.

Host liability insurance, and 2 bartenders for set up, 4 hours serving, and tear down of bar.

Includes our basic set up of tables and black linens.

We recommend on bartender per 100 guest.

Additional bartenders \$200.00 for 4 hours

Additional bartender hours and supplies \$250.00 per hour, per bartender.

Desserts- additional cost per serving

Wedding Cakes or designer tier cakes \$4.50 per serving

Sheet cakes or single tier \$3.50 per serving

Chocolate Fondue Station \$8.00

Banana Pudding \$3.95

Mini dessert bar \$7.95

Cookies or Brownies \$2.25

Cheesecakes \$6.75

Pies \$4.75

Bread pudding \$4.75

Cupcakes \$2.75

*GF options by request only