

FULL PAN/HALF PAN PRICESHEET

HALF PAN SERVES 12, FULL PAN SERVES 24

All food will be delivered in a disposable aluminum pan



www.edithscatering.com

(570) 204-0158 edithskitchen2010@gmail.com

Set up and tear down fee with chafing dishes: \$50

Drop off only delivery fee: \$25

Paper and plastics set up (everything you will need): \$1.50 per person

Porcelain plates \$1.50 each Silverware: \$1.00 per person Mason Jars: 1.00 each

Wine glasses/ water goblets: \$2 each

Entrées

	Half Pan	Full Pan
Chicken with Peach Glaze	\$45	\$90
Lemon Pepper Chicken Breasts (Real lemon, cracked pepper)	\$45	\$90
BBQ Chicken Legs, Thighs	\$40	\$80
BBQ Chicken Breasts (topped with onion rings)	\$45	\$90
Roasted Herbed Chicken w/broth	\$45	\$90
Chicken Kabobs	\$65	\$130
Chicken & Creamy Mushrooms	\$45	\$90
Filled Chicken Breasts (Greek, Cranberry & Bread Filling, or Chicken Cordon Bleu)	\$60	\$120
Pork & Sauerkraut (brown sugar and apples in the kraut)	\$52	\$104
Carved Ham w/ Honey Glaze	\$50	\$100
BBQ Ribs (Pork) Dry or Wet (2.5 full racks in a half/5 racks in full)	\$70	\$140
Filled Pork Chops	n/a	\$140
Apple & Cranberry Filled Pork Chops 12/24	n/a	\$140
Roasted Turkey & gravy	\$70	\$140

Entrees:	\$ Half Pan	\$ Full Pan
Roast Beef	\$60	\$120
Pot Roast with Root Veggies 5lb./10lb.	\$65	\$130
Meatloaf with Ketchup Glaze	\$50	\$100
Basil & Mushroom Meatloaf	\$58	\$116
Chestnut Burrs (Ground Beef and filling, topped with gravy)20/40	\$60	\$120
Prime Rib w/ au Jus & Served w/ horseradish sauce	n/a	\$260
Steak Kabobs 24/48	\$70	\$140
Ham Loaf w/ brown sugar glaze	\$58	\$116
Chicken Parmesan	\$60	\$120
4 Cheese Baked Ziti	\$45	\$90
Plain Alfredo	\$35	\$70
Chicken Alfredo with Broccoli	\$50	\$100
Spaghetti and Meatballs	\$50	\$100
Kielbasa Primavera	\$50	\$100
Pasta Primavera	\$45	\$90
Meat & Cheese Lasagna	\$60	\$120
Vegetable Lasagna	\$60	\$120
Stack of Eggplant, Basil, Mozzarella Cheese, Tomato	\$72.50	\$145
Baked Haddock with Lemon and butter	\$85	\$170
Baked Cod Filets with Old Bay, Lemon, Butter, & fresh dill	\$75	\$150
Baked Alaska Salmon with a creamy lemon mint butter sauce	\$110	\$220
Shrimp Kabobs	\$65	\$130

Sides

	Half Pan \$	Full Pan \$		Half Pan \$	Full Pan \$
Mashed Potatoes	\$25	\$50	Hot Bacon dressing over greens	40	80
Filling (Stuffing)	\$25	\$50	Fresh Green Beans	30	60
Cranberry & Apple Filling	\$35	\$70	Sweet Potato & Walnut Filling	38	76
Harvard Red Beats	\$30	\$60	Bacon Brussel Sprouts	35	70
Seasonal Vegetables	\$30	\$60	Macaroni & Cheese	30	60
Cole Slaw	\$32	\$64	Cucumber & onion Salad	30	60
Macaroni Salad	\$30	\$60	Fruit Salad	45	90
Potato Salad	\$20	\$40	Stewed Tomatoes	30	60
Baked Beans with Bacon	30	60	Roasted Red Potatoes w/ Parsley and Sea Salt	30	60
Baked Pineapple	32	64	Corn Fritters	30	60
Potato Cakes served with chives and sour cream	40	80	Acorn Squash with brown sugar and real butter 12 halves/24 halves	35	70
Green Beans Almandine	35	70	Baked Potatoes With Butter and Sour Cream, chives 12/24	35	70
Baked Sweet Potatoes (with brown sugar & butter) 12/24	30	60	Rice Pilaf with chives	30	60
Scalloped Potatoes	30	60	Mashed Sweet Potatoes	30	60
Hash Brown Casserole with Bacon and Cheddar	35	70	Haluski with Kielbasa	36	72
Perogies (Boston Fisher) 20/40 With butter & onion	40	80	Polish Platter (kielbasa & pierogis) 20/40	50	100
Plain Haluski (Cabbage, noodles, butter)	30	60	Glazed Apples	35	70
Garlic Shrimp with Peppers, Onions 36/72	45	90	Red Potatoes with Parsley, Feta and Black Olives	35	70
Broccoli with Cheddar Cheese	35	70			

Salads

Dressing Choices: homemade bleu cheese, house(sweet & sour), Thousand Island, French, Italian, balsamic vinaigrette, honey mustard, Ranch	\$Half	\$Full
<u>Catawissa Cobb</u> chicken, bacon, bleu cheese crumbles, cheddar, tomato, hard boiled egg, onion, croutons	36	72
<u>Caesar Salad</u> with chicken, bacon, parmesan cheese, cherry tomatoes	35	70
<u>House Salad</u> tomatoes, cucumbers, red onion, croutons	25	50
<u>Arugula Salad</u> roasted butternut squash, cashews, sunflower seeds, bleu cheese	48	96
<u>Winter Salad</u> romaine, glazed walnuts, bleu cheese crumbles, cranberries, sunflower seeds, chow mein noodles, balsamic vinaigrette	48	96
<u>Crunchy Chicken</u> crispy chicken tenders, cucumbers, cheddar, chow mein noodles, tomato	40	80
<u>Summer Salad</u> romaine, strawberries, blueberries, feta, glazed walnuts, balsamic vinaigrette	48	96
<u>Roast Beef Salad</u> spinach, iceberg, cucumber, onion, tomato, cheddar	36	72
<u>Chef Salad</u> lettuce, ham, turkey, tomato, cucumber, olive, am. cheese, croutons	40	80

Hors D'oeuvres

Consider some sandwiches as well!

	Serves 12	Serves 24
Platter of Fresh Fruits/ skewered with fruit dip	39	78
Platter of Raw Veggies (served with ranch and hummus)	35	70
Platter of Cheeses(assortment of classic cheeses. served with crackers, mustard)	45	90
Platter of Fancy Cheeses (herbed goat cheese, brie, etc. served with crackers, mustards, jellies)	75	150
Garlicky Shrimp Skewers	50	100
Cherry Tomato & Mozzarella Skewers *Add artichoke hearts for .50/skewer*	48	96
Soft Pretzels with Guinness Cheese Sauce 12/24	25	50
Kielbasa, Pineapple, and Green Pepper Skewers 20/40	50	100
Canapes: brie & cranberry relish or smoked salmon & dill cream cheese or summer bruschetta 12/24 served on crispy bite sized slices of bread	50	100
Mini Quiches	25	50
Mini Crab Cakes, Filled with extra real lump crab meat 20/40	60	120

Sandwiches & Wraps

<u>Classics: most can be 1/2'ed or 1/4'ed</u>	Half	Full
BLT 's	32	64
Chicken Salad, Egg Salad, or Tuna Salad With lettuce and tomato	32	64
Turkey, Swiss, Bacon, Lettuce, Tomato, and mayo 10/20	38	74
Ham, American, Lettuce, Tomato, mayo	34	68
Crab Cake (Lettuce, tomato, tartar)	52	104
Mill Street (beef, carnalized onion, stone ground mustard, Swiss)	42	84
Turkey with Cranberry Relish on French Bread	42	84
Grilled Eggplant with Tomato, Basil, Mozzarella	45	90
Veggie Pitas (carrots, hummus, bean sprouts, spinach, cucumber)	50	100
Small Sausage Burgers with mustard, Swiss, and onion	48	96
Fancy Variety of Grilled Cheeses	48	96
Hummus and Turkey (Tomato, Cheese, Bacon)	40	80
Breakfast Sandwiches (egg, meat, cheese) on burger bun	40	80
<u>Make Your Own: we provide the fixin's</u>		
Hot Sausage (make your own with peppers, onions, sauce, rolls) 12/24	60	120
Meatball Sub (served with grated parmesan cheese, rolls) 12/24	60	120
Cheesesteaks (choice of toppings, peppers, onions, sauce –or-lettuce, tomato, onion, mayo) served with steak rolls 12/24	60	120
Ham BBQ, Turkey BBQ or Chicken BBQ (all served with relish, raw onion, buns)	60	120
Carolina Pulled Pork BBQ (served with relish, raw onion, coleslaw, BBQ sauce, buns) 12/24	65	130

Soup & Bread

	\$	\$
Edith's Chicken or Ham Pot Pie (Authentic PA Dutch)	Quart 8.00	Gallon 32.00
Soup: Rustic Tomato, Chicken Tortilla, Ham & Bean, Sweet Potato & Sausage, Cheeseburger, Vegetable Beef, Bacon Potato & Leek, etc.	Quart 8.00	Gallon 32.00
Chef Tom's Chicken Soup (Wild Rice, Mushrooms)	Gallon	40.00
Dinner Rolls with Butter (Assorted)	24.00	48.00
Honey wheat Rolls with honey whipped butter	30.00	60.00

Dessert & Drink

Cream Pies: Chocolate, Mint Chocolate Chip, Banana, Coconut	Each	13.99
Peanut Butter Pie, Lemon Sponge, Pumpkin, Paradise Pumpkin (8 slices per pie)	Each	13.99
Salted Vanilla Crunch Cake (Whole Cake, 14 slices)		56.00
Big Apple Pie (Whole Pie, 14 slices)		64.00
Chocolate Lovin' Spoonful Cake (Whole Cake, 14 slices)		55.00
Crumb Pies: Cherry, Blueberry, Apple	Each	13.00
Fresh Brewed Sweet Tea, Peach Tea, Strawberry Tea, Lemonade, Strawberry Lemonade	Gallon	8.00

