



Let Us Cater To Your Every Need



Catering Menu

Ph: 901-921-5338

Visit Us Online:

WWW.ECLECTICCATERINGMEMPHIS.COM

BREAKFAST

Priced per person at a minimum of 20 guests



Sunrise Breakfast Buffet

Scrambled eggs **\$15.00**
Sausage links or patties (pork or turkey)
Hash Browns

Healthy Choice Breakfast

Fresh Cut Fruit **\$12.00**
Oatmeal or Grits
Assorted Yogurt

Big Country Breakfast

Country Ham **\$18.00**
Sausage Links
Crispy Bacon
Scrambled Eggs
Grits or Oatmeal
Toast or Biscuits
Add Gravy for \$0.75

Bluff City Breakfast

Waffles or Pancakes **\$21.00**
Sausage Links
Crispy Bacon
Scrambled Eggs
Grits or Oatmeal
Southern Style Fried Potatoes
Toast or Biscuits
Fresh Cut Fruit
Add Gravy \$0.75

Continental Breakfast **\$6.99**

Assorted Bagels, Muffins & Pastries
Fresh Cut Fruit
Served with butter, jelly & preserves & assorted cream cheeses

Breakfast Bites Buffet **\$14.99**

- Assortment of breakfast sandwiches: (Choose 3-4)
- Sausage, egg & cheese on Biscuit
- Turkey Monte Cristo served with strawberry preserve
- Smoked Gouda and Apple Butter on sourdough
- Smoked Salmon, dill, cream cheese, cucumbers & capers
- BLTA: Bacon, lettuce, tomato & avocado with garlic aioli
- Sausage, runny egg, spinach & hollandaise on English muffin

Served with Hash Browns

Morning Scrambles (Choose 1)

Scrambled Eggs, spinach & feta cheese **\$7.99**
Scrambled eggs, ham & cheddar
Scrambled eggs, bacon & pepper jack cheese
Scrambled eggs, sausage, smoked gouda cheese
Scrambled egg white, kale, tomatoes & cheddar cheese
Served with Southern style fried potatoes, sour cream & salsa

Breakfast Stations

Omelette Station **\$7.99**
Eggs & Eggs whites, sausage, bacon, turkey, ham, mushrooms, diced tomatoes, spinach, shredded cheese, chopped peppers, chopped onions served with salsa and sour cream on the side

Waffle or Pancake Station **\$7.99**
Waffles and pancakes prepared live in a griddle or waffle iron with choice of toppings (maple syrup, cream cheese, whipped cream, strawberries, blueberries, walnuts, pecans, maple syrup & butter)

Coffee Station **\$3.99**
Regular & Decaf Coffee, stirrers, sweeteners, creamer

Beverage Station **\$4.50**
Regular & Decaf Coffee
Assorted Fruit Juices (A.M.)
Assorted Soft Drink (P.M.)
Bottled Water
Stirrers
Sweeteners
Creamer



LUNCH

Priced per person at a minimum of 20 guests



Deli Buffet

\$14.00

Sliced Meats (Roast Beef, Turkey, Ham)
Sliced Cheese (Swiss, Cheddar, Pepper Jack)
Sliced Tomatoes, Lettuce, Pickles, Red Onions
White & Wheat Bread
Served with Chips or French Fries & Assorted Cookies

Soup & Salad

\$14.00

Choose Two Soups:

Tomato Ginger Bisque
Potato Leek with Sour Cream & Bacon Garnish
Butternut Squash Soup with Creme Fraiche
Vegetable Soup
Tortilla Soup
Beef Chili (with or without Beans)
Clam Chowder
Cream of Mushroom
Broccoli & Cheese

Cold Soups:

Gazpacho, Roasted Poblano Gazpacho,
Watermelon Gazpacho

Salad Bar

Mixed Greens, Cubed Turkey, Cubed Ham, Shredded
Cheddar, Tomatoes, Cucumbers, Broccoli, Cauliflower,
Sliced Mushrooms, Diced Bell Peppers, Diced Red Onions,
Diced Boiled Eggs, Croutons

Dressings: (Choose up to 3)

Ranch, Italian, Balsamic Vinaigrette, Honey
Mustard, Thousand Island, French



Hot Lunch Buffet

\$28.00

Served with two sides, salad & dinner rolls

Roasted Chicken with Tarragon Cream Sauce
Herb Encrusted Chicken Breast
Teriyaki Chicken
Southern Fried Chicken
Meat Loaf
Lasagna (Beef or Vegetarian)
Chicken Parmesan
Marinated Flank Steak with peppers and onions
4 oz. Seared Salmon with lemon dill sauce
Baked or Fried Tilapia with mango salsa

Sides:

Garlic Mashed Potatoes
Loaded Mashed Potatoes
Mashed Sweet Potatoes with cinnamon
Au Gratin Potatoes
Rice Pilaf
Mushroom Risotto
Southern Style Green Beans
Steamed or Roasted Broccoli
Peas & Carrots
Squash & Zucchini
Corn

Plated Lunch

\$28.00

Served with preset salad, dinner rolls & dessert

Chicken Marsala
Chicken Cordona Bleu
Chicken Florentine Roulade
Braised Short Ribs
Grilled Beef Filet
Beef Tenderloin with Jack Daniel Honey Sauce
Maple Soy Glazed Salmon
Seared Salmon with lemon dill sauce
Tilapia Provencale with sauteed tomatoes, mushrooms,
& fresh herbs

Sides:

Garlic Mashed Potatoes
Loaded Mashed Potatoes
Mashed Sweet Potatoes with cinnamon
Au Gratin Potatoes
Rice Pilaf
Mushroom Risotto
Garlic Parmesan Green Beans
Steamed or Roasted Broccoli
Peas & Carrots
Squash & Zucchini
Corn on the Cob
Asparagus
Brussel Sprouts



LUNCH

Priced per person at a minimum of 20 guests



Afternoon Breaks

SWEET TREAT \$9.00

Assorted Cookies, Dessert Bars, Soft Drinks, Bottled Water, Coffee (Regular & Decaf)

SWEET & SALTY \$9.00

Flavored Popcorn, Assorted Chips, Mixed Nuts, Candy Bars, Soft Drinks, Bottled Water

ICE CREAM SOCIAL \$10.00

Vanilla, Strawberry & Chocolate Ice Cream with assorted toppings

Desserts

Pecan Pie - \$7.95

Cheesecake - \$7.95

Chocolate Cake - \$7.95

Strawberry Cake - \$7.95

Coconut Cake - \$7.95

Lemon Cake - \$7.95

Banana Pudding - \$5.00

Bread Pudding - \$6.95

with Bourbon Vanilla Glaze - \$7.95

Assorted Cookies - \$4.50

Assorted Dessert Bars - \$6.00

Assorted Fruit - \$5.00



All Day Meeting Package

CONTINENTAL BREAKFAST

Assorted Pastries / Bagels & Muffins / Assorted Fruit
Coffee (Regular & Decaffeinated) / Hot Tea / Assorted Fruit Juices

MORNING BREAK

Energy Bars / Assorted Fruit / Assorted Yogurt

LUNCH BUFFET

CHOOSE 2 ENTREES

Chicken Marsala / Grilled Chicken with Gravy /
Herb Encrusted Chicken / Southern Fried Chicken
Flank Steak / Peppercorn Encrusted Beef / BBQ Beef Brisket
Meat OR Vegetable Lasagna / Chicken Alfredo with Bowtie Pasta
Southern Fried Catfish / Pan Seared Tilapia with Mango Chutney
Eggplant Parmesan / Pasta Primavera

CHOOSE 2 SIDES

Mixed Seasonal Vegetables / Smoked Gouda Macaroni & Cheese /
Garlic Mashed Potatoes / Loaded Mashed Potatoes / Au Gratin
Potatoes / Rice Pilaf / Garlic Parmesan Green Beans / Steamed Broccoli /
Candied Sweet Potatoes / Glazed Carrots / Baked Beans / Potato Salad /
Coleslaw

Mixed Greens Salad topped with Shredded Carrots, Cucumbers,
Grape Tomatoes, Served with choice of 2 dressings (Ranch,
Balsamic Vinaigrette, Thousand Island, Caesar, Honey Mustard, Italian)

Sister Schubert Dinner Rolls
Chef's Choice Assorted Desserts

All Day Beverage Station:

Coffee (Regular & Decaffeinated) / Hot Tea / Assorted Juices (AM) /
Assorted Soft Drinks (Coke Products)

AFTERNOON BREAK

Assorted Cookies / Brownies

\$130 per person

Price includes Room Rental (Esplanade Memphis,
901 Cordova Station Ave., Cordova, TN 38018)

Esplanade Memphis prices are subject to change depending on fluctuation of food and beverage prices. Please request a quote within 30-60 days of your event date to confirm pricing. Listed prices do not include A/V charges, 22% service charge or 9.25% sales tax. Off premise catering also available.

APPETIZERS

Priced per person at a minimum of 20 guests



Appetizer Displays

Assorted Fruit & Cheese Display - \$6.00

Creative display of seasonal fruit, domestic and imported cheeses, along with crackers.

Breads & Spreads Table - \$8.00

Hot Spinach & Artichoke Dip, Roasted Red Pepper Hummus, Cheese Dip, Bruschetta, Pita Chips, Crostinis, Tortilla Chips.

Italian Antipasti Table - \$12.00

Italian Pasta Salad, Assorted Italian Diced Meats, Spring Mix, Roasted Mediterranean Vegetable Blend

Cheese & Meat Table - \$10.00

Assortment of cheeses, meats and crackers or breads

Poultry

Chicken Wings - \$6.00

Available Buffalo, Honey Gold, Honey Gold Hot, Seasoned, Lemon Pepper, Garlic Parmesan, Teriyaki served with carrot sticks, celery strips, ranch and bleu cheese dressings

Caribbean Jerk Chicken Skewers - \$6.00

Jerk chicken skewered with pineapples & bell peppers

Chicken Tenders - \$5.00

Fried or Grilled Tenders served with Ketchup, Ranch & Honey Mustard

Chicken Quesadillas - \$4.75

Served with salsa & sour cream

Buffalo Chicken Eggroll - \$6.00

Chopped buffalo chicken with bleu cheese wrapped in eggroll and deep fried

BBQ Chicken Eggroll - \$6.00

Chopped BBQ chicken with cheese wrapped in eggroll

Southwestern Eggroll - \$5.00

Chicken Salad - \$5.00

Grilled or Deep Fried Chicken Patty on slider bun

Chicken & Waffles - \$6.00

Waffle Bite with Fried Chicken drizzled with syrup

Beef

Beef Teriyaki Kabob - \$6.00

Beef marinated in teriyaki sauce skewered with pineapples & bell peppers

Philly Cheesesteak Potato Skins - \$7.00

Potato skin filled Philly style cheesesteak (steak, peppers, onions & cheddar)

Burger Sliders - \$8.00

Burger with Cheddar & Smoked Bacon
All American Cheeseburger with lettuce, tomato, pickle
Taco Burger
Served on slider buns with condiments

Italian Style Meatballs - \$7.00

Meatballs in Marinara or Demi Glace

BBQ Meatballs - \$7.00

Meatballs in sweet & tangy BBQ sauce

Seafood

Shrimp Cocktail - \$4.50

Mini Crab Cakes - \$7.00

Served with Cajun Remoulade

Coconut Shrimp - \$6.00

Served with sweet chili sauce

Butterfly Shrimp - \$6.00

Served with cocktail sauce



APPETIZERS

Priced per person at a minimum of 20 guests

Dips & Chips

Nacho Cheese Dip - \$4.00

served with tortilla chips

Rotel Dip - \$5.00

Nacho cheese dip with tomatoes & peppers served with tortilla chips

Beefy Queso Dip - \$6.00

Rotel Dip with seasoned ground beef served with tortilla chips

Spinach Artichoke Dip - \$6.00

served with tortilla chips and crostinis

Loaded Guacamole - \$5.00

seved with tortilla chips

Hummus - \$4.00

Traditional or Roasted Red Pepper

Butler Passed Appetizers

Macaroni & Cheese Bites - \$4.00

Macaroni & Cheese fried in a cracker crust

Jalepeno Poppers - \$4.00

Jalepeno stuffed with cream cheese filling and wrapped in phyllo

Deviled Eggs - \$4.00

Traditional or Bacon Jalepeno

Loaded Potato Skins - \$5.00

Loaded with cheddar cheese, bacon crumbles and sour cream & green onions for garnish

Philly Cheesesteak Potato Skins - \$6.00

Spinach Artichoke Cups - \$5.00

Spinach artichoke cream cheese mixture served in puffed pastry cup

Crab Salad in Philo Cups - \$4.00



BBQ Sliders - \$7.00

Served on slider bun with BBQ sauce. Coleslaw optional

(Choose one)

- Pulled Pork
- Chopped Chicken
- Chopped Turkey
- Chopped Beef
- Chopped Grilled Salmon

Chicken & Waffles - \$6.00

Waffle Bite with Fried Chicken drizzled with syrup

Action Stations

Add \$150 per Action Station Chef

Mashed Potato Bar:

Idaho Potatoes with all the toppings (Crumbled Bacon, Cheddar Cheese, Sour Cream, Chives, Brown Gravy)

- \$10.00

Add: Sweet Potatoes with Brown Sugar and Cinnamon

- \$12.00

Pasta Bar:

Penne and Bowtie Pasta with Marinara Sauce, Alfredo Sauce, Assorted Fresh Vegetables, Shredded Chicken, Italian Sausage and Mini Meatballs - \$15.00

Beverages

Iced Tea (Sweet or Unsweet) - \$3.00

Lemonade - \$10 per gallon

Pink Lemonade - \$10 per gallon

Tropical Blue Lemonade - \$10 per gallon

Mimosas - \$8 per person

Assorted Soft Drink - \$2 per person

Assorted Fruit Juices - \$2 per person

Coffee - \$6 per person

DINNER BUFFET

Priced per person at a minimum of 20 guests
Starting at \$28/person for 1 entree
\$30 per person 2 entrees



Poultry

Herb Encrusted Chicken Breast

Tuscan Chicken

Southern Fried Chicken

Jamaican Jerk Chicken

Caprese Chicken Breast

Chicken Provencal

Chicken Florentine Roulade

Chicken Cardonnay

Mushroom Stuffed Chicken

Lemon Baked Chicken Breast

Beef

Braised Beef Brisket

Swiss Steak

Roasted Beef

Meat Loaf

1 oz Meatball with Demi Glace

Pork

Pork Tenderloin

Pork Loin Roulade

Stuffed with sundried tomato, herbed goat cheese, green onions, garlic

Fish & Seafood

Southern Fried Catfish

Seared Salmon

with sesame ginger sauce

Blackened Grouper

Panko Crusted Salmon

Cajun Baked Salmon

Garlin & Lemon Mahi Mahi Filets

Tuscan Buttered Salmon

Potato Crusted Cod

Pasta

Creamy Rose Pasta

Add chicken, beef or shrimp

Baked Ziti

Blackened Chicken Alfredo

Vegetarian Entrees

Portabello Stack

Roasted peppers, mushrooms, onions, fresh mozzarella

Spaghetti Squash with Grilled Vegetables & Marinara

Vegetarian Lasagna

Pasta Primavera

Eggplant Parmesan

Vegetarian Stir Fry with Brown Rice

DINNER BUFFET

Dinner Buffet - \$28 - \$30 per person



Sides

Sauteed Spinach

Seasonal Vegetables

Au Gratin Potatoes

Smoked Gouda Macaroni & Cheese

Garlic Parmesan Green Beans

Southern Style Greens

Baby Carrots (Steamed or Roasted)

Steamed Broccoli

Roasted Broccoli

Summer Vegetables

Zucchini and squash, red & green bell peppers, onions

Fall Vegetables

Carrots, parsnips, butternut squash, acorn squash, red bliss potatoes

Rice Pilaf

Roasted Asparagus

Smashed Red Potatoes with skins

Southern Style Fried Corn

Candied Yams

Glazed Carrots

Creamy Garlic Mashed Potatoes

Loaded Mashed Potatoes

Roasted Red Bliss Potatoes

Wild Rice Blend

Baked Beans

Potato Salad

Coleslaw

Carved Additions

Add carved meat to a dinner buffet.

Minimum of 100 people. Add \$125 for carving attendant

Honey Ham with Brown Sugar Glaze - \$7.00

Roasted Turkey with Dijon Mustard - \$8.00

Pork Tenderloin with Cranberry Chutney - \$7.00

Prime Rib and Au Jus - \$9.00

Beef Tenderloin with Horseradish Cream Sauce - \$8.00



PLATED DINNER

Priced per person \$28 - \$36



Poultry

Grilled Boneless Chicken Breast with Jumbo Shrimp
in a Cajun Cream Sauce

Cornish Half Hen on Wild Rice Blend

Chicken Florentine Roulade
stuffed with spinach & ricotta cheese

Chicken Cordon Bleu
stuffed with ham or turkey and cheese

Chicken Parmesan

Chicken Marsala

Tuscan Chicken

Mushroom Stuffed Chicken

Chicken Provencal

Chicken Cardonnay

Beef & Pork

Beef Tenderloin

NY Strip Steak

Sirloin Steak

Ribeye in Port Wine Sauce

Prime Rib Au Jus

Filet Mignon

Pork Tenderloin

Pork Loin Roulade
Stuffed with sundried tomato, herbed
goat cheese, green onions, garlic

Fish & Seafood

Seared Salmon in Garlic Herbed Butter Sauce

Garlic & Lemon Mahi Mahi Filets

Sea Bass

Blackened Grouper

Panko Encrusted Salmon

Cajun Baked Salmon

Potato Crusted Cod

Tuscan Buttered Salmon

Sides

Sauteed Spinach

Au Gratin Potatoes

Sweet Potato Swirl Potatoes

Duchess Potatoes

Smoked Gouda Macaroni & Cheese

Garlic Parmesan Green Beans

Baby Carrots (Steamed or Roasted)

Steamed or Roasted Broccoli

Summer Vegetables

Zucchini and squash, red & green bell
peppers, onions

Fall Vegetables

Carrots, parsnips, butternut squash,
acorn squash, red bliss potatoes

Rice Pilaf

Roasted or Grilled Asparagus

With garlic and parmesan

Smashed Red Potatoes with Skins

Southern Style Fried Corn

Roasted Fingerling Potatoes

Candied Yams

Glazed Carrots

Creamy Garlic Mashed Potatoes

Loaded Mashed Potatoes

Roasted Red Bliss Potatoes

Cilantro Lime Rice