

EC

ENDLESS CATERING

WEDDINGS | CORPORATE | SPECIAL EVENTS



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

READY TO START PLANNING YOUR WEDDING OR SPECIAL EVENT?

Whether you're newly engaged (congratulations!), planning a corporate party, or organizing any special event, we're thrilled about the opportunity to celebrate with you!

At Endless Catering, we believe exceptional events start with exceptional food. That's why we're passionate about crafting your menu from scratch, using the freshest ingredients to create flavors and displays that will wow your guests. For nearly 20 years, our team has been a trusted partner in crafting custom menus, collaborating with vendors, designing unique event concepts, and bringing your vision to life. Our passion is creating one-of-a-kind celebrations with meticulous attention to detail.

From our executive chef and culinary team to our event designers, professional staff, and valued vendors, we are committed to delivering world-class cuisine and unmatched hospitality.

From your first consultation to the moment the last guest leaves, Endless Catering will be with you every step of the way—listening to your vision, guiding you through the process, and ensuring every detail is flawlessly executed.

We can't wait to celebrate with you!

The Endless Catering Team

Hors d'Oeuvres

BRIE, PEAR & HONEY CROSTINI

topped with honey, fresh thyme and black pepper

BEEF, BACON & CHIMICHURRI CROSTINI

marinated brisket and whipped cheese, fresh herbs, garlic, olive oil

BACON, PIMENTO CHEESE & JALAPEÑO CROSTINI

topped with fresh chives

CHARCUTERIE CUPS

single-serving charcuteries assembled in small cups with cured meats, cheeses, olives, fruits, berries, nuts, and crackers.

CAPRESE SKEWERS

cherry tomatoes, basil, mozzarella, and balsamic glaze

CHARCUTERIE SKEWERS

salami, cubed cheddar, cherry tomatoes, basil, mozzarella, pickles, olives and balsamic glaze

SHRIMP PO BOY SLIDERS

shrimp in a cajun cream sauce with mixed greens on a Hawaiian roll

BBQ PULLED PORK SLIDERS

slow roasted bbq pork with a vinegar to slaw on a Hawaiian roll

SONOMA CHICKEN SLIDERS

blackened chicken breast, organic arugula, maple lime chipotle aioli on a brioche roll

SMOKED BRISKET SLIDERS

marinated brisket, organic greens, horseradish aioli on a brioche roll

BUFFALO CHICKEN SLIDERS

spicy buffalo sauce, melty cheese, and creamy ranch on a Hawaiian roll

CHICKEN & WAFFLES

bite size crispy chicken served with a fresh strawberry and powdered sugar

ASIAN MEATBALLS

Seasoned ground beef & pork, garlic, ginger, sesame seeds with sweet & savory glaze

GERMAN MEATBALLS

marinated beef & pork meatballs in a lemon caper cream sauce

BBQ MEATBALLS

beef & pork meatballs in a savory hickory bbq sauce



Hors d'Oeuvres

SMOKED SALMON CANAPE

herb cream cheese, salmon served on a fresh sliced cucumber with fresh dill

ALOHA POKE BITES

marinated tuna sashimi on a blue corn tortilla crisp topped with micro greens

SHRIMP COCKTAIL

served with homemade cocktail sauce

FRESH VEGETABLES & DIP

seasonal variety

BUFFALO CHICKEN DIP & CHIPS

shredded chicken, creamy ranch, cream cheese, hot sauce, and loads of cheese

RASPBERRY BAKED BRIE BITES

warm raspberry and brie wrapped in puff pastry with a brown sugar bourbon glaze

BAJA SHRIMP BITES

Seasoned shrimp served on mini tostada with microgreens, mexi-pesto, cotija cheese and crema

SHRIMP & GRITS

cajun shrimp served on cheesy grits

SPINACH ARTICHOKE DIP & CHIPS

made from scratch, warm and delicious

ROASTED HUMMUS & PITA CHIPS

traditional and garlic hummus

COCONUT CURRY CHICKEN WITH PEANUT SAUCE

marinated chicken breast strips covered in Thai peanut sauce on skewers

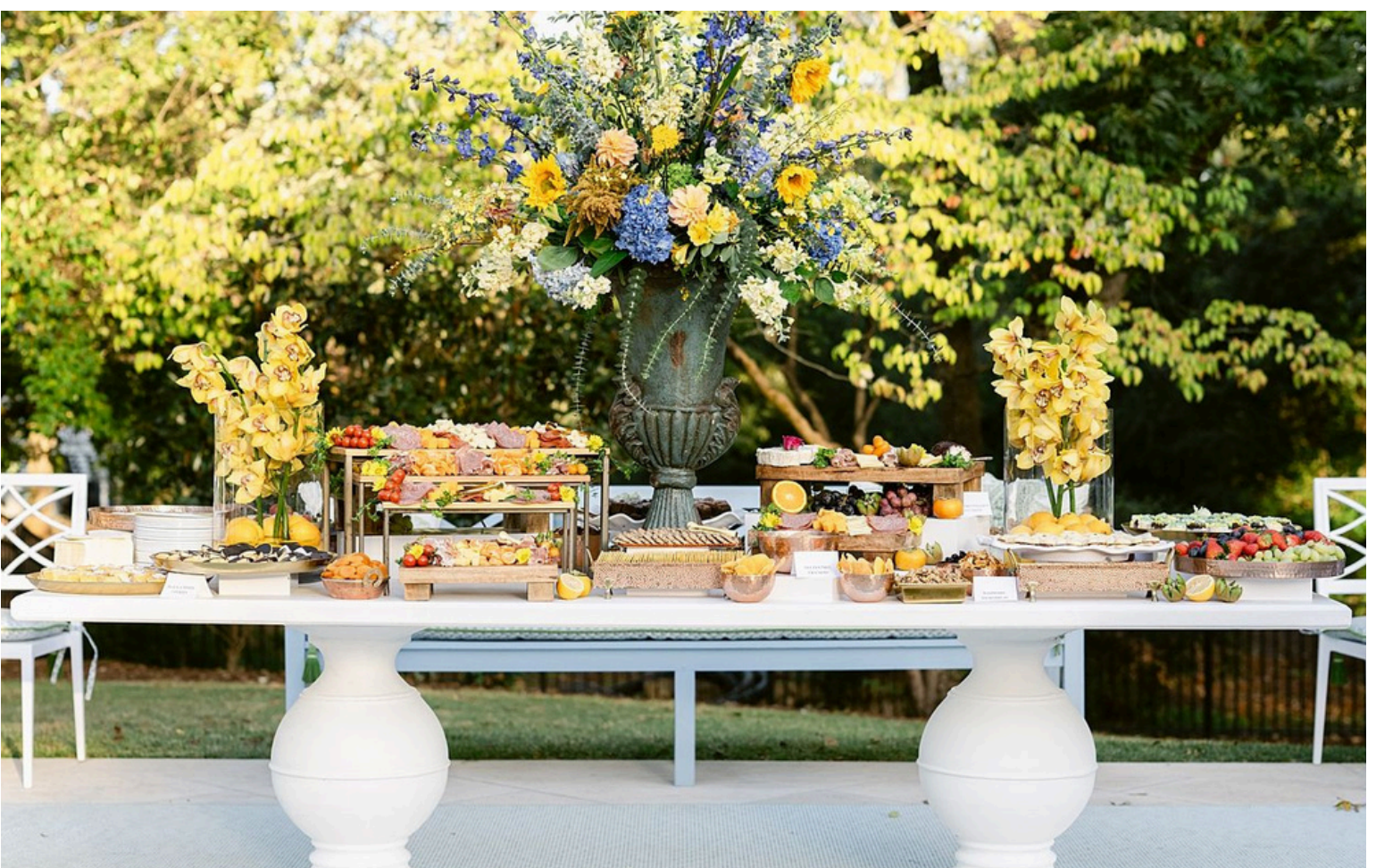
SALSA, QUESO & CHIPS

red and green salsa with warm, cheesy dip

BRUSCHETTA

fresh chopped tomatoes, garlic, olive oil, basil and balsamic glaze





Salads

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

CAESAR SALAD

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

WEDGE SALAD

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

Sides

Mashed Potatoes
Herb Roasted Potatoes
Scalloped Potatoes
German Potato Salad
Seasonal Vegetables
Mexican Street Corn
Vinegar Slaw
Garlic Green Beans
Macaroni & Cheese
Roasted Heirloom Carrots
Baked Beans

Honey Cornbread
Saffron Rice
Cilantro Lime Rice
Balsamic Brussel Sprouts



Entrées

CHICKEN

Caprese Chicken
Smothered Chicken
Chicken Marsala
Chicken Parmesan
BBQ Chicken
Bacon Ranch Chicken

LAMB

Double-Cut Lamb
Chops with Roasted
Garlic Rub

Double-Cut Lamb
Chops with Ancho
Chili & Honey Glaze

Herb Seasoned Leg of
Lamb

ANY TWO SLIDERS

Sonoma Chicken Sliders
Prime Brisket Sliders
BBQ Pork Sliders
Buffalo Chicken Sliders
Shrimp Po Boy Sliders

BEEF

Brisket
Beef Tenderloin
Prime Rib
Marinated Beef
Striploin
Filet Mignon

SEAFOOD

Blackened Salmon
with Shrimp Creole
Sauce

Fresh Herb & Garlic
Roasted Mahi Mahi

Sautéed Shrimp in
Garlic Cream Sauce

PASTA

Gluten Free Available for
an Additional Fee

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

PORK

Herb Roasted Pork Loin
with Creamy Garlic Sauce

Apple Brined Double Cut
Pork Chops

Pulled BBQ Pork

Mojo Pork

Bratwurst & Sauerkraut

VEGETARIAN

Kung Pao Cauliflower
Vegetable Alfredo
Baked Ziti



Statement Stations

CHARCUTERIE DISPLAY

\$18 PER PERSON

a beautiful display of cured meats, cheeses, nuts, fresh and dried fruits, pickled vegetables, olives, crackers and more

MOZERELLA BAR

\$20 PER PERSON

a variety of top-quality, fresh mozzarella cheese served multiple ways, with assorted toppings ranging from prosciutto, tomatoes on the vine, sundried tomatoes, pesto sauce, roasted red peppers, and more

FULLY STYLED DESSERT TABLE

\$20 PER PERSON

an assortment of sweets that cater to all tastes and preferences including classics and trendy bite size items

SEAFOOD TOWER

MARKET PRICE

a variety of cooked and raw seafood. Custom selection based on availability

CHEF ATTENDED CARVING STATION

Prime Rib
Whole Turkey
Pork Loin
Roasted Leg of Lamb
Roasted Ham

THE STATEMENT EXPERIENCE

\$70 PER PERSON

HAND PASSED COCKTAIL HOUR

Baja Shrimp Bites
Brie, Pear & Honey
Crostini
Sonoma Chicken Sliders

BUFFET DINNER

Charcuterie Board
Statement Table

MEDITERRANEAN STATION

Chicken Skewers, Fresh Veggies, Pita Bread
Tzatziki, Whipped Feta, Hummus

Large Styled Dessert Table





Sample Menus

Here are some of our most popular menus from past events, featuring a variety of dishes that have been crowd favorites. Let these inspire the perfect dining experience for your celebration!

\$45 PER PERSON

BUFFET COCKTAIL HOUR

CHOOSE TWO:

Buffalo Chicken Dip & Chips
Shrimp & Grits
Asian Meatballs
Spinach Artichoke Dip
Salsa & Queso with Chips

BUFFET DINNER

CHOOSE ONE:

Smothered Chicken
Pulled BBQ Pork
Bacon Ranch Chicken
Caprese Chicken
Chicken Marsala
Tuscan Pork Loin
BBQ Pork Loin
Brisket (+\$5)

SIDES: CHOOSE TWO

\$45 PER PERSON

Gluten Free Pasta Available for additional charge

BUFFET COCKTAIL HOUR

CHOOSE TWO:

Buffalo Chicken Dip & Chips
Shrimp & Grits
Asian Meatballs
Spinach Artichoke Dip
Salsa & Queso with Chips

BUFFET DINNER

Choose One Salad
Choose Two Pasta Dishes
Includes Bread and Butter

\$55 PER PERSON

STREET TACOS

Two Hand Passed Appetizers

Carne Asada, Baja Shrimp, Blackened Chicken, Carnitas

Grilled Peppers & Onions
Soft Corn and Flour Tortillas, Shredded Cheese
Jalapeños, Guacamole, Sour Cream, Salsa, Mexican Rice, Refried Beans
Churros



Sample Menus

\$65 PER PERSON

COCKTAIL HOUR

Charcuterie Statement Table
Plus One Hot Item

CHOOSE ONE:

Buffalo Chicken Dip & Chips
Shrimp & Grits
Asian Meatballs
Spinach Artichoke Dip
Salsa & Queso with Chips

BUFFET DINNER

Prime Brisket Sliders
Buffalo Chicken Sliders
Choose One Chicken or
Pork Entree
Mashed Potato Bar
Garlic Green Beans

\$75 PER PERSON

COCKTAIL HOUR

Charcuterie Board
Statement Table

Spinach and Artichoke Dip
Asian Meatballs

BUFFET DINNER

Chef Attended Slider Bar
Chipotle Chicken, Prime
Brisket, BBQ Pork
Horseradish Sauce,
Chipotle Aioli, Au Jus,
BBQ Sauce, Pickled Red
Onions, Slaw, Arugula etc,

Fresh Rolls

Mashed Potato Bar
Cheese, Sour Cream,
Bacon

MEDITERRANEAN STATION

Chicken Skewers, Fresh
Veggies, Pita Bread
Tzatziki, Whipped Feta,
Hummus

Custom Designed Dessert
Table

\$80 PER PERSON

COCKTAIL HOUR

Choose Two Appetizers
(Hand Passed or Buffet)

BUFFET DINNER

Prime Rib Carving Station
Smothered Chicken
Roasted Heirloom Carrots
with Balsamic Glaze
Loaded Mashed Potatoes
Lisa's Sunshine Salad

\$150 PER PERSON

I'M JUST HERE FOR THE
FOOD

COCKTAIL HOUR

Charcuterie Board Statement
Table

Four Hand Passed Appetizers

DINNER

Fresh Baked Bread & Butter

Choice of Salad

Chef Attended Carving
Station: Choice of Two
Meats

One Chicken Option

Choice of Four Sides

Custom Designed Dessert
Table



Sample Corporate Party Packages

1-249 guests: \$45 per person
250+ guests: \$40 per person

CHOOSE TWO APPETIZERS

Buffalo Chicken Dip & Chips
Shrimp & Grits
Asian Meatballs
Spinach Artichoke Dip
Salsa & Queso with Chips

BUFFET DINNER: CHOOSE ONE

Smothered Chicken
Pulled BBQ Pork
Bacon Ranch Chicken
BBQ Chicken
Caprese Chicken
Chicken Marsala
Tuscan Pork Loin
Mojo Pork Loin
BBQ Pork Loin
Brisket (+\$5)

SIDES: CHOOSE TWO

Fresh Baked Brownies

1-249 guests: \$50 per person
250+ guests: \$45 per person

EC Signature Salad
Caprese Chicken
Herb Roasted Pork Loin
Scalloped Potatoes
Heirloom Carrots
Classic Dessert Table

1-249 guests: \$55 per person
250+ guests: \$50 per person

STREET TACOS

Buffalo Chicken Dip
Chips & Queso

Carne Asada, Baja Shrimp,
Blackened Chicken,
Carnitas

Grilled Peppers & Onions
Soft Corn and Flour
Tortillas, Shredded
Cheese, Jalapeños,
Guacamole, Sour Cream,
Salsa, Mexican Rice,
Refried Beans

Churros

1-249 guests: \$70 per person
250+ guests: \$63 per person

THE STATEMENT EXPERIENCE

APPETIZERS

Baja Shrimp Bites
Brie, Pear & Honey Crostini
Sonoma Chicken Sliders

BUFFET DINNER

Charcuterie Board Statement
Table

MEDITERRANEAN STATION

Chicken Skewers, Fresh
Veggies, Pita Bread
Tzatziki, Whipped Feta,
Hummus

Large Styled Dessert Table



Sample Corporate Party Packages

1-249 guests: \$65 per person
250+ guests: \$55 per person

Charcuterie Statement
Table
Including One Hot Item

CHOOSE ONE

Buffalo Chicken Dip & Chips
Shrimp & Grits
Asian Meatballs
Spinach Artichoke Dip
Salsa & Queso with Chips

BUFFET DINNER

Prime Brisket Sliders
Buffalo Chicken Sliders
Choose One Chicken or
Pork Entree
Loaded Mashed Potatoes
Garlic Green Beans

Fresh Baked Brownies

1-249 guests: \$75 per person
250+ guests: \$75 per person

SEAFOOD BOIL
EXPERIENCE

a communal, hands-on
meal of seafood and more!
A variety of dipping
sauces, like melted butter
and Cajun remoulade

Crusty sourdough and
dinner rolls

Large Shrimp
Snow Crab
Little Neck Clams
Andouille Sausage
Sweet Corn
Red Bliss Potatoes
Homemade Seasoning

Add Ons:

Lobster Tails - Market
Price
Large Sea Scallops -
Market Price
King Crab Legs - Market
Price
Kielbasa Sausage - \$3pp

1-249 guests: \$80 per person
250+ guests: \$70 per person

Charcuterie Statement
Table

BBQ Pork Sliders
Sonoma Chicken Sliders
Steak, Bacon and
Chimichurri Crostini
Brie, Pear and Honey
Crostini
Aloha Poke Bites
Asian Meatballs
Buffalo Chicken Dip and
Chips
Loaded Mashed Potatoes
Custom Designed Dessert
Table

Outdoor S'more Station with
all the fixings! (Venue
Permitting)



The Endless Catering Difference

At Endless Catering, we pride ourselves on being more than just a catering service—we're a culinary experience. From handcrafted sauces to perfectly seasoned entrees, every bite is freshly prepared with care and precision.

When your venue has a full kitchen, our chefs take it to the next level by cooking onsite. This means your guests enjoy the freshest flavors, made moments before they're served. You can even step into the kitchen to watch our team in action—crafting sauces from scratch, searing meats to perfection, and plating each dish with care.

Our dedication to freshness, quality, and transparency are at the heart of what we do. We're not just serving food; we're creating a celebration your guests will remember.

We're passionate about delivering not just an unforgettable meal but also a warm, welcoming experience that makes you and your guests feel truly cared for.

With Endless Catering, you'll notice the difference in every bite and every detail.

General Information

CATERING MINIMUM

Please note, our events have a \$4500 food minimum, plus tax. Does not apply to rentals, linen etc.

WHATS INCLUDED

All packages include sweet tea, unsweet tea, and water. We supply white disposable plates, rolled silverware, beverage cups, cake plates, cake forks, and napkins. Additionally, we provide buffet items such as chafing dishes and serve-ware, buffet servers upon request, and bussers. Our services encompass buffet line maintenance, a catering manager, chef, and trash removal (catering waste only).

China is available for rent at an extra fee.

Note: Venues without a dumpster will incur an additional charge for trash removal.

GROUP TASTINGS

We offer 6 tastings a year for \$25 per person. Booked couples are complimentary.

BOOKING PROCESS

We offer complimentary phone consultations with one of our chefs and 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 50% nonrefundable 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 CHARGE

All catering packages are priced per person, and do not include the 18% service charge and sales tax. Gratuities are not included, but are appreciated.

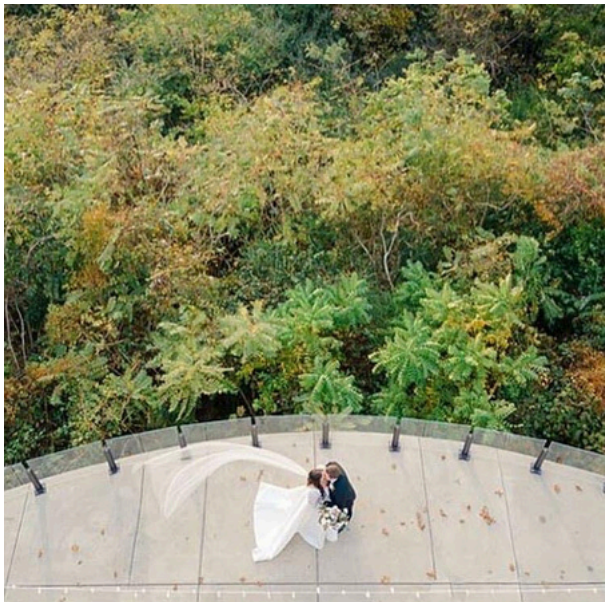
This includes staff to set up your event, monitor and refill food & beverage stations, food service for 2 hours (not including cocktail hour), break down, servers to bus tables, trash removal, cake cutting and kitchen clean up. Corporate packages include four hours of food service.





Additional Services

Bartenders
Draping
Lighting
Floral Design
Decor
Centerpieces
Linen



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