



EDGEWOOD



Catering Menu

To discuss our take out catering, please contact us at:

Phone: 570.788.1101 ext. 4

Email: Lindsay@edgewoodpa.com

Edgewood

22 Edgewood Lane

Drums, Pa 18222

570.788.1101

www.edgewoodpa.com



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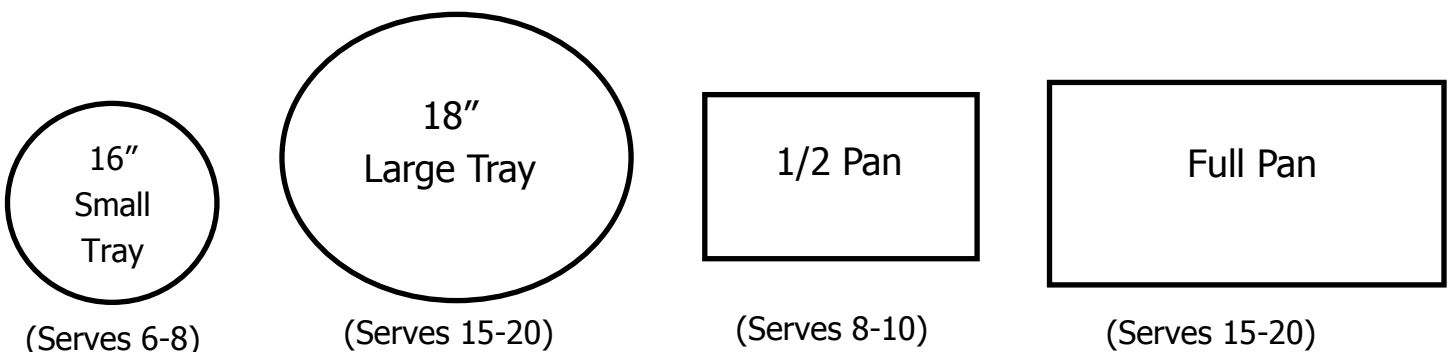
Ordering

In order for us to provide timely and satisfactory service, we request a minimum of 48 hours notice for orders. While we will make every attempt to accommodate last minute requests, we cannot guarantee all menu items will be available.

Payment Policy

All take out orders must be paid in full prior to pick up. All orders are subject to 6% PA sales tax. We accept cash, personal or business check, Visa, MasterCard, and American Express. Please note that payments made with a Visa, MasterCard, or American Express may be subject to a 2% credit card fee. Any returned checks will be charged a return check fee of \$35.00.

Catering Tray Information





EDGEWOOD



Breakfast Platters & Sandwiches

We will happily accommodate guests with dietary needs and children. Please contact us to discuss your special needs.

Fresh Seasonal Fruit Platter - Small 35 Large 65

Assortment of seasonal fruits accompanied with a yogurt dipping sauce

Assorted Pastry Platter - Small 34 Large 65

Assorted Danish, muffins, and bagels with cream cheese & butter

Assorted Bagel Platter - Small 23 Large 40

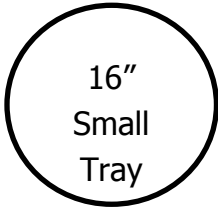
Assorted bagels with cream cheese & butter

Breakfast Sandwiches

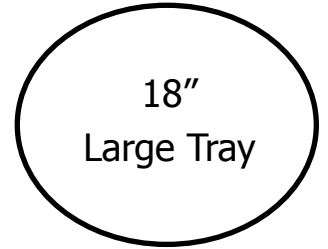
Egg & Cheese on your choice of a roll, bagel, or croissant - 3.50 per sandwich

Egg & Cheese with Bacon, Sausage, or Ham - 4.50 per sandwich

- Substitute egg whites on your sandwich for an additional 1.00*



(Serves 6-8)



(Serves 15-20)

Gourmet Wrap & Sandwich Trays

American Sandwich Tray - Small 35 Large 69

Baked ham & American cheese topped with lettuce & tomato. Served with sides of yellow mustard and mayo

Italian Sandwich Tray - Small 38 Large 74

Genoa salami, cappicola ham & American cheese topped with lettuce, tomato, onion, and hot peppers. Served with side of Italian dressing

Chicken Salad Sandwich Tray - Small 32 Large 62

Chunky chicken salad topped with lettuce & tomato

Tuna Salad Sandwich Tray - Small 33 Large 65

White albacore tuna salad topped with lettuce & tomato

Variety Sandwich Tray - Small 35 Large 68

Assortment of the above listed sandwiches. Served with sides of mayo & yellow mustard

- *All of the above trays can be made as sandwiches or wraps*

Boxed Lunches

Lunch Box

\$8.00 per person

- *Sandwich*
- *Chips*
- *Cookie*
- *Bottled Water or Canned Soda*

Deluxe Box

\$10.00 per person

- *Sandwich*
- *Chips*
- *Cole Slaw or Pasta Salad*
- *Bottled Water or Canned Soda*

Salad Box

\$8.00 per person

- *Garden or Caesar Salad*
- *Fresh Seasonal Fruit*
- *Cookie*
- *Bottled Water or Canned Soda*

- *Upgrade your boxed lunches to include a fresh seasonal fruit salad for 2.00 per person*
- *All boxed lunches include paper napkins, plastic utensils, mayo & yellow mustard*



16"
Small Tray

(Serves 6-8)

18"
Large Tray

(Serves 15-20)

Party Platters

Fresh Seasonal Fruit Platter with Dipping Sauce - Small 35 Large 65

Assortment of seasonal fruit served with a yogurt dipping sauce

Assorted Cheese Platter - Small 35 Large 75

Assorted domestic & international cheeses served with crackers & honey mustard

Vegetable Crudite Platter - Small 28 Large 55

Colorful variety of fresh vegetables and ranch dip

Kielbasa & Cheese Platter - Small 32 Large 61

Sliced smoked kielbasa served with an assortment of cheese cubes & honey mustard

Cubed Meats & Cheese Platter - Small 35 Large 69

Cubed ham, pepperoni, salami paired with chesses & honey mustard dipping sauce

Cold Meat & Cheese Platter - Small 34 Large 68

Deli ham, turkey, & roast beef with American & Swiss cheeses served with lettuce, tomato, onion, mayo, & mustard Add rolls for 6.00 per dozen

Shrimp Cocktail Platter - Small 39 Large 70

Jumbo shrimp in a decorative ring with cocktail sauce & lemon

Chicken Wings- \$0.65 each

Seasoned, fried chicken wings served with 2 sauces and blue cheese & celery

Caprese Salad Platter - Small 28 Large 55

Sliced mozzarella cheese, sliced fresh tomatoes, & basil served with side of Italian vinaigrette

Chicken Fingers by the Pound - 7.95 per pound

6-8 pieces per pound. Comes with choice of honey mustard or BBQ dipping sauce

Party Subs Also Available!!

Italian, American, Turkey, or Roast Beef

3' Party Sub - 37.00

5' Party Sub - 65.00



1/2 Pan

(Serves 8-10)



Full Pan

(Serves 15-20)

Salads

Fresh Garden Salad - Half Pan 16 Full Pan 28

Mix of fresh greens topped with cucumber, tomato, onion, shredded carrot. Served with choice of 2 dressings

Strawberry & Spinach Salad - Half Pan 30 Full Pan 60

Baby spinach, sliced strawberries, feta cheese, candied walnuts, & crumbled bacon. Served with choice of 2 dressings

Classic Caesar Salad - Half Pan 25 Full Pan 45

Romaine lettuce with seasoned croutons and parmesan cheese. Served with side of Caesar dressing.

Add Grilled Chicken - Half Pan 5 Full Pan 10

Add Grilled Shrimp - Half Pan 8 Full Pan 16

Add NY Strip Steak - Half Pan 11 Full Pan 22

Antipasto Salad - Half Pan 35 Full Pan 65

Mix of fresh greens topped with assorted Italian meats, Provolone cheese, olives, roasted red peppers. Served with Italian Vinaigrette

Chef Salad - Half Pan 30 Full Pan 55

Mix of fresh greens, cucumber, tomato, hard boiled egg, ham, turkey, American cheese. Served with choice of 2 dressings

Pasta Salad - 4.29 per pound

Red Bliss Potato Salad - 3.99 per pound

Macaroni Salad - 3.99 per pound

Creamy Cole Slaw - 3.99 per pound

1/2 Pan

Full Pan

Pasta Entrees

(Serves 8-10)

(Serves 15-20)

Pasta in Vodka or Marinara Sauce - Half Pan 29 Full Pan 55

Choice of penne, cavatelli, or rigatoni in vodka or marinara sauce

Fettuccine Alfredo - Half Pan 30 Full Pan 56

Cheese Ravioli in Marinara Sauce-\$8.50 per dozen

Pasta pouches tossed in homemade marinara sauce topped with parmesan cheese

Buffalo Chicken Pasta - Half Pan 32 Full Pan 57

Penne pasta & sliced chicken breast in a buffalo wing and cream cheese sauce

Lasagna - Half Pan 38 Full Pan 65

Layers of seasoned ground beef, ricotta and mozzarella cheeses, marinara sauce, and noodles baked to perfection. Available as Cheese Lasagna - Half Pan 30 Full Pan 55

Pasta Primavera - Half Pan 28 Full Pan 50

Penne pasta sautéed with fresh garden vegetables in garlic and olive oil

Penne with Broccoli & Chicken - Half Pan 32 Full Pan 58

Penne pasta, fresh broccoli, and chicken breast tossed in a light sauce of garlic and olive oil

Macaroni & Cheese - Half Pan 25 Full Pan 42

Elbow macaroni in a creamy cheese sauce

Haluski - Half Pan 25 Full Pan 40

Farfalle pasta and cabbage sautéed in butter and onions

Eggplant Parmesan - Half Pan 33 Full Pan 55

Breaded eggplant topped with marinara sauce and mozzarella cheese and baked

Pasta Al Forno - Half Pan 25 Full Pan 45

Rigatoni topped with marinara sauce and ricotta cheese then baked

Stuffed Shells in Marinara Sauce - \$11.50 per dozen

Shells stuffed with seasoned ricotta cheese tossed in marinara sauce, topped with mozzarella

Add A Meat To Your Pasta

Grilled Chicken - Half Pan 7 Full Pan 12

Meatballs - Half Pan 9 Full Pan 15 Sausage - Half Pan 10 Full Pan 18

Buy Our Homemade Sauces by the Quart

Marinara or Vodka Sauce 7 Alfredo Sauce 10

Half Pan

(Serves 8-10)

Chicken Entrees

Full Pan

(Serves 15-20)

Chicken Francaise - Half Pan 35

Full Pan 60

Chicken breast lightly dipped in egg batter and served in a lemon white wine sauce

Chicken Parmesan - Half Pan 35

Full Pan 60

Breaded chicken breast topped with marinara sauce & mozzarella cheese then baked to golden brown

Chicken Marsala - Half Pan 35

Full Pan 60

Chicken breast sautéed with mushrooms in a marsala wine sauce

Sweet & Sour or General Tso Chicken - Half Pan 31

Full Pan 56

Chicken tossed in one of our Asian inspired sauces

Baked or Fried Chicken - Half Pan 25

Full Pan 45

Chicken pieces either seasoned and baked or breaded and fried

BBQ Chicken - Half Pan 26

Full Pan 47

Chicken pieces tossed in flavorful BBQ sauce and grilled

Chicken Calabrese - Half Pan 35

Full Pan 58

Chicken breast sautéed with onions, sweet & hot peppers, and garlic in a white wine sauce

Stuffed Chicken Breast - Half Pan 32

Full Pan 58

Chicken breast stuffed with homemade Italian stuffing & topped with supreme sauce

Chicken Scampi - Half Pan 30

Full Pan 55

Sliced chicken breast sautéed with garlic and herbs in a butter white wine sauce

Chicken Tenders - Available by the pound 7.95 per pound

6-8 pieces per pound. Served with choice of honey mustard or BBQ sauce

Buffalo Chicken Tenders - Available by the pound 8.95 per pound

Tossed in buffalo wing sauce and served with blue cheese dressing. 6-8 pieces per pound

Half Pan

(Serves 8-10)

Beef, Veal & Pork Entrees

Full Pan

(Serves 15-20)

Steak & Mushrooms - Half Pan 35 Full Pan 65

Sliced filet and mushrooms sauteed in a brown gravy sauce

Steak Calabrese - Half Pan 35 Full Pan 65

Sliced filet with onions & peppers simmered in a white wine sauce

Roast Beef Au Jus - Half Pan 30 Full Pan 55

Roast beef sliced thin and baked in a light au jus

Homemade Meatballs - \$0.55 per meatball

Chef's secret recipe homemade meatballs baked in marinara sauce

Sausage & Peppers - Half Pan 25 Full Pan 45

Italian sausage and diced peppers cooked in marinara sauce

Pulled Pork BBQ - Half Pan 28 Full Pan 55

Slow cooked pork shredded and tossed in smoky BBQ sauce. Add rolls for 6.00 / doz

Roasted Pork Loin - Half Pan 25 Full Pan 45

Herb seasoned pork slow roasted and sliced

Pork Cutlets - Half Pan 30 Full Pan 55

Thinly sliced, lightly breaded pork cutlets

Sliced Baked Ham - Half Pan 20 Full Pan 35

Virginia ham sliced and baked in fresh pineapple

Veal Marsala - Half Pan 40 Full Pan 75

Tender veal and fresh mushrooms sautéed in marsala wine sauce

Potato & Vegetable Sides

Red Skin Mashed Potatoes - Half Pan 20 Full Pan 35

Roasted Red Potatoes - Half Pan 25 Full Pan 35

Italian Herb Stuffing - Half Pan 18 Full Pan 35

Rice Pilaf - Half Pan 15 Full Pan 30

Fresh Vegetable Medley - Half Pan 15 Full Pan 30

Steamed Broccoli Florets - Half Pan 20 Full Pan 40

Buttered Corn - Half Pan 20 Full Pan 30

Honey Glazed Carrots - Half Pan 23 Full Pan 45