



**Catering
Menu**

2023

About Us

Erie Catering & Events

ECE is part of Hess Holding Group, which opened our first restaurant in 2017 in Findley Lake, NY. Since then, we have opened kitchens in Pennsylvania, and are able to serve both Chautauqua and Erie Counties. Our dedicated sales reps and chefs work with you to create the event you are desiring, whether a simple drop off or a hands on wedding experience.

HHG owns Alexander's on the Lake in Findley Lake, NY as well as Rosco's Sports Bar in Erie, PA. We are happy to hold your rehearsal dinner, bridal shower, team event, or any group party at either location.

Our Experience & Expertise

Decades of kitchen and catering experience

Ongoing Servsafe training on best practice for heating and transporting food

Contact-less Delivery Is Available

Ready to Order?

Contact Us:

Alexander's 716-233-4000

Rosco's 814-315-9615

ECE 814-600-4795

Email Us:

Sales@ErieCateringandEvents.com

Please place all orders at least 48 hours before pickup or delivery.

10 piece or 10 person minimum unless otherwise noted.
Delivery charges apply.

Prices subject to change without notice due to market pricing.
Call for the most accurate prices



Order Requirements

Placing Your Order

Orders must be confirmed with payment by 48 hours or 2 business days prior to delivery.

Guest minimum of 10.
(See menu for specific menu item minimums)

Please make sure to note any specific dietary issues.

Missed Our Order Deadline?

Limited menu items are still available! Give us a call and we'll do our best to accommodate your event.

What to Expect on the day of your Catering?

Our delivery team arrives at least 30 minutes prior to the intended serving time. We set up the entire buffet, place any signage that you've requested, and make sure your catering is guest ready. We also allow you to have the option to have one of our servers stay on site, for a small fee, to handle serving and clean up. Don't worry about extra work for you, we have you covered!

We provide complimentary disposables and serving utensils-everything you may potentially need for service.

Appetizers

Priced and served per person. Serving style depends on item chosen.

Buffalo Chicken Dip \$5

A buffalo chicken blend, served with chips. **GF**

Artichoke Dip \$5

Our house spin dip blend, served with chips. **V**

Ahi Tuna Shooter \$7

A blend of ahi tuna, pineapple salsa, ponzu, avocado, and balsamic glaze.

Spring Rolls \$5

Vegetable spring rolls, two spring rolls per person. **V | VG**

Shrimp Skewers \$8

Skewered shrimp topped with sweet chili sauce.

Loaded Mashed Potato Bites \$6

Deep fried mashed potato bites filled with bacon, cheese, and sour cream.

Teriyaki Pork/Chicken Kabob \$6

Pork or chicken, onion, red and green bell peppers on a skewer. Drizzled with Teriyaki sauce on top.

Teriyaki Chicken Kabob \$6

Chicken, grape tomato, onion, and red bell pepper on a skewer. Topped with a Teriyaki sauce.

Honey Garlic Chicken Kabob \$6

Chicken, onion, red and green bell peppers on a skewer. Drizzled with honey garlic. **GF**

Sesame Chicken Kabob \$6

Chicken, onion, red and green bell pepper on a skewer. Topped with sesame seeds. **GF**

Vegetable Kabob \$6

Mushrooms, grape tomato, onion, red and green bell peppers on a skewer. Served with a sauce of your choice.

Tomato Bisque Shooters \$5

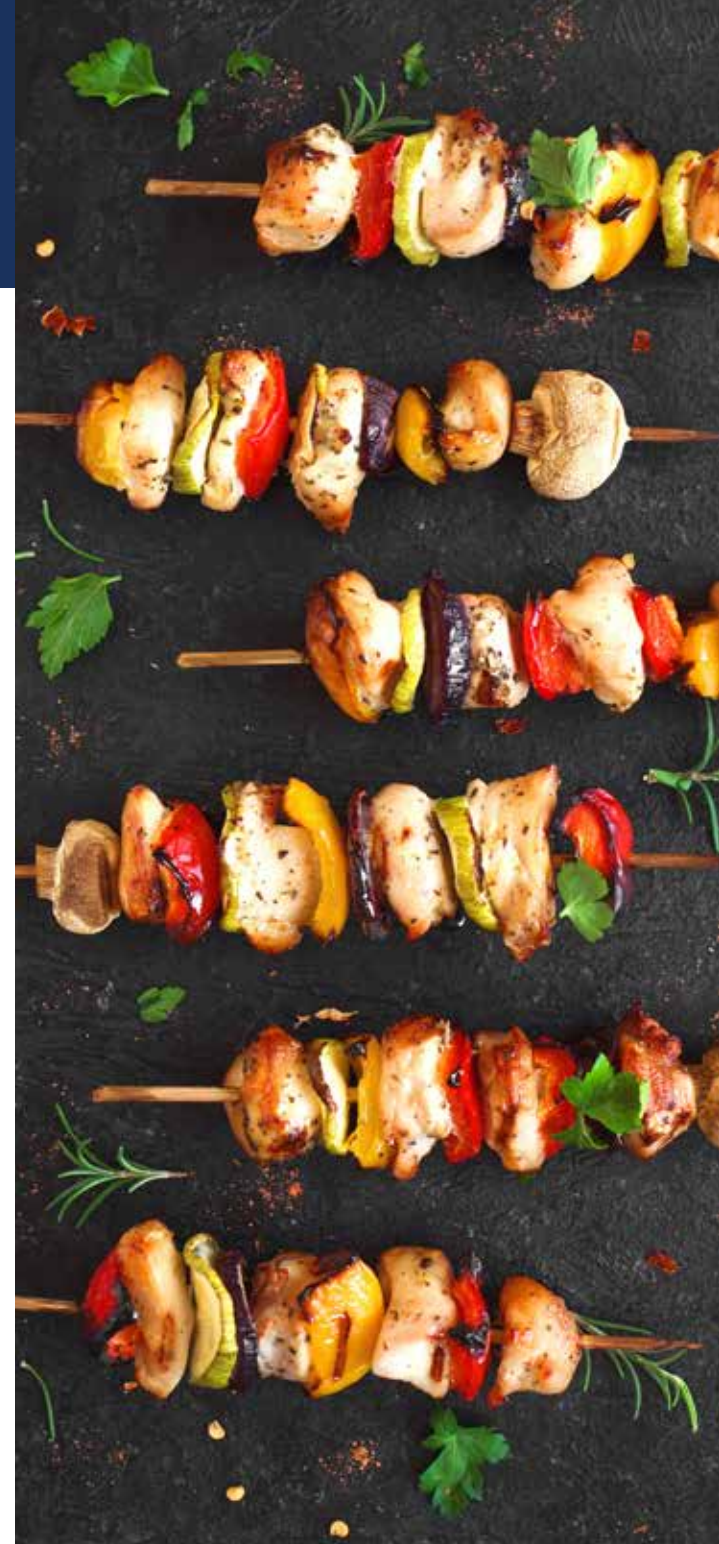
Tomato bisque soup in a shot glass, topped with a grilled cheese square!

Crab Cakes MP

Fresh crab cakes served with our spicy aioli sauce.

Bacon Shrimp Skewers \$8

Bacon wrapped shrimp on a skewer.



Appetizer Trays

Priced and served per platter.

Seasonal Fruit Trays \$50

Serves 25. **V** | **VG** | **GF** | **DF**

Seasonal Vegetable Trays \$50

Serves 25. **V** | **VG** | **GF** | **DF**

Deviled Eggs \$50

Serves 25. **V** | **GF**

Shrimp Cocktail \$50

Serves 25. **GF** | **DF**

Charcuterie Board(s) MP

Large boards filled with meats, cheeses, crackers, fruits, vegetables, and dips. Prices will vary based on customer requests.

Sliders served in quantities of 25.

BBQ Pork Slider \$50

Our house mojo pulled pork and BBQ sauce on our slider bun.

Ham & Cheese Slider \$45

Sliced ham, Swiss cheese, tomato, and lettuce on our slider bun. (Served Cold)

Turkey & Cheese Slider \$45

Sliced turkey, cheddar cheese, tomato, and lettuce on our slider bun. (Served Cold)

Prosciutto & Cheese Slider \$55

Sliced prosciutto, shredded mozzarella, tomato, and lettuce on our slider bun. (Served Cold)

Prime Filet Slider \$65

Prime filet, seasoned to taste, with au jus sauce on a slider bun.

Burger Slider \$50

A ¼ pound fresh meat patty on a slider bun.



Salads

Served with a baguette.
Priced per person.

House Salad \$4

House blend lettuce topped with diced tomato, onion, cheddar cheese, and cucumbers. **VG** | **GF**

Caprese Salad \$6

Tomato slices, basil, shredded mozzarella, and a balsamic glaze. **GF**

Caesar Salad \$4

Romaine lettuce topped with shredded parmesan cheese, croutons, and Caesar dressing. **VG** | **GF**

Wedge Salad \$6

Iceberg lettuce, candied bacon, tomato, and onion. Topped with a hard-boiled egg and bleu cheese dressing.



Chicken Entrées



Dry-Brined Chicken Breast \$7
Seasoned chicken breast drizzled with our rosemary white wine sauce. **GF**

Chicken Risotto \$9
Risotto parmesan mixed with chicken. **GF**

Chicken Romana \$10
Breaded chicken with Romano Cheese garnished with green bell peppers and tomatoes. **GF**

Chicken Marsala \$10
Golden pan-fried chicken breast topped with a rich Marsala wine sauce.

Chicken Piccata \$8
Dredged chicken breast with a garlic white wine sauce topped with parsley, lemon, and capers.

Chicken Parmesan \$9
A classic favorite! Breaded chicken topped with mozzarella and marinara sauce.
Vegetarian? Swap to eggplant parmesan!

Chicken Stir Fry \$8
Blend of white rice, fried egg, snap peas, broccoli, and corn mixed in our Asian-style stir-fry sauce. Topped with chicken. *Vegetarian? Swap to our veggie stir-fry!* **GF | DF**

Chicken Florentine \$8
Chicken breast topped with parsley and a spinach white wine sauce.

Stuffed Chicken \$12
Boneless chicken breast stuffed with our house made mushroom risotto.

Roasted Chicken \$7
Boneless chicken breast roasted with a mixture of herbs – garlic, black pepper, and paprika.

Chicken Quarters \$6
Bone-in chicken quarters with a golden-brown crust. Seasoned to perfection!

Chicken Wings \$10
Deep fried, un-breaded, jumbo chicken wings with your choice of sauce. (Qty 8) **GF**

Chicken Cordon Bleu \$9
A classic French dish consisting of breaded chicken, ham, and Swiss cheese. Served with a side of a honey mustard.

Airline Chicken \$16
Boneless chicken breast with drumette covered in a house blended sauce.

Chicken Taco Bar \$10
The ever-popular taco bar with chicken! Comes with lettuce, tomato, cheese, and onions. Additional toppings by request (Price may vary).

Beef & Pork Entrées

Pulled Pork \$10

Our pulled pork cooked for 8 hours with a Cuban style seasoning. **GF** | **DF**

Meatballs \$7

Classic meatballs braised in a zesty marinara.

Steak Stir Fry \$12

Blend of white rice, fried egg, snap peas, broccoli, and corn mixed in our Asian-style stir-fry sauce. Topped with steak! **GF** | **DF**

Beef Tips & Gravy \$10

Steak tips slow cooked in gravy until tender. Pairs perfectly with noodles or red skinned mashed potatoes!

Meatloaf \$8

Home style meatloaf, made with savory seasonings, onions, tomato puree, and toasted breadcrumbs.

Ground Beef Taco Bar \$9

The ever-popular taco bar: ground beef, cheese, lettuce, tomato, and onion.

Pork Taco Bar \$12

Our classic tacos with our mojo pulled pork!

Roast Beef MP

Thinly sliced roast beef cooked in Au Jus (ask about our carving station).

Brisket MP

Smoked with a blend of apple and mesquite wood chips (make it BBQ or Honey BBQ).

St. Louis or Baby Back Ribs MP

Our ½ rack of ribs topped with your choice of sauce. Smoked with LOVE!

Prime Rib MP

Expertly carved by our in-house chefs makes for a great guest experience! Tempered to your liking.

Filet Mignon MP

Extremely tender 6 oz cut - a favorite for steak lovers!

Steak MP

Ask about additional steak options.



Pasta



Baked Ziti \$10

Ziti noodles mixed with marinara, butter, and garlic. Topped with mozzarella and parmesan cheese. **V | GF**

Fettuccine Alfredo \$7

Fettuccini noodles cooked in a rich, creamy alfredo sauce. Dusted with parmesan and parsley.

Chicken Alfredo \$8

Our creamy fettuccini alfredo topped with chicken.

Shrimp Alfredo \$9

Our creamy fettuccini alfredo topped with Shrimp.

Ravioli \$9

Penne Pasta \$7

Penne noodles cooked in our homemade red sauce.

Meat Lasagna \$10

A six-layer lasagna! Comprised of ground beef, marinara, mozzarella and parmesan cheese - just like grandma used to make!

Vegetable Lasagna \$10

Six layer lasagna with a mix of noodles, spinach, and mushrooms. **VG**

Spaghetti \$9

Spaghetti noodles mixed in our zesty marinara blend (add meatballs for \$3)

Mac & Cheese \$7

Mac and cheese made with ziti noodles mixed with our famous white cheddar cheese sauce.

Baked Chicken Mac & Cheese \$8

Our Mac and Cheese topped with diced chicken breast and buffalo sauce. Topped with a crispy cheddar cheese crust.

Pulled Pork Mac & Cheese \$10

Our famous white cheddar mac and cheese topped with mojo pulled pork.

Shrimp Mac & Cheese \$12

Our famous white cheddar mac and cheese topped shrimp.

Seafood Pesto Pasta MP

Scallops, shrimp, and crab with a pesto sauce served on linguini noodles.

Seafood

Shrimp Jambalaya \$16

Classic Louisiana-style jambalaya with shrimp.

Shrimp Stir Fry \$10

Blend of white rice, fried egg, snap peas, broccoli, and corn mixed in our Asian-style stir-fry sauce. Topped with shrimp! **GF** | **DF**

Shrimp Taco Bar \$12

Our classic tacos with shrimp.

Crawfish Boil MP

Crawfish, corn, andouille sausage, and potatoes brewed in our top-secret marinade.

Seafood Bar MP

Lobster, shrimp, crab, oysters, and more! Let your guests pick their meals.

Grilled Salmon MP

Blackened salmon topped with bruschetta finished with a balsamic glaze.

Surf & Turf MP

Ask our team about surf and turf options!



Sides

Ziti	Baby Red Potatoes	Steamed Cauliflower	Green Beans
Mac & Cheese	Fingerling Potatoes	Carrots	Grilled Carrots
Rice Pilaf	Baked Potatoes	Vegetable Medley	Jalapeño Corn
Spanish Rice	Potato Salad	Collared Greens	Tossed Salad
Mashed Potatoes	Steamed Broccoli	Grilled Asparagus	Homemade Coleslaw

