

## EDENOPOLIS PASSED CANAPES

**\$45 per person for 8 canapes. Pick 2 warm or hot and 6 cold or room temp.  
50 guest minimum. Additional canapes are more per person.**

### **Total cost breakdown:**

Four service staff are needed including two chefs and two service staff, and are \$45-50 per hour depending on the staff. Chefs arrive three hours before to set up, and stay one hour after for cleaning, while service staff arrive one hour before service. Four staff are sufficient for this package for up to around 100 guests. A party for 50 guests including all taxes and fees is \$3800 - \$4200 depending on staff hours, or around \$80 per person. A party for 100 guests is between \$6200 - \$6600, or around \$64 per person. Higher guest counts require more staff.

### **What is included:**

We bring passing platters, heating equipment, disposables, risers, greenery for decoration, and more to make the building of your canapes a show for your guests! Instead of passing from behind a curtain, our chefs are on display, where your guests can watch, interact, and even take food directly from the table as servers pick up trays. We are totally self sufficient and require no electricity, kitchens, ovens, or anything else. We just roll right up to the table and set up!

### **Want a graze also?**

When you order passed canapes, you can add a substantial grazing spread to your canapes table for **only \$10 more per person** including cheeses, meats, veggies, fruits, spreads, desserts, and more.

Keep scrolling for our full menu and let us know if there is something else you want!

**Key: C - Cold, R - Room temp, W - Warm, H - Hot.**

## Vegetarian

- Fig cracker, goat cheese ball, fresh fig, and balsamic reduction. R
- Caprese skewers with rainbow tomato and opal basil. R
- Golden beet with red beet stain, purple chip, goat cheese, balsamic, dill. R
- Cucumber cup with tomato gazpacho, sherry pickled shallots, breadcrumbs. C
- Slow cooked mushroom stew, onion jam, pastry cup, truffle. H
- Guacamole corn chip cup, smoky salsa, cotija, pickled onions and cilantro. R
- Mushroom slider with yellow cheddar, BBQ sauce, crispy onions, brioche. H
- Mushroom slider with white cheddar, sprouts, hummus, pickled red onions. H
- Deviled eggs with crumbled blue cheese and buffalo sauce. R
- Deviled eggs with curry, topped with peanuts, cilantro, onions, and chili. R
- Mini mushroom corn tacos with diced radish, sour cream, cotija, hot sauce. W
- Gorgonzola, poached pear, honey, savory tartlet shell, toasted pine nuts. R
- Butternut squash, caramelized onion, sage, parmesan flatbread square. R
- Watermelon, feta, fresh mint, pistachio skewer. C
- Quiche with spinach and mushroom or spinach and goat cheese. R
- Flatbread with tomato puree, fresh mozzarella, basil, and parmesan. R
- Mini avocado toast with pickled onions, feta, chili, and preserved lemon. R
- Indian chickpea masala cone with mango chutney, raita, and papadam. H
- Israeli hummus cone with Israeli salad, hot sauce, tahini, pickles, and cabbage. R
- Babaganoush cone with onion jam, eggplant, calabrian chili, and tahini. R
- Whipped ricotta cone with pistachio, fig, honey, and pink peppercorn. R
- Sous vide BBQ jack fruit tacos with pickled onions and chipotle aioli. H
- Spicy sechuan Chinese tofu and eggplant cone with scallions in brown sauce. H

# Seafood

- Cajun shrimp with chipotle aioli and lime. **W**
- Mini pancake with sour cream, chives, smoked salmon and salmon roe. **C**
- Mini bagel, scallion cream cheese, smoked salmon, tomato, red onion. **C**
- Fish ceviche cup with coconut cream, passion fruit boba, lime pickled onions. **C**
- Chilled jumbo shrimp, cocktail sauce, lemon. **C**
- Tuna teriyaki tartare with wasabi, ginger, on a black sesame cracker. **C**
- 1/3 lobster roll. Butter poached lobster, old bey, potato hot dog bun. **W**
- Salt and vinegar potato chip with a marinated white Spanish anchovy. **R**
- Blini pancake with creme fraiche and sturgeon caviar. **C MP**
- Smoked salmon mousse in savory sesame cone with salmon caviar. **C**
- Fresh oysters shucked on the half shell, mignonette, lemon on seaweed. **C**
- Seafood crudo. Paper thin, olive oil, salt, seasonal toppings. **C**
- Local bey scallops with saffron ghee on a bamboo skewer. **W**
- Thai shrimp and vegetable summer rolls with peanut satay sauce. **R**
- Jumbo lump crab salad with old bay and chives in a pastry cup. **C**
- Whole mini crab claws with lemon and seasoned salt. **C**
- Ritz cracker with tuna salad, egg salad, and yellow mustard. **R**
- Seared sesame crusted tuna. Homemade hot chili garlic teriyaki sauce. **W**
- Salmon tartare cone with black sesame, black garlic aioli, and puffed rice. **C**
- Yellowtail sashimi on Korean rice cracker with passion fruit, diakon, and shizo. **C**
- Crab claw rangoon poached in ghee in a pastry cup with spicy whipped cheese. **W**
- Jumbo lump crab salad with aioli, celery, old bey, and pickles in a pastry cup. **R**
- Mini toast with smoked salmon, pickled onions, capers, and whitefish salad. **C**

## Meat

- BBQ pulled pork with chipotle, pickled onions, cilantro. Sliders or tacos. W
- Overnight prime rib roast, slider roll, horseradish sauce. H
- Bratwurst, sauerkraut, onions, grain mustard, Horseradish. Pretzel roll. H
- Chicken breast salad, celery stick, homemade blue cheese sauce, buffalo. R
- Roast beef slider, yellow cheddar, tomato, lettuce, aioli, mustard. R
- Overnight beef chuck roast sliders with special sauce and American cheese. H
- Smoked duck breast bib lettuce leaf wrap with scallions and gochujang. R
- Sous vide chicken breast slider with basil pesto, fresh mozzarella, sesame bun. R
- Chicken slider with slow cooked chicken, chipotle aioli, coleslaw, brioche bun. H
- Duck confit on a cucumber slice, pickled shallots mignonette. C
- Italian pork and beef meatball in a cone, tomato ragu, parmesan. H
- Basque country pincho skewer with pepper, cheese, jamon, olive and vinaigrette. R
- Deviled eggs with spicy chili crunch oil, scallions, bacon crumble. R
- Pulled pork, beef, or chicken tacos with chipotle aioli and queso de Oaxaca. W
- Filet mignon tartare with egg yolk, aioli, shallot, herbs, mustard, pastry shell. R
- Whole pork ribs, on the bone with BBQ sauce. 24 hours slow cooked. H
- Lamb meatball with ras al hanout on a bamboo pick with tzatziki and chilies. H
- 1/3 of a locally made all beef hot dog with all the fixings. H
- Buffalo chicken slider, blue cheese crumble sauce, pickled cucumber and celery. H
- Slow cooked lamb with red wine and herbs, onion jam, crumbly pastry cup. H
- Foccacia pizza bread with mortadella, pistachio, burrata, and honey. R
- Mini Muffalata sandwich with three meats, cheese, and olive tapenade. H
- Italian skewer with prosciutto, parmesean, tomato, basil, olive, balsamic. R