

edenopolis

CATERING + DESIGN



ABOUT

Edenopolis events is a full service event planning and catering company. We offer unique and colorful designs for events of any size, including corporate events, galas, weddings, cocktail parties, and everything in between. We are passionate about the timeless tradition of feasting and create bountiful tables that invoke feelings of luxury and joy. We offer private chef services for smaller events, passed canapes, and on site cooking with traditional home cooked recipes. For the past fifteen years, chef Richard and his partner Eve have traveled the world each year researching food and culture, as well as catering international events. It is our passion and purpose to help people celebrate with food!

HOW IT WORKS

It starts with a brief consultation where you let us know about the occasion, guest count, location, and date. This can be done over the phone with us or you can fill out our online form at edenopolis.com. Once the basic information has been gathered we move on to your food and design. If you have any specific requests, cultural nods, dietary restrictions, or anything else, please let us know. Otherwise, you can select one of our pre-fix menus on our website, or select dishes from our full main course and canapes menus.



SMALL EVENTS

PRIVATE CHEF SERVICES

\$250 fee, plus \$40/hr and expenses.

Our chef works with you to create the perfect menu, then shops for your ingredients, cooks in your kitchen, serves, and cleans. Expenses include cost of food for your menu, Ubers, and anything else like flowers or beverages. Additional service staff or rentals may be needed depending on your menu.



THE SIMPLE GRAZE

\$35 per person, 35 guest minimum.

Includes a variety of cheeses, fruits, crackers, charcuterie, crudite, dips, jam, and desserts. All disposables are included and there is something for everyone! Your chef arrives with plenty of time to set up your graze table on your surface of choice. All bowls, spoons, knives, plates, and napkins are included. We set it up and leave the rest to you! These spreads are perfect for casual events where you don't want to go over the top. Service staff as well as rentals are also available.



LARGE EVENTS

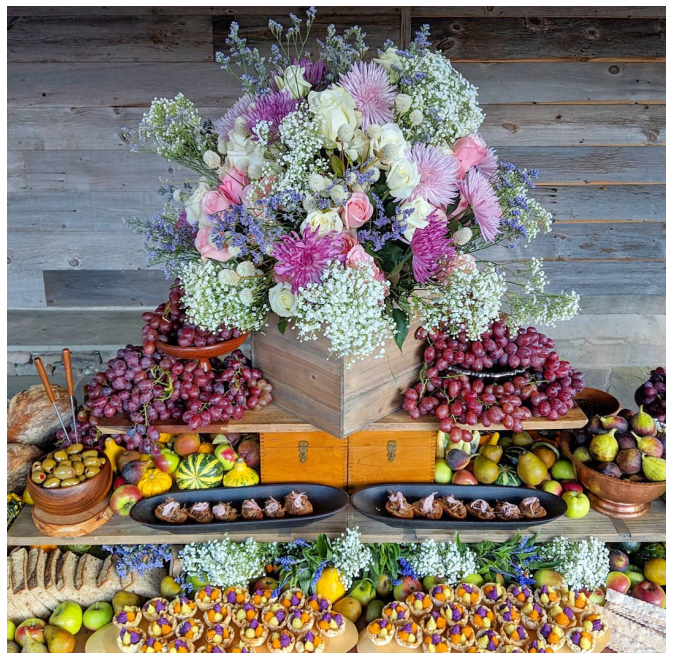
FEASTING TABLES - Our signature offering. Let us know your food wishes! There is no limit to what you can have on your table.

\$2500 event minimum for feasting tables not including service staff. All tables include meats, cheeses, fruits, vegetables, spreads, breads, desserts, canapes, flowers, beautiful rentals, and surprises for your guests!

Chef's choice - \$45 per person - We surprise you with something for everyone and a little bit of everything. Includes florals and rentals.

Custom table - \$55 per person - Includes flowers, rentals, and any menu from our set table list on edenopolis.com, or your menu of choice.

Luxury table - \$75 per person - Luxury menu of your choice, premium floral display, and includes your choice rented platters, plates, and silver.



CANAPES

All canapes are \$4 each unless listed as *MP*. 30 piece minimum each.

Does not include service staff, delivery, or rentals. Freshly made on site.

V - Vegetarian **S** - Seafood **M** - Meat **GF** - Gluten free **DF** - Dairy free

CHILLED

Jumbo shrimp - Cocktail sauce. **S GF DF**

Tuna tartare - Black sesame chip, wasabi, teriyaki sauce. **S DF**

Deviled eggs - Spicy buffalo hot sauce and blue cheese crumble. **V GF**

English tea sandwiches - Curry chicken or egg salad, bib lettuce. **M DF**

Lobster salad - Diced celery, aioli, and grain mustard. **S MP**

Thai spring rolls - Veggies and shrimp. Peanut dipping sauce. **S GF DF**

Seafood civiche - Lime juice, calabrian chilli, honey, radish, and chives. **S**

Salmon tartare - Popping passionfruit boba, pickled onion, tarragon. **S**

ROOM TEMP

Blini - Lox, pancake, creme fraiche, salmon or sturgeon roe, chives. **MP S**

Butternut squash pizza - Onion, parmesan, sage, flatbread. **V**

Bacon wrapped dates - Herbed goat cheese, maple glaze. **M GF**

Fig cracker - Fig jam, truffle goat cheese ball, fresh fig slice. **V**

Potato chip - White marinated anchovy, green olive tapenade. **S GF DF**

Mini tacos - Chilean sea bass, chipotle aioli, mango salsa. **S GF DF**

Whipped ricotta - Honey, rosemary, cracked black pepper, mini toast. **V**

Caprese skewers - Fresh mozzarella, tomato, basil, olive oil, salt. **V GF**

Truffle toast - Bone marrow, truffle butter, shaved truffle. **MP M**

Smoked duck - Lettuce leaf, cucumber, szechuan chilli crunch oil. **M GF DF**

Fillet mignon - Toast, horseradish sauce, balsamic pearls. **MP M**

HOT

Spinach pies - Tzatziki sauce. **V**

Indian samosas - Mango chutney. **V DF**

Lamb kofta skewers - Tzatziki sauce. **M GF**

Crab cakes - Old bay seasoning and homemade tartar sauce. **S**

Seared scallop - Saffron ghee, smoked paprika, skewer **S GF**

Tofu bite - Mushroom, teriyaki, furikake, skewer. **V GF DF**

Stuffed mushrooms - Pesto, ricotta, parmesan, breadcrumbs. **V**

Mini tacos - Barbacoa beef, Mexican spices, queso de Oaxaca. **M GF**

Curry chicken - Coconut milk, spicy mango chutney, skewer. **M GF DF**

Mini mushroom tacos - Balsamic, onion jam, queso de Oaxaca. **V GF**

Mini pulled pork tacos - Chipotle aioli, pickled onion, cilantro. **M GF DF**

Ground lamb meatball - Ras el hanout, tzatziki, sumac, skewer. **M**

Mini BBQ chicken tacos - Roasted tomato, crispy onions. **M GF**

Prime rib roast slider - Horseradish aioli, onion jam, potato roll. **M DF**

Pulled pork slider - Chipotle aioli, pickled onions, potato roll. **M DF**

Mushroom slider - Hummus, avocado, sprouts, seeded bun. **V DF**

Pigs in blanket - Traditional mini wiener or jumbo sausage, mustard. **M**

SWEET

Soft cream puffs - Vanilla cream and chocolate drizzle.

Cannoli - Filled to order. With chocolate chips or choice of topping.

Stewed strawberry - Chocolate tart shell, whipped cream, served hot.

Vegan truffles - Maple, cocoa, hazelnut, lemon curd. **GF DF**

Chocolate truffles - Assorted flavors and designs. **GF**

Macaroons - Assorted flavors, custom design. **GF MP**

Cake pops - Vanilla or chocolate, sprinkles.

MAIN COURSE MENUS

35 guest minimum. Does not include service staff, delivery, or rentals.

CLASSIC SUMMER GRILL - \$35 per person - Grill required.

Mains: Double patty burgers, hot dogs, BBQ chicken.

Sides: Grilled yellow zucchini, corn on the cob, watermelon.

Extras: Potato rolls and hot dog buns, ketchup, mustard, aioli, hot sauce, butter, onion, lettuce, pickles, american and cheddar cheese, chips.

FANCY SUMMER GRILL - \$65 per person - Grill required.

Mains: Prime rib steaks, steakhouse burgers, cedar plank salmon.

Sides: Grilled white asparagus, yellow zucchini, corn on cob, watermelon.

Extras: Brioche buns, ketchup, mustard, aioli, hot sauce, herbed butter, onion, lettuce, pickles, cheddar, truffle cheese, fresh truffles, chips.

CLASSIC BBQ - \$35 per person - Equipment included.

Mains: Bone in pulled pork, St. Louis style pork ribs.

Sides: Rainbow vinegar based coleslaw.

Extras: Potato rolls, pickles, chips, BBQ sauce, hot sauce, lettuce, ranch.

FANCY BBQ - \$65 per person - Equipment included.

Mains: Italian porchetta and beef prime rib roast, bone in and carved live.

Sides: Salad with rainbow tomatoes, carrots, radishes, cucumber, lettuce.

Extras: Focaccia bread, honey mustard, herbed butter, BBQ and hot sauce.

PASTA STATION - \$35 per person - Full range required.

Mains: Pick two types of fresh pasta, filled raviolis, or lasagna.

Sauce: Pick two types of traditional Italian sauces.

Sides: Romaine lettuce with caesar dressing, croutons, white anchovies

Extras: Parmesan, fresh mozzarella, ricotta, olive oil, fresh basil, foccacia.

MAINS CONTINUED..

TACO PARTY - \$35 per person - Oven required.

Mains: Pick two - Pulled pork, birria, salmon, shrimp, mushrooms, fish.

Sides: Guacamole, cabbage salad, flour tortillas, hard shell corn tortillas.

Extras: Radishes, chips, salsa, hot sauce, microgreens, sour cream, limes.

PIZZA PARTY - \$35 per person - Oven required.

Four pies included: NYC style, Italian margarita, meat lovers, vegetarian.

Sides: Rainbow house salad with balsamic vinaigrette or ceaser salad.

Extras: We can make custom requests from guests, as well as calzones.

GREEK PARTY - \$55 per person - Grill and oven required.

Mains: Whole fish stuffed with lemons and herbs, slow cooked lamb.

Sides: Lemon potatoes, grape leaves, spinach feta pies, Greek salad.

Extras: Tzatziki, feta, hummus, olives, sourdough bread, olive oil.

COLD SANDWICH STATION - \$25 per person.

Choose any two sandwiches, made freshly on site in front of your guests.

Inquire about our favorite sandwich options, we are sandwich specialists!

Includes small bags of chips, cookies, bottled water, and fruit. Sandwiches are cut in half and wrapped in paper for guests to take.

BRUNCH PARTY - \$35 per person - Oven and range needed.

Mains: Soft scrambled eggs, baked maple bacon, sausages, salmon.

Sides: Baked three color sweet potato cubed hash, fresh cut fruits.

Extras: Sourdough bread, butter, jam, muffins, doughnuts, croissants, bagels, cream cheese, tomatoes, onions.

Is there something else you would like? Please let us know!

EVENT RENTALS - We can get anything your event needs!

We charge 15% of your rental order for time, design, and responsibility. \$500 rental order minimum plus tax and delivery (\$650 total). *We guarantee that your order will be correct, delivered on time, and returned successfully.*

HOW IT WORKS

Our team works with you to confirm an accurate list of what you need, and guarantee the correct amount of each item. We then get a quote from our rental partner, and include it in your invoice. We handle the logistics and responsibility of ensuring your rentals are delivered on time, set up correctly, and returned. A four hour delivery/pickup window (10am - 2pm for example) is needed. Shorter windows/late night delivery/pickups will incur additional fees. Typically rentals are delivered the day before your event and picked up the day after.

STAFFING - \$40/hr for servers, bartenders, and chefs plus a 15% service fee, gratuity is optional.

CHEFS - Seven hour minimum to arrive three hours before service, work your event, and clean.

SERVERS - Five hour minimum to arrive one hour before your event, serve, and clean.

BARTENDERS - Six hour minimum to arrive two hours before your to set up your bar, serve, and clean.

TERMS & CONDITIONS

Payment schedule: All events require a deposit to be confirmed. This deposit is refundable in the case of an emergency. All invoices must be paid in full three days before your event date for new clients.

Payment fees: 3% for all credit cards, 2% for wire transfers, \$10 for ACH, and check via mail or in person for no fee. All invoices have a 3% fee for credit card automatically added unless another payment method is preferred.

Staffing: Service staff, bartenders, captains, chefs, and chef assistants are \$40/hr, and typically work 7-10 hours per event with setup, service, and cleaning. Gratuity may be added before your event but is not required.

Sales tax: 8.875% NYC sales tax must be charged for all off premise food sales with the exception of private chef events and the simple graze. Please let us know if your organization is tax exempt.

Disposables: We charge \$2 per person for bio degradable forks, plates, napkins, table liners, bamboo tongs, and more if needed.

Private chef service/The simple graze - 2x Uber for your chef/s to get to your event and back home plus \$25 per chef for travel time.

Larger events - \$300 delivery/restocking fee or two way transport, cleaning and restocking of our in house rentals including platters, warming equipment and more.

Rental orders: We charge a 15% fee to coordinate and design your rental order total like plates, glassware, and furniture.

Data usage: We will only use video/images of food for social media.

Additional legal requirements: We are happy to include any verbiage in your proposal, as well as sign NDA's or any documents you need.