

edenopolis

CATERING+DESIGN

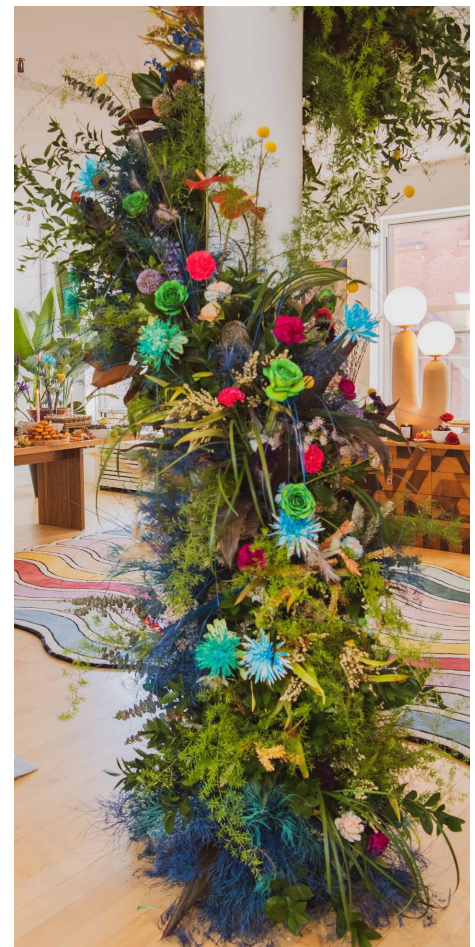


ABOUT

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

\$150 per person, 10 guest minimum.

After we work with you to create the perfect menu, your food is shipped directly to your door and your chef arrives with plenty of time to prep, cook, serve, and clean. All inclusive, cooking done on site. For some menus service staff may be needed. Luxury ingredients, florals, cocktails, or rentals are additional.



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

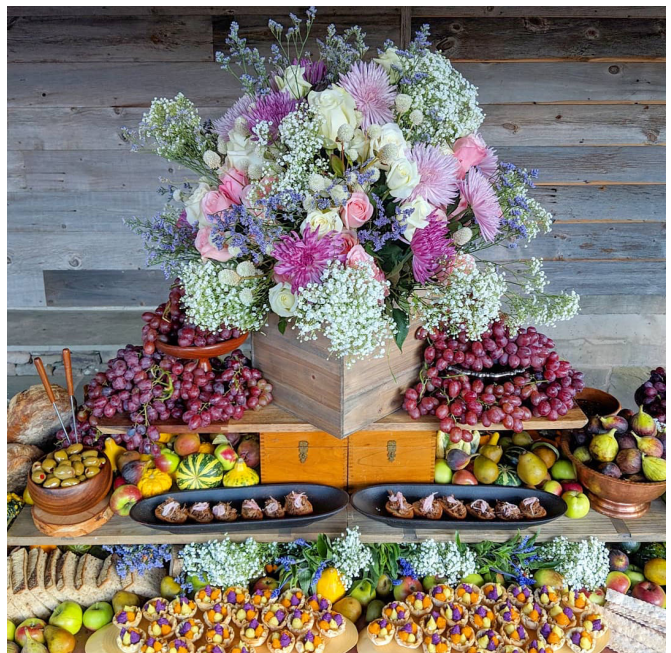
FEASTING TABLES - Our signature offering. Let us know your food wishes! There is no limit to what you can have on your table.

\$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 - \$100 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.
30 guest minimum. Does not include service staff, delivery, or rentals.

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**

Devilled 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 totato, 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 weiner 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

40 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!

TERMS & CONDITIONS

Payment schedule: All events require a 1K deposit to be confirmed. This deposit is refundable in the case of an emergency. All invoices must be paid in full one week before your event date.

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 2% fee for wire automatically added unless another payment method is preferred.

Staffing: Service staff, bartenders, captains, chefs, and chef assistants are between \$35-45/hr, and typically work 7-10 hours per event with setup, service, and cleaning. We apply a \$50 service fee per staff member which we split between the staff on site, and our back of house team. Additional gratuity may be added 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.

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.

Third party rental orders: We charge a 10% fee to coordinate and design your rental order total from third party services like plates, glassware, and furniture. If you work with your rental company directly, we are happy to review and sign off on the amounts of items, and take responsibility for your logistics for no fee.

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