

EDENOPOLIS FEASTING TABLES

\$35 - \$55 per person plus service staff. 50 guest minimum.

Total cost breakdown:

It is \$50/hr per chef to set up, serve, make canapes, and clean. The amount of chefs depends on your menu and guest count. If you would like your canapes passed, service staff are also needed. Fees include NYC food sales tax of 8.875%, and \$250 for delivery and rentals. A party for 50 guests at \$45 per person including two head chefs and all taxes and fees would be between \$3300 - \$3500 or around \$68 per person. A party for 100 guests would be \$5400 - \$5700 or about \$57 per person, depending on final staff hours.

What is included:

We bring everything you need for your table including passing platters, heating equipment, disposables, risers, bowls, candles, boards, greenery for decoration, and more to make your table beautiful. We are completely self sufficient and do not need any ovens, electricity, kitchens, or anything else. We roll right up to your table with our carts and begin creating! Everything comes pre prepped and ready to go.

Flowers:

We also offer flowers for our grazing tables, or around your space as well. Floral centerpieces are \$300 - \$500 on average depending on the size or variety. If you don't want flowers, no worries! Our tables are beautiful without and include a large bunch off various types of greenery, as well as fresh herbs like sage and rosemary.

Custom tables:

The menus below were created to make it easy for our clients to order, but many people create their own menus, and we love that. Let us know your favorite foods!

CHEESE & CRACKERS - \$40 *One chef min.*

Protein: Sliced prosciutto, salami, peperoni, mortadella.

Cheese: Cheddar, brie, goat cheese, and manchego cheese.

Graze: Crackers, grapes, berries, cucumbers, carrots, tomatoes, radishes, fig jam, hummus, pesto, tzatziki, olives, macaroons, chocolate almonds, nuts.

Canapes: Variations of crackers with cheese, jam, and meat.

ITALIAN FEAST - \$65 *Two chefs min.*

Protein: Whole Prosciutto leg carving station, mortadella. Hot slow cooked beef with peppers and onions. Hot pork and beef meatballs with chunky tomato sauce.

Cheese: Deconstructed three-year parmesan wheel, fresh mozzarella, ricotta.

Graze: Filone, focaccia, crackers, pesto, olive tapenade, Italian pickled peppers, white bean salad, olive oil, raddicio, tomatoes, basil, roasted artichokes, grapes, figs, melons, Italian cookies, pistachios, dark chocolate dipped dried fruits.

Canapes: Prosciutto wrapped melons. Mini sandwiches with focaccia, meat, cheese, honey, and pistachio. Hot meatball skewer with sauce and parmesan. Hot beef slider with cooked onions and peppers, and pickled peppers.

BRUNCH GRAZE - \$45 *One chef min.*

Protein: Quiche lorainne and vegetarian quiche, smoked salmon. Sous vide chicken.

Cheese: Brie cheese with honeycomb, aged white cheddar.

Graze: Mini muffins, croissants, mini bagels, doughnuts, sourdough bread, crackers. Greek yogurt, granola, blackberries, raspberries, grapes, rainbow carrots, easter egg radishes, hummus, pesto, regular and vegetable cream cheese, PB & J.

Canapes: Mini quiches, mini bagel with lox and cream cheese, chicken pesto slider.

CUSTOM CANAPES + GRAZE - \$60 *Two chefs min.*

Graze: A small graze spread of your choice including two choices of charcuterie, two cheeses, two spreads, fruits, veggies, desserts, breads, greenery, and herbs.

Canapes: Pick eight options from our a la carte passed canapes menu including two hot options, and six other options. Small bites are created and passed from one of our beautiful displays for your guests to watch. All platters and rentals included.

SANDWICH GRAZE - \$35 One chef min.

Protein: Ham, roast beef, sliced sous vide chicken breast, salami, pepperoni.

Toppings/fixings: Cheddar, american, mozzarella, lettuce, tomato, onion, pickles, mayo, mustard, pesto, hummus, ceasar, artisinal chips, breads, apples, oranges.

Guests make their own sandwiches, chef assisted.

SOUTH AMERICA - \$60 Two chefs min.

Protein: Hot Chori Pan sandwich station, seafood ceviche, chilled crab and shrimp.

Cheese: Mexican street corn platter with cotija cheese, queso de Oaxaca.

Graze: Fresh guacamole station, hot sauces, Cuban pastries and breads, alfajores, coconut cake, salsas, chips, mangos, pineapple, dragon fruit, grapes, coconut, sandwiches de miga, tortilla de patates, spinach potato pie, crudite.

Canapes: Hot sausage sandwiches, ceviche cups, shrimp/crab cocktail, Mexican street corn cones, mini sandwiches, guacamole chip cup with salsa.

THE GREEK - \$55 Two chefs min.

Protein: Dried sliced charcuterie, hot lamb meatballs and hot beef shwarma.

Cheese: Feta block tower with honeycomb, labneh with honey and pink pepper.

Graze: Greek salad, hummus, olives, spicy red pepper and almond dip, stuffed grape leaves, grapes, tzatziki, seasonal vegetables, pita bread, olive sourdough, crackers, gigante bean salad, baklava, watermelon, mint, lemons, olive oil, nuts.

Canapes: Mini beef swarma pita sandwiches, spinach pies, meatball skewer with red pepper spread, cracker with feta, honey, and fig. Watermelon mint feta skewer.

THE TRIBECA - \$65 Two chefs min.

Protein: Whole Iberico ham, filet mignon platter, smoked duck, salmon tartare.

Cheese: Brie tower with honeycomb and flowers, truffle tremor with shaved truffles.

Graze: Sourdough breads, crackers, grain mustard aioli, tzatziki, hummus, pesto, butter sculptures, tomatoes, carrots, radishes, olives, purple grapes, blackberries, petit fours, french macaroons, chocolate truffles, marcona almonds.

Canapes: Filet mignon sliders with mustard aioli, bibb lettuce, tomato, and bacon bits. Spinach pies, smoked duck rice cracker, crackers with cheese and spreads.

KOSHER STYLE - DAIRY + SEAFOOD - \$50 One chef min.

Protein: Gravlox, lox, whitefish salad, white bean salad, tuna salad.

Cheese: Fresh mozzarella, white cheddar with freeze dried yellow cheddar powder. Labneh platter with honey, pistachio, and spices.

Graze: Rugelach, braided challah breads, crackers, plain and vegetable whipped cream cheese, hummus, grapes, red beet horseradish, tomatoes, carrots, pickles, shallots, grape leaves, Israeli salad, nuts, citrus marinated olives.

Canapes: Mini bagels with lox, cream cheese, and veggies. Whitefish salad cup with pickles, Mini pancake with sour cream, lox, and caviar. Mini vegetable quiches with roasted tomato and goat cheese.

KOSHER STYLE - MEAT - \$50 (Kosher \$5 additional.) Two chefs min.

Protein: Whole medium rare roast beef with balsamic and crispy onion. Chicken breast tower with pesto, toasted pine nuts, and basil. Hot lamb kofta meatballs.

Seafood/dips: Smoked salmon, hummus, babaganoush, cheese free pesto.

Graze: Israeli pita breads, crackers, olive oil, grapes, sliced melons, dried fruits dipped in dark chocolate, pistachio, pomegranate molasses pomegranate, grain mustard tomatoes, carrots, cucumbers, Israeli salad, grape leaves, dairy free chocolate brownie tower, dairy free cookies.

Canapes: Roast beef sliders with special sauce, pickles, onion. Chicken sliders with pesto and yellow tomato. Hot meatball skewer with spicy red pepper dip.

THE CROWD PLEASER - \$65 Two chefs min.

Protein: Sliced whole Iberico ham leg, roast beef with balsamic glaze and crispy onions, sous vide chicken breast with pesto tower, hot slow cooked pulled pork.

Cheese: Fresh mozzarella, three year parmesan waterfall, cheddar platter.

Graze: Hummus platter, tzatziki dip, tableside guacamole station with chips and salsas, olives, sourdough breads, crackers, butter sculptures, olive oil, grapes, berries, nuts, carrots, tomatoes, basil, cucumbers, pickles, macaroons, chocolates.

Canapes: Roast beef slider with special sauce, chicken slider with pesto and yellow tomato, caprese skewers with balsamic, guacamole cup with salsa, hot pulled pork slider with chipotle aioli, lime pickled onions, and cilantro.

WEDDING COCKTAIL HOUR - \$50 Two chefs min.

Canapes: Smoked salmon blini pancakes with caviar and creme fraiche. Pastry cup with duck confit and pickled shallots. Hot mini beef shwarma sliders. Sous vide chicken breast pesto tomato sliders. Hot pulled pork mini tacos with chipotle aioli. Dried fig cracker with herbed goat cheese ball, fresh fig, and balsamic reduction. Caprese skewers with rainbow tomato and opal basil.

Protein/cheese: Smoked salmon, roast beef, fresh mozzarella. Goat cheese balls with pistachio and pomegranate. Brie with honeycomb and micro marigold flowers.

Graze: Hummus platter, olive platter, tzatziki sauce, grapes, figs, tomatoes, carrots, cucumbers, basil, fresh challah breads, butter sculptures, crackers, macaroons.

KIDS & ADULTS - \$45 Two chefs min.

Protein: Beef hot dog station with all the fixings. Mini taco station with slow cooked pulled pork, chipotle aioli, and pickled onion. Chicken breast ceasar salad tower.

Cheese: White cheddar cheese covered in yellow freeze dried cheddar and gold sparkles with cheddar bunnies. Pulled queso de Oaxaca string cheese.

Graze: Rainbow carrots, tomatoes, cucumbers, sweet pickles, ranch dip, pepperoni, yellow watermelon, pineapple, mini bananas, mini oranges, grapes, ritz crackers, strawberry jam, mini brioche bread rolls, butter sculptures, rainbow macaroons, rainbow candy and cereal waterfall, tropical juice jello molds.

Canapes: Mini hot dogs, mini pork tacos, chicken breast ceasar sliders, ritz cracker with jam and string cheese, chocolate chip cookie cups with milk, tomato, skewer with pepperoni, mozzarella, and a pickle.

HOLIDAY PARTY - \$65 Two chefs min.

Protein: Sizzling lamb kofta meatballs. Pistachio pork pate en crouete in a decorated pastry shell. Whole honey orange glazed pork ham and roast beef carving station.

Cheese: Brie tower with cranberry glaze, candied orange peels, and fried sage.

Graze: Frosted and regular grapes, poached pears, sliced fennel and orange salad, rainbow carrots, tomatoes, pickles, butternut squash hummus with pomegranate seeds, olive platter, creamy horseradish sauce, fresh challah breads, butter sculptures, alcoholic whiskey cranberry jello cocktail tower, mini fruit pies.

Canapes: Meatballs with spicy pepper dip, roast beef sliders with special sauce, whipped goat cheese cup with poached pear and pine nuts, ham and brie cracker.

THE FOODIE - \$55 Two chefs min.

Protein: Cured meat of choice, sizzling pulled pork, sizzling beef, smoked duck.

Cheese: Pecorino romano, brie tower with raspberry puree and pistachio.

Graze: Sourdough bread, crackers, tzatziki, hummus, babaganoush, chili oil, pesto, bibb lettuce, seaweed salad, dragon fruit, mango, green grapes, berries, rainbow tomatoes and carrots, watermelon radish, macaroons, chocolate truffles, chocolate brownie tower, alcoholic jellow sculpture of choice, butter sculptures.

Canapes: Butternut squash pizza with sage and parmesan, bibb lettuce gochujang duck wraps, Italian cheese and cured meat with pesto cracker, hot pulled pork sliders with chipotle aioli and pickled onions, hot beef shwarma sliders.

PAN-ASIAN - \$55 Two chefs min.

Protein: Thai pork belly and pulled pork bahn mi sandwich station.

Hot slow cooked beef in homemade spicy brown sauce. Smoked sliced duck platter.

Cheese: Brie wheel with yuzu jello mold and matcha powder.

Graze: Mochi, custard buns, asian sweets. Lechee, dragonfruit, rambutan, grapes, shredded Asian cabbage salad with sesame, hot sauce, pickled vegetables, carrots, radishes, snap peas, peanut sauce, peanuts, Korean rice crackers.

Canapes: Smoked duck with gochujang, scallions, lettuce wrap. Rice cracker with pork belly and teriyaki, pulled pork cup with black garlic aioli, tofu with peanut sate and spicy pickles, hot chinese beef slider.

THE REGAL FEAST - \$70 Three chefs min.

Protein: Spanish ham leg, slow-cooked sizzling prime rib, pork pate en crout.

Cheese: Herb and wine cheese tower, floral goat cheese roll, parmesan waterfall.

Graze: Cotton candy and finger grapes, dragon fruit, figs, tomatoes, endive, white asparagus, roasted pepper hummus, pesto, olive tapenade, fig jam, compound butter, blinis, caviar, smoked salmon, lobster salad, shrimp cocktail, sourdough breads, fig crackers, hazelnuts, apricots, macaroons, petit fours, chocolate truffles.

Canapes: Spanish ham with cheese cracker. Mini pancake with caviar, sour cream, and chives. Prime rib sliders with homemade special sauce and cheddar. Cracker with fig jam, goat cheese, and fresh figs. Lobster salad cup with mango, chives, passionfruit. Parmesan, pesto, tomato, on rosemary cracker.