EDENOPOLIS GRAZING TABLES

$35 - $75

per person including taxes.

Staffing and rentals additional.

TOTAL COST

MINIMUM	**50 guest minimum.**
TEAM	Most events require one or two chefs, a coordinator, and our logistics team which is in total between **$950 - $1550** on average.
WAITERS	Waiters are $45/hr if needed for passing food or cleaning.

FOR EXAMPLE:

A party at $50 per person for 50 guests including all fees would be

$4,500,

and a party for 100 would be

$6,550.

WHAT IS INCLUDED

We bring everything you need for your table including heating equipment, risers, disposables, platters, candles, and items for decoration. We are completely self sufficient and do not need any ovens, electricity, or kitchens.

CUSTOM TABLES

The menus below were created to make it easy, but many of our clients create their own menus, and we encourange that!

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 them and include large bunches of fresh herbs like sage, basil, thyme, and rosemary.

DROP OFF CATERING

We set it up and leave the rest to you! All menus can be dropped off. Our fee is $600 for delivery, setup, and pickup of our rentals the following day.

Menus

EDENOPOLIS GRAZING TABLES

THE SIMPLE GRAZE — $35

Protein: Salami, pepperoni, prosciutto, chicken salad, smoked salmon.

Cheese: Cheddar, brie with honeycomb, feta tower, fresh mozzarella.

Graze: Grapes, strawberries, blackberries, tomatoes, carrots, peppers, cornichons, hummus with tahini and chickpeas, grape leaves, tzatziki dip, olives, gigante beans, mustard, sourdough bread, crackers, brioche buns, olive oil, tortilla chips, salsas, chocolate brownies, mini cookies or macaroons, nuts, dried dates and apricots.

Details: Ask us for our special "Simple Graze" PDF menu for more details, additions, and ways to modify your menu. Perfect for casual gatherings or lunches, this menu is designed specifically to be dropped off.

ITALIAN FEAST — $55

Protein: Prosciutto leg carving station, pepperoni, sliced chicken breast.

Cheese: Peccorino romano, fresh mozzarella, ricotta.

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

Canapes: Prosciutto wrapped melons. Mini sandwiches with foccacia, meat, cheese, honey, and pistachio. Chicken pesto sliders with roasted yellow tomato.

Optional hot food: Slow cooked beef sliders with peppers and onions. Pork and beef meatballs with chunky tomato sauce and cheese. $20 per person.

BRUNCH PARTY — $49

Protein: Lorainne and vegetarian quiches, smoked salmon. Sliced chicken breast.

Cheese: Brie cheese with honeycomb, aged white cheddar.

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

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

Optional hot food: Scrambled eggs station, organic bacon and local sausage (beef or pork). Oven required, $15 per person. Scrambled eggs are made table side in small batches using our induction cook top, and placed on a warming tray.

SOUTH AMERICA — $55

Protein: Seafood ceviche with coconut and passion fruit, chilled shrimp, sliced ham.

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

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

Canapes: Ceviche cups in savory pastry shell, shrimp cocktail, Mexican street corn cones, sandwiches di miga, guacamole chip cup with salsa.

Optional hot food: Chori Pan sandwich station with chimichurri. $15 per person. Skirt steak (grill required), $15 per person.

THE GREEK — $45

Protein: Dried sliced charcuterie, sliced chicken breast with lemon and herbs.

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: Spinach pies (oven required). Cracker with feta, honey, red pepper dip. Cracker with fig jam, labneh, and fresh fig. Watermelon mint feta skewer.

Optional hot food: Spicy lamb meatballs, beef shwarma sandwiches with shredded vegetables. $20 per person.

THE TRIBECA — $72

Protein: Whole Ibirico 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.

Optional hot food: Option to change the filet mignon platter for a hot slow cooked beef sandwich slider station with homemade special sauce for no additional cost.

KOSHER STYLE - DAIRY + SEAFOOD $55

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 (Kosher meat $5 additional.) $55

Protein: Whole medium rare roast beef with balsamic and crispy onion. Chicken breast tower with pesto, toasted pine nuts, and basil. Beef charcuterie.

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. Beef charcuterie with red pepper dip on cracker.

Optional hot food: Lamb kofta meatball slider station with homemade special sauce and pickled red onions. $15 per person.

WEDDING COCKTAIL HOUR $55

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

Protein/cheese: Roast beef, chicken breast tower, 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 $49

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 $62

Protein: Pistachio pork pate en croute in a decorated pastry shell. Whole honey orange glazed ham and slow cooked 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: Roast beef sliders with special sauce, whipped goat cheese cup with poached pear and pine nuts, ham and brie cracker.

Optional hot food: Lamb kofta meatball slider station and slow cooked beef slider station with homemade special sauce. You may add both for $20 per person or switch out two of the room temp proteins for these for no additional cost.

CUSTOM CANAPES + GRAZE $64

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.

THE FOODIE — $60

Protein: Cured meat of choice, hot pulled pork, slow cooked 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 jello 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 sliders with special sauce.

PAN-ASIAN — $60

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, dragon fruit, rambutan, grapes, shredded Asian cabbage salad with sesame, hot sauce, pickled vegetables, carrots, radishes, snap peas, peanut sauce, peanuts, Korean rice crackers, silken tofu with teriyaki sauce, bonito flakes, and furukaki platter.

Canapes: Smoked duck with gochujang, scallions, lettuce wrap. Hot Chinese beef slider in mini Chinese sweet bun. Bahn mi sandwich with pork or tofu, fresh herbs.

THE REGAL FEAST — $76

Protein: Spanish ham leg, slow-cooked hot 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, passion fruit. Parmesan, pesto, tomato, on rosemary cracker.

More menus...

THE CROWD PLEASER — $72

Protein: Sliced whole Ibrico 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, table side 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.

MIDDLE EASTERN MEZZE — $55

Protein: Hot beef shwarma pita sandwich station, hot lamb meatball station.

Cheese: Labneh platter with pine nuts, rose petals, and honeycomb. Feta tower with fresh figs and fig jam, pomegranate seeds, crumbled pistachios.

Graze: Hummus platter with chickpeas, tzatziki dip, babaganoush, grape leaves, fresh mint, Persian cucumbers, tomatoes, carrots, radishes, tahini sauce, tabouli salad, spicy red pepper almond dip, middle eastern pickles, pita bread, Israeli bagels, crackers, baklava, Turkish delight, halva, grapes, dates.

Canapes: Hot lamb meatballs with tzatziki, mini pita bread pocket sandwiches with beef shwarma and ras al hanout, crackers with dips and cheese, spinach pies with feta cheese (oven required.)

CUSTOM GRAZE TABLE — $MP

Protein: Pick three or four types of proteins, with a maximum of two hot options. Feel free to let us know your favorite recipes! We will let you know if we can do it.

Graze: Do the same for cheeses (pick two or three), dips (three or four), desserts (two or three), and let us know your favorite vegetables, fruits, breads, crackers, and more. It is easiest for us if you give us more information or dishes then you can have, so we can narrow it down based on your budget and logistical constraints. Baked items require an oven on site. We can also include salads, large format desserts, custom flowers, food art like carved fruits and chocolates, corporate branding and more. Please let us know what would make your perfect table!