EDENOPOLIS PASSED CANAPES

$55

per person for **10 canapes**, all taxes included.

8 canapes

Up to 4 warm or hot

The rest cold or room temp

\+

2 desserts or cheeses

Choose two desserts or cheeses.

Staffing and rentals additional.

TOTAL COST

MINIMUM	**50 guest minimum.**
TEAM	Most events require two chefs, a coordinator, two service staff for passing, and our logistics team which handles our rentals, florals, and delivery.
TEAM COST	The total cost for our back of house team, event chefs, staffing, delivery, and rentals is between **$1550 - $2150**.
TIMING	Chefs arrive three hours before to set up, and stay one hour after for cleaning, while service staff arrive one hour before service.
GUEST COUNT	Four staff are sufficient for this package for up to around 100 guests.

FOR EXAMPLE:

A party for 50 guests including all taxes and fees is

$4,850,

or around $97 per person.

A party for 100 guests is

$7,550,

or around $75 per person.

HOW IT WORKS

Our chefs setup a kitchen space and prepare your bites in small batches throughout the event. We bring enough food to continually pass for two hours, with between 1-3 bites per guest of each item, depending on the item. Each server can pass ten to fifteen bites on a tray at a time.

WHAT IS INCLUDED

Beautiful passing trays, garnishes, warming equipment, disposables, and everything else our chefs need to produce and serve your food.

Vegetarian

EDENOPOLIS PASSED CANAPES

WARM OR HOT

H	Slow cooked mushroom stew, onion jam, pastry cup, truffle.
H	Mushroom slider with yellow cheddar, BBQ sauce, crispy onions, brioche.
H	Mushroom slider with white cheddar, sprouts, hummus, pickled red onions.
W	Mini mushroom corn tacos with diced radish, sour cream, cotijta, hot sauce.
H	Indian chickpea masala cone with mango chutney, raita, and papadam.
H	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.

COLD OR ROOM TEMP

R	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.
C	Cucumber cup with tomato gazpacho, sherry pickled shallots, breadcrumbs.
R	Guacamole corn chip cup, smoky salsa, cotija, pickled onions and cilantro.
R	Deviled eggs with crumbled blue cheese and buffalo sauce.
R	Deviled eggs with curry, topped with peanuts, cilantro, onions, and chili.
R	Gorgonzola, poached pear, honey, savory tartlet shell, toasted pine nuts.
R	Butternut squash, caramelized onion, sage, parmesan flatbread square.
C	Watermelon, feta, fresh mint, pistachio skewer.
R	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	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.

H Hot W Warm R Room temp C Cold

Seafood

WARM OR HOT

W	Cajun shrimp with chipotle aioli and lime.
W	1/3 lobster roll. Butter poached lobster, old bey, potato hot dog bun.
W	Local bey scallops with saffron ghee on a bamboo skewer.
W	Seared sesame crusted tuna. Homemade hot chili garlic teriyaki sauce.
W	Crab claw rangoon poached in ghee in a pastry cup with spicy whipped cheese.

COLD OR ROOM TEMP

C	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.
R	Salt and vinegar potato chip with a marinated white Spanish anchovy.
C	Blini pancake with creme fraiche and sturgeon caviar. MP
C	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.
R	Thai shrimp and vegetable summer rolls with peanut satay sauce.
C	Jumbo lump crab salad with old bay and chives in a pastry cup.
C	Whole mini crab claws with lemon and seasoned salt.
R	Ritz cracker with tuna salad, egg salad, and yellow mustard.
C	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.
R	Jumbo lump crab salad with aioli, celery, old bey, and pickles in a pastry cup.
C	Mini toast with smoked salmon, pickled onions, capers, and whitefish salad.

H Hot W Warm R Room temp C Cold MP Market price

Meat

WARM OR HOT

W	BBQ pulled pork with chipotle, pickled onions, cilantro. Sliders or tacos.
H	Overnight prime rib roast, slider roll, horseradish sauce.
H	Bratwurst, sauerkraut, onions, grain mustard, Horseradish. Pretzel roll.
H	Overnight beef chuck roast sliders with special sauce and American cheese.
H	Chicken slider with slow cooked chicken, chipotle aioli, coleslaw, brioche bun.
H	Italian pork and beef meatball in a cone, tomato ragu, parmesan.
W	Pulled pork, beef, or chicken tacos with chipotle aioli and queso de Oaxaca.
H	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	Mini Muffalata sandwich with three meats, cheese, and olive tapenade.

COLD OR ROOM TEMP

R	Chicken breast salad, celery stick, homemade blue cheese sauce, buffalo.
R	Roast beef slider, yellow cheddar, tomato, lettuce, aioli, mustard.
R	Smoked duck breast bib lettuce leaf wrap with scallions and gochujang.
R	Sous vide chicken breast slider with basil pesto, fresh mozzarella, sesame bun.
C	Duck confit on a cucumber slice, pickled shallots mignonette.
R	Basque country pincho skewer with pepper, cheese, jamon, olive and vinaigrette.
R	Deviled eggs with spicy chili crunch oil, scallions, bacon crumble.
R	Filet mignon tartare with egg yolk, aioli, shallot, herbs, mustard, pastry shell.
R	Foccacia pizza bread with mortadella, pistachio, burrata, and honey.
R	Italian skewer with prosciutto, parmesean, tomato, basil, olive, balsamic.

H Hot W Warm R Room temp C Cold

Desserts & Cheese

EDENOPOLIS PASSED CANAPES

DESSERTS

- French macaroons.
- Vegan chocolate brownies.
- Regular chocolate brownies.
- Mini cheesecakes.
- Mini basque cheesecakes with caramel.
- Vegan chocolate truffles with nuts and lemon curd.
- Regular assorted chocolate truffles.
- S'mores with chocolate, marshmallow, and graham crackers.
- Petit fours with assorted flavors including lemon, hazelnut, chocolate, and apricot.
- Mixed Italian cookies.
- Soft or crispy chocolate chip cookies.
- Cake pops.
- Cannolis.

CHEESE served on a cracker

- Cheddar with caramelized onions.
- Stilton with cherry compote.
- Creamy sheep's cheese with apricot jam.
- Manchego with quince.
- Creamy camembert with fig.
- Parmesan with pesto.
- Aged gouda with dark chocolate.
- Feta with olives.
- Labneh with pistachio and rose.
- Ricotta with honey and pink peppercorn.