

# edenopolis

FOOD + FLORAL FEASTING TABLES

## ABOUT

We are passionate about the timeless tradition of feasting and create bountiful grazing tables that invoke feelings of luxury and joy.

Each table includes a cornucopia of meats, cheeses, breads, spreads, fruits, vegetables, desserts, and flowers. We hunt down the highest quality ingredients from local vendors and global food artisans to make memorable food experiences. Each client is encouraged to express their vision through color, florals, and cuisine for gatherings of any size.

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## HOW IT WORKS

It all 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 chef Richard at 917.216.8437 or you can fill out our on-line form at [edenopolis.com](http://edenopolis.com).

Once the basic information has been gathered, we move on to your food. If you have any specific requests, cultural nods, dietary restrictions, or anything else, please let us know. Otherwise, leave it to us and we will take care of the rest! Please refer to the following pages for a more detailed breakdown of what we offer.

The final step is the overall design of your table including florals, color theme, and rentals. Here we may ask you for pictures of the space, or of the table you are thinking for your installation. All tables have high quality disposable platters, plates, cutlery, and everything else needed for your guests included so rentals are not necessary. Don't have a table? We can rent whatever you need including glass, stone, or wooden tableware as well as plates or anything else.

## PRICING per person.

The price range in each category depends on special requests for meats, cheeses, luxury ingredients, and florals.

\$45 - 65 Large events of 100 guests or more. 6.5K minimum.

\$75 - 85 Medium events of 40 guests or more. 3.5K minimum.

\$100 - 125 Small events of 30 guests or less. 2.5K minimum.

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## ADDITIONS \$10 per person

**HOT FOOD** - Beef bierra, pork ribs, pulled pork, whole roasted chickens, slow cooked mushrooms, or prime rib roast (\$20 pp).  
Served as sandwiches or on plates with fixings.

**SEAFOOD** - Whole roasted salmon sides, Peruvian ceviche, lobster salad (\$15 pp), Alaskan snow crab legs (\$20 pp), or chilled shrimp cocktail.

**SANDWICHES** - Filet mignon, sous vide chicken breast, roasted chicken salad, tuna loin salad, smoked salmon bagels, the vegonator, caprese, and more.

**SPECIALTY CAKES/DESSERTS** - MP. Tell us what you like!

**COFFEE** - Boxed coffee with accompaniments (\$5 pp).

# MORE INFO

## DESIGN + RENTALS + STAFFING

Tables include fresh flowers of any type and high quality disposable platters, bowls, cutlery, and napkins. We are also happy to order rentals for you if needed. This would include items like tables, glass, wood, and silver or other display items that you want incorporated into your arrangement. Alternately, we love using our client's platters and display items. Staffing is not included and is arranged through our partner company, Top Shelf Staffing, or the staffing company of your choice.

## WHY A FEASTING TABLE?

Feasting tables are the ultimate symbol of celebration, luxury, and abundance. They are simple, beautiful, and easy to set up and clean. What we offer is distinct from more conventional catering styles like buffet, passed canapés, or plated service. These styles of service require significantly more staffing, rentals, planning, and therefore more cost. No matter the size of the event, our approach is streamlined and stress-free. We are completely self-sufficient, requiring no kitchen, running water, electric hookup, or equipment.

## PAYMENTS

A \$1k deposit is required to book your event. Full payment is due one week before your event date. Payments can be made directly through our invoices by credit card for a 3% fee, or by check/ACH for no fee. Edenopolis LLC is fully licensed and insured, and prepares all food in a certified facility.