

EDENOPOLIS LUXURY DROP-OFF CATERING

\$35 per person including tax. \$150 delivery fee.

Total cost:

50 guest minimum. Total cost for 50 guests including all taxes and fees is \$1,950.

Description:

Also known as our "Simple Graze" this crowd pleasing menu has something for everyone and can be modified to your preferences. This spread is perfect for cocktail hour parties, corporate events, brunches, or lunches. We use only the highest quality ingredients. Please ask us about our food vendors!

What is included:

We bring everything you need including forks, knives, tongs, spoons, bowls, platters, and cocktail napkins. Our driver brings your boxes upstairs to your table, and leaves the rest to you. Our platters arrive pre done, with minimal assemblage needed on site. Total time to set up and garnish is 30 minutes on average.

Optional flowers and garnishes:

Fresh herbs: \$20. Small bunch of greenery: \$25 Small bunch of flowers: \$100

Luxury pre-made floral installation: \$300 (small), \$400 (medium), and \$500 (large).

Custom tables:

The menu below can be modified depending on allergies or special requests, which may or may not affect the price. Ask us about our custom branding and food art!

Optional staffing/setup:

We offer servers, chef assistants, cleaning staff, and bartenders. Staff are \$55 an hour with a five hour minimum. Our staff can set up, serve, and clean at the end.

THE SIMPLE GRAZE MENU: - \$35pp.

If you would like to modify or substitute something please let us know.

See the following page for menu additions.

Proteins:

Italian charcuterie platter with imported prosciutto, pepperoni, and salami.

Chicken salad with sliced chicken breast, mustard aioli, celery, shallot, and pickles.

Smoked salmon platter with sour cream, caper berries, mini pancakes and fresh dill.

Cheeses:

Cheddar platter with cheddar bunnies and freeze dried cheddar powder.

Crumbled fresh feta platter with herb and lemon zest infused Greek olive oil.

Sliced brie cheese platter with honeycomb, honey, and micro marigold flowers.

Mozzarella balls with hydroponic locally grown basil and olive oil for garnish.

Spreads and pickled:

Hummus platter with tahini, chickpeas, smoked paprika, and sesame seeds.

Greek Tzatziki yogurt dip with shredded cucumber, and lemon zest infused oil.

Vegetarian platter with grape leaves, Greek olives, pickles, and Gigante beans.

Fruits and vegetables:

Rainbow carrot spears, cherry tomatoes, baby cucumbers, baby peppers.

Red and green grapes, blackberries, strawberries, dried dates and apricots.

Breads and extras:

Butter crackers, firehouse crackers, french brioche buns, raisin nut bread, and tortilla chips. Fig jam, grain mustard, green and red salsa, and mixed nuts.

Desserts:

Rainbow french macaroons, mini assorted cookies, mini vegan fudgy chocolate brownies with sesame dark chocolate sauce. Peanut M&Ms, chocolate chips, and chocolate shards for garnish.

MENU ADDITIONS

This is a list of extra items that you may add or modify to the above menu.

These are not all the things we do, so if you want something please ask!

Cheeses:

Locally made ricotta cheese, 3LBS - \$50.

Three year imported parmesano reggiano - \$4 pp.

Rolled goat cheese balls in dried cranberries and pistachios - \$4pp.

Mini manchego wheel, cored out with bowl for garnish, 7LBS - \$250.

Parmesano quarter wheel, cored out with rind for garnish - 20LBS - \$600.

Truffle goat cheese wheel, white truffle butter and black truffle plating, 3LBS - \$350.

Seafood:

Crab salad with mustard aioli, celery, shallots, old bay - \$10pp.

Lobster salad with mustard aioli, celery, shallots, old bay - \$15pp.

Tuna or whitefish salad with curry sauce or classic flavors - \$4pp.

Seafood platter with shrimp and crab claws, cocktail sauce - \$10pp.

Meat:

Other types of charcuterie like brassola or mortadella - MP.

Sliced smoked duck breast with homemade duck sauce - \$10pp.

Quiches with goat cheese and roasted vegetables or quiche lorraine - \$5pp.

Freshly made French pate en crout decorated meat pie with pistachios - MP.

Sliced chicken breast with ceasar dressing, romaine lettuce, parmesean - \$10pp.

Fresh baked items:

Freshly baked bread like green olive, raisin walnut, or plain sourdough.

Croissants, muffins, bagels, doughnuts, or cupcakes are also available.

Exotic or in season:

Ask us about what is local and in season, or inquire about exotic imported items.

We also offer custom branding like napkins and carved fruits for corporate events.