EDENOPOLIS CHEF STATIONS

$10 - $30

per person, per station.

Prices include station rentals and disposables unless otherwise noted. Mini food stations doing one thing.

TOTAL COST

MINIMUM	**100 guest minimum. Designed for larger events.**
PRICING	Each station is priced per person. Choose as many stations as you like and mix savory and dessert.
STAFF	Most stations include a chef or service staff. Self-service stations can be staffed separately.
KITCHEN	Some hot stations require an on-site oven. Oven rental not included.

FOR EXAMPLE:

100 guests with the pulled Pork, Prosciutto & Parmesan, and Cannoli stations would be:

$6,000,

or $60 per person for all three stations.

200 guests with the Burger Slider, Popcorn, and Mini Dessert Graze stations would be:

$11,000,

or $55 per person for all three stations.

HOW IT WORKS

Each station is its own stop around your space, so guests can wander, mingle, and try a little of everything. Our chefs carve, assemble, and serve to order at staffed stations, while self-service stations are kept full throughout your event. Pick any combination to build a menu that fits your crowd.

WHAT IS INCLUDED

Station rentals and disposables are included in every price unless otherwise noted. Most stations also include a chef and warming equipment, and specialty stations come with their own equipment, such as our hot dog cart, popcorn machine, pretzel warmer, and ice cream cart.

WHY A CHEF STATION?

Chef stations are perfect for larger events. They keep service fast for big groups while creating a fun, interactive atmosphere, where guests can walk around and enjoy different experiences.

CHEF STATIONS

PULLED PORK SANDWICHES

$25 per person

Slow-cooked pulled pork, ½ lb per guest, with brioche buns, lime-pickled red onions, and homemade chipotle aioli.

Includes chef and warming equipment. On-site oven required; oven rental not included.

BEEF BURGER SLIDERS

$20 per person

Quarter-pound beef patties roasted on-site and kept warm in bone broth, served on 3-inch brioche buns with yellow cheddar and homemade special sauce with onions and pickles. Assembled to order.

Includes chef and electric warming equipment. On-site oven required; oven rental not included.

NYC HOT DOG CART

$25 per person

Locally made all-beef hot dogs from Brooklyn Hot Dog Co., served on Martin's buns with ketchup, mustard, sauerkraut, and sweet relish.

Includes hot dog cart and chef.

POPCORN

$15 per person

Fresh popcorn in four flavors: butter, cinnamon sugar, Parmesan and black pepper, and freeze-dried cheddar.

Includes large popcorn machine and service staff.

PROSCIUTTO & PARMESAN CARVING

$20 per person

A whole prosciutto leg carved to order alongside a quarter-wheel Parmesan waterfall, honey, grapes, and Italian crackers.

Includes chef and station rentals.

More stations...

IBÉRICO & MANCHEGO CARVING — $23 per person

A whole Ibérico ham leg carved to order, with a Manchego wheel, fig jam, grapes, and Spanish crackers.

Includes chef and station rentals.

NYC SOFT PRETZELS — $12 per person

Warm soft pretzels with mustard and garlic-herb cheese spread.

Includes large electric pretzel warmer. Self-service; staffing available separately.

BARBACOA TACOS — $30 per person

Slow-cooked Mexican beef barbacoa with soft flour or hard corn tortillas, sour cream, red and green salsas, Cotija cheese, Cholula and Tabasco hot sauces, lime, and watermelon radish. Two tacos per guest, served in cornstarch taco trays with toppings in separate containers.

Includes chef, warming equipment, and disposables. Wild mushroom and pulled pork options also available.

BREAD & BUTTER — $10 per person

Dozens of glowing butter candles with sourdough bread and crackers for dipping. Butter flavors include herbes de Provence, roasted garlic, Sichuan chili crunch, and cinnamon sugar.





Dessert stations

EDENOPOLIS CHEF STATIONS

CANNOLIS

$15 per person

Mini cinnamon cannoli shells filled to order with ricotta cream and finished with chocolate chips, crushed pistachios, sprinkles, or your choice of toppings. Includes chef and station decorations.

ICE CREAM CART

$30 per person

Vanilla and chocolate ice cream with rainbow sprinkles, chocolate chips, caramel, chocolate and strawberry sauces, whipped cream, bananas, crushed peanuts, and Fruity Pebbles. Served in cones or cups. Includes ice cream cart, serving supplies, rentals, and service staff.

MINI DESSERT GRAZE

$20 per person

French macarons, mini cheesecakes, brownies, assorted mini and Italian cookies, chocolate truffles, and petits fours in lemon, hazelnut, chocolate, and apricot. Finished with a grape waterfall, strawberries, mixed nuts, sprinkles, and chocolate chips. Includes setup and drop-off with disposable serving pieces. Stainless steel risers and rental serving pieces available for an additional $150.

CUSTOM CAKE - ASSEMBLED ON SITE

$25 per person

A large celebration cake assembled and decorated live on-site in your chosen design. Two or three layers of chocolate or vanilla sheet cake with your choice of pastry cream or whipped cream, fruit sauce, and fresh fruit.

Decorative piping, edible flowers, fresh flowers, garnishes, glitter, and other decorations available. Includes setup and delivery.





