EDENOPOLIS DINNER MENUS

$50 - 75

per person including all 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 handles our rentals, florals, and delivery.
TEAM COST	The total cost for our back of house team, event chefs, delivery, and rentals is between **$950 - $1550**.
WAITERS	Waiters are $45/hr if needed for passing food or cleaning.

FOR EXAMPLE:

A party at $60 per person for 50 guests would be

$4,550,

and a party for 100 would be

$7,550

including NYC sales tax, staffing, and rentals.

HOW IT WORKS

We combine family style and buffet service. During cocktail hour, our staff set small bowls of cold salads, sides, and sauces on every table. At the buffet, chefs serve only the hot food, so guests simply choose "beef or pork?" and the line moves quickly. Everything else is shared at the table, creating a warm, communal atmosphere. Our bowls are small and light enough for anyone to pass, and any server can bring a refill.

WHAT IS INCLUDED

We bring everything you need, including heating equipment, bowls, platters, disposables, risers, boards, and greenery. For some menus, cooking is done on site, and ovens or grills are required. Some menu items, like our sous vide BBQ, arrive hot and ready to serve. If you need equipment, we can bring it or rent it for you. Larger events require additional rentals of platters and chafing dishes. Buffet menus include larger portions per person than our feasting tables, at 1/2 lb of protein per person per menu item!

OUR METHODS

Our menus are separated into indoor and outdoor events. For outdoor events, we grill, and for indoor events, we bake or use sous vide. We focus on cooking methods that work well for catering large groups to ensure high quality and efficiency.

Outdoor events Grill required.

SIMPLE GRILL $49

Mains: Double smash burgers, local hot dogs, BBQ chicken.

Sides: Grilled seasonal vegetables, green salad, watermelon, pickles.

Extras: Hamburger and hot dog buns, condiments, LTO, american, cheddar.

LUXURY GRILL $65

Mains: Bone in prime rib steaks, steakhouse burger, ceder plank salmon.

Sides: Grilled seasonal vegetables, green salad, watermelon.

Extras: Brioche hamburger and hot dog buns, black garlic truffle aioli, aged white cheddar, gorgenzola, BBQ sauce, mustard, LTO, condiments.

SIMPLE BBQ $49

Mains: Pork ribs OR pulled pork, BBQ brisket (24 hours sous vide).

Sides: Rainbow vinegar based or creamy coleslaw, green salad.

Extras: Pickles, brioche bread, potato chips, hot sauce, BBQ, watermelon.

LUXURY BBQ $65

Mains: Prime rib roast, pork ribs OR pulled pork (24 hours sous vide).

Sides: Rainbow vinegar based or creamy coleslaw, cobb salad with chicken.

Extras: Pickles, brioche, chips, hot sauce, BBQ, corn bread, watermelon.

MEXICAN TACOS $55

Mains: (Pick three) Beef, fish, shrimp, mushroom, chicken, pork, lamb.

Sides: Guacamole, Queso de Oaxaca, Cojita cheese, chips, salsas.

Extras: Radishes, limes, hot sauces, sour cream, corn and soft flour tortillas.

JAPANESE YAKITORI — $65

Mains: Mini skewers of chicken, beef, pork, mushrooms, and vegetables.

Sides: Fresh steamed rice, bao buns, shredded cabbage shizo salad, seaweed.

Extras: Crispy puffs, Japanese rice snacks, soy sauce, eel sauce, spicy mayo, pickled ginger, yuzu sesame dressing, Tonkatsu sauce, sesame seeds, chili.

GREEK DINNER — $55

Mains: Cedar plank fish with lemon and herbs, chicken kebabs, lamb kofta.

Sides: Greek salad, grilled pita, lemon herb rice with mint and parsley.

Extras: Feta cheese, olives, olive oil, grape leaves, olive sourdough bread.

BRUNCH — $55

Mains: Vital farms freshly scrambled eggs, local sausage, organic bacon.

Sides: Smoked salmon lox, roasted vegetable goat cheese quiches.

Extras: NYC bagels, sourdough bread, regular and vegetable cream cheese sliced tomatoes and onions, ketchup, hot sauce, butter, sharp yellow cheddar.

ARGENTINIAN ASADO — $65

Mains: Chori Pan sandwiches with local sausage. Skirt steak. Pork Ribs.

Sides: Empanadas, baguettes, grilled kabocha squash, Argentinian bread.

Extras: Chimicurri sauce, provola cheese, alfajores, salsa criolla, hot sauce.

FARM TO TABLE All local ingredients. — $76

Mains: (Pick 3) Fish, chicken, beef, lamb, pork, lobster.

Sides: Seasonal grilled or roasted vegetables, green salad.

Extras: Sauces, jams, breads, butter, dressings, and all fixings.

Indoor events

All equipment included for most menus.

EDENOPOLIS DINNER MENUS

SIMPLE BBQ — $49

Mains: Pork ribs OR pulled pork, BBQ brisket (24 hours sous vide).

Sides: Rainbow vinegar based or creamy coleslaw, green salad.

Extras: Pickles, brioche bread, potato chips, hot sauce, BBQ, watermelon.

LUXURY BBQ — $65

Mains: Prime rib roast, pork ribs OR pulled pork (24 hours sous vide).

Sides: Rainbow vinegar based or creamy coleslaw, cobb salad with chicken.

Extras: Pickles, brioche, chips, hot sauce, BBQ, corn bread, watermelon.

MEXICAN TACOS — $55

Mains: (Pick three) Beef, fish, shrimp, mushroom, chicken, pork, lamb.

Sides: Guacamole, Queso de Oaxaca, Cojita cheese, chips, salsas.

Extras: Radishes, limes, hot sauces, sour cream, corn and soft flour tortillas.

GREEK DINNER Oven required. — $55

Mains: Cedar plank fish with lemon and herbs, chicken kebabs, lamb kofta.

Sides: Greek salad, pita bread, lemon herb rice with mint and parsley.

Extras: Feta cheese, olives, olive oil, grape leaves, olive sourdough bread.

EAST ASIAN — $55

Mains: Bahn mi sandwich station. Pork shoulder, pork belly, and beef brisket.

Sides: Vegetable summer rolls, cabbage salad, rice with cardamon and spices.

Extras: Marinated tofu, spicy mayo, pickles, soy sauce, chili crunch, herbs, scallions, baguettes, butter, maggi seasoning.

HOLIDAY FEAST $65

Mains: Slow cooked red wine lamb burgenion stew. Beef prime rib roast BBQ.

Sides: Salad with balsamic, pear, pistachio, arugula, fennel, and goat cheese with dried cranberry's. Rice with pine nuts, golden raisins, herbs and spices.

Extras: Brioche buns, horseradish cream sauce, cranberry orange sauce.

THE SOUTHERN $55

Mains: Pulled pork, slow cooked brisket, local sausages.

Sides: Mac n' cheese made on site, cobb salad with chicken, rainbow slaw.

Extras: White bread, biscuits, Carolina BBQ sauce, Smokey BBQ sauce, hot sauce, homemade blue cheese dressing.

ITALIAN NIGHT Oven required. $55

Mains: Sicilian style lasagna. Porchetta sandwich station.

Sides: Caprese salad, Sicilian orange, fennel, and lemon salad, olives.

Extras: Foccacia and filone breads, compound herb butter, tomato sauce, basil, parmesan, olive oil.

DESSERTS AVAILABLE

All menus can have desserts added for an additional cost depending on the item. If there are items we don't make in house we can purchase them for you and serve them for a 10% fee. We can also make a separate table full of a variety of desserts.

If there is something you want that you don't see, please reach out and let us know. We travel the world each year researching home cooked food during the winter, and we are happy to cook what you love if we can!