

EDENOPOLIS BUFFET MENUS

\$50 - 75 per person including all taxes.

\$1250 for chefs, rentals, delivery.

Total cost breakdown:

50 guest minimum. Your \$1250 fee includes two chefs for up to 10 hours to setup, serve, and clean at the end. Rentals and delivery included, no other taxes or fees. Additional chefs are \$50/hr and waiters are \$45/hr if needed. For example: A party at \$60 per person for 50 guests would be \$4,250, and a party for 100 would be \$7,250 including NYC sales tax, staffing, and rentals.

What is included:

We bring everything you need for your buffet 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 go. 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 per person of protein per menu item!

Our methods:

Our menus are separated into indoor and outdoor events. Outdoor events we grill, and indoor events we bake or use sous vide cooking. 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, cedar plank salmon.

Sides: Grilled seasonal vegetables, green salad, watermelon.

Extras: Brioche hamburger and hot dog buns, black garlic truffle aioli, aged white cheddar, gorgonzola, 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.

OUTDOOR EVENTS CONTINUED..

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 BUFFET - \$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 - \$76. *All local ingredients.*

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.

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 - \$55 *Oven required.*

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.

INDOOR EVENTS CONTINUED...

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 - \$55 *Oven required.*

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!