



FRESH START

M A R K E T P L A C E

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www.freshstartmarketplace.com



#Fresh Start Marketplace



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catering menu



Fresh Start Market Place

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Breakfast

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8 guest minimum, unless specified below. All prices per guest.

Breakfast Platters

Mini Bagel Platter \$5.95

Served with assorted jellies, cream cheese and Sweet butter.

The Classic Continental Platter \$8.95

Includes mini croissant, danishes, muffins and scones platter served with preserves, cream cheese, and sweet butter. Optional add mini bagels n/c.

Sunrise Temptations \$13.50

(Our Best Breakfast Buy)- Mini croissants, danishes, mini muffins, scones and mini bagels. Served with freshly sliced seasonal fruit. Accompanied by freshly squeezed orange juice, coffee, teas, preserves, cream cheese and sweet butter.

Assorted Egg Wrap Platter \$9.50

Delicious and piping hot, four mouthwatering kinds of egg wraps to start your day: Egg whites, spinach & feta cheese | Eggs, bacon & Swiss | Eggs, Sausage & Cheddar | Eggs, roasted vegetables and melted mozzarella cheese.

Power Breakfast (10 guest minimum) \$12.95

A bountiful bowl of low-fat yogurt, crunchy homemade granola, seasonal berries and fresh fruit. Accompanied by a display of low fat high fiber muffins, multigrain bagels, honey and fruit preserves.

Breakfast Tea Sandwiches \$12.95

These delightful tea sandwiches fit the breakfast occasion perfectly. Whether you're looking for something a bit lighter or something a bit easier to serve and eat. We serve an assortment of Egg Salad | Cucumber and Cream Cheese | Chicken Salad | Smoked Salmon Dill, Cream Cheese & Cucumber on black bread or Mini Bagel | Tuna Salad | Smoked Turkey w Brie, Arugula & Cranberry Mustard | Arugula Watercress and Goat Cheese | Hummus >Served on Assorted Mini of Brioche, Pumpernickel and Whole Wheat Breads.

Gluten-Free Breakfast

Please ask us, if you would like us to design you a Gluten-Free Breakfast/Lunch Menu tailored to your specific likes and needs!

Gluten Free Breakfast - Summer Oatmeal \$16.95

Summer Oatmeal with Brown Sugar and Cinnamon, Dried Cranberries, Golden Raisins, Almonds and Toasted Pecans. Served with Plain or Strawberry Greek Yogurt and Sliced Fruit & Berries Mélange.

Gluten Free Breakfast - Eggs Benedict Poached \$15.95

Eggs, Sliced Lean Ham, Sautéed Spinach and Roasted Tomato placed on top of a Roasted Portobello Mushroom Cap with a drizzle of Hollandaise Sauce. Also served with Hash Brown Golden Potatoes and Fruit Kebabs.

Breakfast Packages

Bagel Sunrise Buffet (minimum 10 guests) \$13.95

Assorted large or mini bagel platter served with fresh sliced seasonal fruit, accompanied by fresh squeezed orange juice, coffee & teas, jams, cream cheese and sweet butter.

Traditional Bacon & Eggs Buffet \$13.95

Just the way you like it! (Served Hot) Scrambled eggs, bacon, home fries and pork sausages. (May substitute turkey sausage or bacon)

The Complete Hot Breakfast Special \$19.95

Delicious Scrambled Eggs, crispy bacon, home fries & sausages. Served with fresh mini-bagels, croissants, danishes, mini muffins and scones. Garnished with freshly sliced seasonal fruits, and accompanied with freshly squeezed orange juice, coffee/tea, jams, cream cheese and sweet butter. (May substitute turkey sausage, bacon)

Norwegian Smoked Salmon Platter \$16.95

An elegant display of freshly sliced Norwegian Salmon beautifully arranged with cream cheese, shaved red onions, capers, sliced plum tomato, sliced lemon, cucumber and Kalamata olives. Served with a tray of assorted mini bagels.

Yogurt Parfait Breakfast \$6.95

Delicious healthy plain Greek yogurt pre-poured into mini parfait cups and topped with homemade granola, fresh berries, honey, or fig spread.

Sliced Seasonal Fruit Platter \$7.95

A selection of locally-grown and international fruits locally farmed when available and beautifully decorated and garnished.

Tropical Fruit Platter \$8.95

An exotic selection of sweet and slightly tart tropical fruits, served sliced or whole, the way you like it!

Fresh Fruit Salad \$6.95

A bowl of the freshest, sweet and delectable fruits and berries.

Assorted Fruit Kabob Platter \$6.95

A colorful array of assorted skewered Fruits. Great for parties.

Whole Fruit Tray \$6.95

A medley of whole seasonal fruits- Uncut and elegantly displayed.

Coffee & Tea Service

Standard Gourmet Columbian Coffee Service \$2.00

Standard assorted Tea Service \$2.00

Fresh Ground Organic Coffee or Decaf Coffee Service \$3.00

Assorted International and Local Fresh Brewed Gourmet Specialty Tea Service \$3.00

Gourmet Coffee Service: Fresh Ground Hazelnut, French Vanilla Crème, Southern Pecan, Swiss Mocha \$3.50

Almond or Chocolate Fudge Coffee Service \$3.50

Freshly Squeezed Orange Juice Service \$3.50

Homemade Hot Chocolate \$3.50

Lunch Packages

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8 guest minimum, unless specified below. All prices per guest.

Assorted Sandwich & Wrap Platter \$10.95

A Delicious Assortment of our signature Sandwiches & Wraps: We use only the best ingredients & cold cuts such as; Roast & Smoked turkey, corned beef, roast beef, roast or grilled chicken, ham, pastrami, salami & prosciutto, tuna salad, Caprese with basil, tomato & fresh mozzarella, grilled vegetables, all made with assorted cheeses, lettuce and tomatoes on a variety of artisan breads, rolls, Brioche and assorted wraps.

Add any 1 **side Salad** option for an extra \$5.25 per person

Add any 2 **side Salads** for an extra \$7.50 per person

Side Salad Choices: | Cole Slaw | Pesto Pasta Salad | Potato Salad | Fire roasted Vegetables | Italian Pasta Salad | String Bean Salad | Mixed house Green Salad | Rice | Quinoa Salad | 3 Beans Salad | Orzo Florentine | Mixed Vegetables)

Royal Sandwich and Wrap Platter Package \$16.95

A deluxe assortment of our Signature sandwiches & wraps. We use only the freshest ingredients such as: delicious home cooked roast/smoked turkey, corned beef, roast beef, roast or grilled chicken, Assorted hams, pastrami, salami & prosciutto, tuna salad, caprese with basil, tomato & fresh mozzarella, grilled vegetables, all made with assorted cheeses, lettuce & tomatoes on a variety of artisan breads, rolls, brioche and assorted wraps. Served with mayonnaise, mustard and honey mustard on the side. Includes any 1 Side Salad and a mouthwatering Dessert tray of homemade butter cookies, chocolate chip cookies and freshly baked brownies.

VIP Sandwich & Wrap Platter Package \$19.95

A deluxe assortment of our Signature sandwiches and wraps made from our delicious home cooked turkey, corned beef, roast beef, roasted or grilled chicken, Assorted hams, pastrami, salami & prosciutto, tuna salad, caprese with basil, tomatoes & fresh mozzarella, grilled vegetables w. fresh mozzarella, all made with assorted cheeses, lettuce and tomatoes on a variety of artisan breads, rolls, Brioche and assorted wraps. Served with mayonnaise, mustard and honey mustard on the side. Includes any 2 Side Salads and Either a Sliced Fruit Platter or a mouthwatering Dessert tray of homemade butter cookies, chocolate chip cookies and freshly baked brownies.

(** Add Hot Panini's to any option for \$2.50 extra per person)

The Adam & Eve Super Sandwich Platter \$27.95

A deluxe assortment of our Signature sandwiches, wraps and hot Panini's made from our delicious home cooked assorted turkey, roast beef, roasted or grilled chicken, Virginia Hams, pastrami, caprese w. basil, tomato & fresh mozzarella, salami & prosciutto, tuna salad, grilled vegetables & fresh mozzarella- all made with assorted cheeses, lettuce and tomato on a variety of artisan breads, rolls & brioche. Served with mayonnaise, mustard and honey mustard on the side. Includes any 2 Side Salads a Sliced Fruit Platter and a mouthwatering Dessert tray of homemade butter cookies, chocolate chip cookies and freshly baked brownies.

*** With the "VIP Sandwich & Wrap Platter Package" and "The Adam & Eve Super Sandwich Platter" you may also choose from the following Sandwich List:*

Classic Tuna Sandwich, Smoked Salmon, Shrimp Vera Cruz Wrap, Santa Fe, Goat Cheese Delight, Hummus Salad, Chicken Parmesano, Strictly Vegetarian, Southwest Chicken, Chicken Caesar, Buffalo Chicken, Blackened Chicken, Smoked Turkey & Mozzarella, Grilled Pastrami & Swiss, Hot Corned Beef, Ham & Brie/Provolone, Prosciutto de Parma & Mozzarella, Italian Surprise, Serrano & Manchego, Cubano Sandwich, Falafel Burger, Russian Roast Beef, Coconut Curry Tofu.

Hot Combos & Panini section: Add \$2.50 per person:

Philly Cheese Steak, Deli Supreme, Hot Corned Beef, Reuben, New Yorker, Hot Cubano, Chicken & Ham and Turkey Club, Tuna Melt, Maryland Crab-cake, Grilled Pastrami & Swiss and Falafel Burger.

Afternoon Tea Sandwiches \$14.95

These Specialized Lunch Tea Sandwiches are the perfect fit when you want something unique and want to add some pizzazz to your lunch gathering. Also a bit lighter, easy to serve and eat. These are the perfect choice. An assortment of Roast Beef with Havarti, watercress and horseradish mustard | Egg Salad | Cucumber and Cream Cheese | Chicken Salad | Smoked Salmon | Tuna Salad | Watercress and Goat Cheese | Hummus served on combinations of pumpernickel and whole wheat breads

Includes either a Sliced Fruit Platter or Dessert Tray.

Create Your Own Sandwich Board \$24.95

Create your own sandwich from an elegant array of meats and cheeses with homemade spreads. Helpings display of lettuce, tomatoes, roasted red peppers, and Kalamata olives. Two sides of your choice, assorted bread baskets with freshly baked breads and topped off with a dessert tray of delectable treats.

Baby Brioche Sandwiches \$29.95

An assortment of Grilled Vegetables with mozzarella and pesto * Grill Chicken with garlic aioli, avocado and sprouts

- Tuna Salad with lettuce and tomato
- Smoked Salmon with Cream Cheese and cucumber
- Roast beef horseradish aioli and arugula
- Cucumber and Herbed Goat Cheese
- Baked Salmon Salad with cucumber and tomato
- Brie with sun-dried tomato and dill
- Goat Cheese and Roasted Vegetables
- Whitefish Salad with tomato and Mesclun
- Dilled Egg Salad with Mesclun and tomato

One Choice Per Dozen \$25/Dozen: each dozen feeds 5-6 pp

Smoked Salmon Cocktail Platter \$14.95

Smoked Norwegian Salmon, Pumpernickel Cocktail Bread, Bilinis, Chopped Red Onion, Capers, Crème Fraiche and Whole Grain Mustard.

The CEO Power Lunch \$32.95

Assorted VIP Chefs Specialty Sandwiches

- Filet Mignon, Lemon-Pepper Scented Endive, Mild Horseradish Mustard and watercress on French Bread,
- Grilled Herb Chicken Breast, Arugula, & a Delicious Avocado-Mango Spread on Multi Grain Bread
- Rosemary-Lemon or Lemon- Garlic Grilled shrimp on Baguette Bread with a slight touch of Tartar
- Imported Scottish Smoked Salmon, adorned with Capers, Cucumber and just a string of Bermuda Onion & a slight touch of Tartar Sauce on Russian Black Bread

Sides: | Mélange of Seasonal Fire Roasted Vegetables Provençal | Orzo Florentine with Fresh Spinach, Lemon Zest & Toasted Almonds |

Dessert: Italian & French Pastry Display/Seasonal Sliced Fruit Platter

Vegetarian Sandwiches \$10.95

Fire Roasted Vegetables: Melted Tomatoes, Arugula, ripe Avocado, fresh Mozzarella & Basil Pesto on a Tomato Focaccia

Fresh Mozzarella Beefsteak: Tomatoes, fresh Basil and Sun-Dried Tomatoes drizzled w Balsamic Vinegar and Virgin Olive Oil on a crispy Parisian Baguette.

Grilled Portobello Mushroom: Caramelized Onions, grilled Vegetables, Goat Cheese and Basil Pesto on Multi Grain country Roll

Fresh Grilled Seasonal Vegetables: Baked Sweet Potatoes, roasted Asparagus, Alfalfa Sprouts, and oven roasted Plum Tomatoes wrapped in a Whole Wheat Tortilla and finished with a touch of our secret Royal spread (homemade Hummus)

Coconut Curry Tofu: Grilled Tofu Stir Fry Oriental Vegetables, smothered in our homemade Coconut Curry Sauce

Lunch Packages/Cheese Platter



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8 guest minimum, unless specified below. All prices per guest.

Gluten-Free Lunch

Assorted Sandwiches \$19.95

Served on Low-Carb (Flax) Wraps or Gluten Free Bread, Green Salad, and Dessert

Choice of Sandwiches

*| Chèvre, grilled Eggplant, Roasted Red Peppers, Basil & Tomato |

*| Turkey, Cheddar Cheese, Arugula & Roast Tomato |

*| Cobb, Herb Grilled Chicken, Crispy Bacon, Romaine Lettuce, Gorgonzola |

Salad

Romaine & Raddicchio, Tomato, Cucumber, Celery, Radishes, Mango & Shaved Parmigiano Reggiano Cheese

Dessert

Low Fat Yogurt with assorted Berries and diced Fruit

Super Heroes

American Combo: Oven roasted turkey, black forest ham, rare roast beef, American cheese, romaine lettuce, ripe tomato and hot cherry peppers. Served with Dijon mustard and mayonnaise side.

Italian Combo: Prosciutto Di Parma, Italian mortadella with pistachios, sweet sopressata, hot capicola ham, pepperoni, provolone cheese, romaine lettuce and hot cherry peppers. Served with balsamic vinaigrette dressing, Dijon mustard, mayonnaise on the side.

**Super Heroes are accompanied by homemade potato salad and coleslaw*

3 Foot Hero (serves 12-15 p.) \$105.95

4 Foot Hero (serves 18-22 p.) \$135.95

6 Foot (serves 32-37 p.) \$185.95

(minimum 10 p.) Boxed Lunches

Lunchbox #1 \$17.95

Each contain your choice of: a Signature Sandwich or Wrap, a Side Salad, potato chips and a home baked Chocolate Chip Cookie.

Lunchbox #2 \$18.95

Each contain your choice of: a Signature Sandwich, Hero or Wrap, a side Salad, Salted Smoked Almonds and mini cookies.

Lunchbox #3 \$21.95

Each contain your choice of: a Signature Sandwich or Wrap, a side Salad, Fruit Salad, salted Smoked Almonds, mini cookies and a beverage.

All Inclusive and ready to grab & go. These lunch boxes are great for any occasion but perfect for when you're short on space, time or just patience! Try these for your next outing or meeting!!

Just For Kids

Kids Platters (Serves 10 kids) \$69.95

Kids Platters are garnished with cherry tomatoes and baby carrots.

Comes with Mini sandwiches without crust:

Peanut Butter and Jelly | Cream cheese and Jelly Sandwiches

American or Swiss Cheese | Bologna with American Cheese | Tuna Salad

Choose From: Mac and Cheese or Chicken Fingers with ketchup

Cheese / Crudities Platters

Party Cheese Platter \$10.95

Assortment of American and imported cheeses (Jarlsberg, Smoked Gouda, Monterey Jack, Brie, Cheddar) cubed into bite-sized morsels, served with assorted crackers, garnished with grapes and berries.

Specialty Cheese Platter \$13.95

An assortment of our finest cheeses of the day from the Americas and around the world. Two of our imported cheeses, plus Manchego, Goat and English Farmhouse Cheddar. Served with assorted crackers, garnished with grapes and berries.

Baked Brie \$19.95

This delectable six inch brie is accompanied with crackers or sliced fresh baguette. Choose from an assortment of Apricot, Strawberry and Fig Jam.

Classic Crudities Platter- Today's fresh selection of seasonal vegetables, served with a variety of homemade dips. \$8.95

Seafood Platters

Cocktail Shrimp Platter \$13.95

A Gorgeous display. Garnished with lemon, Cocktail Sauce and fresh greens.

Coconut Shrimp Platter \$13.95

A Beautiful Display Platter with Cocktail Sauce.

Whole Poached Salmon Platter \$19.95

A Stunning display of a whole Atlantic salmon poached to perfection and decorated with vegetables. Served with two sauces: Creamy Garlic Dill and Spicy Remoulade.

Deluxe Smoked Fish Platter \$19.95

Smoked Atlantic Salmon, Whitefish and Sable. Served with assorted fresh Bagels (mini or regular) and/or pumpernickel bread, sliced red onions, plumb tomato, cream cheese and butter.

Mediterranean platter \$14.95

Hummus, Baba ghanoush, tabbouleh, taramasalata, feta cheese, stuffed grapes, olives, dried fruits and pita wedges.

Charcuterie Platters

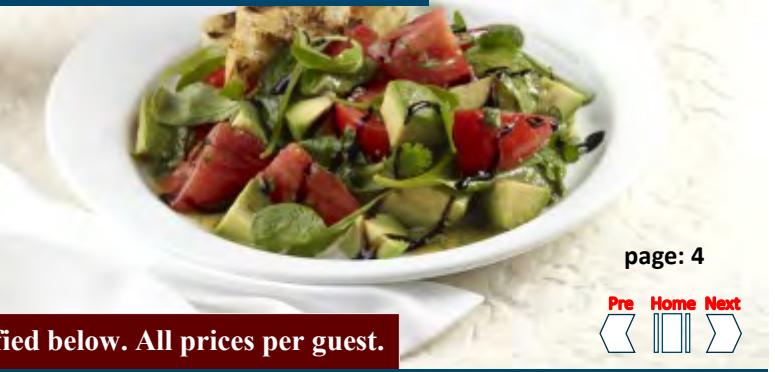
The House Charcuterie Platter \$9.25

A selection of roasted, smoked, dried and cured meats, with Cheddar, Havarti, Pepper Jack and Mozzarella Cheeses. Comes with selection of condiments and fresh baked breads.

European Style Platter \$15.95

An assortment of our finest imported and domestic dried, smoked, cured meats and pate with Cheddar, Havarti, Jarlsberg, pepper Jack and Mozzarella Cheeses. Comes with a selection of condiments and fresh baked breads.

Lunch Packages / Salads



8 guest minimum, unless specified below. All prices per guest.

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Appetizers

- Grilled Vegetable Platters:** Grilled eggplant, zucchini, Portobello mushrooms, peppers, red onion, yellow squash and fennel drizzled with herb-infused olive oil and balsamic vinegar. **\$8.95**
- Meze Platter:** Lamb Kofta skewers, roast eggplant, assorted dips, creamy tzatziki, dried apricots, dried figs, pistachios and lavish artisan bread. **\$14.95**
- London Broil Platter:** London broil with Roasted Vegetables **\$16.95**
- Peppers & Mozzarella Platter:** Marinated sweet peppers hand pulled mozzarella & olives; drizzled with olive oil **\$8.45**
- Grilled Chicken Platter:** Grilled Chicken, Arugula & Quinoa Salad **\$11.95**
- Fresh Mozzarella Tomato (Caprese) Platter** Fresh mozzarella with tomato & basil **\$8.95**

Sushi Platter

- Combination Sushi Platter** **\$11.95**
California Roll, Spicy California Roll, Vegetable Roll, Spicy Tuna Roll Spicy, Salmon Roll, Spicy Shrimp Roll, Spicy Yellowtail Roll, Philadelphia Roll
- All Seafood Sushi Platter** **\$12.95**
Rainbow Roll, Dragon Roll, Volcano Roll, Crunchy California Roll, Crunchy Philadelphia Roll, Crunchy Spicy Tuna, Tuna, Salmon, Shrimp, Yellowtail Roll

(Sides- Menu Choices) Side Dishes

- Grains** **\$7.45**
Wild Rice with Cranberries | Pilaf Rice | Barley with Shitake Mushrooms | Coconut Rice | Moroccan Couscous | Quinoa and Lentil | Lemon Dill Rice | Spanish Rice with Olives & Tomatoes | Basmati Rice with Almonds and Raisins
- Vegetables** **\$7.45**
Fire Roasted Vegetables with a Balsamic Reduction drizzle | String bean Salad or Almondine | Broccoli with Fresh Garlic Oil | Grilled Asparagus | Broccoli Rabe with Shallots | Green Beans Sautéed in Extra Virgin Olive Oil | Roasted Seasonal Vegetables | Baby Carrots Sautéed in extra virgin olive oil | Peas with mushrooms | Asparagus in Balsamic Vinaigrette | Sautéed Spinach | Creamed Spinach | Sautéed Brussel Sprouts | Butter Glazed Baby Carrots
- Potatoes and Starches** **\$7.45**
Lemon-Herb Roasted Potatoes | Parmigiana Roasted | Mashed home-style, garlic or Spinach | Roasted Mini Red Bliss or Baby Yukon roasted | Baked Potato | Potatoes Au Gratin | Scalloped Potatoes with Goat Cheese & Rosemary | Pasta Salad | Roasted New Potatoes rosemary | Roasted Sweet Potato with our Honey Glaze | Mashed Potatoes with (plain, garlic or onion) | Orzo and Feta | Orzo Florentine | Macaroni Salad

Entrée Salads

- Salmon Nicoise Salad:** Grilled Salmon filet, hardboiled egg, new red potatoes, Boston lettuce, ripe tomatoes, red onion, nicoise olives and capers. Served with our vinaigrette dressing- **\$9.95 per person** **\$12.95**
- Chicken Cobb Salad:** Grilled Chicken, Hard Boiled Egg, Tomatoes, Crumbled Blue Cheese and Avocado. Served with our house dressing- **\$7.95 per person** **\$9.95**
- Chile Lime Salmon Fajita Salad:** Blackened Chile Lime Salmon Filet, Avocados, Black Beans, Tomatoes, Jalapeno and Cilantro. Served with Cilantro Lime Vinaigrette-**\$9.95 per person -** **\$12.95**
- Curry Shrimp Salad:** Delicious Shrimp with Roasted Corn, Roasted Butternut Squash and Fresh Sliced Avocado. Served with a Creamy Avocado Dressing- **\$9.95 per person -** **\$12.95**

Side Salads (Sides- Menu Choices)

- Mesclin Salad:** Baby greens, arugula, toasted walnut, mandarin orange, dried cranberries, red onion, grape tomatoes, and crumbled goat cheese. Served with a raspberry vinaigrette dressing **\$8.45**
- Classic Greek Salad:** Romaine lettuce, cucumber, Kalamata olives, feta cheese, stuffed grape leaves and red onions. Served with extra virgin olive oil and fresh lemon wedges **\$8.45**
- Spinach Salad:** Baby spinach, white mushroom, crumbled hard-boiled egg and smoked bacon. Crumbled blue cheese optional (upon request). Served with your choice of dressing. **\$8.45**
- Classic Caesar Salad:** Romaine lettuce, croutons and grated parmigiano, with classic Caesar dressing on the side. **\$8.45**
- Goat Cheese & Arugula Salad:** Fresh goat cheese, baby arugula, endive and red onion. Served with extra virgin olive oil and balsamic vinegar. **\$8.45**
- Mixed Green Salad:** Fresh greens of the season, shredded carrots, red onion, grape tomatoes and cucumber. Served with balsamic vinaigrette dressing on the side. **\$8.45**
- Shepherds Salad:** Thinly cubed tomatoes, cucumbers, red onion, black olives, parsley and feta cheese. Served with olive oil & lemon dressing on the side. **\$8.45**
- Spinach Mix Berry Salad:** Spinach, Blueberries, Strawberries, Raspberries & Walnuts. Served with raspberry vinaigrette dressing on the side. **\$8.45**
- Beet & Goat Cheese Arugula Salad:** Arugula, walnuts, goat cheese, red and yellow beets. Served with balsamic vinegar and olive oil on the side. **\$8.45**

Snacks

- Assorted Pita & Flatbread Chips **\$2.95**
Yogurt **\$2.95**
Greek Yogurt **\$2.95**
Home-made Chips Basket w Black Bean Dip **\$4.45**

Main Course Entrees

8 guest minimum, unless specified below. All prices per guest.

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Main Course Entrees

Beef Entrees Choices

See Sides Options for selections

Braised Beef Short ribs or BBQ Boneless Short Ribs

| No Side \$17.95 | One Side \$19.95 | Two Side \$21.95 |

Brisket of Beef with Carrots & Onions in House Gravy

| No Side \$17.95 | One Side \$19.95 | Two Side \$21.95 |

Teriyaki Strip Steak

| No Side \$17.95 | One Side \$19.95 | Two Side \$21.95 |

London Broil

(Hand carved in tender thin slices with teriyaki sauce, garlic, salt and pepper)

| No Side \$17.95 | One Side \$19.95 | Two Side \$21.95 |

Flank Steak

(With tender thin slices and marinated with garlic, oil salt & pepper)

|| No Side \$17.95 | One Side \$19.95 | Two Side \$21.95 |

Steak Cabernet

(Juicy and delicious. This French inspired dish is perfect for an elegant Lunch or dinner gathering)

| No Side \$17.95 | One Side \$19.95 | Two Side \$21.95 |

Steak Fajitas

(You don't need to go to Cabo to take in the finest that Mexican cuisine has to offer)

| No Side \$17.95 | One Side \$19.95 | Two Side \$21.95 |

Peppercorn Crusted Flank Steak

| No Side \$17.95 | One Side \$19.95 | Two Side \$21.95 |

Texas Beef Chili

(With ground beef, hot sauce, tomatoes, jalapenos, cumin, onions, garlic, and spices)

| No Side \$13.95 | One Side \$14.95 | Two Sides \$17.95 |

Grilled Filet Mignon

| No Side \$18.95 | One Side \$20.95 | Two Sides \$22.95 |

Pork Entrees Choices

Sides Options for selections

Pork Scaloppini

(Pork medallions, lightly pounded, sautéed with white wine, lemon and garlic)

| No Side \$17.95 | One Side \$19.95 | Two Sides \$21.95 |

Roasted Loin of Pork German Style

(With apples, onions and sage)

| No Side \$18.95 | One Side \$20.95 | Two Sides \$22.95 |

Roasted Loin of Pork Italian Style

(With Fennel seeds, Onions & Peppers)

| No Side \$18.95 | One Side \$20.95 | Two Sides \$22.95 |

BBQ Spare Ribs / Meaty Ribs

(Smothered in our own sweet & sour BBQ sauce)

| No Side \$18.95 | One Side \$20.95 | Two Sides \$22.95 |

Roast/Baked Country Ham on the bone

(Brushed with our own spiced honey glaze)

| No Side \$16.95 | One Side \$18.95 | Two Sides \$20.95 |

Poultry Entrees Choices

See Sides Options for selections

Tuscan Roasted Chicken

(Enjoy the Italian countryside without leaving your office or home)

| No Side \$14.95 | One Side \$17.95 | Two Sides \$19.95 |

Chicken Picatta

(Lightly Breaded in a Lemon-Butter Caper Sauce)

| No Side \$14.95 | One Side \$17.95 | Two Sides \$19.95 |

New Orleans Bourbon Chicken

(Slightly sweet & savory chicken just like you'll find in the big easy)

| No Side \$14.95 | One Side \$17.95 | Two Sides \$19.95 |

Sesame Crusted Chicken

| No Side \$14.95 | One Side \$17.95 | Two Sides \$19.95 |

Blackened Chicken

| No Side \$14.95 | One Side \$17.95 | Two Sides \$19.95 |

Grilled Teriyaki Chicken

(With Sesame Scallion and Teriyaki Sauce)

| No Side \$14.95 | One Side \$17.95 | Two Sides \$19.95 |

All-natural Herb-Roasted Turkey Breast

(All natural whole breasts served with our homemade giblet gravy)

| No Side \$14.95 | One Side \$17.95 | Two Sides \$19.95 |

Grilled Lemon Chicken Pillared

(Boneless chicken breast, pounded flat, marinated in fresh lemon and garlic)

| No Side \$14.95 | One Side \$17.95 | Two Sides \$19.95 |

Chicken Marsala

(Boneless chicken breast, sautéed in imported marsala with fresh mushrooms)

| No Side \$14.95 | One Side \$17.95 | Two Sides \$19.95 |

Chicken Francaise

(Boneless chicken breast, sautéed with shallots, butter parsley and lemon)

| No Side \$14.95 | One Side \$17.95 | Two Sides \$19.95 |

House / Southern Fried Chicken

(Yes we have discovered the secret 11 herbs & spices recipe, just don't tell the colonel. Coated with our special spice blend, fresh bread crumbs and corn meal)

| No Side \$14.95 | One Side \$17.95 | Two Sides \$19.95 |

Veal Entrees Choices

Sides Options for selections

Veal Chop Milanese On the bone

(Pounded thin, lightly breaded, sautéed and finished in white wine sauce)

| No Side \$32.95 | One Side \$34.95 | Two Sides \$36.95 |

Breast of Veal

(Stuffed with goat cheese, fresh spinach and herbs)

| No Side \$29.95 | One Side \$31.95 | Two Sides \$33.95 |

Veal Scaloppini

(Veal cutlets pounded thin, lightly breaded, sautéed with lemon, garlic and capers)

| No Side \$28.95 | One Side \$31.95 | Two Sides \$33.95 |

Main Course Entrees

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8 guest minimum, unless specified below. All prices per guest.

Main Course Entrees

Seafood Entrees Choices

See Sides Options for selections

(Please ask our catering manager for additional seasonal seafood selection)

Grilled Mahi Mahi

(With a Habenero Mango Salsa)

| No Side \$20.95 | One Side \$22.95 | Two Sides \$24.95 |

Snapper in a Coconut Curry Cream Sauce

| No Side \$20.95 | One Side \$22.95 | Two Sides \$24.95 |

Tilapia in a Coconut Curry Cream Sauce

| No Side \$20.95 | One Side \$22.95 | Two Sides \$24.95 |

Cornmeal Crusted Catfish with a Lemon Tarter Sauce

| No Side \$20.95 | One Side \$22.95 | Two Sides \$24.95 |

Wild Striped Bass

(Freshly caught and on your plate just as you like it)

| No Side \$20.95 | One Side \$22.95 | Two Sides \$24.95 |

Tilapia Vera Cruz

| No Side \$20.95 | One Side \$22.95 | Two Sides \$24.95 |

Soy Ginger Roasted Cod

| No Side \$20.95 | One Side \$22.95 | Two Sides \$24.95 |

Paella Valencia

| No Side \$20.95 | One Side \$22.95 | Two Sides \$24.95 |

Crab or Shrimp Crusted Sea Bass

| No Side \$20.95 | One Side \$22.95 | Two Sides \$24.95 |

Scottish Salmon: Grilled, Teriyaki, Poached or Sesame Grilled

(Salmon dressed how you like it. Try our signature style with lemon, lime and fresh dill. Mustard or dill sauce on the side)

| No Side \$20.95 | One Side \$22.95 | Two Sides \$24.95 |

Mediterranean Branzino

| No Side \$20.95 | One Side \$22.95 | Two Sides \$24.95 |

Grilled Tuna Steak

(Coated with black sesame seeds, freshly ground pepper, soy sauce and sesame oil. Served with grated fresh ginger and finely chopped scallions. "Cooked through" or Seared with Raw Center")

| No Side \$28.95 | One Side \$30.95 | Two Sides \$32.95 |

Tri Color Pepper Crusted Ahi Tuna

(With wasabi Crème Fraiche)

| No Side \$24.95 | One Side \$26.95 | Two Sides \$28.95 |

Dijon & Parmesan Crusted Salmon Fillet

| No Side \$21.95 | One Side \$23.95 | Two Sides \$25.95 |

Sautéed Colossal Shrimp

(Large colossal shrimp sautéed in herb butter sauce)

| No Side \$34.95 | One Side \$36.95 | Two Sides \$38.95 |

Jumbo Shrimp Steamed or Grilled

(Dressed with lemon, lime and fresh thyme. Served with cocktail sauce)

| No Side \$33.95 | One Side \$35.95 | Two Sides \$37.95 |

Lamb Entrees Choices

See Sides Options for selections

Roasted Rack of Lamb

(Encrusted with fresh rosemary, garlic and parsley)

| No Side \$32.95 | One Side \$34.95 | Two Sides \$36.95 |

Lamb Medallions

(Pan-seared cutlets of lamb, served with shallots, mushrooms and white wine sauce)

| No Side \$31.95 | One Side \$33.95 | Two Sides \$36.95 |

Pasta Entrees Choices

See Sides Options for selections

(All pasta dishes served with grated cheese)

Penne with Four Cheeses

(The best of Italy's semi-soft cheeses, baked to a golden brown)

| No Side \$13.95 | One Side \$15.95 | Two Sides \$17.95 |

Orecchiette

(With sweet Italian sausage, white mushrooms and broccoli rabe)

| No Side \$12.95 | One Side \$14.95 | Two Sides \$16.95 |

Lasagna

(Bolognese (meat) or Vegetarian)

| No Side \$14.95 | One Side \$16.95 | Two Sides \$18.95 |

Ravioli with Cheese, meat or mushrooms

(Your choice of homemade Bolognese, vodka, marinara or puttanesca sauce)

| No Side \$13.95 | One Side \$15.95 | Two Sides \$17.95 |

Lobster Ravioli

(With your choice of our homemade sauces)

| No Side \$20.95 | One Side \$22.95 | Two Sides \$24.95 |

Vegetarian Entrees Choices

See Sides Options for selections

Grilled Vegetable Napoleon

| No Side \$14.95 | One Side \$16.95 | Two Sides \$18.95 |

Eggplant/Zucchini Napoleon

| No Side \$14.95 | One Side \$16.95 | Two Sides \$18.95 |

Crisp Hoisin Tofu and Eggplant De Oriente

| No Side \$14.95 | One Side \$16.95 | Two Sides \$18.95 |

Over Stuffed Portobello Mushroom

| No Side \$14.95 | One Side \$16.95 | Two Sides \$18.95 |

Hors d'Oeuvres / Baskets

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8 guest minimum, unless specified below. All prices per guest.



Hors d'Oeuvres

Choose from Vegetarian, Seafood, or our delectable Meats section - Pricing Per Person

| 6 to 8 pcs pp | 8 to 10 pcs pp | 12 to 15 pcs pp |
\$22.95 \$26.95 \$29.95

Vegetarian

- Crostini with Artichoke, Parmesan, Roasted Peppers, Feta, Tomato, Sundried Tomato, and Goat Cheese
- Stuffed Mushrooms with Falafel Pate
- Spinach & Feta Spanakopita Triangles
- Mozzarella with tri-colored peppers and fresh Basil
- Stuffed Mushrooms with Crabmeat Stuffing
- Baby Mozzarella, Grape Tomatoes and Basilico Skewers
- Bruschetta w chopped Tomatoes, Basil & Goat Cheese
- Skewered Vegetables with Balsamic Dipping Sauce
- Crostini with Artichoke Parmesan, Roasted Peppers,
- Feta Cheese, Tomato Bruschetta, Sundried Tomato and Goat Cheese
- Stuffed Mushrooms with Falafel Pate
- Home Made Potato Knishes
- Vegetable or Chicken Spring Rolls with Soy-Ginger Dipping Sauce
- Vegetable Samosa
- Wild Mushroom Tartlets
- Roasted Tomato & Goat Cheese- On Caramelized Onion Tarts
- Skewered Fire Grilled Vegetables in a balsamic reduction Drizzle

Standard Fare

- Skewered Coconut Crusted Shrimp (with a Mango Chutney Dipping Sauce)
- Pigs-in-a-Blanket
- Mini Beef Meatballs
- Assorted Mini Quiche
- Mini Crab Cabs
- Stuffed Mushroom Caps (with veggies or sausage)
- Asparagus Spears wrapped in Prosciutto
- Skewered Chipotle Lime Grilled Shrimp
- Skewered Sesame Beef Satay with Semi Spicy Hoisan 5 Spice Drizzle
- Smoked Salmon on Black Bread with Cream Cheese & Dill
- Endive with Blue cheese Mousse & Tossed Walnuts
- Mini Beef Wellington
- Buffalo Chicken Wings with Blue Cheese Dressing
- Antipasto Skewers
- Curried Chicken with toasted Coconut in Cucumber Cups
- Tandoori Chicken Skewers w. spicy yogurt dipping Sauce
- Black mission fig and Goat Cheese tartlet
- Mini Beef Sliders with Cheddar
- Teriyaki Beef Skewers with honey-soy dipping Sauce
- Skewered Rosemary Lemon Grilled Shrimp
- Beef Satay skewer with Secret 5 Spice Sauce
- Chicken Satay skewer with Thai Peanut Sauce
- Vegetable Satay skewer with Yogurt Dill Sauce
- Shrimp Satay with Sweet Chili Sauce
- Stuffed Colossal Shrimp with Crabmeat
- Endive Spears stuffed with Baja Shrimp Salad
- Bar-B-Que Brisket on a mini Brioche
- Asparagus Spears Wrapped with Prosciutto Di Parma
- Chicken Teriyaki Skewers with Pineapple Salsa
- Rosemary-Lemon Grilled Baby Lamb Chops (Lollipop Chops)

Cocktail Baskets

Small Serves 10-12 people \$199.95
Large Serves 18-20 people \$299.95

Requires minimum 24 Hours Advanced Notice

The Aegean Basket

Skewers of Lamb Souvlaki, Skewers of Garlic Lemon Shrimp, Spanikopita, Marinated Feta, Kalamata Olives, Pita Breads with Tzatziki and Walnut, Garlic & Yogurt Dipping Sauces.

The Mexican Basket

Beef Taquitos, Chicken Taquitos, Beef Empanadas, Miniature Chicken Tacos, Blue and Yellow Corn Tortillas with Salsa and Guacamole.

The Tapas Basket

Garlic Chicken Wings, Tapas Style Shrimp Skewers with Smoked Paprika, Grilled Chorizo, Garlic and Parsley Potato Wedges, Fried Mushrooms, Serrano Ham & Tomato Toasts.

The Tuscano Basket

Skewers of Grilled Italian Sausage, Skewered Lemon Garlic Shrimp, Skewers of Prosciutto and Melon, Sliced Italian Salami, Skewers of Fresh Mozzarella and Tomato, Roasted Red Peppers, Sicilian Olives, Eggplant Bruschetta.

The Mediterranean Basket

Skewers of Marinated Moroccan Grilled Sirloin, Skewers of Provençal Herb Chicken, Tunisian Red Snapper Cakes, Spanikopita, Falafel Balls, Hummus, Babaghanough and Pita Breads.

The Brazilian Basket

Skewers of Argentinean Beef, Skewers of Cilantro Shrimp, Salt Cod and Red Pepper Fritters, Black Bean Empanadas, Plantain Chips, Classic Chimichurri, Roasted Tomato Chimichurri.

The Sushi Basket

Assorted Sushi Platter including California Rolls, Spicy Tuna Rolls, Vegetarian Rolls, Nigiri & Maki, Pickled Ginger, Wasabi & Scallion Soy Sauce

The Thai Basket

Skewers of Grilled Chicken & Beef Satay, Skewers of Lemongrass Shrimp, Vegetable Spring Rolls, Sweet Corn Patties, Crisp Wonton Strips, Spicy Peanut Dip & Ginger Scallion Dip

Global Menu



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10 guest minimum, unless specified below. All prices per guest.

French \$29.95

Coq au Vin Rotisserie Chicken
(With Rosemary and White Wine Stewed Vegetables)

Trout Almondine
(With Slivered Almonds in a Lemon-Butter Sauce)

Parsleyed New Potatoes

Bacon and Leek Mini Quiche
(With Roasted Asparagus Tips)

Caramelized Onion, Mushroom & Gruyere Tartlets

Italian-1 \$27.95

Porcini Crusted Chicken
(With Wild Mushrooms Marsala)

Gnocchi Bolognese
(With a Hearty Thick Meat Sauce and Cheese)

Sauteed Broccoli Rabe
(Garlic, Evoo, Red Pepper Flakes and Parmesan Reggiano)

**Vine Ripened Tomato, Basil & Fresh Mozzarella
Caprese w EVOO**

Classic Caesar Salad or Tossed Garden Salad

Italian-2 \$27.95

Grilled Branzino
(With a Lemon- Butter Glaze)

Chicken Rollatini
(With Spinach, Mozzarella Peppers and Prosciutto)

Rosemary- Lemon Roasted Potatoes

Green Bean Salad
(With Celery, Onion and Anise with a zesty Italian Dressing)

Traditional Caesar Salad or Garden Salad
(With Mixed Vegetables & Orange segments)

Polynesian \$29.95

Citrus Chicken with Papaya Cilantro Relish

Pacific Rim Grilled Steak

Sweet Potato Salad

Polynesian Cellophane Noodle Salad

Bora Bora Vegetable Salad

**Lettuce, Celery, Carrots, Peppers, Toasted
Almonds, Wonton Strips with a Ginger Vinaigrette**

Chinese-1 \$27.95

Lemon- Pepper Steak with Onions and Peppers

Sesame Chicken with Cashew Nuts

Vegetable- Soy Fried Rice

Steamed Teriyaki Chicken Dumplings

Sautéed Bok Choy

Chinese-2 \$27.95

Sweet & Spicy Chicken Wings

Soy Sesame Beef Skewers

Chicken Teriyaki Dumplings & Vegetable Dumplings

Cantonese Asian Sesame Noodle Salad

Emperors Vegetable Spring rolls

Thai-1 \$30.95

Chile, Soy-Lemongrass and Honey Skewered Beef

Sea Bass
(With Coconut Milk, Ginger, Cashews and Thai Basil)

Coconut Rice

Snow Peas, Red Peppers and Bean Sprouts

Vegetable Spring rolls

Thai-2 \$30.95

Terriyaki Fish Fillet
(Topped with Peanuts, Scallions, Thai Dill and Coriander)

Chicken with Thai Green Curry Coconut Sauce

Thai Cellophane Noodles
(With Chicken and Shrimp, Scallions and a Spicy Authentic Thai Sauce)

Thai- Lemongrass Vegetable Spring rolls

Bangkok Bean Sprout Salad

Global Menu



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10 guest minimum, unless specified below. All prices per guest.

Japanese \$31.95

Soy-Ginger Sesame Crusted Ahi Tuna
(Topped with Frizzled Onions & a Teriyaki Vinaigrette Reduction drizzle)

Chicken Teriyaki on a bed of Steamed Vegetables
(Beef add \$3.00)

Assorted Sushi Rolls-California Rolls, Vegetable Rolls, Spicy Tuna Rolls Accompanied by Wasabi, Soy Sauce and Pickled Ginger

Roasted Carrot Salad with Sesame Ponzu Vinaigrette
Traditional Noodle Salad

Hawaiian \$32.95

Luau- Barbecued Ribs
(With Pineapple Chutney dipping sauce)

Sweet and Sour Hawaiian Chicken

Crisp Vegetable Spring Rolls

Basmati Rice Salad Toasted Macadamia Nuts and Mango

Mesclun Salad
(With Avocado, Papaya, Peppers, Soy Sesame, Ginger Vinaigrette)

Mexican-1 \$27.95

Slow Braised Shredded Chipotle Pork

Chicken Enchiladas
(With Queso Fresco and Tomatillo Sauce)

Zucchini Torte with Cheese and Green Chiles

Mexican Rice
(With Tomatoes and Olives)

Stewed Red Beans

Green Salad
(With Jicama, Tomatoes, Radishes and Mango)

Mexican-2 \$29.95

Burritos
(With Chicken, Yellow Rice and Refried Beans)

Red Snapper Fillets
(With Cilantro, Lime, Toasted Pecans and Garlic Sauce)

Stewed Red Beans with Sofrito

Sautéed Corn and Zucchini

Chopped Salad
(With Tomatoes, Queso Blanco, Jicama and Radishes)

Corn Tortillas, Salsa, Lime-Guacamole and Sour Cream

Mexican-3 \$29.95

Tequila- Grilled Skirt Steak with Chimichurri

Grilled Chicken with Orange, Tomatillo, Cilantro Relish

Green Chile Rice with Cilantro, Roast Corn, Tomatoes

Sweet & Crispy Plantains

Stewed Black Beans

Green Salad with Jicama, Tomatoes, Radishes and Queso Blanco

Flour Tortillas

Caribbean-1 \$27.95

Jamaican Jerk Chicken

Jamaican Beef Patties

Coconut Rice with Peas

Fried Cassava with Garlic Sauce

Chopped Salad

Roti

Caribbean-2 \$29.95

Kingston Curried Chicken

Tandoori Fish

Rice and Pigeon Peas

Sweet Plantains

Chopped Salad w Sorrell & Mango

Roti

Moroccan-1 \$31.95

Herb Grilled Lamb Kabobs with Moroccan Lime- Jam

Red Snapper with Chermoula (Almond and Fresh Herb Sauce)

Briks-Olive, Sundried Tomato, Potato, Almond Turnovers

Tunisian Cous Cous Salad
with Cucumbers, Tomatoes, Olives, Parsley and Mint

Chopped Salad with Feta, Fava Beans and Scallions

Global Menu



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10 guest minimum, unless specified below. All prices per guest.

Moroccan -2 \$31.95

Apricot Chicken with Raisins and Herbs and Saffron

Boneless Trout Stuffed with Couscous, Artichoke, Almonds, Herbs

Eggplant with Moroccan Tomato Jam

Apricot Couscous and Rice Salad

Cucumber and Tomato Salad

Middle Eastern-1 \$28.95

Chicken Kabobs with Dates, Peppers and Onions

Falafel Balls with Tahini

Turkish Cheese Cigars

Hummus, Babaghanough with Flavored Pitas

Israeli Salad with Cucumbers, Tomatoes and Peppers

Fava Bean and Rice Salad

Middle Eastern-2 \$29.95

Fried Fish with Capers, Tomato, Olives and Artichoke

Cilantro Salad Skewered Beef with Persian Tomato Jam

Middle Eastern Salad with Romaine, Tomatoes

Spicy Eggplant Salad

Toasted Israeli Couscous Salad with Chick Peas, Dried Cranberries and Dill

Cucumbers, Scallions, Radishes, Dill and Parsley

Latin-1 \$29.95

Grilled Lime Chicken with Mango Habanero Salsa

Grilled Flank Steak with Chimichurri

Yucca with Garlic Sauce

Spanish Rice with Olives & Tomatoes

Stewed Red Beans with Cilantro

Spicy Eggplant Salad

Toasted Moroccan Cous Cous Salad with Chick Peas, Dried Cranberries and Dill

Salad Cucumbers, Scallions, Radishes, Dill and Parsley

Latin-2 \$29.95

Cuban Roast Pork Mojito
(Topped with Sautéed Red Peppers)

Lime-Rosemary Oven Roasted Chicken

Sweet Yucca

Cuban Style Black Beans

Yellow Rice with Beans

American-1 \$28.95

Grilled Peppercorn Crusted Hanger Steak with Gravy

Kansas City Style BBQ Chicken (On the bone)

Roasted Baby Yukon Potatoes

Garden Salad with Tomato, Celery, Cucumbers, Onions, Croutons

Grilled/Fire Roasted Seasonal Vegetable Platter

American-2 \$29.95

Crab Crusted Wild Sea Bass

Southern Style Fried Chicken

Classic Home fried Potatoes

Tomato and Onion Salad

Green Bean, Sweet Corn and Pepper Salad

American-3 \$31.95

Shrimp Crusted Mahi Mahi with a Habanero Mango Salsa

Sliced Filet Mignon with Sautéed Mushrooms

Romaine & Radicchio Salad with Grilled Pears, Bleu Cheese, Toasted Pecans, Sundried Cranberries, Sliced Strawberries, Seedless Grapes

Roasted Red Bliss Potatoes with Fresh Rosemary

Grilled Asparagus with Lemon Zest and Shallot Oil

Desserts / Beverages

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8 guest minimum, unless specified below. All prices per guest.



Dessert Platters

Cookie and Brownie Platter **\$8.95**

Fresh baked chocolate fudge brownies and an assortment of home recipe cookies- **-\$5.95 per person**

European Pastry Platter **\$9.95**

An Assortment of mini pastries, mini tarts and cream filled delights- **-\$6.95 per person**

Giant Cookie Basket **\$6.95**

Freshly baked Chocolate Chip, Oatmeal raisin, black & Whites & Peanut Butter- **\$3.95 per person**

Cupcake Café

Delicious home baked assortment of the greatest Cupcakes on the planet- Dozen of Cupcake Café

Medium Size (1 Dozen) \$35.95

Jumbo Size (1 Dozen) \$45.95

Chocolate Covered Strawberries **\$39.95**

(Dozen of Chocolate Covered Strawberries)

Beverages

Canned Sodas **\$2.95**

Spring Water **\$2.95**

Pellegrino & Perrier **\$3.75**

Snapple- Assorted Flavors **\$3.25**

Home made Lemonade **\$3.45**

Assorted Boylans (Root beer, Cane Cola, Black Cherry) **\$2.95**

Ginger Ale **\$3.75**

Individual Tropicana Juice (Raspberry Lemonade, Orange) **\$2.95**

Assorted Pellegrino (Blood Orange, Orange, Lemon) **\$3.95**

Assorted Naked Brand Juices (All Flavors) **\$4.95**

Coca-Cola/Diet Coke Bottles **\$2.95**

Coconut Water **\$3.95**

Please ask about

We offer a complete line of Cakes & Pies and specialty baked goods for every occasion including sheet cakes. We are famous for our Handmade Gift Baskets for all seasons, holidays, birthdays, Mother's day, Get well and celebrations for every type of occasion.

Terms and Conditions / About Us

We at Eden Gourmet Catering NYC take pride in the standards of excellence that we have attained. We are absolutely committed to providing our valued clients a seamless & memorable culinary experience. Considerable experience in understanding the needs and wants of our clientele has helped us to address and service those needs quite effectively. We are now steadfast in our commitment to using and providing only the freshest of quality ingredients and homemade freshly baked products from our own Bakery. These core values, commitment and Impeccable spot on full service certainly sets Eden Gourmet Caterers apart from the rest of the pack!

Catering Orders may be placed Monday through Friday 7:00am to 5:30 pm.

For prompt service we kindly ask that you place your orders as early as possible. Some orders may require 24-48 hours prior notice (however last minute orders can be accommodated). We do offer various dietary restricted menus and Complete Organic Menu's. Please allow one of our trained Catering Directors to assist you in designing your event that is tailored to your needs. We also offer Gluten Free meal options. We are not a Gluten Free kitchen.

We deliver to all parts of Manhattan, Brooklyn and other surrounding NYC area's upon request with advanced notice. Some areas outside of service areas may require a delivery surcharge. We plate and serve our food on high quality plastic serving trays, plates, cutlery and serving utensils. We also provide disposable tablecloths, cups and napkins. Please let us know in advance if you have the need for Chinaware, etc. We can provide chinaware/plates, full event rentals and Direction (wait staff, bartenders, On site Chef's, etc.) which may be arranged at an additional charge/per piece charge. Never fear,, we take care of everything for you so you may just relax and enjoy your special Culinary Extravaganza!

Some orders may be subject to a deposit. As our products are perishable we require that we must be provided 24- 48 Hours/1- 2 full business day prior notice (depending on your event/ menu type) in order to cancel an order and avoid cancellation fees or in some cases at the full cost of the event.

We accept All Major Credit Cards & Cash. Corporate Checks are accepted and we would kindly ask that all Corporate Check payments be made no less than 4 business days prior to the event or function date. In the event that catering/event equipment is left overnight, charges for lost, damaged or unreturned catering equipment shall apply.

Corporate accounts are welcome, please speak to one of our catering professionals about opening a corporate house account with us!

All orders are subject to a 10% percent administrative fee.

Our Special Event Directors can put together the perfect experience tailored to your Event. Let us know if there is something very special that you would like us to put together for you as we can accommodate all special requests!! From the budget conscience client to the client looking for something more specific or complex, we have created a menu where there is both great variety value and something for everybody to fit your budget. Thank you for your kind interest in Eden Gourmet Caterers.

We hope to impress you soon!