

# EDEN

## **CATERING PACKAGE**

Bold American Food

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\*This is a sample package. All menu items and prices are subject to change, based upon availability.\*



## Seated Dinner Menu

### Soup or Salad

#### SELECT CHOICE OF TWO\*

LOBSTER & SWEET CORN BISQUE-ADD \$2  
SEASONAL GAZPACHO  
BUTTERNUT SQUASH BISQUE

SALAD OF SEASONAL GREENS  
BABY ICEBERG WEDGE  
EDEN'S GRILLED CAESAR SALAD

### Entree

#### SELECT CHOICE OF THREE ENTRÉES\*

PRIME RIB OF BEEF AU JUS Market Price  
Chef's Potato, Chef's Seasonal Vegetable

ROASTED CENTER CUT FILET MIGNON \$70 PER PERSON  
Chef's Seasonal Preparation

PAN ROASTED JUMBO LUMP CRAB CAKES Market Price  
Herbed Peewee Potatoes, Chef's Seasonal Vegetables, Lemon Emulsion

PAN SEARED ATLANTIC SALMON FILET \$56 PER PERSON  
Chef's Seasonal Preparation

SLOW ROASTED PORK TENDERLOIN \$56 PER PERSON  
Root Vegetable Au Gratin Potatoes, Chef's Seasonal Vegetables, Brandy Mustard Cream

OVEN ROASTED EUROPEAN-CUT CHICKEN \$56 PER PERSON  
Chef's Seasonal Preparation

PAN SEARED DIVER SCALLOPS \$60 PER PERSON  
Seasonal Risotto, Chef's Seasonal Vegetables, Beurre Blanc

EDEN'S MAC N CHEESE PASTA \$56 PER PERSON  
Goat Cheese, Pecorino Romano, Spinach, Grilled Chicken Breast, Roasted Peppers, Garganelli Pasta

SEARED #1 AHI TUNA \$66 PER PERSON  
Wasabi/Sesame Crust, Sticky Rice, Szechuan Green Beans

PAN SEARED GROUPER \$60 PER PERSON  
Chef's Seasonal Preparation

VEGETARIAN ENTRÉE \$56 PER PERSON  
Chef's Seasonal Preparation

### Dessert

#### SELECT CHOICE OF TWO\*

WARM SEASONAL FRUIT CRISP  
DARK CHOCOLATE TRUFFLE CAKE  
BANANA BREAD PUDDING  
KEY LIME PIE  
SALTED CARAMEL PECAN TART  
CRÈME BRULEE  
OLD FASHIONED APPLE CAKE  
ASSORTED BISCOTTI  
(CUSTOM DESIGNED CAKES ALSO AVAILABLE)

**SOFT DRINKS, COFFEE AND GOURMET HOT TEA ARE INCLUDED**  
**ALL PRICES ARE SUBJECT TO 20% SERVICE CHARGE**

**OUR MENU MAY CONTAIN THE FOLLOWING FOOD ALLERGENS:**  
**DAIRY, EGG, PEANUT, TREE NUTS, FISH, SHELLFISH, SOY, WHEAT**



## **Classic Dinner Buffet**

### **Artisanal Cheese Board**

TRUFFLED HONEY, SEASONAL FRUIT, HOUSEMADE CRACKERS

### **The Buffet**

SELECT ONE SALAD:

CLASSIC CAESAR SALAD,  
SEASONAL GREEN SALAD, BALSAMIC VINAIGRETTE  
SPINACH SALAD, DRIED CHERRIES, WALNUTS, GOAT CHEESE

SELECT TWO ENTREES:

CARVED PRIME RIB OF BEEF AU JUS  
CARVED SLOW ROASTED PORK LOIN  
CARVED SLOW ROASTED TENDERLOIN OF BEEF (\$10 additional per person)  
ROASTED SCOTTISH SALMON FILET CITRUS BEURRE BLANC  
HERB RUBBED ROASTED CHICKEN BREAST  
EDEN'S MAC N CHEESE  
BRAISED BEEF SHORT RIBS

SELECT ONE STARCH:

LOADED MASHED POTATOES  
RICE PILAF  
CREAMY POLENTA  
PEEWEE POTATOES

CHEF'S SEASONAL VEGETABLE

### **Dessert Display**

AN ASSORTMENT OF CHEF'S SEASONAL PETIT FOURS  
(*CUSTOM DESIGNED CAKES ALSO AVAILABLE*)

\$55 PER PERSON

MINIMUM OF 40 GUESTS, \$4.00 ADDITIONAL PER PERSON IF LESS THAN 40

***SOFT DRINKS, COFFEE AND GOURMET HOT TEA ARE INCLUDED***  
***ALL PRICES ARE SUBJECT TO 20% SERVICE CHARGE***

*OUR MENU MAY CONTAIN THE FOLLOWING FOOD ALLERGENS:  
DAIRY, EGG, PEANUT, TREE NUTS, FISH, SHELLFISH, SOY, WHEAT*



## Optional Hors d' Oeuvres Package

(TO BE ADDED TO THE BUFFET OR DINNER MENU)

\$11 PER PERSON

### CHOOSE TWO ITEMS OF THE FOLLOWING:

#### CHEESE

Caramelized Onion & Blue Cheese Tart  
Phyllo Purses, goat cheese, lemon zest  
Warm Brie Crostini, walnut, sun-dried cherry chutney  
Crispy Maytag Blue, lavender honey, micro greens

#### MUSHROOM

Portobello Mushroom Crostini, balsamic onion jam  
Wild Mushroom Risotto Cake, sage-apple chutney  
Wild Mushroom Cappuccino, dusted cinnamon

#### VEGETABLE

Baby Vegetable Crudit , buttermilk ranch dip  
Grilled Stuffed Eggplant, goat cheese, fresh herbs  
Kalamata Bruschetta, shaved ricotta salata, mint oil  
Crispy Artichokes, spicy lemon aioli  
Roasted Beet Bruschetta, chives, balsamic, parmesan  
Grilled Marinated Olives, Serrano ham, balsamic

#### CHICKEN

Herb Crepes, roasted chicken, lemon ricotta  
Apricot-Jalape o Glazed Chicken Satay  
Smoked Chicken Salad, mango, mint  
Chicken Spring Rolls, honey, habanero

#### TOMATO

Tomato Tart, lemon aioli, fried basil  
Mozzarella-Tomato-Basil Brochette, aged balsamic  
Roasted Tomato Bruschetta, garlic chips, extra virgin olive oil  
Heirloom Tomato, baked goat cheese, herb salad

#### SALMON

House-Cured Gravlax, cucumber crostini, honey mustard vinaigrette  
Anise-Seared Salmon, fennel aioli, snipped chives  
Salmon Tartare, fresh herbs, citrus  
Smoked Salmon, potato rosti, mustard vinaigrette

#### TUNA

Five Spice Ahi Tuna, citrus, cucumber  
Tuna Crudo, saffron aioli, tomato relish, olive bread  
Ahi Tuna Tartare, scallion, capers, ginger-soy vinaigrette  
Spicy Seared Tuna, curried crab salad, carrot vinaigrette  
Pepper-Seared Tuna, wasabi cr me fraiche, pickled onions

#### FLATBREAD

Prosciutto & Gorgonzola, balsamic figs, candied walnuts  
Margherita, roasted tomatoes, mozzarella, caramelized garlic, basil  
Tequila-Cured Salmon, cr me fra che, fresh dill  
Beef Tenderloin, Beamster gouda, caramelized onion

### CHOOSE TWO ITEMS OF THE FOLLOWING:

#### DUCK

Duck Confit, herb salad, fig jam  
Shaved Duck & Artichoke, truffle oil  
Oven-Roasted Duck, grilled pear, truffled honey

#### BEEF

Grilled Beef Tenderloin Bruschetta, herbed butter, shaved fennel  
Spicy Beef Tartare  
Shaved Beef Carpaccio, fennel herb salad, orange oil  
Grilled Hanger Steak, pickled onion salad

#### PROSCIUTTO

Classic Prosciutto-Wrapped Melon  
Prosciutto-Wrapped Fig, stuffed with Stilton blue cheese  
Shaved Prosciutto, citrus-cured feta, apple marmalade

#### CRAB

Crab-Avocado Salad, cucumber chip, citrus oil  
Mini Crab Cake, pickled onions  
Marinated Lump Crab, pickled pea shoots, endive leaf  
Lump Crab Margarita, cilantro, avocado

#### LOBSTER

(\$2.00 Additional per Person)  
Lobster Club Sandwich, micro greens, vanilla aioli  
Butter-Braised Lobster Tart, shaved fennel, white truffle salad  
Skewer of Lobster, basil, wild mushrooms  
Black Truffle & Butter Braised-Lobster

#### SHRIMP

Grilled Tiger Shrimp Skewer, lemon, dill  
Shrimp Kabob, mango-vanilla vinaigrette  
Almond-Crusted Shrimp Satay, avocado, cilantro  
Classic Shrimp Cocktail

#### ESCARGOT

Tomato-Braised Escargot, garlic, fried basil  
Escargot, garlic, parsley, butter

#### OYSTER

Champagne-Baked Oysters, braised leeks, truffle cream  
Crispy Oysters, spinach pesto, baby arugula, prosciutto  
Crispy Oysters, avocado mousse, chive honey

#### SCALLOP

(\$2.00 Additional per Person)  
Seared Scallop, melted leek tart, sweet corn chutney  
Applewood Smoked Bacon Wrapped Scallop, pesto  
Seared Scallop, prosciutto, sage, local melon, port reduction  
Grilled Scallop, grapefruit, fresh basil

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