

Seasonal Menu Selections

These selections are available until March 31, 2011.

SEASONAL SAVINGS 10 person minimum. No substitutions please.

Edward's Classic \$11 per person
Basil Dijon Chicken Fingers served with basil cream, Roasted Redskins with Gorgonzola, Green Bean Amontine, Strawberry Fields Salad with raspberry vinaigrette and Baguette Slices with honey butter.

Taste of Home \$10 per person
Homemade Chicken Pot Pie, Fresh Fruit Salad, Pear and Apple Salad with raspberry vinaigrette and Mini Brownie Bites.

Italian Country \$9 per person
Baked Mostaccioli (vegetarian), Italian Sausage with caramelized onions and roasted red peppers, Caesar Salad and Garlic Breadsticks.

ST. PATRICK'S DAY DINNER \$12 per person
No minimum required March 12th-17th. 10 person minimum otherwise. Ready to reheat and serve at your convenience. No substitutions please.

- **Fresh Sliced Corned Beef**
- **Braised Cabbage and Carrots**
- **Whipped Idaho Potatoes**
- **Traditional Irish Soda Bread**

ADDITIONS

Reuben Dip \$8 pint

Black Eyed Pea Dip \$8 pint

Edward's Tailgate Subs (serves 8-10) \$28 each
Choose from the selections below. Cut upon request.

Roast Turkey - turkey, havarti, balsamic onions, mustard horseradish

Beef & Boursin - roast beef, boursin, lettuce, tomato, onion, dijon

Basil Vegetarian - lettuce, tomato, havarti, balsamic onions, basil cream

Club - ham, turkey, bacon, cheddar, lettuce, tomato, basil cream

GREEN SALADS Half Pan (serves 10-12) Full Pan (serves 20-24)

Snowflake Salad (available in January) Half Pan \$22 Full Pan \$42
Romaine lettuce, feta cheese, basil chiffonade, candied lemon peel and toasted almonds with white wine vinaigrette.

Sweetheart Salad (available in February) Half Pan \$25 Full Pan \$48
Field greens, goat cheese, pomegranate seeds and candied pistachios with grapefruit vinaigrette.

Green Goddess Salad (available in March) Half Pan \$25 Full Pan \$48
Baby spinach, cucumber, radish, red onions, carrots and artichokes with green goddess dressing.

HOMESTYLE FAVORITES

Pulled Buffalo Chicken

Roasted chicken breast hand shredded into our housemade buffalo sauce. Served with gorgonzola slaw and slider buns.

Half Pan (serves 10-12) \$42 Full Pan (serves 20-24) \$72

APPETIZERS BY THE DOZEN 2 dozen minimum required per appetizer.

Black Bean Cakes black beans, corn and southwest spices baked and served with cilantro lime sour cream \$18 dozen

Corned Beef Sliders corned beef, 1000 island and swiss cheese stacked on a slider bun served with coleslaw . . . \$18 dozen

Fried Mac n' Cheese Bites our housemade mac n' cheese rolled, breaded and fried \$18 dozen

Crab Angles creamy crab and a three cheese blend folded into a flaky phyllo crust \$24 dozen

APPETIZER PLATTERS

Bruschetta Platter

Olive tapenade, fresh tomato bruschetta, boursin cheese, pesto chicken salad and artichoke dip served with baguettes, crackers and croutes.

Small (serves 10-12) \$45 Medium (serves 15-18) \$65 Large (serves 20-24) \$85

Mexican Layer Dip

Seasoned refried beans, guacamole, cilantro lime sour cream, cheddar cheese, tomatoes and black olives served with tortilla chips.

Small (serves 10-12) \$28 Medium (serves 15-18) \$40 Large (serves 20-24) \$52

APPETIZER MENUS

Tailgate Party \$22 per person

Smoked Sausage Platter with crackers and croutes, Basil Dijon Chicken Fingers served with basil cream, Bruschetta Platter with crackers and croutes, Crab Angles, Spinach Stuffed Mushrooms and Artichoke Dip with tortilla chips.

Game Winning Touchdown \$18 per person

Assorted Tailgate Subs, Buffalo Chicken Fingers with gorgonzola cream sauce, Black Bean Cakes, Raw Vegetable Crudite with sun-dried tomato dip and yogurt dill dip, Fresh Fruit Skewers and Fried Mac n' Cheese Bites.

PASTRIES BY THE DOZEN 2 dozen minimum.

Brownie Lollipops \$20 dozen

Housemade brownie lollipops dipped in an assortment of white, dark and milk chocolate, drizzled with chocolate accents.

TORTES Our tortes are available in the following sizes:

6" (serves 6-8) \$21, 8" (serves 10-12) \$32, 10" (serves 14-16) \$45

1/4 Sheet (serves 20-25) \$54, 1/2 Sheet (serves 40-50) \$90, Full Sheet (serves 90-100) \$125

Dark Chocolate Cherry Torte

Devil's food cake soaked in a sweet cherry kirsch, layered with dark chocolate cherry mousse, topped with a dark chocolate glaze, chocolate shavings and chocolate dipped cherries.

CHEESECAKES Our cheesecakes are available in the following sizes:

6" (serves 6-8) \$18, 8" (serves 10-12) \$30, 10" (serves 14-16) \$42

Gameday Cheesecake

Peanut butter cheesecake swirled with chocolate chips with a salted pretzel crust, decorated with chocolate dipped pretzels.

To ensure availability please allow a minimum of 48 hours advance notice when ordering. At times we are forced to cut off orders early to maintain the highest quality for your order.

Speak with our catering manager for information on staffed events. Our uniformed staff will create a beautiful presentation of your menu, offer professional and courteous service to your guests, and thoroughly clean up after the event allowing you to relax and enjoy your party.

