

# Edwards

cafe and caterer

*Distinctive and Memorable Events Start Here...*



115 East Main Street • Northville, MI 48167 • Phone: (248) 344-1550 • Fax: (248) 344-9121  
[www.edwardscaterer.com](http://www.edwardscaterer.com)



## BREAKFAST

### Fresh Fruit Tray

Seasonal fruits topped with kiwi and berries.

### Yogurt and Granola Parfait

Layered with honey vanilla yogurt and fresh fruit topped with homemade granola.

### Made Fresh Daily Muffins/Scones

Call for our daily selections.

### Coffee Cakes

Great with coffee or tea. Choose from Very Berry or Cinnamon Pecan.

### Jumbo Pecan Sticky Buns or Cinnamon Rolls

Made fresh daily.

### Turnovers

Apple or cherry filled flaky, puff pastry baked to a golden brown.

### Baked Strata

Egg custard and bread cubes baked with your choice of filling. Choose from Blueberries and Cream, Ham and Cheese, or Cinnamon Pecan French Toast.

### Petite Bakery Platter

Assorted freshly baked miniature muffins, scones, and croissants served with flavored, whipped butter.

### Chunky Roasted Hashbrowns

Redskin potatoes with peppers and onions.

### Deep Dish Quiche

Choose from Lorraine, Broccoli with Ham and Cheddar, Spinach and Feta Cheese, Roasted Vegetable, Mushroom and Asparagus, Tomato and Onion or Mediterranean.

## SIDES

Garlic Roasted Redskins with Gorgonzola

Rosemary Roasted Yukon Potatoes

Twice Baked Potatoes

Garlic Smashed Potatoes

Whipped Potatoes

Ranch Potato Bake

Green Bean Concasse

Asparagus and Artichokes

Rice Pilaf

Broccoli, Cauliflower, Peppers and Carrots

Macaroni and Cheese

Au Gratin Potatoes

Roasted Vegetable Collage

Roasted Asparagus Parmesan

Roasted Corn Gratin

## DIPS, SPREADS & DRESSINGS

Creamy Fruit Whip

Devonshire Cream

Dill Caper Sauce

Basil Cream

Raspberry Vinaigrette

Caesar Dressing

Boursin Cheese

Garden Salsa

Artichoke Dip

Caramelized Onion Dip

Horseradish Cheddar Spread

Reuben Dip

Sundried Tomato Dip

Spinach Dip

Mustard Horseradish Sauce

Croutes in a Box

Blue Corn Tortilla Chips

Flour Tortilla Chips





## SOUPS

*Warm up to our selection of the finest soups in town. Prepared fresh daily using all of the finest ingredients and herbs. Please call for daily selections.*

## SANDWICHES

*Made fresh and served with blue corn chips and a pickle.*

**Smoked Turkey on French**  
**Turkey Gorgonzola**  
**The "Our Favorite"**  
**Triple Decker Club**  
**Hot Corned Beef and Swiss**  
**Roast Beef**  
**Beef and Boursin**  
**Ham and Boursin**  
**Chicken Pesto Croissant**  
**Chicken Caesar Wrap**  
**Tarragon Chicken Salad**  
**Dilled Egg Salad**  
**Tuna Salad**  
**Ham and Swiss Wrap**  
**Spinach Turkey Wrap**  
**Veggie Wrap**  
**Basil Vegetarian Baguette**

## LUNCH TIME

### **Individual Sandwich Boxed Lunch**

Your choice of sandwich, Greek Pasta Salad, blue corn chips and a brownie. (Club sandwich also available for an additional charge)

### **Assorted Sandwich Buffet**

An assortment of Edward's sandwiches, Greek Pasta Salad, and blue corn chips with salsa served on a tray.

### **Salad Buffet**

A trio of our housemade Chicken Tarragon, Dilled Egg, and Tuna Salad on a platter served with an assortment of rolls and petite croissants.

### **Trio of Salads**

Chicken Broccoli Salad, Greek Pasta Salad, and Fresh Fruit Salad with a roll and butter.

### **Petite Luncheon Croissants**

Smoked Turkey, Roast Beef, Tuna, and Vegetarian sandwiches served on miniature croissants.

### **Edwards Deli Platter**

Roast Beef, Ham, Smoked Turkey and Corned Beef; Swiss, Cheddar and Havarti Cheese; Tomato, Red Onion, Dijon Mustard, Mayonnaise, and a selection of breads.

### **Soup, Salad and Sandwich Combo**

Your choice of 1/2 Turkey, Tuna Salad or Veggie sandwich. Served with chef's choice soup and Basil Tortellini Salad.



## GREEN SALADS

**Caesar**

Romaine lettuce, Parmigiano cheese, housemade croutons and caesar dressing. (Available with chicken)

**Chicken Bacon**

Mixed greens, chicken breast, crumbled egg, bacon, tomatoes, onion, water chestnuts and cheddar cheese. Served with sweet and sour vinaigrette.

**Classic Maurice**

Romaine lettuce, julienne ham, turkey, and swiss cheese served with housemade dressing.

**Cobb Salad**

Fresh romaine, gorgonzola cheese, Swiss cheese, ham, turkey, chicken breast, bacon, crumbled egg and tomatoes. Served with avocado ranch.

**Garden Salad**

Romaine lettuce, tomato, cucumber, red onions, carrots, and croutons served with ranch dressing.

**Greens Pear and Apple**

Mixed greens, walnuts, gorgonzola cheese, pears, apples, dried cranberries with raspberry vinaigrette.

**Nappa Salad**

Chinese nappa cabbage, crunchy sesame almond topping and green onions with a sweet soy vinaigrette.

**Romaine Fruit and Nut**

Romaine lettuce, strawberries, grapes, mandarin orange segments, gorgonzola cheese, red onion, almonds, and raspberry vinaigrette.



## GOURMET SALADS

**Basil Tortellini**

Cheese filled tortellini with artichokes, sundried tomatoes, Parmesan and asiago cheeses in a champagne vinaigrette.

**Chicken Broccoli**

Sliced chicken breast, fresh broccoli, red onions, grapes, and walnuts with a dill mayo dressing.

**Fresh Fruit**

Chopped seasonal fruits topped with kiwi and berries.

**Sunkist Chicken**

Sliced chicken breast, assorted peppers, red onion, bowtie pasta, mandarin oranges, and almonds in a poppyseed dressing.

**Greek Pasta**

Pasta, assorted peppers, feta cheese, red onion and kalamata olives in a Greek vinaigrette.

**Lentil Salad**

Tender lentils tossed with minced vegetables in a low-fat balsamic vinaigrette.

**Old Fashioned Potato**

Redskin potatoes, old fashioned dressing, green onions and eggs. Just like Mom's.

**Penne Pesto**

Penne pasta, tomatoes, pinenuts and Parmigiano cheese in a pesto cream dressing.

**Shrimp, Pasta, and Pea Pod**

Bowtie pasta, jumbo shrimp, and fresh pea pods in a lemon vinaigrette.

**Smoked Turkey Apple**

Julienne turkey breast, Swiss cheese, apples, and walnuts in a tarragon dressing.

**Traverse City Chicken**

Sliced chicken breast, assorted peppers, red onion, dried cherries, and almonds in a cherry vinaigrette.

**Tropical Sweet Potato Salad**

Oven roasted sweet potatoes cubed and tossed in our own honey orange dressing, with pineapple and toasted pecans.

**Tuna Macaroni**

Celery, eggs, and cheddar cheese in a creamy mayo dressing.

**Waldorf Pasta Salad**

Bowtie pasta, apples, celery, turkey, ham, and Swiss cheese topped with dried cranberries and toasted pecans.

## APPETIZER PLATTERS

### Roasted Tenderloin Platter

Filet of beef tenderloin wonderfully seasoned with herbs and spices and roasted to perfection. Served with mustard horseradish sauce and assorted breads.

### Spiral Sliced Ham Platter

Glazed and spiral sliced ham, tomato chutney, stone-ground mustard, and assorted rolls and french bread rounds.

### Balsamic Herbed Chicken

Sliced breasts of herbed and balsamic roasted chicken, stone-ground mustard sauce, tomato chutney and assorted breads.

### Vegetable Crudites

A seasonal selection of fresh vegetables arranged beautifully on a tray. Served with Sun-dried Tomato Dip and Ranch Dip.

### Gourmet Cheese and Fruit

A gourmet selection of cheeses, fresh fruits, garlic croutes and crackers.

### Cocktail Shrimp

Peeled and deveined with tails on. Served with cocktail sauce.

### Atlantic Smoked Salmon

A deluxe arrangement of thinly sliced smoked salmon, capers, minced red onions, and dill mustard sauce. Served with garlic croutes.

### Cold Poached Salmon

A side of fresh, farm-raised salmon poached to perfection and served with a dill-mustard sauce and garlic croutes.

### Boursin Cheese and Croutes

Whipped garlic and herb cheese served with garlic croutes.

### Basil-Dijon Chicken Fingers

Fingers of boneless, skinless breasts of chicken baked with a light Dijon mustard and french bread coating. Served with fresh basil cream dipping sauce.

### Taste of Edwards Platter

A beautiful arrangement of boursin cheese, housemade salsa, blue corn chips, vegetable sticks, miniature "Our Favorite" sandwiches, fresh fruit and cheese skewers, garlic croutes, and roquefort grapes.



## COLD APPETIZERS

**Assorted Finger Sandwiches**

**Mediterranean Shooters**

**Mexican Cups**

**Cheese and Fruit Skewers**

**Fresh Fruit Skewers**

**Stuffed Tomato Cups**

**Beef Tenderloin Skewers**

**Chicken or Beef Napoleans**

**Assorted Crostini**

**Deviled Egg Cups**

**Crepe Cornucopias**

**Antipasto Kabobs**

**Smoked Salmon Cucumber Canapé**

## HOT APPETIZERS

**Sausage or Spinach Stuffed Mushroom Caps**

**Boursin Cheese Puffs**

**Coconut Shrimp**

**Smoked Chicken Quesadillas**

**Swanky Franks**

**Prosciutto and Gorgonzola Potato Halves**

**Spinach Phyllo Triangles**

**Smoked Turkey Roulades**

**Asparagus Wraps**

**Bacon Wrapped Water Chestnuts**

**Mini Chicago Pizza Tarts**

**Crab Puffs**

**Polynesian Meatballs**

**Risotto Croquettes**

**Lemon Chicken Satays**

## BEEF

### Petite Filet of Beef

Beef tenderloin hand cut to a 5 oz lunch portion or the more generous 7 oz dinner cut. Perfectly seasoned and prepared medium unless otherwise requested.

### Classic Beef Stroganoff

Bite sized beef tips in a savory beef mushroom sauce with rich, dairy sour cream. Served over egg noodles.

### Stuffed Beef Tenderloin

Beef tenderloin filled with fresh basil, roasted red peppers, gorgonzola cheese and seasoned with Italian herbs. Served in pinwheel slices for a beautiful and delicious presentation.

### Sheppard's Pie

Seasoned ground beef, carrots, celery and onions in a rich demi-glaze gravy. Topped with homemade, whipped potatoes.

### Cocktail Meatballs

Beef meatballs in a sweet and sour pineapple glaze or classic Swedish beef sauce.

### Meatloaf with Mashed Potatoes

Old fashioned meatloaf made just for one topped with our own tomato chutney and served with creamy garlic smashed potatoes.

### Beef Burgundy

Tender beef glazed in a burgundy reduction with sweet carrots.

### Beef Tenderloin Marsala

Sliced beef tenderloin with Marsala and mushroom sauce.



## CHICKEN

### Spa Chicken

Lemon, herb marinated chicken breast. Baked until tender.

### Baked Chicken Parmesan

Tuscan breaded chicken breast with housemade marinara sauce. Topped with rich mozzarella cheese and baked until golden brown.

### Chicken Spedini

Spirals of chicken breast, tomatoes, onions and asiago cheese. Lightly breaded and baked.

### Chicken Marsala

Sauteed chicken breast in a savory sauce of mushrooms and Marsala wine.

### Basil Dijon Chicken Breast

Chicken filet with a light dijon mustard and french bread coating served with basil cream for dipping.

### Lemon Rosemary Chicken

Herb marinated chicken filet with a light, lemon artichoke sauce.

### Chicken Cordon Bleu

Breast of chicken stuffed with shaved ham and Swiss cheese. Oven baked with a Swiss sauce.

### Italian Stuffed Chicken Breast

Prosciutto and mozzarella cheeses paired with roasted vegetables stuffed inside a chicken breast then breaded and baked to a golden brown.

### Chicken Wellington

Chicken breast flattened and filled with housemade boursin cheese and wrapped in a flaky puff pastry dough. Baked to a golden brown.

### Pecan Encrusted Chicken

Pecan breaded, boneless chicken filet served with honey mustard sauce.

### Chicken Pot Pie

Rich and savory chicken and vegetables baked with a flaky, buttery puff pasty top.

### Chicken and Mushroom Lasagna

Layers of pasta, sauteed chicken, mushrooms and bechamel sauce. Topped and baked with Swiss and mozzarella cheeses.

Ask about our menu items that are cooked to order or served raw.  
 NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

## PORK

### **Apple Encrusted Pork Loin**

Loin of pork smothered and seasoned with sliced apples and sweet onions.

### **Dijon Marinated Pork Tenderloin**

Tender pork, dijon marinated and roasted to perfection.

### **Barbeque Pulled Pork**

Slow roasted pork shoulder simmered in a sweet and tangy barbeque sauce.

### **Roasted Italian Sausage**

Mild Italian sausage links served with a sauteed pepper and onion medley.

### **Breaded Pork with Apple Chutney**

Boneless pork tenderloin breaded in crumbs and sauteed golden brown. Served with apple chutney.

### **Andouille Sausage Jambalaya**

A New Orleans favorite! Andouille sausage, chicken and rice simmered in a spicy tomato sauce.

### **Barbeque Baby Back Ribs**

Slow cooked until they fall off the bone. Glazed with a sweet and savory sauce.

## SEAFOOD

### **Shrimp Scampi**

Sauteed in olive oil with white wine, garlic and lemon.

### **Salmon Filet**

Brushed with lemon butter and herbs. Served with a lemon caper sauce.

### **Shrimp and Cheese Tortellini**

Shrimp and cheese filled pasta, paired with a roasted vegetable medley, tossed with a garlic infused olive oil.

### **Mediterranean Filet of Fish**

Filet of white fish baked with olives, capers and onion salsa.

### **Seafood Lasagna**

Shrimp, crab and scallops layered with fresh pasta, ricotta, parmesan and asiago cheeses, topped with bechamel sauce and baked.

### **Salmon Patties**

Flaky salmon cakes served with a dill caper sauce.

## PASTA

### **Italian Sausage Lasagna**

Fresh pasta sheets layered with Italian sausage, ricotta, mozzarella and parmesan cheeses, and our homemade marinara sauce.

### **Roasted Vegetable Lasagna**

Layers of pasta sheets, ricotta, mozzarella, parmesan and asiago cheeses, fresh seasonal roasted vegetables and our own marinara sauce.

### **Cheese Tortellini**

Cheese filled tortellini tossed with fresh seasonal roasted vegetables in a light garlic and Italian seasoned olive oil. Available with sliced, roasted chicken breast.

### **Penne Pasta**

Penne pasta topped with our chunky tomato marinara sauce or homemade meat sauce served with a Parmigiano cheese blend.

### **Pasta in Tomato Parmesan Cream Sauce**

Penne pasta noodles in a rich tomato sauce with cream and parmesan cheese.

### **Fettuccini Alfredo**

Fettuccini pasta tossed with our homemade alfredo cream sauce. Available with sliced chicken breast, shrimp or primavera vegetables.

## CHILDREN'S SELECTIONS

### **Sliders**

Mini beef hamburgers or cheeseburgers.

### **Chicken Fingers**

Served with ranch dressing for dipping.

### **Macaroni and Cheese**

A creamy homestyle favorite.

### **Swanky Franks**

Flaky wrapped hot dog bites served with ketchup.

### **Pizza Tarts**

A variety of fun filled pizza tarts.

### **Buttered Corn**

Sweet kernels of corn with melted butter.

### **Garden Salad**

Lettuce, tomatoes, carrots and cucumbers topped with croutons and served with ranch dressing.

## MENU SUGGESTIONS

*The following are menu suggestions for your next event. Please contact us for more ideas.*

### Rise and Shine Buffet

Choice of Baked Strata (Blueberry, Ham and Cheese, Cinnamon Pecan) or Quiche; Choice of Country Baked Ham or Breakfast Sausage; Served with Chunky Roasted Hashbrowns, Seasonal Fresh Fruit, Assorted Petite Bakery items with flavored, whipped butter.

### Midday Brunch

Assortment of Petite Sandwich Croissants, Seasonal Fresh Fruit, choice of Caesar or Garden Salad with dressing, and choice of freshly baked Coffee Cake (Very Berry or Cinnamon Pecan).

### Rustic Tuscan Feast

Pasta with Marinara, Roasted Italian Sausage with peppers and onions, Italian Meatballs, Caesar Salad, Green Bean Concasse, and Garlic Breadsticks.

### Strolling Cocktail Hour

Dijon Marinated Pork Tenderloin served with baguette rounds and chutney aioli sauce, Cold Poached Salmon served with croutes and dill mustard sauce, Baked Brie En Croute served with crackers, apple and pear slices, Fresh Fruit Skewers, Spinach Phyllo Triangles, Assorted Miniature Crostini, and Prosciutto and Gorgonzola Potato Halves.



### Business Lunch

*Choice of One:* Chicken Marsala, Beef Stroganoff, Chicken Spedini or Salmon. Served with Garden Salad, Rosemary Roasted Yukon Potatoes or Rice Pilaf, Roasted Vegetable Collage, and rolls and butter.

### Dinner Extravaganza

Chicken Spedini, Petite Filet of Beef, Romaine Fruit and Nut Salad, Roasted Seasonal Vegetables, Rosemary Roasted Yukon Potatoes or Rice Pilaf, and rolls and butter.

### Dinner At Eight

Prime Rib of Beef with Au jus and mustard horseradish sauce, Romaine Fruit and Nut Salad, Roasted Asparagus Parmesan, and Garlic Roasted Redskin Potatoes with Gorgonzola Cheese.

### Standing Room Only

Gourmet Fruit and Cheese Tray with crackers and croutes, Vegetable Crudite with ranch and pumante sauce, Asparagus Wraps, Assorted Miniature Crostini, Bacon Wrapped Water Chestnuts, and Spinach Phyllo Triangles.

### Edwards Picnic

Beef Kabobs, Chicken Kabobs, Rice Pilaf, Fresh Fruit, Garden Salad with Ranch dressing, and rolls and butter.

### Carving Station

Prime Rib of Beef Au jus, Carved Roasted Breast of Turkey, Garlic Smashed Potatoes, Roasted Asparagus Parmesan, Greens, Pear and Apple Salad, and rolls and butter.

### Backyard Barbeque

*Choice of Two:* Hamburger, 1/4 lb. Dearborn® Hot Dog, Marinated Chicken Filet, Barbeque Pulled Pork, or Italian Sausage Link. Served with buns and all the condiments.  
*Choice of Two:* Slow Cooked Molasses Baked Beans, Macaroni and Cheese, Creamy Cole Slaw, or Old Fashioned Potato Salad. Includes fresh fruit skewers and miniature cookies and brownies.

### Island Paradise

Chicken Satay with Peanut Sauce, Polynesian Meatballs, Rice Pilaf, Tropical Sweet Potato Salad, a Medley of Cauliflower, Peppers and Carrots, Hawaiian Rolls and an island selection of our petite tarts.

## PETITE PASTRIES

### **Sweet Break Tray**

A selection of our miniature chocolate chip, oatmeal raisin, peanut butter and snickerdoodle cookies. Combined with our housemade brownies and dessert bars.

### **Cookie and Brownie Tray**

A selection of our full sized cookies and brownies.

### **Petite Pastry Tray**

A gorgeous arrangement of cream puffs, flavored mousse filled chocolate cups, tarts, cannoli and chocolate covered strawberries.

### **Brownie Tray**

Filled with a bite sized assortment of our most popular housemade brownies and bars.

### **Mini Tart Tray**

A collection of petite pastry tarts that include pecan, key lime, fresh fruit and lemon.

### **Tea Cookie Tray**

A selection of traditional tea cookies including spritzes, Russian tea cakes, thumbprints, palmiers and more.

### **Creme Brulee**

Silky smooth, vanilla bean cream custard with a crunchy, browned sugar topping.

### **Souffle**

A rich, dark chocolate, velvety souffle served with vanilla bean anglaise.

### **Cinnamon Pecan Bread Pudding**

Sweet custard soaked cinnamon bread topped with housemade caramel sauce.

### **Peach Cobbler**

Homemade comfort at its best! Peaches covered with a buttery, crisp topping.

### **Sugar Shooters**

A variety of flavored mousses topped with an assortment of fresh fruit and chocolate accents.

### **Chocolate Dipped Strawberries**

Fresh strawberries dipped in white, dark or milk chocolate topped with a chocolate drizzle for that elegant touch.

*Our pastry chefs prepare all of our beautiful layered tortes and desserts at our store. We use the finest imported chocolate, real vanilla, dairy fresh butter, eggs and cream. Our fruits and nuts are delivered fresh daily from the Eastern Market. We request 48 hours notice on all special orders, but will accommodate last minute requests whenever possible. Please stop in to see our daily selection of fresh baked cookies, brownies, dessert bars and tortes available in our cafe.*



**Looking for the perfect way to end your party?  
Try an Edward's Dessert and Coffee Bar!**

When you order Edward's dessert and coffee bar you will enjoy freshly brewed premium blends of regular and decaf coffee, accompanied by a variety of flavored syrups and gourmet toppings, plus a spectacular display of cheesecakes, tortes, and miniature pastries. The perfect end to a perfect event!

## TORTES

### Alpine Lace

Devils food cake filled and frosted with white chocolate mousse and covered with white chocolate shavings.

### Autumn Leaves

Yellow chiffon cake filled and frosted with chocolate mousse and covered with milk chocolate shavings.

### Baileys Torte

Irish cream infused devils food cake layered with chocolate mousse, surrounded by a wall of dark chocolate and topped with chocolate shavings.

### Black and White Torte

Alternating layers of yellow chiffon cake with white chocolate mousse and devils food cake with dark chocolate mousse; frosted with buttercream, topped with a dark chocolate glaze.

### Black Forest

Layers of devils food cake and cherry mousse frosted with buttercream and garnished with maraschino cherries and chocolate shavings.

### Carrot Cake

Carrot spice cake with pecans and raisins layered with cream cheese filling topped with a cream cheese basket weave frosting.

### Cheesecake

New York style available in Strawberry, Raspberry and White Chocolate, Fresh Fruit, Plain, and Double Chocolate. Topped with fresh whipped cream.



### Chocolate Architecture

Yellow chiffon cake layers filled with chocolate mousse, surrounded by a wall of dark chocolate and topped with spikes of chocolate.

### Chocolate Hazelnut

Layers of devils food cake filled with hazelnut mousse, covered with rich chocolate ganache.

### Chocolate Raspberry

Devils food cake layered with chocolate raspberry mousse, all frosted with a whipped chocolate ganache.

### Chocolate Strawberry

Devils food cake with chocolate strawberry mousse, frosted in chocolate buttercream with a smooth chocolate glazed top.

### Cream de Menthe

Refreshing mint mousse layered with devils food cake and frosted with a chocolate ganache glaze. Garnished with chocolate mints.

### European Chocolate Decadence

Triple Chocolate! Devils food cake, chocolate mousse and rich chocolate ganache.

### German Chocolate Torte

Devils food cake with coconut pecan filling covered in dark chocolate ganache.

### Jean's Lemon Torte

Citrus chiffon cake layered with lemon curd. Surrounded by a wall of white chocolate, topped with sweetened whipped cream and glazed fresh fruit.

### Key Lime Torte

Citrus chiffon cake layered with key lime mousse, frosted with buttercream, with a toasted coconut edge.

### Mocha Caramel

Alternating layers of yellow chiffon and devils food cake with coffee mousse, frosted with caramel buttercream.

### Pina Colada Torte

Yellow chiffon cake layered with a pineapple coconut mousse, frosted with buttercream and garnished with pineapple compote and toasted coconut.



### **Spring Fling**

Citrus chiffon with three layers of citrus mousse including lemon, lime and orange. Topped with fresh whipped cream, white chocolate shavings and citrus candies surrounded by delicate lady fingers.

### **Strawberry Bavarian**

Layers of yellow chiffon cake filled with fresh strawberries and fresh Bavarian cream. Topped with mounds of sweet whipped cream.

### **Strawberry Almond**

Yellow chiffon cake with Amaretto mousse and fresh strawberries. Frosted with buttercream with a toasted almond garnish.

### **Triple Berry Torte**

Yellow chiffon cake layered with raspberry, blueberry and strawberry mousse. Frosted with buttercream and topped with fresh berries.

### **Tiramisu**

Espresso soaked yellow chiffon cake layered with mascarpone mousse and surrounded by homemade lady fingers. Topped with milk chocolate shavings.

### **Turtle Torte**

Devils food cake with two layers of chocolate mousse and one layer of caramel pecan. Topped with a chocolate glaze, caramel sauce and pecans.

### **Vanilla Raspberry Torte**

Layers of yellow chiffon cake and raspberry mousse frosted with buttercream and garnished with white chocolate shavings and fresh raspberries.

## PIES

### **Banana Cream Pie**

Banana cream custard with fresh bananas topped with fresh whipped cream.

### **Coconut Cream Pie**

Coconut cream custard topped with fresh whipped cream.

### **Apple Pie**

Spiced Granny Smith apple filling inside a golden brown crust.

### **Cherry Pie**

Dark, sweet cherry filling inside a lattice topped crust.

### **Lemon Meringue Pie**

Lemon curd topped with homemade meringue.

### **French Silk Pie**

Rich chocolate mousse filled in a dark chocolate glazed pie shell. Topped with white chocolate mousse.

### **Key Lime Pie**

Tangy lime custard topped with sweetened whipped cream.

## TARTS

### **Fresh Fruit Tart**

Sweet dough crust filled with vanilla pastry cream and topped with glazed fresh fruit.

### **Lemon Tart**

Lemon curd in a sweet dough crust. Topped with fresh whipped cream or raspberries.

### **Key Lime Tart**

Lime custard in a sweet dough crust. Topped with fresh whipped cream.

### **Chocolate Truffle Tart**

Chocolate crust filled with a bittersweet chocolate ganache filling.

### **Pecan Tart**

A classic southern favorite!

*Edward's can provide catering for an intimate gathering of friends, a corporate staff lunch or an extravagant affair with all the trimmings. We offer the highest quality of chef-prepared foods, beautiful presentation and experienced staff to create an event that is distinctive and memorable. Services are available for pick-up, delivery or staffed events.*

**Pick-Up:** All of our menu items are available for pick-up. Food is packaged in foil pans or on high quality black disposable trays, at an additional cost. All items will be fully cooked and ready to serve or reheat if necessary, unless requested for a "HOT PICK-UP". Given that Edward's Cafe is closed on Sundays, there is a \$50.00 surcharge to open the store for a pick-up on this day.

**Delivery:** We will be happy to deliver your order within a limited area for a delivery fee. Deliveries are priced according to location and are delivered cold unless otherwise requested. There will be a \$50.00 surcharge to deliver on Sundays.

**Staffed Events:** Staffed-event quotes are prepared on an individual basis and prices will vary depending on the logistics of the event. A 20% service charge on food and equipment is included in each quote to cover the catering costs, and delivery and insurance expenses that are incurred for a full service event. Our uniformed staff will create a beautiful presentation of your menu, offer courteous and professional service to your guests, and thoroughly clean up after the event allowing you to relax and enjoy your party. Our staff is billed from the time they

arrive at Edward's before the event until they return to the store and complete the clean up. The quote includes an estimated length of service, but final service costs are based on actual time worked and may vary from the quote. Any staff gratuity is left to your discretion and would be made to your servers. Our catering manager will be pleased to coordinate any or all services and equipment needed for your function. We can provide tents, tables, chairs, china, linens; everything needed to suit the occasion.

\*Due to health and insurance regulations, unserved food cannot be packaged for consumption. The consumption of undercooked eggs or meat may increase your risk of foodborne illness.

**Event Confirmation:** To secure a date, a \$250.00 non-refundable deposit is required. We will prepare a customized quote that will include your menu, staff, and any additional items that you request. To confirm your event, return the event confirmation agreement signed and dated with the deposit. 50% of the total estimated cost is due two weeks before the event and the remaining balance, less the deposit, is due 3 days prior to the event. Any staff overages or additional expenses will be payable at the completion of services. A final guest count is required seven days in advance of the event. Changes in this count are honored whenever possible, but not guaranteed. Payments may be made by cash, check or charge. *All prices on menu items are subject to change without notice.*

***Thank You for Choosing Edwards!***

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