

Appetizers by the Dozen

2 dozen minimum required per appetizer and flavor unless noted.

HOT APPETIZERS

- Spinach Triangles** flaky phyllo dough stuffed with sautéed spinach, onions and feta cheese – \$12 dozen
- Bacon Wrapped Water Chestnuts** wrapped in crispy bacon and brushed with a raspberry mustard glaze – \$12 dozen
- Mini Spring Rolls** asian vegetables stuffed inside a thin, crispy wrapper served with peanut dipping sauce – \$15 dozen
- Bacon Wrapped Apricots** wrapped in crispy bacon and brushed with a raspberry mustard glaze – \$15 dozen
- Lemon Chicken Satays** lemon herb marinated chicken breast on a bamboo skewer served with yogurt dill sauce – \$15 dozen
- Andouille Sausage Skewers** spicy andouille sausage on a bamboo skewer brushed with a spicy mustard glaze – \$15 dozen
- Turkey Roulades** spiral sliced puff pastry filled with turkey, honeycup mustard & swiss cheese baked golden brown – \$15 dozen
- Stuffed Mushrooms** fresh mushroom cap filled with spinach and cheese or italian sausage and cheese – \$18 dozen
- Asparagus Wraps** tender asparagus spear with a three cheese blend wrapped in a crispy cheese crust – \$18 dozen
- Swanky Franks** spicy andouille sausage with stone ground mustard wrapped in flaky puff pastry – \$18 dozen
- Boursin Puffs** savory cream puff piped with our signature boursin cheese – \$18 dozen
- Potato Bites** redskin potato filled with your choice of twice baked, cheddar chive or prosciutto and gorgonzola – \$18 dozen
- Petite Quiche** homemade crust filled with your choice of lorraine, spinach and feta or four cheese – \$20 dozen
- Risotto Croquettes** bite sized risotto pops stuffed with gouda cheese breaded and fried golden brown – \$20 dozen
- Beef Tenderloin Skewers** beef tenderloin on a bamboo skewer served with chimichurri dipping sauce – \$20 dozen
- Beef Sliders** topped with ketchup, mustard and pickles (cheese available upon request at no additional charge) – \$24 dozen
- Bacon Wrapped Shrimp** jumbo sized shrimp wrapped in crispy bacon brushed with a raspberry mustard glaze – \$24 dozen
- Coconut Shrimp** coconut breaded shrimp fried golden brown served with raspberry mustard dipping sauce – \$24 dozen
- Crab Puffs** savory cream puff piped with a blend of fresh crab, cream cheese and herbs – \$24 dozen
- Crab Cakes** tender crab meat with bread crumbs, capers and peppers baked golden brown served with remoulade – \$24 dozen

COLD APPETIZERS

- Roquefort Grapes** red grapes surrounded by a wall of three cheese blend coated in crushed nuts (3 dozen minimum) – \$9 dozen
- Fresh Fruit Skewers** pineapple, cantaloupe and honeydew finished off with a strawberry on a bamboo skewer – \$15 dozen
- Boursin Cucumbers** fresh cucumber slice piped with our signature boursin cheese garnished with a tomato sliver – \$15 dozen
- Cheese and Fruit Skewers** havarti and colby jack cheese paired with pineapple and strawberries on a skewer – \$18 dozen
- Antipasto Kebabs** cheese filled tortellini, salami, artichoke and olive on a skewer drizzled with greek vinaigrette – \$18 dozen
- Caprese Kebabs** fresh mozzarella paired with cherry tomatoes on a bamboo skewer brushed with pesto – \$18 dozen
- Potato Salad Bites** redskin potato filled with your choice of pesto potato salad or old fashioned potato salad – \$18 dozen
- Gougère Puffs** bite sized savory puffs filled with your choice of chicken pesto, beef and boursin or "our favorite" turkey – \$18 dozen
- Assorted Crostini** garlic croutes topped with boursin cheese and vegetables, chicken pesto and olive tapenade – \$18 dozen
- Deviled Egg Cups** full size egg cups filled with a creamy egg mix topped with black olive slivers – \$18 dozen
- Caesar Salad Cups** bite size parmesan cheese cups filled with tossed caesar salad – \$18 dozen
- Goat Cheese Endive** filled with herbed goat cheese, candied walnuts and orange segments drizzled with a balsamic glaze – \$18 dozen
- Mediterranean Endive** fresh endive piped with hummus and tabouli topped with a chickpea garnish – \$18 dozen
- Mediterranean Shooters** mini shot glasses with hummus, tabouli, olive tapenade, feta cheese and focaccia strips – \$20 dozen
- Mexican Shooters** mini shot glasses with blue chips, refried beans, guacamole, sour cream, cheddar cheese and tomatoes – \$20 dozen
- Smoked Salmon Canape** fresh cucumber slice piped with smoked salmon mousse topped with a salmon garnish – \$24 dozen
- Smoked Salmon Puff** savory cream puff filled with a blend of smoked salmon, cream cheese and fresh dill – \$24 dozen
- Shrimp Shooters** mini shot glass filled with chimichurri sauce and two jumbo shrimp with a lime garnish – \$24 dozen

Appetizer Platters

Our platters come beautifully arranged on upscale disposable trays with garnishes. Selections and arrangements may vary depending on seasonal availability.

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.

Hand Breaded Chicken Fingers Choose from Basil Dijon served with basil cream, Parmesan served with housemade marinara or Buffalo served with gorgonzola cream sauce. Sm. (serves 12-15) - \$65 Med. (20-24) - \$85 Lg. (32-36) - \$110

Roasted Tenderloin Platter Sliced beef tenderloin wonderfully seasoned with herbs and spices and roasted to perfection. Served with mustard horseradish, balsamic onions and baguette slices. Sm. (serves 10-12) - \$90 Lg. (serves 20-24) - \$175

Sliced Chicken Platter Choose from Balsamic Chicken served with chutney aioli, stone ground mustard and honey baguette slices or Thai Chicken with chutney aioli, peanut sauce and sesame baguette slices. Sm. (serves 10-12) - \$45 Med. (serves 15-18) - \$65 Lg. (serves 20-24) - \$85

Spiral Sliced Ham Platter Spiral sliced, bone-in Dearborn ham with a ginger orange glaze. Served with raspberry mustard, stone ground mustard and honey baguette slices. One Size (serves 15-18) - \$99

Pork Tenderloin Platter Choose from Dijon Marinated Pork served with chutney aioli, stone ground mustard and honey baguette slices or Thai Pork served with chutney aioli, peanut sauce and sesame baguette slices. Sm. (serves 10-12) - \$65 Lg. (serves 20-24) - \$110

Smoked Sausage Platter Salami, polish sausage, italian sausage and andouille sausage, smoked cheddar, pepper jack and gouda cheese, olives, stone ground mustard, chutney aioli, garlic croutés and crackers. Sm. (serves 10-12) - \$65 Med. (serves 15-18) - \$85 Lg. (serves 20-24) - \$110

Cocktail Shrimp Fresh tail-on shrimp poached in court bouillon served with cocktail sauce and chimichurri sauce garnished with fresh lemon. Sm (serves 10-12) - \$65 Med (serves 15-18) - \$85 Lg (serves 20-24) - \$110

Poached Salmon Platter Fresh whole poached salmon served with capers, minced red onions, cucumber slices, remoulade and garlic croutés. One Size (serves 20-24) - \$99

Smoked Salmon Platter Arranged beautifully on a platter with minced red onion, hard boiled eggs, boursin cheese and your choice of garlic croutés or mini bagels. Sm. (serves 10-12) - \$65 Med. (serves 15-18) - \$85 Lg. (serves 20-24) - \$110

Sliced Fruit Platter A seasonal selection of fresh fruit, sliced and arranged beautifully, garnished with fresh strawberries, kiwi and blueberries. Sm. (serves 10-12) - \$35 Med. (serves 15-18) - \$50 Lg. (serves 20-24) - \$65

– Add a pint of raspberry fruit dip, honey yogurt or homemade granola for \$7 each.

Gourmet Cheese and Fruit Boursin, gouda, cotswold, smoked cheddar and gourmandise cheese with sliced seasonal fresh fruit. Served with garlic croutés and crackers. Sm. (serves 10-12) - \$55 Med. (serves 15-18) - \$75 Lg. (serves 20-24) - \$95

Artisan Cheese Platter Boursin, gouda, cotswold, gourmandise, gorgonzola, smoked cheddar and pepper jack cheese garnished with grape clusters. Served with crackers and garlic croutés. Sm. (serves 10-12) - \$65 Med. (serves 15-18) - \$85 Lg. (serves 20-24) - \$110

Olive Bar Olive tapenade, citrus olives, roquefort olives, blistered tomatoes, greek olives, cotswold cheese, gourmandise cheese, asparagus spears, red peppers and sun-dried tomato dip with garlic croutés and crackers. Sm. (serves 10-12) - \$45 Med. (serves 15-18) - \$65 Lg. (serves 20-24) - \$85

Roasted Vegetable Crudit  A seasonal selection of fresh vegetables roasted with a balsamic glaze. Served with sun-dried tomato dip and yogurt dill dip. (Raw Vegetable Crudit  also available). Sm. (serves 10-12) - \$35 Med. (serves 15-18) - \$50 Lg. (serves 20-24) - \$65

Mediterranean Platter Hummus, olive tapenade, tabouli, feta cheese, yogurt dill dip, cucumber slices and bell pepper strips served with pita bread and focaccia strips. Sm. (serves 10-12) - \$55 Med. (serves 15-18) - \$75 Lg. (serves 20-24) - \$95

Boursin Cheese Torta Whipped garlic and herb cheese garnished with tomato basil bruschetta served with housemade garlic croutés. Sm. (serves 10-12) - \$28 Med. (serves 15-18) - \$40 Lg. (serves 20-24) - \$52

Artichoke Torta Artichoke hearts mixed with saut ed scallions, garlic and a four cheese blend garnished with roasted red peppers served with focaccia strips. Sm. (serves 10-12) - \$28 Med. (serves 15-18) - \$40 Lg. (serves 20-24) - \$52

Dips and Spreads Trio Boursin cheese, spinach dip and our award winning salsa paired up with garlic croutés, blue chips and focaccia strips. Sm. (serves 10-12) - \$35 Med. (serves 15-18) - \$50 Lg. (serves 20-24) - \$65

Taste of Edward's Platter

One dozen each of Mini Chicken Pesto Puffs, Antipasto Kebabs, Shrimp Shooters and Olive Tapenade Crostini served with Boursin and Croutés, Sun-dried Tomato Dip with Vegetable Sticks and Chocolate Dipped Strawberries, arranged on a tray, ready to pick up and go! One Size (serves 8-10) - \$110

Menus Made Easy

We put the ease into menu planning. Choose one to fit your event. 10 person minimum.

APPETIZER MENUS

Edward's Extraordinaire - \$26 per person

Balsamic Chicken Platter with chutney aioli, stone ground mustard and honey baguette slices, Beef Tenderloin Skewers with chimichurri sauce, Bacon Wrapped Shrimp, Artichoke Torta with focaccia strips, Roasted Vegetable Crudité with sun-dried tomato dip and yogurt dill dip, Prosciutto and Gorgonzola Potato Bites and Caesar Salad Cups.

Elegant Entertaining - \$24 per person

Beef Tenderloin Platter with mustard horseradish, balsamic onions and baguette slices, Gourmet Cheese and Fruit Platter with crackers and croutes, Shrimp Cocktail Platter with cocktail sauce and chimichurri sauce, Asparagus Wraps, Spinach Stuffed Mushrooms and Bacon Wrapped Water Chestnuts.

Cocktail Party - \$19 per person

Beef Tenderloin Platter with mustard horseradish, balsamic onions and baguette slices, Lemon Chicken Satays with yogurt dill dip, Artisan Cheese Platter with crackers and croutes, Caesar Salad Cups and Asparagus Wraps.

Happy Hour - \$16 per person

Basil Dijon Chicken Finger Platter served with basil cream, Swedish Cocktail Meatballs, Fruit and Cheese Skewers, Raw Vegetable Crudité served with sun-dried tomato dip and yogurt dill dip and Cheddar Chive Potato Bites.

Wine Tasting - \$15 per person

Olive Bar with assorted olives, cheeses, tapenade and crackers, Beef Tenderloin Skewers with chimichurri sauce, Boursin Puffs, Salmon Cucumber Canapes and Chocolate Dipped Strawberries.

Garden Party - \$14 per person

Sausage Stuffed Mushrooms, Raw Vegetable Crudité with sun-dried tomato dip and yogurt dill dip, Shrimp Shooters with chimichurri sauce, Caprese Skewers and Artichoke Torta with focaccia strips.

Tea Time - \$12 per person

Assorted Finger Sandwiches, Fruit and Cheese Skewers, Salmon Cucumber Canapes, Caesar Salad Cups and Mini Raspberry White Chocolate Scones with lemon curd and devonshire cream.

Afternoon Delight - \$9 per person

Mini Gougère Puffs, Cheese and Fruit Skewers, Dips and Spreads Trio with boursin cheese, spinach dip and salsa served with assorted dippers and a Brownie Bite Tray.

DINNER MENUS

Carving Station (staffed only) - \$28 per person

|Choose 2: Prime Rib of Beef served with Au Jus, Pork Spedini stuffed with apples and onions topped with bacon or Roasted Turkey Breast with pan gravy. Served with Horseradish Whipped Potatoes, Roasted Broccoli, Pear and Apple Salad with raspberry vinaigrette and Baguette Slices with honey butter.

The Mediterranean Sea - \$26 per person

Mediterranean Platter with pita bread and focaccia strips, Beef Kebabs, Lemon Caper Salmon, Wild Rice Pilaf with Almonds, Asparagus and Artichokes, Greek Salad with housemade greek vinaigrette and Garlic Sticks.

Dinner Extravaganza - \$25 per person

Beef Tips with gorgonzola cream sauce, Crab Cakes served with remoulade, Rosemary Roasted Yukons, Brussels Sprouts, Fruit and Nut Salad with raspberry vinaigrette and Rolls with butter.

Sicilian Sampler - \$19 per person

Stuffed Beef Tenderloin, Lemon Artichoke Pasta, Green Bean Concasse, Balsamic Salad with balsamic vinaigrette and Parmesan Cheese Twists.

Down South - \$15 per person

Beef Brisket with mustard horseradish sauce, Macaroni and Cheese, Fresh Fruit, Confetti Corn, Garden Salad with ranch dressing and Baguette Slices with honey butter.

Farmer's Market - \$15 per person

Eggplant Parmesan, Tomato Parmesan Pasta, Roasted Vegetable Collage, Caesar Salad with caesar dressing and Garlic Breadsticks.

Edward's Cantina - \$14 per person

Mexican Layered Dip with guacamole, refried beans, cheddar cheese, sour cream and tomatoes with blue chips, Chicken and Vegetable Sauté with flour tortillas, lettuce, salsa and cheddar cheese, Mexican Rice and Cinnamon Fresh Fruit.

Indian Spice - \$12 per person

Balsamic Chicken with chutney aioli, Basmati Rice Pilaf, Lentil Salad over field greens, Curried Cauliflower and Baguette Slices with honey butter.

Children's Menu - \$11 per person

Buttermilk Chicken Fingers with ranch, Macaroni and Cheese, Fresh Fruit Skewers, Confetti Corn and Rolls with butter.

Build Your Own Meal

All menus are priced per person. 10 person minimum.

ONE ENTREE - Choose one entree, one starch, one vegetable, one salad and one bread - **\$12**

TWO ENTREES - Choose two entrees, one starch, one vegetable, one salad and one bread - **\$16**

Some options have an additional cost per person and are indicated in parenthesis after the item. Please speak with our catering manager to customize a menu to fit your taste.

ENTREE SELECTIONS

CHICKEN

Lemon Rosemary Chicken - with rosemary, sun-dried tomatoes and artichokes in a light lemon sauce

Balsamic Chicken - sliced chicken breast smothered in our balsamic herb marinade with chutney aioli

Chicken Queen Elizabeth - sliced chicken breast covered in a creamy tomato parmesan sauce

Oven Fried Chicken - buttermilk breaded chicken fillet served with ranch dressing for dipping

Gorgonzola Chicken - marinated chicken tenders simmered in a gorgonzola cream sauce

Basil Dijon Chicken - dijon breaded chicken fillet served with basil cream sauce for dipping (\$1)

Chicken Marsala - sliced chicken breast covered in a marsala wine sauce with mushrooms (\$1)

Chicken Kebabs - hearty sized chicken kebabs studded with tri-colored peppers and red onion (\$1)

Chicken Spedini - sliced and breaded stuffed with tomatoes, onions and parmiago topped with marinara (\$2)

Boursin Stuffed Chicken - sliced and breaded stuffed with Edward's signature boursin cheese (\$2)

Spinach Stuffed Chicken - spiral sliced breaded chicken stuffed with spinach, artichokes and cheese (\$2)

Chicken Wellington - sliced marinated chicken with boursin cheese wrapped in flaky puff pastry (\$2)

BEEF

Beef Brisket - slow roasted beef brisket sliced and served with mustard horseradish sauce

Beef Stroganoff - beef tenderloin tips simmered in a classic swedish mushroom sauce (\$3)

Beef Kebabs - hearty sized tenderloin kebabs studded with tri-colored peppers and red onion (\$3)

Gorgonzola Beef Tips - beef tenderloin tips simmered in a gorgonzola cream sauce (\$3)

Sliced Beef Tenderloin - herb roasted tenderloin of beef covered in a tarragon reduction (\$4)

Beef Marsala - sliced beef tenderloin covered in a marsala wine sauce with mushrooms (\$5)

Beef Spedini - spiral sliced beef stuffed with caramelized onions and sauteed mushrooms (\$6)

Stuffed Beef Tenderloin - spiral sliced beef stuffed with basil, roasted red peppers and gorgonzola (\$6)

Petite Filet of Beef - served medium with mustard horseradish dipping sauce (\$6)

Beef Wellington - sliced beef tenderloin with boursin cheese wrapped in flaky puff pastry (\$6)

PORK

Italian Sausage - sliced italian sausage with caramelized onions and roasted red peppers

Andouille Sausage - sliced creole style sausage mixed with a fresh pepper and red onion medley

Polish Sausage - sliced polish sausage simmered with an apple and onion kraut

Dijon Marinated Pork - sliced breaded pork tenderloin smothered with herb dijon marinade (\$2)

Breaded Pork Cutlets - lightly breaded pork fillets served with our signature chutney aioli (\$2)

Pork Spedini - spiral sliced pork stuffed with apples and onions topped with bacon crumbles (\$4)

SEAFOOD

Pesto Shrimp Kebabs - jumbo shrimp with red onion and cherry tomatoes with basil pesto (\$3)

Crab Cakes - with bread crumbs, capers and peppers baked and served with remoulade (\$4)

Salmon Patties - fresh salmon mixed with housemade bread crumbs served with remoulade (\$4)

Lemon Caper Salmon - fresh salmon filet topped with a light lemon caper sauce (\$4)

Dijon Marinated Salmon - breaded salmon filet smothered with our herb dijon marinade (\$4)

Maple Glazed Salmon - roasted salmon filet brushed with a sweet and tangy maple glaze (\$4)

VEGETARIAN

Eggplant Parmesan - breaded eggplant slices topped with parmiago cheese served with marinara (\$2)

Stuffed Portobello - stuffed with a fresh pesto vegetable medley topped with parmiago cheese (\$2)

Build Your Own Meal (continued)

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STARCH SELECTIONS

Herbed Angel Hair Pasta
Penne Marinara
Redskins with Gorgonzola
Thyme Roasted Sweet Potatoes
Basmati Rice Pilaf
Rosemary Roasted Yukons
Wild Rice Pilaf with Almonds (\$1)
Garlic Smashed Potatoes (\$1)
Horseradish Whipped Potatoes (\$1)
Whipped Idaho Potatoes (\$1)
Whipped Sweet Potatoes (\$1)
Au Gratin Potatoes (\$1)

VEGETABLE SELECTIONS

Green Bean Concasse
Green Bean Amandine
Roasted Vegetable Collage
Confetti Corn
Curried Cauliflower
Zucchini and Squash
Glazed Carrots
Roasted Broccoli
Asparagus and Artichokes (1)
Brussels Sprouts (1)
Asparagus Parmesan (1)
Creamed Spinach (1)

SALAD SELECTIONS

Garden Salad - Romaine, cucumber, red onion, carrots, tomatoes, croutons and ranch dressing
Caesar Salad - Romaine, tomatoes, parmiago cheese and caesar dressing
Balsamic Salad - Field greens, tomatoes, red onion, cucumber, walnuts and balsamic vinaigrette
Fruit and Nut Salad - Romaine, strawberries, mandarin oranges, grapes, red onion, gorgonzola, almonds and raspberry vinaigrette (\$1)
Pear and Apple Salad - Field greens, pears, apples, dried cranberries, gorgonzola, walnuts and raspberry vinaigrette (\$1)

BREAD SELECTION

Baguette Slices with Honey Butter or Rolls with Butter or Garlic Breadsticks or Parmesan Cheese Twists (\$1)

A La Carte Selections

Need a fill in dish for dinner? Let Edward's help!

POTATOES/RICE

Half Pan (serves 10-12) - \$32 Full Pan (serves 20-24) - \$58
• rosemary roasted yukons • redskins with gorgonzola
• basmati rice pilaf • thyme roasted sweet potatoes

Half Pan (serves 10-12) - \$36 Full Pan (serves 20-24) - \$65
• whipped sweet potatoes • horseradish whipped potatoes
• whipped idaho potatoes • wild rice pilaf with almonds
• garlic smashed potatoes • au gratin potatoes

VEGETABLES

Half Pan (serves 10-12) - \$26 Full Pan (serves 20-24) - \$48
• green bean concasse • confetti corn
• green bean amandine • glazed carrots
• roasted vegetable collage • roasted broccoli
• curried cauliflower • zucchini and squash

Half Pan (serves 10-12) - \$30 Full Pan (serves 20-24) - \$56
• brussels sprouts • asparagus and artichokes
• asparagus parmesan • creamed spinach

VEGETARIAN PASTAS

Half Pan (serves 10-12) with Chicken (add \$8),
with Beef (Add \$10), with Shrimp (add \$12)

Full Pan (serves 20-24) with Chicken (add \$15),
with Beef (Add \$18), with Shrimp (add \$21)

Lemon Artichoke - Half Pan \$36 Full Pan \$65
Bowtie pasta tossed in a light lemon sauce with artichoke hearts, rosemary and sun-dried tomatoes.

Rotini Alfredo - Half Pan \$36 Full Pan \$65
Rotini spirals tossed in a rich garlic cream sauce sprinkled with fresh parsley.

Tomato Parmesan - Half Pan \$36 Full Pan \$65
Tender bowtie pasta in a creamy tomato sauce topped with parmiago cheese.

Baked Mostaccioli - Half Pan \$36 Full Pan \$65
Penne pasta in our rich housemade marinara, smothered in mozzarella and parmiago, baked until golden and bubbly.

Mushroom Stroganoff - Half Pan \$42 Full Pan \$72
Sautéed crimini mushrooms in a savory homestyle cream sauce over egg noodles.

HOMESTYLE FAVORITES

Macaroni and Cheese Elbow macaroni in a rich cheese veloute sauce topped with buttered bread crumbs.
Half Pan (serves 10-12) - \$36 Full Pan (serves 20-24) - \$65

Lager House Brats Dearborn polish sausage simmered in dark lager and onions.

Half Pan (serves 10-12) - \$36 Full Pan (serves 20-24) - \$65

Lasagna Choose from Traditional Beef, Roasted Vegetable, Spinach and Eggplant or Italian Sausage.

Half Pan (serves 8-10) - \$42

Tuna Noodle Casserole Mom's classic recipe with albacore tuna, green peas and cream sauce with tender egg noodles.

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

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

Half Pan (serves 8-10) - \$42 Full Pan (serves 15-18) - \$72

Chicken Pot Pie Savory chicken breast and fresh vegetables in a sage scented veloute with a flaky puff pastry top.

Half Pan (serves 8-10) - \$42 Full Pan (serves 15-18) - \$72

Cocktail Meatballs All beef and made from scratch. Choose from Sweet and Sour Polynesian, Classic Swedish or Italian Marinara.

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

BBQ Pulled Pork Slow roasted, fall off the bone pork shoulder, in a sweet and tangy barbecue sauce. Served with coleslaw and slider buns.

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

BREAD

Whole Baguette - \$4 each Rolls with Butter - \$8 doz.

Garlic Breadsticks - \$8 doz. Parmesan Cheese Twists - \$12 doz.

Fresh Salads

Need to bring a dish to pass? Let Edward's help! We have fresh green salads, gourmet pasta salads and healthy options to satisfy any taste. 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.

GREEN SALADS

Half Pan (serves 10-12), with Chicken (Add \$8)

Full Pan (serves 20-24), with Chicken (Add \$15)

Garden Salad - Half Pan \$22 Full Pan \$42

Romaine lettuce, tomatoes, cucumber, red onion, carrots and croutons served with ranch dressing.

Balsamic Salad - Half Pan \$22 Full Pan \$42

Field greens, tomatoes, red onion, cucumber and toasted walnuts served with balsamic vinaigrette.

Napa Salad - Half Pan \$22 Full Pan \$42

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

Caesar Salad - Half Pan \$22 Full Pan \$42

Romaine lettuce, parmesan cheese, tomatoes and housemade garlic croutons served with caesar dressing.

Pear and Apple Salad - Half Pan \$25 Full Pan \$48

Field greens, pears, apples, toasted walnuts, gorgonzola cheese and dried cranberries served with raspberry vinaigrette.

Fruit and Nut Salad - Half Pan \$25 Full Pan \$48

Romaine lettuce, strawberries, grapes, mandarin oranges, red onion, toasted almonds and gorgonzola cheese served with raspberry vinaigrette.

Greek Salad - Half Pan \$25 Full Pan \$48

Romaine lettuce, feta cheese, red onion, cucumber, tomatoes, beets, kalamata olives, garbanzo beans and pepperoncini with housemade greek dressing.

Maurice Salad - Half Pan \$25 Full Pan \$48

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

Cobb Salad - Half Pan \$28 Full Pan \$54

Romaine lettuce, ham, turkey, swiss cheese, gorgonzola cheese, bacon, crumbled egg and tomatoes with avocado ranch.

DRESSINGS

Raspberry, Balsamic, Sweet Soy or Greek Vinaigrette, Ranch, Avocado Ranch, Maurice, Caesar - \$8 pint

GOURMET SALADS

2 lb. minimum order of each salad is required. One pound of our gourmet salads serve 3-4 guests.

Fresh Fruit - \$8 pound

Chopped seasonal fruits topped with kiwi and berries.

Coleslaw - \$8 pound

Hand chopped cabbage and fresh diced carrots tossed in a traditional creamy dressing.

Potato Salad - \$8 pound

Your choice of Old Fashioned Potato Salad with traditional dressing, Mustard Potato Salad with grainy mustard vinaigrette or Pesto Potato Salad with pesto cream dressing.

Tuna Macaroni - \$9 pound

Albacore tuna, celery, crumbled hard boiled eggs and cheddar cheese in a creamy dill mayo dressing.

Three Bean Salad - \$9 pound

Tender crisp green beans, garbanzo beans and kidney beans in an old fashioned vinaigrette.

Greek Pasta - \$9 pound

Rotini pasta, tri-colored peppers, feta cheese, red onion and kalamata olives in a greek vinaigrette.

Lentil Salad - \$9 pound

Tender lentils tossed with minced vegetables in a light and tangy herb vinaigrette.

Roasted Vegetable Orzo - \$9 pound

Balsamic roasted vegetables and tender orzo pasta in a light lemon herb vinaigrette.

Penne Pesto - \$9 pound

Penne pasta, cherry tomatoes, pine nuts and parmesan cheese in a pesto cream dressing.

Village Salad - \$10 pound

Cucumber, tomatoes, feta cheese, tri-colored peppers, garbanzo beans and red onion in our housemade vinaigrette.

Quinoa Salad - \$10 pound

Tender quinoa, cucumber, garbanzo beans, fresh basil, dried cherries, red onion and almonds in a lemon yogurt vinaigrette.

Basil Tortellini - \$11 pound

Cheese filled tortellini, artichokes, fresh basil, sun-dried tomatoes and parmesan cheese in a champagne vinaigrette.

Chicken Broccoli - \$12 pound

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

Waldorf Pasta Salad - \$12 pound

Bowtie pasta, apples, celery, turkey, ham, swiss cheese, dried cranberries and toasted pecans in a creamy waldorf dressing.

Traverse City Chicken - \$13 pound

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

LUNCH TIME ENTERTAINING

All menus are priced per person. 10 person minimum.

The Salad Bar - \$11 per person

Fruit and Nut Salad with raspberry vinaigrette, Chicken Broccoli Salad, Fresh Fruit Salad, Mini Pumpkin Muffins and Raspberry White Chocolate Scones with honey butter.

Northville Luncheon - \$12 per person

Maurice Salad with maurice dressing, Fresh Fruit Skewers, Mustard Potato Salad, Rolls with butter and a Mini Cookie and Brownie Tray.

Italian Tour - \$14 per person

Chicken Caesar Salad with housemade caesar dressing, Roasted Vegetable Crudit  with sun-dried tomato dip and yogurt dill dip, Basil Tortellini Salad, Olive Tapenade Crostini and Mini Fresh Fruit and Lemon Tarts.

Greek Town - \$16 per person

Greek Chicken Salad with greek vinaigrette, Parmesan Cheese Twists, Roasted Vegetable Orzo, Shrimp Cocktail Shooters with chimichurri sauce, Mediterranean Platter with pita bread and focaccia strips and a European Pastry Tray.

Lunchtime

Enjoy our lunchtime menus and platters at the office, for a shower or midday gathering. 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.

LUNCH MENUS MADE EASY

All menus are priced per person. 10 person minimum.

The Healthy Way - \$8 per person

Assorted Half Wrap Sandwiches which include turkey spinach, ham and swiss, chicken caesar and veggie, Fruit and Nut Salad with raspberry vinaigrette and Spinach Dip with blue chips.

Assorted Sandwich Buffet- \$10 per person

CHOOSE ONE: Full Sandwiches or Full Wraps
CHOOSE ONE: Greek Pasta or Penne Pesto
CHOOSE ONE: Spinach Dip or Salsa w/blue chips

Office Meeting - \$10 per person

Assorted Half Sandwiches which include our most popular sandwiches, Penne Pesto Salad, Fresh Fruit Salad and Salsa with blue chips.

Corporate Boxed Lunch - \$11 per person

Individually boxed for easy pick up and go! Includes our most popular full sandwiches, Greek Pasta Salad or Fresh Fruit, Chips and Caramelized Onion Dip and a Fresh Baked Cookie or Brownie.

Game Time Buffet - \$12 per person

Includes a selection of Edward's Tailgate Subs, Greek Pasta Salad, Dips and Spreads Trio with boursin cheese, spinach dip and salsa with assorted dippers and Mini Cookies and Brownies.

The Perfect Pair - \$13 per person

Petite Tarragon Chicken Salad Croissants and Petite "Our Favorite" Turkey Gougères, Basil Tortellini Salad, Fresh Fruit Skewers and a Mini Tart Tray.

Al Fresco - \$15 per person

Assortment of Mini Gougère Puffs, Gourmet Cheese and Fruit Platter, Pear and Apple Salad with raspberry vinaigrette and Penne Pesto Salad.

LUNCHTIME PLATTERS

Platters come beautifully arranged on upscale disposable trays with garnishes.

Assorted Finger Sandwiches Platter

Our most popular sandwiches including turkey, ham, roast beef, tuna, tarragon chicken salad and veggie on assorted breads. Condiments are already on these bite sized sandwiches so just pick them up and enjoy!
Sm. (36 pieces) - \$48 Med. (60 pieces) - \$70 Lg. (84 pieces) - \$92

Petite Luncheon Croissant Platter

Flaky petite croissants in a variety of flavors which include Roast Turkey, Beef and Boursin, Tarragon Chicken Salad and Basil Vegetarian with all of the condiments already on.

Sm. (12 croissants) - \$45 Med. (18 croissants) - \$65

Lg. (24 croissants) - \$85

Gourmet Wrap Platter

Assorted wraps made fresh, cut in half and arranged beautifully on a tray. Includes Turkey Spinach Wrap, Ham and Swiss Wrap, Chicken Caesar Wrap and our signature Veggie Wrap.

Sm. (12 half wraps) - \$45 Med. (18 half wraps) - \$65

Lg. (24 half wraps) - \$85

Edward's Deli Platter

Sliced ham, turkey, roast beef and corned beef with smoked cheddar, havarti and boursin cheese. Served with basil cream, dijon mustard, yellow mustard, balsamic onions, lettuce, tomato and a variety of breads that include wheat, marble rye, french bread, croissants and gougères.

Sm. (serves 10-12) - \$78 Med. (serves 15-18) - \$110

Lg. (serves 20-25) - \$142

Gourmet Relish Tray

An arrangement of dill pickles, sweet pickles, cucumbers, olives, marinated artichokes, roasted vegetables, sun-dried tomato dip and yogurt dill dip. Pairs great with Edward's Deli Platter!

Sm. (serves 10-12) - \$35 Med. (serves 15-18) - \$50

Lg. (serves 20-25) - \$65

Dips and Spreads Trio

Boursin cheese, spinach dip and our award winning salsa paired up with garlic croutes, blue chips and focaccia strips.

Sm. (serves 10-12) - \$35 Med. (serves 15-18) - \$50

Lg. (serves 20-25) - \$65

Edward's Tailgate Subs (serves 6-8) - \$25 each

Choose from the selections below. Cut upon request.

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

Beef and 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

Breakfast

Start your day off right with a breakfast from Edward's. Everything's made fresh for your event.

Platters come beautifully arranged on upscale disposable trays with garnishes.

BREAKFAST PLATTERS

Sliced Fruit Platter A seasonal selection of fresh fruit, sliced and arranged beautifully, garnished with fresh strawberries, kiwi and blueberries. Sm. (serves 10-12) - \$35 Med. (serves 15-18) - \$50 Lg. (serves 20-24) - \$65

– Add a pint of raspberry fruit dip, honey yogurt or homemade granola for \$7 each

Petite Bakery Platter Assorted freshly baked miniature muffins, scones, turnovers and biscuits served with whipped honey butter. Sm. (24 pieces) - \$35 Med. (36 pieces) - \$50 Lg. (48 pieces) - \$65

Biscuit Sandwich Platter A tasty trio of homemade biscuit egg sandwiches layered with bacon and cheddar, ham and swiss, and spinach and feta. Sm. (12 biscuits) - \$48 Med. (18 biscuits) - \$70 Lg. (24 biscuits) - \$92

Bagel Platter Fresh petite bagels in a variety of flavors including salt, plain, honey streusel and poppy seed bagels with raspberry jam, honey butter, boursin cheese and traditional cream cheese. Sm. (24 pieces) - \$32 Med. (36 pieces) - \$46 Lg. (48 pieces) - \$60

Spiral Sliced Ham Platter Spiral sliced, bone-in Dearborn ham with a ginger orange glaze. Served with raspberry mustard, stone ground mustard and honey baguette slices. One Size (serves 15-18) - \$99

Smoked Salmon Platter Arranged beautifully on a platter with minced red onion, hard boiled eggs, boursin cheese and your choice of garlic croutes or mini bagels. Sm. (serves 10-12) - \$65 Med. (serves 15-18) - \$85 Lg. (serves 20-24) - \$110

BREAKFAST ADDITIONS

Fresh Fruit Skewers (2 dozen minimum) - \$15 dozen

Deviled Egg Cups (2 dozen minimum) - \$18 dozen

Fruit and Cheese Skewers (2 doz. minimum) - \$18 dozen

Assorted Bottled Juice - \$2 each

Bottled Water - \$1 each

Coffee Totes - \$12 each Serves 8-10, includes cups, cream and sugar.

BREAKFAST MENUS MADE EASY

Menus are priced per person. 10 person minimum.

Espresso Lane . . . - \$12 per person

Breakfast Burritos with housemade salsa, Sweet Potato Hash, Cinnamon Fresh Fruit and Espresso Coffee Cake.

Fresh From the Farm - \$13 per person

Homemade Biscuit Sandwiches, Rosemary Roasted Yukon Potatoes, Pear and Apple Salad with raspberry vinaigrette and Fruit and Cheese Skewers.

Morning Glory . . - \$14 per person

Includes the Spiral Sliced Ham Platter with raspberry mustard, stone ground mustard and honey baguette slices, Bagel Platter with assorted cream cheeses, Deviled Egg Cups and Fresh Fruit Skewers.

Rise and Shine Buffet - \$15 per person

Quiche Lorraine and Spinach Feta Quiche, Roasted Hash Browns with peppers and onions, Sausage Links, Sliced Fruit Platter and Petite Bakery Platter with honey butter.

Breakfast To Impress - \$17 per person

Smoked Salmon Platter with mini bagels, Assorted Petite Quiche, Fresh Fruit Skewers, Rosemary Roasted Yukon Hash and a Petite Bakery Platter with honey butter.

A LA CARTE BREAKFAST

Deep Dish Quiche - \$26 each

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

Petite Quiche (2 dozen minimum per flavor) - \$20 dozen

Choose from Lorraine, Spinach Feta or Four Cheese.

Breakfast Burritos (1 dozen minimum) - \$36 dozen

Soft flour tortillas filled with scrambled eggs, sharp cheddar cheese, tri-colored peppers and onions. Add sausage at no additional charge.

Fresh Biscuits (1 dozen minimum per flavor) - \$18 dozen

Choose from Orange Zest, Traditional Buttermilk or Cheddar Chive served with whipped butter.

Gourmet Muffins (1 dozen minimum per flavor) - \$18 dozen

Choose from Pumpkin, Cherry Bran, Blueberry or call for our seasonal selection.

Scones (1 dozen minimum per flavor) - \$24 dozen

Choose from Raspberry White Chocolate or Carrot Cake.

Turnovers (1 dozen minimum per flavor) - \$24 dozen

Flaky puff pastry baked to a golden brown filled with your choice of Apple, Triple Berry or Chocolate Raspberry.

Breakfast Bread Pudding

Toasted pieces of french baguette soaked in egg custard baked golden brown. Choose from Blueberries and Cream, Ham and Cheese, or Cinnamon Pecan French Toast.

Half Pan (serves 10-12) - \$36

Breakfast Potatoes

Choose from Roasted Hash Browns with peppers and onions, Rosemary Roasted Yukon Hash, or Sweet Potato Hash with leeks and onions.

Half Pan (serves 10-12) - \$36 Full Pan (serves 20-24) - \$65

Coffee Cakes

Very Berry, Apple Streusel, Cinnamon Pecan or Espresso. 6" (serves 8-10) - \$18 8" (serves 15-18) - \$24

Tortes and Cheesecakes

All of our tortes and cheesecakes are made in house fresh from scratch.

TORTES

All varieties of our tortes are available in the following sizes:
6" (serves 6-8) - \$21 1/4 Sheet (serves 20-25) - \$54
8" (serves 10-12) - \$32 1/2 Sheet (serves 40-50) - \$90
10" (serves 14-16) - \$45 Full Sheet (serves 90-100) - \$125

Alpine Lace Devil's food cake layered with white chocolate mousse, covered in white chocolate shavings.

Chocolate Lace Vanilla chiffon cake layered with chocolate mousse, covered with milk chocolate shavings.

White Chocolate Bliss Vanilla chiffon cake layered with white chocolate mousse, surrounded by a wall of white chocolate, covered with white chocolate shavings.

Double Chocolate Devil's food cake layered with chocolate mousse, frosted in chocolate buttercream.

Chocolate Decadence Devil's food cake layered with chocolate mousse, frosted in a rich chocolate ganache.

Black and White Torte Layers of vanilla chiffon cake with white chocolate mousse and devil's food cake with chocolate mousse, frosted with buttercream, topped with a chocolate glaze.

Chocolate Flourless (Available in 6" and 8" only) Rich decadent chocolate torte covered with a chocolate glaze, topped with chocolate covered strawberries.

Bailey's Torte Irish cream infused devil's food cake layered with bailey's mousse, surrounded by a dark chocolate wall, topped with milk chocolate shavings.

Mocha Hazelnut Espresso soaked devil's food cake layered with a crunchy hazelnut mousse, covered with a rich chocolate ganache.

German Chocolate Torte Devil's food cake layered with coconut pecan filling, covered in a rich chocolate ganache.

CHEESECAKES

Choose from New York style with fresh fruit topping, Raspberry White Chocolate with raspberry preserves, fresh raspberries and white chocolate shavings, Double Chocolate with a chocolate crust, chocolate cheesecake and chocolate accents or Lemon Ginger with a ginger crust, lemon cheesecake, lemon curd and candied lemon peel.

6" (serves 6-8) - \$18

8" (serves 10-12) - \$30

10" (serves 14-16) - \$42

Tiramisu Espresso soaked vanilla chiffon cake layered with mascarpone mousse, surrounded by homemade lady fingers, topped with milk chocolate shavings.

Chocolate Strawberry Devil's food cake layered with chocolate strawberry mousse, frosted in chocolate buttercream, topped with a chocolate glaze.

Chocolate Raspberry Devil's food cake layered with raspberry mousse, frosted in a rich chocolate ganache.

Triple Berry Torte Vanilla chiffon cake layered with raspberry, blueberry and strawberry mousse, frosted with buttercream, topped with fresh berries.

Vanilla Raspberry Torte Layers of vanilla chiffon cake and raspberry mousse, frosted with buttercream, garnished with white chocolate shavings and fresh raspberries.

Lemon Raspberry Torte Vanilla chiffon cake layered with lemon curd and raspberry mousse, covered in white chocolate shavings, topped with fresh raspberries and candied lemon peel.

Jean's Lemon Torte Vanilla chiffon cake layered with lemon curd, surrounded by a white chocolate wall, topped with whipped cream and glazed fresh fruit.

Key Lime Torte Vanilla chiffon cake layered with key lime curd, surrounded by a white chocolate wall, topped with white chocolate shavings and candied lime peel.

Carrot Cake Spiced carrot cake with walnuts, filled and iced with a rich cream cheese frosting.

Old Fashioned Banana Torte Homemade traditional banana cake layered with banana mousse, iced with cream cheese frosting, topped with chocolate accents.

Decadent Desserts

Looking for the perfect way to end your party? With an Edward's pastry tray you will be sure to impress your guests. 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.

PASTRY TRAYS

Platters come beautifully arranged on upscale disposable trays with garnishes.

Mini Cookie and Brownie Tray Miniature chocolate chip, oatmeal raisin, peanut butter and snickerdoodle cookies combined with our housemade brownies and dessert bars.
Sm. (24 pieces) - \$18 Med. (36 pieces) - \$26
Lg. (48 pieces) - \$34

Brownie Bite Tray Filled with a bite sized assortment of our most popular brownies and bars. **Sm. (24 pieces) - \$22**
Med. (36 pieces) - \$32 Lg. (48 pieces) - \$42

European Pastry Tray A selection of mini cannoli, cheesecakes, eclairs, cream puffs, palmiers and chocolate dipped strawberries. **Sm. (24 pieces) - \$28**
Med. (36 pieces) - \$40 Lg. (48 pieces) - \$52

Mini Tart Tray Petite lemon tarts, key lime tarts, french silk tarts, maple pecan tarts, fresh fruit tarts and raspberry pistachio tarts. **Sm. (24 pieces) - \$32**
Med. (36 pieces) - \$46 Lg. (48 pieces) - \$60

Petite Pastry Tray A gorgeous arrangement of mini espresso coffee cups, chocolate raspberry cups, white chocolate lemon cups, pistachio cream horns, fresh fruit tarts and chocolate strawberry mousse cups. **Sm. (24 pieces) - \$35**
Med. (36 pieces) - \$50 Lg. (48 pieces) - \$65

PASTRIES BY THE DOZEN

2 dozen minimum required unless noted.

Cookie Box (1 dozen minimum) - \$12 dozen
A delicious assortment of fresh baked cookies including chocolate chip, oatmeal raisin, peanut butter, snickerdoodle and a seasonal selection.

Sugar Shooters - \$18 dozen
Mini shot glasses filled with raspberry, key lime, lemon and chocolate mousse topped with fruit and chocolate accents.

Chocolate Dipped Strawberries - \$18 dozen
Fresh strawberries dipped in white, dark and milk chocolate topped with an assortment of nuts, croquants, coconut and chocolate drizzles.

Cheesecake Lollipops - \$24 dozen
New York style cheesecake lollipops dipped in an assortment of white, dark and milk chocolate, drizzled with chocolate accents.

Fresh Baked Cupcakes - \$24 dozen
Choose from vanilla chiffon or devil's food cake with your choice of lemon, raspberry, vanilla or chocolate buttercream with a fruit or chocolate garnish.

PIES AND TARTS

All varieties of our pies and tarts are 9" (serves 8-10).

Banana Cream Pie - \$18
Graham cracker crust with fresh banana cream custard topped with whipped cream and chocolate accents.

Coconut Cream Pie - \$18
Fresh baked pie crust filled with coconut cream custard topped with whipped cream and toasted coconut.

Lemon Cream Pie - \$18
Fresh baked pie crust filled with a zesty lemon custard topped with fresh whipped cream and candied lemon peel.

Key Lime Pie - \$18
Fresh baked pie crust filled with a tart key lime custard topped with fresh whipped cream and candied lime peel.

Fresh Apple Pie - \$21
Homemade and hand sliced granny smith apple filling inside a golden brown crust. Topped with your choice of pie crust or streusel.

Lemon Tart - \$21
Lemon curd in a sweet tart crust bruléed and topped with fresh blueberries and candied lemon peel.

Key Lime Tart - \$21
Tart key lime curd in a sweet tart crust bruléed and topped with fresh raspberries and candied lime peel.

French Silk Tart - \$21
Chocolate crust filled with chocolate pastry cream covered with a dark chocolate glaze.

Maple Pecan Tart - \$21
Sweet tart crust loaded with a traditional maple pecan filling. A southern favorite!

Fresh Fruit Tart - \$24
Sweet tart crust filled with vanilla bean pastry cream covered with glazed fresh fruit.

Raspberry Pistachio Tart - \$24
Pistachio tart shell layered with raspberry preserves and pastry cream topped with fresh raspberries and crushed pistachios.

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 tortes, cheesecakes and petite pastries.

(25 person minimum, staffed event only) - \$12 per person

Catering Services

All of our menu items are available for pick up, delivery or full service staffed events.

STAFFED EVENTS

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 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.

A service charge of 28% of the food, beverage and rental cost will be applied to all standing room or buffet style events.

A service charge of 32% of the food, beverage and rental cost will be applied to all plated dinners or weddings.

A service charge is included in each quote to cover the cost of staff, equipment, supplies, insurance and delivery expenses that are incurred for a full service staffed event. In the event that the service charge does not cover the cost of our expenses a minimum service charge of \$250 will be added to your event. Any staff gratuity is left to your discretion and would be made to your servers.

Bartenders, chefs and additional servers may be requested for a fee of \$24 per hour with a 4 hour minimum. The amount of staff sent to your event is up to the discretion of Edward's catering manager. Additional staff hours and fees may apply according to the logistics of your event.

**Due to health and insurance regulations, unserved food cannot be packaged for consumption. Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

STAFFED EVENT CONFIRMATION

To secure a date, a \$250 nonrefundable 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 with the deposit.

Final guest count and full payment is due one week before the event. Decreases in guest count are not accepted after this time. Increases in guest count are honored whenever possible, but not guaranteed. Any staff overages or additional expenses will be payable at the completion of services. Payments may be made by cash, check or charge. All prices on menu items are subject to change without notice.

PICK UP

A \$100 deposit is required for all pick up orders. Final guest count and full payment is due one week before the event date. The deposit will not be refunded if the order is canceled less than 48 hours before the event.

Food is packaged in foil pans fully cooked and ready to serve or reheat if necessary. Menu items can be arranged on upscale disposable trays or bowls with garnishes for an additional charge.

DELIVERY

A \$100 deposit is required for all delivery orders. Final guest count and full payment is due one week before the event date. The deposit will not be refunded if the order is canceled less than 48 hours before the event. Food is packaged in foil pans fully cooked and ready to serve or reheat if necessary. Menu items can be arranged on upscale disposable trays or bowls with garnishes for an additional charge.

Delivery charge is \$15 weekdays before 5:00 p.m., within a 10 mile radius of Edward's Catering. Additional miles are \$1.50 per mile.

Delivery charge is \$30 weekdays after 5:00 p.m. and weekends, within a 10 mile radius of Edward's Catering. Additional miles are \$1.50 per mile.

Thank you for choosing Edward's!