

Edwards

cafe and caterer

Shower Menu 2009

To ensure availability please allow a minimum of 48 hours advance notice when ordering. At times we are forced to cut off orders to maintain the highest standard of quality. **Eight person minimum please.**

At The Spa / \$15.25 per person

Spa Chicken

Lemon, herb marinated chicken breast. Baked until tender.

Angel Hair Pasta

Tossed with herbs and olive oil.

Brussels Sprouts

Tossed with shallots and lightly sautéed in olive oil.

Melon, Feta and Mint Salad

Watermelon, cantaloupe and honeydew tossed in a mint syrup studded with feta cheese.

Gouda Cups

Crisp gouda cheese cups filled with fields greens, candied pecans, grapes, apricots and cranberry vinaigrette.

ADD IT ON!

APPETIZER: Puff Pastry Cheese Straws, \$15.00/dozen

DESSERT: Green Tea Pot De Crème (with citrus segments) \$3.95/person

Bed and Breakfast / \$13.75 per person

Homemade Quiche

Edward's signature quiche lorraine and roasted vegetable quiche.

Caesar Salad

Romaine lettuce, parmesan cheese, tomatoes, garlic croutons and homemade Caesar dressing.

Roasted Hashbrowns

Redskin potatoes with peppers and onions baked to a golden brown.

Sausage Cheddar Biscuits

Petite Danishes

An assortment of our petite danishes.

ADD IT ON!

APPETIZER: Smoked Salmon Cucumber Canapé, \$24.00/dozen

DRINK: Flavored Lemonade Drink Bar, \$2.50 per person

Garden / \$13.25 per person

Gazpacho Shrimp Shooters

Mini shot glasses filled with gazpacho and accented with fresh shrimp.

Leek and Bacon Frittata

Crustless quiche with sautéed leeks and bacon.

Creamed Mushroom Gougeres

Savory gougeres filled with creamed porchini mushrooms.

Terracotta Crudite Pots

Mini terracotta pots filled with sundried tomato dip or ranch served with crisp vegetables for dipping.

Basil Pesto Potato Salad

Redskin potatoes tossed in our pesto cream dressing with parmesan cheese, cherry tomatoes and toasted pine nuts.

ADD IT ON!

APPETIZER: Smoked Turkey Roulades, \$15.00/dozen

APPETIZER: Spinach Phyllo Triangles, \$15.00/dozen

DESSERT: Lemon Curd Martinis (with berries and bananas), \$3.00/person

Kentucky Derby / \$21.00 per person

Grilled Beef Tenderloin

Sliced thin and prepared medium rare. Served with Henry Bain sauce.

Marinated Asparagus

Fresh asparagus marinated in our herb vinaigrette.

Roasted Corn Gratin

A rich and savory corn cake casserole.

Burgoo Stew

Tender chicken, beef and pork stewed together with corn, okra, tomatoes, carrots, onion and bourbon.

Derby Salad

Mixed field greens, pecans, red onion, grapes and gouda cheese served with apple butter vinaigrette.

ADD IT ON!

APPETIZER: Baby Hot Browns (white toast point with turkey, tomato and creamy parmesan bacon sauce), \$18.00/dozen

APPETIZER: Benedictine Stuffed Cherry Tomatoes, \$20.00/dozen

DESSERT: Caramel Pecan Bread Pudding (with bourbon angalise), \$3.00/person

Couple's Wine Tasting / \$18.75 per person

Chicken Satay

Lemon rosemary chicken satay with garlic aioli sauce.

Beef Tenderloin Skewer

Lean beef tenderloin on a bamboo skewer with tomato pumante.

Proscuitto & Gorgonzola Potatoes

Redskin potatoes stuffed with sautéed proscuitto and gorgonzola cheese.

Rustic Cheese Assortment

Imported cheeses from around the world served with crackers, croutes and flatbreads.

Roasted Vegetable Crudite

Seasonal vegetables slightly roasted with balsamic vinaigrette for dipping.

ADD IT ON!

APPETIZER: Melon Ball Skewers (tossed in lemon mint sauce), \$1.50/person

DESSERT: Chocolate Mousse Cups, \$3.00/person

Nursery Rhymes / \$19.00 per person

Little Boy Blue

Chicken Cordon Blue. Lightly breaded and baked with ham and swiss.

Patty Cake Patty Cake

Crab cakes served with zesty remoulade sauce.

Jack and the Beanstalk

Green beans lightly sautéed in olive oil topped with toasted almonds.

Georgie Porgie

Georgia Peach Salad with field greens, Cotswold cheese, pecans, pumpkin croutons and peaches with sweet Vidalia onion vinaigrette.

Hot Cross Buns

Assorted rolls and croissants with whipped garlic herb butter and honey jalapeno butter.

ADD IT ON!

APPETIZER: Mary Had a Little Lamb

(Lamp chop lollipop with a cucumber yogurt dip), \$24.00/dozen

DESSERT: 24 Blackbirds (mini versions of our homemade pies), \$2.25 /person

Edwards can provide staff for your event to take care of all the details from set up to clean up; allowing you to enjoy your party! Our professional catering staff will create a tablescape for your buffet, properly prepare and maintain a fresh and beautiful serving area, and of course, clean up from beginning to end.

**Let Edwards cater your shower,
so you can enjoy the celebration!**

Edwards Café and Caterer

115 East Main Street, Northville, MI 48167

Phone (248) 344-1550 www.edwardscaterer.com