

All orders require 2 business days notice. We will do our best to accommodate your order, however we need ample notice to be able to deliver the freshest possible ingredients to you. During peak seasons we often book to capacity. Place your order early during these times. Prices are effective June 1, 2020. All previous menu pricing subject to change based on the enclosed menu pricing.

**PICK UP ORDERS** Final guest count is due 5 business days prior to your order. A credit card number is to be provided on every order to secure your date and menu. Full payment is due on the day of your order. **CANCELLATIONS:** A non-refundable 50% deposit will be charged to your card if the order is cancelled less than 2 business days before the date of your order.

**DELIVERY** See payment requirements above, delivery pricing as follows:

Monday - Friday 7:15am - 6:00pm with a minimum \$200 food is **\$15** (within 10 miles of Edwards, each additional mile is \$1.50)

Saturday 8:00am - 5:00pm with a minimum \$200 food is **\$30** (within 10 miles of Edwards, each additional mile is \$1.50)

Sunday 8:00am - 12:00pm with a minimum \$300 food order is **\$45** (within 10 miles of Edwards, each additional mile is \$1.50)

**STAFFED EVENTS**

Edward's 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. Our staffed events include a service charge, staff cost and a custom built menu tailored to your event.

INDIVIDUAL APPETIZERS

**HOT APPETIZERS**

(2 dozen minimum required per appetizer and flavor. Hot appetizers will be sent out cold, in a foil pan, with heating instructions.)

- SPINACH TRIANGLES - flaky phyllo dough filled with sautéed spinach, onions and feta cheese . . . . . \$15 dozen
- ANDOUILLE SAUSAGE SKEWERS - spicy andouille sausage on a bamboo skewer, brushed with a spicy mustard glaze . . . . . \$15 dozen
- CHICKEN SATAY - marinated and glazed with ginger soy sauce . . . . . \$18 dozen
- BACON WRAPS - choose from glazed bacon wrapped apricots; manchego-stuffed dates; or water chestnuts . . . . . \$18 dozen
- STUFFED MUSHROOMS - choose from spinach and cheese; or sausage and gouda . . . . . \$18 dozen
- MINI SPRING ROLLS - asian vegetables inside a thin, crispy wrapper served with soy ginger dipping sauce . . . . . \$18 dozen
- ASPARAGUS WRAPS - tender asparagus spear with a three cheese blend wrapped in a crispy cheese crust . . . . . \$18 dozen
- POTATO BITES - redskin potato filled with your choice of twice baked; or cheddar chive . . . . . \$18 dozen
- PETITE QUICHE - choose from lorraine (bacon, onion and swiss cheese); or spinach and feta cheese . . . . . \$20 dozen
- RISOTTO CROQUETTES - risotto stuffed with mozzarella cheese, breaded and fried golden brown, served with marinara . . . . . \$20 dozen
- MAC N' CHEESE BITES - our housemade mac n' cheese rolled, breaded and fried . . . . . \$20 dozen
- BEEF SKEWERS - marinated and glazed with ginger soy sauce . . . . . \$24 dozen
- MINI CRAB CAKES - with lump crab, peppers and capers baked and served with remoulade . . . . . \$24 dozen
- COCONUT SHRIMP - coconut breaded shrimp, fried golden brown, served with pineapple mustard dipping sauce . . . . . \$24 dozen
- BEEF SLIDERS - topped with ketchup, mustard and pickles (cheese available on request at no additional charge) . . . . . \$30 dozen

**COLD/ROOM TEMPERATURE APPETIZERS**

(2 dozen minimum required per appetizer and flavor. Cold appetizers will be sent out in a foil pan or box for you to platter at your event.)

- ROQUEFORT WRAPPED - choose from olives; or red grapes surrounded by a wall of three cheese blend, coated in crushed nuts . . . . \$15 dozen
- FRESH FRUIT SKEWERS - pineapple, cantaloupe and honeydew finished off with a strawberry on a bamboo skewer . . . . . \$15 dozen
- SALAD CUPS - cheese cup filled with your choice of caesar salad; or pear and apple salad . . . . . \$18 dozen
- CAPRESE KEBABS - mozzarella, cherry tomato and fresh basil on a bamboo skewer served with pesto dip . . . . . \$18 dozen
- BOURSIN CUCUMBERS - fresh cucumber slice piped with our signature boursin cheese garnished with a tomato sliver . . . . . \$18 dozen
- CHEESE AND FRUIT SKEWERS - havarti and colby jack cheese paired with pineapple and strawberries on a bamboo skewer . . . . . \$18 dozen
- ANTIPASTO KEBAB - peppered salami, manchego cheese, roasted artichoke, tomato and olive on a bamboo skewer . . . . . \$18 dozen
- DEVILED EGG CUPS - full size egg cup filled with a creamy egg mousse topped with an olive sliver . . . . . \$18 dozen
- GOUGÈRE PUFFS - bite sized savory puffs; choose from tarragon chicken salad; prime rib and boursin; or "our favorite" turkey . . . . . \$20 dozen
- MEDITERRANEAN SHOOTERS - mini shot glasses with hummus, olive tapenade, feta cheese, parsley, tomato and focaccia strips . . . . \$20 dozen
- SMOKED SALMON CANAPÉ - fresh cucumber slice piped with smoked salmon mousse topped with a dill garnish . . . . . \$24 dozen
- SHRIMP SHOOTERS - two shrimp tucked inside a cocktail sauce filled shooter cup, garnished with lemon zest . . . . . \$30 dozen

# APPETIZER PLATTERS

Appetizer platters will be served at room temperature.

**\*Indicates that prices may change due to market price increases.**

## CHARCUTERIE PLATTERS

### ROASTED TENDERLOIN PLATTER\*†

Sliced beef tenderloin wonderfully seasoned with herbs and spices and roasted to perfection. Served with mustard horseradish cream, balsamic onions and baguette slices.

Small (serves 10-12) \$95 Medium (serves 15-18) \$135 Large (serves 20-24) \$180

### BASIL DIJON CHICKEN FINGERS

Hand-cut chicken tenders tossed in our famous basil-dijon breading, baked until golden, served with basil cream dipping sauce. Can be served hot or room temperature (please specify when ordering).

Small (serves 12-15) \$70 Medium (serves 20-24) \$95 Large (serves 32-36) \$130

### BALSAMIC CHICKEN PLATTER

Balsamic marinated chicken breast, roasted, sliced, and served with apple chutney, stone ground mustard and baguette slices.

Small (serves 10-12) \$60 Medium (serves 15-18) \$85 Large (serves 20-24) \$110

### SPIRAL SLICED HAM PLATTER

Spiral sliced, bone-in Dearborn ham. Served with pineapple mustard, stone ground mustard and baguette slices.

One Size (serves 15-18) \$95

### PUB AND ALE PLATTER

Genoa Salami, Polish, Italian and andouille sausage, colby jack, havarti, and cotswold cheese, stoneground mustard, caramelized onions, pretzel crisps and crackers.

Small (serves 10-12) \$70 Medium (serves 15-18) \$95 Large (serves 20-24) \$130

## SEAFOOD PLATTERS

### COCKTAIL SHRIMP\*

Fresh tail-on shrimp poached in traditional court bouillon served with cocktail sauce, garnished with fresh lemon.

Small (serves 10-12) \$70 Medium (serves 15-18) \$95 Large (serves 20-24) \$130

### POACHED SALMON PLATTER\*

Fresh poached whole side of salmon served with capers, minced red onions, cucumber slices, remoulade and garlic croutes.

One Size (serves 20-24) \$110

### SMOKED SALMON PLATTER\*

Lox rolls displayed on a platter with minced red onion, capers, hard-boiled eggs and boursin cheese served with garlic croutes.

Small (serves 10-12) \$70 Medium (serves 15-18) \$95 Large (serves 20-24) \$130

## UNDER THE NIGHT SKY

\$28 per person / 12 person minimum

BEEF TENDERLOIN PLATTER with mustard horseradish cream, balsamic onions and baguettes, COCKTAIL SHRIMP PLATTER with cocktail sauce, EUROPEAN CHEESE DISPLAY served with crackers and croutes, ROASTED VEGETABLE CRUDITE with sun-dried tomato feta dip and green goddess dip, ASPARAGUS WRAPS, SPINACH AND CHEESE STUFFED MUSHROOMS and BACON WRAPPED DATES stuffed with manchego cheese.

## A PUB-STYLE GATHERING

\$19 per person / 12 person minimum

BASIL DIJON CHICKEN FINGERS served with basil cream

Can be served hot or room temperature (please specify when ordering), PUB AND ALE PLATTER assorted sausages and cheese with pretzel crisps and crackers, SPINACH DIP PLATTER with blue chips, CHEDDAR CHIVE POTATO BITES, FRESH FRUIT SKEWERS and CAESAR SALAD CUPS.

## FRUIT PLATTERS

### SLICED FRUIT PLATTER

A seasonal selection of fresh fruit which includes cantaloupe, honeydew, pineapple, grapes, kiwi, strawberries, blueberries and oranges.

Small (serves 10-12) \$45 Medium (serves 15-18) \$60 Large (serves 20-24) \$80

Add a pint of homemade granola for \$9 each.

## CHEESE PLATTERS

### EUROPEAN CHEESE DISPLAY

Boursin, drunken goat, manchego, gruyere, pistachio crusted goat cheese, roquefort grapes, marcona almonds, apricots and olives, served with crackers and garlic croutes.

Small (serves 12-15) \$70 Medium (serves 20-24) \$135 Large (serves 32-36) \$195

### CAPRESE PLATTER

Fresh mozzarella slices, roma tomatoes and basil, topped with fresh cracked black pepper and sea salt, served with balsamic reduction.

Small (serves 10-12) \$65 Medium (serves 15-18) \$90 Large (serves 20-24) \$120

### CHEESE AND FRUIT PLATTER

Boursin, drunken goat, cotswold and colby jack cheese with cantaloupe, honeydew, pineapple, grapes, kiwi, strawberries, blueberries and oranges. Served with garlic croutes and crackers.

Small (serves 10-12) \$65 Medium (serves 15-18) \$90 Large (serves 20-24) \$120

## VEGETARIAN PLATTERS

### GOURMET RELISH TRAY

An arrangement of dill pickles, sweet pickles, pepperoncini, cucumbers, celery, petite carrots, olives, marinated artichokes, sun-dried tomato feta dip and green goddess dip. Pairs great with Edward's Deli Platter!

Small (serves 10-12) \$45 Medium (serves 15-18) \$60 Large (serves 20-24) \$80

ROASTED VEGETABLE CRUDITÉ (Raw crudité available upon request.)

A seasonal selection of fresh vegetables roasted with a balsamic glaze. Served with sun-dried tomato feta dip and green goddess dip.

Small (serves 10-12) \$45 Medium (serves 15-18) \$60 Large (serves 20-24) \$80

### MEDITERRANEAN PLATTER

Roasted cauliflower, cucumber slices, red pepper strips, petite carrots, mediterranean olives, marinated artichokes, feta cheese, hummus and green goddess dip with focaccia strips and lemon wedge garnish.

Small (serves 10-12) \$55 Medium (serves 15-18) \$75 Large (serves 20-24) \$95

### DIPS AND SPREADS Choose from:

Boursin & Croutes / Spinach Dip & Blue Chips / Artichoke Dip & Focaccia Make it a Dips and Spreads Trio with all three for just \$5 more per platter.

Small (serves 10-12) \$35 Medium (serves 15-18) \$50 Large (serves 20-24) \$65

†Contains raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

# BUILD YOUR OWN MEAL

ONE ENTREE - One entree, starch, vegetable, salad and bread . . . . . \$14\*

TWO ENTREES - Two entrees, one starch, vegetable, salad and bread . . . . \$18\*

THREE ENTREES - Three entrees, one starch, vegetable, salad and bread . . . \$22\*

12 person minimum. Food will be sent out in foil pans, cold with heating instructions, or hot to be served right away (please specify when ordering). \*Some entrees have an additional cost per person and are indicated in parenthesis.

## CHICKEN

- **MEDITERRANEAN CHICKEN** - topped with sun-dried tomatoes, black olives and feta cheese (*half pan \$70*)
- **CHICKEN MARSALA** - sliced chicken breast in a marsala wine sauce with mushrooms (*half pan \$70*)
- **CHICKEN QUEEN ELIZABETH** - sliced chicken breast in a creamy tomato parmesan sauce (*half pan \$70*)
- **BALSAMIC CHICKEN** - sliced balsamic-herb marinated chicken breast served with apple chutney (*half pan \$70*)
- **LEMON ROSEMARY CHICKEN** - sliced chicken with rosemary, sun-dried tomatoes and artichokes in a light lemon sauce (*half pan \$70*)
- **BASIL DIJON CHICKEN** (+\$2pp) - dijon breaded chicken filet served with basil cream sauce for dipping (*half pan \$80*)
- **CHICKEN KEBABS** (+\$2pp) - hearty chicken kebabs studded with tri-colored peppers and red onion (*half pan \$80*)
- **MARGHERITA CHICKEN** (+\$2pp) - stuffed with mozzarella and fresh basil, sliced, and topped with marinara (*half pan \$80*)
- **BOURSIN STUFFED CHICKEN** (+\$2pp) - sliced chicken stuffed with Edward's signature boursin cheese, breaded and baked (*half pan \$80*)
- **SPINACH STUFFED CHICKEN** (+\$2pp) - sliced chicken stuffed with spinach, artichokes and cheese, breaded and baked (*half pan \$80*)

## BEEF (Prices may change due to market price increases)

- **BEEF BRISKET** - slow roasted beef brisket sliced and served with mustard horseradish cream (*half pan \$70*)
- **BEEF KEBABS** (+\$2pp) - hearty beef tenderloin kebabs studded with tri-colored peppers and red onion (*half pan \$80*)
- **SLICED BEEF TENDERLOIN** (+\$2pp) - herb roasted tenderloin of beef in a tarragon reduction (*half pan \$80*)
- **BEEF MARSALA** (+\$2pp) - sliced beef tenderloin in a marsala wine sauce with mushrooms (*half pan \$80*)
- **PETITE FILET OF BEEF\*** (+\$4pp) - served medium, with mustard horseradish cream (*half pan \$90*)
- **PRIME RIB OF BEEF\*** (+\$4pp) - sliced and served medium, with mustard horseradish cream and au jus (*half pan \$90*)

## VEGETABLE 1/2 pan (serves 10-12) \$35 Full pan (serves 20-24) \$65)

- ROASTED BROCCOLI WITH GARLIC, AND PARMESAN
- ROASTED SEASONAL VEGETABLE COLLAGE
- ASPARAGUS AND ARTICHOKES WITH ROASTED RED PEPPERS

## SALADS

- GREENHOUSE SALAD - field greens, roasted beets, garbanzos, cucumber, toasted pumpkin seeds and red onion with balsamic vinaigrette
- CAESAR SALAD - romaine lettuce, marinated artichokes, parmesan cheese, housemade croutons and caesar dressing
- PEAR AND APPLE SALAD - field greens, pears, apples, toasted walnuts, gorgonzola and dried cranberries with raspberry vinaigrette
- GREEK SALAD - romaine lettuce, feta, red onion, cucumber, house roasted beets, kalamata olives and garbanzo beans with red wine vinaigrette
- FARM SALAD - field greens, balsamic roasted vegetables, feta cheese, avocado and pumpkin seeds served with green goddess dressing

\*Contains raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

## DON'T WANT A WHOLE MEAL? WE ALSO OFFER HALF PAN PRICING ON OUR ENTREES

See individual half pan pricing after each item description.  
Half Pan (serves 12-15)

## PORK

- **ITALIAN SAUSAGE** - sliced Italian sausage with caramelized onions and roasted red peppers (*half pan \$70*)
- **LAGER HOUSE BRATS** - Dearborn Polish sausage simmered in dark lager and onions (*half pan \$70*)
- **DIJON MARINATED PORK** - herb marinated pork tenderloin, oven roasted and sliced (*half pan \$70*)
- **BREADED PORK CUTLETS** (+\$2pp) - lightly breaded pork filets served with our signature apple chutney (*half pan \$70*)

## VEGETARIAN

- **MEXICAN STUFFED PEPPERS** - bell peppers stuffed with vegetable studded quinoa, cheddar, black beans and salsa (*half pan \$80*)
- **MUSHROOM RAGOUT OVER POLENTA** (+\$2pp) - a mix of wild mushrooms slow cooked and served over polenta cakes (*half pan \$80*)
- **STUFFED PORTOBELLO** (+\$2pp) - with a fresh pesto vegetable medley, topped with parmesan cheese (*half pan \$80*)
- **QUINOA CAKES** (+\$2pp) - studded with roasted vegetables and parmesan cheese (*half pan \$80*)

## SEAFOOD (Prices may change due to market price increases)

- **PESTO SHRIMP KEBABS** (+\$2pp) - jumbo shrimp roasted with red onion, charred tomatoes, brushed with basil pesto (*half pan \$70*)
- **SALMON PATTIES** (+\$4pp) - lemon roasted salmon mixed with bell peppers and dijon served with remoulade (*half pan \$90*)
- **LEMON CAPER SALMON** (+\$4pp) - lemon roasted salmon fillets topped with a citrus caper sauce (*half pan \$90*)
- **MAPLE GLAZED SALMON** (+\$4pp) - roasted salmon fillet brushed with a sweet and tangy maple glaze (*half pan \$90*)

- ROASTED BRUSSELS SPROUTS WITH SAUTEED SHALLOTS
- SWEET GLAZED PETITE CARROTS
- GREEN BEAN AMANDINE
- CORN OFF THE COB WITH HERB BUTTER

CHOOSE YOUR STARCH AND BREAD ON THE NEXT PAGE



# BUILD YOUR MEAL CONTINUED

## **STARCH** (1/2 pan (serves 10-12) \$40 Full pan (serves 20-24) \$75)

- HERBED ANGEL HAIR PASTA
- HERB ROASTED REDSKINS
- THYME ROASTED SWEET POTATOES
- ROSEMARY ROASTED YUKON POTATOES
- GRAIN AND QUINOA PILAF WITH ALMONDS
- BASMATI RICE PILAF
- GARLIC SMASHED POTATOES
- WHIPPED IDAHO POTATOES
- WHIPPED SWEET POTATOES

## **BREADS**

- BAGUETTE SLICES WITH HONEY BUTTER
- ROLLS WITH BUTTER
- GARLIC BREADSTICKS
- PARMESAN CHEESE TWISTS (+\$1pp)

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# PASTAS / PANS

Food will be sent out in foil pans, cold with heating instructions, or hot to be served right away (please specify when ordering).

## **HOMESTYLE FAVORITES**

### **COCKTAIL MEATBALLS**

All beef and made from scratch. Choose from classic swedish; sweet and sour polynesian; or Italian marinara.

Half Pan (serves 10-12) \$60 Full Pan (serves 20-24) \$110

### **BBQ PULLED PORK**

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

Half Pan (serves 10-12) \$60 Full Pan (serves 20-24) \$110

### **LASAGNA**

Choose from traditional beef; or roasted vegetable.

Half Pan (serves 8-12) \$55

### **MACARONI AND CHEESE**

Elbow macaroni in a rich cheese veloute sauce topped with buttered bread crumbs.

Half Pan (serves 10-12 as a side) \$40 Full Pan (serves 20-24 as a side) \$75

### **SCALLOPED POTATOES**

Thinly sliced Idaho potatoes, swiss cheese, Guernsey cream, and mom's secret blend of spices, layered together and baked golden brown.

Half Pan (serves 10-12 as a side) \$55 With Ham \$60

## **VEGETARIAN PASTAS**

Half Pan (serves 10-12 as a side) Full Pan (serves 20-24 as a side)

Half Pan with Chicken (add \$10), with Beef (Add \$15), with Shrimp (add \$20)

Full Pan with Chicken (add \$20), with Beef (Add \$30), with Shrimp (add \$40)

ROTINI ALFREDO . . . . . Half Pan \$40 . . . . . Full Pan \$75

Tender rotini tossed in a rich garlic cream sauce with fresh parsley. Great with shrimp added!

TOMATO PARMESAN . . . . . Half Pan \$40 . . . . . Full Pan \$75

Tender bowtie pasta in a creamy tomato sauce topped with parmiago.

BAKED MOSTACCIOLI . . . . . Half Pan \$40 . . . . . Full Pan \$75

Penne pasta in our rich housemade marinara, smothered in mozzarella and parmiago, baked until golden and bubbly. Great with beef added!

## **BREAD**

WHOLE BAGUETTE . . . . . \$5 each

ROLLS WITH BUTTER (2 dozen min.) . . . . . \$12 dozen

HONEY BUTTER . . . . . \$9 pint

GARLIC BREADSTICKS (2 dozen min.) . . . . . \$18 dozen

PARMESAN CHEESE TWISTS (2 dozen min.) . . . . . \$20 dozen

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# SALADS

Salads will be sent out in a foil pan for you to platter at your event. Caterware bowls can be requested for an additional charge.

## **GREEN SALADS**

Half Pan (serves 10-12)

Full Pan (serves 20-24)

Half Pan with Chicken (Add \$10)

Full Pan with Chicken (Add \$20)

GREENHOUSE SALAD . . . . . Half Pan \$28 . . . . . Full Pan \$52

Field greens, house roasted beets, garbanzo beans, cucumber, toasted pumpkin seeds and red onion with balsamic vinaigrette.

CAESAR SALAD . . . . . Half Pan \$28 . . . . . Full Pan \$52

Romaine lettuce, marinated artichokes, parmiago cheese, housemade croutons and caesar dressing.

GREEK SALAD . . . . . Half Pan \$28 . . . . . Full Pan \$52

Romaine lettuce, feta cheese, red onion, cucumber, house roasted beets, kalamata olives and garbanzo beans with red wine vinaigrette.

PEAR AND APPLE SALAD . . . . . Half Pan \$32 . . . . . Full Pan \$58

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

MAURICE . . . . . Half Pan \$32 . . . . . Full Pan \$58

Romaine lettuce, turkey, ham, sweet gherkins, hard-boiled egg and gruyere cheese served with housemade maurice dressing.

ANTIPASTO SALAD . . . . . Half Pan \$32 . . . . . Full Pan \$58

Romaine lettuce, salami, ham, gruyere cheese, tomatoes, red onion and pepperoncini with red-wine vinaigrette.

FARM SALAD . . . . . Half Pan \$32 . . . . . Full Pan \$58

Field greens, balsamic roasted vegetables, feta cheese, avocado and toasted pumpkin seeds. Served with green goddess dressing.

# GOURMET SALADS

Salads will be sent out in a foil pan for you to platter at your event.

Caterware bowls can be requested for an additional charge.

2 lb. minimum order of each salad is required. 1 lb. serves 3-4 guests.

**FRESH FRUIT . . . . . \$8 pound**  
Chopped seasonal fruit topped with kiwi, berries and orange segments.

**COLESLAW . . . . . \$8 pound**  
Hand chopped cabbage and carrots with a traditional creamy dressing.

**GREEK PASTA . . . . . \$9 pound**  
Rotini pasta, tri-colored peppers, feta cheese, red onion and kalamata olives in a Red wine vinaigrette.

**PENNE PESTO . . . . . \$10 pound**  
Penne pasta, cherry tomatoes, almonds and parmiago cheese in a pesto cream dressing.

**GREEN GODDESS ORZO SALAD . . . . . \$10 pound**  
Fresh asparagus, sweet peas, green onion and fresh herbs, mixed with tender orzo pasta and green goddess dressing.

**VILLAGE SALAD . . . . . \$10 pound**  
Cucumber, tomatoes, feta cheese, tri-colored peppers, garbanzo beans and red onion in our housemade red wine vinaigrette.

**BRUSSELS SPROUTS SALAD . . . . . \$10 pound**  
Roasted brussels sprouts, crisp bacon, raisins and sunflower seeds in a tangy coleslaw dressing.

**BASIL TORTELLINI . . . . . \$12 pound**  
Cheese filled tortellini, artichokes, fresh basil, sun-dried tomatoes and parmiago 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, gruyere 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.

# LUNCHTIME

## LUNCH MENUS MADE EASY

12 person minimum. Menus made easy will be sent on black caterware trays ready to set out and enjoy.

**BUILD YOUR OWN BUFFET . . . . . \$12 per person**  
**CHOOSE ONE:**

- sandwiches (assorted meat and veggie options)
- wraps (see wrap platter description)

**CHOOSE ONE PASTA OR SALAD:**

- Greek pasta
- penne pesto
- fresh fruit
- pear and apple salad with raspberry vinaigrette
- Greek salad with red wine vinaigrette

(add an extra pasta or salad for \$2 pp)

**CHOOSE ONE SIDE:**

- salsa and blue chips
- caramelized onion dip with chips

(add an extra side for \$1 pp)

**CORPORATE BOXED LUNCH . . . . \$13 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 chocolate chip cookie.

## LUNCHTIME PLATTERS

### ASSORTED FINGER SANDWICHES

Mini versions of our most popular sandwiches including gruyere and ham, "our favorite" turkey, earl's prime rib, tuna, tarragon chicken salad and green acres veggie.

Small (36 pieces) \$55    Medium (60 pieces) \$75    Large (84 pieces) \$95

### CAPRESE PLATTER

Fresh mozzarella slices, roma tomatoes and basil, drizzled with balsamic reduction, topped with fresh cracked black pepper and sea salt.

Small (serves 10-12) \$65    Medium (serves 15-18) \$90    Large (serves 20-24) \$120

### PETITE LUNCHEON CROISSANT PLATTER OR PRETZEL ROLL PLATTER

Your choice of petite croissants, or hearty pretzel rolls in a variety of flavors which include rustic turkey, earl's prime rib, tarragon chicken salad and green acres veggie.

Small (12 sandwiches) \$55    Medium (18 sandwiches) \$75    Large (24 sandwiches) \$95

### GOURMET WRAP PLATTER

Assorted wraps made fresh, cut in half and arranged beautifully on a tray. Includes chicken caesar, mediterranean veggie, california turkey club and Greek chicken wrap.

Small (12 half wraps) \$55    Medium (18 half wraps) \$75    Large (24 half wraps) \$95

### EDWARD'S DELI PLATTER

Ham, turkey, genoa salami and corned beef with gruyere, havarti and boursin cheese. Served with basil cream, dijon and yellow mustard, balsamic onions, lettuce, tomato and a variety of breads which include wheat, marble rye, baguettes and croissants.

Small (serves 10-12) \$95    Medium (serves 15-18) \$140    Large (serves 20-24) \$185

### GOURMET RELISH TRAY

An arrangement of dill pickles, sweet pickles, pepperoncini, cucumbers, celery, petite carrots, olives, marinated artichokes, sun-dried tomato feta dip and green goddess dip. Pairs great with Edward's Deli Platter!

Small (serves 10-12) \$45    Medium (serves 15-18) \$60    Large (serves 20-24) \$80

### DIPS AND SPREADS

Choose from:

Boursin and Croutes / Spinach Dip and Blue Chips / Artichoke Dip and Focaccia.

Make it a Dips and Spreads Trio with all three for just \$5 more per platter.

Small (serves 10-12) \$35    Medium (serves 15-18) \$50    Large (serves 20-24) \$65

## NORTHVILLE LUNCHEON

\$14 per person / 12 person minimum

Includes PETITE LUNCHEON CROISSANTS, PEAR AND APPLE SALAD served with raspberry vinaigrette, PENNE PESTO PASTA and FRESH FRUIT SALAD.

# BREAKFAST / SWEETS

## BREAKFAST PLATTERS

### SLICED FRUIT PLATTER

A seasonal selection of fresh fruit which includes cantaloupe, honeydew, pineapple, grapes, kiwi, strawberries, blueberries and oranges.

Small (serves 10-12) \$45 Medium (serves 15-18) \$60 Large (serves 20-24) \$80

Add a pint of homemade granola for \$9 each.

### PETITE BAKERY PLATTER

Assorted freshly baked miniature muffins, scones, turnovers and biscuits served with whipped honey butter.

Small (24 pieces) \$45 Medium (36 pieces) \$62 Large (48 pieces) \$80

### BREAKFAST BREADS PLATTER

Lemon poppy seed, banana chocolate chip, pumpkin and a seasonal chef's choice bread, sliced and arranged with whipped butter.

Small (24 pieces) \$45 Medium (36 pieces) \$62 Large (48 pieces) \$80

### SPIRAL SLICED HAM PLATTER

Spiral sliced, bone-in Dearborn ham. Served with pineapple mustard, stone ground mustard and baguette slices.

One Size (serves 15-18) \$95

### SMOKED SALMON PLATTER

Lox rolls arranged beautifully on a platter with minced red onion, hard-boiled eggs and boursin cheese served with garlic croutes or bagels.

Small (serves 10-12) \$70 Medium (serves 15-18) \$95 Large (serves 20-24) \$130

## BREAKFAST ADDITIONS

BERRY BOWL (2 lb. min.) . . . . . \$12 pound

DEVILED EGG CUPS (2 dz. min.) . . . . . \$18 dozen

FRESH FRUIT SKEWERS (2 dz. min.) . . . . . \$15 dozen

FRUIT AND CHEESE SKEWERS (2 dz. min.) . . . . . \$18 dozen

## A LA CARTE BREAKFAST

Food will be sent out in foil pans, cold with heating instructions, or hot to be served right away (please specify when ordering).

DEEP DISH QUICHE . . . . . \$32 each

Choose from lorraine; broccoli cheddar; spinach feta; roasted vegetable; or mushroom swiss asparagus.

FRITATTA . . . . . \$32 each

An Italian crust-less quiche. Choose from bacon caprese; or yukon gold potato, asparagus, chive, and parmesan.

### BREAKFAST POTATOES

Choose from salt and herb roasted redskins; roasted sweet potato with leeks and onions; or rosemary roasted yukon hash.

Half Pan (serves 10-12) \$40 Full Pan (serves 20-24) \$75

Half Pan with Salmon (Add \$25) Full Pan with Salmon (Add \$50)

### SPANISH BREAKFAST BURRITOS

Scrambled eggs, Spanish chorizo and manchego cheese, peppers and onions in a flour tortilla, served with salsa.

Half Pan (8 burritos) \$34 Full Pan (16 burritos) \$68

### VEGGIE BREAKFAST BURRITOS

Scrambled eggs, kale, black beans, roasted sweet potatoes, cheddar cheese, peppers and onions in a flour tortilla, served with salsa.

Half Pan (8 burritos) \$34 Full Pan (16 burritos) \$68

APPLE WOOD SMOKED BACON (12 person min.) . . . . . \$3 per person

DEARBORN SAUSAGE LINKS (12 person min.) . . . . . \$3 per person

PETITE QUICHE (2 dz. min. per flavor) . . . . . \$20 dozen

Choose from lorraine (bacon, onion and swiss); or spinach feta.

### MUFFINS

Choose from pumpkin; cherry bran; or blueberry streusel.

12 Regular Size Muffins \$30 (one flavor) 12 Mini Muffins \$15 (one flavor)

### RASPBERRY WHITE CHOCOLATE SCONES

12 Regular Size Scones \$32 (one flavor) 12 Mini Scones \$18 (one flavor)

## RISE AND SHINE

\$14 per person / 12 person minimum

Sliced QUICHE (choose 1 flavor), FRESH FRUIT SALAD, BACON or SAUSAGE, BREAKFAST POTATO (choose 1 flavor) and MINI RASPBERRY WHITE CHOCOLATE SCONES.

## PIES

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

BANANA CREAM PIE . . . . . \$28

Fresh baked pie crust with fresh banana cream custard, topped with whipped cream and chocolate accents.

KEY LIME PIE . . . . . \$28

Graham cracker pie crust filled with a tart key lime custard, topped with fresh whipped cream.

FRESH APPLE PIE . . . . . \$28

Hand sliced granny smith apple pie filling inside a homemade golden brown crust. Choose from streusel topped or double crust.

## CHEESECAKES

Choose from New York style with fresh fruit topping; Triple Chocolate; or Raspberry White chocolate with raspberry preserves, fresh raspberries and white chocolate shavings.

6" (serves 6-8) \$28 8" (serves 10-12) \$39

## TARTS

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

FRESH FRUIT TART . . . . . \$35

Sweet tart crust filled with vanilla bean pastry cream covered with glazed fresh fruit.

LEMON MERINGUE . . . . . \$28

Sweet tart crust filled with lemon curd, topped with torched meringue.

# DESSERT

## PASTRY TRAYS

### FRESH BAKED COOKIE TRAY

Miniature chocolate chip, oatmeal raisin, peanut butter, snickerdoodle, ginger molasses and chef's choice seasonal cookies.

Small (36 pieces) \$22    Medium (48 pieces) \$32    Large (60 pieces) \$42

### DESSERT BAR TRAY

A bite sized assortment of lemon, raspberry walnut, chocolate peanut butter, coconut chew, chocolate mint and chef's choice seasonal dessert bars.

Small (24 pieces) \$28    Medium (36 pieces) \$40    Large (48 pieces) \$52

### MINI TART TRAY

Petite lemon, key lime, French silk, maple pecan, fresh fruit and raspberry pistachio tarts.

Small (24 pieces) \$32    Medium (36 pieces) \$46    Large (48 pieces) \$60

### CHEESECAKE BITE TRAY

Mini cheesecake bites which include chocolate, New York style, raspberry white chocolate and a chef's choice seasonal flavor.

Small (24 pieces) \$32    Medium (36 pieces) \$46    Large (48 pieces) \$60

### TASTE OF FRANCE PASTRY TRAY

Mini lemon brûlée tarts, eclairs, cream puffs, fresh fruit tarts, mini chocolate madelines and raspberry french macarons.

Small (24 pieces) \$35    Medium (36 pieces) \$50    Large (48 pieces) \$65

### DARK CHOCOLATE PASTRY TRAY

Miniature dark chocolate cups filled with pistachio, raspberry, lemon, dark chocolate, hazelnut and espresso mousse.

Small (24 pieces) \$40    Medium (36 pieces) \$58    Large (48 pieces) \$75

## PASTRIES BY THE DOZEN

### CHOCOLATE DIPPED STRAWBERRIES (2 dz. min.) . . . . . \$24 dozen

Fresh strawberries dipped in white or dark chocolate topped with an assortment of nuts, coconut and chocolate accents.

### GOURMET STUFFED CUPCAKES (1 dz. min. per flavor) . . . . \$42 dozen

Choose from vanilla raspberry; cookies and cream; or kaluha.

### SUGAR SHOOTERS (2 dz. min.) . . . . . \$24 dozen

Mini shot glasses filled with an assortment of raspberry, lemon and chocolate mousse topped with fruit and chocolate accents.

## FLOURLESS OPTIONS

(please note these are single layer cakes, not tortes)

6" (serves 6-8) \$24    8" (serves 10-12) \$35

### CHOCOLATE FLOURLESS

A rich dark chocolate cake, covered with dark chocolate glaze, topped with fresh berries.

### LEMON ALMOND RICOTTA

An extremely moist lemon cake made with almond flour, topped with sliced almonds, powdered sugar and fresh berries.

## TORTES

6" (serves 6-8) \$24

8" (serves 10-12) \$35

10" (serves 14-16) \$45

1/4 Sheet (serves 20-25) \$62

1/2 Sheet (serves 40-50) \$105

Full Sheet (serves 90-100) \$150

### BLACK AND WHITE

Layers of devil's food cake and vanilla chiffon cake split and filled with white chocolate and chocolate mousse. Frosted in French vanilla buttercream and topped with dark chocolate glaze.

### VANILLA RASPBERRY

Vanilla chiffon cake split and filled with raspberry mousse. Frosted in French vanilla buttercream, topped with fresh raspberries.

### JEAN'S LEMON

Vanilla chiffon cake split and filled with lemon curd. Frosted in whipped cream and surrounded by ladyfingers, topped with fresh fruit.

### LEMON BLACKBERRY

Vanilla chiffon cake split and filled with a layer of blackberry mousse and a layer of lemon curd. Frosted in French vanilla buttercream.

### KAHLUA

Devil's food cake split and filled with kahlua infused chocolate mousse. Frosted in mocha buttercream.

### COOKIES AND CREAM

Devil's food cake split and filled with oreo mousse. Frosted in French vanilla buttercream and topped with dark chocolate glaze.

## PREMIUM TORTES

6" (serves 6-8) \$28

8" (serves 10-12) \$39

10" (serves 14-16) \$48

1/4 Sheet (serves 20-25) \$65

1/2 Sheet (serves 40-50) \$110

Full Sheet (serves 90-100) \$160

### CARROT CAKE

Carrot cake filled and frosted in cream cheese icing. \*Contains nuts.

### CHOCOLATE DECADENCE

Devil's food cake split and filled with chocolate mousse. Frosted in rich dark chocolate ganache.

### CHOCOLATE RASPBERRY

Devil's food cake split and filled with raspberry mousse. Frosted in rich dark chocolate ganache.

### TIRAMISU

Vanilla chiffon cake, soaked in espresso syrup, with mascarpone mousse. Frosted in whipped cream, surrounded by ladyfingers.

**PLEASE NOTE:** Prices effective June 1, 2020. All previous menu pricing subject to change based on the enclosed menu pricing.