



Edwards

cafe and caterer

Available through August 2020
8 person minimum. Food is served
in foil pans with heating instructions.



SUMMERTIME BBQ (\$16 per person)

- Chicken Kabobs with Peppers and Onions
- BBQ Pulled Pork with Slider Buns
- Housemade Coleslaw
- Loaded Potato Wedges topped with applewood smoked bacon, cheddar cheese and chives served with ranch
- Spinach Dip with garlic croutons, focaccia strips, carrots, celery, and cucumber slices for dipping

AFTERNOON IN NORTHVILLE (\$18 per person)

- Basil Dijon Chicken Fingers served with basil cream
- Sliced Beef Brisket with au jus and mustard horseradish cream
- Roasted Vegetable Crudite a seasonal selection of fresh vegetables roasted with a balsamic glaze. Served with sun-dried tomato feta dip and green goddess dip
- Mac and Cheese topped with buttered breadcrumbs
- Greenhouse Salad field greens, beets, garbanzos, cucumber, pumpkin seeds and red onion with balsamic vinaigrette and ranch

FARMERS' MARKET LUNCH (\$16 per person)

- Petite Croissant Platter includes rustic turkey, earl's prime rib, tarragon chicken salad and green acres veggie
- Mini Quiche a petite mix of lorraine and spinach feta quiche bites
- Chicken Broccoli Salad or Penne Pesto
- Fresh Fruit Platter
- Pear and Apple Salad field greens, pears, apples, toasted walnuts, gorgonzola and dried cranberries with raspberry vinaigrette

LAKESIDE DINNER (\$23 per person)

- Salmon Cakes lemon roasted salmon mixed with bell peppers and dijon served with remoulade
- Lemon Rosemary Chicken
- Herbed Angel Hair Pasta
- Caesar Salad romaine lettuce, marinated artichokes, parmiago cheese, housemade croutons and caesar dressing
- Seasonal Vegetable Collage
- Parmesan Cheese Twists

APPETIZERS UNDER THE STARS (\$26 per person)

- Roasted Tenderloin Platter with mustard horseradish cream, balsamic onions and baguette slices
- European Cheese Display
- Shrimp Shooters with cocktail sauce
- Caesar Salad Cups
- Roasted Vegetable Crudite A seasonal selection of fresh vegetables roasted with a balsamic glaze. Served with sun-dried tomato feta dip and green goddess dip
- Bacon Wrapped Apricots

SUMMER SUN LUNCHEON (\$14 per person)

- Mediterranean Chicken topped with sun-dried tomatoes, black olives and feta cheese
- Basmati Rice Pilaf
- Asparagus and Artichokes with Roasted Red Peppers
- Greenhouse Salad field greens, beets, garbanzos, cucumber, pumpkin seeds and red onion with balsamic vinaigrette and ranch
- Rolls and Butter

Sweets & Treats

DESSERT BAR TRAY

Lemon, raspberry walnut, chocolate peanut butter, coconut chew, chocolate mint and 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 seasonal flavor.

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

CHERRY PIE BAR BITES. \$24/dozen

COCONUT JOY CUPCAKES \$42/dozen

Devil's food cake, stuffed with coconut mousse, topped with vanilla buttercream and toasted coconut

