

# Culinary Experience

We believe that catering isn't just about feeding your guests. It is an experience. The fragrant aromas that fill our kitchen spills out into the ballroom and greets each guests with the smells of home. Its one of many favorite comments. "mmmmm, what smells so good?" Those senses are later greeted with flavorful creations that wow your guests and fill everyone with warmth.

Of course we love to think outside of the box and create custom menus for our clients. Your wedding is meant to be unique and reflect your personality. Whether that be a Chick-Fil-A inspired dinner or grandmas famous casserole we we will turn your event into a one of a kind experience.



- NO SERVICE/HIDDEN FEES! ALL LABOR AND SEVICE INCLUDED IN PACKAGE PRICING!
  - All packages are priced for buffet style serving
- When choosing a package you may add on appetizers at an additional per person rate.
  - Plated/Served dinners are an additional \$7/person
  - Catering includes china plates and silverware place settings
- The Eden does not provide private tastings of menu items. Reviews can be supplied upon request.
  - Full head counts are due 30 days prior to the event date.
  - Full payment for catering is due 30 days before the event date.
  - Left over food will be provided for take home if available and suitable.
- Service is provided for the headcount only. No additional food will be available for purchase the day of the event.
- Traveling charges of \$100 will be charged for offsite catered events within a 30-mile radius.

# Catering Packages

A DELICIOUS EXPERIENCE

TRADITIONAL EXPERIENCE: \$24.95/person

- Choice of chicken or pork entree
  - Choice of one vegetable
  - Choice of one starch
  - Choice of one salad
- Rolls & Butter

CLASSIC EXPERIENCE: \$29.95/person

- Choice of one chicken and one beef  
(Guest will be offered a choice of one entree)
- Choice of one vegetable
  - Choice of one starch
  - Choice of one salad
- Rolls & Butter

EXECUTIVE EXPERIENCE: \$34.95/Person

- Choice of one chicken or pork, choice of one beef, choice of one vegetarian or vegan.  
(guests will be given a choice of one entree)
- Choice of one vegetable
  - Choice of one starch
  - Choice of one salad
- Rolls & Butter

Add a side for \$4.75/person additional per selection

Add appetizers to your menu at additional rate.

## CHICKEN

### **Chicken Cordon Bleu**

A seared chicken breast stuffed with ham and mozzarella cheese and topped with alfredo sauce

### **Champagne Chicken**

Stuffed chicken with a herbed boursin cheese breaded and baked in a champagne cream sauce

### **Marinated Grilled Chicken**

Juicy Italian marinated grilled chicken.

## PORK

### **Flame Roasted Pork Loin**

Seasoned and seared pork loin roasted until tender with a garlic mustard cream sauce

### **Garlic Rosemary Rub Pork Roast**

Pork roast rubbed in our house made rosemary rub and served with a bourbon cream sauce

### **Honey Hoisin Pork Loin**

Marinated pork loin in a soy, honey, ginger, garlic marinade and roasted to perfection





## BEEF

### **Roast Beef Brisket**

Beef brisket seared and slowly roasted until tender and served with a whiskey BBQ

### **Marinated Flank Steak**

Flank steak marinated, seared, and roasted. Topped with a chimichurri sauce

### **Pepper Corn Crusted Filet Steak**

Filet steak served with red wine balsamic reduction



## SEAFOOD

### **Maryland Crab Cakes**

Delicious crab cakes cooked to a golden brown on both sides and served with a remoulade sauce

### **Tuscan Salmon**

Salmon served with a creamy wine sauce

### **Pecan Crusted Walley**

Walley served with a citrus herb compound butter

# Sides

## VEGETABLES

Grilled & Rosted Corn

Glazed Baby Carrots

Bacon Green Bean

Parmesan Italian  
Asparagus

## SALADS

House Garden Salad

Apple Pecan Feta Spinach Salad

Strawberry Candied Pecan Salad

Classic Caesar Salad

## STARCHES

Creamy Garlic Parmesan  
Mac and cheese

Cheesy Au Gratin Potatoes.

Herb Roasted Fingerling  
Potatoes

Yukon Gold Garlic Mashed  
Potatoes



# Appetizers

## HEAVY

**Mini Chicken Cordon Bleu**

\$6.75/Person

**Hoisin Beef Satay**

\$7.25/Person

**Cumin Marinated Grilled Chicken Skewers**

\$6.75/Person

**Crab Stuffed Mushrooms**

\$7.25/Person

**Brisket Slider With Whiskey Barbeque**

\$8.25/person

**Bacon Wrapped Jalapeno Poppers**

\$9.50/Person

**Ruben Crescent Wheels**

\$7.50/Person

## LIGHT

**Unlimited Chips and Pretzels**

\$2.50/Person

**Fruit Tray (serves 50 people)**

\$200.00

**Veggie tray (serves 50 people)**

\$200.00

**Cheese and cracker Tray (serves 50 people)**

\$175.00

**Seasonal Charcuterie Display**

\$10.50/Person

**Coconut Shrimp With Mango Salsa**

\$8.75/Person

**Avocado Bruschetta**

\$5.50/Person



# Crafted Meals

FOR YOUR CONVIENCE



If you are looking for a traditional catered meal look no further than our crafted meals. As if they were straight from grandmas kitchen!

## BBQ DINNER

Traditional style barbeque is always a great option for feeding a crowd.

Including classic pulled pork, garlic mac and cheese, bacon green beans, garden salad, Kiser rolls, and classic barbeque sauce.

\$18.95/Person

Upgrade to premium \$6.00/person  
Add smoked beef brisket and homestyle baked beans.

## TACO BAR

Taco bout delicious!

Taco Hamburger, taco chicken, soft and hard shells, mexican rice, tortilla chips, refried beans, and queso. Includes taco toppings including cheese, tomatoes, sour cream, and jalapenos,

\$19.95/Person

Upgrade to premium \$6.00/person  
Add roasted corn salsa, guacamole, and substitute ground beef for steak and peppers.

## ITALIAN DINNER

Bring Italy to your event by serving your guests with a classic yet unique pasta bar.

Lasagna or Baked Spaghetti, Chicken Alfredo, Caesar salad, garlic bread, bread sticks, and roasted vegetables.

\$20.95/Person

Upgrade to premium \$6.00/person  
Add Caprese Skewers (appetizers), and Italian sausages with roasted peppers.

# Late Night Snacks

## TO FULFILL YOUR CRAVINGS

Snacks are served 8PM until 9PM  
served with disposable packaging and serve ware  
priced per item.

No refunds on unused items.  
take home leftovers if suitable.



### MINI BAR

- \$6.00/ two mini tacos including toppings with lettuce and cheese toppings.
- \$6.00/ two mini cheeseburger sliders with cheese, ketchup, and mustard topping
- \$4.00/ two mini hot dogs with ketchup, mustard, relish toppings.
- \$4.00/ three stack mini pancakes with syrup, whip cream, and berries toppings

### VARIETY MINI PIZZAS

- \$6.00/one topping
  - \$8.00/ two topping
  - \$10.00/three topping
- served in individual pizza boxes

### SWEET TREATS

- \$6.00/two smores with Hersheys & reeses chocolate options. interactive self roasting marshmallows.
- \$4.00/ two cookies and 2% milk, chocolate chip, peanut butter, and sugar cookies.
- \$5.00/ two churros in cinnamon sugar.

### FESTIVAL FESTIVITIES

- \$5.00/corn dog
- \$5.00/onion ring basket
- \$4.50/personal bag kettle corn
- \$5.00/ deep fried twinkies
- \$6.00/four mac and cheese bites



# Bar Service

Whether you need a full service, cash, or dry bar for your event The Eden serves the best local brews, crafted wines, and top shelf spirits. Choose from frozen wine slushies to your favorite cocktail.

The Sky is the limit for what our bartenders can create for your event. Our bartenders provide the best service combined with experience to encourage the most memorable memories.



# Bar Packages

## PREMIUM FULL SERVICE

\$27.50/person (5 hours)

Premium soft drink package,

Jack Daniels Whiskey, Jim Beam Bourbon, Bacardi Rum, Captain Morgan Rum, Crown Royal, Johnny Walker Scotch, Tito's Vodka, Bombay Sapphire Gin, Jose Cuervo Tequila, Amaretto

2 Domestic Keg Choices

(Bud Light, Busch Light, Budweiser, Miller Lite, Coors Light)

4 House Wines Choices

*(Substitute Two EE's or Country Heritage brands for \$3.00/person per substitution)*

(Moscato, Pinot Grigio, Chardonnary, Cabernet, Merlot)

Includes bartenders and security officer



## HOUSE FULL SERVICE

\$25.25/person (5 hours)

Jack Daniels Whiskey, Titos Vodka, Bacardi Rum, Captain Morgan, Jose Cuervo Tequila,

1 Domestic Keg Choice

(Bud Light, Busch Light, Budweiser, Miller Lite, Coors Light)

2 House Wine Choices

*(Substitute Two EE's or Country Heritage brands for \$3.00/person per substitution)*

(Moscato, Pinot Grigio, Chardonnary, Cabernet, Merlot)

Includes bartenders and security officer

## UNLIMITED BEER & WINE

\$18.50/Person (5 hours)

-Choice of 2 Domestic Beers

(Bud Light, Busch Light, Budweiser, Miller Lite,  
Coors Light)

-Choice of 3 House Wines

(Moscato, Pinot Grigio, Chardonnary, Cabernet,  
Merlot)

Add premium wines for \$2.00/person additional for  
each add on.

-Premium Soft Drinks

(Coke, Diet Coke, Sprite, Lemonade, Tea, Water)

Includes bartenders and security officer

*Spirits are served as a cash option for guests unless purchasing specialty drinks.*

## UNLIMITED BEER

\$16.50/Person (5 hours)

-Choice of 1 Domestic Beer

(Bud Light, Busch Light, Budweiser, Miller  
Lite, Coors Light)

-Premium Soft Drinks

(Coke, Diet Coke, Sprite, Lemonade, Tea,  
Water)

Includes bartenders and security officer

## FULL CASH BAR

\$750.00 + \$2.50/person

(5 hours)

The Eden will charge guests for all alcohol behind the bar.

- Bud Light Draft Beer

- House Wines

- Available Spirits

-Premium Soft Drinks

(Coke, Diet Coke, Sprite, Lemonade, Tea, Water)

Includes bartenders and security officer

## CRAFTED MIXERS

Red Wine Slushies \$70.00/Gallon

Margaritas \$80.00/Gallon

Caramel Apple Vodka Slushies \$80.00/Gallon

Cranberry Apple Sangria \$70.00/Gallon

(not served unless preordered)

1 gallon = 10 drinks

## SPECIALTY DRINKS

Work with our in house mixologist to design  
your own specialty drink.

\$7.00 per cup.



- No Personal or Carry In Alcohol is allowed on the property inside or outside the building. This includes before, during, and after the wedding. Fees will be incurred when violating this policy.
- All packages will be billed at 80% head count package price. Allowing for kids and under 21 guests to drink soft drinks for FREE.
  - Bartenders and security is included in each package.
- A Non-Alcohol Beverages package including coke, diet coke, sprite, tea, water, lemonade, and caffeinated coffee will be billed at \$2.50/person when not providing alcohol package.



- Liquor is automatically served as a cash option for guests when not providing in a full service bar. If you do not want liquor offered please let us know prior to the event.
  - The Eden serves alcohol for a minimum of 2 a maximum of 5 hours per event.
- Vehicle are allowed to be left on the property from 24 hours for those who are not able to drive home. Towing fees are applicable after 24 hours.
- The Eden requires a full head count for bar service 30 days before the event date.
  - The Eden requires full payment 30 days prior to the event date.