

Catering

Do you know what guests remember the most about weddings? The food! So, make sure your guests are treated to amazing cuisine!

The Eden is not your traditional caterer. The Eden makes all cuisine in house with the best ingredients. From the scratch made champagne sauce to our bacon wrapped jalapeno poppers The Eden is invested in providing the most mouth watering meal for your guests.



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 SERVICE 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: \$23.95/person

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

CLASSIC EXPERIENCE: \$28.95/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: \$32.95/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 appetizers and desserts 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 Walleye

Walleye served with a citrus herb compound butter

Sides

VEGETABLES

Baked Herbed
Cauliflower

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

Five Grain Rice Pilaf

Herb Roasted Fingerling
Potatoes

Yukon Gold Garlic Mashed
Potatoes



Appetizers

HEAVY

Mini Chicken Cordon Bleu

\$5.75/Person

Hoisin Beef Satay

\$6.25/Person

Cumin Marinated Grilled Chicken Skewers

\$5.75/Person

Crab Stuffed Mushrooms

\$6.25/Person

Brisket Slider With Whiskey Barbeque

\$7.25/person

Bacon Wrapped Jalapeno Poppers

\$8.50/Person

Ruben Crescent Wheels

\$5.50/Person

LIGHT

Unlimited Chips and Pretzels

\$2.50/Person

Fruit Tray (serves 50 people)

\$150.00

Veggie tray (serves 50 people)

\$150.00

Cheese and cracker Tray (serves 50 people)

\$225.00

Seasonal Charcuterie Display

\$9.50/Person

Coconut Shrimp With Mango Salsa

\$6.75/Person

Avocado Bruschetta

\$4.50/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.

\$17.95/Person

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,

\$18.95/Person

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.

\$19.95/Person

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

\$26.50/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

\$23.25/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

\$17.50/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

\$14.75/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

\$600.00 + \$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 \$60.00/Gallon

Margaritas \$70.00/Gallon

Caramel Apple Vodka Slushies \$70.00/Gallon

Cranberry Apple Sangria \$60.00/Gallon

(not served unless preordered)

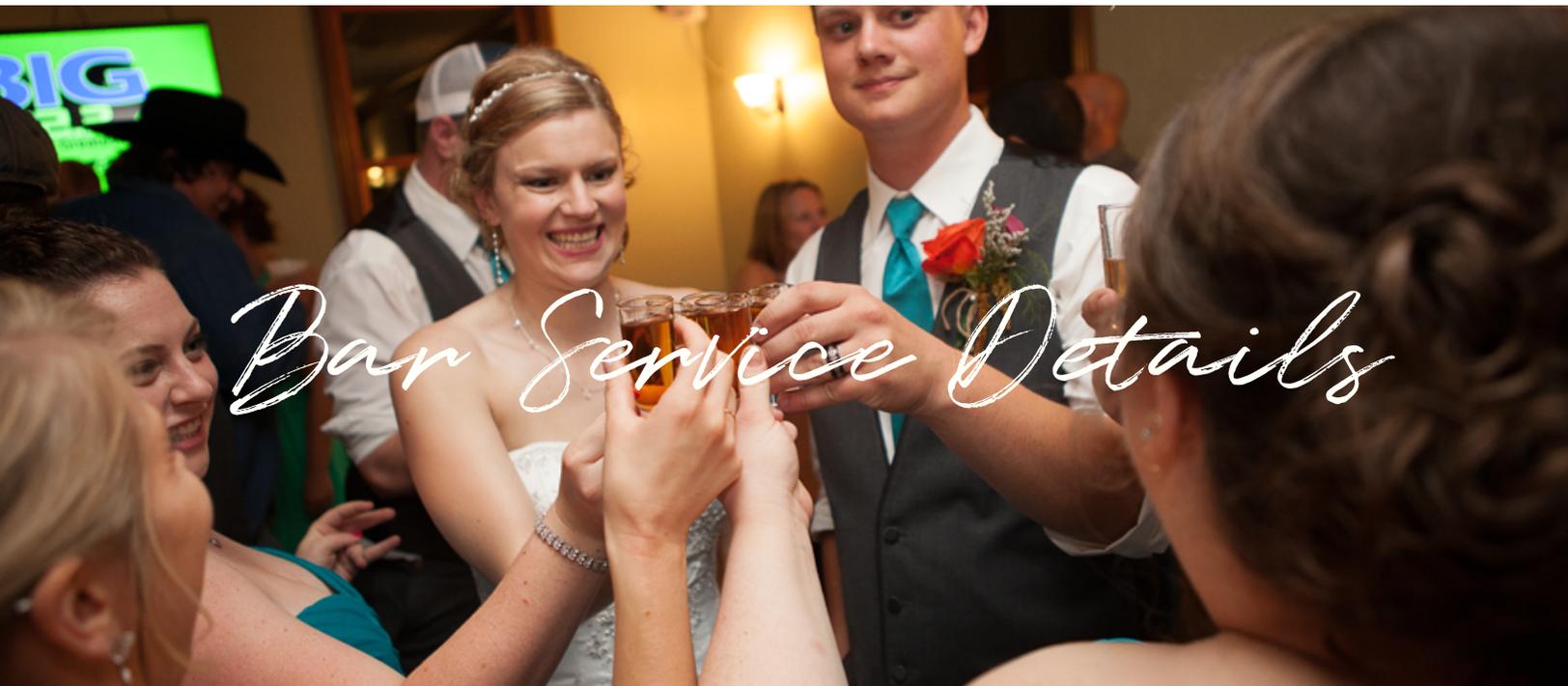
SPECIALTY DRINKS

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.