

For over 20 years, we have been the New York metropolitan area's premier neighborhood specialty foods stores. Whether addressing your everyday needs or helping you with your most special occasions, we're here for you. Our catering menu offers the full range, from classic party platters to white table linen dining. We can help you with everything from a simple, small gathering of friends to a buffet for your children's birthday or graduation party to wait-service food and beverage for a gallery opening.

Please take some time to look at our array of fresh-prepared foods, then give us a call at any of our locations with any questions or special requests you may have. And thank you for shopping with **Garden of Eden!**

Breakfast Platters

CLASSIC BREAKFAST PLATTER

Mini bagels, croissants, danishes and scones,
served with fresh seasonal fruit, jams, cream cheese and butter

\$6.50 pp (minimum 8)

SUNRISE TEMPTATION

Mini bagels, croissants, danishes, muffins and scones.
Served with fresh sliced seasonal fruit, accompanied by fresh squeezed orange juice,
coffee & tea, jams, cream cheese and butter.

\$9.50 pp (minimum 8)

Fresh Fruit & Vegetable Platters

SLICED SEASONAL FRUIT PLATTER

A selection of home-grown and international fruits, locally farmed when available

Small \$35 (serves 8-10) **Medium \$65** (serves 15-20) **Large \$95** (serves 25-30)

TROPICAL FRUIT PLATTER

An exotic selection of sweet and tart tropical fruits, served sliced and whole

Small \$50 (serves 8-10) **Medium \$80** (serves 15-20) **Large \$100** (serves 25-35)

CLASSIC CRUDITÉS

Today's fresh selection of seasonal vegetables, served with a variety of homemade dips

Small \$40 (serves 8-10) **Medium \$65** (serves 15-20) **Large \$90** (serves 25-35)

Cheese Platters

PARTY CHEESE PLATTER

Assorted American and imported cheeses cubed into bite-sized morsels,
served with assorted crackers, garnished with grapes and berries

Small \$50 (serves 8-10) **Medium \$85** (serves 15-20) **Large \$135** (serves 25-35)

SPECIALTY CHEESE PLATTER

An assortment of our finest cheeses of the day from America and around the world

Small \$75 (serves 8-10) **Medium \$125** (serves 15-20) **Large \$190** (serves 25-35)

Ask your catering manager for special selections

Sandwich & Wrap Platters

A selection of our abundant house sandwiches. Prepared on your choice of breads,
rolls, Middle Eastern or Mexican-style soft breads, served with assorted
dressings and condiments.

Small \$100 (serves 10) **Medium \$140** (serves 15) **Large \$190** (serves 20)

Charcuterie Platters

THE HOUSE CHARCUTERIE PLATTER

A selection of roasted, smoked, dried and cured meats

Small \$75 (serves 8-10) **Medium \$110** (serves 15-20) **Large \$170** (serves 25-35)

EUROPEAN STYLE CHARCUTERIE PLATTER

An assortment of our finest imported and domestic dried, smoked and cured meats and paté

Small \$100 (serves 8-10) **Medium \$160** (serves 15-20) **Large \$210** (serves 25-35)

Charcuterie platters come with a selection of condiments and fresh-baked breads.

SMOKED SALMON PLATTER

Smoked Atlantic salmon, whitefish and sable. Served with assorted bagels (mini or regular) and/or pumpkinnickel bread, sliced red onions, fresh tomato, cream cheese and butter

Small \$100 (serves 8-10) **Medium \$170** (serves 10-20) **Large \$235** (serves 25-35)

MEDITERRANEAN PLATTER

Hummus, baba ganoush, tabbouleh, taramasalata, feta cheese, stuffed grape leaves, olives, dried fruits and pita wedges

Small \$50 (serves 8-10) **Medium \$85** (serves 15-20) **Large \$125** (serves 25-35)

Sushi Platters

COMBINATION SUSHI PLATTER

\$7.50 per roll (minimum 10 rolls)

ALL SEAFOOD SUSHI PLATTER

\$8.50 per roll (minimum 10 rolls)

Cookie and Pastry Platters

BROWNIE AND COOKIE PLATTER

Fresh-baked chocolate fudge brownies and an assortment home-recipe cookies

Small \$60 (serves 8-10) **Medium \$85** (serves 15-20) **Large \$110** (serves 25-35)

EUROPEAN PASTRY PLATTER

An assortment of mini pastries, mini tarts and cream filled delights

Small \$85 (serves 8-10) **Medium \$160** (serves 15-20) **Large \$190** (serves 25-35)

Appetizers & Hors d'Oeuvres

Spanikopita • Pigs-in-a-Blanket • Mini Beef Meatballs • Assorted Mini Quiches
\$18/dozen

Mini Crab Cakes • Stuffed Mushroom Caps (with veggies or sausage)
Asparagus Spears wrapped in Prosciutto • Smoked Salmon on Black Bread with Cream
Cheese & Dill • Endive with Blue Cheese Mousse & Toasted Walnuts
Buffalo Chicken Wings with Blue Cheese Dressing
\$ 24/dozen

Main Courses

BEEF ENTRÉES

Brisket of Beef With carrots & onions in house gravy **\$9.99/lb**

Roasted Filet Mignon Served in its own juices **\$22.99/lb**

Boeuf Bourguignon Cubes of beef in hearty red wine sauce **\$10.99/lb**

POULTRY ENTRÉES

Herb-Roasted Turkey Breast All-natural whole breast served with our homemade giblet gravy **\$11.99/lb**

Whole Roast Turkey All natural whole bird, roasted to perfection, served with our homemade giblet gravy **\$8.99/lb**

House Fried Chicken Coated with our special spice blend, fresh bread crumbs and corn meal **\$11.99/lb**

Grilled Lemon Chicken Paillard Boneless chicken breast, pounded flat, marinated in fresh lemon and garlic **\$10.99/lb**

Chicken Marsala Boneless chicken breast, sautéed in imported marsala with fresh mushrooms **\$10.99/lb**

Chicken Francaise Boneless chicken breast, sautéed with shallots, butter, parsley and lemon **\$10.99/lb**

Chicken Parmigiano Breaded cutlets, fresh mozzarella, grated parmigiano and homemade tomato sauce **\$11.99/lb**

VEAL ENTRÉES

Veal Chop Milanese On the bone, pounded thin, lightly breaded, sautéed and finished in white wine sauce **\$19.99/lb**

Stuffed Breast of Veal Stuffed with goat cheese, fresh spinach and herbs **\$14.99/lb**

Veal Scaloppini Veal cutlets pounded thin, lightly breaded, sautéed with lemon, garlic and capers **\$22.99/lb**

LAMB ENTRÉES

Roast Rack of Lamb Encrusted with fresh rosemary, garlic and parsley **\$22.99/lb**

Lamb Medallions Pan-seared cutlets of lamb, served with shallots, mushrooms and white wine sauce **\$11.99/lb**

PORK ENTRÉES

Pork "Scallopini" Pork medallions, lightly pounded, sautéed with white wine, lemon and garlic **\$10.99/lb**

PORK ENTRÉES *(continued)*

Roasted Loin of Pork German-style, with apples, onions and sage
\$10.99/lb

BBQ Spare Ribs Meaty ribs smothered in our own sweet & sour BBQ sauce **\$10.99/lb**

Roast Country Ham Baked on the bone, brushed with our own spiced honey glaze **\$9.99/lb**

SEAFOOD ENTRÉES

Scottish Salmon Poached or grilled. Whole side of salmon dressed with lemon, lime and fresh dill. Mustard or dill sauce on the side **\$16.99/lb**

Grilled Tuna Steak Coated with black sesame seeds, freshly ground pepper, soy sauce and sesame oil. Served with grated fresh ginger and finely chopped scallions **\$21.99/lb**

Sautéed Shrimp Large shrimp sautéed in herb butter sauce **\$22.99/lb**

Jumbo Shrimp Steamed or grilled, dressed with lemon, lime and fresh thyme. Served with cocktail sauce **\$24.99/lb**

Ask our catering manager for our seasonal seafood selection

PASTA

Penne with Four Cheeses The best of Italy's semi-soft cheeses, baked to a golden brown **\$10.99/lb**

Orecchiette With sweet Italian sausage, white mushrooms and broccoli rabe **\$9.99/lb**

Lasagna Bolognese (meat) or vegetarian **\$11.99/lb**

Ravioli Filled with cheese, meat or mushrooms. Your choice of home-made bolognese, vodka, marinara or puttanesca sauce **\$9.99/lb**

All pasta dishes served with grated parmigiano on the side

GRAINS

Wild Rice with Cranberry • Orzo and Feta • Pilaf Rice
Barley with Shitake Mushrooms • Coconut Rice • Moroccan Couscous
\$9.99/lb

VEGETABLES

Broccoli with Fresh Garlic & Olive Oil • Broccoli Rabe with Shallots
Green Beans Sautéed in Extra Virgin Olive Oil • Roasted New Potatoes with Rosemary
Roasted Sweet Potatoes with our Honey Glaze • Mashed Potatoes (plain, garlic or onion)
Roasted Seasonal Vegetables • Baby Carrots Sautéed in Extra Virgin Olive Oil
Peas with Mushrooms • Asparagus in Balsamic Vinaigrette
\$9.99/lb

SALADS

Mesclun Mix Baby greens, arugula, toasted walnuts, mandarin orange, dried cranberries, red onion and grape tomatoes. Served with a raspberry vinaigrette dressing **\$7.99/lb**

Classic Greek Romaine lettuce, cucumber, kalamata olives, feta cheese, stuffed grape leaves and red onion. Served with extra virgin olive oil and fresh lemon wedges **\$7.99/lb**

Spinach Salad Baby spinach, white mushroom, crumbled hard-boiled egg and smoked bacon (crumbled blue cheese optional). Served with poppy seed dressing **\$7.99/lb**

Classic Caesar Romaine lettuce, croutons and grated parmigiano, with classic Caesar dressing on the side **\$7.99/lb**

Salmon Niçoise Salad Grilled salmon filet, hard boiled egg, new red potatoes, Boston lettuce, ripe tomatoes, red onion, niçoise olives and capers. Served with our vinaigrette dressing **\$10.99/lb**

Goat Cheese & Arugula Salad Fresh goat cheese, baby arugula, endive and red onion. With extra virgin olive oil and balsamic vinegar **\$9.99/lb**

Mixed Greens Fresh greens of the day, shredded carrots, red onion, grape tomatoes and cucumber. With balsamic vinaigrette dressing on the side **\$7.99/lb**

DESSERTS

3" Cakes: Chocolate Mousse • Carrot • Red Velvet • Chocolate Fudge • Lemon Coconut
\$5.99 ea

3" Tarts: Pecan • Mixed Fruit • Key Lime • Mixed Berry • Apple Ganache
\$4.99 ea

SPECIALTY CAKES

<i>8" Chocolate Mousse</i>	\$30.99 ea
<i>7" German Chocolate</i>	\$25.99 ea
<i>7" Red Velvet</i>	\$25.99 ea
<i>9" New York Cream Cheese</i>	
Plain, Mango and Strawberry	\$26.99 ea

SHEET CAKES

Vanilla or Chocolate Cake with Vanilla or Chocolate Frosting

Quarter-sheet (serves 25-30)	\$60 ea
Half-sheet (serves 35-60)	\$100 ea
Full-sheet (serves 100)	\$200 ea

Ask about our special decorations for sheet cakes

For additional dessert offers see our dessert platter menu

Sandwiches

“Temptation In Every Bite”

We make our sandwiches fresh-to-order from house-roasted meats and poultry and our wide selection of domestic and imported deli meats and cheeses, as well as salads and spreads produced in our own kitchens.

SEAFOOD & SMOKED SALMON

1. *Classic Tuna* Tuna salad, lettuce, tomato and red onion
Roll or bread \$5.99 Hero \$6.99 Wrap \$7.99
2. *Healthy Tuna* Healthy tuna salad, arugula and roasted peppers
Roll or bread \$5.99 Hero \$6.99 Wrap \$7.99
3. *Smoked Salmon* Smoked salmon, cream cheese, tomato, red onion, capers
Bagel \$7.99 Hero \$9.99 Wrap \$10.99

CHEESE AND VEGGIES

- Roll or bread \$5.99 Hero \$6.99 Wrap \$7.99**
4. *Caprese* Fresh mozzarella, fresh tomato, fresh basil and balsamic vinaigrette
 5. *Santa Fe* Pepper jack cheese, avocado, tomato, onion, chipotle mayonnaise
 6. *Goat Cheese Delight* Goat cheese, watercress, tomato, roasted peppers and pesto sauce
 7. *Veggies & Mozzarella* Mixed roasted vegetables, fresh mozzarella, tomato and pesto sauce
 8. *Vegetarian* Avocado, sprouts, cucumbers, tomato, roasted peppers, lettuce, onion, olives and balsamic vinaigrette
 9. *Hummus Salad* Hummus, lettuce, tomato, cucumbers, roasted peppers, olives, onion and sprouts

CHICKEN AND MORE

10. *Chicken Salad* Classic chicken salad, lettuce and tomato
Roll or bread \$5.99 Hero \$6.99 Wrap \$7.99
11. *Chicken Parmigiano* Breaded chicken cutlet, fresh mozzarella and marinara sauce
Roll or bread \$7.99 Hero \$8.99 Wrap \$9.99
12. *Chicken Genovese* Grilled chicken, fresh mozzarella, sun-dried tomato, arugula, roasted peppers and pesto sauce
Roll or bread \$6.99 Hero \$7.99 Wrap \$8.99
13. *Grilled Chicken* Grilled chicken, avocado, watercress, cucumbers, tomato and yogurt dill sauce
Roll or bread \$6.99 Hero \$7.99 Wrap \$8.99
14. *Southwest Chicken* Breaded chicken cutlet, lettuce, tomato, cheddar cheese and chipotle sauce
Roll or bread \$6.99 Hero \$7.99 Wrap \$8.99

15. *Chicken Caesar* Grilled chicken, romaine lettuce, croutons, parmigiano cheese and caesar dressing
Roll or bread \$6.99 Hero \$7.99 Wrap \$8.99

TURKEY AND MORE

- Roll or bread \$6.99 Hero \$7.99 Wrap \$8.99**
16. *Turkey & Swiss* Honey maple turkey, swiss cheese, lettuce, tomato and mayonnaise
17. *Turkey & Brie* Fresh roasted turkey, French brie, cranberry sauce and granny smith apples
18. *Smoked Turkey & Mozzarella* Fresh smoked turkey, fresh mozzarella, arugula, tomato, and balsamic vinaigrette
19. *Turkey & Cheese "Light"* Light turkey, alpine lace swiss cheese, arugula, tomato, cucumber, roasted peppers and balsamic vinaigrette

ROAST BEEF AND MORE

- Roll or bread \$6.99 Hero \$7.99 Wrap \$8.99**
20. *Classic Roast Beef* House roast beef, cheddar cheese, watercress, tomato, red onion and horseradish cream
21. *Hot Corned Beef* Corned beef, cheddar cheese, lettuce, tomato and dijon mustard
22. *Grilled Pastrami and Swiss* Pastrami, Swiss cheese, lettuce, tomato and dijon mustard
23. *Roast Beef & Swiss* House roast beef, Swiss cheese, lettuce, tomato and Russian dressing
24. *Russian Roast Beef* House roast beef, sharp cheddar cheese, coleslaw and Russian dressing

HAM AND MORE

25. *Ham & Brie* Black Forest ham, French brie, watercress, tomato and honey mustard
Roll or bread \$6.99 Hero \$7.99 Wrap \$8.99
26. *Ham & Provolone* Honey maple ham, provolone cheese, spinach, roasted peppers and honey mustard
Roll or bread \$6.99 Hero \$7.99 Wrap \$8.99
27. *Classic Ham* Ham, Swiss, lettuce, tomato and Dijon mustard
Roll or bread \$6.99 Hero \$7.99 Wrap \$8.99
28. *Prosciutto & Mozzarella* Italian prosciutto, fresh mozzarella, basil, roasted pepper and balsamic vinaigrette
Roll or bread \$7.99 Hero \$8.99 Wrap \$9.99

29. *Italian Surprise* Italian prosciutto, watercress, French brie, ripe mango and balsamic vinaigrette
Roll or bread \$8.99 Hero \$9.99 Wrap \$10.99
30. *Serrano & Manchego* Serrano ham, Manchego cheese, roasted pepper, arugula and balsamic vinaigrette
Roll or bread \$10.99 Hero \$13.99 Wrap \$14.99

SPECIAL ITALIAN COMBOS

31. *Italian Connection* Grilled chicken, prosciutto di Parma, fresh mozzarella, tomato, basil and balsamic vinaigrette
Hero \$9.99
32. *Godfather* Italian ham, Italian mortadella, fresh basil, provolone cheese, roasted pepper and balsamic vinaigrette
Roll \$8.99 Hero \$9.99
33. *Milanese* Mortadella, capicola ham, Genoa salami, prosciutto di Parma, fresh mozzarella, tomato, basil and balsamic vinaigrette
Roll \$9.99 Hero \$10.99

HOT COMBOS AND PANINI

- Roll or bread \$7.99 Hero or panini \$8.99 Wrap \$9.99**
34. *Philly Cheese Steak* Roast beef, Swiss cheese, caramelized onion, tomato and Russian dressing
35. *Deli Supreme* Pastrami, corned beef, swiss cheese, coleslaw and Russian dressing
36. *Reuben* Corned beef, melted Swiss cheese, sauerkraut and Russian dressing
37. *New Yorker* Roast beef, roast turkey, melted Swiss cheese, coleslaw and Russian dressing
38. *Cuban* Roast pork, ham, melted Swiss cheese, pickle, Dijon mustard and mayonnaise
39. *Chicken & Ham* Chicken cutlet, Virginia ham, melted Monterey jack cheese, tomato and blue cheese dressing
40. *Turkey Club* Roast turkey, bacon, melted cheddar cheese, lettuce, tomato and mayonnaise

SUPER HEROS

- American Combo* Oven roasted turkey, black forest ham, rare roast beef, American cheese, romaine lettuce, ripe tomato and hot cherry peppers. Served with Dijon mustard and mayonnaise on the side
- Italian Combo* Prosciutto di Parma, Italian mortadella with pistachios, sweet sopressata, hot capicola ham, pepperoni, provolone cheese, romaine lettuce and

hot cherry peppers. Served with balsamic vinaigrette dressing, Dijon mustard and mayonnaise on the side

3-foot Super Hero \$75 4-foot Super Hero \$100 6-foot Super Hero \$140

*Super Heros are accompanied by our homemade
potato salad and coleslaw*

JUST FOR KIDS

Mini sandwiches without crust, served on white, whole wheat, seven grain or rye bread
\$3.99 ea

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| <i>1. Peanut Butter and Jelly</i>
(with sliced banana + \$1.00) | <i>2. Cheese Sandwich</i>
(American or Swiss) |
| <i>3. Cream Cheese and Jelly</i> | <i>4. Bologna and American cheese</i> |

SANDWICH AND WRAP PLATTERS

Choose from any item on the sandwich menu. Sandwiches are prepared on traditional sliced breads and rolls, or on Middle Eastern and Hispanic-style soft breads.

Platters are served with mustard, mayonnaise and dressings on the side.

Small \$100 (serves 10) **Medium \$145** (serves 15) **Large \$190** (serves 20)

Ordering Guidelines

We request that all orders be placed 48 hours in advance. Same day or next day orders may be possible depending on availability. Menu selection and prices are subject to change. Prices do not include tax or delivery fee.

HOW MUCH TO SERVE FOR AN ENTRÉE

Most of our entrées are fashioned after restaurant plating styles.

General, per-person guidelines would be: 6 ounces of protein; 4 ounces of vegetables and other sides; 3 ounces of sauce or gravy

Paper and plastic goods are available at a minimal charge. All foods are generally sold at refrigerated temperature. Ask your catering manager about items you'd like delivered hot. Heated buffet pans are available.

Further, we can offer full wait service, complete with staff, chinaware, glassware, flatware and table linens. Ask your catering manager for prices and details.

CANCELLATION POLICY

If you need to cancel your order, we ask that you inform us 24 hours prior to the event. Only a store or catering manager can take an order cancellation.

Late cancellations may be subject to a 50% service fee