

EDEN
MARKETPLACE
-South Orange-



CATERING MENU

Our Mission

Our mission is a simple one...

We are committed to selecting quality ingredients and products, rich in tradition, that are natural and basic in their origins...simply, good food.

Our selection and preparation of wholesome foods makes us proud to share them with our families, friends and you, our valued customer. We pride ourselves in selecting the highest quality ingredients while providing good value.

Good food touches and enhances our health, happiness and well-being. Our ability to communicate and serve you is fundamental. We, along with our knowledgeable staff, will provide you with the service you expect and deserve.

We go to great lengths to provide good food paired with high standards of service. It is this interdependence that makes our work satisfying and rewarding.

Eat Well & Enjoy!

The Eden Marketplace Family.

*...Eden Marketplace...
Temptation in Every Aisle*

Breakfast Platters

Classic Breakfast Platter

Mini bagels, croissants, danishes & scones, accompanied by jams, cream cheese & butter

\$6.50/person (8 person minimum)

Sunrise Temptation

Mini bagels, croissants, danishes, scones & muffins, garnished with berries and accompanied by orange juice, coffee & tea, jams, cream cheese & butter

\$9.50/person (8 person minimum)

Smoked Fish Platter

Smoked Atlantic salmon, whitefish and sable, served with assorted bagels (mini or regular) and/or pumpernickel bread, red onions, tomato, cream cheese & butter

S-\$100 (serves 8-10) M-\$170 (serves 10-20) L-\$235 (serves 25-35)



Specialty Platters

Seasonal Fruit Platter

S-\$35 (serves 8-10) M-\$65 (serves 15-20) L-\$95 (serves 25-30)

Classic Vegetable Crudités

Served with choice of house-made dips

S-\$40 (serves 8-10) M-\$65 (serves 15-20) L-\$90 (serves 25-35)

Party Cheese Platter

Assorted cubed cheeses, served with crackers and garnished with grapes & berries. Ask for our current selection.

S-\$50 (serves 8-10) M-\$75 (serves 15-20) L-\$110 (serves 25-35)

Specialty Cheese Platter

An assortment of our finest cheeses served whole, garnished with berries & grapes, accompanied by baguette & crackers.

Selection may include Brie, Manchego, English Farmhouse Cheddar, Bucheron (Chevre) & Gorgonzola.

S-\$75 (serves 8-10) M-\$100 (serves 15-20) L-\$175 (serves 25-35)

House Charcuterie Platter

A selection of roasted, smoked, dried and cured meats, served with a selection of condiments and freshly baked breads

S-\$75 (serves 8-10) M-\$110 (serves 15-20) L-\$170 (serves 25-35)

European Style Charcuterie Platter

An assortment of our finest imported & domestic dried, smoked and cured meats and paté, served with a selection of condiments and freshly baked breads

S-\$100 (serves 8-10) M-\$160 (serves 15-20) L-\$210 (serves 25-35)

Antipasto

Imported and domestic meats and cheeses (prosciutto, ham, mortadella, salame, dry sausage, asiago, provolone, fontina and fresh mozzarella); marinated artichokes and roasted red peppers; assorted olives and roasted tomatoes; grilled red onion and eggplant; served with Italian & French breads

\$120 (Serves 10-15)

Bruschetta

Freshly made tomato concasse with basil, fresh mozzarella & extra virgin olive oil, with grilled Italian bread rubbed with garlic

\$75 (serves 10-15)

Specialty Platters (continued)

Mediterranean Platter

Mediterranean favorites including feta, dolmades, baba ganoush, hummus, grilled eggplant and tomato salad, kalamata olives, and sliced cucumber, with toasted pita triangles
\$75 (Serves 10-15)

Sushi Roll Platter

An assortment of California, Spicy Tuna, Tuna Avocado, Salmon Avocado, Vegetable & Rainbow Rolls, wasabi, ginger & soy
S-\$20 (serves 4) L-\$40 (serves 8)

Tex Mex Platter

House-made tri-color tortilla chips, served with black bean dip, pico de gallo, guacamole & salsa
S-\$35 (serves 8-10) L-\$50 (serves 15-20)

Shrimp Cocktail Platter

Tail-on Shrimp, arranged around cocktail sauce, with lemon
Medium Shrimp: S-\$25 (serves 8-10) L-\$55 (serves 15-20)
Jumbo Shrimp: S-\$40 (serves 8-10) L-\$70 (serves 15-20)



Appetizers & Hors d' Oeuvres

Appetizers & Hors d' Oeuvres can be plattered or passed, depending on the event. Some of these items may require on-site preparation.

Pigs-in-a-Blanket, Mustard • Beef Empanadas • Mini Burgers
Assorted Mini Quiches • Phyllo Triangles with Spinach and Feta
Chilled Gazpacho Soup, served in shot glasses • Buffalo Chicken
Wings, Blue Cheese Dip
\$12/dozen

Mini Beef Meatballs • Vegetable Spring Rolls, Plum Sauce
Bocconcini Skewers, Tomato & Basil • Stuffed Mushroom Caps
Endive with Blue Cheese Mousse & Toasted Walnuts
Poached Pear with Brie in Filo Purse • Brick Oven Pizzettas
Vegetable Dumpling, Soy Sauce • Edamame Dumpling, Soy
Dipping Sauce
\$18/dozen

Mini Crab or Salmon Cakes, Pink Tartar Sauce
Beef Satay, Chili Teriyaki Dipping Sauce • Wild Mushroom Tart
Smoked Salmon on Black Bread, Cream Cheese & Dill
Seared Ahi Tuna on Sesame Rice Cracker, Teriyaki & Scallions
Skirt Steak Crostini, Chimichurri Sauce • Thai Chicken Satay
Spinach and Artichoke Tart • Asparagus wrapped in Prosciutto
Skewer of Smoked Salmon, Cucumber, Avocado & Caperberry
Bacon-Wrapped Sirloin Gorgonzola Skewers
\$24/dozen

Lime Grilled Shrimp, Avocado Dip • Classic Jumbo Shrimp
Cocktail • Coconut Shrimp, Polynesian Dipping Mustard
Filet Mignon Crostini, Horseradish Crème
\$30/dozen

Lollipop Baby Lamb Chops, Rosemary, Dijon &
Breadcrumb Crust
\$3.99 ea

Main Courses

BEEF ENTRÉES

Featuring Certified Chairman Reserve Beef, hand butchered in market

Brisket of Beef, carrots & onions in house gravy \$10.99/lb

Grilled Beef Tenderloin, horseradish sauce \$24.99/lb

Sliced Argentinean Skirt Steak, onions, peppers &
Chimichurri sauce \$17.99/lb

Traditional Beef Burgundy, potatoes, carrots & onions in a
heartly beef stock \$15.99/lb

Sliced London Broil, mushroom wine sauce \$15.99/lb

POULTRY ENTRÉES

Whole Roasted Turkey *market price*

All Natural Herb-Roasted Boneless Turkey Breast,
house-made gravy \$9.99/lb

Southern Fried Chicken \$9.99/lb

Grilled Lemon Chicken Paillard \$9.99/lb

Chicken Francaise, sautéed in butter, lemon & parsley \$9.99/lb

Chicken Parmigiano, fresh mozzarella, parmigiano
& house-made tomato sauce \$9.99/lb

Roast Long Island Duck, apricot & pecan demi glace \$9.99/lb

Grilled Chicken Breast, with seasonal vegetables \$9.99/lb

Rotisserie-Style Whole Roasted Chicken (lemon, teriyaki,
plain or herb) \$6.99 ea

VEAL ENTRÉES

Veal Milanese, served traditional style topped with chopped
balsamic salad \$19.99/lb

Stuffed Breast of Veal, goat cheese, spinach & herbs \$14.99/lb

Veal Marsala, wild mushrooms \$21.99/lb

Osso Bucco, demi glace \$16.99/lb

LAMB ENTRÉES

Roast Rack of Lamb, fresh herb and hazelnut crust \$24.99/lb

Leg of Lamb, rosemary, garlic & lemon au jus \$20.99/lb

Lamb Medallions, asparagus, shallots & shiitake
gravy \$20.99/lb

Grilled Lamb Chops with mint jelly \$20.99/lb

PORK ENTRÉES

Pork Chops, white wine, lemon, & rosemary \$11.99/lb

Roasted Loin of Pork, apples, onions & sage \$11.99/lb

BBQ Spare Ribs, house-made sweet & sour BBQ sauce
Half Rack \$6.99 Full Rack \$13.98

Roast Country Ham baked on the bone, brushed with spiced
honey glaze *market price*

Italian Sweet & Hot Sausage, rich tomato gravy with peppers
& onions \$10.99/lb

SEAFOOD ENTRÉES

Grilled Salmon (whole or in portions), creamy dill or mustard
sauce on the side \$15.99/lb

Sesame Crusted Seared Tuna, soy ginger glaze \$19.99/lb

Sautéed Shrimp, herb butter sauce \$22.99/lb

Pan-seared Tilapia, chili lime butter \$14.99/lb

Paella Valenciana, shrimp, mussels, clams, chorizo
& chicken \$15.99/lb

Grilled Swordfish, tropical mango salsa \$21.99/lb

Chilean Sea Bass, tomato concasse & fresh basil \$23.99/lb

Maryland Crabcakes, red chili aioli \$4.99 ea

Steamed Lobsters & Clam Bakes *market price*

Pasta

All pasta dishes served with grated parmigiano on the side.

- Baked Ziti**, four cheeses baked to a golden brown \$8.99/lb
- Penne alla Vodka**, melted fresh mozzarella \$8.99/lb
- Orecchiette**, sweet Italian sausage, grape tomatoes,
& broccoli rabe \$13.99/lb
- Penne**, fresh tomato & basil sauce \$8.99/lb
- Lasagna Bolognese** \$10.99/lb
- Vegetarian Lasagna** \$9.99/lb
- Seasonal Ravioli**, bolognese, vodka, marinara
or puttanesca sauce \$9.99/lb
- Linguini Carbonara**, peas & prosciutto in cream sauce \$9.99/lb
- Farfalle Del Mare**, salmon, shrimp, clams, scallops, white wine
& tomato sauce \$20.99/lb



Side Dishes

- Herbed Rice Pilaf • Coconut Rice • Moroccan Couscous
 - Macaroni & Cheese • Black Beans & Corn • Blue Ribbon Potato
 - Salad • Rosemary Roasted Baby Potatoes • Honey Roasted
 - Sweet Potatoes • Traditional Potatoes Au Gratin
 - Mashed Potatoes (original, garlic or caramelized onion) • Italian
 - Sausage Stuffing • Cornbread Stuffing with Apples & Walnuts
 - Tabbouleh • Wild Rice Salad • Risotto Milanese
- \$7.99/lb*

- Broccoli Rabe, Fresh Garlic & Olive Oil • Sautéed Haricot Verts
 - with Mushrooms & Shallots • Homestyle Cole Slaw
 - Roasted or Sautéed Seasonal Vegetables • Glazed Baby Carrots
 - Summer Peas, Prosciutto & Shallots • Wilted Spinach & Garlic
 - Roasted Asparagus, Balsamic Butter • Sugar Snap Peas with
 - Pearl Onions & Butter
- \$7.99/lb*



Trays

Half Tray serves 8-10, Full Tray serves 16-20

- Macaroni & Cheese
 - Baked Ziti
 - Penne alla Vodka
 - Meatballs in Marinara
- Half Tray \$25 Full Tray \$50*

- Vegetable Lasagna
 - Cheese Lasagna
 - Traditional Beef Burgundy
 - Eggplant Parmigiano
 - Classic Italian Sausage and Peppers
- Half Tray \$30 Full Tray \$60*

- Classic Meat Lasagna
 - Chicken Parmigiano
 - Chicken Marsala
 - Seafood Paella
 - Chicken Franchise
- Half Tray \$35 Full Tray \$70*

Pasta Salads

Israeli Couscous Salad

Sundried Tomatoes, Basil, Sliced Black Olives & Feta Cheese

Farfalle Pesto

Fresh Mozzarella, Sundried Tomatoes & Pine Nuts

Mediterranean Orzo

Tomato, Kalamata Olives, Spinach, Feta & Lemon Vinaigrette

Asian Peanut Soba Noodles

Cucumber, Carrots, Water Chestnuts, Scallions

Roasted Vegetable Rigatoni

Ricotta Salata & Roasted Garlic Vinaigrette

Wild Mushroom Penne

Asparagus, Caramelized Onions & Truffle Oil

\$7.99/lb



Green Salads

Small (serves 10-15) Medium (serves 20-25) Large (serves 35-40)

Garden Salad

Field greens, cucumber, shredded carrots, tomato, red & yellow bell peppers & roasted corn

Small \$15 Medium \$25 Large \$40

Greek Salad

Romaine, feta cheese, dolmades, red onions, cucumber, kalamata olives, tomatoes & lemon

Small \$18 Medium \$30 Large \$48

Caesar Salad

Romaine, parmigiano cheese, tomatoes, house-made croutons & caesar dressing

Small \$18 Medium \$30 Large \$48

Tri-Color Salad

Arugula, endive, radicchio, plum tomatoes, toasted pine nuts & balsamic vinaigrette

Small \$20 Medium \$33 Large \$53

Spinach Salad

Toasted pecans, dried cranberries, red grapes, crumbled goat cheese & sherry vinaigrette

Small \$20 Medium \$33 Large \$53

Thai Chicken Salad

Sweet chili grilled chicken, scallions, cucumber, carrots, crushed peanuts & peanut dressing

Small \$22.50 Medium \$37.50 Large \$60

Tuna Niçoise

Imported Italian tuna, egg, red potatoes, tomatoes, red onion, Niçoise olives, capers & red wine vinaigrette

Small \$30 Medium \$50 Large \$80

Grilled Shrimp & Portobello Salad

Baby spinach, grilled portobello mushrooms, grilled shrimp, roasted red peppers, fresh mozzarella & balsamic vinaigrette

Small \$37.50 Medium \$62.50 Large \$100

Fajita Salad

Grilled bell peppers & onions, guacamole, salsa fresco, jack cheese, creamy lime cilantro dressing & tortilla chips (on side)

Small \$30 Medium \$50 Large \$80

Add Grilled Chicken, Steak, Salmon or Shrimp to any salad. Additional cost priced by pound.

Desserts

3" Cakes

Chocolate Mousse • Carrot • Chocolate Fudge
Tiramisu • Lemon Coconut
\$3.99 ea

4" Tarts

Pecan • Key Lime • Mixed Berry • Apple • Lemon Meringue
\$4.99 ea

Cakes

Yellow • Chocolate • Red Velvet • Carrot
buttercream, chocolate buttercream or cream cheese frosting

Available in the following sizes:

Mini and Regular Cupcakes \$1.49-\$2.75
6" Round (serves 6-8) \$13.99-16.99
8" Round (serves 8-10) \$16.99-\$19.99
Quarter-sheet (serves 15-25) \$28.99-\$34.99
Half-sheet (serves 25-40) \$48.99-\$57.99
Full-sheet (serves 50-100) \$78.99-\$96.99

Specialty Cakes

German Chocolate 6" \$13.99
Chocolate Mousse 6" \$13.99, 8" \$16.99
New York Cheesecake 6" \$16.99
Fruit Tart 9" \$19.99
Freshly Baked Pies \$9.99-\$13.99

Themed, wedding or occasion cakes are priced to order.

Mediterranean Pastry Platter

Small (serves 8-10) \$50 Medium (serves 15-20) \$95
Large (25-30) \$130

Cookie & Brownie Platter

Small (serves 8-10) \$40 Medium (serves 15-20) \$65
Large (25-30) \$85

Chocolate Covered Strawberries

\$2.95 ea



Beverages

Coffee or Tea Service

Served with milk, cream & sweeteners
Joe-to-go box (10 cups) \$12

Hot Chai Tea or Spiced Cider

Served with milk, cream & sweeteners
Joe-to-go box (10 cups) \$13

Water Service

Selection of still & sparkling waters with lemon wedges
\$1.95/person

LUNCH PACKAGES & CORPORATE CATERING

Breakfast

Classic Breakfast Platter

Mini bagels, croissants, danishes & scones, garnished with berries, accompanied by jams, cream cheese & butter

\$6.50/person (8 person minimum)

Add a seasonal fruit platter for additional \$3/person

Add coffee for additional \$1/person

Sunrise Temptation

Mini bagels, croissants, danishes, scones & muffins, garnished with berries, accompanied by orange juice, coffee, jams, cream cheese & butter

\$9.50/person (8 person minimum)

Add a seasonal fruit platter for additional \$3/person



Boxed Lunches & Sandwich Platters

Classic Sandwich Platter

Selection of sandwiches, including tuna, chicken salad, egg salad, turkey, roast beef & ham with cheese, lettuce & tomato

\$8.50/per person

Eden Specialty Sandwich Platter

Selection of any of Eden's specialty sandwiches from this menu

\$10/per person

Sandwich platters are accompanied by mayonnaise, mustard, pickle spears, assorted potato chips & potato salad or cole slaw.

Super Heroes

4 Foot Hero (serves 12-15) \$79

6 Foot Hero (serves 15-20) \$119

American Combo, oven roasted turkey breast, black forest ham, roast beef, American cheese, lettuce, tomato & hot cherry peppers

Italian Combo, prosciutto di parma, mortadella, sweet sopressata, hot capicola, pepperoni, provolone cheese, lettuce, hot cherry peppers, red wine vinegar & oil

Super Heroes are accompanied by mayonnaise, mustard, pickles and 3 lbs. each of potato salad & cole slaw.

Classic Lunch Box

Choice of a classic sandwich, bottled water or canned soda, apple & a bag of chips

\$10/person

Executive Lunch Box

Choice of a classic sandwich, bottled water or canned soda, apple, choice of potato salad or cole slaw & a cookie

\$12/person

Premium Lunch Box

Choice of any sandwich from this menu, bottled water, canned soda or iced tea, apple, choice of pasta or green salad, bag of chips & a brownie or lemon square

\$15/person

LUNCH PACKAGES & CORPORATE CATERING

Café Lunch Package

Platter of assorted sandwiches & wraps from our sandwich menu, assorted individual bags of potato chips, chocolate chip & flourless chocolate cookies, selection of bottled water & soda
\$11.99/person

Add one or two salads *\$14.99/person*
(choice of Garden Salad, Caesar Salad, Israeli Couscous Salad, Moroccan Couscous Salad, Farfalle Pesto Pasta Salad, Cole Slaw or Blue Ribbon Potato Salad)



Bistro Package

Selection of 1 Main Course, 2 Side Dishes,
& house-made Cookies
\$15.99/person

MAIN COURSES

In-House Roasted Turkey Breast, gravy
Sautéed Chicken Breast, asparagus, tomato
& white wine sauce

Herb Roasted Chicken, rosemary & lemon
Chicken Parmigiana, fresh mozzarella & marinara

Medallions of Pork, baked apples & cider gravy

Baby Back Ribs, BBQ rubbed

Baked Halibut, fresh herbs & breadcrumbs

Poached or Grilled Salmon, creamy dill sauce

Above's Orecchiette Pasta, house-made fennel sausage,
peppadew peppers & broccoli rabe

Roasted Vegetable Rigatoni, marinara sauce & ricotta salata

Sliced Argentinean Skirt Steak, sautéed peppers & onions,
chimichurri sauce

SELECTION OF SIDES

Garden Salad, balsamic vinaigrette

Caesar Salad, house-made croutons

Tomato & Cucumber Salad

Orzo & Rice Pilaf, mushrooms & peas

Broccoli, steamed or sautéed

Roasted Baby Potatoes, rosemary & garlic

Roasted Seasonal Vegetables

Fresh Peas & Artichoke Hearts, sautéed

Mashed Potatoes, caramelized onion, plain or garlic

Israeli Couscous Salad, sundried tomatoes, basil,
black olives & feta

Moroccan Couscous Salad, raisins, carrots, cucumber
& orange vinaigrette

Farfalle Pasta Salad, pesto, fresh mozzarella, sundried
tomatoes & pine nuts

LUNCH PACKAGES & CORPORATE CATERING

Specialty Sandwiches

Available on hero, roll, bread, panini or wrap

TURKEY

1. **Turkey & Brie**, honey mustard, baby greens & green apple
2. **Mediterranean Turkey**, feta cheese, artichoke hearts, arugula & tomato
3. **Smoked Turkey & Fresh Mozzarella**, arugula, tomato, oil & balsamic vinegar
4. **Light Turkey**, alpine lace swiss, baby lettuce, tomato, cucumber & Dijon mustard
5. **Turkey & Provolone**, lettuce, tomato, oil & red wine vinegar
6. **Pastrami Turkey Breast & Smoked Gouda**, roasted red pepper, lettuce & spicy mustard

CHICKEN

7. **Grilled Chicken Caesar**, parmigiano, romaine & Caesar
8. **Grilled Chicken & Fresh Mozzarella**, roasted red peppers, mesclun & pesto
9. **Upstate Chicken Salad**, classic chicken salad, NY cheddar, lettuce & tomato
10. **Curry Chicken Salad**, lettuce & tomato
11. **Rotisserie Chicken Salad**, NY cheddar, lettuce & tomato
12. **Southwest Chicken**, grilled chicken, lettuce, tomato, avocado, cheddar & chipotle sauce
13. **Chicken Fritter Swiss**, breaded chicken cutlet, swiss, lettuce, tomato & mayo
14. **Grilled Chicken Tuscano**, fresh mozzarella, sun-dried tomatoes & basil pesto

VEGETARIAN & SEAFOOD

15. **Grilled Vegetables**, fresh mozzarella & basil pesto
16. **Caprese**, fresh mozzarella, tomato, basil, oil & balsamic vinegar
17. **Hummus**, lettuce, tomato, cucumber, carrot, red onion & roasted red pepper
18. **Tuna** (mayo-free or original), arugula & roasted red peppers
19. **Smoked Salmon**, cream cheese, tomato, red onion & capers
20. **Santa Fe**, pepper jack cheese, avocado, tomato, red onion & chipotle mayonnaise
21. **Goat Cheese**, arugula, sun-dried tomatoes, tomato & pesto

ROAST BEEF

22. **Alpine Beef**, swiss, watercress, Bermuda onion & creamy horseradish sauce
23. **Brisket Bliss**, grilled red onions, sharp provolone, tomato & marinated watercress
24. **Corned Beef**, swiss cheese, sauerkraut, Dijon mustard & sweet pickles
25. **Upstate Roast Beef**, NY cheddar, cole slaw & Russian dressing
26. **Buffalo Beef**, hot cherry peppers, lettuce, tomato & blue cheese dressing
27. **Red, White & Bleu**, blue cheese, Bermuda onion, lettuce & balsamic vinegar

LUNCH PACKAGES & CORPORATE CATERING

Specialty Sandwiches (continued)

HAM & PROSCIUTTO

- 28. **Smoked Black Forest Ham**, brie, lettuce, tomato & honey mustard
- 29. **Baked Virginia Ham & Swiss**, arugula, tomato & Russian dressing
- 30. **Virginia Ham & Smoked Gouda**, sliced apple, baby greens & honey mustard
- 31. **Honey Maple Ham & Cheddar**, lettuce, tomato & spicy mustard
- 32. **Prosciutto & Mozzarella**, roasted red peppers, basil, lettuce, red wine vinegar & olive oil
- 33. **Prosciutto & Herbed Goat Cheese**, arugula, roasted red peppers & balsamic vinaigrette
- 34. **Jamon Serrano & Gruyere**, roasted red peppers, mixed baby greens & balsamic vinegar

COMBO SANDWICHES

- 35. **Chicken, Prosciutto & Provolone**, tomato, fresh basil & balsamic vinaigrette
- 36. **French Cuban**, Cuban pork, French madrange ham, swiss cheese, sour pickle & Dijon mustard
- 37. **New Yorker**, pastrami, corned beef, cole slaw & spicy deli mustard
- 38. **South Orange Muffaletta**, black forest ham, genoa salami, mortadella, provolone, olive salad, tomatoes & roasted red peppers
- 39. **Soprano**, prosciutto d'parma, hot capicola, mortadella, genoa salami, provolone, roasted red peppers & red wine vinaigrette

SPECIAL EVENT PACKAGES

Classic Cocktail Hour

*\$14/person, \$12/person each additional hour
(please ask for quotes on rentals and service)*

Butlered Hors d' Oeuvres

Cold Choices

Chilled Gazpacho Soup, served in shot glasses • Asparagus Spears wrapped in Prosciutto • Endive, Blue Cheese Mousse & Candied Walnuts • Bocconcini Skewers, Basil, Roasted Peppers
Smoked Salmon on Black Bread, Cream Cheese & Dill
Skewer of Smoked Salmon, Cucumber, Avocado & Caperberry
Seared Tuna on a Sesame Rice Cracker, Teriyaki Glaze, Scallions

Hot Choices

Potato Leek Soup, served in shot glasses • Pigs-in-a-blanket
Thai Chicken Satay, Peanut Dipping Sauce • Phyllo Triangle with Spinach and Feta Cheese • Beef Empanadas
Beef Bacon Wrapped Sirloin Gorgonzola Skewer • Margherita Pizzettas • Wild Mushroom Pizzettas • Stuffed Mushroom Caps
Chicken Dumplings, Soy Dipping Sauce • Mini Quiches

Stations

(additional \$5/person for 2 choices)

Tea Sandwiches & Pinwheels

Smoked Salmon, Cream Cheese & Cucumber
Rotisserie Chicken Salad with Baby Lettuces
Fresh Mozzarella, Roasted Red Pepper & Pesto
Smoked Turkey & Hummus
Smoked Ham, Apple & Brie

Fruit & Cheese

Cubed Domestic Cheeses, garnished with Seasonal Berries
Tall Breadsticks & Cheese Straws
Fig Jelly & Apple Butter
Sliced Baguette & Water Crackers

Crudités & Pita with a Medley of Dips

Blanched Asparagus Spears, Creamy Dijon Sauce
Cucumber Wedges, House-made Hummus
Celery, Creamy Gorgonzola Dip
Sliced Carrots, Ranch Dip
Pita Toast Points, Spicy Eggplant Dip

Satay Station with Assortment of Dipping Sauces

Teriyaki Beef Satay, Soy Dipping Sauce
Thai Chicken Satay, Roasted Peanut Dipping Sauce
Baby Bella Mushroom Satay, Green Curry Sauce

Mediterranean Station

Feta Cheese Squares
Baba Ganoush or Hummus
Grilled Eggplant and Tomato Salad
Seasoned Pita Chips
Stuffed Grape Leaves & Kalamata Olives

SPECIAL EVENT PACKAGES

Classic Buffet

\$20/person

(please ask for quotes on rentals and service)

Buffet

Sliced New York Strip Steak, hollandaise sauce
Herb Roasted Chicken, lemon & garlic
Grilled Atlantic Salmon, creamy dill sauce
Arugula Salad, balsamic vinaigrette
Seasonal Vegetables
Choice of Potatoes

Pasta Station

Additional \$5/person

Penne alla Vodka, fresh melted mozzarella
Wild Mushroom Ravioli, creamy parmesan sauce
Rigatoni, fresh tomato & basil marinara sauce
Orecchiette, house-made fennel sausage, peppadew peppers &
broccoli rabe



Classic Banquet

Two Course

Entrée & Appetizer or Entrée & Salad *\$28/person*

Three Course

Appetizer, Salad & Entrée *\$32/person*

Appetizers

Gazpacho, tomato & roasted shrimp
Bruschetta, grilled bread & fresh mozzarella
Smoked Salmon, mustard dill sauce, capers, red onion &
crostini
Wild Mushroom Ravioli, creamy parmesan sauce

Salads

Field Greens, cucumbers, carrots, bell peppers, tomatoes, corn
& balsamic vinaigrette
Classic Caesar Salad, house-made croutons & Caesar dressing
Baby Spinach Salad, dried cranberries, toasted hazelnuts &
goat cheese, hazelnut vinaigrette
Arugula Salad, parmesan Cheese, sundried tomatoes & pine
nuts, dijon balsamic vinaigrette

Main Courses

Accompanied by seasonal vegetables and potatoes

Chicken Breast, asparagus, tomato & garlic white wine sauce
Herb Roasted Chicken Breast, rosemary & garlic
Beef Tenderloin, red wine bordelaise sauce *(add \$4.00)*
Argentinean Skirt Steak, chimichurri sauce
Leg of Lamb, rosemary, garlic & lemon au jus
Chilean Sea Bass, tomato concasse, basil *(add \$2.00)*
Seared Ahi Tuna, sesame crusted, teriyaki glaze *(add \$2.00)*
Grilled Salmon, lemon, butter & white wine

Dessert

Additional \$6/person

Rich Chocolate Cake, vanilla gelato
New York Style Cheesecake, fresh berries
Peach and Blueberry Crisp, cinnamon gelato

Ordering Guidelines

General Guidelines

- We recommend that all orders are placed at least 48 hours in advance.
- Same day or next day orders are possible depending on availability.
 - Menu selection and pricing subject to change.
- All food items are sold at refrigerated temperature, unless requested.
 - Racks and sternos are available for \$7.00.

Cancellation Policy

- We ask that you provide us with 24 hour notice of cancellation
 - Same day cancellations may be subject to a 15% fee.

To Order:

To order, call 973.762.5200 x851 and speak with our Catering Manager



EDEN MARKETPLACE

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SOUTH ORANGE, NJ 07079

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WWW.EDENGOURMET.COM