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BREAKFAST

Prices Listed are Per Person, 10 Guest Minimum



CLASSIC CONTINENTAL 6.95

Homemade croissants, danishes, bagels, mini muffins and scones served with preserves, cream cheese and sweet butter

EGG WRAP PLATTER 8.99

A selection of egg wraps: spinach and feta, bacon and swiss or sausage and cheddar

YOGURT AND GRANOLA 7.95

Crunchy homemade granola, served with a bowl of low fat Greek yogurt, seasonal berries and honey

BACON AND EGGS BUFFET 10.95

Scrambled eggs, crispy bacon, home fries and sausages. Turkey bacon can be substituted

THE COMPLETE HOT BREAKFAST 16.95

Scrambled eggs, crispy bacon, sausage and home fries. Homemade croissants, danishes, bagels, muffins and scones. Seasonal fruit. Fresh squeezed Orange Juice, Coffee And Tea

THE NY CLASSIC 13.95

Freshly sliced Norwegian salmon arranged with cream cheese, red onion, tomatoes, capers, sliced lemon and Kalamata olives. Assorted freshly baked miniature bagels.

THE SUNRISE TEMPTATION 11.95

Croissants, danishes, muffins and scones and bagels. Served with freshly sliced seasonal fruit, preserves, cream cheese and sweet butter. Accompanied by freshly squeezed orange juice, coffee, teas.

POWER BREAKFAST 11.95

Bowl of Low Fat Greek Yogurt, Homemade Granola, Seasonal Berries and Fresh Fruit. Accompanied by a display of low fat high fiber muffins, multigrain bagels, honey and fruit preserves.

GLUTEN FREE BREAKFAST – SUMMER OATMEAL 14.95

Summer Oatmeal w/ Brown Sugar and Cinnamon, Dried Cranberries, Golden Raisins, Almonds and Toasted Pecans, Served w/ Plain or Strawberry Greek Yogurt and Sliced fruit and berries.

GLUTEN FREE BREAKFAST – EGGS BENEDICT POACHED 14.95

Eggs, Sliced lean Ham, Sauteed Spinach and Roasted Tomato placed on top of a Roasted Portobello Mushroom Cap with a drizzle of Hollandaise Sauce, also served with Hash Brown Golden Potatoes and Fruit Kebabs.

COFFEE & TEA

Gourmet Columbian Coffee Service 26.95 per box (serves 10-15 PPL)

Gourmet Columbian Decaf Coffee Service 26.95 per box (serves 10-15 PPL)

Gourmet Assorted Teas 26.95 per box (serves 10-15 PPL)

Hot Chocolate 29.95 per box

EXTRAS:

Hot Chocolate 2.50

Fresh Orange Juice 3.50





ASSORTED SANDWICH PLATTER 10.95

An assortment of our signature sandwiches and wraps. We use all natural meats and cheeses...including roast and smoked turkey, grilled chicken, roast beef, tuna salad, corned beef, tomato and mozzarella, ham and brie, grilled vegetables. All made on a variety of artisan breads, rolls and wraps.

CREATE YOUR OWN SANDWICH BUFFET 12.95

Create your own sandwich from a selection of meats and cheeses, served with breads and rolls, lettuce and tomato.

AFTERNOON TEA SANDWICHES \$11.95 Per Person

Roast Beef, Smoked Salmon, Tuna Salad, Roasted Turkey, Chicken Salad, Water Crest with Goat Cheese, Hummus and Vegetables.

BABY BRIOCHE TRAY

An assortment of miniature brioche sandwiches: Mix or Match \$31.95 Per Dozen

- Tuna Salad * Lettuce * Tomato
- Smoked Salmon * Cream Cheese * Cucumber
- Roast Beef * Horseradish * Arugula
- Grilled Chicken * Mayo * avocado * sprouts
- Goat cheese * Roasted Vegetables
- Grilled vegetables* mozzarella * pesto
- Lobster salad (\$2.50/person additional charge)



PANINI TRAY 10.95

- Classic Philly Cheese Steak
- The Hot Cubano

Tuna Melt

Hot Corned Beef

Vegetarian Options:

Falafel Burger

Grilled Veggies, Pesto and Mozzarella

PRIX FIX LUNCH

\$19.95 per person, 10 Guest Minimum

Sandwich platter, choice of 2 side salads and dessert tray Add sliced fruit 4.95

LUNCH BOX

\$19.95 per person, 10 Guest Minimum

Perfect for when you need to grab and go...Our lunch box is great for any occasion, but perfect for when you're short on space and time! Each contain a gourmet sandwich, side salad, potato chips and a freshly baked chocolate chip cookie 14.95 per person

An assortment of our signature sandwiches and wraps. We use all natural meats and cheeses...including roast and smoked turkey, grilled chicken, roast beef, tomato and mozzarella, ham and brie, grilled vegetables. All made on a variety of artisan breads, rolls and wraps

Side salads: Cole slaw, Potato salad, mixed greens, quinoa, sliced fruit, Kale or Caesar salad. Additional side salad: 4.95

Utensils \$0.50 / person

SALADS

10 Guest Minimum (6.95 per person)



CLASSIC CAESAR

Romaine, shaved parmesan, crunchy croutons, classic Caesar dressing

BABY ARUGULA WITH GOAT CHEESE

Baby arugula, fresh goat cheese, endive and red onion, red wine vinaigrette

CLASSIC GREEK

Romaine, cucumber, Kalamata olives, feta, stuffed grape leaves and red onions. Served with extra virgin olive oil and lemon wedges

SPINACH

Baby Spinach, white mushroom, crumbled hard-boiled egg, smoked bacon. Crumbled Blue Cheese if requested. Served with your choice of dressing.

MIXED GREEN SALAD

Fresh seasonal greens, shredded carrots, red onion, grape tomatoes and cucumber. Balsamic Vinaigrette.

Add Grilled Chicken or Shrimp: \$3.95

SIGNATURE SALADS

10 Guest Minimum (9.95 per person)

CHICKEN COBB 9.95

Grilled chicken, hard-boiled egg, tomato, crumbled blue cheese and avocado. Served with our homemade house dressing

SALMON NICOISE 9.95

Grilled Salmon filet, hard-boiled egg, red potatoes, Boston lettuce, ripe tomatoes, red onion, Nicoise olives and capers. Served with our signature vinaigrette dressing

STEAK FAJITA SALAD 9.95

Includes: avocado, black beans, tomatoes, jalapeno and cilantro

COLD SIDES

Additional sides (5.95 per person)

Fruit Salad

Cole Slaw

Pesto Pasta Salad

Creamy Potato Salad

Three Bean Salad



SUPER HERO SANDWICHES

THE AMERICAN: Oven roasted turkey, Black Forest ham, rare roast beef, American cheese, romaine lettuce, ripe tomatoes and hot cherry peppers. Served with Dijon mustard and mayonnaise on the side.

THE ITALIAN: Prosciutto di Parma, Italian mortadella with pistachio, sopressata, hot capicola ham, Pepperoni, Provolone cheese, romaine lettuce, hot cherry peppers. Served with balsamic vinaigrette dressing, Dijon mustard and mayonnaise on the side.

3 FOOT HERO: \$89.95 * 4 FOOT HERO \$114.95 * 6 FOOT HERO \$159.95
ALL HEROES ACCOMPANIED BY HOMEMADE POTATO SALAD AND COLESLAW



MAIN COURSE

10 Guest Minimum



Ten Guests Minimum per entree Served warm or at room temperature with a dessert platter garnished with berries and your choice of two side dishes

- Tuscan roasted chicken \$16.95 with 2 sides
- Chicken Piccata \$18.95 with 2 sides
- Southern Fried chicken \$18.95 with 2 sides
- Chicken parmigiana \$16.95 with 2 sides
- Grilled lemon chicken Paillard \$18.95 with 2 sides
- Chicken Marsala \$18.95 with 2 sides
- Brisket of Beef \$18.95 with 2 sides
- Strip Steak \$18.95 with 2 sides

- Filet Mignon \$24.95 with 2 sides
(additional \$4.00/person)
- Traditional meat lasagna \$19.95 with 2 sides
- Grilled Mahi Mahi \$24.95 with 2 sides
- Salmon – Grilled or poached \$21.95 with 2 sides
- Chilean Sea Bass \$24.95 with 2 sides
(additional \$4.00/person)
- Overstuffed Portobello mushrooms
- Grilled tuna \$21.95 with 2 sides
- Shrimp Scampi \$32.95 with 2 sides
- Vegetable Lasagna \$14.95 with 2 sides

SIDES

Additional Sides (6.95 per person)

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|-------------------------------|--|
| Classic spinach salad | Potatoes au gratin |
| Mixed field green salad | Classic mashed potatoes |
| Caesar salad | Sauteed Broccoli in garlic and oil |
| Kale salad | Butter glazed baby carrots |
| Wild rice with cranberries | Roasted seasonal vegetables |
| Moroccan couscous | Sauteed spinach |
| Barley with Shitake mushrooms | Grilled asparagus with shaved parmigiana |
| Lemon herb roasted potatoes | Roasted brussel sprouts |

HOR'S DOEUVRES

Minimum 10 people (\$29.95 per dozen / per person)

***Spanikopita *Pigs-in-a-Blanket *Mini Beef Meatballs *Assorted Mini Quiches *Stuffed Mushroom Caps (with veggies or sausage) *Asparagus Spears wrapped in Prosciutto *Smoked Salmon on Black Bread with Cream Cheese and Dill *Endive with Blue Cheese Mousse and Toasted Walnuts* Buffalo Chicken Wings with Blue Cheese Dressing**

***Antipasto Skewers *Beef Satay with BBQ Sauce*Chicken Satay with Thai Peanut Sauce
*Vegetable Satay with Yogurt Dill Sauce \$30 per dozen
*Shrimp Satay with Sweet Chile Sauce \$42 per dozen**



COCKTAIL SHRIMP: Beautifully displayed and garnished with lemon slices, fresh greens and served with cocktail sauce. \$10.95

COCONUT SHRIMP: Beautifully displayed and served with cocktail sauce. \$9.95

SUSHI PLATTER: Enjoy a dazzling selection of fresh sushi made-to-order to include: salmon avocado roll, spicy tuna roll, California roll, vegetable roll, shrimp roll, Volcano roll and a rainbow roll \$11.95

WHOLE POACHED SALMON: Poached Atlantic Salmon garnished with vegetables. Served with two sauces: creamy garlic and dill and a spicy remoulade. \$14.95

CHARCUTERIE: A selection of roasted smoked, dried and cured meats accompanied by Havarti, Jarlsberg, Pepper Jack and Mozzarella Cheeses. 11.95

GRILLED VEGETABLE: Grilled eggplant, zucchini, Portobello mushrooms, peppers, red onion, yellow squash and fennel drizzled with herb-infused olive oil and balsamic vinegar. \$6.95

EUROPEAN STYLE CHARCUTERIE: includes An Assortment Of Our Finest Imported and Domestic Dried, Smoked, Cured Meats and Pate with Cheddar, Havarti, Pepper Jack and Mozzarella Cheese. Served with Condiments and Fresh Baked Breads. 14.95

CLASSIC CRUDITE PLATTER: Today's fresh selection of seasonal vegetables, served with a variety of homemade dips. 6.95

PARTY CHEESE PLATTER:

Assortment of American and imported cheeses (Jarlsberg, Smoked Gouda, Monterey Jack, Brie, Cheddar) cubed into bite-sized morsels, served with assorted crackers, garnished with grapes and berries. 9.25

SPECIALTY CHEESE PLATTER:

An assortment of our finest cheeses of the day from the Americas and around the world. Two of our imported cheeses, plus Manchego, Goat and English Farmhouse Cheddar. Served with assorted crackers, garnished with grapes and berries. 12.95

SLICED SEASONAL FRUIT PLATTER:

A selection of locally-grown and international fruits locally farmed when available and beautifully decorated and garnished. 6.95

ASSORTED FRUIT KEBAB PLATTER:

A colorful array of assorted skewered Fruits. Great for parties. 7.95

MEDITERRANEAN PLATTER:

Hummus, Baba ghanoush, tabbouleh, taramasalata, feta cheese, stuffed grapes, olives, dried fruits and pita wedges. 9.95

PEPPERS & MOZZARELLA PLATTER: Marinated sweet peppers hand pulled mozzarella & olives; drizzled with olive oil. 6.95

SIGNATURE APPETIZER BASKET

10 Guest Minimum



SMALL SERVES 10-12 \$159.95 LARGE SERVES 18-20 \$259.95

THE AGEAN BASKET: Skewers of lamb Souvlaki, skewers of garlic lemon shrimp, Spanikopita, marinated feta, Kalamata olives, pita breads with Tzatziki, walnut, garlic and yogurt dipping sauces.

THE THAI BASKET: Skewers of grilled chicken and beef Satay, skewers of lemongrass shrimp, vegetable spring rolls, sweet corn patties, crisp Wonton strips, spicy peanut dip and ginger scallion dip.

THE TUSCANO BASKET: Skewers of grilled Italian sausage, skewered lemon garlic shrimp, skewers of Prosciutto and melon, sliced Italian salami, skewers of fresh mozzarella and tomato, roasted red peppers, Sicilian olives, eggplant Bruschetta.

THE MEDITERRANEAN BASKET: Skewers of marinated Moroccan grilled Sirloin, skewers of Provencal herb chicken, Tunisian Red Snapper cakes, Spanikopita, Falafel balls, hummus, baba ganoush and pita breads.

THE MEXICAN BASKET: Beef Taquitos, chicken taquitos, beef empanadas, miniature chicken tacos, blue and yellow corn tortillas, with salsa and guacamole.

SUSHI BASKET: Assorted Sushi including California rolls, spicy tuna rolls, vegetarian rolls, Nigiri and Maki, pickled ginger and wasabi and scallion soy sauce.

DESSERTS 10 Guest Minimum

GIANT COOKIE BASKETS: Chocolate Chip, Oatmeal raisin, black and whites, peanut butter, garnished with fresh berries \$5.95 per person

MINI CUPCAKE BASKET: assorted homemade mini cupcakes \$4.95 per person

CHOCOLATE covered strawberries \$3.95 per person

EUROPEAN PASTRY PLATTER \$8.95 per person

BEVERAGES

Canned Soda \$1.95

Spring Water \$1.95

Pellegrino & Perrier \$2.75

Snapple – Assorted Flavors \$2.25

Home-made Lemonade \$2.45

Assorted Boileans (Rootbeer, Cane Cola, Black Cherry) \$1.95

Bottles of Coca Cola/Diet Coke \$1.95

KIDS MENU Serves 10 kids \$59.95

Mini sandwiches without the crust, served on white, whole wheat, seven grain or rye sliced bread. Kids platters are garnished with cherry tomatoes and baby carrots.

Peanut butter and jelly * cream cheese and jelly * turkey and cheese (American or Swiss) bologna and American cheese* tuna salad Choose from Mac'n cheese or chicken fingers with ketchup



Celebrating New York Foodies for more than 25 years

Garden of Eden is a culinary mecca for savvy shoppers who seek out the finest products at the best prices. Our NYC markets recreate the look and feel of a traditional European outdoor market - overflowing with warmth, sophistication and specialty food products sourced from around the world. We carefully curate a selection of hard to find produce, chef-prepared foods, craft beers, artisan cheeses, pastries and fresh baked breads. Our extensive product selection and unsurpassed customer service has made us a destination for local chefs, celebrities and of course NYC foodies! Our full-service catering department continues our passion for gourmet food with artfully presented platters for breakfast, lunch, dinner and cocktail parties. We offer personalized service with catering managers who will make your event beautiful and easy to plan.

Catering Orders may be placed Monday through Friday 7:00am to 5:30 pm. For prompt service we kindly ask that you place your orders as early as possible. Some orders may require 24-48 hours prior notice (however last minute orders can be accommodated). We do offer various dietary restricted menus and Complete Organic Menu's. Please allow one of our trained Catering Directors to assist you in designing your event that is tailored to your needs. We also offer Gluten Free meal options. We are not a Gluten Free kitchen. We deliver to all parts of Manhattan, Brooklyn and other surrounding NYC area's upon request with advanced notice. Some areas outside of service areas may require a delivery surcharge. We plate and serve our food on high quality plastic serving trays, plates, cutlery and serving utensils. We also provide disposable tablecloths, cups and napkins. Please let us know in advance if you have the need for Chinaware, etc. We can provide chinaware/plates, full event rentals and Direction (wait staff, bartenders, On site Chefs, etc.) which may be arranged at an additional charge/per piece charge. Never fear,, we take care of everything for you so you may just relax and enjoy your special Culinary Extravaganza! Some orders may be subject to a deposit. As our products are perishable we require that we must be provided 24- 48 Hours/1- 2 full business day prior notice (depending on your event/ menu type) in order to cancel an order and avoid cancellation fees or in some cases at the full cost of the event. We accept All Major Credit Cards & Cash. Corporate Checks are accepted and we would kindly ask that all Corporate Check payments be made no less than 4 business days prior to the event or function date. In the event that catering/event equipment is left overnight, charges for lost, damaged or unreturned catering equipment shall apply. Corporate accounts are welcome, please speak to one of our catering professionals about opening a corporate house account with us! All orders are subject to a 10% percent administrative fee.



Temptation in Every Aisle