



Plated Weddings

Tray Passed Hors D'œuvres

Choice of 3 Hors D'oeuvres

\$6 per guest

Choice of 5 Hors D'oeuvres

\$9 per guest

BBQ Bacon Meatballs

Flame grilled meatballs and bacon, blasted with sweet bbq sauce

Classic Deviled Eggs

Curried Chicken Skewers

Prepared with a cucumber dill yogurt sauce

Shrimp Toasts

With a sweet chili dipping sauce

Shrimp & Avocado Ceviche Spoons

Jumbo gulf shrimp, fresh avocado, tomato, cilantro and lime juice

Bloody Mary Shrimp Shooters

Mini Crab Cakes

Lump crab meat with pepper and green onion and garlic aioli

Grilled Beef Satay

Marinated beef with toasted sesame and a soy lime dipping sauce

Smoked Salmon

With chopped egg, shallots, & pepper brunoise on cucumber slices

Tuna Tartar Toast Points

Ahi tuna, lime, pear, bruniose peppers, chives and ancho sesame oil



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*All dinners include coffee, decaffeinated coffee, and tea
Choice of lemonade, iced tea, or punch*

Salad

Please Choose One

Two Olive Caesar Salad

Crisp baby romaine, shaved parmegiano-reggiano and sour dough croutons

Eden's Best Salad

Baby spinach, apple, red onion, tomato, raspberries, dried cranberries, apple wood smoked bacon, feta cheese and candied walnuts with a raspberry vinaigrette

Entrees

Please Choose One

Raspberry Balsamic Glazed Chicken

Herb roasted chicken breast finished with a raspberry balsamic glaze and fresh berries

Whipped Potatoes
Peas and Baby Carrots

Parker Rolls

\$22

Lemon Caper Chicken

Chicken caloppini with a lemon caper sauce

Asparagus Risotto

Parker Rolls

\$22

Customizable menus are available—deadlines apply
An 20% Service Charge and 7.85% Sales Tax will be added to all food and beverage



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Entrees

Please Choose One

Chicken Oscar

Chicken breast topped with crab and a fresh béarnaise sauce

Rice and Asparagus

Parker Rolls

\$22

Worchestershire Glazed Pork Chops

Premium pork chop: seared, oven roasted and basted with Worchester shire glaze

Whipped Potato

Green Beans

Parker Rolls

\$29

Miso Lacquered Bass

Miso marinated bass broiled and served in a pepper broth
with saffron couscous, haricot vert and baby carrots

Parker Rolls

\$35



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Entrees

Please Choose One

Salmon Wellington

Center cut salmon and fresh truffles inside puff pastry dough

Served over baby cabbage and foie gras sauce

Parker Rolls

\$42

Roasted Tenderloin & Jumbo Gulf Shrimp

6 oz USDA Choice Roasted Tenderloin
2 Jumbo Gulf Prawns

Salt Roasted "Smashed" Fingerling Potatoes
Sautéed Asparagus and béarnaise

Parker Rolls

\$42

Brown Butter Prime Rib

USDA choice prime rib roasted in brown butter and served with
buttermilk onion rings and a pinot reduction sauce

Horseradish Mashed Potatoes
Pearl Onion and Cremini Rissole

Parker Rolls

\$43



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Entrees

Please Choose One

Dry Aged New York Strip Loin

USDA prime dry aged new york strip with foie gras
and a portobello mushroom sauce

Garlic Spinach
Salt Baked Yukon Gold Potato

Parker Rolls

\$45

Maine Lobster Tails

Butter Poached Lobster Tails

Roasted Fingerling Potatoes
Asparagus

Parker Rolls

Market price