



catering by
edison's
menu packages

Posh Buffet

*\$24.00 per Person**

Hors d'oeuvres

Cascading Fresh Fruit & Cheese Display

seasonal fresh fruit & imported and domestic cheeses

Cream Cheese Stuffed Mushroom Caps

button mushrooms filled with fresh herbs & cream cheese

Minature Cheeseburger Sliders

a mini twist on an American favorite, topped with a baby ghurken

based on a one hour pre dinner cocktail hour

Salad

Mixed Baby Greens

with grape tomatoes, cucumbers, feta cheese & served with assorted dressings

Accompaniments

Italian Style Green Beans

crisp green beans tossed in olive oil and italian seasonings

Roasted Rosemary Potatoes

red bliss potatoes sauteed in olive oil & sprinkled with rosemary

Entrées

Penne Rigate

with mushrooms, bell peppers & a sherry cream sauce

Chicken Parmigana

tender, juicy chicken in a traditional marinara sauce

dinners served with fresh baked bread & butter



Ultimate Buffet

*\$39.00 per Person**

Hors d'oeuvres

Cascading Fresh Fruit & Cheese Display

seasonal fresh fruit & imported and domestic cheeses

Chicken/Beef Skewers

marinated & served with fire-roasted vegetables

Lobster Avocado & Mango Crostini

lump lobster meat, fresh avocado & mango

based on a one hour pre dinner cocktail hour

Salad

Strawberry Spinach Leaf

with strawberries, pecans, bleu cheese crumbles & strawberry vinaigrette

Accompaniments

Summer Vegetable Medley

julienne style, tied with a chive

Garlic Mashed Potatoes

homemade mashed potatoes with light garlic flavor

Entrées

Roasted Chicken Breast

marinated, orange rosemary sauce

Peppercorn Crusted Beef Tenderloin

chef's peppercorn crust & caramelized onions, mushroom wine sauce

dinners served with fresh baked bread & butter



Luxe Buffet

*\$51.00 per Person**

Hors d'oeuvres

Cascading Fresh Fruit & Cheese Display

seasonal fresh fruit & imported and domestic cheeses

Vegetable Assortment

crisp vegetables & creamy ranch dressing

Maine Crab Cakes with Herb Remoulade

lump crab meat, barely any filler & dash of fresh herb remoulade

Beef Tenderloin En Brochette

slow-cooked beef tenderloin wrapped in applewood smoked bacon & au jus glaze

based on a one hour pre dinner cocktail hour

Salad

Spinach Leaf

with roma tomato wedges, chopped egg, onions & applewood smoked bacon dressing

Accompaniments

Asparagus Bundles

julienne style, tied with a chive

Whipped Red Potatoes

homemade whipped potatoes with crumbled bleu cheese

Entreés

Crusted Prime Rib

tender & juicy, natural au jus

Chilean Sea Bass

pan seared with chef's fish seasoning

dinners served with fresh baked bread & butter



Posh Plated Dinner

*\$30.00 per Person**

Hors d'oeuvres

Cascading Fresh Fruit & Cheese Display

seasonal fresh fruit & imported and domestic cheeses

Creamy Chicken Salad in Mini Wonton Cups

white meat chicken in flakey puff pastry

Bacon Wrapped Jalepeño Poppers

fresh jalepeños stuffed with cream cheese, cheddar & wrapped in crisp bacon

based on a one hour pre dinner cocktail hour

Salad

Mixed Baby Greens

with grape tomatoes, cucumbers, feta cheese & served with assorted dressings

Entrées

Fire Roasted Shrimp Scampi Skewer

fresh plump shrimp grilled & smothered in a garlic-butter sauce

Chicken Marsala

tender, juicy chicken in a mushroom wine sauce

All entrees served with choice of one starch: three cheese, mashed potatoes, garlic mashed potatoes, red bliss potatoes or wild rice pilaf.

Choice of one vegetable: summer vegetable medley, italian green beans or belgium carrots.

dinners served with fresh baked bread & butter



Ultimate Plated Dinner

*\$35.00 per Person**

Hors d'oeuvres

Cascading Fresh Fruit & Cheese Display

seasonal fresh fruit & imported and domestic cheeses

Chicken/Beef Skewers

marinated & served with fire-roasted vegetables

Shrimp Shooters in Tequila Red Sauce

a twist on a classic shrimp cocktail, served in a shot glass

based on a one hour pre dinner cocktail hour

Salad

Spinach Leaf

with roma tomato wedges, chopped egg, onions & applewood smoked bacon dressing

Entreés

Roasted Chicken Breast

marinated, orange rosemary sauce

Peppercorn Crusted Beef Tenderloin

chef's peppercorn crust & caramelized onions, mushroom wine sauce

All entrees served with choice of one starch: three cheese, mashed potatoes, garlic mashed potatoes, red bliss potatoes or wild rice pilaf.

Choice of one vegetable: summer vegetable medley, italian green beans or belgium carrots.

dinners served with fresh baked bread & butter



Luxe Plated Dinner

*\$46.00 per Person**

Hors d'oeuvres

Cascading Fresh Fruit & Cheese Display
seasonal fresh fruit & imported and domestic cheeses

Vegetable Assortment
crisp vegetables & creamy ranch dressing

Chicken/Beef Skewers
marinated & served with fire-roasted vegetables

Maine Crab Cakes with Herb Remoulade
lump crab meat, barely any filler & dash of fresh herb remoulade

based on a one hour pre dinner cocktail hour

Salad

Strawberry Spinach Leaf
with strawberries, pecans, bleu cheese crumbles & strawberry vinaigrette

Entrées

Red Snapper Vera Cruz
fresh and grilled, topped with homemade mild or hot chunky salsa mixture

Filet Mignon of Black Angus
grilled with jalepeno-bernaise

*All entrees served with choice of one starch: three cheese, mashed potatoes, garlic mashed potatoes, red bliss potatoes or wild rice pilaf.
Choice of one vegetable: summer vegetable medley, italian green beans or belgium carrots.*

dinners served with fresh baked bread & butter



A Taste of Texas

*\$32.00 per Person**

Hors d'oeuvres

Cascading Fresh Fruit & Cheese Display

seasonal fresh fruit & imported and domestic cheeses

Vegetable Assortment

crisp vegetables with creamy ranch dressing

Bacon Wrapped Jalepeño Poppers

fresh jalepeños stuffed with cream cheese and cheddar, wrapped in bacon

Chicken Fried Lobster Tail & Shrimp Shooters

fresh fried lobster & shrimp with tequila red sauce, served in shot glasses

based on a one hour pre dinner cocktail hour

Salad

Southwest Salad

romaine with tomatoes, bell pepper, onion, black bean & tortilla strips with ranch dressing

Accompaniments

Texas Style Green Beans

fresh, crisp beans with bold Texas flavor

Garlic Mashed Potatoes

homemade mashed potatoes with light garlic flavor

Entreés

Chicken Fried Chicken

juicy, lightly breaded, fried & topped with skillet gravy

Beef Brisket

slow cooked, smoked, topped with Eddie Deen's Signature BBQ Sauce

dinners served with fresh baked bread & butter



Heavy Passed Hors d'oeuvres

Reception

A Lighter Fare at a Lighter Price
*\$18.00 per Person**

**based on a one hour time frame*

Hors d'oeuvres

Minature Cheeseburger Sliders

a mini twist on an American favorite, topped with a baby ghurken

Marinated Beef Skewers

marinated & served with fire-roasted vegetables

Cream Cheese Stuffed Mushroom Caps

button mushrooms filled with fresh herbs & cream cheese

Chicken & Cheese Quesadillas

marinated chicken with cheddar cheese with sauteed peppers & onions

Caprese Skewers

ripe tomato, fresh mozzarella & crisp basil leaf, drizzled with balsamic

Chicken Salad Crostini

homemade chunk chicken salad topped with a slice of jalapeno



Beverage Selections

Beer & Wine

\$18.00 per Person for 4 hours

Domestic & Imported
Bottled Beer
& House Wine

Beer, Wine & Margarita

\$20.00 per Person for 4 hours

Domestic & Imported
Bottled Beer, House Wine
& Frozen Margaritas

Premium Open Bar

\$25.00 per Person for 4 hours

Domestic and Imported Bottled Beer
House Wines
Frozen Margaritas
Premium Liquor

(Bacardi Silver, Jack Daniels, Absolute, Cuervo 1800, etc)

Super Premium Open Bar

\$30.00 per Person for 4 hours

Domestic and Imported Bottled Beer
(Budweiser, Bud Light, Miller Lite, Shiner Bock, Corona, Heineken etc.),
Premium Wines (Merlot, Zinfandel, and Chardonnay)
Frozen Margaritas
Premium Liquor

(Glenlivitt Scotch, Crown Royal, Bacardi 8 Reserve, Tanqueray 10 Gin, Grey
Goose, Sauza Tres Generaciones, etc)

**All bars are stocked with
Assorted Soft Drinks, Juice Mixers & Bottled Water*



Amenities

*When selecting edison's as your event facility,
you will receive the following amenities.*

Elegant 120" Round Floor Length House Linens

China, Flatware & Glassware

Use of Votive Centerpieces

Fruitwood Chiavari Chairs

Projector & Screens for Picture Slideshow

Faux Wood Dance Floor

Staging for DJ or Band

Elegant Up & Down Lighting
available in any color

Use of Lounge Furniture & Cocktail Tables

1947 Bentley Showpiece

Patio Access
great for a cocktail hour

Event Specialist



You are not limited to these menus only. This menu package brochure is just a base to get your planning started. We have many other menu options and would love to work with you to customize and make it yours.

Thank you for considering catering by edison's.

