



*Full Menu*

*Trusted Since 1981*





## *Breakfast Meals*

### **The Big Boss**

Fluffy Scrambled Eggs, Hickory Smoked Bacon, Homemade O'Brien Potatoes, Fresh Fruit Tray, Assorted Mini Bakery Basket with Condiments 13.99

### **The Smiling Assistant**

Sweetbreads with Pineapple Macadamia Spread, Fresh Fruit Tray, Fresh Fruit Yogurt Parfaits with Granola, Assorted Mini Bakery Basket with Condiments 9.99

### **The Early Bird**

Breakfast Pinwheels (2 ea.), Fresh Fruit Salad, Assorted Mini Bakery Basket with Condiments 10.49

### **The Right Start**

Fluffy Scrambled Eggs, Choice of Breakfast Meat, Sweetbreads with Pineapple Macadamia Spread, Fresh Fruit Tray 11.99

### **The Board of Directors**

Our Signature Monte Cristo French Toast with Strawberries, Whipped Cream and Maple Syrup, Fluffy Scrambled Eggs, Choice of Breakfast Meat, Fresh Fruit Tray 14.99

### **The Brunch**

Edibles Quiche (Choice of 2 types), Choice of Breakfast Meat, Assorted Muffins with Pineapple Macadamia Spread, Fresh Fruit Yogurt Parfaits with Granola 13.99

### **The Spread**

Oven Baked Scramble with Eggs, Vegetables and Cheese, Diced Home Fries, Assorted Mini Bakery Basket with Condiments, Fresh Fruit Tray 12.99

### **The Nosh**

Assorted Mini Bakery Basket with Condiments, Fresh Fruit Salad with Ginger Lime Dressing 5.99

### **The Egg Sandwich**

Scrambled Eggs with a Choice of Breakfast Meat and Cheese on a Whole Wheat Roll or Croissant 6.79 with no meat 5.99

### **The Power Bowl**

Steel Cut Oatmeal and Quinoa, Berries, Golden Raisins, Brown Sugar, Almond Milk, Fresh Fruit Yogurt Parfaits with Granola 6.99

### **The Deluxe Bakery Basket**

NY Bagels, Jumbo Danish, Assorted Muffins, Fruit Pastry Squares, Fruit Turnovers, Chocolate Croissants, Flakey Almond Croissants, Condiments, Strawberries, Grapes, Orange Slices 5.99

### **Build Your Own Yogurt Parfait Bar**

Prefilled Vanilla Yogurt Cups on Ice with Fresh Berries, Sliced Grapes, Granola, Walnuts, Golden Raisins and Chocolate Chips 4.99

## *à la Carte Breakfast*

### **Breakfast Pinwheels**

Eggs, Turkey and Swiss Cheese (2 ea.) 5.99  
Eggs, Bacon and Cheddar Cheese (2 ea.) 5.99  
Eggs, Fresh Spinach and Asiago Cheese (2 ea.) 5.99

### **Whole Wheat Hand Rolls**

Southwest Eggs, Cheddar, Peppers and Onions (2 ea.) 5.99  
California Egg Whites, Asparagus, Sundried Tomato and Asiago Cheese (2 ea.) 5.99

### **Signature Quiche**

Swiss Lorraine with Bacon and Scallions 6.99  
Ham or Turkey with Swiss Cheese 6.99  
Zucchini, Caramelized Onion and Asiago Cheese 6.99  
Broccoli with Cheddar Cheese or Asiago Florentine 6.99

### **Egg, Vegetable and Cheese Scramble**

Artichoke, Spinach and Asiago Cheese 4.99  
Western with Peppers, Onions and Cheddar 4.99

### **Monte Cristo French Toast**

Our Signature Monte Cristo French Toast with Strawberries, Whipped Cream and Maple Syrup 6.99

## *Breakfast Sides*

### **The Bakery**

Assorted Bagels with Strawberry and Veggie Cream Cheese 2.99  
Sweetbreads with Pineapple Macadamia Spread 2.99  
Assorted Muffins with Pineapple Macadamia Spread 2.99  
Mini Bakery Basket (Bagels, Danish, Fruit Pastry Sticks, Cinnamon Rolls, Fruit Filled Turnovers and Croissants) with Preserves, Butter and Cream Cheese 2.99  
Kind Bars Filled with Nuts, Grains and Spices 2.99

### **The Meats**

Hickory Bacon Strips 2.99  
Hardwood Smoked Turkey Bacon 2.99  
Pork Sausage Links 2.99  
Grilled Sliced Ham 2.99  
Maple Chicken Sausage Patties 2.99  
Vegetarian Sausage Patties 2.99

### **The Fruit**

Fresh Fruit Yogurt Parfaits with Granola 2.99  
Fresh Fruit Tray, Kebabs or Salad 2.99  
Fruit Salad with Ginger Lime Dressing 2.99

### **The Potatoes**

Diced Home Fries 2.99  
Homemade O'Brien 2.99  
Hash Brown Patties 2.99

### **The Grains**

Cheesy Homestyle Grits 2.99  
Steel Cut Oatmeal and Quinoa, Berries, Golden Raisins, Brown Sugar, Almond Milk, Sugar, Almond Milk 4.99



# LUNCH and DINNER MEALS

## *Cold Meals 1 - 10*

### **Cold 1 (Everyone's Cold Favorite)**

Assorted Deli Sandwiches, Fruit Kebabs, Greek Bowtie Pasta Salad, Assorted Jumbo Cookies 11.99  
1/2 Wraps and 1/2 Deli Sandwiches 12.49 All Wraps 12.99

### **Cold 2**

Grilled Chicken Spinach Salad with Bacon, Eggs, Pecans and Balsamic Vinaigrette, Assorted Rolls, Mini Croissants and Butter, Assorted Miniature Pastries 11.99

### **Cold 3**

Pinwheel Party Sandwiches Grilled Chicken Caesar and Turkey (3 pcs. ea., 6 pcs total) Bahama Salad with Balsamic Vinaigrette, Greek Bowtie Pasta and Assorted Baby Cookies 12.99

### **Cold 4**

Assorted Deli Sandwiches, Gourmet Chips, Pretzels and Popcorn, Assorted Baby Cookies 9.99

### **Cold 5**

Assorted Artisan Sandwiches, Gourmet Chips, Pretzels and Popcorn, Triple Chocolate Brownie Triangles 10.99

### **Cold 6**

Assorted Wraps, Garden Salad with Creamy Cucumber Basil Dressing and Herb Vinaigrette, Quinoa Salad with Vegetables and Seeds, Miniature Dessert Assortment 13.99

### **Cold 7**

Make Your Own Sandwich with Deli Meats, Cheeses, Lettuce, Tomatoes, Onions, Pickles, Freshly Baked Breads, Gourmet Chips, Creamy Cole Slaw, Assorted Baby Cookies 12.99

### **Cold 8**

Grilled Chicken Caesar Salad with Homemade Croutons and Our Special Caesar Dressing on the Side, Fresh Fruit Salad 10.99

### **Cold 9**

1/2 Artisan Sandwiches and 1/2 Deli Sandwiches, Potato Salad with Egg and Fresh Dill, Assorted Jumbo Cookies 11.79

### **Cold 10**

1/2 Wraps and 1/2 Deli Sandwiches, Four Seasons Garden Fresh Salad, Tortellini Pasta Primavera, Assorted Miniature Pastries 12.99

### **Cold 11**

Build Your Own Salad Bowl, Spring Greens & Romaine Lettuce Blend, Choice of 1 Protein: Grilled Chicken, Smoked Ham or Roast Beef, Garden Fresh Vegetable Medley, Choice of 1 Garnish: Hard Boiled Eggs, Crispy Bacon, Chick Peas or Walnuts with Herb Vinaigrette and Cucumber Basil Dressing 11.99

### **Cold 12**

Miniature Croissants & Deli Sandwiches, Four Seasons Garden Fresh Salad, Fresh Fruit Salad, Assorted Miniature Cheesecakes 12.99

## *Hot Meals 1 - 10*

### **Hot 1 (Everyone's Hot Favorite)**

Chicken Picatta, Bahama Salad with Balsamic Vinaigrette, Wild Rice Pilaf, Petite Green Beans with Carrots, Focaccia Breadsticks, Baby Chocolate Chunk Cookies with Walnuts 13.99

### **Hot 2**

Stuffed Chicken with Fresh Spinach and Artichokes, Garden Salad, Rosemary Roasted Red Potatoes, Assorted Rolls, Mini Croissants and Butter, Miniature Dessert Assortment 15.99

### **Hot 3**

Aloha Shoyu Chicken with Mango Salsa, Tropical Asian Salad with Sesame Ginger Dressing, Polynesian Rice, Hawaiian Rolls and Butter, Assorted Miniature Pastries 15.49

### **Hot 4**

Tex Mex Chicken with Peppers, Onions and Queso, Southwest Caesar Salad, Yellow Rice with Black Beans, White Corn Chip with Salsa & Triple Chocolate Brownie Triangles 14.99

### **Hot 5**

Chicken Fillet a la Fresco, Warm 5-grain Bread, Sunshine Salad & Strawberry Vinaigrette Miniature Dessert Assortment 14.99

### **Hot 6**

Build Your Own Chicken Burrito Bowl with Shredded Chicken, Yellow Rice with Red Quinoa, Black Beans with Corn, Tomatoes, Cheddar, Black Olives and Cilantro Crema 11.99

### **Hot 7**

Chipotle Pulled Pork with Pineapple Chutney, Gourmet Mac n' 5-Cheese, Creamy Cole Slaw, Sliced Hawaiian Rolls, Triple Chocolate Brownie Triangles 14.99

### **Hot 8**

Argentine Beef Tenderloin Tips, Four Seasons Garden Fresh Salad, Mashed Rustic Red Potatoes, Warm 5-grain Bread Chocolate Macaroon with Fresh Fruit Dessert Kebabs 18.99

### **Hot 9**

Colors of Italy Baked Penne Pasta with Meat Sauce and Sausage, Caesar Salad with Homemade Croutons and Dressing, Parmesan Herb Bread, Miniature Italian Cannoli 13.99

### **Hot 10**

Roasted Salmon with Sundried Tomato Pesto, Four Seasons Garden Fresh Salad, Roasted Cauliflower, Assorted Rolls, Mini Croissants and Butter, Assorted Miniature Pastries 19.89

### **Hot 11**

Rosemary & Garlic Roasted Pork Loin Topped with Onions, Assorted Rolls, Mini Croissants and Butter, Four Seasons Garden Fresh Salad, Rustic Buttery Mashed Potatoes and Assorted Jumbo Cookies 14.99

### **Hot 12**

Build Your Own Asian Bowl with Teriyaki Chicken, Soba Noodles with Edamame & Water Chestnuts, Stirred Fried Vegetables, Crispy Chow Mein Noodles, Chopped Salad with Sesame Dressing 12.99



# CREATE a DELI MEAL

## *Gourmet Wraps*

**On Flavored Tortillas** 6.49    **Gluten Free** 7.49  
Roasted Turkey with Muenster, Sliced Avocado and Carrots  
Grilled Chicken Caesar with Artichoke Hearts  
Club Wrap with Turkey, Ham, Bacon and Swiss  
Buffalo Chicken, Cheddar Cheese, Cucumber and Blue Cheese  
Roasted Turkey, Hummus, Roasted Red Pepper and Cucumber  
Grilled Chicken Caprese with Basil, Mozzarella, Tomato & Balsamic  
Asian Chicken with Red Cabbage and Sriracha Mayonnaise

**Vegetarian** 6.49  
Sedona with Avocado, Quinoa, Hummus, Beans and Cheddar  
Veggie Caprese with Basil, Mozzarella, Tomato and Balsamic  
Mediterranean with Hummus, Spinach, Vegetables and Feta  
Greek with Cucumber Cream Cheese, Spinach and Tomatoes  
Vegan with Julienne Vegetables and Roasted Red Pepper Spread

## *Artisan Sandwiches*

**On Croissants, Kaisers, Ciabatta and Baguettes** 6.49  
Italian with Ham, Salami, Provolone and Vegetables  
Buffalo Chicken, Cheddar Cheese, Cucumber and Blue Cheese  
Grilled Chicken Breast Club with Bacon, Cheddar and Swiss  
Roasted Turkey, Bacon, Cheddar and Apple Slices  
Roast Beef, Swiss, Cucumbers and Horseradish Sauce

**Vegetarian** 6.49  
Cobb with Avocados, Eggs, Chick Peas, Cheddar and Blue Cheese  
Italian with Provolone, Spinach, Roasted Red Pepper, Olive Spread  
And Fresh Basil Herb Blend

## *Deli Sandwiches*

**On Wheat, Rye, Marble and Potato Bread** 5.99  
Roasted Turkey with Muenster Cheese  
Roast Beef, Cheddar, Roasted Pepper and Herbs  
Club with Turkey, Ham, Bacon and Swiss  
Applewood Smoked Ham with Swiss  
Signature Chicken-Pecan Salad  
Signature Tuna-Walnut Salad  
Smoked Ham Salad with Sweet Pickle Relish and Swiss

**Vegetarian** 5.99  
Signature Egg Salad with Fresh Dill  
3-Cheese with Sliced Cucumbers, Dill and Red Onions

## *Combo Meal Pricing*

**Add Any 1 Side for** 3.49  
**Combo A. Add Any 2 Sides to your Entrée for** 5.39  
**Combo B. Add Any 3 Sides to your Entrée for** 6.99  
(Combos with Pastry Shop Sides)  
**Combo A. Add any 2 sides to your Entrée for** 6.39  
**Combo B. Add any 3 sides to your Entrée for** 7.99

## *Savory Cold Sides*

Greek Bowtie Pasta Salad  
Quinoa Salad with Vegetables and Seeds  
Potato Salad with Fresh Dill and Egg  
Cheese Tortellini Pasta Primavera  
Edibles Special Cole Slaw  
Assorted Gourmet Chips, Pretzels or Popcorn 1.59

## *Cool and Crisp Side Salads*

Garden - Organic Field Greens with Fresh Vegetables, Herb Vinaigrette and Cucumber Basil Dressing  
Bahama - Organic Greens, Oranges, Walnuts, Golden Raisins, Tomatoes, Sunflower Seeds and Balsamic Vinaigrette  
Sunshine - Pecans, Berries, Golden Pineapple, Feta Cheese, Organic Spring Mix and Strawberry Vinaigrette  
Caesar - Romaine Lettuce, Homemade Croutons, Italian Cheeses and Our Special (No Anchovy) Caesar Dressing

## *Sweets and Fresh Fruit Sides*

Edibles Famous Freshly Baked "Jumbo" or "Baby" Cookies:  
Chocolate Chunk Cookies w/ Walnuts, White Chocolate Cherry,  
Oatmeal Raisin & Peanut Butter  
Assorted Miniature Pastries (3 ea.)  
Triple Chocolate Brownie Triangles  
Mini Chocolate Eclairs & Cream Puffs (4 ea.)  
Fresh Fruit Kebabs, Fruit Tray or Salad

## *Pastry Shop Sides*

Edibles Miniature Dessert Assortment: Our Pastry Chef's Featured Selection of Petite Decadent Desserts (2 ea.) 4.49  
Miniature Assorted Cheesecake (2 ea.) 4.49  
Miniature Pastries (3 ea.) & Chocolate Dipped Strawberries (1 ea.) 4.49  
Fresh Fruit and Chocolate Macaroon Kebab with Raspberry Sauce (1 ea.) 4.49

**Additional Sides on Page 7 - All Sides 10 Portion Minimum**



# BAGS, BOWLS and BEVERAGES

## *Gourmet On-The-Go Bags*

### **The Grand**

Choice of Deli Sandwich 11.49  
Choice of Gourmet Wraps or Artisan Sandwiches 12.29  
Assorted Gourmet Chips, Pretzels or Popcorn  
Greek Bowtie Pasta Salad, Potato Salad or Creamy Cole Slaw  
Fresh Fruit Cup  
Freshly Baked Baby Cookie

### **The Classic**

Choice of Deli Sandwich 10.49  
Choice of Gourmet Wraps or Artisan Sandwiches 11.29  
Assorted Gourmet Chips, Pretzels or Popcorn  
Greek Bowtie Pasta Salad, Potato Salad, Creamy Cole Slaw or  
Fresh Fruit Cup  
Freshly Baked Baby Cookie or a Crisp Fresh Apple

### **The Light**

Choice of Deli Sandwich 9.49  
Choice of Gourmet Wraps or Artisan Sandwiches 10.29  
Assorted Gourmet Chips, Pretzels or Popcorn  
Freshly Baked Baby Cookie or Fresh Fruit Cup

**Upgrade to a Jumbo Cookie Add** .60 ea.  
**Gluten Free Wraps Available Add** 1.00 ea.

## *Entrée Salads: buffet or plates*

### **Sunshine Salad with Grilled Chicken**

Organic Greens, Pecans, Berries, Pineapple, Feta Cheese,  
Strawberry Vinaigrette 9.89

### **Grilled Chicken Caesar Salad**

Croutons, Tomatoes, Artichoke Hearts, Olives, Italian Cheeses,  
Our (No Anchovy) Caesar Dressing 9.89

### **Southwest Caesar with Grilled Chicken**

Chopped Greens, Roasted Corn, Avocado, Corn Tortilla Strips

### **Gluten Free Tossed Salad with Pan Seared Chicken Breast**

Garden fresh Vegetables and Mixed Greens with an Olive Oil  
Vinaigrette 9.89

### **Veggie Cobb Salad**

Avocados, Eggs, Chick Peas, Vegetables, Cheddar, Blue Cheese  
and Creamy Cucumber Basil Dressing 9.89

### **Vegetarian/Gluten Free Power Salad**

Garden fresh Vegetables, Mixed Greens, Broccoli, Feta, Eggs,  
Walnuts, Sunflower Seeds and Black Olives with an Olive Oil  
Vinaigrette 9.89

## *Beverages*

### **Hot Beverages**

Dark Roast Coffee Carriers (Regular or Decaf) with Creamers,  
Sweeteners, Cool Touch Cups and Stirrers 17.99  
Hot Assorted Bigelow Tea (12 bags) with Lemons, Creamers,  
Sweeteners, Cool Touch Cups and Stirrers 17.99  
Gourmet Coffee Service Upgrade with Truvia, French Vanilla and  
Hazelnut Creamers 4.99

### **Individual Bottles and Cans**

Dasani Bottled Water 1.79  
Coke, Diet Coke, Sprite and Barq's Root Beer 1.79  
Minute Maid Lemonade 1.79  
Fuze Sweet Lemon Iced Teas 1.79

### **Gallons and 1/2 Gallons**

Healthy Orange Juice 11.99 / 5.99  
Freshly Brewed Iced Tea (Sweet or Unsweetened)  
with Sliced Lemons and Sweeteners 10.99 / 5.99  
Freshly Made Lemonade with Sliced Lemons 10.99 / 5.99  
Iced Vanilla Cafe Latte 19.99 / 11.79

### **Crowd Pleasers**

(2 Gallon Minimum per Flavor)  
Home-Style Strawberry Mango Punch with Orange and Lemon  
Wheels 19.89  
Citrus Spiced Punch with Orange and Apple Juice, Honey, Fresh

### **Infused Spring Water**

(For Events with Service Staff. 3 Gallon Minimum per Flavor)  
Strawberry Mint with Lemon 13.59  
Strawberry Lime 13.59  
Cucumber Mint with Lemon 13.59

### **Ice**

Eco Friendly Refillable Ice Bucket with Serving Utensil (4 lbs) 4.49  
Ice Bag Refill Only 1.79

### **All Beverages with Basic Cups and Napkins**



# HOT ENTREES a la CARTE

## *Chicken Entrees*

### **Grilled or Roasted**

- Honey Balsamic with Roasted Tomatoes, Squash and Sweet Onions 8.49
- Lemon Garlic with Spinach, Artichokes and Asiago Cheese 8.99
- Scarborough Fair with Parsley, Sage, Rosemary and Thyme 8.99

### **Golden Franchise and Breaded**

- Lemony Picatta Sauce with Capers and Fresh Parsley 8.99
- Marsala Wine Sauce with Sliced Mushrooms 8.99
- Fricassee with Carrots, Sliced Mushrooms in a Mild Tarragon Sauce 8.99
- Parmesan Palermo with Basil Blend, Marinara and Cheese 8.49

### **Stuffed**

- Spinach, Artichokes, Asiago in Lemon Garlic Sauce 8.99
- Smoked Ham, Asparagus and Ricotta in a White Wine Sauce 9.29
- Roasted Red Peppers, Spinach and Ricotta in Pesto Cream 8.99

### **Pan Seared**

- Bruschetta with Fresh Mozzarella, Tomato, Basil, Provolone and Caramelized Onions 9.29
- Provençal with Asparagus and Sweet Onions in a Lemony Herbs de Provence Sauce 9.29
- a la Fresco with Herbs, Garlic, Yellow Squash, Julienne Carrots and Fresh Spinach 9.29
- Lemon Herb Kebabs on a Bed of Vegetables (2 ea.) 9.29
- Sundried Tomato Pesto Hummus with Scallions, Zucchini and Roasted Red Pepper 9.29

## *Beef Tenderloin Tips*

- Chasseur with Tomatoes, Carrots, Onions, Artichoke Hearts and Mushrooms in a Rich Brown Sauce 13.99
- Honey Lime Sriracha with Sautéed Vegetables 13.99
- Steakhouse Tips on a Bed of Grilled Vegetables 13.99

## *A Latin Flavor*

- Cuban Ropa Vieja Shredded Pork Shoulder in a Savory Wine and Vegetable Sauce 9.29
- Tex Mex Fiesta with Grilled Chicken, Peppers and Onions Over a Mild Queso Sauce 8.99
- Argentine Beef Tenderloin Tips, Chimichurrie Sauce with Caramelized Onions, Peppers and Mushrooms 13.99
- Arroz con Pollo: Roasted Chicken with Arroz con Gandules (Sofrito Seasoned Rice and Pigeon Peas) 8.49

## *Asian and Pacific*

- Aloha Shoyu Chicken in a Sweet and Spicy Soy Sauce with Onions, Scallions, Red Pepper, Fresh Mango 8.99
- Sesame Ginger Garlic Stir Fried Broccoli, Carrots, Green Onions, Cabbage and Beef Tenderloin Tips 13.99
- Chicken 9.99
- Indonesian Mild Curry with Potatoes 9.29

## *Fish and Seafood*

- Lemon Dill Tilapia with Fresh Tomatoes 12.99
- Sundried Tomato Pesto Roasted Salmon 13.99
- Succulent Large Shrimp Scampi with Linguine 13.99
- Glazed Salmon with Green Beans and Carrots 14.99

## *Pork*

- Chipotle Pulled Pork, Grilled Pineapple, Red Onion and Cilantro Chutney 9.29
- Rosemary and Garlic Roasted Pork Loin topped with Caramelized Onions 9.29

## *Pastas*

- Colors of Italy: Baked Penne, Red Meat Sauce, Sausage, Alfredo Sauces and Italian Cheeses 9.29
- Gourmet Mac n' 5-Cheese Spinach, Roasted Red Pepper and Buttery Crouton Crumble Topping 8.99
- Beef Mini Meatballs, Penne, Spinach, Roasted Red Pepper in a Light Basil Sauce 8.99
- Tortellini Primavera with Chicken, Broccoli, Carrots, Onions, Tomatoes in a Garlic Parmesan Sauce 8.99
- Beef Bolognese with Penne, Roasted Red Pepper Marinara, Fresh Basil and Italian Cheeses 8.99
- 3-Cheese Penne Pasta Bake with Fresh Mozzarella, Ricotta, and Asiago 8.49

Gluten Free Penne Pasta Available Add 2.29

## *Signature Rolled Lasagna*

### **Tuscan Rolled Red Lasagna**

- All with Creamy Ricotta, Herbs, Italian Cheeses and Roasted Red Pepper Marinara
- Ground Beef and Sweet Sausage 8.99
- Shredded Chicken with Herbs and Spinach 8.99
- Vegetarian with Spinach, Mushrooms, Zucchini and Onions 8.99

### **Alfredo Rolled White Lasagna**

- All with Creamy Ricotta, Herbs, Italian Cheeses and White Garlic Parmesan Sauce
- Shredded Chicken with Spinach and Roasted Red Peppers 8.99
- Fresh Mozzarella, Spinach, Carrots and Onions 8.99



# SIGNATURE SIDES and DESSERTS

## *Vegetarian and Special Diets*

### **Vegetarian Entrees**

- Eggplant Parmesan and Fresh Mozzarella 8.99
- Sesame Ginger Garlic Stir Fried Soba Noodles, Almonds, Edamame, Broccoli, Carrots, Cabbage 8.99
- Penne Pasta, Feta Cheese, Chopped Tomatoes, Chick Peas, Sautéed Baby Kale with a Light Basil Sauce 8.69
- Cheese Enchilada Casserole, Corn Tortillas Rolled with Cheddar, Black Beans, Crushed Tomatoes, Cilantro and Sour Cream 8.99
- Tomato and Asparagus Penne Pasta with Balsamic Butter 8.69

### **Vegan Meals**

- a la Fresco Pan Seared Gardein Chix with Fresh Herbs, Garlic, Yellow Squash, Julienne Carrots and Fresh Spinach, Rosemary Roasted Potatoes and a Plated Garden Salad with Vegan Dressing and a Fresh Fruit Dessert 15.99
- Hummus Gardein Chix, Zucchini, Roasted Sweet Potatoes, Bahama Salad with Vegan Balsamic Vinaigrette and a Fresh Fruit Dessert 15.99

### **Gluten Free Meals**

- a la Fresco Pan Seared Chicken Breast with Fresh Herbs, Garlic, Yellow Squash, Julienne Carrots and Fresh Spinach, Rosemary Roasted Potatoes and a Plated Garden Salad with Gluten Free Dressing and a Fresh Fruit Dessert 15.99
- Sundried Tomato Pesto Hummus Chicken Breast, Leeks and Zucchini, Roasted Sweet Potatoes, Bahama Salad with Gluten Free Balsamic Vinaigrette and a Fresh Fruit Dessert 15.99

## *Savory Hot Sides*

### **The Vegetables**

- Oven Roasted Cauliflower Slices with a Light Parmesan Sauce
- Chef's Roasted Vegetable Medley
- Petite Green Beans with Carrots
- Broccoli with Carrots and Garlic Butter

### **The Potatoes**

- Rosemary Roasted Red Potatoes
- Whipped or Roasted Sweet Potatoes
- Buttery Mashed Rustic Red Potatoes

### **The Pasta**

- Penne with Fresh Vegetables in a Light Basil Sauce
- Gourmet Mac n' 5-Cheese
- Tortellini Primavera with Garlic Parmesan Sauce
- Penne with Roasted Red Pepper Marinara
- Sesame Soba Noodles with Vegetables

### **The Grains**

- Quinoa, Roasted Garlic, Tomatoes and Spinach
- Arroz con Gandules (Sofrito Seasoned Rice and Pigeon Peas)
- Yellow Rice with Black Beans
- Polynesian Rice with Luau Vegetables
- Coconut Rice
- Traditional or Wild Rice Pilaf

## *Combo Meal Pricing*

- Add Any 1 Side for** 3.49
- Combo C. Add Any 2 Sides to your Entrée for** 5.39
- Combo D. Add Any 3 Sides to your Entrée for** 6.99  
(Combos with Pastry Shop Sides)
- Combo A. Add any 2 sides to your Entrée for** 6.39
- Combo B. Add any 3 sides to your Entrée for** 7.99

## *Breads*

- Warm 5-grain Bread with Fresh Herbs and Olive Oil 1.69
- Parmesan Herb Bread 1.69
- Rosemary Focaccia Bread 1.69
- Assorted Rolls, Mini Croissants and Butter 1.69
- Hawaiian Rolls and Butter 1.69
- Homemade White Corn Chips with Salsa 1.69  
(Choice of Bread is included with Combos C and D)

## *More Cool and Crisp Salads*

- Asian - Radicchio, Cucumber, Sesame Seeds, Organic Spring Mix, Water Chestnuts, Mandarins and Sesame Ginger Dressing
- Caprese - Sliced Tomatoes, Fresh Mozzarella, Olive Oil, Fresh Basil, Cracked Black Pepper and Balsamic Vinegar Glaze
- Spinach - Eggs, Bacon, Toasted Pecans, Tomatoes and Sweet Balsamic Vinaigrette
- Southwest Caesar - Chopped Greens, Roasted Corn, Avocado Corn Tortilla Strips and Chipotle Caesar Dressing
- Four Seasons - Ask about Our Chef's Special Farm to Table Salads with Local Ingredients for Spring, Summer, Fall and Winter!

## *More Pastry Shop Sides*

### **Distinctive Specialty Desserts**

- Assorted Dessert Shooters with Tasting Spoons, Designed Daily by Our Pastry Chef (2 ea.) 4.49
- Chocolate Dipped Strawberries with White Chocolate Lace (2 ea.)
- Miniature Italian Cannoli (1.5 ea.) 4.49

### **Assorted Dessert Slices**

- Carrot Cake with Nuts and Cream Cheese Frosting 4.49
- Decadent Chocolate Cake 4.49
- Key Lime Pie with Graham Crust 4.49
- Assorted New York Cheesecakes 4.49
- Tiramisu with Chocolate Mocha and Mascarpone 4.49

**Additional Sides on Page 4 - All Sides 10 Portion Minimum**



# COLD HORS D'OEUVRES

## *Cool Sliders*

### **On Ciabatta**

Mini Turkey, Bacon, Cheddar & Ranch; Italian with Ham, Salami, Provolone and Vegetables; Roast Beef, Swiss Cheese, Cucumber and Horseradish Sauce or Veggie Caprese with Fresh Mozzarella, Tomato and Balsamic Vinaigrette 65.99

### **On Miniature Croissants**

Creamy Chicken Pecan Salad; Signature Tuna Walnut Salad; Smoked Ham & Swiss Salad or Egg Salad with Fresh Dill 69.99

### **On Assorted Dinner Rolls**

Roasted Turkey with Muenster Cheese; Roast Beef, Cheddar, Roasted Pepper and Herbs; Club with Turkey, Ham, Bacon and Swiss or Applewood Smoked Ham with Swiss 59.99

### **On Focaccia**

Smoked Ham, Provolone & Fresh Basil Spread; Genoa Salami, Fresh Mozzarella, Sundried Tomato Pesto & Thin Sliced Red Onion or Veggie Italian with Provolone, Tomatoes, Olive Tapenade, Pepperoncini & Artichokes 65.99

**Priced per 25 Piece min.**

## *Pinwheel Party Sandwiches*

### **On Flavored Flatbreads**

Roasted Turkey with Muenster, Sliced Avocado and Carrots  
Grilled Chicken Caprese with Basil, Mozzarella, Tomato & Balsamic  
Grilled Chicken Caesar with Artichoke Hearts  
Club Wrap with Turkey, Ham, Bacon and Swiss  
Asian Chicken with Cabbage & Sriracha Mayonnaise  
Buffalo Chicken, Cheddar Cheese, Cucumber and Blue Cheese  
Veggie Caprese with Basil, Mozzarella, Tomato and Balsamic  
Mediterranean with Hummus, Spinach, Vegetables and Feta  
Julienne Vegetables and Roasted Red Pepper Spread 45.99

**Priced per 24 Piece min.**

## *Tea and Reception Sandwiches*

### **On Wheat, White and Marble Bread**

Creamy Chicken Pecan Salad; Signature Tuna Walnut Salad; Smoked Ham & Swiss Salad; Egg Salad with Fresh Dill or Cucumber Basil Cream Cheese 29.99

### **On Homemade Sweetbreads**

Pineapple Macadamia Spread, Strawberry Cream Cheese Spread or Cinnamon Honey Butter Spread 34.99

**Priced per 25 Piece min.**

## *Cold Hors d'Oeuvres*

### **Grilled Chicken Cornucopias**

Sante Fe Style with Salsa and Guacamole 89.59  
Mango Salsa and Cilantro Sour Cream Hand Rolls 89.59  
Apple, Cheddar, Walnuts & Cranberry Chutney Cornets 89.59

### **Deviled Eggs**

Classic with Smoked Paprika 44.99  
Loaded with Bacon Cheddar and Jalapeno 49.99  
Spicy with Sriracha, Dijon and Scallions 49.99

### **Red Deviled Potato Bites**

Edibles Potato, Egg and Fresh Dill Salad 84.99  
Herbed Potato Salad Cheddar and Bacon 84.99

### **Tortilla Espanola**

Papas Frittas, Caramelized Onion and Manchego Cheese  
Topped with Roasted Tomato Sofrito 89.99  
Papas Frittas with Smoked Ham added 94.99

### **Stuffed Medjool Dates**

Goat Cheese, Almonds, Bacon on Sliced Apples 84.99  
Blue Cheese, Walnuts on Sliced Pears 89.59

### **Salad Skewers**

Antipasto with Salami, Provolone, Olive and Artichoke 78.99  
Summer with Watermelon, Cucumber, Feta, Mint and Balsamic 78.79  
Caprese with Mozzarella, Basil, Tomatoes and Balsamic 78.99

### **Rolled and Sliced Canapes**

Club with Turkey, Ham, Bacon, Vegetables and Herb Cream Cheese 84.99  
Turkey, Muenster, Vegetables and Avocado Cream Cheese 84.99

### **Gourmet Pastry Cups**

Buffalo: Chicken, Cheddar, Cucumber and Blue Cheese 84.99  
Our Signature Chicken Pecan Salad with Cranberries and Fresh Dill 84.99  
Creamy Spinach, Walnuts, Roasted Garlic and Blue Cheese 84.99  
Fiesta Bites: Guacamole, Bean Spread, Cheddar, Tomatoes, Olives 84.99

### **Cocktail Crostini**

Creamy Garlic Shrimp with Parmesan 99.79  
Roast Beef with Blue Cheese and Red Onion Compote 99.79  
Roasted Chicken, Lemon Ricotta and Apricot Marmalade 84.99  
Pear, Gorgonzola, Candied Walnuts and Honey 84.99

### **Cucumber Chillers**

Sundried Tomato Pesto, Hummus and Feta 78.99  
Tomato, Red Onion, Dill and Chevre Spread 78.99  
Vegan: Fresh Mango, Cilantro, Red Onion Salsa 78.99

**Priced per 50 Piece min. Beautifully Trayed and Garnished**





# HOT HORS D'OEUVRES

## *Hot Dippers*

### **Spicy Buffalo Chicken**

Oven Roasted Chicken Breast, Cheddar Cheese, Buffalo Wing Sauce, Ranch Cream Cheese, Blue Cheese and Green Onions Served with White Corn Tortilla Chips, Carrot and Celery Sticks  
3 lbs. 30 Guests 49.99 Add Bacon 59.99

### **Shrimp and Crab Low Country Style**

Finely Chopped Shrimp and Crab Blended Into an Awesome Dip, Topped with Toasted Breadcrumbs, Parsley and Lemons  
Served with Assorted Crackers 3 lbs 30 Guests 59.99

### **Cheesy Bacon & Spinach Dip**

with Bread Chunks and Assorted Crackers  
3 lbs. 30 Guests 49.99

## *Hot Sliders*

### **Build Your Own**

Chipotle Pulled Pork, Pineapple Cilantro Chutney, Queso Fresco and Hawaiian Rolls 69.99  
Mini Meatballs, Fresh Tomatoes, Chunky Marinara, Shredded Mozzarella and Mini Italian Rolls 69.99

### **On Cuban Bread or Hawaiian Rolls**

Mini Cuban Sandwich with Roasted Pulled Pork, Smoked Ham, Swiss Cheese, Dill Pickle and Mustard 69.99  
Mini Hot Ham and Cheddar Sandwiches with Dijon Mustard 55.99

**Priced per 25 Piece min.**

## *Hand Held Hot H. D.'s*

### **Savory Puff Pastry Swirls**

Roasted Beef, Basil and Asiago Cheese 79.99  
Zesty Italian with Sausage and Provolone Cheese 79.99  
Baja with Black Beans, Corn and Manchego Cheese 79.99

### **Tempting Chicken Tenders**

Pecan Coated with Honey Mustard 89.99  
Lightly Seasoned with Creamy Ranch Dip 89.99  
Parmesan Crusted Tenders with Marinara Sauce 89.99

### **Handrolls**

Pork Carnitas, Queso Fresco and Mexi Crema 89.99  
Greek Spinach, Onions, Feta and Tzatziki Sauce 79.99

### **Baked Brie Bites**

Brie, Honey, Apple and Walnuts 79.49  
Brie, Apricot Marmalade, Dark Chocolate and Almonds 79.49

### **Twice Baked Red Potatoes**

Chopped Bacon, Cheddar Cheese and Scallions 79.49  
Tavern Style Roast Beef and Provolone 79.49  
Sour Cream, Cheddar & Scallions 78.99  
Broccoli and Cheddar Cheese 78.99

**Priced per 50 Piece min. Beautifully Panned and Garnished**

## *Hot Hors d'Oeuvres*

### **Seafood Cakes**

Imperial Crab Served with Lemon Lime Aioli 95.49  
Thai Shrimp, Coconut, Ginger, Lime with Sweet Chili Sauce 99.99  
Healthy Salmon and Quinoa with Cucumber and Basil Dip 99.99

### **Skewers**

Argentine Beef Tenderloin Tips, Mushrooms, Peppers 99.99  
Lemony Grilled Chicken Breast, Yellow Squash, Carrot 99.99  
Teriyaki Glazed Ham and Pineapple 89.99

### **All Beef Meatball Minis (100 ea.)**

Aloha Sweet and Sour with Fresh Pineapple and Cherries 79.99  
Honey Lime Sriracha with Sautéed Vegetables 79.99  
Chipotle Bar-B-Que with Corn, Red Onion and Cilantro 79.99  
Sesame Ginger with Carrots and Green Onions 79.99

### **Chicken Morsels**

Aloha Shoyu with Fresh Mango Salsa 95.49  
Lemony-Piccatta with Fresh Parsley and Capers 95.49  
Marsala with Fresh Mushrooms 95.49

### **Puffy Pastry Pockets**

Shredded Chicken, Asparagus, Asiago and Sun Dried Tomato Ricotta 84.79  
Ham, Sweet Peppers, Parmesan and Basil Cream Cheese 84.79  
Cranberries, Whipped Feta and Rosemary 79.99

### **Stuffed Jalapeno Poppers**

Sweet and Spicy Pineapple Macadamia Cream Cheese Wrapped in Bacon 89.49

### **Stuffed Mushroom Caps**

Bacon, Cheddar and Broccoli 89.99  
Spinach, Artichoke and Asiago Cheese 79.99

### **Double Cheese Quiche Bites**

Swiss Lorraine with Bacon and Scallions 79.99  
Turkey and Swiss or Ham and Swiss 79.99  
Zucchini, Caramelized Onion and Asiago Cheese 79.99  
Asiago Florentine or Broccoli and Cheddar 79.99

### **Veggie Bites**

Samosas with Spiced Potatoes and Veggies Wrapped in Pastry with Mango Chutney 84.79  
Cauliflower Pesto Rolls, with Almonds, Parmesan, Fresh Mozzarella and Basil with a Roasted Red Pepper Marinara Sauce 84.79  
Vegan Coconut Cauliflower with Spicy Orange Marmalade 74.79  
Balsamic Garlic Roasted Mushrooms and Grape Tomatoes 74.79

### **Flatbreads**

Zucchini, Herbed Ricotta And Grape Tomatoes 79.99  
Caramelized Onions, Rosemary, Tomatoes and Asiago 79.99



## *Fresh Fruits*

### **Tropical Island Fruit**

Golden Pineapple Centerpiece Surrounded by Fresh Coconut in the Shell, Kiwi, Berries, Mango, Sliced Fruits and Crunchy Brown Sugar Glazed Walnuts!  
 Large 30 Guests 89.99

### **Carved Seedless Watermelon**

Brimming with Fresh Fruit and Berries, Shaped like a Basket, Baby Carriage or Other Special Occasion Shapes  
 Large 40 Guests 99.79

### **Fresh Fruit Kebab**

Hand Cut Fresh Fruit with Vanilla Yogurt Dip  
 Medium 25 Kebabs 79.99  
 Large 40 Kebabs 99.79

### **Fresh Fruit**

Fresh Seasonal Fruit Beautifully Displayed  
 Small Tray 12 Guests 37.99  
 Medium 25 Guests 68.99  
 Large 40 Guests 94.49

### **Fruit and Cheese Combo**

Fresh Fruit with Assorted Cheeses, Chevre Spread and Crackers  
 Small 12 Guests 49.65  
 Medium 25 Guests 75.79  
 Large 40 Guests 99.79

## *Specialty Cheeses*

### **Nutty Bacon and Cheddar Cheese Log**

Cheddar Cheese, Hickory Bacon and Green Onion Spread Rolled in Chopped Pecans Served with Assorted Crackers  
 Small 2 lbs. 20 Guests 48.99  
 Medium 3 lbs. 30 Guests 65.99

### **Baked Brie In Pastry**

Creamy Brie Decorated with Puff Pastry Leaves and Served with Seasoned Croustades  
 Mushrooms and Herbs 55.99  
 Raspberries and Walnuts 55.99

### **Pineapple-Macadamia Cheese Spread**

Shaped as a Tropical Pineapple, Baby Bootie, Heart, Wedding Bells, Holiday Wreath and Other Shapes for More Occasions!  
 Served with Assorted Crackers  
 Small 2 lbs. 20 Guests 48.99  
 Medium 3 lbs. 30 Guests 65.99

### **Cheese Trays with Crackers**

Assorted Cheeses, Chevre Spread, Grapes and Crackers  
 Small 12 Guests 49.65  
 Medium 25 Guests 75.79  
 Large 40 Guests 99.79

## *Vegetable Trays*

### **Gourmet Grilled**

Bite Sized Vegetables, Seasoned with Olive Oil and Herbs then Fire Roasted and Served with Chunky Blue Cheese Dip  
 Small 15 Guests 39.99  
 Medium 30 Guests 55.99

### **Mediterranean Marinated Vegetables**

Balsamic Button Mushrooms, Roasted Red Peppers, Lemony Asparagus, Assorted Olives and other Marinated Vegetables  
 Medium 30 Guest 59.99  
 Large 50 89.99

### **Victory Garden**

Refreshing, Crisp Crudité Centerpiece Served with Sundried Tomato Hummus  
 Small 20 Guests 48.99  
 Medium 35 Guests 65.69  
 Large 65 Guests 82.99

## *Dips and Chips, and Such*

### **Spinach, Artichoke and Asiago Cheese Dip**

In a Bread Bowl with Bread Chunks and Assorted Crackers  
 Medium 3 lbs 30 Guests 49.99 Add a lb. 13.99

### **8-Layer Greek Vegetable Dip**

Healthy Hummus, Fresh Spinach, Tomatoes, Olives, Pecans, Cucumbers, Red Onions, Dill and Feta Cheese with Croustades  
 Small 20 Guests 55.99  
 Medium 40 Guests 85.99

### **Taco Fiesta**

A Mexican Delight with Layers of Guacamole, Bean Spread, Taco Dip, Olives, Tomatoes, Scallions and Cheddar Cheese with Homemade White Corn Chips  
 Small 20 Guests 59.99 Medium 40 Guests 85.99

### **Homemade White Corn Chips and Salsa**

A Pint and a Pound 16.99 Add Guacamole 12.99 per pint

### **Basil Garlic Hummus with Seasoned Croustades**

A Pint and a Pound 18.99

### **Marinated Olive Trio Bowls**

Kalamata with Lemon, Herb Vinaigrette and Feta Cheese  
 Black with Tomatoes, Roasted Garlic Cloves and Basil Herb Blend  
 Green Pimento Filled Tossed with Sun Dried Tomato Pesto  
 Small 20 Guests 38.29

### **Roasted Supreme Nut Mix**

Walnuts, Pecans, Almonds and Macadamias Toasted with Sea Salt and Served with Golden Raisins 10.99 lb. (2 lb. Minimum)

### **Bottled Condiments**

Sriracha Bottle 24 oz. 4.99  
 Cholula Hot Sauce 5 oz. 3.99



# CENTERPIECES and SUPPLIES

## *Gourmet Meats and Seafood*

### **The Finest Whole Beef Tenderloin**

Robustly Seasoned, Seared on the Grill & Roasted to a Perfect Medium Rare, Chilled, Sliced, Beautifully Garnished and Served with Horseradish Sauce, Freshly Baked Rolls and Croissants  
20 Guests (1 Filet) 149.99 40 Guests (2 Filets) 279.99

### **Herb Roasted Boneless Turkey Breast**

Delightfully Seasoned, Chilled and Sliced by Hand. Skillfully Decorated and Served with Orange Cranberry Relish, Fresh Dill Mayonnaise, Freshly Baked Breads and Corn Muffins  
Large 40 Guests 99.49 (Approximately 6-7 lbs.)

### **Honey Glazed Baked Ham**

Applewood Ham Baked with A Brown Sugar and Honey Glaze, Hand Sliced then TROPICALLY Displayed and Served with Honey Mustard, Freshly Baked Rolls and Ciabatta  
Large 40 Guests 99.49 (Approximately 6-7 lbs.)

### **Antipasto Displays**

Marinated Baby Fresh Mozzarella, Provolone Cheese, Olives, Gherkins, Mini Sweet Peppers and Pepperoncini Served with Focaccia Breadsticks and Your Choice of Two Meats: Cubed Roasted Turkey, Sundried Tomato Grilled Chicken, Genoa Salami or Basil Parmesan Smoked Ham  
15 Guests 49.99 25 Guests 69.99 40 Guests 99.99

### **Shrimp Cocktail Tray with a Trio of Homemade Dips**

Succulent Large Shrimp Poached in Our Own Bay Seasoned Court Bouillon, Lemons and Limes with Grated Horseradish Cocktail Sauce, Creamy Avocado Dip and Cajun Remoulade  
50 Pieces 108.99 100 Pieces 199.99

## *Full Service Show Pieces*

### **Tropical Island Fruit Mirror Display**

Golden Pineapple Centerpiece Surrounded by Fresh Coconut in the Shell, Kiwi, Berries, Mango, Sliced Fruits and Crunchy Brown Sugar Glazed Walnuts!  
Mirror 60 Guests 179.99

### **Fresh Fruit Cascade with Carved Fruit Bowls**

Melon Bowls Filled with Fresh Fruit, Seasonal Berries, Granny Smith Apples, Navel Oranges and a Golden Pineapple Centerpiece with French Vanilla Cream Sauce.  
Mirror 80 Guests 199.99

### **Cheese Board**

Manchego Cheese Wedge and Mango Chutney, Smoked Gouda and Grape Clusters, Pecan Crusted Chevre Log, Gourmet Blue with Honey, Aged Cheddar and Apple Slices, Fontina and more with Seasoned Croustades and Seeded Flatbread  
Butcher Block 50 Guests 199.99

## *Catering Supplies*

### **Elegant Classicware Buffet Upgrade**

For an Extra Special Event you may Upgrade your Buffet from our Everyday Paper Products to our Elegant ClassicWare which Includes a Black, White or Clear 10¼" Entrée Plate, a 7½" Dessert Plate and 'Silver Elegance' Flatware Rolled in a White Irish Linen-Like Napkin with a Black Band or Colored Ribbon 2.99

### **Prestige Buffet Upgrade**

Includes a Black Plastic 10¼" Entrée Plate and Dessert Plate with 'Silver Elegance' Flatware Rolled in a White Irish Linen-Like Napkin with a Black Band or Colored Ribbon 1.99

### **Buffet Paper Service**

For Sides and Trays, We Offer Basic Paper Service that Includes Plates, Serving Utensils, Flatware and Napkins 0.69

### **Flatware**

'Silver Elegance' Forks, Spoons or Knives (20 ea.) 4.99  
'Silver Elegance' Flatware in a Linen Like Napkin 2.99

### **Serving Utensils**

Tongs, Spoons, Spatulas, Pie Servers and Stainless Knives 1.99

### **Classicware Plates**

Elegant, Heavyweight Plates in Black, White or Clear (18 ea.)  
10¼" 14.39; 7½" 10.99

### **Everyday Plates**

Black Foam 10¼" 3 Compartment 7.39; 7" Flat 4.99  
Black Plastic 10¼" Flat 9.99; 7" Flat 6.99  
Clear Plastic 6" Flat 5.99 (25 ea.)

### **Napkins**

Irish Linen-Like Soft Napkins (20 ea.) 8.99  
White Cocktail Napkins (100 ea.) 9.99

### **Tablecloths**

Our Special "Linen-Like" Fiber Blended Cloths are Extra Soft and Durable Making Clean Up a Snap!

White Banquet Cloth	(50" x 108")	9.99
White Square For Round Tables	(82" x 82")	9.99
Holiday Banquet Cloth	(50" x 108")	9.99

### **Beverage Cups**

8 oz. Footed Crystal Tumbler	(10 ea.)	8.39
12 oz. Crystal Tumbler	(25 ea.)	9.49
16 oz. <u>or</u> 10 oz. Plastic Beverage Cups	(50 ea.)	5.79

### **Chafing Dishes**

Black Frame Chafer with a Foil Water Pan and Two Sterno 17.99  
Additional Sterno 2.99 Replacement Foil Pans 6.79

### **To Go Containers**

Large Foam to go boxes (10 ea.) 4.99



## *A Higher Standard*

Trusted since 1981, Edibles Etc. Catering and Events gets the job done! Exceeding our Guest's expectations and making a difference in our community is not just our business it's our mission. Make no mistake, we are the name and brand Central Florida relies on to deliver "A Higher Standard".

## *Our Team*

Edibles Etc. Catering and Events relies on a talented team of professionals to create consistently delicious food and impeccable service. Our kitchen is fully staffed by highly trained culinarians led by our award winning Executive Chef who can produce any type of special event. With years of experience, our Customer Service and Front of the House specialists create a seamless and worry free experience for you and your guests from start to finish. Edibles Etc.'s team members are certified by the State of Florida Department of Business Regulation for Safe Food Handling and Serve Safe Beverage Controls. Edibles Etc. is a fully licensed and insured business that encourages continuing education for our team to provide you with the most current and exciting new trends and food presentations.

## *Our Food*

Our delicious recipes are prepared from scratch, so our food never has that "institutional" flavor. We use wholesome fresh fruits and vegetables from local sources delivered to us daily. We use only healthy oils, real butter and our products contain zero percent artificial trans fats. Although efforts are made to avoid cross-contact of allergens, Edibles Etc. does not guarantee that cross-contact with allergens will not occur. We excel in vegetarian cuisine, providing meatless options for all of our customer's favorite recipes.

## *Your Order*

You can place your order by phone at **407-682-FOOD (3663)**, by e-mail at [catering@ediblesetc.net](mailto:catering@ediblesetc.net) or use our convenient e-mail order form available at [www.ediblesetc.net](http://www.ediblesetc.net). Before placing your order, please inform us if anyone in your group has a food allergy or any other dietary need such as Gluten Free, Vegan or Vegetarian. Our Catering Specialists will then e-mail your typed invoice and confirm your order the day before your event. You can just relax!

## *More Information*

Our delivery team is available from 7:00 a.m. to 6:00 p.m. Monday-Friday. Your order will be professionally set up and ready for your guests to enjoy. Evenings, weekends and Holidays are available for larger events. Buffet attendants, full service chefs, servers and bartenders are also available as needed. Pick-ups are available 7:00 a.m. to 4:00 p.m. Monday - Friday. Deliveries are scheduled for a 30 minute window (15 minutes for hot deliveries) at a cost of \$17.50 and up varying by zip code. When you need the extra services provided by a rental company, we can help! Our knowledgeable staff will be happy to assist you in making sure your event goes off without a hitch. Please visit our website or call our Catering Specialists now for more information.

\$100.00 minimum Food and Beverage purchase for delivery.

10 ea. minimum for all Sides, Meals, Combos and Entrees.

Entrée Salads and Gourmet On-The-Go Bags are available for fewer than 10 Guests.

Paper Service is included with all Bags, Meals, Combos and Entrees.

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