

Edible Endeavors Catering

ShaVonne@EdibleEndeavors.com
678.607.6116 (O) ~ 678.472.6892 (C)
www.EdibleEndeavors.com

Call, Text or
Email to Order
~ SO Easy!!

Delicious
Updated Menu
Selections!!

BrEgg-fast Menu Options

\$11.50 per Person ~ Buffet Style ~ Min Qty 12, All served w/Apple or Orange Juice & Bottled H₂O

The European ~ Assorted Mini & Full-Sized Muffins, Pastries, Danishes and Bagels. Includes Yogurt & Granola Trifle, fresh fruit, assorted jellies, jams & butter

The Works ~ Choice of Scrambled Eggs *or* Breakfast Casserole with Cheese, Scallions & Fresh Tomatoes, Turkey Sausage Patties, Home-fries w/Peppers & Onions *or* Peppercorn Grits

Breakfast Casserole ~ Turkey Sausage, Eggs, Cheese, Potatoes, Peppers, & Onions. Includes an assortment of mini muffins *or* biscuits w/butter, assorted jellies & jams

Mini Quiche Assortment ~ Spinach Florentine, Spring Vegetable or Our Signature breakfast casserole done mini style! Served w/Turkey Sausage Patties, Home-fries with Peppers & Onions *or* Peppercorn Grits

Breakfast Starter Box ~ \$11.50pp ~ *An Individual Brown-Boxed Grab & Go Breakfast*

Jumbo Bagel w/Cream Cheese or Jumbo Wrapped Muffin, 5oz Vanilla Yogurt Parfait w/Granola, Wrapped Breakfast Bar & Whole Fresh Fruit

Breakfast Sandwich Croissants, Wraps or Pita Pockets ~ Choose from Roasted Turkey, Applewood Bacon, Serrano Ham, Vegetarian Hand sandwiches ~ make it an assorted buffet w/Home-fries with Peppers & Onions & Scrambled Eggs w/w/o Scallions!

Pastina Selections

Roasted Tomato & Beef Baked Ziti ~ **Grilled Chicken Parmesan over Angel Hair** ~ Beef Meatballs w/Herbed Marinara Sauce ~ Vegetarian Vegetable Lasagna w/ Herbed Ricotta & Chevre ~ **Blackened Chicken Pasta Alfredo** ~ Chicken Marsala over Buttered Penne ~ **Classic Spaghetti with Vegetarian or Meat Sauce** ~ Chicken Piccata over Buttered Penne ~ **Creamy Beef Stroganoff** ~ Chicken Caesar Three Cheese Tortellini ~ **Classic Beef or Chicken Layered Lasagna** ~ Blackened Chicken & Summer Vegetable Campanelle Pasta Alfredo ~ **Cheese Tortellini in Vodka Sauce**

Lunch Selections

Entrée Options

House or Creole Seasoned Tilapia ~ **Rosemary Garlic Chicken Breast Tenderloins** ~ Balsamic Marinated Flank Steak ~ **Pan Seared White Fish** ~ Teriyaki Chicken w/Stir-Fry Vegetables ~ **Spinach & Feta Stuffed Chicken Breasts** ~ Brown Sugar & Tarragon Salmon Fingerlettes**

Side/Starch Options

Steamed Jasmine Rice w/w/o Scallions ~ Spinach & Carrot Alfredo Rice ~ **Garlic Mashed Potatoes** ~ Seasoned Quinoa
Lemon Scented Couscous w/Garbanzo Beans & Herbs ~ **Buttered Herb Campanelle Pasta** ~ Summer Vegetable Jasmine Rice Pilaf
Roasted Baby Potatoes in Rosemary & Basil Pesto ~ Tomato & Basil Bruschetta Campanelle Pasta Bake ~ **Citrus Peppercorn Mashed Potatoes**

Vegetables

*Sautéed Whole Green Beans w/Mushrooms ~ **Herbed Yellow Corn** ~ Seasoned Traditional Mixed Vegetables ~ ***Parmesan Broccoli Florets**
Southern Style Green Beans & White Potatoes ~ ***Black Bean & Corn Salsa** ~ *Brown Sugar & Tarragon Glazed Carrots ~ **Rosemary & Thyme White Beans** ~ *Garlic Butter Spring Vegetable Medley ~ **Southern Cut Green Beans w/Peppers & Onions** ~ Brown Sugar Baked Beans
** * *Denotes premium vegetable option, +50 add'l*

Supreme Salad Bar

Fresh Spring Mix Salad Greens or Crisp Romaine & Cabbage blend dressed with Carrots, Grape Tomatoes and Cucumbers. Includes Grilled Chicken, White Fish or Marinated Beef, a minimum of three (3) dressings, our Signature Pasta or Potato Salad and Bread Rolls.

Assorted Toppings may include:

Seasoned Croutons · Flaked Surimi · Diced Ham · Bacon Bits · Chopped Eggs · Sliced Mushrooms · Cranberries · Cheddar Cheese · Olives · Broccoli · Garbanzo Beans · Sliced Strawberries · Sunflower Seeds · Glazed Nuts · Mandarin Orange · Julienned Red Onions · Assorted Peppers · Cottage Cheese · Crumbled Feta or Bleu Cheese · Pickled Beets · Pepperoncinis · Black Beans · Corn Salsa · Peaches · Cauliflower · Fried Onion Straws · Pineapples · Olive Salad · Roasted Red Sweet Peppers · Raisins · Your Special Request!!

All meals start at \$14.50 pp, unless otherwise noted. Don't see what you want? Just ask!

Aluminum Pan & Wire Rack set-up. Costs include disposable white foam Plates, Cups, Napkins & Utensils. **Clear entrée & dessert plates** ~ \$1.50 add'l pp. All lunches include Unsweetened Tea and Pink Lemonade *or* Sweetened Tea & Seasoned Bread Rolls. Full service set-up available @ an add'l \$12pp (Linen, China & SS Chafers). Delivery & Set-up fee not included in per person cost.

678.607.6116 (O) ~ 678.472.6892 (C)

Individual Brown Boxed Lunches ~ All Boxed Items Individually Packaged, Min Qty 12

All sandwich selections dressed with Green Leaf Lettuce & Vine Ripened Tomatoes, served on Chef's choice of assorted artisan breads. Served w/ Pasta Salad Potato Salad or Spring Mixed Salad Greens, Classic Mayo & Mustard Packets, Chips & Cookie - \$11.00

- Roasted Turkey Breast & Smoked Provolone
- Virginia Ham & Aged White American Cheese
- London Port Roast Beef & Baby Swiss
- Tarragon Chicken Salad
- House Tuna Salad
- Mozzarella, Tomato & Basil (Vegetarian)

Signature Brown Boxed Lunch - \$13.00pp:

- Signature Wrapped Deli Sandwich • Spring Mixed Salad Greens w/Dressing, Potato Salad or Pasta Salad • 1 oz Potato Chip Bag • 10 oz Juice • Wrapped Mint • Condiments • Individually Wrapped Cookie • 1 oz House-made Basil or Sundried Tomato Aioli

Selections Include:

Et Tu, Brute ~ Grilled Chicken Breasts, Fresh Romaine, Parmesan Cheese, Caesar Vinaigrette

Southwest Chicken ~ Grilled Fajita Seasoned Chicken Breast w/ Black Bean & Corn Salsa and Sofrito Jasmine Rice, topped w/Cilantro Crème

California Dreaming ~ Herbed Turkey Breasts, Applewood Smoked Bacon, Fresh Avocado, Crisp Romaine & Sun Dried Tomatoes

Balsamic & Bleu ~ Balsamic Marinated Flank Steak w/Caramelized Onions, Bleu Cheese & Spring Lettuce topped w/ Balsamic Reduction

Grilled Salmon ~ Bourbon Glazed Salmon, Crisp Romaine, Corn Relish & Creamy Lemon Aioli

All Individual Brown Boxes Lunch Selections ~ dressed with Green Leaf Lettuce & Vine Ripened Tomatoes, served on Chef's choice of artisan breads

Deli Platters - Assorted Appetizer-size Breads

Herb Roasted Turkey • Black Forest Ham • London Port Roast Beef • Tarragon Chicken Salad • House Tuna Salad • Buffalo Chicken w/Bleu Cheese Aioli • Caprese (Vegetarian) w/Fresh Mozzarella, Basil, Sliced Tomatoes & Green Leaf Lettuce ~ Costs based on selections, starting @ \$6.50pp

Want more? Add -Ons ~ \$1.50 pp per selection

Green Bean, Cucumber, Tomato & Feta Salad • Caesar Salad • Mixed Greens Spring Salad • Southern Yukon Gold Potato Salad • Summer Vegetable Pasta Salad • Greek Mediterranean Campanelle Pasta Salad • Tomato, Cucumber & Red Onion Pasta Salad



Super Taco or Baked Potato Wedge Bar ~ All Min Qty 12, \$13.50pp

Looking for loads of options to easily satisfy a diverse group? Check out our Supreme Salad, Soup & Salad, Festive Taco or Baked Potato Wedge Bar!

Festive Taco Bar ~ Fajita Seasoned Grilled Cubed Chicken Breast, Grilled White Fish or Taco Seasoned Ground Angus Beef with an array of toppings! Includes both flour & corn taco shells or tortilla chips!

Baked Potato Wedge Bar ~ Oven Roasted Russet Potato Wedges with all the loaded potato works! Includes Grilled Chicken or Marinated Grilled Beef.

Add a mini Supreme Salad Bar to any entrée lunch order for an add'l \$2.50 per person!

Soup & Salad Bar ~ One of our delicious daily soup options accompanied by a mini version of our wildly popular Supreme Salad Bar!

Signature Desserts ~ \$2.00 per Person ~ Min Qty 12 ppl

Strawberry ~ Banana Pudding w/Nilla Wafers & Oreos • Banana Cream Trifle • Layered Oreo & Strawberry Pudding Trifle • Mini Cheesecake Squares w/Strawberries & Fruited Whipped Cream • Assorted Cookie & Loaf Cake Platter • Layered Strawberry Shortcake • Carolina Bread Pudding • Kiwi ~ Strawberry Layered Cheesecake Trifle • Charleston Rice Pudding w/Rum Soaked Golden Raisins & Pecans • Snicker's & Caramel Cheesecake w/Blonde Oreo Crust • Assorted Loaf Crème Cake Platter w/Fresh Fruit & Herb Garnish