

Edible Endeavors Catering

925 Veterans Memorial Hwy, Ste 168, Mableton, Ga 30126 / 678.607.6118

Seafood with a Side of Soul ~ Giving Graciously. **Creating Deliciously**. Representing Carolina Respectfully.



We specialize in "Creating Unforgettable Memories" for ALL of your Special Occasions!! From Production, Corporate or Private Events, Birthday Parties, Baby Showers, Weddings to Bridal Showers and much, MUCH more!

The Atlantan: Buffet Style Catering

To Include:

- *Dual Entrees (Choice of Two Proteins, served 50/50% of your guest count)*
- *One Choice of Starch Options*
- *One Choice of Vegetable Options*
- *Garlic Butter Seasoned Bread Rolls / Toastpoints*
- *One Choice of Seasonal Salad Option*
- *Choice of Georgia Peach Sweet Tea or Strawberry Pink Lemonade in Fruited Drink Urns*

Menu Options:

Entrees:

- House Seasoned Grilled Chicken w/ Mango Chutney, Grilled TriColor Peppers & Onions
- Oven Baked Petite Chicken Leg Quarters in Herbed Au Jus
- Mediterranean White Fish w/ Herbed Feta, Fresh Spinach, Olives & Roasted Red Pepper Coulis
- Brown Sugar Tarragon Hand Carved Ribeye Steak w/ Wilted Spinach, Grilled TriColor Peppers & Onions
- Southern Pork Roast w/ Root Vegetables & Onion Gravy

Vegetable Options:

- Basil & Garlic Whole Kernel Yellow & White Bi-Color Corn
- Garlic Butter Kitchen Cut Green Beans w/ TriColor Peppers & Sweet Onions
- Brown Sugar Tarragon & Basil Glazed Carrots

Starch Options:

- E² House Seasoned Yellow Rice w/ TriColor Peppers, Vidalia Onions & Peas & Carrots
- Garlic Buttered Red Bliss Mashed Potatoes
- Creole Penne Pasta Alfredo w/ Peppers & Onions

Salad Options:

- Spring Mix Salad Greens w/ Garlic Basil Vinaigrette
- Baby Spinach w/ Cherry Tomatoes, Boiled Eggs & Creamy Herbed Caesar Dressing
- Strawberry Citrus Emerald Greens w/ House Strawberry Balsamic

Costs: \$1295-25ppl

\$1990-50ppl

\$2685-75ppl

The Georgian: Buffet Style Catering

To Include:

- *Dual Entrees (Choice of Two Proteins, served 50/50% of your guest count)*
- *One Choice of Starch Options*
- *One Choice of Vegetable Options*
- *Garlic Butter Seasoned Bread Rolls*
- *One Choice of Seasonal Salad Option*
- *Choice of Georgia Peach Sweet Tea or Strawberry Pink Lemonade in Fruited Drink Urns*

Menu Options:

Entrees:

- House Seasoned Grilled Chicken Breasts
- Oven Baked Petite Chicken Leg Quarters in Herbed Au Jus
- Sweet Chili Oven Roasted White Fish w/Wilted Spinach, Grilled TriColor Peppers & Onions
- Brown Sugar Tarragon HandCarved Ribeye Steak
- Grilled & Apple Dressing Stuffed Pork Steaks w/ Sweet Potato Puree

Vegetable Options:

- E² Seasonal Vegetable Blend ~ Squash, Zucchini, Broccoli, Carrots, Grilled TriColor Peppers & Onions
- Garlic Butter Kitchen Cut Green Beans w/ Sweet Onions
- Brown Sugar Tarragon Glazed Carrots
- Southern Braised Cabbage w/ Red Peppers, Sweet Onions & Seasonal Vegetables

Starch Options:

- E² House Seasoned Yellow Rice w/ TriColor Peppers, Vidalia Onions & Baby Peas & Carrots
- Garlic Buttered Red Bliss Mashed Potatoes
- Creamy Herbed Pasta Alfredo w/ Seasonal Vegetables, Peppers & Onions
- Lemon Scented Pearl CousCous

Salad Options:

- Fully Dressed Spring Mix Emerald Salad Greens w/ Strawberry Balsamic Vinaigrette
- Baby Spinach w/ Cherry Tomatoes, Boiled Eggs & Herbed Caesar Dressing
- Strawberry Citrus Emerald Greens w/ House Strawberry Balsamic

Costs: \$1295-25ppl \$1990-50ppl \$2685-75ppl



WestSide Soiree: Buffet Style Catering

To Include:

- Dual Entrees (Choice of Two Proteins, served 75%/75% of your guest count)
- One Choice of Starch Options
- Two Choices of Vegetable Options
- Garlic Butter Seasoned Bread Rolls
- One Choice of Seasonal Salad Option
- Georgia Peach Sweet Tea and Strawberry Pink Lemonade in Fruited Drink Urns

Menu Options:

Entrees:

- Sundried Tomato & Spinach Stuffed Chicken Breasts
- House Seasoned Petite Grilled Lamb Chops w/ Caramelized Onions
- Creole Roasted White Fish w/ Carolina Maque Choux
- Brown Sugar Tarragon Salmon Filets over Wilted Spinach (4oz Portions)
- Braised Beef Roast w/ Seasonal Root Vegetables in Port Wine Reduction
- Pan Seared Citrus Seasoned Salmon over Wilted Spinach, TriColor Peppers & Onions w/ Lemon Aioli

Vegetable Options:

- E² Seasonal Vegetable Blend ~ Squash, Zucchini, Broccoli, Carrots, Grilled TriColor Peppers & Onions
- Lemon & Shallot Garlic Butter Glazed Whole Green Beans
- Honey & Herb Glazed Mixed Carrots & Sweet Potatoes
- Charred Asparagus w/ Blistered Tomatoes & Shaved Parmesan
- Butter Braised Broccoli w/ Roasted Red Bell Peppers

Starch Options:

- E² House Seasoned Yellow Rice w/ TriColor Peppers, Vidalia Onions & Baby Peas & Carrots
- Herbed Brown & Wild Rice w/ Wilted Spinach, Grilled TriColor Peppers & Onions
- Garlic Butter Mashed Yukon Gold Potatoes
- Rosemary Oven Roasted Yukon Gold Petite Potatoes
- Creole Penne Pasta Alfredo w/ Peppers & Onions
- 12 Cheese Southern Baked Mac & Cheese

Salad Options:

- Fully Dressed Spring Mix Emerald Salad Greens w/ E² Housemade Strawberry Balsamic Dressing
- Baby Spinach w/ Cherry Tomatoes, Boiled Eggs & Creamy Herbed Ranch Dressing
- Grilled Caesar w/ Blistered Tomatoes, Fresh Basil, Parmesan Croutons & Caesar Vinaigrette
- Layered Cobb Salad w/ Lemon Basil Drizzle

Costs: \$1425-25ppl

\$2345-50ppl

\$2775-75ppl



Buckhead Brunch: Buffet Style Catering

Brunch #1 Menu Options:

Entrees:

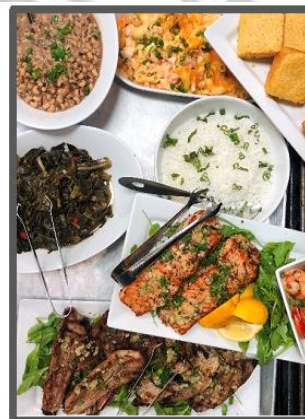
- E² Honey Dusted Fried Chicken w/ House Honey Butter Glaze
- Marbled Red Velvet OR Sweet Cream Waffle Minis w/ Royal Icing & Buttered Syrup
- Creole Shrimp & Gravy over Gouda Buttered Grits
- Scrambled Egg Casserole w/ Cherry Tomatoes & Fresh Basil
- Grilled Chicken Sausage Patties w/ TriColor Peppers & Onions
- Spring Mix Salad Greens w/ House Balsamic Dressing
- Fresh Cut Fruit Platter w/ Fruited Whipped Cream
- Georgia Peach Sweet Tea and Strawberry Pink Lemonade in Fruited Drink Urns

Brunch #2 Menu Options:

Entrees:

- Oven Roasted Mango & Herb Glazed Wings **OR** Grilled Chicken Skewers (**your choice**)
- Sweet & Sticky Glazed BBQ Chicken Sausage & Beef Meatballs
- Traditional Deviled Egg Flight Platter ~ E² Traditional / Smoked Salmon & Dill / BBQ Brisket
- Grilled Chicken Sausage Sliders **OR** Brown Sugar Tarragon Chicken Salad in Wonton Cups
- Spring Vegetable Pasta Salad in Herbed Vinaigrette
- Spring Mix Salad Greens w/ Garlic Basil Vinaigrette
- Fresh Cut Fruit Platter w/ Fruited Whipped Cream
- Georgia Peach Sweet Tea and Strawberry Pink Lemonade in Fruited Drink Urns

Either Package - Costs: \$1395-25ppl \$1990-50ppl \$2685-75ppl



Hor de' Oeuvres (Appetizers):

Individual / Plattered Buffet Style Catering

Choose up to 5 Options:

- Traditional Cheddar Cheese, Relish & Bacon / Smoked Salmon / BBQ Brisket Deviled Egg Platter
- E2 Chicken Salad in Crispy Wonton Cup Minis
- Sweet & Sticky Glazed BBQ Chicken Sausage & Beef Meatballs
- Citrus Grilled Chicken Sliders w/ Mango Chutney Dressed Emerald Greens
- Rosemary Caramelized Onion & Bleu Cheese Steak Sliders w/ Balsamic Dressed Emerald Greens
- Herbed Tuna & Boiled Egg **or** Million Dollar Chicken Salad Tea Sandwiches
- Creole Grilled Shrimp Skewers over Wilted Spinach
- Honey Lemon Pepper Chicken Skewers over Wilted Spinach
- Herb Grilled Salmon / House Grilled Chicken over Yellow Rice Mini Bowls
- Sweet Chili / Garlic Parmesan / Honey Lemon Pepper / Caribbean Jalapeno Roasted Wings
- Assorted HandCarved Deli Meats & Herbed Cream Cheese Wrap Platter
- Garlic Basil Buttered Corn Ribs Platter (**Also Available Skewered**)
- Vegetarian Caprese Bundles w/ Fresh Basil, Tomatoes, Pesto & Balsamic Drizzle
- Oven Roasted Seasonal Vegetable Skewers w/ Chickpea & Basil Aioli

Costs: \$1450-25ppl \$1900 -50ppl \$2550 -75ppl

All Catering Packages Include:

Menu Options offered in selected package (no substitutions), Clear Plastic Serviceware (Dinner Plates, Salad Plates, Cutlery & White Dinner Napkins) & Plastic Cups.

Add an additional \$8pp for Event Themed Color Coordinated Upscale Plastic Serviceware (Dinner Plates, Salad Plates, Silver or Gold Cutlery & Color Coordinated Dinner Napkins) & Plastic Cups.

Add an additional \$14pp for Event Themed Color Coordinated Décor, Ceramic / China Placewares (Dinner Plates, Salad Plates, Silver or Gold Cutlery & Coordinated Dinner Napkins) & Glassware.

Add On's:

- *Expanded Charcuterie Board for an additional \$18/pp.*
- *Mobile Stand-alone Beverage Station: Starts @ \$650.00 per event /per bar set-up*
- *Mobile Charcuterie / Dessert Bars: Starts @ \$850.00 per event /per bar set-up*

Want to add dessert? Just ask Chef ShaVonne about our delicious, fresh & seasonal desserts!

Desserts: Add \$3.50pp for Mini Martini or Mini Shot served desserts

A few of our dessert offerings:

*Strawberry Banana Pudding w/ Nilla Wafers & Oreos
Traditional Banana Pudding w/ Chessman & Nilla Wafers
Sweet Potato Cobbler w/ Brown Sugar Bourbon Royal Icing
Chocolate Fudge & Oreo Pudding Trifle w/ Kalua Infused Whipped Cream
Southern Ginger Peach Cobbler w/Spiced Whipped Cream
Assorted Cream Cake Platters w/Fresh Fruit Garnish*