

Wedding Catering

Newly designed packages to help ease your stress at such a special time... These menus are just a small example of our services and available menus. We will be happy to customize and tailor your services to your needs.

Of all life's great events, your wedding celebration may be the single most personal, exciting and important day of them all. You want it to be as unique as you are—to reflect your lives and to linger in your memories.

Edible Endeavors understands the importance of this special day and everything that makes them special, from time-honored traditions to personalized twists. We work with you side by side on every detail, making it a very pleasant experience from the initial planning to your grand day. We work with your chosen venue, wedding planners, floral designers, decor and entertainment sources to bring all the elements together with a style and sophistication that you and your guests will remember forever.

Whether you are envisioning an intimate outdoor garden wedding to a lavish ballroom reception, Edible Endeavors will make it happen by bringing together fabulous food, extraordinary style and service your event deserves. We can accommodate any size group and offer a wide variety of menus – from the most elaborate sit down dinner to a casual cocktail party. Your wedding menu will be designed with flair and prepared with skill. We can also fulfill any special meal or diet requests.

Edible Endeavors specializes in creating an ambiance that is unique to you and only you. From your initial inquiry to the moment the last guest departs, Edible Endeavors will be there to manage every detail.

Menu Options

Edible Endeavors Catering offers a wide range of menus to suit personal preference, health and dietary needs and your budget. Catering specialties range from passed hors d'oeuvres and entrees to complete plated meal, buffets and our specialty desserts. Menus are available for breakfast, lunch and dinner buffets, gathering refreshments, appetizers, salad bars and more. Our menus are only limited to your imagination. We provide individual menu packages to help facilitate your decision, but they are merely guided suggestions and by no means limit your options for customized delicious meal. We strive to make our services flexible and affordable, by offering you a choice of specialized reception packages to meet your exact needs. Our services can extend beyond the supply of delicious and nutritious foods to setup, professional serving staff and/or fast and efficient clean-up once the event has ended. We accept all major credit cards for your ease and convenience in making your payments.

Cocktail Hour

Many brides are unsure of what to do for her guests for the photo hour (*or often longer*) between the ceremony and the actual reception. Great thing we're not! We can specialize a cocktail hour that can range from simple coffee, tea and a fresh cut fruit display to passed appetizers and individual action stations with wait staff and dinner ware. No event is too small or too large for our resourceful staffers. We are capable of providing any service for any number of guests.

Home Meal Delivery & Private Chef Services

There are times in life when it is very difficult to put a good meal on the table for your family. While planning a wedding, nutritional stability is normally the last thought at the end of a long day. Whether expected or unforeseen, wedding stress can put thoughts of good food on the back burner. That's where we come in. Edible Endeavors can deliver delicious, customized "care packages" directly to the homes or offices for you or your loved ones. If your circumstance requires more dedicated, involved attention, or have strict dietary requirements, our private chef services can step in and make sure that you and your family have healthy, delicious, nourishing food daily! Our services are offered for weekly, monthly or longer, depending on your specific needs.

Contact us today to book your tasting and wedding consultation!

We appreciate your patronage and look forward to working with your catering needs. We can be reached at 678.607.6116 or via email at Info@EdibleEndeavors.com. We are located at 677 Old Alabama Rd, Mableton, Ga 30126.



New Beginnings

Menu Selections

Deli Buffet

Gourmet Deli Meat & Imported Cheese Display
Seasonal Fresh Cut Fruit Display
Crudit  (Fresh Cut Vegetable) Display w/ Creamy Herb Dip & Ranch Dressing
Assorted Cocktail Breads & Rolls with Condiments
Italian Pasta Salad or Southern Potato Salad Spring Mix
Greens Salad w/ Assorted Dressings
Layered Pudding Trifle
Service for 50 - \$880.00 ~ Service for 75 - \$1240.00 ~ Service for 100 - \$1600.00

Luncheon Fare

Assorted Cocktail Sandwiches w/ Lettuce, Tomatoes & Condiments
Italian Pasta Salad or Southern Potato Salad ~ Spring Mix Greens Salad w/ Assorted Dressings
Tarragon Chicken Salad ~ served with assorted Water Wafers & Crackers
Crudit  (Fresh Cut Vegetable) Display w/ Creamy Herb Dip & Ranch Dressing
Fresh Seasonal Fresh Cut Fruit ~ Display Layered Pudding Trifle
Service for 50 - \$880.00 ~ Service for 75 - \$1240.00 ~ Service for 100 - \$1600.00

Breakfast Buffet

Cheesy Scrambled Eggs or Egg & Scallion Bake ~
Sliced Breakfast Ham ~ Turkey Sausage ~ Southern Homefries w/ Peppers & Onions Assorted Petit
Muffins, Biscuits & Bagels w/ Cream Cheese, Jam & Butter
Whole Fresh Seasonal Fruit Bowl
Service for 50 - \$690.00 ~ Service for 75 - \$920.00 ~ Service for 100 - \$1160.00

Continental

Fresh Seasonal Fresh Cut Fruit Display ~ Assorted Petite Quiches Crudit 
(Fresh Cut Vegetable) Display w/ Creamy Herb Dip & Ranch Dressing
Assorted Petit Muffins, Biscuits & Bagels w/ Cream Cheese, Jam & Butter
Service for 50 - \$560.00 ~ Service for 75 - \$800.00 ~ Service for 100 - \$1040.00

Standard Fare

Assorted Cocktail Sandwiches w/ Lettuce, Tomatoes & Condiments
Seasonal Fresh Cut Fruit Display ~ Crudit  (Fresh Cut Vegetable) Display w/ Creamy Herb Dip & Ranch Dressing
Layered Pudding Trifle
Service for 50 - \$560.00 ~ Service for 75 - \$800.00 ~ Service for 100 - \$1040.00

Basic Fare

Assorted Cakes, Cookies & Dessert Bars, served With Coffee, Perfectly Pink Lemonade, Unsweetened Tea & Sweetened Tea
Whole Seasonal Fruit Bowl
Layered Pudding Trifle
Service for 50 - \$425.00 ~ Service for 75 - \$625.00 ~ Service for 100 - \$825.00

Traditional Dinner Menu

Option #1

Choice of: Tarragon Marinated Beef ~ Saut ed Chicken Breast ~ Brown Sugar & Bourbon Pork Loin ~ Grilled White Fish Fillets
Choice of: Garlic Buttered Mashed New Potatoes, Herb Roasted Potatoes or Yellow Rice Pilaf
Choice of: Caesar Salad or Spring Mix Greens Salad w/ Assorted Dressings
Choice of: Herbed Whole Kernel Corn, Garlic Braised Broccoli, or Vegetable Medley
Assorted Seasoned Breads & Rolls
Layered Pudding Trifle
Service for 50 - \$1045.00 ~ Service for 75 - \$1405.00 ~ Service for 100 - \$1765.00

Traditional Dinner Menu

Option #2

Roasted White Fish Fillets ~ Herbed Grilled Chicken Breasts
Choice of: Caesar Salad or Spring Mix Greens Salad w/ Assorted Dressings Fresh
Seasonal Fresh Cut Fruit Display
Crudit  (Fresh Cut Vegetable) Display w/ Creamy Herb Dip &
Ranch Dressing Assorted Seasoned Breads & Rolls
Layered Pudding Trifle

Service for 50 - \$800.00 ~ Service for 75 - \$1160.00 ~ Service for 100 - \$1525.00

Purely Pasta

Choose Three Pasta Entrees: Beef Meatballs with Herbed Marinara Sauce & Petite Penne Pasta ~ Summer Vegetables & Campanelle
Pasta in Browned Butter (Vegetarian) ~ Fire Roasted Tomatoes, Beef & Seven Cheese Lasagna ~ Italian Sausage & Peppers ~ Blackened
or Classic Chicken Alfredo ~ Seafood Pasta Alfredo ~ Spinach, Feta & Orzo w/SunDried Tomatoes (Vegetarian)

Choice of: Caesar Salad or Spring Mix Greens Salad w/ Assorted Dressings
Fresh Seasonal Fruit Display
Crudit  (Fresh Cut Vegetable) Display w/ Creamy Herb Dip & Ranch Dressing
Assorted Seasoned Breads & Rolls
Layered Pudding Trifle

Service for 50 - \$900.00 ~ Service for 75 - \$1260.00 ~ Service for 100 - \$1620.00

Layered Pudding Trifle Selections

Fresh Strawberry & Bananas w/ Banana Cream & Strawberry Pudding Oreos,
Chocolate Pudding & Fudge Brownies
Vanilla Pudding & Fresh Fruit
Fresh Strawberries, Strawberry Pudding & Chocolate Pudding Lemon
Crumbled Oreo & Chocolate Shaved Whipped Cream
Pudding, Graham Crackers & Key Lime Scented Whipped Cream
Butter Pound Cake, Fresh Strawberries & Vanilla Pudding

Service for 50 - \$160.00 ~ Service for 75 - \$235.00 ~ Service for 100 - \$295.00

Individual Appetizers

Baked Brie enCroute ~ Gourmet Cheese W/ Fruit Garnish ~ Assorted Petite Quiches ~ Shrimp Cocktail ~ Cream Cheese Spreads w/ Crackers
& Water Wafers ~ Crab, Spinach & Artichoke Dip ~ Concord BBQ'd Meatballs ~ Herbed Marinara Meatballs ~ Assorted Chicken Wings ~
Tarragon & Green Grape Chicken Salad ~ Assorted Deviled Eggs ~ Assorted Hummus W/ Pita Chips ~ Surimi Crab w/ Herbed Garlic Butter

\$4.25 per person per item

Add Prawns, Smoked Salmon, and/or Grilled Lamb Chops for \$5.75 per person per item

Salad Choices

Spring Mixed Greens Salad W/ Assorted Dressings ~ Caesar Salad ~ Strawberry Citrus Salad W/ Raspberry Vinaigrette ~ Spring Vegetable Pasta
Salad ~ Southern Potato Salad ~ Macaroni Salad ~ Layered Cobb Salad ~ Greek Flat Salad ~ Farro & Spinach w/ Raspberry Dressing

All menus include Sweetened Tea, Unsweetened Tea and Perfectly Pink Lemonade

Prices above include 1 wait staff & disposable set-up, with disposable Serviceware (Add' options available @ add'l costs) ~ Extra Wait
staff - \$125.00 per Staffer

White Ceramic Dishware and Silverware \$9.25pp

7% Sales tax and 17% Gratuity