



Brunch & Lunch Menu

eden
EVENTS

(630) 945-3332 | www.edenweddingevents.com

Bar Packages & Beverages (2 Hours)

Eden Events offers a variety of imported and domestic beers, amazing house wines, and an impressive list of liquors to create a custom bar your guests will enjoy. Our Mixologist can also create the perfect pair of Signature Cocktails!

Beer & Wine Bar

- 2 Domestic Beers & 2 Imported Beers
- 1 House Cabernet & 1 House Chardonnay
- Cash bar available for signature cocktails or top shelf.
- Soft Drinks, Water, Iced Tea, and lemonade (served from the bar)

House Liquor Bar

- Hornitos Tequila, Absolut Vodka, Bacardi Rum, Maker's Mark Bourbon, Jameson Whiskey, & Beefeater Gin
- 2 Domestic Beers & 2 Imported Beers
- 2 House Pinot Noir and/or Cabernet & 2 House Chardonnay and/or Pino Grigio
- Cash bar available for signature cocktails or top shelf.
- Soft Drinks, Water, Iced Tea, and lemonade (served from the bar)

Top Shelf Bar

This package includes the House Bar liquor selection, plus the following:

- Herradura & Patron Tequila, Tito's & Grey Goose Vodka, Captain Morgan & Kraken Rum,
- Knob Creek & Bulleit Bourton, Jack Daniel's & Tullamore Dew Whiskey, Tanqueray & Bombay
- Sapphire Gin, Chivas Regal & Johnny Walker Black Scotch, Christian Bros & Hennessy Brandy
- 4 Domestic Beers & 4 Imported Beers
- 2 House Cabernet and/or Pinot Noir & 2 House Pinot Grigio and/or Chardonnay
- 2 Signature Cocktails
- Soft Drinks, Water, Iced Tea, and lemonade (served from the bar)

Brunch & Lunch Mimosas

- Classic Mimosas (Served from the bar)

Mimosas & Sangrias

- 2 Flavored Mimosas & Red and White Sangrias (Served from the bar)

Non-Alcoholic

- Soft Drinks, Water, Iced Tea, and lemonade (served from the bar)

Regular Coffee Station

- Served in an Elegant Dispenser, Gourmet Syrups, Creamer, Milk, Sugar, and Sweeteners.
- Decaf Upon Request.

Hot Tea Station

- Served in an Elegant Dispenser, Assorted Tea Bags, Lemon Wedges, Milk, Sugar, and Sweeteners



Hors D' Oeuvres

A delightful array of hors d'oeuvres at your celebration, where every bite is a burst of flavor and elegance. our carefully crafted selection of bite-sized delights promises to tantalize your taste buds and set the perfect tone for a joyous culinary journey.

Passed or Stationed Hors D' Oeuvres

Select 4 or 5 Choices:

- Mini Assorted Quiche
- Spinach Phyllo Triangle
- Bacon Wrapped Dates Stuffed with Goat Cheese
- Bacon Wrapped Jalapeno with Cream Cheese
- Dates Stuffed with Feta Cheese & pomegranate sauce
- Veggie Spring Rolls
- Stuffed Mushrooms with Spinach & Cream Cheese
- Jalapeño no & Sour Cream Wonton Cup
- Marinated Chicken breast bites
- Meatballs in Spicy Tomato Sauce Garnished with Parmesan
- Pizza Flats (BBQ Chicken OR Tomato & Mozzarella)
- Artichoke & Spinach Phyllo Bite
- Phyllo Hummus Bites
- Cucumber & Hummus Topped with Dill Bites
- Hummus & Cold Veggies cup
- Ricotta & Peach Crostini with Balsamic Glaze
- Shrimp Cocktail Cup
- Smoked Salmon Crostini Topped with Dill and Capers
- Tenderloin Crostini on a Bed of Onion Jam
- Crab Cakes
- Filet Mignon & Chimichurri Bites
- Lamb Chops Seasoned with Garlic and Rosemary (Market Price)

Over the Moon Hors D' Oeuvres

Fun and interactive hors d'oeuvre options are displayed as a station.

- Vegetable Lo Mein - Asian take-out box with chopsticks
- Standing Spaghetti & Meatballs on a Fork
- Burger in a Bag - Mini hamburger & kettle chips in craft paper bag / Add-on mini glass mug of beer
- Dim Sum Station
- Mini Sandwich Bar with Lobster Rolls, Buffalo Chicken Sandwiches and Cuban Sandwiches

Grazing Display Stations

Allow your guests to help themselves from a artistically displayed grazing station. Prices are per person.

- Vegetable Crudit  with Garlic Dip and Ranch Dip (25 - 30 servings)
- Eden Charcuterie Board (25 - 30 servings)
Ham, Hard Salami, Pepperoni, Sharp Cheddar, Colby Jack, Brie, Dried Apricots, Dried Dates, Fig Spread, Grapes, Water Crackers and Multigrain Crackers
- Homemade Hummus with Pita Bread, Cucumbers & Baby Carrots (25 - 30 servings)



Buffet Brunch & Lunch Packages

Brunch Buffet

Select 5 choices below:

- Breakfast Frittata (Choose One: Ham & Cheddar, Red Pepper & Goat Cheese OR Spinach & Mushroom)
- Roasted Breakfast Potatoes
- Bacon
- Pork Sausage
- French Toast & Mixed Berry Casserole
- French Toast with Powdered Sugar and Maple Syrup on the Side
- Pancakes with Maple Syrup on the Side
- Warm Croissant Breakfast Sandwich (Choose One: Scrambled Egg, Ham & Cheddar OR Scrambled Egg, Sausage & Cheddar)
- Warm Cinnamon Rolls with Frosting
- Individual Yogurt, Fresh Berry & Granola Parfait
- Sliced Sweet Breakfast Loaves (Choose Two: Double Berry, Cranberry White Chocolate, Banana, Crumb Cake)
- Scones (Choose Two: Orange Cranberry, Apple Cinnamon, Blueberry)
- Fresh Fruit Salad or Slices Presentation
- Bagel & Cream Cheese



Lunch Buffet

Select 5 choices below:

- Mixed Greens Salad
- Caesar Salad
- Hummus and Pita
- Flatbread (BBQ Chicken, Pear Fig Jam or Tomato Mozzarella)
- Chicken (Piccata, Vesuvio, or Spicy Tomato Cream)
- Steak with Chimichurri Sauce
- Penne Pasta (Creamy Style or Tomato Style)
- Vegetable (Vegetable Medley with Bell Peppers, Zucchini, & Yellow Squash, Roasted Glazed Carrots, Green Beans with Slivered Almonds, OR Grilled Asparagus with Lemon Zest)
- Starch (Mashed Potatoes, Parmesan Herb Roasted Potatoes, Basmati Rice, OR Patatas Bravas (potatoes in a mild spicy red sauce))



Plated Desserts

- Lemon Bars
- Double Chocolate Brownies
- Cheesecake
- Chocolate Cake
- Tiramisu
- Bread Pudding
- Chocolate Bomb
- Red Velvet Cake



A Step Above Desserts

Desserts are delicious! make them fun by choosing one of these unique options for your guests to enjoy!

Dessert Station

Choose 5 selections from the list below.

- Assorted Mini Cheesecakes
- Mini Cream Puffs
- Mini Cannoli
- Key Lime Bars
- Raspberry Tarts
- Pecan Tassie
- 7 Layer Bar
- Chocolate Chip Cookie
- Mini Cupcakes (Vanilla, Red Velvet, and Carrot Cake)

- Milk & Cookies - Cordial glass with a mini chocolate chip cookie on top
- Strawberry Shortcake - Layered in a mason jar with a demitasse spoon
- Churros - Shot glass with caramel, chocolate or strawberry sauce on bottom
- Assorted Cupcake Bar
- Assorted Cookie Station
- Donut Bar OR Donut Wall

***Desserts service fee when brought from another vendor**

Plated Lunch Packages

Includes dinner rolls & butter, 1 salad, 1 entree, 2 side dishes, and 1 dessert (priced per entree selection)

Add-on Soup

Salad

- Garden Mixed Greens Salad with Cucumbers, Tomatoes, House Vinaigrette
- Caesar Salad with Parmesan Cheese, Croutons, and Caesar Dressing
- Mediterranean Salad with Romaine, Cucumbers, Radish, Tomatoes, Mint, Pita Chips, Honey Lemon Vinaigrette

Soup

- Harvest Vegetable Soup
- Chicken & Rice Soup
- Tomato & Basil Soup
- Cream of Mushroom Soup

Chicken Entrees

- Chicken Piccata with Lemon Sauce
- Chicken Vesuvio with White Wine Sauce
- Chicken Parmesan Topped with Marinara Sauce
- Baked Chicken Breast Topped with a Mushroom & Garlic Cream Sauce

Seafood Entrees

- Seared Salmon with Creamy Dill
- Lemon Butter Seared Salmon with Mango Pico de Gallo
- Baked Tilapia Topped with Lemon, Butter & Parsley

Pork, Lamb & Beef Entrees

- Sliced Pork Tenderloin with Pork Gravy
- Braised Short Ribs Topped with a Red Wine Reduction
- Lamb Chops with Herbed Garlic Butter
- NY Strip Steak with Chimichurri Sauce
- 6 oz Beef Tenderloin with a Mushroom Demi Glaze

Vegetarian & Allergy Restrictive Entrees

- Portobello & Vegetable Napoleon Accompanied by Roasted Red Pepper Sauce (Vegetarian)
- Artichoke Pesto Pasta (Vegan, Gluten Free, Dairy Free)

Starch Sides

- Mashed Potatoes
- Parmesan Herb Roasted Potatoes
- Basmati Rice
- Patatas Bravas (potatoes in a mild spicy red sauce)

Vegetable Sides

- Vegetable Medley with Bell Peppers, Zucchini, & Yellow Squash
- Roasted Glazed Carrots
- Green Beans with Slivered Almonds
- Grilled Asparagus with Lemon Zest

Plated Desserts

- Lemon Bars
- Cheesecake
- Chocolate Cake
- Tiramisu

We can always customize our menu to meet your preferences and specials.

2024 Brunch & Lunch

The Venue Fee includes:

- Eden Round Guest Tables & Wooden Cross-Back Chairs
- Eden Rectangle Tables (to be used for gift table, generations table, etc.)
- Eden Dinnerware Including Plates, Silverware & Glassware
- White Poly/Cotton Linen Tablecloths for Guest Tables and/or Misc. Tables
- White Poly/Cotton Linen Napkins
- White Sheer Ceiling Drapery
- White Sheer Window Drapery with White Lights
- Gold Mercury Glass Votive Holders with Battery Powered Candles (3 per guest table for centerpieces)
- House Sound System with Spotify
- DJ Quality Lighting
- DJ or Band Performance Stage
- Microphone with Speaker

Upgrade your table with our diverse linens in various colors and materials. Premium options are available for added luxury.

- A 30% non-refundable deposit of your cost of the event is required to officially book your event date and time with Eden. Deposits are non-refundable. Deposits are credited to the cost of your event through your event invoice. You may pay with a business check, personal check, money order, cash, or with credit/debit card (a service fee is applied). The event contract must be signed as the deposit is paid.
- 14 days prior to your event date is the deadline to provide the following: Final guest count, final menu changes, final floor plan, final linen selections, any additional event revisions, and your balance must be paid in full.
- The event duration is 3 hours in total. Event times are 11am - 2pm. You may have the option to upgrade and rent the venue for an earlier arrival/full-day rental, based on availability and a fee will be applied.
- Start times must be staggered.



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