



edén
EVENTS

Dinner Event Menu

Bar Packages & Beverages

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! All bar packages are open for 3 Hours.

Beer & Wine Bar

- 2 Domestic Beers & 2 Imported Beers
- 1 House Cabernet & 1 House Chardonnay
- Cash bar available for signature cocktails or top shelf.

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.

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

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 wedding 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 5 or 6 Choices

- 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 & Sour Cream Wonton Cup
- *Marinated Chicken Breast Bites*
- Meatballs in Spicy Tomato Sauce Garnished with Parmesan
- Flatbreads (BBQ Chicken OR Tomato & Mozzarella)
- Artichoke & Spinach Phyllo Bite
- Phyllo Hummus Bites
- Cucumber Topped with Hummus & 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 & Demiglace Bites
- Lamb Chops Seasoned with Garlic and Rosemary

Over the Moon Hors D' Oeuvres

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

- 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
- Mini Sandwich Bar with Lobster Rolls, Buffalo Chicken Sandwiches and Cuban Sandwiches

Grazing Display Station

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

- Vegetable Crudité 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)

Dinner Buffet

Select 5 choices

- Mixed Greens Salad
- Caesar Salad
- Hummus and Pita
- Flatbread (BBQ Chicken, Pear Fig Jam or Tomato Mozzarella)
- Chicken (Piccata, Vesuvio, or Spicy Tomato Cream) or Marinated Skewers Style
- Steak with Demi Glace Sauce or Marinated Skewers Style 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 Dinner Packages

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

Salad

- Garden Mixed Greens Salad with Cucumbers, Tomatoes, House Vinaigrette
- Caesar Salad with Parmesan Cheese, Croutons, and Caesar Dressing
- Citrus Salad with Roasted Beet, Orange Segments, Goat Cheese, Cider Vinaigrette
- Apple, Walnut & Spinach Salad with Feta Cheese, Lemon Poppyseed Vinaigrette
- Caprese Salad with Tomatoes, Fresh Basil, Fresh Mozzarella, Balsamic Glaze
- 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
- Beef Minestrone Soup
- Lobster Bisque
- Chipotle Corn Chowder

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
- Spinach Stuffed Chicken Breast Topped with an Alfredo Cream Sauce

Seafood Entrees

- Seared Salmon with Creamy Dill
- Baked Tilapia Topped with Lemon, Butter & Parsley
- Fig Glazed Salmon Topped with Pistachios & Bacon Bits
- Shrimp Skewers Topped with Herb Lemon Butter Sauce
- Mahi Mahi with Black Bean Puree

Pork, Lamb & Beef Entrees

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

Vegetarian & Allergy Restrictive Entrees

- Portobello & Vegetable Napoleon Accompanied by Roasted Red Pepper Sauce (Vegetarian)
- Butternut Squash Ravioli with Brown Sugar Cream (Vegetarian)
- Artichoke Pesto Pasta (Vegan, Gluten Free, Dairy Free)
- Roasted Sweet Potatoes Stuffed with Quinoa and Spinach (Vegetarian, Gluten Free)



Starch Sides

- Mashed Potatoes
- Parmesan Herb Roasted Potatoes
- Wild Rice Pilaf with Pine Nuts
- Couscous with Carrots & Peas
- Basmati Rice
- Patatas Bravas (potatoes in a mild spicy red sauce)
- Twice Baked Potato

Vegetable Sides

- Vegetable Medley with Bell Peppers, Zucchini, & Yellow Squash
- Roasted Brussels Sprouts with Balsamic Glaze
- Brown Butter Green Beans
- Roasted Cauliflower Steaks with Olive Oil & Parsley
- Roasted Glazed Carrots
- Green Beans with Slivered Almonds
- Grilled Asparagus with Lemon Zest

Plated Desserts

- Lemon Bars
- Double Chocolate Brownies
- Salted Caramel Cheesecake
- Chocolate Cake with Mixed Berry Salad
- Tiramisu
- Bread Pudding
- Chocolate Bomb
- Red Velvet Cake
- Raspberry Lemon Drop Cake

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)

A Step Above Desserts

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

- 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

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





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