



Eden

express & events

winter 2017

Who we are

Eden Caterers has over 20 years' experience creating delicious food whilst maintaining a reputation as London's most sustainable caterer.

Here at Eden, we differentiate ourselves by being able to provide our clients with what they need for any occasion but also by doing it in a uniquely sustainable way. For us sustainability is a big subject and we strive to set the best standard.

Sustainability is however of naught if the food is not excellent. We make virtually everything ourselves including jams, chutneys, dressings, cordials using fruits, vegetables and flowers when in abundance and even make our own honey, having bees in our car park. This insistence on homemade ensures our food is full of flavour, nutrition, colour and interest.
The essence of good food.

Eden has developed three distinct brands to it's offer:

Eden Express

provides a next day, online ordering service, delivering finished food typically for business meetings. Sandwich Lunches, Finger Buffets, Fork Buffets, Hot Bowl Meals, Breakfast, Drinks & Conference Packages.

Eden Events

provides a supported service of similar menus delivered in the Express division, but for bigger events where quotes and help are required in both deciding menus, hiring staff and managing the running of the event.

Eden by Adrian Collischon

specialises in creating truly spectacular food for occasions that demand the best. With more than 20 years' experience, Adrian offers tailor-made catering solutions for larger events for 2,000 guests to small intimate dinners. Adrian provides a completely bespoke service; menus can be individually tailored for each and every client who wish to have something different, be it fusion or themed.



Breakfast

Winter 17/18



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"All happiness depends on a leisurely breakfast." - John Gunther

set breakfasts

(min order of 3)

Power Breakfast

one of each item per person

Homemade granola & sweet cranberry compote (v, g)

Cookie

Freshly squeezed orange juice

£5.20 p/p

Continental Breakfast

one of each item per person

Mini croissant & butter

Mini Danish pastry

Fruit Skewer

Freshly squeezed orange juice

£6.00 p/p

Continental Breakfast with Bagel

one of each item per person

Open mini half bagel with cream cheese & smoked salmon

Mini croissant & butter

Mini Danish pastry

Fruit skewer

Freshly squeezed orange juice

£8.00 p/p

pastries

Danish Pastry – large (v) a selection of pastries £1.80

Danish Pastry – mini (v) a selection of mini pastries £1.60

All Butter Croissant – large (v) served with butter portions and a knife £1.80

All Butter Croissant – mini (v) served with butter portions and a knife £1.40

Pain Au Chocolat – large (v) filled with real chocolate and baked with French butter. £1.80

Pain Au Chocolat – mini (v) filled with real chocolate and baked with French butter. £1.60

Almond Butter Croissant - mini (v, n) filled with almond paste & topped with flaked almonds **NEW** £1.60

Homemade American Cookies - 2 per portion (v) a selection of white chocolate & double choc cookies £1.70

Mini Muffin - 2 per portion (v) £1.80

Blueberry Mini 50p per pot

smoothies

Green Dream Smoothie - 1 litre (vegan, g, d, n) pineapple, kiwi, curly kale, almond milk, honey and chia seeds blitzed in the Nutribullet £13.00

Breakfast Smoothie - 1 litre (v, n) yoghurt, strawberries, granola, chia seeds and honey blitzed in the Nutribullet £13.00

disposables

Paper plate—small 13p Clear disposable cup 13p
Disposable teaspoon 8p Paper cup (hot drink) 13p

executive presentation

select executive presentation for special occasions. Food will be on very smart white platters with chocolates for each guest. There is a 10% surcharge.

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breakfast pots

Homemade granola (toasted oats, dried fruit, seeds and nuts) served in two delicious combinations. All breakfast pots come ready to eat, complete with a spoon.

Gingerbread Granola with Blueberry Coulis (v, n) the spiced taste of Winter in your breakfast bowl. Delivered in a pot with spoon £2.65

Gingerbread Granola with Sweet Cranberry Compote (v, n) homemade granola and spiced cranberry compote with a rich Greek yoghurt; served in a pot £2.65

Gingerbread Granola with Honey (v, n) the spiced taste of Winter in your breakfast bowl. Delivered in a pot with spoon £2.65

Birchermuesli (v) rolled oats with apple, yoghurt, milk, sultanas, seeds and berries (minimum of 4) £2.45

Yoghurt Pot with Sweet Cranberry Compote - 180ml pot (v, g) £1.90

Yoghurt Pot with Apricot Coulis - 180ml pot (v, g) £1.90

Yoghurt Pot with Blueberry Coulis - 180ml pot (v, g) £1.90

Yoghurt Pot with Honey - 180ml pot (v, g) £2.10

Savouries—cold

Breakfast Savoury Platter enough for up to 10 people. Smoked salmon, ham, cheeses and butter with 5 bagels and 5 croissants. Ideal if you're not sure who will want what - let them make their own! Comes with knives. £28.95 each

Brie & Cranberry Mini Flute (v) £2.40

Ham & Cheese All Butter Croissant - large croissant with cheese and English ham. £4.10

Open Mini Bagel with Smoked Salmon & Cream Cheese (2 open halves per portion) £3.90

Savouries—hot

Mini Bacon Roll Breakfast Platter (H) 15 mini glazed finger rolls with streaky bacon delivered warm to you for immediate service £32.50 each

Mini Sausage Roll Breakfast Platter (H) 15 mini glazed finger rolls with mini Cumberland sausages delivered warm to you for immediate service £32.50 each

Mini Mushroom Roll Breakfast Platter (v) (H) 15 mini glazed finger rolls with butter fried button mushrooms delivered warm to you for immediate service. £31.00 each

Vegetarian Sausage in a Freshly Baked Baguette (v) (H) delivered in hot box. Min 10 £3.75

Scrambled Egg and Tomato in a Freshly Baked Baguette (v) (H) delivered in hot box. Min 10 £3.25

Bacon in a Freshly Baked Baguette (H) delivered in hot box. Min 10 £3.60

Scrambled Egg & Bacon in a Freshly Baked Baguette (H) delivered in hot box. Min 10 £3.90

Sausage in a Freshly Baked Baguette (H) delivered in hot box. Min 10 £3.75

Scrambled Egg and Smoked Salmon in a Freshly Baked Baguette (H) delivered in hot box. Min 10 £4.15

Scrambled Egg & Bacon All Butter Croissant - large croissant with scrambled egg, smoked bacon & roasted tomato. £4.10

fruit

Fresh Fruit Individual Salad Pot (vegan, g, d) seasonal fruit - in a pot, ready to eat complete with a spoon £2.85

Fresh Fruit Skewer - 1 per portion (vegan, g, d) £1.55

Small Whole Fruit Platter (vegan, g) (for 5-10 people) £14.00

Large Whole Fruit Platter (vegan, g) (for 10-15 people) £18.50

Cut Fruit Platter (vegan, g) (for 8-12 people) several peeled & piped fruits ready to eat. £17.50

Cut Fruit (vegan, g) per person peeled & piped, cut fruits ready to eat. £2.50

To order: visit our Express website or email

Order deadline: 14.30 prior working day

Breakfast deliveries are made from 07.30 to 09.00 Mon-Fri

This menu will be served from 2nd Oct 2017 to 31st Jan 2018

(H) = delivered hot in a hot box or bag

Allergen information is on our website and is supplied with your order
dietary legend: v=vegetarian, g=gluten free, d=dairy free, n=contains nuts

Items marked gluten free have no gluten containing ingredients (ngci)

Set Menus are "Set" and cannot be changed.

All items are subject to VAT

Prices may be subject to a venue commission

Please see our full terms and conditions on our website

Working Lunch

Winter 17/18



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everything on this menu is
homemade by our chefs

"A man may be a pessimistic determinist before lunch and an optimistic believer in the will's freedom after it."
Aldous Huxley

sandwiches

vegetarian

- Butternut Squash & Caramelised Onion in an Olive Baguette (vegan, d) **NEW**** with Rocket £3.15
- Asian Kale & Avocado on Tunnbrod (vegan, d, n)** with a Ginger & Peanut dressing £3.50
- Moroccan Houmous on Roast Onion Bloomer (vegan, d) **NEW**** our own houmous with pepperonata and mixed leaf £3.10
- Red Leicester & Tomato on White Bread (v)** farmhouse red Leicester with chopped fresh chives and sliced tomato £3.00
- Roast Mushroom and Mozzarella in a Tomato Wrap (v)** roast field mushroom, tomato tapenade, mozzarella and mixed leaf in a soft tortilla wrap £3.10
- Cheddar & Pear Chutney on Malted Grain (v)** cheddar with our own Kent pear chutney £3.05
- Brie & Cranberry on Tunnbrod (v)** English brie & our own cranberry sauce £3.10
- Egg Mayonnaise & Cress on Malted Grain (v)** free range eggs and cress £3.10
- Moroccan Houmous on Genius Gluten Free Bread (v, g, d)** our own houmous with pepperonata and mixed leaf £3.40

meat

- Rare Roast Beef with Horseradish on Malted Grain** thinly sliced Aberdeen Angus roast beef with horseradish cream & mixed leaves £3.40
- Chorizo & Rocket on Tomato Bread** sliced chorizo, pepperonata & rocket on tomato bread £3.25
- Sausage & Egg on Malted Grain** Cumberland sausage with boiled free range egg and homemade tomato chutney £3.20
- Blythburgh Farm Gammon Ham & Mustard on White Bread** honey & mustard baked free range gammon with English mustard £3.70
- Turkey with Sauerkraut & Blackberry in a Spinach Wrap (d)** turkey with Hampton foraged blackberries, roast bramley apples, sauerkraut and mixed leaf £3.25
- Christmas Sandwich on Seeded Bloomer – December only** roast breast of turkey with stuffing, redcurrant jelly and mixed leaf £3.40
- Pesto Chicken in a Seeded Bagel** Free range Gloucestershire chicken with green pesto and mixed leaf £3.25
- Roast Chicken Salad on Malted Grain** sliced roast breast of free range Gloucestershire rosemary chicken with mixed leaf, tomato, and mayonnaise £3.20
- Roast Chicken Salad on Genius Gluten Free Bread (g)** sliced roast breast of free range Gloucestershire rosemary chicken with mixed leaf, tomato, and mayonnaise £3.60

fish

- Smoked Mackerel and Rocket in a Spinach Wrap** smoked mackerel with pickled red onion, cream cheese and rocket £3.50
- Smoked Salmon & Lemon on Malted Grain** with lemon, rocket and black pepper £3.60
- Prawn Cocktail on Malted Grain** prawns, lettuce and a cocktail mayonnaise £3.60
- Salmon Teriyaki on Malted Grain **NEW**** poached salmon, with teriyaki mayonnaise & rocket £3.95
- Smoked Mackerel and Rocket on Genius Gluten Free Bread (g)** smoked mackerel with pickled red onion, cream cheese and rocket £3.80

finger buffet

vegetarian

- Kettle Crisps—40g portion (vegan, g, d) with salsa dip** £1.30
- Tortilla Chips—40g portion (vegan, g, d) with salsa dip** £0.95
- Brie & Blackberry Crostini (v)** Hampton blackberries with brie and celery on ciabatta crostini £1.60
- Seed Flan (v)** baby tomato with goats cheese and toasted pumpkin seeds on short pastry £1.70
- Stilton & Caramelised Red Onion Tart (v)** short crust pastry with caramelised red onions, creme fraiche and stilton £1.70
- Samosa (vegan, d)** packed full of fresh vegetables and potatoes in a spicy sauce enclosed in a crisp pastry case £1.70
- Quesadilla (v)** Spinach, crème fraiche, nutmeg, cheddar and olives baked in a tortilla £1.75
- Tomato & Basil with Bella Lodi (v, g)** sun dried tomato rolled in basil and shaved bella lodi £1.55
- Mushroom Crostini (v)** pan fried mushroom, garlic and parsley on ciabatta crostini £1.65

meat

- Chicken Sosati Skewer (g, d)** free range chicken & apricot marinated with turmeric, vinegar, brown sugar & cumin £1.80
- Scotch Egg with Chilli - 1/2 per portion** homemade scotch egg with **NEW** chilli, sage and free range eggs £1.60
- Sausage Puff** sesame topped sage and onion sausage puff £1.60
- Cocktail Sausages with honey—3 per portion (d)** honey and mustard coated cumberland £1.60
- Turkey & Sage Arancini - 2 per portion—December only** with parsnip & **NEW** mozzarella £1.70
- Jamaican Beef Pattie** seasonal root vegetable and Aberdeen Angus beef pattie £1.70

fruit

- Fresh Fruit Skewer—1 per portion (vegan, g)** £1.55 each
- Small Whole Fruit Platter—for 5-10 people (vegan, g)** £14.00 each
- Large Whole Fruit Platter—for 10-15 people (vegan, g)** £18.50 each
- Cut Fruit Platter for 8-12 people (vegan, g)** several peeled & piped fruits ready to eat. £17.50 each
- Cut Fruit per Person (vegan, g)** peeled & piped, cut fruits ready to eat. £2.50 p/p

cheese

- A British Winter Cheese Board (v)** Colston Bassett Stilton, Charles Martell Hereford Hop and Ford Farm Dorset Red served with grapes, celery, oat-cakes, a selection of crackers and a knife £4.00 p/p

disposables

- Clear disposable cup** 13p each
- Disposable Knife (wood)** 8p each
- Paper side plate** 13p each

cakes

- Cake Platter** a selection of eight cakes from the selection below £14.60
- Blackberry Cheesecake (v)** dainty pot dessert £1.90
- Carrot Cake (v) (n)** iced and moist £1.80
- Rocky Marshmallow Road (v)** dark Belgian, digestive & marshmallow £1.70
- Granola Healthy Bar (vegan, d, n) **NEW**** oats, almonds, seeds, date, maple syrup, peanut butter & cranberries £1.80
- Apricot Flapjack (v)** deliciously oaty, chewy, tart £1.65
- Clementine & Pistachio Tartlet - 2 per portion (v, n)** glazed clementine, pastry cream & pistachio £2.20
- Cranberry Fruit Fool Tart - 2 per portion (v)** live yoghurt & honey with orange and cranberry £2.20
- Chocolate, Peanut Butter & Cream Cheese Brownie (v, g, n)** fully loaded gluten free brownie £1.80
- Lemon Polenta Cake (v, g, n)** gluten free cake: with lemon, polenta and almond £1.80
- Mini Muffin—2 per portion (v)** Blueberry Mini £1.80
- Mini Mince Tart—2 per portion—December only (v, n)** our own sweet mince topped with a fresh cranberry £1.80

executive presentation

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Working Lunch

Set Platters

Winter 17/18



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homemade by our chefs

"Let food be thy medicine and medicine be thy food" - Hippocrates

set sandwich platters

6 rounds on one platter

- Classic Sandwich Platter** One each of the following: Cheddar & Pear Chutney (v), Egg Mayonnaise & Cress (v), Prawn Cocktail, Rare Roast Beef with Horseradish, Roast Chicken Salad, Smoked Salmon & Lemon **£20.0 platter**
- Contemporary Sandwich Platter** One each of the following: Brie & Cranberry (v), Butternut Squash & Caramelised Onion in a Olive Baguette (vegan, d), Chorizo & Rocket on Tomato Bread, Moroccan Houmous on Roast Onion Bloomer (vegan, d), Pesto Chicken in a Seeded Bagel, Smoked Mackerel & Rocket in a Spinach Wrap **£19.50 platter**
- Mixed Sandwich Platter** One each of the following: Egg Mayonnaise & Cress on Malted Grain (v), Moroccan Houmous on Roast Onion Bloomer (vegan, d), Roast Chicken Salad on Malted Grain, Sausage & Egg on Malted Grain, Smoked Mackerel & Rocket in a Spinach Wrap, Smoked Salmon & Lemon on Malted Grain **£19.75 platter**
- NEW Vegan Sandwich Platter** (vegan) Two each of the following: Asian Kale & Avocado on Tunnbrod (vegan, d, n), Butternut Squash & Caramelised Onion in a Olive Baguette (vegan, d), Moroccan Houmous on Roast Onion Bloomer (vegan, d) **£19.00 platter**
- Vegetarian Sandwich Platter** (v) Brie & Cranberry on Tunnbrod (v), Butternut Squash & Caramelised Onion in a Olive Baguette (vegan, d), Cheddar & Pear Chutney (v), Egg Mayonnaise & Cress (v), Moroccan Houmous on Roast Onion Bloomer (vegan, d), Roast Mushroom and Mozzarella in a Tomato Wrap (v) **£18.00 platter**
- Meat Sandwich Platter** One each of the following: Blythburgh Farm Gammon Ham & Mustard, Chorizo & Rocket, Pesto Chicken, Rare Roast Beef with Horseradish, Roast Chicken Salad, Sausage & Egg **£22.50 platter**
- Fish Sandwich Platter** Two each of the following: Prawn Cocktail on Malted Grain, Smoked Mackerel & Rocket in a Spinach Wrap, Smoked Salmon & Lemon on Malted Grain **£23.00 platter**
- Open Sandwich Platter (12 pieces)** Two of each of the following: Blythburgh Gammon & Celeriac Coleslaw Open Sandwich on Mini Bagel, Moroccan Houmous Open Sandwich on Sun Dried Tomato Baguette (vegan, d), Egg Mayonnaise Open Sandwich on Sun Dried Tomato Baguette (v), Prawn Cocktail Open Sandwich on Rustic Seeded Baguette, Roast Beef & Horseradish Open Sandwich on Mini Bagel, Smoked Mackerel and Rocket on Rustic Seeded Baguette **£22.00 platter**
- Rustic Platter** Six speciality breads and rolls generously filled Butternut Squash & Caramelised Onion in a Olive Baguette (vegan, d), Moroccan Houmous on Roast Onion Bloomer (vegan, d), Pesto Chicken in a Seeded Bagel x 2, Rare Roast Beef & Horseradish on Multi Seed Baguette x 2 **£23.00 platter**
- Wrap Platter** Two each of the following: Roast Mushroom and Mozzarella in a Tomato Wrap (v), Smoked Mackerel & Rocket in a Spinach Wrap, Turkey with Sauerkraut & Blackberry in a Spinach Wrap (d) **£22.00 platter**

set finger buffet platters

12 items on one platter

- Finger Buffet Platter** Three of each of the following finger buffet on one platter (12 in total): Seed Flan (v), Mushroom Crostini (v), Thai spiced prawn filo cup (d), Jamaican Beef Pattie **£20.25 platter**
- Vegetarian Finger Buffet Platter** Three of each of the following finger buffet on one platter (12 in total): seed flan (v), mushroom crostini (v), tomato & basil (v), Stilton & Caramelised Red Onion Tart (v) **£19.80 platter**

executive presentation

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Working Lunch

Set Menus

Winter 17/18



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everything on this menu is
homemade by our chefs

"Manhattan is a narrow island off the coast of New Jersey devoted to the pursuit of lunch." Raymond Sokolov

These menus enable you to order quickly, a quality working lunch (sandwiches, finger buffet, cakes, fruit, cheese) at a price and mix of content to suit your budget. All the sandwiches and buffet items are selected by us, unless named, and rotate daily from this season's list over. You simply select the menu which matches your requirements and order for the number of people you are catering for (minimum of 3). The food, as standard, is served on black, recyclable platters with a serviette for each guest. Unwrapping is the only requirement. There is an "Executive Presentation" option. See below for details.

willow

Sandwiches including 1.5 rounds per person varying daily from the selection listed over
Finger Buffet 2 per person (min of 3 types) selected by us from list over
Kettle Crisps 1/2 portion per person
Fresh Fruit Skewer 1 per person
Cake & dessert mini homemade selection, 1 per person
Cheese Board 1 portion per person

£15.50
p/p

magnolia

Sandwiches including 1 round per person varying daily from the selection listed over
Finger Buffet 2 per person (min' of 3 types) selected by us from list over
Tortilla Chips with salsa dip
Cut Fruit 1 portion per person
Cheese Board 1 portion per person

£14.00
p/p

wisteria

Sandwiches 1 round per person varying daily from the selection listed over
Finger Buffet 3 items per person selected by us from list over
Tortilla Chips with salsa dip
Fresh Fruit Skewer 1 per person

£11.05
p/p

laurel

Sandwiches 1 round per person varying daily from the selection listed over
Finger Buffet 3 items per person selected by us from list over
Tortilla Chips with salsa dip
Cake & dessert mini homemade selection, 1.5 per person

£11.50
p/p

clematis

Sandwiches 1 round per person varying daily from the selection listed over
Finger Buffet 3 items per person selected by us from list over
Italian Olives
Fresh Fruit Skewer 1 per person

£11.60
p/p

camellia — a menu with extra finger buffet

Sandwiches including 1 round per person varying daily from the selection listed over
Finger Buffet 4 items per person selected by us from list over
Cut Fruit 1 portion per person

£12.50
0.85
p/p

jasmin

Sandwiches including 1 round per person varying daily from the selection listed over
Finger Buffet 2 per person (min' of 3 types) selected by us from list over
Tortilla Chips with salsa dip
Cake & dessert mini homemade selection, 1 per person
Fresh Fruit Skewer 1 per person

£10.85
p/p

jasmin — gluten free

Sandwiches including 1 gluten free round per person
Finger Buffet 2 per person
Tortilla Chips with salsa dip
Cake 1 per person
Fresh Fruit Skewer 1 per person

£10.85
p/p

maple

Sandwiches 1 round per person varying daily from the selection listed over
Finger Buffet 2 items per person selected by us from the current menu
Kettle Crisps with salsa dip
Fruit 1.5 pieces of whole fruit per person

£9.50
p/p

lilac

Sandwiches including 1 round per person varying daily from the selection listed over
Finger Buffet 2 per person (min of 3 types) selected by us from list over
Cut Fruit 1 portion per person

£9.40
p/p

thistle

Sandwiches including 1.5 round per person varying daily from the selection listed over
Cake & dessert mini homemade selection, 1.5 per person
Cut Fruit 1 portion per person

£9.60
p/p

acer

Sandwiches including 1.5 round per person varying daily from the selection listed over
Crisps
Cake & dessert mini home made selection, 1 per person
Fresh Fruit Skewer 1 per person

£9.00
p/p

rowan

Sandwiches including 1.5 rounds per person varying daily from the selection listed over
Tortilla Chips with salsa dip
Cut Fruit 1 portion per person

£8.90
p/p

mulberry

Sandwiches including 1.5 rounds per person varying daily from the selection listed over
Kettle Crisps
Cake & dessert mini homemade selection, 1.5 per person

£8.25
p/p

hawthorn

Sandwiches including 1.5 rounds per person varying daily from the selection listed over
Cut Fruit 1 portion per person cut for easy eating

£7.65
p/p

hibiscus

Sandwiches including 1.5 rounds per person varying daily from the selection listed over
Kettle Crisps
Fresh Fruit Skewer 1 per person

£7.75
p/p

azalea

Sandwiches including 1.5 rounds per person varying daily from the selection listed over
Cake & dessert mini homemade selection, 1.5 per person

£7.50
p/p

There is a minimum order of three of any set menu

executive presentation

Needing a very smart presentation? Select or ask for "Executive Presentation". Your food will be on very smart white platters with chocolates for each guest. There is a 10% surcharge for this service.



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Fork & Salads

Winter 17/18



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everything on this
menu is homemade
by our chefs

"One cannot think well, love well, sleep well, if one has not dined well." -Virginia Woolf

12:00 prior day order deadline

fork buffet

Whether a party, meeting or conference our Fork Buffets provide great tasting food which is best eaten sitting down with a knife and fork. It is for those slightly smarter occasions when you want great presentation and very tasty food. There is a minimum order of 6 guests.

jacaranda

- Gloucestershire Free Range Chicken Breast (g)
stuffed with wild mushroom & tarragon
- Maple Smoked Mackerel & Celeriac Slaw
home smoked maple drizzled mackerel with a parsley, capers, lemon & celeriac slaw.
- Individual Seed Flan with Rocket & Bella Lodi (v)
with tomatoes, goats cheese and pumpkin seeds
- Pomegranate & Orange Salad (vegan, g)
- Navel oranges, fresh coriander, pomegranate seeds and rapeseed oil
- Mixed Leaf Salad with Pomegranate Dressing (vegan, g, d)
Rolls & Butter (v)
morning baked dinner rolls with butter
- Pear & Frangipane Tart (n)
poached pear baked in sweet frangipane with a sticky apricot glaze
£25.00 pp or £26.50 pp inc cutlery & crockery (min' order of 6)

birch

- Fresh Salmon with Sauerkraut (g, d)
Poached salmon with homemade dill sauerkraut
- NEW Kale, Feta, Walnut & Onion Frittata (v, g, n)
Winter Salad (vegan, g)
spinach, carrot, red onion & red cabbage with a chilli and honey dressing
- Celeriac & Caper Coleslaw (v, g)
celeriace strips with caper slaw and tarragon
- Mixed Leaf Salad with Pomegranate Dressing (vegan, g, d)
Rolls & Butter (v)
morning baked dinner rolls with butter
- Blueberry Cheesecake with Cream (v)
fresh blueberries with a cream cheese topping, served with double cream
£22.00 pp or £23.50 pp inc cutlery & crockery (min' order of 6)

oak

- Aberdeen Angus Outdoor Reared Beef (g)
finely sliced with kale & walnut pesto
- NEW Dolmades (vegan, g, n)
stuffed vine leaves with rice, sultanas, apricot, paprika, pistachio & lemon
- Pear & Blue Cheese Salad (v) (n)
pear, blue cheese & caramelised pecan with rocket
- Mixed Leaf Salad with Pomegranate Dressing (vegan, g, d)
- NEW New Potato Salad with Dried Cranberries & Sage Dressing (vegan, g, d)
Rolls & Butter (v)
morning baked dinner rolls with butter
- Pumpkin & Nutmeg Tart with Cream (v)
with cinnamon & ginger
£21.00 pp or £22.50 pp inc cutlery & crockery

NEW Sycamore (vegetarian)

- Kale, Feta & Walnut Frittata (v, g, n)
with caramelised onion, potato and cream
- Dolmades (vegan, g, n)
stuffed vine leaves with rice, sultanas, apricot, paprika, pistachio & lemon
- Cucumber & Olive Salad (vegan, g, d)
with spring onion, lemon, fresh mint, chilli & balsamic dressing
- Pear & Blue Cheese Salad (v, g, n)
pear, blue cheese & caramelised pecan with rocket
- Mixed Leaf Salad with Pomegranate Dressing (vegan, g, d)
Rolls & Butter (v)
morning baked dinner rolls with butter
- Chocolate Mousse (v, g)
dark Belgian chocolate with egg, butter and a shot of espresso coffee
£20.00 pp or £21.50 pp inc cutlery & crockery

equipment hire

- Dinner Plate or bowl (full meal size) 46p each
- Fork or knife 40p each
- t: 020 7803 1212
- e: orders@edencaterers.london
- f: 020 7803 1213
- w: www.edencaterers.london



16:30 prior day order deadline

sharing salad bowls

These salads are delivered in beautiful serving bowls with tongs. Each bowl is designed to be part of a selection. We recommend selecting a minimum of three salad bowls to give a complete meal for six guests. These salads can be eaten standing using only a fork. Forks, plates or bowls are NOT included. Please hire from us if needed.

meat & fish sharing salad bowls

- Pulled Pork & Roasted Winter Vegetable Salad - 6-8 portions (g, d) with, honey roast apples, mixed leaves & grain mustard dressing £24.00
- Cranberry Free Range Chicken Salad - 6-8 portions (g, d) with mixed leaves, caramelised onion & cucumber £21.50
- Smoked Mackerel, Beetroot & Puy Lentil Salad (g) - 6-8 portions with mixed leaves, lemon & crème fraiche £21.00

vegetarian sharing salad bowls

- Pomegranate & Orange Salad - 6-8 portions (vegan, g, d) pomegranate seeds & orange segments with coriander and olive oil £20.00
- Mixed Leaf Salad with Pomegranate Dressing - 6-8 portions (vegan, g, d,) with pomegranate molasses dressing and fresh herbs £14.00
- Cucumber & Olive Salad - 6-8 portions (vegan, g, d) with spring onion, lemon, fresh mint, chilli & balsamic dressing £19.00
- Celeriac & Caper Coleslaw - 6-8 portions (v, g) celeriac strips with caper slaw and tarragon £18.00
- Pear & Blue Cheese Salad - 6-8 portions (v, g, n) pear, blue cheese and rocket with caramelised pecan nuts £23.00
- Asian Kale & Creamy Ginger Peanut Dressing - 6-8 portions (vegan, d, n) with red cabbage, carrot, red pepper, flaked almonds and coriander £18.00
- Winter Salad - 6-8 portions (vegan, g, d) spinach, carrot, red onion, red cabbage and pepper with a chilli and honey dressing £19.00
- New Potato Salad with Dried Cranberries & Sage Dressing - 6-8 portions (vegan, g, d) **NEW** £16.00

meze salad

Large platter/bowls with at least ten different salad items, bread rolls and butter. Designed to provide a complete, highly nutritious and varied sharing meal for six.

- Traditional Meze - Winter - for 5-7 people mixed leaves, tomato salad, beetroot, potato & cranberry salad, smoked mackerel, prawn cocktail, chargrilled free range chicken, Blythburgh ham, rare roast £56.00
beef, English mustard, horseradish cream & freshly baked bread rolls
- Vegetarian Meze - Winter - for 5-7 people beetroot, mixed leaves, potato salad with cranberries, tomato salad, English mozzarella, cucumber, mixed bean salad, roasted root vegetables, egg mayonnaise, olives, cous cous & freshly baked bread rolls £52.00

salad boxes

generous individual boxes complete with a fork and dressing

- Pear & Blue Cheese (v, g) (n) pear, blue cheese & caramelised pecan with rocket £6.25 each
- Winter Salad & Beetroot (vegan, g) red cabbage, peppers, pumpkin seeds with cucumber salad and roasted beetroot £5.10 each
- Teriyaki Seared Beef Noodles Salad with Cashews (d, n) with spring onion, red peppers, mangetout, baby corn & a peanut teriyaki sauce £6.40 each
- Cranberry Free Range Chicken Salad (g, d) with mixed leaves, caramelised onion & cucumber £5.75 each
- Smoked Mackerel, Beetroot & Puy Lentil Salad (g) with mixed leaves, lemon & crème fraiche £5.95 each
- Asian Kale & Steamed Trout Salad with Ginger & Peanut Dressing (d, n) with red cabbage, carrot, red pepper, flaked almonds and coriander £6.25 each

To order: Express website or email
Order deadline: times are specific to each meal type.
This menu will be served from 2nd Oct 2017 to 31st Jan 2018
dietary legend: v=vegetarian, g=gluten free, d=dairy free, n=contains nuts
Items marked gluten free have no gluten containing ingredients (ngci)
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Set Menus are "Set" and cannot be changed.
Prices may be subject to a venue commission

Desserts

Winter 17/18



EDEN
caterers

"One of the very nicest things about life is the way we must regularly stop whatever it is we are doing and devote our attention to eating." – Luciano Pavarotti

set menu

Cake Platter a selection of eight cakes from our current seasonal range in the Working Lunch menu **£14.60**

cold desserts

French Apple Flan with Cream (v) bramley and braeburns with apricot glaze are the sharp topping on a crunchy pastry. served with pouring cream **£4.15**

Chocolate Mousse (v, g) dark Belgian chocolate with egg, butter and a shot of espresso coffee **£3.95**

Apricot & Frangipane Tart (v, n) Juicy apricot and frangipane baked in an all butter sweet pastry shell, finished with lightly toasted almonds **£4.45**

Blueberry Cheesecake with Cream (v) fresh blueberries with a cream cheese topping, served with double cream **£3.95**

Pear & Frangipane Tart (v, n) fresh pears with our own frangipane and an apricot glaze in a crisp pastry **£4.55**

Blackberry Cheesecake with Cream (v) English blackberries with lemon, cream cheese and cream on a digestive crust **£4.35**

Lemon Cheesecake (v) cream cheese and cream with fresh lemon on a buttery digestive base **£3.75**

Pumpkin & Nutmeg Tart with Cream (v) with cinnamon & ginger **£3.80**

NEW

Fresh Fruit Salad with Cream - per person (v, g) chopped seasonal fruit served with pouring cream **£3.95**

Fresh Fruit Skewer (vegan, g) seasonal fruit chunks on sticks **£1.55**

A British Winter Cheeseboard (v, n) Three United Kingdom cheeses selected seasonally and served with grapes, celery and a selection of crackers **£4.00 p/p**

warm desserts

Blackberry and Apple Crumble (v) English apples and blackberries in this favourite dessert. Served with a jug of pouring cream **£4.25**

Treacle Sponge Pudding with Custard (v) classic English syrupy pudding made with Lyles, butter, eggs and demerara. Served with custard **£4.30**

Baked Bramley Apple with Cream (v, n) English grown bramleys baked with dried fruit, no added sugar and served with cream. **£4.20**

To order: Express website or email

Order deadline: 12.00 prior working day

t: 020 7803 1212

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This menu is served from 2nd October to 31st January 2018
dietary legend: v=vegetarian, g=gluten free, d=dairy free

All items are subject to VAT

Prices may be subject to a venue commission
Please see our full terms and conditions on our website

Bowl Food

Winter 17/18



EDEN

caterers

"First we eat, then we do everything else." – M.F.K. Fisher

Whether a party, meeting or conference our bowl food provides great tasting meals which can be eaten standing or sitting. They can be ordered anytime up to mid-day for delivery the next working day. Hire of a bowl & fork for each guest is included in the price.

The food will be delivered in stainless steel dishes kept warm during the delivery in a hot box. We recommend service is made within 45 minutes of delivery. We will leave the hot box with you to help keep the food warm until service. If service will be over an extended period we recommend the use of chafing dishes or similar to keep the food warm. These can be hired from us.

For larger guest numbers we recommend waiting staff are hired from us to help with service. The equipment will be collected later in the afternoon of the delivery day or the following day.

hot bowls

Six bowl meals or twelve mini bowls baked in a tray.

Delivered in a hot box ready to serve complete with bowls and forks for each bowl.

fish & meat

Bowl Mini
Meal Bowl

Smoked Fisherman's Pie - 6 bowl meals or 12 mini bowls

Smoked Haddock, salmon, mackerel and prawns with double cream and mash, served with seasonal vegetables. Including bowls and forks **£61.50 £67.50**

Lasagne Bolognese - 6 bowl meals

A traditional lasagne with minced steak, celery, carrot, oregano and bella lodi. Including bowls and forks. **£55.50 n/a**

Shepherd's Pie - 6 bowl meals or 12 mini bowls

Minced lamb with carrot, swede and parsley topped with light mash. Served with seasonal vegetables. Including bowls and forks. **£52.20 £58.20**

Order a minimum of six bowls or twelve mini bowls of any item but then order as many portions as you wish.

fish & meat

min 6 min 12

Beef in Red Wine with Mash - 1 bowl meal or 1 mini bowl

Beef slowly braised in red wine with bouquet garni, celery, onion, carrot & button mushrooms. Served with whole grain mash. Including bowls and forks. **£9.75 £4.85**

Japanese Chicken & Rice - 1 bowl meal or 1 mini bowl (d, n)

Chicken breast with coconut, peanuts & cumin. Finished with avocado and served with rice. Including bowls and forks. **£9.70 £5.15**

Moroccan Chicken with Turmeric Rice - 1 bowl meal or 1 mini bowl (g, d)

free range chicken breast with caraway, cumin, paprika, cinnamon, fresh chilli, dried fruit and tomato, served with turmeric rice. Including bowls and forks. **£9.75 £5.35**

Lamb Rogan Josh & Rice - 1 bowl meal or 1 mini bowl

Toasted cumin and coriander seeds give depth to the classic curry; served with rice, chutney, yoghurt & naan bread. Including bowls and forks. **£11.20 £6.20**

Chilli Con Carne & Rice - 1 bowl meal or 1 mini bowl (g)

Chilli, cumin, oregano, thyme and chocolate flavour the minced beef for this classic and delicious Mexican. Served with sour cream, grated cheddar and rice. Including bowls and forks. **£9.50 £4.75**

Roast Salmon & Mint Jewelled Cous Cous - 1 bowl meal or 1 mini bowl

Harissa roasted salmon with mint jewelled cous cous and a harissa yoghurt dressing **£11.70 £5.85**

Spanish Style Lamb with Turmeric Rice - 1 bowl meal or 1 mini bowl (g, d)

Slow cooked lamb with olives, tomato & paprika served with turmeric rice **£9.50 £4.75**

Fish Cakes with Seasonal Vegetables

salmon, haddock, mackerel and prawns with parsley and spinach to fill the cakes, 2 per portion, served with seasonal vegetables and a Bearnaise sauce **£9.25 n/a**

Tarragon Chicken & Rice - 1 bowl meal or 1 mini bowl

tarragon, cream, lemon and rice makes this dish sound too simple. It's a delicious Jocelyn Dimbleby recipe. Served with long grain rice. Including bowls and forks. **£9.75 £4.85**

Chicken Korma & Rice - 1 bowl meal or 1 mini bowl (n)

Chicken thigh gently cooked in our own garam masala, coconut, garlic and natural yogurt. Served with a pilaf rice and herb garnish. Including bowls and forks. **£9.55 £4.80**

Sausage & Mash - 1 bowl meal or 1 mini bowl

Pork & Leek sausages with mustard mash and caramelised onion gravy. Including bowls and forks. **£8.85 £4.40**

vegetarian

Bowl Mini
Meal Bowl

Cannelloni - 6 bowl meals (v)

Spinach & ricotta cannelloni with Neapolitan sauce and smooth béchamel cream. Served with seasonal vegetables. **£49.20 n/a**

Roasted Vegetable Lasagne with Rocket - Bowl Meal (v)

peppers, aubergine, courgettes and cheese in a rich tomato and bechamel topped with a basil pesto. Served with rocket salad. **£49.50 n/a**

Macaroni Cauliflower Cheese Bake - 6 bowl meals or 12 mini bowls (v)

The wonderful classic everyone's Mum made but lovelier with bella lodi, crème fraiche and chopped parsley **£48.00 £54.00**

vegetarian

min 6 min 12

Butternut Risotto - 1 bowl meal or 1 mini bowl (v, g)

Butternut squash risotto made with white wine, bella lodi cheese and double cream. Served with seasonal vegetables **£8.90 £4.45**

Moroccan Vegetable Tagine & Couscous - 1 bowl meal or 1 mini bowl (vegan)

Pumpkin, sultanas, courgettes and chickpea flavoured with cinnamon, ginger and cumin. Served with minted couscous. **£8.80 £4.40**

Fusilli with Mushroom - 1 bowl meal or 1 mini bowl (v)

Oyster, chestnut & button mushrooms pan fried and tossed with fresh tarragon, bella lodi and cream, served with fusilli pasta **£8.30 £4.15**

Vegetarian Paella - 1 bowl meal or 1 mini bowl (vegan, g)

With mushrooms, peppers, artichoke hearts and fresh parsley. Served with a green salad. **£8.70 £4.35**

Thai Green Vegetable Curry & Rice - 1 bowl meal or 1 mini bowl (vegan, g, d, n)

Peppers, baby corn and cashew nut in a lime and coriander chilli coconut sauce. Served with rice. **£8.50 £4.30**

Teriyaki Noodles with Cashews - 1 bowl meal or 1 mini bowl (v, d, n)

Chinese egg noodles with teriyaki, sesame seeds, cashew nuts and peppers. Served with cucumber strips. **£8.80 £4.70**

salad bowls

delivered in their bowls complete with a fork

meal mini

Pear & Blue Cheese Salad (v, g, n) pear, blue cheese & caramelised pecan with rocket **£6.25 each £4.00 each**

Winter Salad & Beetroot (vegan, g, d) spinach, carrot, red onion, red cabbage, pepper & beetroot with a chilli & honey dressing **£5.10 each £3.90 each**

Cranberry Free Range Chicken Salad (g, d) with mixed leaves, caramelised onion & cucumber **£5.75 each £3.90 each**

Smoked Mackerel, Beetroot & Puy Lentil Salad with mixed leaves, lemon & crème fraiche **£5.95 each £3.90 each**

Asian Kale & Steamed Trout Salad with Ginger & Peanut Dressing (d, n) with red cabbage, carrot, red pepper, flaked almonds and coriander **£6.25 each £3.80 each**

Teriyaki Seared Beef Noodles Salad with Cashews (d, n) with spring onion, red peppers, mangetout, baby corn & a peanut teriyaki sauce **£6.80 each £4.10 each**

To order: Express website or email

Order deadline: 12:00 prior working day

This menu is served from 2nd Oct 2017 to 31st Jan 2018

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** chef recommended for service

Canapé

Winter 17/18



EDEN

caterers

"After a good dinner one can forgive anybody, even one's own relations" Oscar Wilde, *A Woman of no Importance*

Unless a chef is hired, canapés are delivered on platters ready to serve. Make your own selection from the column on the left or choose one of our set menus on the right.

There is a minimum order of 25 of any single item.

vegetarian

| | |
|--|-------|
| Chargrilled Courgette & Red Peppers with Houmous (vegan, g, d) pan fried peppers and homemade houmous on blackened courgette | £1.82 |
| Beetroot & Broccoli Tartlet (v) beetroot houmous & fresh broccoli in a tomato pastry tartlet NEW | £1.80 |
| Aubergine with Pomegranate (v, g) seared aubergine with yoghurt, mint and pomegranate | £1.92 |
| Goats Cheese & Cashew (v, n) lemon marinated goats cheese with toasted cashews | £1.92 |
| Crisp Cheese Risotto Arancini (h) (v) feta, tomato and tarragon fried risotto cake | £1.87 |
| Tomato Bruschetta (v) slow roasted tomato with basil and balsamic on bruschetta | £1.82 |
| Pea & Mint Crostini (vegan, d) poached pea and mint on crisp ciabatta crostini | £1.82 |
| Fig & Stilton on Oatcake (v) fig puree & Colston Basset on homemade oatcake | £1.90 |
| Bella Lodi Shortbread with Basil Pesto (v) homemade cheese shortbreads with pesto | £1.82 |
| Broccoli Picante (h) (vegan, g, d) crisp broccoli florets with chilli & garlic | £1.75 |
| Goats Curd & Sambal Oelek Crostini (v) with black olive on sour dough crostini NEW | £1.80 |
| Feta & Honey Crostini (v) with fresh thyme and a light garlic oil. | £1.87 |
| Slow Roast Tomato, Basil & Mascarpone (v, g) with grated bella lodi and lemon zest | £1.82 |

meat

| | |
|---|-------|
| Smoked Lamb with Artichoke Puree home smoked pink & tender lamb on crostini | £1.99 |
| Chicken Mousse & Parma Ham Roulade (g) with pesto & bella lodi | £1.92 |
| Teriyaki Beef (h) (d) fillet of beef flash fried in teriyaki with spring onion | £1.95 |
| Soya & Honey Beef (d) flash grilled filet on a skewer with edamame bean or chilli | £1.97 |
| Dorset N'Duja with Broad Bean & Mint Puree a Dorset take on the spicy spread with a white wine broad bean puree on sourdough crostini. | £1.75 |
| Duck Pancake & Hoisin (d, n) with cucumber and spring onion | £1.95 |
| Bacon & Prune (h) (g, d) soft prune baked in English bacon with rosemary | £1.87 |
| Cured Ham Crostini Gloucestershire ham with mascarpone | £1.92 |
| Prosciutto & Pear (g, d) fresh pear & rocket rolled in prosciutto | £1.97 |
| Jerk Chicken & Orange Skewer (d) juicy orange works well with Jamaican spiced chicken | £1.82 |
| Szechuan Pepper Chicken (d) pan fried and served with chilli jam | £1.87 |
| English Fillet (h) (d) Essex beef flash fried with Coleman's | £1.99 |
| Venison Chorizo & Beauvale on Oatcake Great Glen chorizo with a new soft blue from Cropwell Bishop with pear chutney on homemade oatcakes | £1.95 |
| Candied Bacon, Apple & Blue blue cheese with candied bacon and apple on puff pastry | £1.90 |

fish

| | |
|--|-------|
| Chalk Stream Farm Trout Gravavlax Crostini NEW with cream cheese & dill | £1.90 |
| Salmon Teriyaki (h) (d) organic salmon fillet flash fried in teriyaki on skewers | £1.99 |
| Trout Crostini Dorset trout with goat's cheese and chervil | £1.90 |
| Hot Roast Salmon Sour Bread Hebridean salmon with ricotta and lime on sour bread | £1.99 |

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h – Can be served hot
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canapé set menus

8 canapés per person

lavender

| |
|---|
| Candied Bacon, Apple & Blue Broccoli Picante (vegan, g) |
| Chalk Stream Farm Trout Gravavlax Crostini Pea & Mint Crostini (vegan) |
| Slow Roast Tomato, Basil & Mascarpone (v, g) Teriyaki Beef (h) (d) |
| Fig & Stilton on Oatcake (v) Hot Roast Salmon Sour Bread |
| £14.90p/p |

honeysuckle

| |
|---|
| Tomato Bruschetta (v) Venison Chorizo & Beauvale on Oatcake (g) Bella Lodi Shortbread with Basil Pesto (v) Salmon Teriyaki (d) Goats Cheese & Cashew (v) (n) Soya & Honey Beef (d) Hot Roast Salmon Sour Bread Beetroot & Broccoli Tartlet (v) |
| £15.25p/p |

saffron

| |
|---|
| Slow Roast Tomato Basil & Bella Lodi (v, g) Jerk Chicken & Orange Skewer (d) Salmon Teriyaki (h) (d) Dorset N'Duja with Broad Bean & Mint Puree Crisp Cheese Risotto Arancini (v) Goats Curd & Sambal Oelek Crostini (v) English Fillet & Coleman's (d) Trout Crostini |
| £14.90 p/p |

sweet

| | |
|---|-------|
| Mini Mince Tart—2 per portion—December only (v, n) our own sweet mince topped with a fresh cranberry | £1.80 |
| Lemon Meringue Tartlet (v) peaked meringue with homemade lemon curd in a pastry crown | £1.80 |
| Berry Mousse in Chocolate Cup (v, g) elegant dark chocolate with sharp season's berry mousse | £1.80 |
| Fruit Kebab (vegan, g, d) dainty colourful fruits | £1.70 |
| Fresh Fruit Tartlet (v, n) seasonal fruits with crème patissiere in sweet pastry | £1.70 |
| Sheba Chocolate Tartlet (v, n) the queen's silky rich dark sauce in a crisp case | £1.80 |

nibbles

| | |
|--|-------|
| Kettle Crisps (v) | £1.30 |
| Tortilla Chips with Salsa Dip - 40g portion (vegan) | £0.95 |
| Crudités (vegan, g, d) | £2.00 |
| Mini Bowl - Olive Mix 170g (vegan, g, d) green, black, capers and sun dried tomato in olive oil | £3.50 |
| Mini Bowl - Mixed Nuts 170g (vegan, g, d, n) walnut, cashew, hazelnut and peanut | £4.50 |
| Cheese Straws - 2 per portion (v) with chilli and cheddar | £2.50 |

everything on this menu is homemade by our chefs

Order deadline: 1200, three working days prior to the delivery day
Canapés are only delivered after 14.00.

To order: Call us to discuss
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Afternoon Tea

Winter 17/18



EDEN
caterers

*"There are few hours in life more agreeable than the hour dedicated to the ceremony known as afternoon tea."
Henry James, The Portrait of a Lady*

We provide a full afternoon tea set menu which includes all your guests will desire for a classic, English afternoon tea including home baked scones and cakes with fine teas. All you need to provide is the hot water for the tea and of course the table for service! If you don't have tables, a kettle or urn we can hire them to you. Afternoon tea can be for a minimum of 6 up to 200 people. We strongly recommend a waiter/waitress for guest numbers over 12.

afternoon tea set menu

Tea

A selection of four fine teas

English Traditional
Earl Grey
Green Tea with Orange & Lotus flower
Peppermint

Three cups per person.
Milk and sugars are supplied

Sandwiches

Four varieties of cocktail sandwiches cut into fingers

smoked salmon
cucumber (v)
chicken
egg mayonnaise (v)

Scones (v)

Home baked scones with cream and
strawberry jam

Cakes

At least three varieties of home baked cakes
which change seasonally

Equipment

The equipment required to serve all the food and tea is supplied
within the price. A kettle or urn to heat the
water is not supplied but can be hired.

Equipment supplied is: cups, saucers and teaspoons, hot water
flasks, sugar bowls, milk jugs, side plates, serving platters

£12.60 per person + VAT (min of 6)

t: 020 7803 1212
e: orders@edencaterers.london
f: 020 7803 1213
w: www.edencaterers.london



To order: Express website or email
Order deadline: 12.00 prior working day
This menu is delivered 14:00 to 17:00 Mon-Fri
This menu will be served from 2nd Oct 2017 to 31st Jan 2018
Allergen information is on our website and is supplied with your order
dietary legend: v=vegetarian, g=gluten free, d=dairy free
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Drinks

Winter 17/18



EDEN

caterers

“Coffee is a lot more than just a drink; it's something happening.” Gertrude Stein

cold drinks

| | |
|--|---------------|
| Hildon Sparkling - 330ml (each) | £0.95 |
| Hildon - Still Mineral Water - 1 litre | £2.00 |
| Hildon - Sparkling Mineral Water - 1 litre | £2.00 |
| Hildon Still - 330ml (each) | £0.95 |
| Orange Juice (1 litre) 1 litre chilled carton of pure squeezed fruit—not made from concentrates. | £3.20 |
| Apple Juice (1 litre) 1 litre chilled carton of pure squeezed fruit—not made from concentrates. | £3.00 |
| Cranberry Juice (1 litre) 1 litre chilled carton of pure squeezed fruit—not made from concentrates. | £2.80 |
| Tango - (330ml) 330ml can | £0.80 |
| 7 Up (330ml) 330ml can | £0.80 |
| Coke (330ml) 330ml can | £0.80 |
| Coke Diet (330ml) 330ml can | £0.80 |
| San Pellegrino—Blood Orange (330ml) 330ml can | £1.30 |
| San Pellegrino—Lemon (330ml) 330ml can | £1.20 |
| Ginger & Lemongrass Presse - 1 Litre (vegan, g, d) | £3.45 |
| Green Dream Smoothie - 1 litre (vegan, g, d, n) pineapple, kiwi, curly kale, almond milk, honey and chia seeds blitzed in the Nutribullet | £12.00 |
| Citrus Blast Smoothie - 1 litre (vegan, g, d) lemon, satsuma, apple and root ginger blitzed in the Nutribullet. | £11.00 |
| Freshly Squeezed Orange Juice (250ml) | £1.80 |

hot drinks

| | |
|---|-----------------------|
| Pot of Fresh Coffee (10 cups) delivered hot in insulated coffee pots. Sugars & organic milk supplied | £12.50 per pot |
| Pot of Tea (10 cups) hot water in flasks, with a selection of tagged tea bags (Earl Grey, English Breakfast, Herbal), sugars and organic milk. | £10.50 per pot |
| Ginger & Lemongrass Drink - Hot - 10 cups (vegan, g, d) homemade with root ginger and fresh lemongrass. Delivered hot in insulated flasks. | £7.00 per pot |

To order: Express website or email
Order deadline: 16.30 prior working day

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This menu is served from 2nd Oct 2017 to 31st Jan 2018
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Alcoholic Drinks

Winter 17/18



EDEN
caterers

“Wine makes daily living easier, less hurried, with fewer tensions and more tolerance.” Benjamin Franklin

house wine

Red

Baron de Baussac
Carignan Vieilles

Vin de Pays de L'Herault, South of France
An indigenous grape variety of the Languedoc, Carignan produces dark ruby red wines with plenty of body. Deep and inky red in colour, the wine is crammed with black cherry fruit

Rosé

Chateau Des Ferrages,
Roumery Rosé, Cote de Provence, France

Elegant, bright and subtle with a rose petal hue.
Fresh and fruity aromatic character with aromas of strawberry, grapefruit, citrus and peach.
Well-balanced and smooth.
£14.75 per 750ml bottle. Minimum of 6

Sparkling White Wine

Langlois Cremant de Loire Brut
Saumur, France

Vibrant and racy fruit, bread yeast flavours and zesty apple freshness is accompanied by the waxed-lemon flavours of Chenin Blanc - a variety so clearly suited for sparkling production due to its fine acidity. The addition of a fifth Chardonnay gives the fruitiness and depth.
£17.40 per 750ml bottle. Minimum of 6

White

Langlois Chateau,
Chenin Blanc, Saumur, France

A lifted fresh and approachable, fruity Saumur which offers the freshness of its chalky soil with the white flowers and honeyed characteristics of its grape varietal.
£11.70 per 750ml bottle. Minimum of 6

Champagne

Ayala Brut Majeur,
France

Pale gold in colour with a fine mousse, the wine is aromatic on the nose. On the palate, it is well balanced and shows great finesse and complexity. The Pinot Noir that gives the wine richness and a long finish while the Chardonnay adds delicacy, liveliness and freshness. Pinot Meunier, mainly from the Marne Valley, gives the wine an appealing fruitiness and roundness.

£31.70 per 750ml bottle. Minimum of 6

Sparkling Rosé Wine

Langlois Cremant de Loire Brut Rosé
Saumur, France

Lively and refreshing with good depth with attractive yeast overtones.
£17.40 per 750ml bottle. Minimum of 6

english wine **NEW**

Red

Bolney Pinot Noir

West Sussex, England 2015/2016

Packed with red cherry flavour. Goes great with soft cheese, mushroom risotto & game

£26.75 per 750ml bottle. Minimum of 6

Rosé

Lyme Bay Pinot Noir Rose

Devon, England 2015

Full of cherry & strawberry flavours. Goes great with BBQ, spice & citrus desserts

£24.00 per 750ml bottle. Minimum of 6

White

Lyme Bay Shoreline

Devon, England 2015

Vibrant citrus & grapefruit flavours. Goes great with seafood, pork & canapés

£21.90 per 750ml bottle. Minimum of 6

Sparkling Wine

Harrow & Hope Brut Reserve

Buckinghamshire, England NV

Crisp green apple & lemon flavours, very refreshing. Goes great with brunch, canapés & shellfish

£37.30 per 750ml bottle. Minimum of 6

beer

Peroni Nastro Azzurro 330ml bottle
£55 case of 24 (£2.29 per 330ml bottle)

Fuller's London Pride 568ml bottle
£32.00 case of 12 (£2.67 per 568ml bottle)

t: 020 7803 1212

e: orders@edencaterers.london

f: 020 7803 1213

w: www.edencaterers.london



To order: Express website or email
Order deadline: 16.30 prior working day

This menu is served from 2nd Oct 2017 to 31st Jan 2018

dietary legend: v=vegetarian, g=gluten free, d=dairy free
All items are subject to VAT



testimonials

Sky Media

"Please give my thanks to all the team for the catering last night. They ran the whole event brilliantly without a hiccup and we have received many compliments on the food and the service."

Skype

"As per usual Eden's service and food were first class."

Linley

"The food was absolutely delicious and beautifully presented, your team were so organised and polite and the whole evening ran so smoothly, thank you for all your hard work."

Gillian & Peter (Private)

"Everyone loved the food, which was exquisite; we know those standards aren't achieved without a total commitment to first class service and a keen attention to detail."

USPG

"Thanks to your team for the wonderful lunch they provided us. People were full of praise of the food!"

INEOS

"Thank you so much, it was more than perfect. The food was absolutely amazing and everyone was impressed. Never ever faulted Eden, you never disappoint."

Sue (Private)

"We were delighted with everything: all food & drink was delivered in good time, the food was delicious and beautifully presented, and all 3 staff were great - very organised, courteous & helpful"

Brighter Group

"The event went really, really well and the food was fantastic. We had excellent reviews from all of the guests about the food, and the staff and organisation on the night was perfect. I really could just forget about the catering and trust the Eden team to take care of everything."





customers

Eden are proud to have catered for many great people and companies, with some of them listed below.



MICHAEL KORS



FRENCH CONNECTION



Walgreens Boots Alliance



KURT GEIGER



MARINA RINALDI

