

Eden Catering

Full list of all menu's and items



Smoked Salmon Gravlax Canapé

Individual Items

A selection of finger food suitable for both corporate or private customers, or choose exactly what you want from our selection of delectable decorative petite morsels perfect for that special party and gathering .



Falafel & Cream Cheese Canapé

Finger Food Items

A selection of foods suitable for both corporate or private customers

Cold Finger Food

Price is per item

Asparagus Rolls	\$2.60	Turkish Fingers	\$3.20
Club Sandwiches	\$2.60	Fruit Kebab	\$3.20
Salmon Rolls	\$2.80	Salmon Bagels	\$3.80
Avocado Pinwheels	\$2.80	Wraps	\$3.80
Chicken Pinwheels	\$2.80	Small Fruit Platter	\$3.90
Sushi (2 pieces)	\$2.80	Fruit & Cheese Platter	\$5.50
Filled Croissants	\$3.00	Fruit Kebab & Slice Platter	\$5.50
Pistolet Rolls	\$3.00	Fruit & Cake Platter	\$5.50
Ciabatta Rolls	\$3.00	Large Fruit Platter	\$5.50
Filled Bagels	\$3.10		

[Click here to see the options or to place your order](#)

----- \$2.60 - \$5.50 per person

Hot Finger Food

Price is per item

Ham & Pineapple Pizza	\$2.60	Tempura Prawns	\$2.80
Vegetarian Pizza	\$2.60	Bacon Quiche	\$2.80
Savoury Meatballs	\$2.60	Crumbed Scallops	\$2.80
Fish Bites	\$2.60	Vol au Vents	\$2.80
Vegetarian Quiche	\$2.60	Chicken Wingdrums	\$2.80
Samosas (2 pcs)	\$2.60	Savoury Croissants	\$3.00
Sausage Rolls	\$2.60	Chicken Pasties	\$3.00
Mixed Savouries	\$2.60	Vegetarian Pasties	\$3.00
Spring Rolls (2pcs)	\$2.60	Beef Satay	\$3.00
Lantern Wontons (V) 2 pcs	\$2.60	Chicken Satay	\$3.00
Pork Wontons 2pcs	\$2.60	Lamb Satay	\$3.00
Beef Nuggets	\$2.80	Egg, Bacon & Cheese Savouries	\$3.00
Crumbed Cauliflower Florets	\$2.80	Bite Sized Hamburgers	\$3.00
Lamb Kofta	\$2.80	Onion & Feta Tart	\$3.30
Thai Chicken Meatballs	\$2.80	Filo Triangles	\$3.80
Butterfly Prawns	\$2.80		

[Click here to see the options or to place your order](#)

----- \$2.60 - \$3.80 per person

All items arrive plattered and ready to serve with napkins and sauces (where applicable)

Hot items arrive sealed in polystyrene boxes and will stay hot for approximately 1 hour

Choices can be made by you or one of our chefs who will include some vegetarian options

A surcharge will apply where numbers are below 10 All prices exclude GST and Delivery



Finger Food Items

A selection of foods suitable for both corporate or private customers

Bakery

Price is per item

Brandy Snaps	\$2.60	Scones	\$2.60
Chocolate Fudge Brownie	\$2.60	Choc. Dipped Strawberries	\$2.60
Sliced Carrot Cake	\$2.60	White Choc. Strawberries	\$2.60
Sliced Chocolate Cake	\$2.60	Christmas Mince Tarts	\$2.80
Chocolate Chip Cookies	\$2.60	Sweet Danishes	\$2.80
Dark Chocolate Cookies	\$2.60	Savoury Danishes	\$2.80
White Chocolate Cookies	\$2.60	Mixed Danishes	\$2.80
Mixed Cookies	\$2.60	Fruit Tartlets	\$2.80
Lemon Curd Tarts	\$2.60	Truffles	\$2.80
Savoury Muffins	\$2.60	Cake Slice Platter	\$2.80
Sweet Muffins	\$2.60	Blueberry Hotcakes	\$3.20
Mixed Muffins	\$2.60	Whole Carrot Cake (15 pcs)	\$38.00
Chocolate Profiterole	\$2.60	Whole Choc. Cake (15 pcs)	\$38.00

[Click here to see the options or to place your order](#)

----- \$2.60 - \$3.20 per person

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Canapé Items

Recommended as a light offering in the late afternoon and evening, for functions that are planned to last for approximately 1 to 3 hours

Hot Canapé

Price is per item

Cocktail Vegetarian Quiche	\$2.60
Cocktail Feta Tarts	\$2.60
Gourmet Butter Chicken Cocktail Savouries	\$2.60
Gourmet Thai Chicken Cocktail Savouries	\$2.60
Gourmet Beef Stroganoff Cocktail Savouries	\$2.60
Gourmet Cocktail Savouries - Mixed	\$2.60
Basil Rice Cakes	\$3.20

[Click here to see the options or to place your order](#)

----- \$2.60 - \$3.20 per person

Cold Canapé

Price is per item

Brie and Strawberry	\$2.60
Celery and Caviar	\$2.60
Chicken Pate	\$2.60
Falafel with Cream Cheese	\$2.60
Mussel and Cucumber	\$2.60
Potato Rosti	\$2.60
Crab Salad Barquette	\$2.80
Smoked Salmon Profiterole	\$2.80
Smoked Salmon Triangles	\$2.80
Stuffed Mushrooms	\$2.80
Smoked Salmon Gravelax	\$3.00
Bruschetta	\$3.00
Shrimp and Celery Baquette	\$3.40
Blue Vein and Pear Crostini	\$3.60
Cocktail Sushi in China Spoon	\$3.60
Corn Salsa with Guacamole	\$3.60
Pork and Prune Roulade	\$3.60
Cocktail Steak Tartar Barquette	\$3.60
Roast Beef Crostini	\$3.80

[Click here to see the options or to place your order](#)

----- \$2.60 - \$3.80 per person

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Canapé Items

Recommended as a light offering in the late afternoon and evening, for functions that are planned to last for approximately 1 to 3 hours

Sweet Canapé

Price is per item

Cocktail Christmas Mince Tarts	\$2.60
Cocktail Lemon Tarts	\$2.60
Cocktail Strawberry Tarts	\$2.60

[Click here to see the options or to place your order](#)

----- \$2.60 per person

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Set Menu's

Let us choose or design your own, breakfast, morning tea, lunch, afternoon tea or corporate menu to suit your function.



Filled Bagel

Morning Tea Menu's

These menus are great for anytime of the day, popular for the morning event and can be designed by you to appeal to your guests

Light Morning Tea

2 items per person

A morning tea to tickle the taste buds. Select 2 items from the finger food options

[Click here to see the options or to place your order](#)

----- \$5.30 per person

Morning Tea

3 items per person

A delicious morning tea to help the stomach see it through to lunch time. Select 1 item from the list of finger food and 1 platter option

[Click here to see the options or to place your order](#)

----- \$7.90 per person

Brunch

3 items per person

Forgot about breakfast? Can't wait till lunch? Why not try our brunch? Select 2 items from the list of finger food and 1 platter option

[Click here to see the options or to place your order](#)

----- \$10.40 per person

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Lunch Menu's

Minimum 5 items for a lunch, these menus can be designed by you to appeal to your guests

Light Lunch

5 items per person

In between meetings? Try our light lunch for a fast fix for those short of time.
Select 4 items from the list of finger food and 1 platter option

[Click here to see the options or to place your order](#)

----- \$14.50 per person

Lunch

6 items per person

A perfect lunch for any event. Select 5 items from the list of finger food and
1 platter option

[Click here to see the options or to place your order](#)

----- \$16.90 per person

Gourmet Lunch

6 items per person

Looking to impress. Try our eye catching gourmet lunch menu, designed to
impress even the most distinguished guest. Select 6 items from the list of
canapé, finger food and platter options

[Click here to see the options or to place your order](#)

----- \$22.90 per person

All items arrive plattered and ready to serve with napkins and sauces (where applicable)
Hot items arrive sealed in polystyrene boxes and will stay hot for approximately 1 hour
Choices can be made by you or one of our chefs who will include some vegetarian options
A surcharge will apply where numbers are below 15 All prices exclude GST and Delivery



Afternoon Tea Menu's

These menus are great for anytime of the day, popular for the afternoon event and can be designed by you to appeal to your guests

Light Afternoon Tea

2 items per person

An afternoon tea to wind down the day. Select 2 items from the finger food options

[Click here to see the options or to place your order](#)

----- \$5.30 per person

Afternoon Tea

3 items per person

For that second burst of energy to make it through the rest of the afternoon.

Select 1 item from the list of finger food and 1 platter option

[Click here to see the options or to place your order](#)

----- \$7.90 per person

Hearty Afternoon Tea

3 items per person

Forgot about lunch? Can't wait till dinner? Why not satisfy yourself with a hearty afternoon tea? Select 2 items from the list of finger food and 1 platter option

[Click here to see the options or to place your order](#)

----- \$9.90 per person

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Evening Menu's

Recommended as a light offering in the late afternoon and evening, for functions that are planned to last for approximately 1 to 3 hours. Menus can be designed by you to appeal to your guests

Cocktail and Canape Offerings

4 items per person

For those fancy events, why not entice your guest with these mouth watering canapés. Suitable for pre meal entertainment (1-2hours). Select 4 items from the list of canapé options

[Click here to see the options or to place your order](#)

----- \$10.50 per person

Light Evening Offerings

3 items per person

Perfect for those short and sharp events. (Ideal for a 1-2 hour cocktail function.)
Select 3 items from the list of canapé and hot canapé options

[Click here to see the options or to place your order](#)

----- \$7.80 per person

Vegetarian Delight

4 items per person

This menu is the perfect treat for that something a little bit different, though still tasty enough to entice any appetite. Suitable for a late afternoon supper (1-2hours). Upon selection choose 4 items from the list of canapé, hot canapé and sweet canapé options.

[Click here to see the options or to place your order](#)

----- \$10.20 per person

Two days notice is required for any evening menu's that include a canapé option

All items arrive plattered and ready to serve with napkins and sauces (where applicable)

Hot items arrive sealed in polystyrene boxes and will stay hot for approximately 1 hour

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Evening Menu's

Recommended as a light offering in the late afternoon and evening, for functions that are planned to last for approximately 1 to 3 hours. Menus can be designed by you to appeal to your guests

Dress to Impress

5 items per person

Looking at going that extra mile. Impress you guests with a stunning selection of canapés. (Ideal for a 3 hour cocktail function.) Select 5 items from the list of canapé and hot canapé options

[Click here to see the options or to place your order](#)

----- \$13.00 per person

Petit Fours Platter

4 items per person

A selection of homemade petit fours (for example: Chocolate Dipped Profiterole)

[Click here to see the options or to place your order](#)

----- \$8.50 per person

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Corporate Menu's

Minimum 4 items for a corporate style menu, these menus are designed to appeal to the corporate eye and taste buds

Presentation Menu

4 items per person

An office lunch to bring the whole team together. Upon selection choose 4 items from the list of finger food and platter options.

[Click here to see the options or to place your order](#)

----- \$10.90 per person

Seminar Menu

5 items per person

The perfect menu for keeping clients happy between events. Upon selection choose 5 items from the list of finger food and platter options.

[Click here to see the options or to place your order](#)

----- \$14.20 per person

Conference Menu

6 items per person

Ideal for the start, middle or end of a conference, keeping clients happy and focused. Upon selection choose 6 items from the list of finger food and platter options.

[Click here to see the options or to place your order](#)

----- \$16.90 per person

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Corporate Menu's

Minimum 4 items for a corporate style menu, these menus are designed to appeal to the corporate eye and taste buds

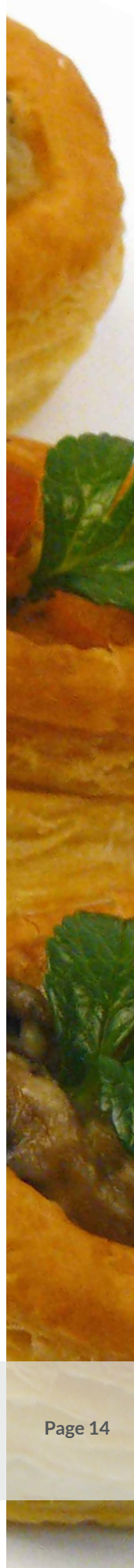
Executive Menu

7 items per person

A specialty menu designed to keep those of up-most importance feeling well looked after. Upon selection choose 7 items from the list of finger food and platter options.

[Click here to see the options or to place your order](#)

----- \$21.40 per person



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Platters

Whether your catering for ten, or 100, our platters are designed to suit any number for any occasion.



Cheese, Cracker
& Fruit Platter

Platters

Recommended as an addition to your selections of Finger Food for a more personal touch to occasions such as meetings, parties etc.

Savoury & Sweet Platters

Price is per person

Cake Slice Platter	\$2.80
Small Fruit Platter	\$3.90
Breads and Dips	\$4.80
Cheeseboard	\$5.50
Fruit & Cheese Platter	\$5.50
Large Fruit Platter	\$5.50
Fruit & Cake Platter	\$5.50
Fruit Kebab & Slice Platter	\$5.50
Petit Fours Platter	\$8.50
Antipasto Crudities	\$9.00
Vegetarian Antipasto Crudities	\$9.00
Greek Platter	\$9.50
Seafood Platter	\$14.80

[Click here to see the options or to place your order](#)

----- \$2.80 - \$14.80 per person

Two days notice is required for Antipasto Crudities, Greek Platter and Seafood Platter
Platters are made to size depending on number of people to be served

All items arrive plattered and ready to serve with napkins and sauces (where applicable)

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Buffets

Eden Catering has a wide range of buffet menus to suit your event. If you don't find something you like, just contact us and let us know - we will design a menu to fit your requirements.



★ ★ ★ Buffet 1

Main Course

Homemade Fish Goujons with Thousand Island dressing
Tender Beef and Red Wine Casserole
Savoury Rice with Sesame
Gourmet Baby Potatoes with Fresh Garden Herbs
Tossed Green Lettuce Salad with Garnishes and Vinigarette
Seasonal Vegetable Combo with Herbs
Selection of Freshly Baked Breads and Butter

Please give us a call for more details.

\$44 per person
main course only

Dessert

Freshly Brewed Tea and Coffee
Seasonal Fresh Fruit Salad
Brandy Snaps with Fresh Cream
Kiwi Fruit and Mixed Berry Pavlova

Please give us a call for more details.

\$49 per person
main course & dessert

This menu includes full waiting service, set up and clearing away of the Buffet area
The price also includes all Equipment, for example: Cutlery, Crockery, Trestle Tables etc.
All menus can be altered to suit budgets and tastes for your own personal event
A surcharge will apply where numbers are below 40 All prices exclude GST and Delivery



★ ★ ★ Buffet 2

Main Course

Oven Baked Honey Glazed Ham on the Bone
Marinated Flamed Grilled Teriyaki Chicken Breast with Spiced Plum Sauce
Roast Sirloin of Beef with a Mustard Seed Crust
(All Served with Juslie and Traditional Condiments)
Rice Pilaf with Bell Peppers
Gourmet Baby Potatoes with Fresh Garden Herbs
Roast Pumpkin and Green Bean Salad with a Dukka Dressing
Tossed Green Lettuce Salad with Garnishes and Vinaigrette
Greek Salad with Focaccia Croutons and Olives
Seasonal Vegetables Char grilled with Basil Pesto
Selection of Freshly Baked Breads and Butter

Please give us a call for more details.

\$49 per person
main course only

Dessert

Freshly Brewed Tea and Coffee
Tropical Fresh Fruit Salad in Mango Juice
Black Forest Gateaux
Brandy Snaps with Fresh Cream

Please give us a call for more details.

\$55 per person
main course & dessert

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★★★★ Buffet 1

Canapés (served before buffet)

New Zealand Cheeses, Garnishes and Crudités with Sour Cream and Ginger Dressing
Mini Thai Chicken Meatballs served on a china platter

Please give us a call for more details.

Main Course

Seafood Mornay with a Selection of Fresh Fish and Shell Fish
Rare Roast Beef with a fresh Garden Herb Crust
Oven Baked Honey Glazed Ham on the Bone
(All Served with Traditional Condiments)
Savoury Rice with Sesame
Gourmet Baby Potatoes with Fresh Garden Herbs
Hot Seasonal Vegetable Combo with Ginger and Herbs
Marinated Mushroom Salad with Balsamic Vinegar
Mesculin Salad Greens with Sprouts, Apricots and Vinaigrette
Avocado, Feta and Bacon Salad
Selection of Freshly Baked Breads and Butter

Please give us a call for more details.

Dessert

Freshly Brewed Tea and Coffee
Tropical Fresh Fruit Salad Garnished with Mint
Glazed Cherry Tart
Rich Dark Chocolate Cake
Brandy Snaps with Fresh Cream

Please give us a call for more details.

\$65 per person

canapé, main course & dessert

This menu includes full waiting service, set up and clearing away of the Buffet area
The price also includes all Equipment, for example: Cutlery, Crockery, Trestle Tables etc.
All menus can be altered to suit budgets and tastes for your own personal event
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★★★★ Buffet 2

Canapés (served before buffet)

Falafel with Cream Cheese and Pineapple
Smoked Salmon Triangles with Cream Cheese and Lemon
Mini Thai Chicken Meatballs served on a china platter

Please give us a call for more details.

Main Course

Roast Leg of Lamb with a Rosemary and Redcurrant Juslie
Chicken Schnitzel in a Parmesan and Polenta Crust
Roast Pork Sirloin with a Mustard Seed Crust
(All Served with Traditional Condiments)
Nutty Croquette Potatoes
Hot Seasonal Vegetable Combo with Ginger and Herbs
Marinated Mushroom Salad with Balsamic Vinegar
Mesculin Salad Greens with Sprouts, Apricots and Vinaigrette
Asparagus and Roast Kumara Salad
Selection of Freshly Baked Breads and Butter

Please give us a call for more details.

Dessert

Freshly Brewed Tea and Coffee
Tropical Fresh Fruit Salad Garnished with Mint
Glazed Cherry Tart
Rich Chocolate Truffle Gateaux

Please give us a call for more details.

\$69 per person

canapé, main course & dessert

This menu includes full waiting service, set up and clearing away of the Buffet area
The price also includes all Equipment, for example: Cutlery, Crockery, Trestle Tables etc.
All menus can be altered to suit budgets and tastes for your own personal event
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★★★★ Buffet 3

Canapés (served before buffet)

New Zealand Cheeses, Garnishes and Crudités with Sour Cream and Ginger Dressing
Mini Croissants with a variety of Fillings

Please give us a call for more details.

Main Course

New Zealand Oysters in a Half Shell served on Ice
Spicy Lamb Satays served with a Tomato Salsa
Continental Meat Platter with Roast Lemon and Honey Chicken Pieces,
Sausages and Salami
(All Served with an Accompaniment of Chutneys, Mustards and Pickles)
Traditional German Style Potato Salad with Bacon and Chives
Greek Salad with Focaccia Croutons and Olives
Mesculin Salad Greens with Sprouts, Apricots and Vinaigrette
Seasonal Vegetables Char grilled with Basil Pesto
Selection of Freshly Baked Breads and Butter

Please give us a call for more details.

Dessert

Freshly Brewed Tea and Coffee
Seasonal Fresh Fruit Platter with Berries
Homemade Gelato Ice Cream
Almond Biscotti

Please give us a call for more details.

\$74 per person

canapé, main course & dessert

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★ ★ ★ ★ ★ Buffet

Canapés (served before buffet)

Smoked Salmon Triangles with Cream Cheese and Lemon
Falafel with Cream Cheese and Pineapple
Mini Thai Chicken Meatballs served on a china platter
Moroccan Chicken Nibbles coated in Sesame and Paprika

Please give us a call for more details.

Main Course

New Zealand Scallop Mornay with Lemon Buttered Macadamia Nuts
Prime Scotch Fillet Served with a light Dill, Cream and Peppercorn Sauce
Seafood Platter with Salmon, Marinated Mussels, King Prawns and Seafood
Sushi Rolls

(All Served with Traditional Condiments)

Almandine Potatoes
Oven Roasted Rice with Almonds
Zucchini Provencale with Fresh Garden Herbs
Honey Glazed Carrots
Mesculin Salad Greens with Sprouts, Apricots and Vinaigrette
Selection of Continental Breads, Butter and Dipping Oils

Please give us a call for more details.

Dessert

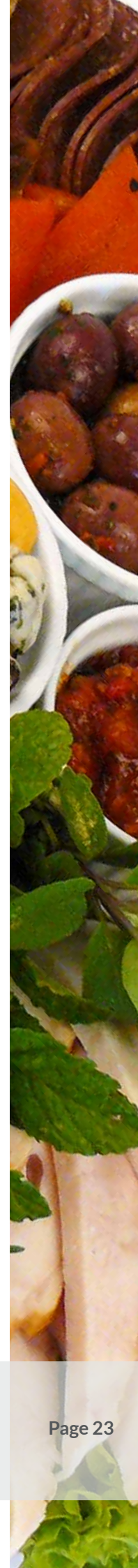
Freshly Brewed Tea and Coffee
Walnut and Apricot Meringue Torte
Seasonal Fresh Fruit Platter with Berries
Classic Tiramisu served with Fresh Cream
Almond Biscotti

Please give us a call for more details.

\$85 per person

canapé, main course & dessert

This menu includes full waiting service, set up and clearing away of the Buffet area
The price also includes all Equipment, for example: Cutlery, Crockery, Trestle Tables etc.
All menus can be altered to suit budgets and tastes for your own personal event
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Signature Buffet

Canapés (served before buffet)

Smoked Salmon Triangles with Cream Cheese and Lemon
Mini Burgers with Rice & Basil Pesto
Mini Thai Chicken Meatballs served on a china platter
Chicken and Spinach Pinwheels

Please give us a call for more details.

Main Course

Grilled Salmon Fillet with Lemon Dressing
Roast Sirloin of Beef with a Mustard Seed Crust
Marinated Flame Grilled Teriyaki Chicken Breast with Spiced Plum Sauce
(All Served with Traditional Condiments)
Feta and Caramelized Onion Tartlet topped with Slow Roasted Tomato
Gourmet Baby Potatoes with Fresh Garden Herbs
Greek Style Orzo Salad with Tomato, Feta, Olives and a Fresh Basil Dressing
Roast Pumpkin and Green Bean Salad with a Dukka Dressing
Mesculin Salad Greens with Sprouts, Apricots and Vinaigrette
Seasonal Vegetables Char grilled with Basil Pesto
Selection of Continental Breads, Butter and Dipping Oils

Please give us a call for more details.

Dessert

Freshly Brewed Tea and Coffee
White Chocolate American Brownie drizzled with chocolate
Profiteroles filled with Citrus Cream and topped with chocolate
Black Forest Chocolate Truffles
Strawberries dipped in Chocolate

Please give us a call for more details.

\$79 per person

canapé, main course & dessert

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Barbecue's

Our Barbecue menus include service staff, bbq equipment, buffet equipment, cutlery and crockery. The meat is cooked right in front of you at your chosen venue and then served as a buffet for maximum efficiency and satisfaction.



Meat & Salad Platter with Bread

Barbecue Menu 1

Main Course

Marinated Sirloin Steak
Mini Link Sausages
Marinated Chicken Breast with Soy Sauce and Ginger
(All served with traditional condiments)
Traditional German Style Potato Salad
Button Mushroom Salad with Balsamic Vinegar
Tomato and Cucumber Salad with Vinaigrette
Mesculin Salad with Seasonal Garnishes
A Selection of Freshly Baked Breads and Butter

Please give us a call for more details.

\$40 per person
main course only

Dessert

Seasonal Fresh Fruit Salad
Brandy Snaps with fresh Cream
Marbled Chocolate and Vanilla Cheesecake

Please give us a call for more details.

\$46 per person
main course & dessert

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The price also includes all Equipment, for example: Cutlery, Crockery, Trestle Tables etc.
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Barbecue Menu 2

Main Course

Barbecued Mussels in a half Shell garnished with Tomato and Basil
Marinated Sirloin Steak
Mini Link Sausages
Marinated Chicken Breast with Soy Sauce and Ginger
(All served with traditional condiments)
Traditional German Style Potato Salad
Tomato and Cucumber Salad with Vinaigrette
Mesculin Salad with Seasonal Garnishes
Seasonal Vegetables char grilled with Basil Pesto
A Selection of Freshly Baked Breads and Butter

Please give us a call for more details.

\$46 per person
main course only

Dessert

Seasonal Fresh Fruit Salad
Marbled Chocolate and Vanilla Cheesecake
New Zealand Cheeses served with a selection of Crackers

Please give us a call for more details.

\$52 per person
main course & dessert

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The price also includes all Equipment, for example: Cutlery, Crockery, Trestle Tables etc.
All menus can be altered to suit budgets and tastes for your own personal event
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Barbecue Menu 3

Main Course

Barbecued Mussels in a half Shell garnished with Tomato and Basil

Lamb Loins with Rock Salt and Rosemary

Marinated Sirloin Steak

Marinated Chicken Breast with Soy Sauce and Ginger

(All served with traditional condiments)

Traditional German Style Potato Salad

Tomato and Cucumber Salad with Feta, Olives and Croutons

Mesculin Salad with Sprouts, Apricots and Vinaigrette

Seasonal Vegetables char grilled with Basil Pesto

Caesar Salad with Bacon

A Selection of Continental Breads and Butter

Please give us a call for more details.

Dessert

Chocolate Dipped Profiteroles with Strawberries and Fresh Cream

Black Forest Gateaux

Seasonal Fresh Fruit Platter

New Zealand Cheeses served with a selection of Crackers

Please give us a call for more details.

\$59 per person

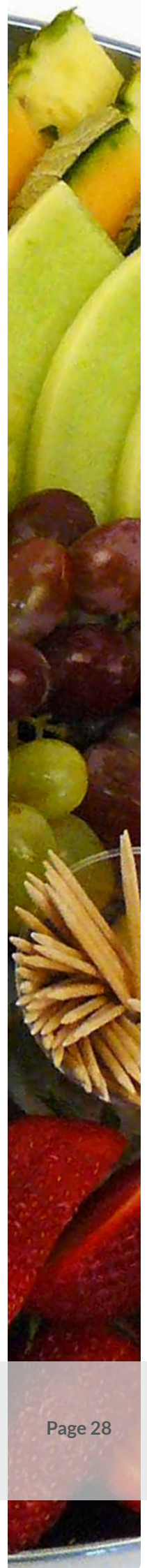
main course & dessert

This menu includes full waiting service, set up and clearing away of the Buffet area

The price also includes all Equipment, for example: Cutlery, Crockery, Trestle Tables etc.

All menus can be altered to suit budgets and tastes for your own personal event

A surcharge will apply where numbers are below 40 All prices exclude GST and Delivery



Barbecue Menu 4

Canapés (served before buffet)

Chef's selection of three types of canapé

Please give us a call for more details.

Main Course

A Selection of Chicken Satays and Vegetable Kebabs
Marinated and Grilled Whole King Prawns
Barbecued Mussels in a half Shell garnished with Tomato and Basil
Lamb Loins with Rock Salt and Rosemary
Marinated Sirloin Steak
(All served with traditional condiments)
Traditional German Style Potato Salad
Tomato and Cucumber Salad with Feta, Olives and Croutons
Mesculin Salad with Sprouts, Apricots and Vinaigrette
Seasonal Vegetables char grilled with Basil Pesto
A Selection of Continental Breads and Butter

Please give us a call for more details.

Dessert

Apricot and Walnut Meringue Torte
Chocolate Cherry Mud cake
Seasonal Fresh Fruit Platter
Freshly Brewed Tea and Coffee with After Dinner Mints

Please give us a call for more details.

\$66 per person

canapé, main course & dessert

This menu includes full waiting service, set up and clearing away of the Buffet area
The price also includes all Equipment, for example: Cutlery, Crockery, Trestle Tables etc.
All menus can be altered to suit budgets and tastes for your own personal event
A surcharge will apply where numbers are below 40 All prices exclude GST and Delivery



Dietary Requirements

Eden Catering has a wide range of gluten free and vegetarian items to suit your needs at any event. Please do not hesitate to call us for more information on these items.



Gluten Free Lamington & Carrot Cake

Dietary Requirements

Gluten Free Finger Food

Price is per item

Chicken Satays	\$3.90	Raspberry Cookies 2 pp	\$4.60
Fresh Fruit	\$3.90	Lamington	\$4.60
Sausage Roll	\$4.30	Muffin	\$4.60
Savouries	\$4.30	Scones	\$4.60
Blueberry Danish	\$4.50	Pinwheels	\$4.60
Pizza Slice	\$4.60	Filled Croissant	\$5.00
Afghans	\$4.60	Wraps (2 halves)	\$9.50
Apple Danish	\$4.60	Filled Bagel (large)	\$9.50
Carrot Cake Slice	\$4.60	Filled Cob Bun 2 pcs	\$9.50
Chocolate Cookies 2 pp	\$4.60	Sandwich	\$9.50

[Click here to see the options or to place your order](#)

----- \$3.90 - \$9.50 per person

Special Menus for Dietary Requirements

Price is per person

Gluten Free Lunch	\$21.50
Vegan Lunch	\$21.50

[Click here to see the options or to place your order](#)

----- \$21.50 per person

All items arrive plattered and ready to serve with napkins and sauces (where applicable)
Hot items arrive sealed in polystyrene boxes and will stay hot for approximately 1 hour
Choices can be made by you or one of our chefs who will include some vegetarian options
A surcharge will apply where numbers are below 10 All prices exclude GST and Delivery



Equipment Hire

If required we can provide equipment for your function, or to provide those finishing touches to your event. We are able to supply cutlery, crockery, glassware, tablecloths, tables etc. If you need to arrange any extra equipment, just let us know and we can prepare you a quote for the extras.



Water Carafe with Iced Water

Equipment Hire

Crockery

Price is per item

Side Plate (180mm)	\$0.85
Dinner Plate (270mm)	\$0.95
Dessert Bowl (160mm)	\$0.85

[Click here to see the options or to place your order](#)

----- \$0.85 - \$0.95 per item

Cutlery

Price is per item

Large Fork (TableKraft Princess Range 200mm)	\$0.85
Small Fork (TableKraft Princess Range 185mm)	\$0.85
Large Knife (TableKraft Princess Range 215mm)	\$0.85
Small Knife (TableKraft Princess Range 200mm)	\$0.85
Dessert Spoon (TableKraft Range 185mm)	\$0.85
Teaspoon	\$0.85

[Click here to see the options or to place your order](#)

----- \$0.85 per item

Glassware & Cups

Price is per item

Wine Glass	\$0.85
Champagne Flute	\$0.85
Tumbler	\$0.85
Coffee Cup & Saucer	\$0.85
Water Carafe with Handle (1.9L)	\$4.00

[Click here to see the options or to place your order](#)

----- \$0.85 - \$4.00 per item

A surcharge will apply where numbers are below 15 All prices exclude GST and Delivery



Equipment Hire

Bar

Price is per item

Bar Equipment Box	\$50.00
Ice Bin (holds 1 case of wine or 24 beer)	\$6.00
Ice (per 3 kg bag)	\$6.00

[Click here to see the options or to place your order](#)

----- \$6.00 - \$50.00 per item

Table Setting

Price is per item

Throw Over (black or red)	\$6.00
Table Cloth (suits 8ft table)	\$12.00
Trestle Table (8ft)	\$12.00

[Click here to see the options or to place your order](#)

----- \$6.00 - \$12.00 per item

A surcharge will apply where numbers are below 15 All prices exclude GST and Delivery

