



GARDEN OF EDEN
WEDDING & EVENT SERVICES
CATERING MENU

LEVEL ONE

CHOOSE ONE FROM EACH SECTION

choose more than one from any section for an additional charge

Entrees

Choose one

Grilled Chicken

Fried Chicken

Ribs

Sides

Choose one

Mostaccioli

Grilled Chicken Alfredo

Roasted Redskin Potatoes

Breadsticks included- *add garlic cheese dip
for an additional charge to wow your guests*

Salad

Choose one

Greek Salad

Cesar Salad

House Salad



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LEVEL 2

PRICES BASED ON SELECTION

Entrees

Brisket Pulled Pork
Soy Bourbon Marinated Pulled Chicken
Smoked Turkey Breast
Smoked Salmon
Andouille Sausage
Buttermilk Fried Chicken
St. Louis Ribs
Baby Back Ribs

Sides

Bacon Dog Pit Beans
4 Bean Salad
JB Mac and Cheese
JB Buttermilk Slaw
Cornbread
Mashed Potatoes
Brown Sugar and Butter Baked Apples
Potato and Cheddar Jack Gratin Potatoes
Garlic Roasted Brussel Sprouts
Fried Green Tomatoes
Texas Potato Salad
JF Green Bean Salad
JB Succotash
JB Collard Greens

Salads

Simple Salad- Mixed greens, carrot, cucumber, tomato, cheddar jack, cornbread croutons, honey mustard

BLT Salad- Mixed greens, Tomato, Cornbread croutons , blue cheese, bacon bits and chili ranch

Veggie- Mixed greens, cucumber, tomato, chickpeas, Olives, Peppers, Beets, Jalapeños, Queso Fresco and garlic parmesan vinaigrette

SXSW- Mixed greens, black beans, fresh corn, tomato, cheddar jack, and fried tortilla strips



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LEVEL 3

PRICES BASED ON OPTION SELECTION

**price upgrade options*

OPTION ONE

Your Choice of 2 Entrees

Beef Marsala:

Slow Roasted Top Round of Beef, thinly sliced accompanied by sauté mushrooms simmering in Chef Joseph's delicious Marsala Sauce

Herb Roast Chicken:

Fresh poultry direct from Michigan farmers! Plump & Juicy! Deliciously prepared with a medley of fresh seasonings

Roast Pork Tenderloin with Apples & Onions:

Roast Turkey "Grade A" Tom Turkey seasoned to perfection, slow roasted to seal in its natural juices. Presented in homestyle gravy. Cranberry sauce accompanies this traditional entrée.

**Carving Station upgrade*

Old Tavern Sausage & Peppers:

"Eastern Market" Sweet Italian Sausage deliciously roasted with medley of sweet bell pepper, fresh chopped basil and sauté' onions. Tossed with Penne pasta and Chef Joseph's signature Marinara sauce. Shaved Parmesan presented on the side.

Choice of Pasta:

Cavatappi, Penne Rigate, Fettuccine or Farfalle, Spaghetti

Choice of sauce:

Creamy Garlic Pesto, Spinach Artichoke w/Feta, Roasted Red Pepper Alfredo, Vodka Sauce or Classic Marinara w/Parmesan

Choice of vegetable, potato & salad *(see buffet sides)*

OPTION TWO

Beef Marsala:

Slow Roast Top Round of Beef, thinly sliced accompanied by sauté mushrooms simmering in Chef Joseph's delicious Marsala sauce

Chicken Breast:

Piccata, Marsala & most popular; Chef Joseph's signature Basil Cream sauce

Choice of Pasta:

Cavatappi, Penne Rigate, Fettuccine or Farfalle Pasta

Choice of sauce:

Creamy Garlic Pesto, Spinach Artichoke w/Feta, Roasted Red Pepper Alfredo, Vodka Sauce or Classic Marinara w/ Parmesan

Choice of vegetable, potato & salad *(see buffet sides)*

OPTION THREE

***Chef Carved Roasted Loin of Pork:**

*Roasted Apple Gravy or *Bacon wrapped w/Caramelized Onion Gravy*

**Upgrade to Apple & Cornbread Stuffed*

Chicken Breast:

Piccata, Marsala, & most popular; Chef Joseph's signature Basil Cream Sauce

Choice of Pasta: *Cavatappi, Penne Rigate, Fettuccine or Farfalle Pasta*

Choice of sauce:

Creamy Garlic Pesto, Spinach Artichoke w/Feta, Roasted Red Pepper Alfredo, Vodka Sauce or Classic Marinara w/ Parmesan

Choice of Vegetable, Potato & Salad *(see buffet sides)*



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LEVEL 3 SIDES

3 sides included

*price upgrade

**available on upgraded options

SIDES
CHOOSE 3

Bakers Assortment of Dinner Rolls included

Salad

Caesar

Crisp romaine tossed with cherry tomatoes, red onion.

Presented on the side: Herb Croutons, Shredded Parmesan Cheese, Creamy Caesar Dressing.

Garden Toss

Chopped romaine tossed with cherry tomatoes, red onion. diced peppers, cucumber. Presented on the side: Herb Croutons, Shredded Cheese, Italian & Ranch dressing.

Santa Fe Salad

Chopped Romaine, Crumbled Bacon, Sweet Corn, Black Beans, Cherry Tomatoes, Shredded Cheese, Herb Croutons, Chipotle Ranch and Italian Dressing

Michigan Salad

Medley of field greens, sundried cherries, mushroom, red onion. On side: Candied Pecans, Crumbed Bleu Cheese, Herb Croutons. Choice of 2 dressings. Italian, Ranch, French, Honey Mustard, Raspberry Vinaigrette

****Tossed Caprese Salad**

Garden Fresh Cherry Tomatoes, Mozzarella Balls, Fresh Basil, Cracked Black Pepper, Kosher Salt, Drizzled with Olive Oil, Balsamic Vinaigrette

Vegetable

*Vegetable Medley w/light butter sauce | Fresh Green Bean Almandine | Honey Glazed Baby Carrots | Garlic Butter Steamed Broccoli & Baby Carrots | Sweet Corn | *Asparagus Spears*

Potato/Rice

Rosemary Roasted Potatoes | Garlic & Herb Roasted Potatoes | Smothered Cheesy Potatoes

Creamy Yukon Gold Mashed Potatoes: Gravy | Roasted Garlic Smashed Redskins; Gravy.

*Au Gratin Potatoes | Scalloped Potatoes | Baked Mac & Cheese w/Crumb Topping | Rice Pilaf
option one*