

Fork & Salads

Summer 2017



EDEN
caterers

everything on this menu is homemade by our chefs

"He's (Prince Charles) very relaxed at the table, throwing his salad around willy-nilly. I didn't find him stiff at all." Madonna

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 eight guests

CHANGED

jacaranda

- Cajun Chicken with Lime (g, d)**
Cajun spiced Gloucestershire chicken with fresh lime, mizuna & radish
- Smoked Salmon & Spinach Tart**
smoked salmon, spinach & cream cheese baked in a light puff pastry tart
- Sweet Potato Tortilla (v, g)**
with red onion and coriander
- Persian Salad (vegan, d)**
peppers, cucumber, spring onion, chick peas, barberries & fresh mint with a lemon and mint dressing
- Mixed Leaves Summer Salad (vegan, g)**
with a lemon and herb dressing
- Rolls & Butter (v)**
morning baked dinner rolls with butter
- Apricot & Almond Glazed Tart (n)**
apricot baked in sweet frangipane with a sticky apricot glaze & toasted almond
- £21.50 pp or £23.00 pp inc cutlery & crockery

birch

- Smoked Pork Loin**
served with walnuts and celery
- Smoked Trout with Pickled Red Onion (g, d)**
with rock salt and fresh herbs
- Italian Summer Salad (v, g)**
buffalo mozzarella with beef tomato, avocado, basil, baby leaves and balsamic dressing
- Wild Rice Salad (v) (n)**
with mint, sultanas, rocket and chives
- Mixed Leaves Summer Salad (vegan, g)**
with a lemon and herb dressing
- Rolls & Butter (v)**
morning baked dinner rolls with butter
- Burnt Lemon Flan (v)**
sharp fresh lemon with charred sugar crust in shortcrust pastry
- £21.50 pp or £23.00 pp inc cutlery & crockery

CHANGED

oak

- Aberdeen Angus Outdoor Reared Beef - Summer (g)**
Speyside beef, roasted rare served with watercress and sunblush tomatoes
- Sweet Cured Salmon (g, d)**
Orange, lime & Maldon salt cured salmon, steamed & garnished with spring onion & micro coriander
- Watermelon & Tomato Salad (vegan, g, d)**
watermelon, tomatoes, chia seeds, blueberries, toasted pine nuts with mixed leaf and lemon vinaigrette
- New Potato & Chive Salad (vegan, d)**
with lemon & mint dressing
- Mixed Leaves Summer Salad (vegan, g)**
with a lemon and herb dressing
- Rolls & Butter (v)**
morning baked dinner rolls with butter
- Fresh Strawberry Cheesecake (v)**
English strawberries with vanilla bean, cream cheese and cream on a digestive crust
- £21.50 pp or £23.00 pp inc cutlery & crockery

equipment hire

Dinner Plate 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

- Hot Smoked Honey Salmon Niçoise - 6-8 portions (g, d)** hot roast smoked salmon with hard boiled egg, new potatoes, olives, mixed leaves and a Dijon mustard dressing. £24.50
- Steamed Trout Garden Salad - 6-8 portions (d)** steamed Dorset trout with mixed leaf, green beans, tomato & radish with mint & lemon dressing. **NEW** £24.00
- Cajun Chicken Caesar - 6-8 portions** Cajun seasoned grilled chicken with Caesar dressed cos lettuce, tomato, bella lodi and bacon. £24.75

vegetarian sharing salad bowls

- Persian Salad - 6-8 portions (vegan, d)** peppers, cucumber, chick peas, barberries & fresh mint with a lemon and mint dressing. **NEW** £19.35
- New Potato & Chive Salad - 6-8 portions (vegan, d)** with lemon & mint dressing £17.00
- Wild Rice Salad - 6-8 portions (vegan, g, d, n)** with mint, apricot, pistachio, rocket and chives with balsamic dressing £20.00
- Mixed Leaves Summer Salad - 6-8 portions (vegan, g, d)** four seasonal leaves with a lemon and herb dressing £14.50
- Watermelon & Tomato - 6-8 portions (vegan, g, d)** chopped watermelon and tomatoes, chia seeds, blueberries, toasted pine nuts with mixed leaf and lemon vinaigrette £19.00
- Superfood Salad - 6-8 portions (vegan, d)** chick peas, quinoa, julienne of raw carrot, mint & rocket with a lime & smoked paprika dressing £21.00
- Italian Summer Salad - 6-8 portions (v, g)** mozzarella, artichoke hearts, olives, baby leaves, tomato and basil with balsamic dressing £23.00

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 (for 5-7 people)** a scrumptious cold English plate to include bread rolls and a minimum of 10 different meat, fish and salad items including: roast beef, salmon, chicken, prawns, a variety of salads and sauces £57.00
- Vegetarian Meze (for 5-7 people)** a platter of yummy salads designed to offer a complete, highly nutritious and varied meal. To include bread rolls and a minimum of 10 seasonally changing different salad items £54.00

salad boxes

generous individual boxes complete with a fork and dressing

- Watermelon & Tomato (vegan, g)** chopped watermelon and tomatoes, chia seeds, blueberries, toasted pine nuts with mixed leaf and lemon vinaigrette £5.50 each
- Italian Summer Salad (v, g)** mozzarella with beef tomato, olives, basil, baby leaves and balsamic dressing £5.75 each
- Cajun Chicken Superfood Caesar** Cajun seasoned grilled chicken with Caesar dressed, edamame beans, beetroot, quinoa and mint £6.25 each
- Hot Smoked Honey Salmon Niçoise (g, d)** hot roast smoked salmon with hard boiled egg, new potatoes, olives, mixed leaves and a Dijon mustard dressing. £5.95 each
- Steamed Trout Garden Salad (d)** steamed Dorset trout with a new potato and chive salad, mixed leaves, green beans, tomato & radish with mint & lemon dressing. **NEW** £5.95 each

To order: Express website or email
Order deadline: varies according to food type. See above for detail.
This menu will be served from 1st June 2017 to 30th Sept 2017
dietary legend: v=vegetarian, g=gluten free, d=dairy free, n=contains nuts
Items marked gluten free have no gluten containing ingredients (ngci)
Allergen information is on our website and is supplied with your order
All items are subject to VAT
Prices may be subject to a venue commission
Please see our full terms and conditions on our website