



Weddings
By Eden Caterers

Sharing Feast

Opt for a laid-back, rustic style of dining with our brand new Sharing Style Menu, specially designed for weddings.

With a selection of sharing starters, mains, sides and desserts, every guest gets to dig in to a delicious medley of our homemade dishes. All serving bowls and utensils to be added separately as this can vary depending on guest numbers, tables and venues. Minimum of 30.

Sharing Starters – Please choose 1 option

Warm Starter Board

Falafel Scotch Egg, Homemade Thyme & Red Onion Sausage Rolls, Mini Roasted Vegetable Tartlets & A Selection of Artisan Bread & Flat Breads

Cured Meats Board

A selection of fine cured meats

Mediterranean Feast Sharing Slate

Sharing Slate of Italian Cured Meats, Bella Lodi with Balsamic Syrup, Char Grilled Vegetables, Marinated Bocconcini, Sunblush Tomatoes & Olives, Fresh Figs with Dolce latté & Homemade Grissini

Continued...



Prices from £30

Sharing Feast

Sharing Mains – Please choose 3 options

Meat

- Shawarma Spiced Roast Herefordshire Free-Range Chicken
- Rare Roast Beef Sirloin with Chimichurri Salsa
- Banh Mi Marinated Pork Fillet
- Slow Roasted Lamb Shoulder with Chilli, Garlic & Pomegranate

Fish

- Whole Roasted Cod Fillet with Brioche Herb Crust and White Wine Reduction
- Chilli, Coriander & Lime Marinated Salmon Fillet

Vegetarian

- Thyme Roasted Root Vegetable Tart with Saffron Mayonnaise
- Fennel, Cherry Tomato & Thyme Baked with Cream & Crispy Crumble Topping
- Baked Aubergine with Tomato, Celery, Roasted Onion & Feta

Vegan

- Slow Cooked Butternut Squash & Potatoes with Green Chilli, Tomato & Spinach
- Char grilled Aubergine & Potato Curry with Plum Tomato & Lime Leaves

Continued...



Prices from £30

Sharing Feast

Salads & Sides – Please choose 3 options

Slow Cooked Mediterranean Vegetables & Potatoes

Steamed Seasonal Baby Vegetables

Braised Saffron Rice

Roasted New Potatoes with Roasted Red Onion & Sunblush Tomatoes

Potato, Spring Onion & Lemon Salad

Greek Salad with Marinated Olives, Feta, Balsamic Glazed Onions & Watermelon

Panzanella Salad

Desserts

A Selection of Seasonal Mini Desserts & Tartlets



Prices from £30



The S Word

For us, sustainability is key. It informs everything we do, from where we source our ingredients, how we cook our food through to the lights we use in our head office.

Our knowledge and passion on the subject puts us in a good position to offer a free sustainability advice service to our clients.

Please see some of the fantastic things we do that contribute towards us receiving a 3 star rating, the highest possible, from the Sustainable Restaurant Association.

Nick

Nick Mead,
Managing Director



the percentage of lights in our head offices that are now LED

100%



we actively forage for our own ingredients when possible & in season, like berries for our jams & elderflower for our cordials



UK

where we source all of our **FREE RANGE** meat & poultry, as well as sustainably sourced fish



3★

the star rating we have from the Sustainable Restaurant Association (SRA) - the highest possible rating



50,000

the number of busy bees we keep, who make our fresh honey



3

the number of times we change our menus each year to incorporate seasonality

slow

our meat is slow-roasted in house overnight to increase tenderness & reduce energy use



74%

the approximate amount of items on our menus that are vegetarian



corn starch!

we use palm leaf platters as well as vegware cutlery and PLA film and pots for our food



proud to be paying all staff at least the London Living Wage



17

the average miles our low emissions delivery vans travel each day



we are the official foodbank charity logistical partners

local

our fruit & veg is all bought fresh from our local market and in season



ZERO TO LANDFILL

In the rare instance any food does come back to us uneaten, we dispose of it correctly using anaerobic digestion

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