

Fork & Salads

Winter 17/18



EDEN
caterers

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 8 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

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

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 - 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
- Cranberry Free Range Chicken Salad (g, d) with mixed leaves, caramelised onion & cucumber £5.75 each
- Smoked Mackerel, Beetroot & Puy Lentil Salad 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 £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)
Allergen information is on our website and is supplied with your order
Set Menus are "Set" and cannot be changed.
Prices may be subject to a venue commission
Please see our full terms and conditions on our website
All items are subject to VAT