

Hors d'oeuvres Receptions

Hors d'oeuvres Receptions let your guests socialize while the party keeps moving. Hors d'oeuvres Receptions menu pricing includes Prestige Plastic disposables, paper napkins, and black plasticware forks, knives, and spoons. Chafers are included for full service events at no charge.

Please note that there is an additional 6% Michigan Sales Tax and 18% Service Charge to all food and beverage pricing.

SILVER SELECTION

FRESH FRUIT AND CHEESE DISPLAY TWO HOT AND TWO COLD HORS D'OEUVRES SELECTIONS

Four Pieces of Hors d'oeuvres per Guest in addition to Displays

GOLD SELECTION

MINI COCKTAIL SANDWICHES FRESH VEGETABLE CRUDITE DISPLAY SWEET AND SPICY MEATBALLS FOUR HOT AND FOUR COLD HORS D'OEUVRES SELECTIONS

Twelve Pieces of Hors d'oeuvres per Guest in addition to Displays

HOT SELECTIONS

Poultry

CHICKEN TENDERS with Dipping Sauce

TURKEY AND DRIED CRANBERRIES IN PHYLLO

SESAME CHICKEN BROCHETTES

Beef

MINI CORN BEEF REUBENS on Rye

THAI BEEF BROCHETTE

Pork

BACON-WRAPPED WATER CHESTNUTS

BACON-WRAPPED CASHEW-STUFFED DATES

SAUSAGE-STUFFED MUSHROOMS

REDSKIN POTATOES topped with Bacon and Cheddar

BBQ COCKTAIL RIBS

Seafood

MINI CRAB CAKES with Red Pepper Remoulade

SHRIMP QUESADILLA HORNS

Vegetarian

SPINACH AND FETA CHEESE TRIANGLES

MINIATURE SPRING ROLLS with Plum Sauce

QUESADILLAS with Roasted Salsa

BRIE AND RASPBERRY PHYLLO CUP

PORTABELLA AND GORGONZOLA SAUTÉ in Phyllo Cup

ASSORTED MINI QUICHE

COLD SELECTION

Poultry

DEVEILED EGGS

TURKEY LAWASH PINWHEELS

Beef

TENDERLOIN ON CORSTINI WITH HORSERADISH

Pork

SALAMI HORNS with Sun-dried Tomato Cream Cheese

ASPARAGUS AND PROSCIUTTO in Phyllo Prosciutto-wrapped Melon

Seafood

SMOKED SALMON on crostini

SHRIMP PICO SALAD in Cucumber Cup

Vegetarian

SPINACH AND ARTICHOKE in Phyllo Cup

CHEVRE AND SWEET JAMAICAN RELISH in Phyllo Cup

CAPRESE SKEWERS with Cherry Tomato, Fresh Mozzarella, and Pesto Glaze

ANTIPASTO KABOB with Tri-colored Tortellini, Roasted Red Pepper, Kalamata Olives

TRAYS AND DISPLAYS

May be added to Hors d'oeuvres packages or ordered a la carte. Small serves 8-12. Large serves 20-24.

JUMBO SHRIMP COCKTAIL

Approximately 35 peeled chilled Shrimp served with Vodka-Infused Cocktail Sauce

CRUDITÉ DISPLAY

Crisp Vegetables with Cajun Buttermilk Dip

ROASTED VEGETABLE

Marinated in Olive Oil and Balsamic Vinegar

FRESH FRUIT AND CHEESE DISPLAY

TUSCAN BEEF TENDERLOIN

Sliced and served chilled with Grainy Mustard, Horseradish Cream, and Mini Pretzel Rolls

MINI COCKTAIL SANDWICHES

Deli-Style Smoked Turkey, Honey Ham, and Lean Corned Beef dressed and served on Mini Rolls

MEATBALLS

Choice of Sweet and Sour, Swedish-Style, or Barbecue

SMOKED NORWEGIAN SALMON

Whole Filet served cold with Capers, Red Onion, Chopped Egg, Whole Grain Mustard, Crackers, and Fresh Lemon (Serves 15-25)

BAKED BRIE EN CROUTE

Whole Wheat Brie wrapped in Puff Pastry served warm with Raspberry Port Wine Glaze, Crusty Baguettes, and Fresh Fruit Garnish

WARM SPINACH AND ARTICHOKE DIP

With Crusty Baquettes. (Serves 8-12.)

FULL SERVICE EVENT STAFFING FOR HORS D'OEUVRES RECEPTIONS

5 Hours Total: 2 Hours Food Service, 3 Hours for Set-up and Clean-up

EDIBLES REX *Party Planning Form*

Name/Company

Contact

Address

Email Address

Phone

Fax

Date of Event

Day of the Week

Approximate Starting Time

Approximate End Time

Type of Event

Number of Guests

Adults

Children

Location

Additional Information

EDIBLES REX MAKES IT EASY!

1. To place your order for delivery, please call (313) 922-3000.
2. Ordering deadline is 3 pm two business days prior to your event. Please call us for requests under 48 hour notice. Orders placed within 48 hours are subject to current kitchen production.
3. For delivery, there is a minimum \$150 order required excluding sales tax and service charge. There is no minimum for pick-up orders.
4. All prices are subject to 6% sales tax and 18% service charge (for deliver, set-up and serving ware). For orders outside the surrounding area, additional delivery costs may be incurred.
5. Delivery hours are from 7 am to 6 pm Monday through Friday. For weekend deliveries, please call for special arrangements. To place your order for delivery: Please call (313) 922-3000.

At Edibles Rex, our main concern is superb quality and on-time delivery with the highest degree of regard for the safe handling of your food. As a result, your deliveries arrive within 60 minutes or less of your serving time.

THE FINE PRINT

1. Prices are subject to change and we will inform you of any changes prior to ordering.
2. We reserve the right to substitute items whenever they may be unavailable due to seasonality or quality concerns.
3. **Cancellation Policy:** Changes and cancellations require concern on everyone's part. When a problem arises or a change occurs in your order, please call as early as possible. You will be responsible for all cancellations that occur after 10 am on the day before your delivery.
4. **Payment:** We accept company checks, VISA, MasterCard, American Express and cash. Credit card payments must be authorized the day before delivery. All orders require a **50% DEPOSIT** with balance due upon delivery.

THE FINE PRINT

MENU PRICES

Menus are priced per person. Menu prices do not include sales tax or service charge. Additional serving staff for sit down service, exhibition cooking and/or specialty chefs are available at an additional charge – consult your event coordinator.

SERVICE CHARGE

This charge covers incidental costs from drive time, set-up, breakdown, disposables, fuel, support staff and other services that complete your event.

GRATUITY

This is optional at the discretion of the client and greatly appreciated by the staff. We are responsible, by law, to report gratuities. Therefore, you may offer gratuities directly to servers or include with your balance, to be distributed to your server(s).

DEPOSIT AND PAYMENTS

A non-refundable deposit of 50% of total price is required to confirm (or “book”) an order. A \$500-\$1,000 “Date Deposit” will guarantee our availability to do your event until details are finalized. All orders must be paid in full prior to event. Payments made with personal check must be received at least ten business days prior to event. Cash, cashier’s check, money order or credit card must be received at least three (3) business days prior to the event.

GUEST COUNT / GUARANTEE

A guarantee minimum guest count is required with your deposit to secure your date. After that date, we will be happy to accommodate more guests, if we are notified by 1 pm, no later than three (3) business days before the event. We cannot, however, decrease the count. Food quantities and prices are based on the number of guests and the duration of the event. Client will be charged accordingly for additional guests (including musicians, photographers, or any other person retained by the client to provide services during the course of the event). Payment is due three business days before the event, with certified check, money order, cash or credit card.

SUBSTITUTIONS

We reserve the right to make substitutions when market conditions dictate, or for any reason beyond our control. All substitutions will be of comparable or greater value, and if possible, you will be notified.

CANCELLATIONS

All monies received will be applied toward future bookings.

LINENS AND RENTALS

Custom colored and specialty linens are available at an additional charge. Please contact your event coordinator for details and prices. Client will be charged replacement cost of all missing or damaged linen (including holes, snags, tears, cigarette burns, etc.) and/or rental equipment.

DAMAGES

Client assumes responsibility for any damage to items provided by caterer during their event caused by guests of that event. Client will be charged replacement cost of all missing or damaged decor, silver, china, glassware or equipment. We are not responsible for damage or replacement of client’s items or property used for their event at client’s request.

MISCELLANEOUS

We reserve the right to remove all “leftover” food and products not consumed by the end of the event. We donate reusable leftovers to Forgotten Harvest. Our insurance will not permit us to serve any perishable foods not prepared by us at your event, and if you decide to serve such foods, we are not liable for any subsequent illness of your guests. Client is responsible for any special costs such as parking or entrance fees to your event site. We reserve the right to add a predetermined charge for difficult access (i.e. loading, many stairs, long distances, sand, hills, etc.). You will be informed, whenever possible, of such charges unless they are unknown at the time of booking. We are fully licensed and insured.