

Select from Catering by Edisons' delectable cuisine packages or create a menu that communicates your individuality. Catering by Edisons also offers premium bar packages, fine linens, special event rentals, elegant table and glassware plus trained staff that operates with precision timing. Our goal is to execute your intent and ideas, flawlessly.

Passed Hors D'oevres Examples

Beef Tenderloin en brochette

Wrapped in Apple Smoked Bacon with a Sliver of Jalapeno

Shrimp Prawns en brochette

Wrapped in Apple Smoked Bacon and Glazed with Teryaki

Maine Crab Cakes with Herb Remoulade

Lump crab with a dab of fresh herb remoulade

Chicken Fried Lobster Tail Shooters with Tequila Red Sauce

Main lobster tails chicken fried and served in shot glasses

Mini Lobster Quesadillas

Petite quesadillas filled with Maine lobster, summer vegetables and exotic cheeses

Colorado Lamb Chops Brushed with Jalapeno-Mint Glaze

Petite chops glazed with tangy jelly and grilled to perfection

Sausage Stuffed Mushroom Caps

Button mushrooms filled Italian sausages and herbs

Chilled Shrimp Prawns with Red and Remoulade Sauce

Lobster Avocado and Mango Salsa on Crostini

Creamy Chicken Salad in Miniature Won Ton Cups

Smoked Salmon Mousse on Petite Baguettes

Cascading Fresh Fruit Display and Melon Carvings

Fresh Salads

Penne Pasta with Sun-dried Tomatoes and Shredded Parmesan

**Arugula and Baby Green Salad with Jicama, Strawberries,
Candied Pecans and Raspberry Vinaigrette Dressing**

**Fresh Spinach Salad with Apple Smoked Bacon Dressing, Roma
Tomato Wedges, Chopped Egg, and Onion**

**Spinach Leaf with Strawberries, Pecans, Bleu Cheese, and
Strawberry Vinaigrette**

**Fresh Mozzarella with Beefsteak Tomatoes, Baby Greens and
Pesto**

**Tossed Baby Greens Salad with scratch Vinegar and Olive Oil
Dressing with Cherry Tomatoes, Sliced Radishes, Feta Cheese
and Toasted Walnuts**

**Mixed Green Salad with Grape Tomatoes, Feta Cheese,
Cucumbers and Assorted Dressings**

Soups

**Southwest Tortilla with Smoked Chicken, Cheeses, and Tortilla
Strips**

Fresh Onion

Cheddar Cheese

Butter Nut Squash with Fresh Chives

Roasted Egg Plant and Tomato

Creamy Corn Chowder

Lobster Bisque

Watermelon Gazpacho

Entree Examples

**Grilled Beef Tenderloin Medallions with Cracked Peppercorn
Sauce**

Carved Beef Tenderloin with Caramelized Onions

**Crusted Prime Rib served with Natural Jews and Horseradish
creme**

Grilled Filet Mignon of Black Angus with Jalapeno-Bearnaise

Roasted Eye Round with Peppercorn Sauce

Apple Smoked Bacon Wrapped Beef Tenderloin

Chicken Fried Steak with Skillet Cream Gravy

All Beef Miniature Cheeseburgers on Homemade Buns

Red Snapper Vera Cruz Style

Pan Seared Chilean Sea Bass

Filet of Mahi Mahi with Pineapple Salsa

Fire Roasted Shrimp Scampi atop Linguine

Pan Seared Atlantic Salmon with Apple Cider Cream Sauce

**Penne Rigate with Mushrooms, Bell Peppers, and Sherry Cream
Sauce**

Five Pepper Pork Tenderloin with Chipolte-Sauce

Chicken Picatta with Lemon-Caper Butter Sauce

Roasted Chicken Breast with Orange Rosemary Sauce

Chicken Fried Chicken with Black Peppercorn Gravy

Grilled Lamb Chops with Caramelized Garlic Sauce

Sides

Summer Vegetables Julienne Style

Belgium Carrots

Lemon Grilled Asparagus Bundles

Crispy Green Bean Almondine

Italian Green Beans

Garlic Mashed Potatoes

Whipped Red Potatoes with Crumbled Bleu Cheese

Sweet Potato Puree

Wild Rice Pilaf

Sauteed Buttered Corn

Creamed Style Corn

Fresh Baked Cloverleaf Rolls, Silver Dollar Rolls and Loaf Breads, Jalapeno Cornbread

Desserts

Fresh Cobblers with Fresh Churned Vanilla Ice Cream

Raisin Bread Pudding with Caramel-Bourbon Sauce

Black Forest Cake

Tucson Lemon Cake with a Lemon Glaze

Fresh Cherries Jubilee and Bananas Foster

Milk Chocolate Cheesecake with Fresh Strawberries and Whipped Cream

edisons inventive catering is dedicated to the freshest ingredients and menus prepared from scratch. Our intent is to cultivate a relationship with you and learn how to transcend the highest of expectations and full-fill individual needs as they arrive. If if you have a special menu request such as a family recipe, Catering by Edisons' can duplicate the flavor that you desire.

Menus include standard china, glassware, flatware, and linen napkins.

Bar Services

edisons offers full premium bar services and packages. Each bartender is TABC certified. See our 'bar packages'.

Rentals

edisons has a selection of chivari chairs, fine linens, chafers, china and flatware. The goal is to be your turn-key operation.

Entertainment

edisons has selections of preferred vendors for engaging entertainment. Pianists, soloists, harpists, and much more are available.

Staffing

edisons has unlimited access to full time staff and black tie wait-staffing to execute the most complex events with military precision. Seamless service is imperative to a successful event.

Service Styles

edisons offers tray passing, stationary displays, stations and kiosks, seated, buffet, tasting bars, and family style.

Service Fees

An 18% service charge will be applied to each event to cover facility and catering staff. Waitstaff charges are separate.

Guarantees

edisons prepares the food on-site and from scratch. Our equipment is mobile for this reason to ensure fresh and hot quality to each product.

Prices and Contracts

We believe in transparency of our contracts. It's for this reason that we show all of our costs, breaking down every charge to the lowest common denominator by line item. There will be no hidden costs or fees or charges at the conclusion of the event unless there is awareness by you beforehand . We also believe that gratuities is at the discretion of our clients.

edisons event design consultants strive to cultivate a personal relationship with you with the goal of creating a client-based footprint for a truly one-of a kind event. edisons offers unique menus, themed events, special event services, and elaborate presentations to ensure expectations are met and exceeded.

www.edisonsdallas.com