



# bistro eden

## Group Menus - 20 guests or more

### Light Lunch Menu - \$27 per person

Includes an assortment of savoury brunch/lunch pastries, fruit platter, house made muffins and ham + parmesan arancini

### High Tea Menu - \$45 per person

Served to your table on a three tiered stand

Includes cakes, tarts, sandwiches, savouries, sparkling water, loose leaf tea, espresso coffee & juice for two hours

### Set Menu - \$29 per person

select two options, served alternately to your guests

Bruschetta, vegetables, grilled sourdough, heritage tomato, caramelised onion, pickled zucchini, and baby salad leaves with torched goats cheese (GF/DF on request)

Zucchini flowers, lightly crumbed, filled with ricotta served with roast carrot and chickpea, chilli honey and aged parmesan

Fresh tagliatelle pasta, confit heirloom tomato, broad beans, baby spinach and basil pesto (DF on request)

Summer salad of melon, prosciutto, asparagus, blood plum, walnut vinaigrette and parmesan (GF) (DF on request)

Market fish, baby fennel and broad bean salad, with roast tomato tapenade (GF)

Pork Toulouse sausage with roast tomato tapenade, baby fennel and broad beans (GF/DF)

### Drinks options

Unlimited orange juice or sparkling mineral water - \$5 per person

1L Soft drink carafe - \$8 per carafe

Espresso coffee/tea - on consumption or preorder 1 for each guest

\$4.50 sml or \$5.50 large

BYO wine and beer - \$3 per person

Final numbers due 5 days prior to your booking including any dietary requirements, we cannot guarantee we can cater for any dietary advised on the day of your event.

Payment due 2 days prior.

Contact us at [bistro@edencatering.com.au](mailto:bistro@edencatering.com.au) ph 49771335