

# Drop off Lunches

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Drop off catering in cooler-ready, high-quality disposable containers and platters with white foam plates, plasticware, and paper napkins.

Minimum order of \$150.00 for delivery. There is no minimum order for pick-up. Please note that there is an additional 6% Michigan Sales Tax and 18% Service Charge to all food and beverage pricing.

## OUR FAVORITE SANDWICH PLATTER

*\$96.00 per Platter. Includes 10 Sandwiches wrapped and cut in half*

**EDIBLES REX CHERRY CHICKEN SALAD**

**ITALIAN SUBMARINE**

**CHICKEN CAESAR WRAP**

**SMOKED TURKEY AND CHEDDAR**

**ROASTED VEGGIE WRAP**

**VEGETARIAN PASTA SALAD**

**POTATO CHIPS**

**DILL PICKLE SPEARS**

**FRESH-BAKED COOKIES**

### WRAPPED IN A RIBBON AND READY-TO-GO

Have the Sandwich Platter made into individual Box Lunches for only \$10.00 additional.

## BEVERAGES TO GO

**ASSORTED SODAS** (12 oz. Can) – **\$1.50** each

**BOTTLED WATER** (17 oz. Bottle) – **\$1.50** each

**ICED TEA** – **\$1.25** each

**JUICE** (6 oz. Can) – **\$1.25** per Guest

**BAGS OF ICE** (10 lbs.) – **\$3.00** each

## SALAD SAMPLER DISPLAY

*\$106.00 per Display. Lighter Fare in bountiful portions. Each Display serves 10.*

### ENTRÉE SALAD

*Select One*

#### **TAMMY'S CHICKEN SALAD**

Grilled Breast of Chicken, Walnuts, Mandarin Oranges, Slivered Red Onion, Crisp Cucumbers, and Tomatoes on Mixed Greens with Raspberry-Mustard Vinaigrette

#### **CHICKEN CAESAR SALAD**

Grilled Breast of Chicken atop Crisp Romaine, Asiago Cheese, Seasoned Croutons and traditional Caesar Dressing

#### **CHEF SALAD**

Smoked Turkey and West Virginia Ham, Swiss and Cheddar Cheeses, Hard-Boiled Egg, Red Onion, Tomatoes, and Cucumbers atop Mixed Greens with Garden Herb Vinaigrette and Ranch Dressings

### SIDE SALADS

*Select Three*

#### **STEAKHOUSE POTATO SALAD**

#### **VEGETARIAN PASTA SALAD**

#### **COLE SLAW**

#### **BROCCOLI AND DRIED CRANBERRY**

#### **BLACK BEAN AND CORN**

#### **FRENCH STYLE GREEN BEAN AND REDSKIN POTATO**

#### **ASSORTED POTATO CHIPS**

#### **SEASONAL FRUIT SALAD**

#### **ROLLS AND SWEET BREADS WITH CONDIMENTS**

#### **ASSORTED HOUSE-BAKED COOKIE AND BAR DESSERTS**

# EDIBLES REX *party planning form*

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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

# ordering Drop off catering

## 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.

# ordering catered events

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## 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.