

# Traditional buffets

Buffet menu pricing includes Prestige Plastic disposables, paper napkins, and black plasticware forks, knives, and spoons, bread baskets with butter. 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.

50-100 Guests / \$19.50 per Guest • 101-200 Guests / \$18.00 per Guest

## ENTRÉES

*Select Two*

### HERB-ROASTED BONE-IN CHICKEN

CHICKEN MARSALA

CHICKEN ALFREDO

CHICKEN PICCATA

BARBECUED BEEF BRISKET

SLICED PORK LOIN

with Dried Cranberries and Baked Apples

### MEAT or SPINACH FOUR CHEESE LASAGNA

BROILED WHITEFISH

with Tartar Sauce and Lemon

CHARGRILLED SALMON

with Honey Soy Ginger Glaze

## SALADS

*Select Two*

GARDEN SALAD

with Ranch and Italian Dressings

CAESAR SALAD

COLE SLAW

MUSTARD POTATO SALAD

VEGETARIAN PASTA SALAD

## VEGETABLE

*Select One*

GREEN BEANS ALMONDINE

BROCCOLI AND CAULIFLOWER

in Cheese Sauce

GREEN BEAN AND MUSHROOM CASSEROLE

BUTTERED EDAMAME AND BABY CARROTS

KEY WEST BLEND

Baby Carrots, Green and Yellow String Beans

## ACCOMPANIMENT

*Select One*

MASHED POTATOES

with Gravy

HERB-ROASTED REDSKIN POTATOES

HOMESTYLE MACARONI AND CHEESE

RICE PILAF

MOSTACCIOLI

with Marinara Sauce

ROTINI WITH AL FREDO SAUCE

## DESSERT

*Select One*

### CHEESECAKE

Plain or Strawberry Topping

### CARROT CAKE

### CHOCOLATE DECADENCE CAKE

### APPLE, PEACH, OR MIXED BERRIES COBBLER

### KEY LIME PIE

### SEASONAL FRESH FRUIT

with Strawberry Yogurt Dip

## BEVERAGE

*Select One*

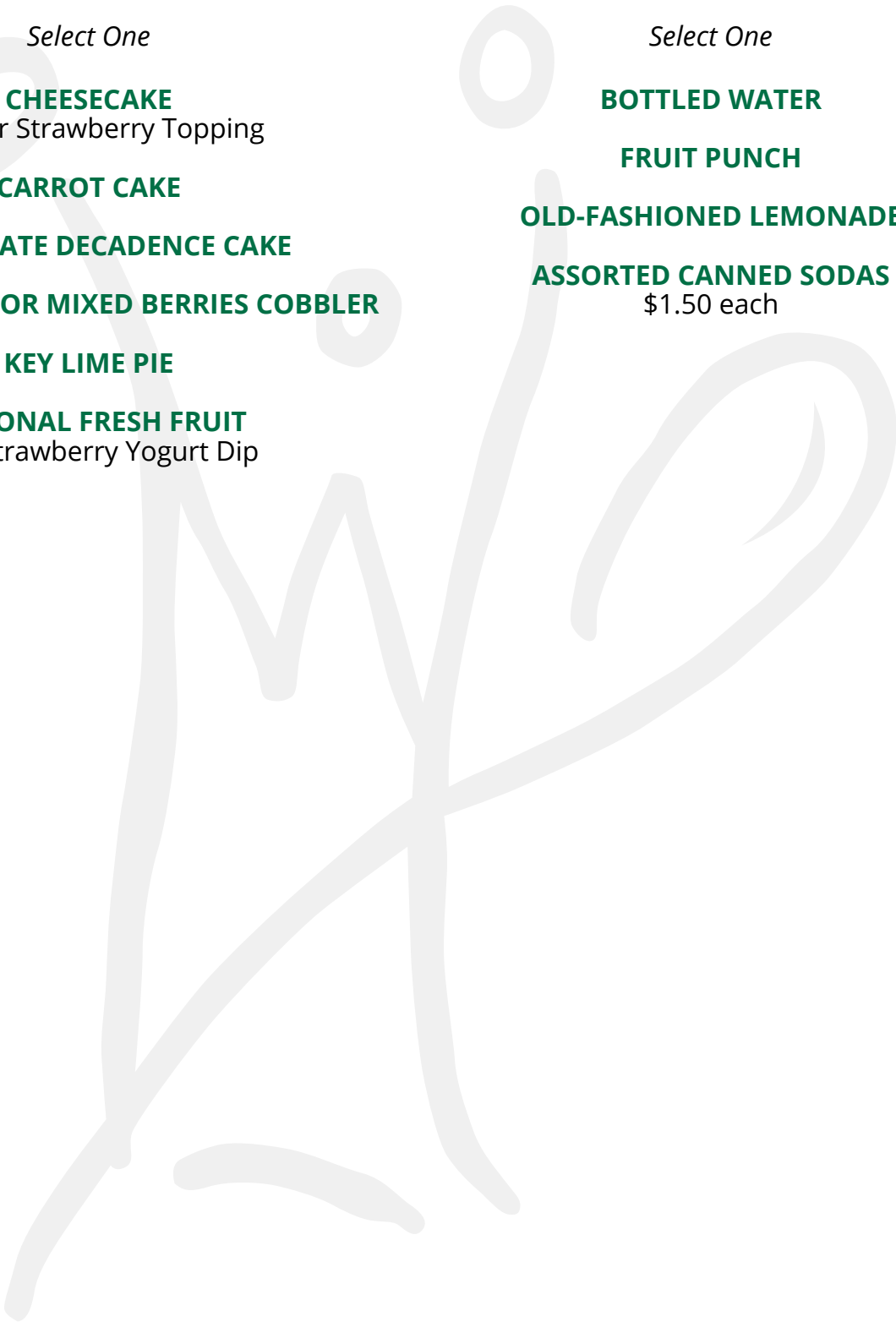
### BOTTLED WATER

### FRUIT PUNCH

### OLD-FASHIONED LEMONADE

### ASSORTED CANNED SODAS

\$1.50 each



### FULL SERVICE EVENT STAFFING FOR TRADITIONAL BUFFETS

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

50-100 Guests / \$250.00-\$375.00 • 101-200 Guests / \$375.00-\$500.00

# 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

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## 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.