



*Dedicated to embellishing life's memorable events*



**CUSTOM MENUS • SOCIAL EVENTS IN YOUR HOME • WEDDINGS  
FUNDRAISERS • CORPORATE MEETINGS • GALAS • PICNICS  
... ANY SPECIAL OCCASION FOR 2-2,000 GUESTS**

**FULL SERVICE AND DROP OFF CATERING  
PROFESSIONAL SERVERS AND BARTENDERS • RENTALS • FUNDRAISERS**

*Let us do the work, so you can enjoy!*

**CONTACT MICHELLE AT 313-922-3000 OR MICHELLE@EDIBLESREX.COM TO GET STARTED.**



# *Why select* EDIBLES REX ?

## TEMPTING MENUS, LEGENDARY SERVICE AND SMART VALUE

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### FOCUSED

Edibles Rex excels in quality food, impeccable service, and on-time deliveries with the highest regard for safe handling of your food.

### COST EFFECTIVE

Edibles Rex is sensitive to your financial needs. Because of our practices and flexibility, we make sure the lion's share of your budget is realized in your finished product. That's why we customize our menu and services to adhere to your needs.

### FULL SERVICE EVENT PLANNING

Edibles Rex's legendary customer service begins with our detail-oriented event planning staff. We interview the client to gain a full understanding of their objectives and wishes. From there, Edibles Rex can coordinate rentals, decorations, entertainment, themes, and other services to make your event spectacular while saving you valuable time. As your full service caterer, we are committed to understanding your goals and making them happen.

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*We can customize any menu. Just ask!*

# Summer Parbeque

Delicious food, ample portions, and friendly staff for your next casual event at home, at the office, in a park, or on the water.

Picnic menu pricing includes white foam disposables, paper napkins, and white 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.

## THE PATROIT

50-100 Guests / \$13.50 per Guest  
101-200 Guests / \$12.00 per Guest

### QUARTER POUND ANGUS BEEF HAMBURGERS

With Soft Buns, Cheddar Cheese, Sliced Tomatoes and Red Onion, Pickles, Ketchup, Mustard and Mayonnaise

### QUARTER POUND KOSHER BEEF HOT DOGS

With Soft Buns, Diced Onions, Sweet Relish, Ketchup and Mustard

### BARBECUED BAKED BEANS

### CHILLED SALADS

Garden Salad with Ranch and Italian Dressings, Mustard Potato Salad

### SCRUMPTIOUS DESSERTS

Chilled Watermelon Slices, Decadent Bar Desserts and House-Baked Cookies

**BOTTLE WATER** or **OLD-FASHIONED LEMONADE**

## THE WAGON TRAIL

50-100 Guests / \$16.50 per Guest  
101-200 Guests / \$15.00 per Guest

### SMOKED BEEF BRISKET

Slow-roasted and served with Silver Dollar Rolls

### BUFFALO CHICKEN

Grilled Chicken Breast with Spicy Buffalo Glaze

### QUARTER POUND KOSHER BEEF HOT DOGS

With Soft Buns, Diced Onions, Sweet Relish, Ketchup and Mustard

### BAKED POTATO BAR

With Shredded Cheddar, Sour Cream, Chopped Scallions and Butter

### CHILLED SALADS

Creamy Cole Slaw, Vegetarian Pasta Salad

### SCRUMPTIOUS DESSERTS

Chilled Watermelon Slices, Summer Fruit Cobbler and House-Baked Cookies

**BOTTLE WATER** or **OLD-FASHIONED LEMONADE**

## BACKYARD BARBECUE

50-100 Guests / \$15.50 per Guest  
101-200 Guests / \$14.00 per Guest

### SLOW-ROASTED BARBECUE PORK SPARE RIBS

Dry-rubbed, roasted, and smothered with our Signature Sweet Sauce

### BARBECUED CHICKEN

Succulent Bone-In Chicken smothered with our Signature Sweet Sauce

### QUARTER POUND KOSHER BEEF HOT DOGS

With Soft Buns, Diced Onions, Sweet Relish, Ketchup and Mustard

### HOMESTYLE MACARONI AND CHEESE

#### CHILLED SALADS

Garden Salad with Ranch and Italian Dressings, Creamy Cole Slaw

#### SCRUMPTIOUS DESSERTS

Chilled Watermelon Slices, Apple Pie and House-Baked Cookies

**BOTTLE WATER** or **OLD-FASHIONED LEMONADE**

## THE MEDITERRANEAN

50-100 Guests / \$16.50 per Guest  
101-200 Guests / \$15.00 per Guest

### GRILLED MARINATED CHICKEN KABOBS AND BEEF KABOBS

### QUARTER POUND KOSHER BEEF HOT DOGS

With Soft Buns, Diced Onions, Sweet Relish, Ketchup and Mustard

#### WILD RICE PILAF

#### CHILLED SALADS

Grilled Marinated Vegetable Platter, Hummus and Tabouli

#### SCRUMPTIOUS DESSERTS

Chilled Watermelon Slices, Baklava, Lemon Bars and House-Baked Cookies

**BOTTLE WATER** or **OLD-FASHIONED LEMONADE**

## FESTIVE ADD-ONS

### ICE CREAM CART WITH UMBRELLA - \$185.00

Includes 75 assorted frozen novelties: ice cream sandwiches, fudge pops, popsicles, Strawberry Shortcake, Klondike Bars, and more!

### POPCORN - \$75.00

50 Red and White Boxes of Buttery Popcorn

### SMOOTHIES AND FROZEN CAPPUCCINO - \$6.00 PER GUEST

Includes Bar Blenders, Two Fruit Smoothies with Fresh Fruit Garnish, Frozen Cappuccino with Whipped Cream and Chocolate Syrup.

## FULL SERVICE EVENT STAFFING FOR SUMMER BARBECUE

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 • Chef with Grill (Optional) \$300.00

# 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

# strolling suppers

More interactive than a buffet and more casual than a plated dinner, Strolling Suppers are a popular event trend. Food stations placed throughout your event offer a variety of items in sampling portions. Great for charity events, corporate mixers, unique weddings, and any high-energy event. Per guest pricing is based on full dinner portions with a two hour food service.

Strolling Suppers 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.

50-100 Guests / \$38.00 per Guest • 101-200 Guests / \$35.00 per Guest

## SALAD STATION

*Includes*

### MICHIGAN SALAD

Mixed Greens, Mandarin Oranges, Pecans, Dried Cherries, Cucumbers, Onions, Crumbled Blue Cheese with Raspberry Vinaigrette

### CAESAR SALAD

Romaine Lettuce, Asiago Cheese, Seasoned Croutons, and Caesar Dressing

### SEASONAL FRUIT DISPLAY

## THE CARVERY

*Includes Silver Dollar Rolls, Grainy Mustard and Horseradish Cream*

*Select Two*

### OVEN-ROASTED TURKEY

with Cranberry Stuffing

### BEEF TENDERLOIN

with Peppercorn Crust

### PORK LOIN

with Dried Cranberries and Baked Apples

### NEW ZEALAND LAMB CHOPS

### CHARBROILED SALMON FILET

with Soy Honey-Ginger Glaze

### CHILLED SMOKED NORWEGIAN SALMON

with Capers and Lemon

## ON THE SIDE

*Select Two*

### DOLCE PASTA

Rainbow Cheese Tortellini and Bow Tie Pastas with your choice of sauces: Marinara, Alfredo, and Pesto accompanied by Grated Asiago Cheese and Garlic Toasts.

### MEDITERRANEAN

Hummus, Tabouli, Assorted Pitas and Flatbreads with Imported Cheeses, Spreads, Stuffed Grape Leaves, Olives, and Pickled Vegetables.

### CLOUD 9 MUSHROOMS

Shitake, Crimini, Portabella, and Button Mushrooms sautéed in Bourbon Cream Sauce accompanied by Buttery Spaetzle and Purple Cabbage Carrot Slaw.

### SMASHED POTATO BAR

Homestyle Garlic Mashed Potatoes with a vast array of toppings, to include: Sour Cream, Chopped Scallions, Diced Red Peppers, Fried Onions, Crispy Bacon, Shredded Cheddar, and Mushroom Gravy.

### VEGETABLE STIR FRY

Asian and American Vegetables gently tossed stir-fry style in our Sizzling Wok with our House Blend of Seasonings and Sesame Oil. Accompanied by Soy Sauce and our Signature Coconut Rice served out of Mini Chinese Take-Out Containers.

## SWEET ENDINGS

*Select One*

### ICE CREAM SUNDAE BAR

Chocolate and Vanilla Ice Creams scooped-to-order with your choice of toppings: Fresh Bananas, Chopped Nuts, Maraschino Cherries, Sprinkles, Crushed Oreo Cookies, Chocolate Chips, Whipped Cream, and Warm Butterscotch and Fudge Sauces.

### CRÊPES SUZETTE

Flambéed-to-order with a pat of creamy butter and orange liquer, filled with Apple, Cherry, or Chocolate, topped with Whipped Cream.

### ULTIMATE SWEET SELECTION

Our grand variety of sweets beautifully displayed on tiered platters, to include: Mini Cheesecakes, Mini Eclairs, Mini Napoleons, Brownies, Petite Pastries, House-Baked Cookies, Lemon Bars and More!

### FULL SERVICE EVENT STAFFING FOR STROLLING SUPPERS

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

50-100 Guests / \$375.00-\$500.00 • 101-200 Guests / \$500.00-\$650.00



# 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

\$8.95 per Guest, 1½ Hours of Service

**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

\$21.95 per Guest, 2-3 Hours of Service

**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 – \$49.00**

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

### **CRUDITÉ DISPLAY – \$25.00 / \$40.00**

Crisp Vegetables with Cajun Buttermilk Dip

### **ROASTED VEGETABLE – \$35.00 / \$65.00**

Marinated in Olive Oil and Balsamic Vinegar

### **FRESH FRUIT AND CHEESE DISPLAY – \$35.00 / \$65.00**

### **TUSCAN BEEF TENDERLOIN – MARKET PRICE**

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

### **MINI COCKTAIL SANDWICHES – \$25.00 / \$45.00**

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

### **MEATBALLS – \$40.00 / \$70.00**

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

### **SMOKED NORWEGIAN SALMON – \$125.00**

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

### **BAKED BRIE EN CROUTE – \$50.00**

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 – \$30.00**

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

*50-100 Guests / \$375.00-\$500.00 • 101-200 Guests / \$500.00-\$650.00*

# breakfast buffets

Fluffy scrambled eggs and a hot cup of coffee, what a great way to start the day! Breakfast menus may be served as late as 11 am for brunch events.

Breakfast Buffet menu pricing includes white foam disposables, paper napkins, and white 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.

## THE FRENCHMAN

50-100 Guests / \$13.00 per Guest  
101-200 Guests / \$11.50 per Guest

### FRENCH TOAST STRATA

with Tart Michigan Cherries and Warm Syrup

### SCRAMBLED EGGS

### HASHBROWNS

### MAPLE SAUSAGE LINKS

MUFFINS, DANISH, BAGELS WITH CREAM  
CHEESE, BUTTER AND JAM

### SEASONAL FRUIT SALAD

### CHILLED ASSORTED JUICES

### COFFEE, DECAF, AND HOT TEA

## THE ALL-AMERICAN

50-100 Guests / \$10.00 per Guest  
101-200 Guests / \$8.50 per Guest

### SCRAMBLED EGGS

with Sautéed Onions, Peppers and Cheese

### BISCUITS WITH SAUSAGE GRAVY

MUFFINS, DANISH, BAGELS WITH CREAM  
CHEESE, BUTTER AND JAM

### SEASONAL FRUIT SALAD

### CHILLED ASSORTED JUICES

### COFFEE, DECAF, AND HOT TEA

## THE RANCHEROS

50-100 Guests / \$13.00 per Guest  
101-200 Guests / \$11.50 per Guest

### BREAKFAST BURRITOS

with Roasted Red Pepper and Cheese Scrambled Eggs

### REFRIED BEANS AND SALSA

### THICK-SLICED HAM

MUFFINS, DANISH, BAGELS WITH CREAM  
CHEESE, BUTTER AND JAM

### SEASONAL FRUIT SALAD

### CHILLED ASSORTED JUICES

### COFFEE, DECAF, AND HOT TEA

## BREAKFAST BUFFET ADDITIONS

### **SMOKED SALMON PLATTER (Serves 15-25) – \$125.00**

With Cream Cheese, Capers, Chopped Red Onion, Chopped Egg

### **JUMBO SHRIMP COCKTAIL (3 Pieces) – \$4.95 per Guest**

### **OMELETTE STATION – \$3.50 per Guest**

*\$125.00 Additional Chef Fee*

Made-to-order with choice of Vegetable, Cheese, and Meat fillings

### **CARVING STATION – \$4.50 per Guest**

*\$125.00 Additional Chef Fee*

Roast Turkey Breast and Beef Tenderloin with Silver Dollar Rolls, Grainy Mustard, and Horseradish Cream

### **CRÊPES SUZETTE – \$3.50 per Guest**

*\$125.00 Additional Chef Fee*

Flambéed-to-order with a pat of creamy butter and orange liqueur, filled with Apple, Cherry, or Chocolate, topped with Whipped Cream.

### **SMOOTHIES AND FROZEN CAPPUCCINO – \$6.00 per Guest**

Includes Bar Blenders, Two Fruit Smoothies with Fresh Fruit Garnish, Frozen Cappuccino with Whipped Cream and Chocolate Syrup.

## BREAKFAST TRAY SELECTIONS

*Small serves 10-12. Large serves 20-24.*

### **PASTRIES – \$23.00 / \$42.00**

Assorted Muffins, Fruit Danish, Donuts, Streudel and Coffee Cake

### **BAGELS – \$16.00 / \$29.00**

Pre-Sliced Sweet and Savory Assortment with Cream Cheese, Butter, and Jam

### **SEASONAL FRESH FRUIT – \$28.00 / \$48.00**

### **FULL SERVICE EVENT STAFFING FOR BREAKFAST 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*

# 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

# Full service beverages

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Edibles Rex's experienced bartenders know how to mix it up! Full service beverages includes bar equipment (coolers, pitchers, scoop, etc.), ice, clear plastic cups, and white beverage napkins.

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

## SODA AND JUICE BAR

**SODA AND JUICE BAR – \$2.50 per Guest**

**SODA, JUICE, MIXERS AND BAR FRUIT – \$3.50 per Guest**

Alcoholic beverages to be provided by Client.

**SMOOTHIES AND FROZEN CAPPUCCINO – \$6.00 per Guest**

Includes Bar Blenders, Two Fruit Smoothies with Fresh Fruit Garnish, Frozen Cappuccino with Whipped Cream and Chocolate Syrup.

**MARGARITA BAR – \$4.50 per Guest**

Includes Traditional Margarita, Piña Colada, and Strawberry Daquiri Mixes with Fresh Fruit Garnish.

### EVENT STAFFING FOR FULL SERVICE BEVERAGES

Uniformed Bartenders and Servers are available for \$125.00 per Staff (Maximum 5 hours of service).  
One bartender for every 100 Guests is suggested.

# 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.