

EDISON

RESTAURANT & EVENT CENTER

Breakfast Selections

Continental Breakfast: \$9.95 Per Person

Cinnamon Buns, Muffins, Bagels, Assorted Yogurts, hard boiled eggs,
Fresh Cut Fruit, Juice, Coffee & Tea

Full Breakfast Buffet: \$14.95 Per Person

Muffins, Cinnamon Buns, Fresh Cut Fruit Salad, French Toast, Bacon, Sausage, Home Fries, Scrambled Eggs, Juice,
Coffee and Tea

Add Breakfast Pizza: Scrambled Eggs, on a bed of sausage gravy, sausage, cheddar jack cheese, and bacon \$13.95++
each

Brunch Buffet: With one entree \$19.95 add a second for \$23.95 Per Person

Home Fries

Bacon & Sausage

French Toast, or, Pancakes

Scrambled Eggs

Seasonal Mixed Garden Salad

Fresh Seasonal Fruit Salad

Muffins & Breakfast Pastries

Coffee, Tea & Juice

Please choose your entree from: Pasta Prima Vera, Marinated Grilled Steak Tips, Chicken Piccata, Chicken Parmesan,
Vegetable Lasagna, Baked Haddock

Optional Omelet Station

Add an omelet station to your brunch with bacon, sausage, ham, onion, peppers, mushrooms, tomatoes and cheese
additional \$5 per person plus \$50 chef fee

The consumption of raw and undercooked egg, fish or beef products may elevate your risk of contracting food borne illness. Please advise of any special dietary needs. A 20% administrative fee and 6% Florida sales tax will be added to all billing.

Luncheon Selections

Luncheon Buffet: \$24.00 Per Person

Salad Bar to include; mixed greens and vegetables with a collection of nuts, dried fruit, croutons, cheeses and gourmet dressings

Pasta and Vegetable Alfredo

Marinated Sliced Pork Loin with Fuji Apple Glaze

Chicken Picatta , **OR**, Chicken Marsala

Rice Pilaf, **OR**, Roasted Red Bliss Potatoes, **OR**, Garlic Mashed Potatoes

Chef's choice vegetable

Fresh baked rolls and butter

Fresh Dessert Display

Coffee, tea and decaffeinated coffee

Plated Lunch: \$19.95 Per Person

Will include a plated tossed salad, or soup of the day, fresh rolls, Chef's choice fresh vegetable and starch

Please select up to two choices for your guests: (each additional choice \$4.00 per person)

Baked Haddock with Lemon Wine Sauce,

Pan Seared Salmon with Spinach, Mushrooms and Cherry Tomatoes

Chicken Picatta, Chicken Marsala, Chicken Parmesan

Roasted Top Round of Beef

Pasta Primavera

Shrimp Scampi with pasta and sautéed vegetables

Coffee and tea

Fresh selection of desserts

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Appetizer, Soups and Salad Selections

Appetizers: Cost Based on 100 pieces

Cheese & Cracker Display w/Fresh Fruit \$300.00 (for 100pp)

Fresh Fruit display \$200.00 (for 100pp)

Vegetable Crudités w/Dips \$150.00 (for 100pp)

Chicken Teriyaki Skewers \$175.00

Beef Teriyaki Skewers \$190.00

Cocktail Meatballs \$150.00

Pork Pot Stickers \$175.00

Prosciutto Wrapped Melon \$175.00

Miniature Lump Crab Cakes with our House-Made Herb Remoulade \$250.00

Stuffed Mushrooms: 3 Varieties; Veggie and cheese \$150.00, Meat \$175.00, or Seafood \$200.00

Vegetable Spring Rolls \$150.00

Scallops Wrapped in Bacon \$250.00

Shrimp Cocktail \$325.00

Chilled Crab Legs \$325.00

Smoked Salmon Canapés \$125.00

Mediterranean Display: featuring Hummus, Pita Bread, Stuffed Grape Leaves, traditional Spanikopita \$275.00 (for 100pp)

Soups:

New England Style Clam Chowder

New England Corn Chowder

Chili

French Onion

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Salads:

Traditional Tossed: Mixed Summer Greens and Vegetables served with choice of 2 dressings

Antipasto: A bed of romaine arranged with salami, pepperoni, ham, provolone cheese, marinated mushrooms, marinated artichoke hearts, tomatoes, cucumbers, red onions, boiled eggs, croutons and a dusting of Romano cheese served with Italian dressing (add'l 3.50 per person with menu)

Great Caesar Salad: Romaine Greens tossed with Shredded parmesan, croutons and creamy Caesar dressing

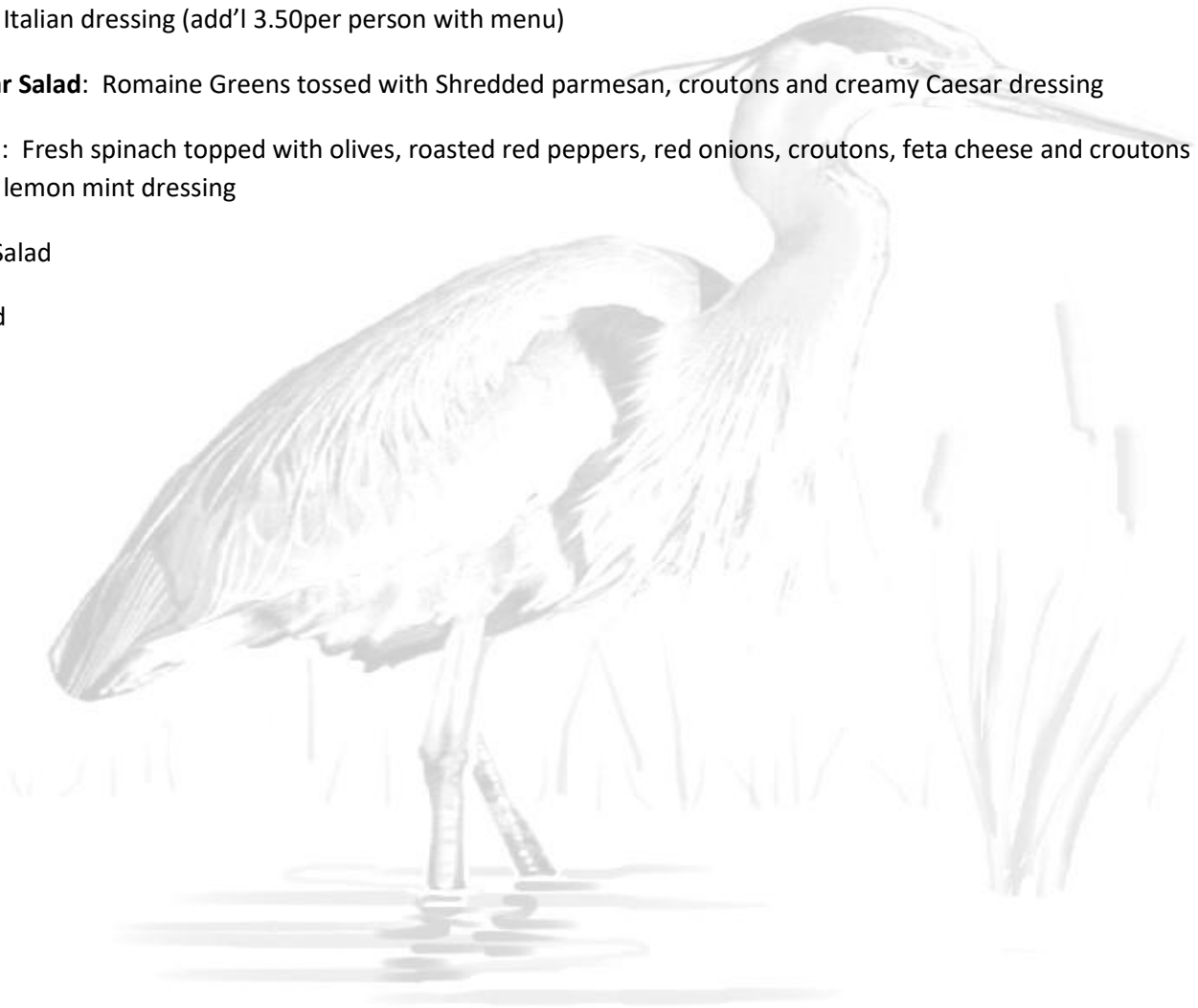
Greek Salad: Fresh spinach topped with olives, roasted red peppers, red onions, croutons, feta cheese and croutons served with lemon mint dressing

Fresh Fruit Salad

Potato Salad

Pasta Salad

Cole Slaw



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Dinner Selections

The T. Edison Buffet: \$34.00 Per Person (minimum 20 people)

Salad Bar to include; mixed greens with a selection of fruits, nuts, cheeses, croutons, cheeses and Gourmet dressings

Roasted Prime Rib of Beef au jus (carved)

Baked herb encrusted Haddock with wine and lemon

Chicken Marsala

Rice Pilaf

Roasted Potatoes

Chef's choice vegetable

Fresh baked rolls and butter

Fresh Dessert Display

Coffee and Tea

Italian Buffet: \$26.00 Per Person

Caesar Salad

Antipasto (available for an additional \$2.00 per plate)

Italian bread and garlic bread

Pasta with Chef's secret recipe Marinara sauce

Meatballs or Italian Sausage

Three Cheese Lasagna

Chicken Parmesan (Veal available for an additional \$4.00 per plate) **OR** Eggplant Parmesan

Fresh selection of Italian themed desserts, **or**

Traditional Cheese and fruit plate

Coffee and tea

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Edison Patio BBQ: \$19.95 per person

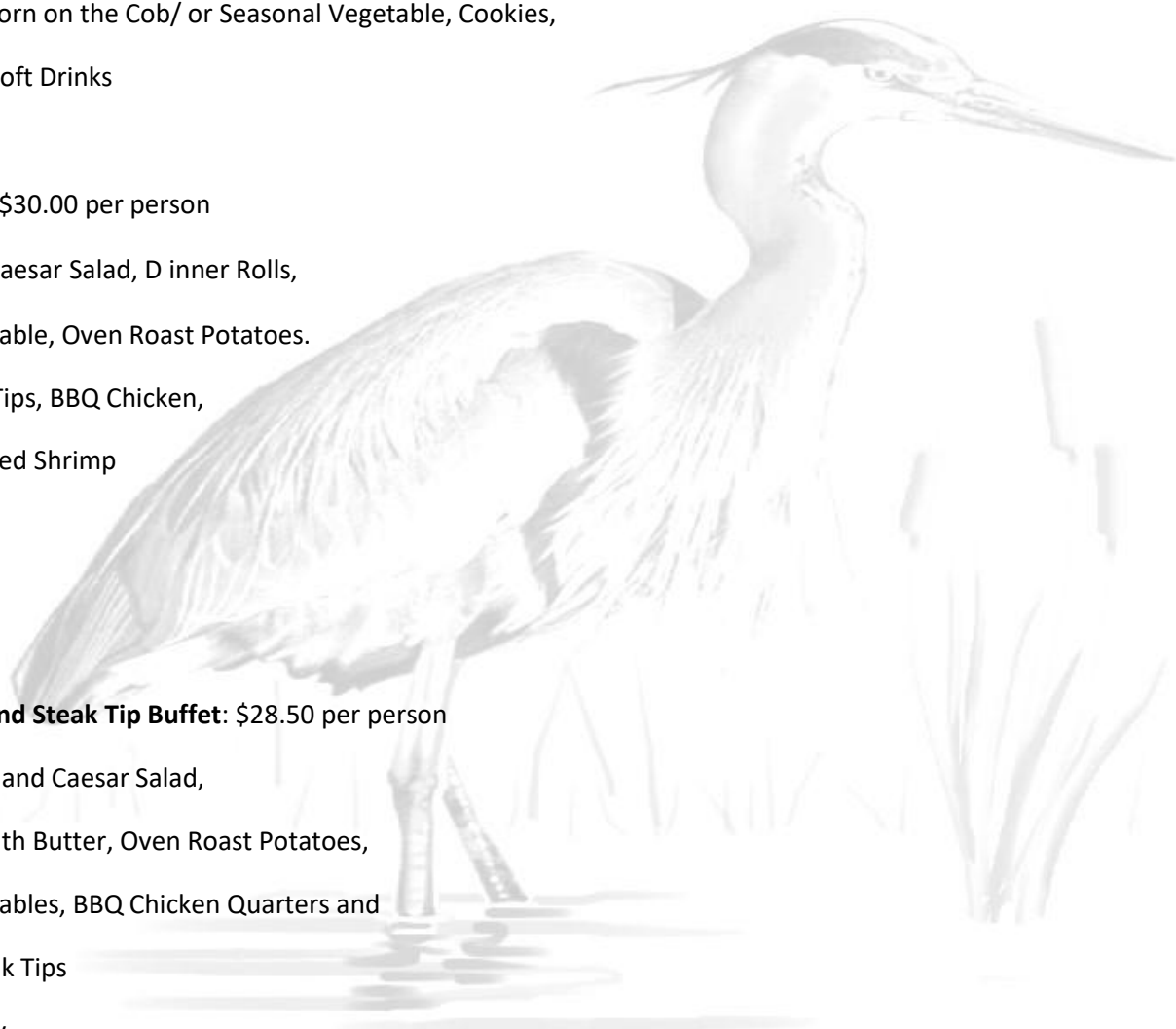
Tossed Garden Salad, Hamburgers/Cheeseburgers,
Grilled Chicken Sandwiches, Pulled Pork, Baked Beans,
Potato Salad, Corn on the Cob/ or Seasonal Vegetable, Cookies,
Brownies and Soft Drinks

Deluxe Buffet: \$30.00 per person

Tossed Salad, Caesar Salad, Dinner Rolls,
Seasonal Vegetable, Oven Roast Potatoes.
Teriyaki Steak Tips, BBQ Chicken,
Marinated Grilled Shrimp
Dessert Display
Coffee and Tea

BBQ Chicken and Steak Tip Buffet: \$28.50 per person

Tossed Garden and Caesar Salad,
Dinner Rolls with Butter, Oven Roast Potatoes,
Seasonal Vegetables, BBQ Chicken Quarters and
Marinated Steak Tips
Dessert Display
Coffee and Tea



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Plated dinner choices: Will include a choice of soup or salad, fresh rolls, starch, vegetable, dessert, coffee and tea

Prime Rib \$30.00 Per Person

8oz Filet Mignons wrapped with bacon glazed with a rich demi-glaze reduction \$36.00

Baked Stuffed Shrimp with seafood stuffing (4) \$31.00

Surf n Turf Petite Filet with 2 jumbo, seafood stuffed shrimp \$38.00

Seafood Newburg including Scallops, Shrimp, Lobster and Haddock \$38.00 Per Person

Herb and Cream Cheese filled Chicken Breast with roasted red pepper volute \$29.00 Per Person

Chicken Marsala \$25.00 Per Person

Chicken Piccata \$25.00 Per Person

Stuffed Chicken with Bread, Cranberry, Sausage and Walnuts finished with chicken volute \$27.00 Per Person

Roasted Lamb Chops served with au jus and mint jelly \$28.00 Per Person

Roasted half Chicken finished with volute \$25.00 Per Person

Baked Ham or Grilled Ham Steak finished with pineapple sauce \$25.00 Per Person

Roasted Lamb Leg served with au jus and mint jelly \$26.00 Per Person

Roasted Turkey with stuffing, and gravy \$23.00 Per Person

Grilled Mahi Mahi with Mango Salsa \$25.00 Per Person

Baked Atlantic Haddock with Lobster Cream Sauce \$25.00 Per Person

Sliced Roast Loin of Pork with Fuji Apple Glaze \$25.00 Per Person

Pan Roasted Salmon topped with spinach, mushrooms and roma tomatoes \$25.00 Per Person

Sliced Roast Sirloin with Mushroom Demi Glace \$25.00 Per Person

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Golf Outing Selections

Breakfast To Go: \$6.75 per person

Muffin, Granola Bar, Piece of Fresh Fruit

Orange Juice and Coffee Station

Placed on cart just prior to start.

Cook-out at the Turn at the Snack Bar: \$14.00 with minimum of 72 players

Grilled Hot Dogs, Hamburgers/Cheeseburgers, Chicken Sandwiches, Pasta & Vegetable Salad, Coleslaw, Chips, Cookies, Brownies and Soft D rink

(if less than 72 players please add \$75 chef fee)

Boxed Lunch: \$9.50 per person

Placed on Carts before Start or

Available at Snack Shack - Fresh Made Sandwich

on Kaiser Roll, Bag of Chips, Fresh Fruit,

Fresh Baked Cookie and a Soft D rink

(H am & Cheese, Tuna, Turkey or Chicken Salad, Vegetarian options available)

Specialty Menu Selections

Chef's Special Occasion Seven Course Experience: \$125.00 Per Person

Tart of garden tomatoes, basil and goat cheese

Consume of Chicken with Lobster wonton and julienne of vegetables

Grilled Sea Scallops and Romaine greens finished with sesame and rice wine dressing

Tips of Tenderloin wrapped with prosciutto ham lightly grilled finished with a fig and balsamic reduction served with grilled mini squash

Grilled Jumbo Shrimp served on a bed of confetti rice with a mango and jalapeno relish

Roasted Lamb Chops

White chocolate frosted chocolate cake layered with fresh raspberries and Chambord liquor

Coffee and tea

Summer Luau Party Buffet: \$60.00 Per Person

Grilled fruit kebabs

Mixed greens salad with sweet n sour dressing

Fresh fruit display

Grilled Top round of beef

Roasted suckling pig

Corn on the cob grilled in the husk

Roasted potatoes

Fresh selection of desserts

Coffee and tea

Wine and Cheese Party: Per Person pricing based on Wine Selections

Great for a gathering of friends and coworkers for an informational and fun night

Fresh Fruits

A collection of international and domestic cheeses

A selection of fine crackers

A selection of wines

A selection of cheese based desserts with appropriate wines to taste

Dessert Party For Any Occasion: Price will be determined by selection

Whole cakes

Pies

Pastries

Cookies

Brownies

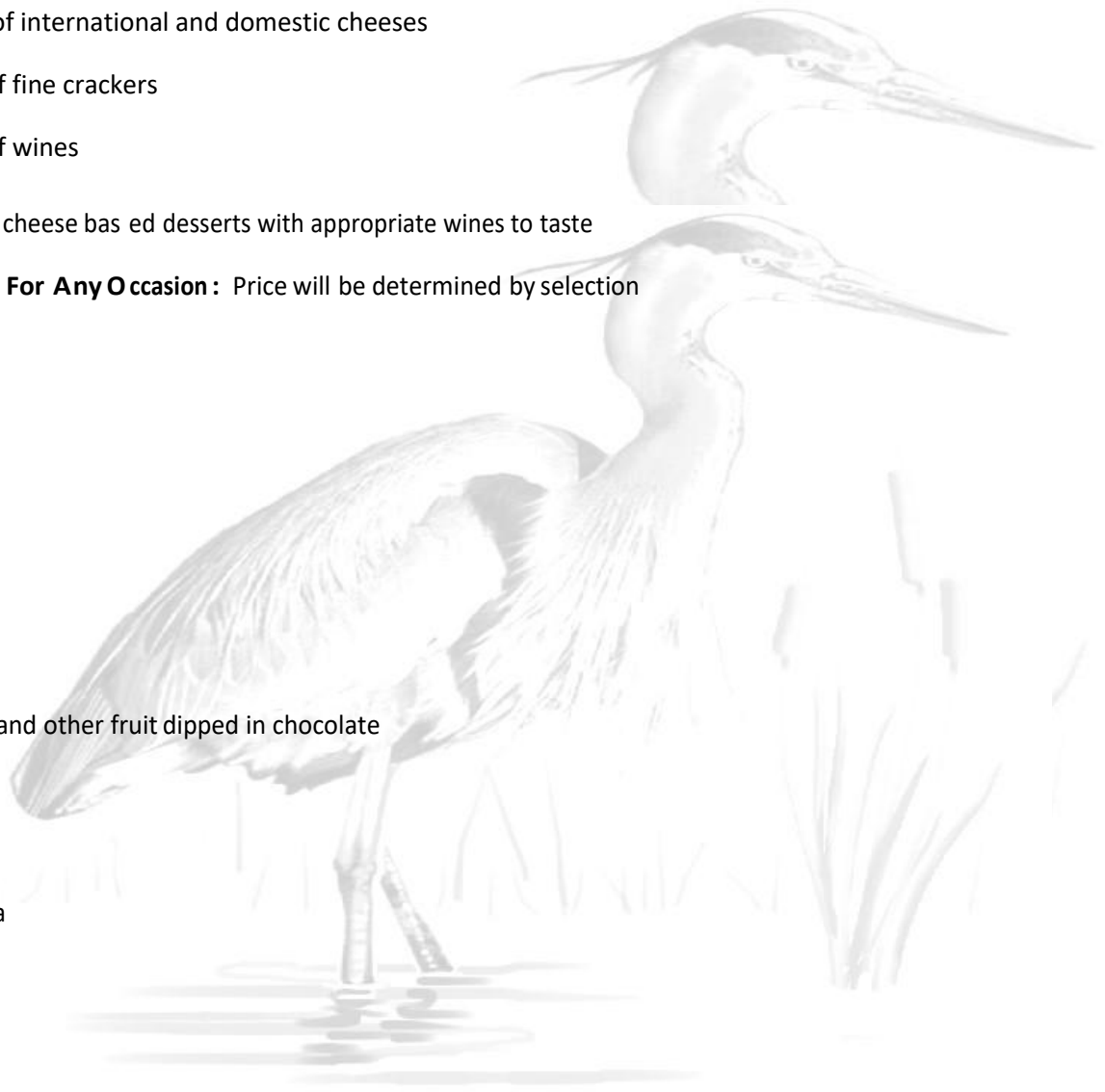
Baklava

Strawberries and other fruit dipped in chocolate

Pies

Cheese cakes

Coffee and tea



Additional Enhancements

Bloody Mary Punch Bowl: \$60.00 (approx. 20 servings)

Mimosa Punch Bowl: \$60.00 (approx. 20 servings)

Fruit Punch Bowl: \$30.00 (approx. 20 non-alcoholic servings)

Butler Passed Mimosa's, Bloody Mary's, Champagne or Wine: \$4.25 each

Miscellaneous

We welcome your special occasions cakes, all other food products not purchased from Edison Restaurant Bar & Banquets are prohibited.

