EDIBLES REX

YOUR CATERING COMPANY

WE'LL MAKE YOU A CROWNING SUCCESS

5555 CONNER AVENUE SUITE 1058

PHONE 313-922-3000 FAX 313-922-3700 EDIBLESREX.COM

Why Select Edibles Rex?

Tempting Menus, Legendary Service & Smart Value

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 menus 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. Save yourself valuable time with the multitude of Edibles Rex's resources. 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!

Tammy Tedesco and her team of experienced event professionals have been putting smiles on guests' faces since 1991. Here's what our clients say.

> ***"Edibles Rex was the perfect partner to plan my husband's 50th birthday party. From designing the layout of tables, to arranging for rentals, to providing tasty treats from around the world, Edibles Rex orchestrated it all. They even prompted me when it was time to toast the birthday boy and light the candles!"***
>
> ***- Lora Mazza***

> ***"We've worked with Edibles Rex for years and have always found the service to be reliable and top-notch. I appreciate the flexibility of Edibles Rex and the fact that I can always count on them- even if something comes up last minute. A good caterer should be reliable, have good service and offer tasty food. Edibles Rex is a good value. I've been to their kitchen many times and also appreciate how clean and professional things are behind the scenes. Thanks for all the years of good service."***
>
> ***- Jill Schubiner***
> ***Detroit Public Television***

> ***"Tammy and her staff have prepared creative and delicious menu selections for a variety of events for the College, regardless of our budget. I always appreciate the attention to detail and the pleasant attitude of her professional staff. The food offerings are delicious."***
>
> ***- Liz Klos***
> ***College for Creative Studies***

We can customize any menu: Just Ask!

Summer Barbeque

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 additional 6% Michigan Sales Tax and 18% Service Charge to all food and beverage pricing.

The Patriot

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, Kethcup, Mustard, & Mayonnaise

Quarter Pound Kosher Beef Hot Dogs
With Soft Buns, Diced Onions, Sweet Relish, Ketchup & Mustard

Barbecued Baked Beans

Chilled Salads
Garden Salad with Ranch & Italian Dressings
Mustard Potato Salad

Scrumptious Desserts
Chilled Watermelon Slices
Decadent Bar Desserts &
House-Baked Cookies

Bottled 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 & Mustard

Baked Potato Bar
With Shredded Cheddar, Sour Cream, Chopped Scallions & Butter

Chilled Salads
Creamy Cole Slaw
Vegetarian Pasta Salad

Scrumptious Desserts
Chilled Watermelon Slices
Summer Fruit Cobbler &
House-Baked Cookies

Bottled Water *or*
Old-Fashioned Lemonade

We can customize any menu: Just Ask!

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 & Mustard

Homestyle Macaroni & Cheese

Chilled Salads
Garden Salad with Ranch & Italian Dressings, Creamy Cole Slaw

Scrumptious Desserts
Chilled Watermelon Slices
Apple Pie & House-Baked Cookies

Bottled 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 & Beef Kabobs

Quarter Pound Kosher Beef Hot Dogs
With Soft Buns, Diced Onions, Sweet Relish, Ketchup & Mustard

Wild Rice Pilaf

Chilled Salads
Grilled Marinated Vegetable Platter
Hummus & Tabouli

Scrumptious Desserts
Chilled Watermelon Slices
Baklava, Lemon Bars &
House-Baked Cookies

Bottled Water *or*
Old-Fashioned Lemonade

Festive Additions

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 & White Striped Boxes of Buttery Popcorn

Smoothies & Frozen Cappuccino **$6.00** *per Guest*
Includes Bar Blenders, Two Fruit Smoothies with Fresh Fruit Garnish, Frozen Cappuccino with Whipped Cream and Chocolate Syrup.

We can customize any menu: Just Ask!

Full Service Event Staffing for Summer Barbeque
5 Hours Total: 2-Hour 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 basket with butter. Chafers are included for full service events at no charge.

Please note that there is 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

Entrees

Select Two

Herb-Roasted Bone-In Chicken

Chicken Marsala

Chicken Al Fredo

Chicken Piccata

Barbecued Beef Brisket

Sliced Pork Loin
with Dried Cranberries & Baked Apples

Meat *or* **Spinach Four Cheese Lasagna**

Broiled Whitefish
with Tartar Sauce & Lemon

Chargrilled Salmon
with Honey Soy Ginger Glaze

Salads

Select Two

Garden Salad
with Ranch & Italian Dressings

Caesar Salad

Cole Slaw

Mustard Potato Salad

Vegetarian Pasta Salad

Vegetable

Select One

Green Beans Almondine

Broccoli & Cauliflower
in Cheese Sauce

Green Bean & Mushroom Casserole

Buttered Edamame & Baby Carrots

Key West Blend
Baby Carrots, Green & Yellow String Beans

Accompaniment

Select One

Mashed Potatoes
with Gravy

Herb-Roasted Redskin Potatoes

Homestyle Macaroni & Cheese

Rice Pilaf

Mostaciolli
with Marinara Sauce

Rotini with Al Fredo Sauce

We can customize any menu: Just Ask!

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

Beverages

Select One

Bottled Water

Fruit Punch

Old-Fashioned Lemonade

Assorted Canned Sodas
$1.50 each

We can customize any menu: Just Ask!

Full Service Event Staffing for Traditional Buffets
5 Hours Total: 2-Hour 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 are based on full dinner portions with a two-hour food service.

Strolling Supper 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 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 & Horseradish Cream

Select Two

Oven-Roasted Turkey
with Cranberry Stuffing

Beef Tenderloin
with Peppercorn Crust

Pork Loin
with Dried Cranberries & Baked Apples

New Zealand Lamb Chops

Charbroiled Salmon Filet
with Soy Honey-Ginger Glaze

Chilled Smoked Norwegian Salmon
with Capers & Lemon

We can customize any menu: Just Ask!

On the Side

Select Two

Dolce Pasta
Rainbow Cheese Tortellini and Bow Tie Pastas with your choice of sauces: Marinara, Al Fredo, 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.

Crepes Suzette
Flambéeed-to-order with a pat of creamy butter and orange liqueur, 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!

We can customize any menu: Just Ask!

Full Service Event Staffing for Strolling Suppers
5 Hours Total: 2-Hour 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 additional 6% Michigan Sales Tax and 18% Service Charge to all food and beverage pricing.

Silver Selection

$8.95 per Guest

1 ½ Hours of Service

Fresh Fruit & Cheese Display
Two Hot & 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 & Spicy Meatballs
Four Hot & 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 Sauces*
Turkey & 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 & Cheddar
BBQ Cocktail Ribs

Seafood

Mini Crab Cakes
with Red Pepper Remoulade
Shrimp Quesadilla Horns

Vegetarian

Spinach & Feta Cheese Triangles
Miniature Spring Rolls with Plum Sauce
Quesadillas with Roasted Salsa
Brie & Raspberry Phyllo Cup
Portabella & Gorgonzola Saute in Phyllo Cup
Assorted Mini Quiche

Cold Selections

Poultry

Deviled Eggs
Turkey Lawash Pinwheels

Beef

Tenderloin on Crostini with Horseradish

Pork

Salami Horns with Sundried Tomato Cream Cheese
Asparagus & Prosciutto in Phyllo
Proscuitto-Wrapped Melon

Seafood

Smoked Salmon on Crostini
Shrimp Pico Salad in Cucumber Cup

Vegetarian

Spinach & Artichoke in Phyllo Cup
Chevre & 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

We can customize any menu: Just Ask!

Trays & 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**
Approx. 35 peeled chilled Shrimp served with Vodka-Infused Cocktail Sauce

Crudite 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 & 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 & 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 Wheel Brie wrapped in Puff Pastry served warm with Raspberry Port Wine Glaze, Crusty Baguettes, and Fresh Fruit Garnish

Warm Spinach & Artichoke Dip **$30.00**
With Crusty Baguettes. Serves 8-12.

We can customize any menu: Just Ask!

Full Service Event Staffing for Hors d'Oeuvres Receptions
5 Hours Total: 2-Hour 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 11am 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 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 & 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 Sauteed Onions, Peppers & Cheese
Biscuits with Sausage Gravy
Muffins, Danish, Bagels with Cream Cheese, Butter & 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 & Jam
Seasonal Fruit Salad
Chilled Assorted Juices
Coffee, Decaf, and Hot Tea

We can customize any menu: Just Ask!

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

Crepes Suzette **$3.50** *per Guest*
$125.00 Additional Chef Fee
Flambeed-to-order with a pat of creamy butter and orange liqueur, filled with Apple, Cherry, or Chocolate, topped with Whipped Cream.

Smoothies & 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 & 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**

We can customize any menu: Just Ask!

Full Service Event Staffing for Breakfast Buffets
5 Hours Total: 2-Hour 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

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

Minimum order of $150 for delivery. There is no minimum order for pick-up. Please note that there is 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 & 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. Cans)*	**$1.50** *each*
Bottled Water *(17 oz. Bottle)*	**$1.50** *each*
Iced Tea	**$1.25** *each*
Juice (6 oz. Cans)	**$1.25** *per Guest*
Bags of Ice *(10 lbs.)*	**$3.00** *each*

We can customize any menu: Just Ask!

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 & West Virginia Ham, Swiss & 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 & Dried Cranberry
Black Bean & Corn
French Style Green Bean & Redskin Potato
Assorted Potato Chips
Seasonal Fruit Salad

Rolls & Sweet Breads with Condiments

Assorted House-Baked Cookies & Bar Desserts

We can customize any menu: Just Ask!

Full Service Beverages

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 additional 6% Michigan Sales Tax and 20% Service Charge to all food and beverage pricing.

Soda & Juice Bar **$2.50** *per Guest*

Soda, Juice, Mixers & Bar Fruit **$3.50** *per Guest*
Alcoholic beverages to be provided by Client.

Smoothies & 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, Pina Colada, and Strawberry Daquiri Mixes with Fresh Fruit Garnish. Alcoholic beverages to be provided by Client.

Staffing

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

We can customize any menu: Just Ask!

Edibles Rex

Party Planning Form

Name/Company _____

Contact _____

Address _____

_____

Email Address _____

Phone _____ *Ext.* _____

Fax _____

Date of Event _____ *Day of the Week* _____

Approximate Starting Time _____ *Approximate End Time* _____

Type of Event _____

No. Of Guests _____ *Adults* _____ *Children*_____

Location _____

Additional Information:

Ordering

How to Order Drop Off Catering

Edibles Rex makes it easy

1. *To place your order for delivery, please call 313 922-3000.*

2. *Ordering deadline is 3:00pm two business days prior to your event. Please call us for requests under 48 hours notice. Orders placed within 48 hours are subject to current kitchen production.*

3. *For delivery, there is a minimum $150.00 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 & serving ware). For orders outside the surrounding area, additional delivery costs may be incurred.*

5. *Delivery hours are from 7:00am to 6:00pm Monday through Friday. For week end 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 10:00am 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.*

How to Order Catered Events

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 it with your balance, to be distributed to your server(s).

Deposit & Payments
A non-refundable deposit of 50% of total price is required to confirm (or "book") an order. A $500-$1000 "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 guaranteed 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 1pm, no later than 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 persons 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 & Rentals
Custom colored and specialty linens are available at an additional charge. Please contact your event coordinator for details and prices. Customer 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 all 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.

We'll Make You A Crowning Success!

Custom Menus • Social Events in your home
Corporate Meetings • Galas • Picnics

Full Service and Drop Off Catering
Professional Servers and Bartenders
Rentals • Fundraisers

Edibles Rex

Your Catering Company

Phone 313-922-3000 EdiblesRex.com

We can customize any menu: Just Ask!