



# Engineered Edibles


CATERING CO



Engineered Edibles, LLC  
2021

WOMEN  
OWNED





*The following menus require  
a minimum order of 24 servings, unless noted otherwise.*

*Pricing is subject to change and  
does not include services.*

*All of our menu items are handmade with love and  
whole food ingredients, or sourced with care from local vendors.  
We can accommodate dietary restrictions upon request.*

*To learn more about our food philosophy,  
visit the "about us" page on our website.*

# hors d'oeuvres.

Engineered Edibles Catering Co.

## classic

⬡ **TOMATO BRUSCHETTA | \$24**  
24 BITES

**PEACH BRUSCHETTA  
W/ WHIPPED GOAT CHEESE\* | \$42**  
24 BITES

**ROASTED SWEET POTATO 'CROSTINI'  
W/ GOAT CHEESE & WALNUTS\* | \$70**  
24 BITES

**GOAT CHEESE & WALNUT TARTLETS | \$30**  
36 BITES

⬡ **BACON WRAPPED DATES  
STUFFED W/ GOAT CHEESE | \$60**  
36 BITES

**DEVILED EGGS | \$28**  
36 BITES

**CRANBERRY WHITE CHEDDAR  
CHEESEBALL TRAY | \$44**  
APPROX. 24-30 SERVINGS

**MELON & PROSCIUTTO\* | \$30**  
36 BITES

**ROSEMARY ROASTED CASHEWS | \$22**  
APPROX. 1 LB

## heavy

⬡ **SAUSAGE STUFFED MUSHROOMS | \$38**  
24 BITES

**LOADED TWICE-BAKED POTATO SKINS | \$33**  
36 BITES

**SPANAKOPITA | \$42**  
24 BITES

**ASIAN POTSTICKER MEATBALLS | \$40**  
24 BITES

**CLASSIC ITALIAN MEATBALLS | \$40**  
24 BITES

**ITALIAN MEATBALL SLIDERS | \$50**  
24 BITES

## dips

**GREEN ONION DIP  
W/ MIXED VEGGIES | \$45**  
APPROX. 25-30 SERVINGS

**GARLIC-MUSTARD AIOLI  
W/ ROASTED VEGGIE CRUDITE\* | \$45**  
APPROX. 25-30 SERVINGS

**HUMMUS W/ VEGGIES & PITA | \$45**  
APPROX. 25-30 SERVINGS  
CHOICE OF CLASSIC, BASIL PESTO,  
OR ROASTED RED PEPPER HUMMUS

**GREEN TOMATILLO SALSA  
W/ TORTILLA CHIPS\* | \$25**  
APPROX. 1 QT

⬡ **HOT SPINACH ARTICHOKE DIP  
W/ VEGGIES & PITA | \$45**  
APPROX. 25-30 SERVINGS

**SALTED CARAMEL W/ FRESH APPLES\* | \$27**  
APPROX. 25-30 SERVINGS

**HOT CRAB DIP W/ CROSTINI | \$58**  
APPROX. 25-30 SERVINGS

## premium

**LEMON PRAWN SCOOPS | \$90**  
36 BITES

⬡ **BEEF CROSTINI  
W/ CARAMELIZED SHALLOTS | \$100**  
24 BITES

**BOURBON GLAZED SALMON BITES | \$88**  
24 BITES

⬡ **ROASTED SHRIMP COCKTAIL | \$110**  
APPROX. 25-30 SERVINGS

**CEVICHE SHRIMP COCKTAIL | \$125**  
APPROX. 25-30 SERVINGS

**MARYLAND CRAB CAKE TARTLETS | \$85**  
24 BITES

FOR **GRAZING PLATTER** PRICING,  
REFER TO "CHARCUTERIE" PAGE.

⬡ FAVORITES  
\* SEASONAL

# charcuterie.

*Engineered Edibles Catering Co.*

## MINIS

*Assorted charcuterie and accompaniments portioned for individual servings.*

*cones*

\$4/EACH

*cups*

\$8/EACH

## BOXES

*These simple trays include a seasonal assortment of meats, cheeses, artisan crackers, seasonal fruit and accompaniments carefully arranged in a kraft window box.*

*7x7*

*Serves approx. 6*

\$65

*10x10*

*Serves approx. 12*

\$120

*12x18*

*Serves approx. 24*

\$225

## BOARDS

*These elaborate grazing platters are artfully designed with great attention to detail. Pricing starts at \$299 (approx. 30 servings) and includes wood or ceramic platter rental.*

### *italian*

HOT SOPPRESSATA OR CAPICOLA | RED WINE SALAMI | PROSCIUTTO  
AGED PECORINO | BURRATA | MARINATED MOZZARELLA  
OLIVES | ARTICHOKES | ROASTED RED PEPPERS | ASSORTED CRACKERS

### *french*

HARD SALAMI | JAMÓN | TERRINE/PÂTÉ | ROQUEFORT | COMTÉ | CAMEMBERT  
CORNICHON | GRAINY MUSTARD | SLICED BAGUETTE | ASSORTED CRACKERS

### *american*

ASSORTED HARD SALAMI | PRAIRIE BREEZE CHEDDAR | SMOKED GOUDA | PIMENTO CHEESE  
PICKLES | GREEN & BLACK OLIVES | ASSORTED CRACKERS

### *mediterranean* 🥕

HUMMUS | BABA GANOUSH | MARINATED FETA | DRIED FRUIT | STUFFED GRAPE LEAVES  
ROASTED TOMATOES | GRAPES | OLIVES | PEPPERONCINIS  
GRILLED VEGGIES | PITA | ASSORTED CRACKERS

### *fruit* 🥕

ASSORTED SEASONAL FRUIT

### *fruit & cheese* 🥕

BRIE | SHARP WHITE CHEDDAR | GORGONZOLA | ASSORTED SEASONAL FRUIT | DRIED FRUIT  
DARK CHOCOLATE | FIG JAM | HONEY COMB | ASSORTED CRACKERS

## TABLES

*To request pricing for custom tablescape, please contact us.*



VEGAN/VEGETARIAN UPON REQUEST



# breakfast & brunch.

*Engineered Edibles Catering Co.*

## MEALS

*priced per person*

PRICE INCLUDES PLATES, NAPKINS, UTENSILS, AND CUPS

### *continental*

\$9.95

INCLUDES SEASONAL FRUIT, COFFEE, ORANGE JUICE, AND  
YOUR CHOICE OF TWO OF THE FOLLOWING:

COFFEE CAKE (PICK ONE FLAVOR) | CINNAMON ROLLS  
LOCAL ASSORTED BAGELS | LOCAL GLAZED DONUTS

### *country*

\$10.95

INCLUDES BISCUITS & SAUSAGE GRAVY (1 PP), SCRAMBLED EGGS,  
BACON, HOMESTYLE POTATOES, COFFEE, AND ORANGE JUICE

### *rise & shine*

\$11.95

INCLUDES YOUR CHOICE OF QUICHE, HOMESTYLE POTATOES,  
SALAD, SEASONAL FRUIT, COFFEE, AND ORANGE JUICE

## TRAYS

*priced per 12 servings*

### *handhelds*

**HALF SANDWICHES | \$54**

◊ CURRIED CHICKEN SALAD  
LEMON DILL CHICKEN SALAD

**STUFFED CROISSANTS | \$60**

SOUTHWEST VEGGIE  
BACON & CHEESE  
HAM & SWISS

### *salads*

**SPRINGTIME MIXED BERRY SALAD | \$18**  
W/ FETA, ALMONDS, & BALSAMIC DRESSING

◊ **BACON & BRUSSELS SALAD | \$30**  
W/ PECORINO, ALMONDS, & CITRUS DRESSING

### *quiches & frittatas*

◊ SUNDRIED TOMATO & SAUSAGE | \$48  
MUSHROOM & CARAMELIZED ONION | \$42  
GARDEN VEGETABLE | \$42  
BACON & CHEESE | \$40

### *sweets*

**CRANBERRY-ORANGE SCONES | \$24**  
W/ ORANGE-NUTMEG GLAZE

◊ **CINNAMON CROISSANT ROLLS | \$42**  
W/ CREAM CHEESE FROSTING

**LEMON CURD GOAT CHEESE DATES | \$15**  
W/ CANDIED PECANS

**COFFEE CAKE | \$20**

STRAWBERRY LEMON

◊ SPICED PECAN  
PUMPKIN\*

◊ FAVORITES  
\* SEASONAL

# breakfast & brunch.

*Engineered Edibles Catering Co.*

## MINIS

*priced per 3 dozen*

### *quiche bites*

◇ BACON & CHEESE | \$40

CARAMELIZED ONION & BRIE | \$40

MUSHROOM & PARM | \$40

ASSORTED TRIO | \$45

### *croissant pinwheels*

◇ HAM & CHEESE | \$42

FETA & CARAMELIZED ONION | 42

CREAM CHEESE & FRUIT PRESERVES | \$45

### *tea sandwiches & toast*

◇ CURRIED CHICKEN SALAD | \$85

LEMON-DILL CHICKEN SALAD | \$75

EGG SALAD | \$65

◇ LEMON PRAWN SALAD | \$95

CUCUMBER | \$55

AVOCADO TOASTETTE TRIO | \$60  
CLASSIC | TOMATO BASIL | LOADED VEGGIE

### *tartlets*

GOAT CHEESE & WALNUT | \$30

CHEESECAKE & FRUIT PRESERVES | \$30

◇ MARYLAND CRAB CAKE | \$128

## DRINKS

*priced per gallon*

*includes cups, straws, and accompaniments (i.e. cream & sugar for coffee)*

### *hot*

DRIP COFFEE | \$40

SPICED APPLE CIDER | \$40

ASSORTED HOT TEA | \$40

ALMOND MILK CHAI LATTE | \$45

### *cold*

ORANGE JUICE | \$9

COLD BREW | \$12

SWEET CREAM COLD BREW | \$20  
HAZELNUT | VANILLA | CARAMEL

◇ LEMONADE | \$20  
CLASSIC | MIXED BERRY | STRAWBERRY

ICED TEA | \$40

ALMOND MILK CHAI LATTE | \$45

◇ FAVORITES  
\* SEASONAL



# luncheon.

*Engineered Edibles Catering Co.*

## MEALS

*priced per person*

### *boxed*

\$9.95

INCLUDES YOUR CHOICE OF SANDWICH/WRAP (FULL SIZE),  
KETTLE CHIPS, AND COOKIE.

PRICE INCLUDES INDIVIDUAL BOXES, NAPKINS, AND UTENSILS.  
SELECT ONE FLAVOR OF EACH MENU ITEM.

### *picnic*

\$11.95

INCLUDES SANDWICH/WRAP TRAY (HALF SIZE),  
FAMILY-STYLE SALAD, ASSORTED KETTLE CHIPS, COOKIE TRAY,  
AND DRINK OF CHOICE.

PRICE INCLUDES PLATES, NAPKINS, UTENSILS, AND CUPS.  
SELECT ONE FLAVOR OF EACH MENU ITEM.

### *salads*

CLASSIC AMERICAN W/ RANCH

VEGAN CREAMY CAESAR

GREEK GODDESS W/ HERBED VINAIGRETTE

LEMONY KALE W/ LEMON DIJON DRESSING

LITTLY ITALY W/ RED WINE VINAIGRETTE

APPLE BROCCOLI SLAW

BLT PASTA SALAD

### *sammies & wraps*

CURRIED CHICKEN SALAD

CHICKEN PESTO

BUFFALO CHICKEN WRAP

CHICKEN CAESAR WRAP

ITALIAN DELI SUB

TURKEY PROVOLONE

### *drinks* *by the gallon*

LEMONADE  
CLASSIC | MIXED BERRY | STRAWBERRY

ICED TEA  
SWEETENED | UNSWEETENED

### *cookies*

CHOCOLATE CHIP

LEMON CRINKLE

OATMEAL RAISIN

GINGER MOLASSES (SEASONAL)

## *corporate lunches*

LOOKING FOR MORE VARIETY? CHECK OUT OUR CORPORATE OFFERINGS!

SEE ONLINE CORPORATE LUNCH MENU CALENDAR AT:  
[EngineeredEdibles.com/Corporate-Lunch-Catering](https://EngineeredEdibles.com/Corporate-Lunch-Catering)



# dinner.

Engineered Edibles Catering Co.

## TIER 1: CLASSIC

Includes entree, salad, two sides, and bread choice  
Starting at \$19 per person | + \$3/pp for two entrees

### entree

- BALSAMIC CHICKEN
- BRUSCHETTA CHICKEN
- ROSEMARY CHICKEN  
W/ ROASTED LEMONS
- CHICKEN ALFREDO
- ORECCHIETTE  
W/ SAUSAGE & KALE
- LASAGNE  
W/ ITALIAN SAUSAGE OR  
SPINACH & MUSHROOMS
- TURKEY MEATLOAF  
W/ FETA & SUNDRIED TOMATOES

### salad

- HOUSE  
W/ CARROT, TOMATO, CHEDDAR,  
BUTTERMILK RANCH
- CAESAR  
VEGAN GARLIC OR  
CREAMY LEMON DRESSING
- SIMPLE GREEN  
W/ PANKO, PECORINO,  
RED WINE VINAIGRETTE
- ITALIAN  
W/ ARTICHOKE, RED ONION,  
PARMESAN, ITALIAN DRESSING

### side

- RUSTIC MASHED POTATOES
- HERBED BABY POTATOES
- BASIL PESTO PENNE PASTA
- BROCCOLI APPLE SLAW
- CONFETTI COUSCOUS  
W/ GOLDEN RAISINS & PINE NUTS
- GRILLED MIXED VEGGIES  
W/ BALSAMIC
- SAUTEED SQUASH  
W/ HERBED GOAT CHEESE

### bread served w/ salted butter

- FARMHOUSE WHITE
- WHOLE WHEAT
- GRAINS GALORE
- ASSORTED TRIO

## TIER 2: ELEVATED

Includes entree from Tier 2 + salad, two sides, and bread choice from Tier 1 or 2  
Starting at \$24 per serving | + \$3/pp for two entrees

### entree

- LINGUINE BOLOGNESE
- BASIL MARINATED  
CHICKEN THIGHS
- HERBED PORK LOIN  
W/ AVOCADO-PISTACHIO SAUCE
- SAGE PORK TENDERLOIN
- GRILLED FLANK STEAK  
W/ CHIMICHURRI SAUCE
- BAKED COD  
W/ LEMON-CAPER SAUCE

### salad

- BRUSSELS & PEAR  
W/ DRIED CRANBERRIES,  
LEMON DIJON VINAIGRETTE
- MARKET  
W/ CABBAGE, TOMATO, CUCUMBER,  
RADISH, LEMON-BASIL DRESSING
- HONEYCRISP APPLE  
W/ CANDIED WALNUTS,  
SPICED CIDER VINAIGRETTE
- GREEK GODDESS  
W/ OLIVES, FETA, CUCUMBER,  
TOMATO, PEPPERONCINI,  
RED ONION, GREEK DRESSING
- SPINACH CAPRESE  
W/ BALSAMIC VINAIGRETTE

### side

- MACARONI & CHEESE
- PARMESAN POLENTA
- LEMON BUTTER SNAP PEAS
- ROASTED RED POTATOES  
W/ GARLIC AIOLI
- ROASTED GARLIC  
MASHED POTATOES
- PARMESAN ROASTED  
HARICOTS VERTS

### bread served w/ salted butter

- PRETZEL ROLL
- SOURDOUGH ROLL
- CIABATTINA
- EGG ROLL
- ITALIAN BREAD  
W/ HERBED BUTTER

## TIER 3: PREMIUM

Includes entree from Tier 3 + salad, two sides, and bread choice from Tier 1-3  
Starting at \$30 per serving | + \$5/pp for two entrees

### entree

- CHICKEN CORDON BLEU
- BRAISED SHORT RIB RAGU
- FLANK STEAK ROULADE  
ITALIAN STUFFED | MODIGA
- SHRIMP PASTA  
PICCATA | ALFREDO | TUSCAN PESTO
- MEDITERRANEAN  
SEARED TUNA STEAKS +5/PP
- HERB-CRUSTED  
BEEF TENDERLOIN +5/PP  
W/ YOUR CHOICE OF SAUCE:  
BEARNAISE, HORSERADISH, OR  
MUSTARD & RED WINE SAUCE

### side

- WILD MUSHROOM RISOTTO
- POTATO GRATIN DAUPHINOISE
- GARLIC-PARMESAN  
MAC & CHEESE
- ROASTED CAULIFLOWER  
W/ CAPERS & ALMONDS
- BALSAMIC GREEN BEANS  
W/ MUSHROOMS & PARMESAN
- ROASTED BRUSSEL SPROUTS  
SPICED DIJON | PANCETTA BALSAMIC

### salad

- PEAR & POMEGRANATE  
W/ FETA, PECANS,  
CIDER VINAIGRETTE
- FIG & BLACKBERRY  
W/ GOAT CHEESE, WALNUTS,  
HONEY-BALSAMIC DRESSING
- JEWELLED  
BACON & BRUSSELS  
W/ POMEGRANATES,  
PECORINO, ALMONDS,  
CITRUS-SHALLOT DRESSING
- BALSAMIC CHERRY  
W/ GOAT CHEESE,  
BLUEBERRIES, HAZELNUTS
- CLASSIC CAPRESE  
W/ BALSAMIC VINAIGRETTE

### bread served w/ beurre demi-sel

- ASIAGO ROLL
- ROSEMARY CIABATTINA
- KALAMATA OLIVE ROLL
- FRENCH BAGUETTE



# dessert.

*Engineered Edibles Catering Co.*

*Priced per 3 dozen servings*

## *cookies*

**CLASSIC SUGAR | \$24**

**CHOCOLATE CHIP | \$33**

**DOUBLE CHOCOLATE CHIP | \$36**

**OATMEAL RAISIN | \$34**

**LEMON CRINKLE\* | \$25**

**COCONUT MACAROONS | \$36**

**GINGER MOLASSES\* | \$25**

**PEPPERMINT COCOA\* | \$36**

## *cakes & pies*

*Served in full-size (12x18) pan*

**BANANA PUDDING | \$65**

**BREAD PUDDING | \$60**  
BLUEBERRY | CHOCOLATE | SALTED CARAMEL

**APPLE CRISP\* | \$70**

**PEANUT BUTTER PIE | \$95**

**STRAWBERRY PIE\* | \$84**

**TRES LECHES | \$72**

**TIRAMISU | \$85**

## *minis*

**TRUFFLES | \$34**  
CHOCOLATE | OREO | PUMPKIN\*

**CHOCOLATE TULIPS & BERRIES  
FILLED W/ WHITE CHOCOLATE MOUSSE | \$50**

**CHEESECAKE TARTLETS | \$80**  
SALTED CARAMEL | BERRY | OREO | PUMPKIN\*

**PUMPKIN PIE TARTLETS\* | \$80**

## *bars*

**LEMON BARS\* | \$35**

**BROWNE BUTTER RICE KRISPIES | \$34**

**BROWNIES | \$47**  
CLASSIC | MEXICAN CINNAMON | WALNUT (+10)

**CHEESECAKE BARS | \$54**  
SALTED CARAMEL | FRESH BERRY | OREO | PUMPKIN\*

## *cups*

*Minimum 3 dozen servings*

**CUPCAKES | \$2.75/EA**  
VANILLA | CHOCOLATE | STRAWBERRY | CHAI

**HOT FUDGE PUDDING CAKE | \$3/EA**

**ROSEMARY PANNA COTTA | \$3/EA**

**TIRAMISU CUPS | \$3.75/EA**

**CRÈME BRÛLÉE | \$5/EA**

\* SEASONAL

*Let's get social...*



*@EngineeredEdibles*

📍 Downtown Overland Park



792



6



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