



Eola General Catering  
For your next catered event Eola General's cuisine offers  
platters, bowls, boards and carts  
perfect for buffet or reception-style service

A neighborhood general store in historic Lake Eola Heights est. in 1938! Eola General features Curate natural wine shop, unique menu offerings, catering and retail space showcasing a rotating mix of small, local producers.

Enjoy the savory and sweet offerings of this unique store in your home or office or in our Cathcart Ave. back yard or Amelia St. front patio. Whichever you choose, the environment, along with the food and wine selections are unique, innovative and refreshing.

This historic landmark is just steps away from the downtown Orlando fast paced business district and the beautiful and relaxing Lake Eola Park.

#### Outside Facilities

Amelia St. Front Patio – Surrounded by historic homes and brick streets, this storefront patio is accented by potted plants and swaying overhead garden lights. The patio accommodates groups up to 35 for breakfast, lunch, dinner or happy hour gatherings.

Cathcart Ave. Back Yard – Just what you would expect in quaint Lake Eola Heights...a quintessential back yard, enclosed and appointed with casual furniture and swaying overhead garden lights.

Perfect for an intimate farm to table meal or casual reception with friends or business associates. Accommodates groups of 10 to 50 guests.

Add our Vegan Food Truck or Vegan Hot Dog Cart for a very fun, memorable gathering.

#### Inside Facilities

Eola General Restaurant Exclusive – Private reception-style or seated buffet-style service gatherings for up to 100 guests.

Guests can enjoy all or part of our facilities, front patio, inside restaurant and back yard.



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**FOR MORNINGS:**

Platters & Bowls:

Bagel Platter: Serves 10 guests, please select 3 \$30

Plain, Sesame, Everything, Marble, Cinnamon Raisin, Blueberry, Asiago, Asiago Herb,  
Vegan Everything, Vegan Plain

Spreads: 8oz containers, Serves 10 guests \$4.50 each

Vegan Traditional, Veggie & Herb, Roasted Garlic Chive, Honey Ricotta, Lemon Dill,  
Spinach Artichoke Parmesan, Cheddar Pimento Jalapeno, Traditional Avocado

½ Bagel Sandwich Platter: Pick 1, 2 or 3 kinds. Serves 10 guests \$90

Vegan Sunrise Bagel (V) – Vegan bagel, folded Just Egg, vegan cheese, tomato, arugula  
Sunrise Bagel – Turkey bacon, hard scrambled egg, tomato, arugula, choice of spreads  
Nova Lox Bagel– Smoked salmon, capers, pickled onion, cucumber, tomato, arugula, schmear

Seasonal Fruit Salad Bowl (V, GF) Serves 10 guests \$30

Beverages By the Box: Serves 10 guests

Coffee \$25

Cold Brew Coffee \$25

Orange Juice \$25

Ice Tea \$20

Beverages By the Individual Bottle

Bottled Acqua Panna Spring Water (500mL) \$2.75

Bottled S. Pellegrino Sparkling Water (500mL) \$2.75

Bottled Soft Drinks (355mL) \$3.00

Coke, Squirt, Sprite, Boylan Root Beer, Boylan Cream Soda, Boylan Black Cherry Soda

Bottled Assorted Juices (355mL) \$2.75

Tropicana Orange Juice, Tropicana Apple Juice



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## FOR LUNCH AND RECEPTION GATHERINGS:

### Platters, Boards, Bowls and Carts

#### ½ Sandwich Platters: Pick 3, Serves 10 guests \$110

Vegan Buffalo Chick'n Sandwich (V) – Vegan protein, avocado, arugula, tomato, Olde Hearth sourdough

Vegan Sunrise Bagel (V) – Vegan bagel, folded Just Egg, vegan cheese, tomato, arugula

Artichoke & Broccolini Sandwich (V) – Roasted broccolini, artichoke, garlic spread, vegan cheese on a pressed filone

Waldorf Sandwich – Waldorf chicken salad on a toasted Olde Hearth croissant

Turkey Pesto Sandwich – Turkey, pesto, mozzarella on a pressed filone

Grilled Chicken Florentine Sandwich – Parmesan encrusted chicken, spinach, artichoke on Olde Hearth filone

Sunrise Bagel – Turkey bacon, hard scrambled egg, tomato, arugula, schmear

Nova Lox Bagel– Smoked salmon, capers, pickled onion, cucumber, tomato, arugula, schmear

#### Crostini Platters: Serves 10 guests

Vegan Crostini Platter (V) – Buffalo chick'n, garlic spread, pickled red onion, arugula, balsamic drizzle on Old Hearth sourdough \$35

Salume Crostini Platter – Capocollo, fig, ricotta, pickled mustard seed, fresh herbs, jalapeno mustard on Olde Hearth sourdough \$40

Old General Deviled Eggs, Vegan Crostini & Veggies Platter \$60

#### Boards: Serves 10 guests

Vegan Cheese Board – Selection of 4 curated artisanal vegan cheeses & accompaniments \$80

Cheese Board – 4 artisan cheeses, seasonal jelly, house pickles, flatbread \$80

Charcuterie Board – 4 cured meats, seasonal jelly, house pickles, flatbread \$80

Cheese & Charcuterie Board – 3 artisan cheeses, 4 curated meats, jelly, house pickles, flatbread \$90

Chef's Whim - 3 artisan cheeses, 3 curated meats, seasonal jelly, house pickles, flatbread \$100

Veggie & Hummus (V) – Seasonal veggies, toasted bagel sticks & house made hummus \$40

#### Bowls: Serves 10 guests

Potato Salad Bowl (V) \$30

Homestyle Pasta Salad Bowl (V) \$30

Seasonal Fruit Salad Bowl (V) \$30

Sorghum & Whiskey Roasted Brussels Bowl (V) \$40

#### Cart: The Vegan Hot Dog Cart, #1 Vegan Dog in America by PETA

Our Truck is available to enhance the catering experience for you and your guests.

Our truck is equipped with propane gas, water and refrigeration.

Vegan Hot Dog Menu:

Holiday Dog – Dawgy dressed in cranberry chutney, tangy BBQ sauce, crispy fried onions on a pretzel bun

American Classic – Dawgy topped with ketchup, mustard, sauerkraut & relish on a pretzel bun

Boricua Dog – Dawgy topped with ketchup, mustard, cashew cheese, crispy fried onions, lemon mayo & 'nana peppers on a pretzel bun

Old Reliable – Dawgy topped with house made chili, cashew cheese, aioli & scallions on a pretzel bun

Flawda Slaw Dawg – Dawgy topped with house made chili, cashew cheese sauce, crispy fried onions, scallions & za'atar spice on a toasty pretzel bun

All hot dogs served would be charged on consumption. Hot Dog Cart rental with or without additional catered items is \$250.

Hot Dog Cart rental includes delivery, two hours of operation and staffing for events within 20 miles of our Eola General restaurant site. Location facility costs not included.



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**FOR LUNCH AND RECEPTION GATHERINGS: (cont.)**

Dessert Platters: Serves 10 guests

Mini Cookies Variety Platter (V) \$30

Tahini Chocolate Chip Cookies, Smores Cookies, Lemon Blueberry Cookies

Premium Mini Sweets Variety Platter (V) \$40

Double Chocolate Peanut Butter Cookies, Oatmeal Crème Pies Cookies, Pecan Sandie Cookies

Premium Pastry Variety Platter (V) \$50

Carrot Cake Towers, Peanut Butter Chocolate Fudge Brownie, Chocolate Rose,  
Hummingbird Swiss Roll

Beverages By the Box: Serves 10 guests

Coffee \$25

Cold Brew Coffee \$25

Orange Juice \$25

Ice Tea \$20

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Bottled Acqua Panna Spring Water (500mL) \$2.75

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### NATURAL WINES (by the bottle):

#### Bubbles

Antoine Muller Brut Blanc de Blancs \$14

Antoine Muller Brut Rose \$14

Antoine Muller crafts Champagne-method sparkling wines with sustainable fruit from Alsace that would easily stand up to bubbles twice the price. Great citrus and brioche on the white and strawberries and white chocolate on the rosé.

#### White

Henri Bourgeois Petit Bourgeois Sauvignon Blanc (FR) \$16

Henri Bourgeois is a famed Sancerre producer, whose Petit Bourgeois line is made with Sauvignon Blanc grapes that grow just outside the legal boundaries of Sancerre in the Loire Valley. This is one of the greatest "bang for the buck" wines available in the US market. Grapefruit, green apple, and chamomile flavors.

Milou Chardonnay (FR) \$14

Milou produces a French Chardonnay in used American oak barrels to bridge the gap between Old World finesse and New World fruit. Rich and round, with peach, honeysuckle, green apple, and vanilla notes.

#### Red

Bacchus Cabernet Sauvignon (CA) \$16

Produced for the wine director of the Tribeca Grill, this is a blend of barrels from some of the greatest Cabernet vineyards in California. Big, bold cassis and black raspberry fruit with dark chocolate notes.

Mas Sauvaire Rouge (FR) \$15

A proper French blend with notes of plum, cherry, and sweet tobacco leaf. This is what our wine staff is drinking on a weeknight.

### CIDER (by the can):

Pedaler's Hard Cider (ORL) \$3

Fermented dry using Champagne yeast, Pedaler's is crisp and clean and not cloying.

Pedaler's Strawberry Cider (ORL) \$3

Back sweetened with Plant City strawberries for a drier, yet still fruit-driven option for those who look for a little residual sugar.

### BEER (by the can):

Ivanhoe Park Brewing Co (ORL)

Bungalower Belgian \$2.50

Beer-flavored beer! A proper Belgian with a light mouthfeel, a little citrus note, and very little hops.

Joyland IPA \$2.50

A blend of East and West Coast IPA styles. Pine- and citrus-hop forward, with a touch of malt sweetness on the finish.

Web: [www.EolaGeneral.com](http://www.EolaGeneral.com)

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