

GARDEN EATS

SERVICE PACKAGE

Required for all events unless adding from a package that includes service. Buffet setups, menu signs, light décor, serviceware (black or white disposables), culinary and service staff.....**\$13pp++**

CHINA SERVICE

White round china plates, dinner fork and knife rolled in linen napkin in your choice of color including additional staff**\$10pp++**

BUTLER PASSED HORS D'OEUVRES

Ask for menu options.....**\$10pp++**

(all pricing at a 25 person minimum – less guests available at the minimum price, all pricing + 19% catering service charge, + 6.5% sales tax)

MENU OPTIONS

FRESH GUACAMOLE AND SALSA

Our chef will prepare and serve to your guests fresh hand ground guacamole, tomato salsa and mango salsa served with fresh-fried warm tortilla chips
\$8pp++

PIZZA OVEN

Flatbread pizza made to order and baked in our pizza oven
roasted marinara, shredded mozzarella and your choice of toppings:
pepperoni, crumbled sausage, bacon, mushroom, onion,
green peppers, olives and spinach
\$8pp++

CHAR GRILL

Grilled to order chicken, beef, hot dogs and Italian sausage sliders
served with butter toasted slider buns, catsup, relish, mustard, mayonnaise, bbq sauce,
sliced red onion, diced white onion, lettuce, tomato and cheddar cheese
\$12pp++

Petite filet mignon with seasoned garlic butter pat, \$10pp++
Bourbon glazed jumbo shrimp skewers, \$8pp++
Teriyaki glazed vegetable skewers, \$4pp++

FLAT GRILL

Grilled to order slider size sirloin cheesesteaks on butter toasted slider buns
with provolone cheese, caramelized onions, green peppers and mushrooms
served with aioli, marinara and pomerey mustard sauces
\$8pp++

Grilled to order grill cheese triangles on buttered texas toast
with white cheddar, gouda and havarti cheeses
\$6pp++

add dippable tomato bisque soup shooters, \$1pp++



FRESH FRIED

Spiral and wedge cut french fries served with sea salt, malt vinegar and catsup
 flavor options: cajun, truffle parmesan black garlic and Italian
 \$5pp++

Battered to order chicken tenderloins served
 with rosemary tarragon cream, ranch, bbq and honey mustard sauces
 \$8pp++

Breaded chicken sliders on butter toasted slider bun
 with cheddar cheese, pickles, bbq sauce, mayonnaise, lettuce and tomato
 \$8pp++

add waffles, rosemary tarragon cream sauce and maple syrup, \$2pp++

HOT SIDE DISHES

Baked corn casserole, gourmet bbq baked beans, white cheddar bacon mac & cheese,
 collard greens, southern style green beans, corn esquites
 \$3pp++ each

Mac & cheese bar: white cheddar and yellow cheddar spiral mac & cheese served with
 bacon bits, crispy onions, broccoli, ground chorizo, diced ham,
 seasoned panko breadcrumbs, salsa and jalapenos
 \$6pp++

Mashed potato bar: creamy garlic mashed potatoes and sweet mashed potatoes served with
 chives, sour cream, crumbled bacon, cheddar cheese, butter, broccoli florets, brown gravy,
 honey butter, brown sugar, mini marshmallows and caramelized nuts
 \$6pp++

COLD SIDE DISHES

Fresh chunk fruit, garden salad, caesar salad, fresh coleslaw, dill potato salad, watermelon salad
 \$3pp++ each

SWEETS

Gourmet warmed jumbo cookies (available mini sized), fresh cut watermelon
 \$3pp++

Ice cream bar: includes attendant (with or without costume), disposable bowls and decorated setup
 with choice of 3 ice cream flavors and 7 toppings from below: *(additional available – ask for pricing)*
 ice cream: vanilla, chocolate, strawberry, mint choc chip, butter pecan, cookies n cream
 toppings: caramel sauce, hot fudge sauce, chocolate sauce, chopped strawberry sauce, whipped cream,
 crushed nuts, crushed oreos, crushed peppermint, shredded coconut, crushed graham crackers,
 maraschino cherries, mini chocolate chips, chocolate or rainbow sprinkles
 \$11pp++

