
POULTRY

Half Tray \$45.00 - \$50.00

Chicken Tuscany Chicken breast sautéed with tomatoes, white wine, artichokes and olives.

Chicken Dijonnaise Chicken breast with artichoke hearts, tarragon and Dijon mustard dressing.

Chicken Rollitini Stuffed chicken breast with cheddar and broccoli filling, rolled in breadcrumbs and baked.

Chicken Cordon Bleu Rolled chicken breast stuffed with ham and Swiss cheese, baked in a light wine sauce.

Chicken Scarpiello Chicken breast sautéed with onions, sliced cherry peppers and hot sausage in a light wine sauce.

Chicken Marsala Boneless breast of chicken sautéed with Marsala wine and mushrooms.

Chicken Parmigiana Lightly breaded chicken breast pan-fried in olive oil, baked in a house tomato sauce and topped with mozzarella.

Roasted Chicken Free-range chicken pieces dusted with seasoned breadcrumbs and baked with olive oil to perfection.

Chicken Francese Sautéed egg-battered chicken cutlet in lemon butter white wine sauce.

Chicken Picata Sautéed chicken with lemon white wine butter sauce. Garnished with capers and sliced lemons.

Barbecue Chicken Assorted chicken pieces brushed with tangy barbecue sauce.

Chicken Italia Chicken with hot and sweet peppers, onions, potatoes, fresh garlic in a brown sauce.

Turkey Sliced Turkey Breast with gravy
Market Price

FISH

Stuffed Fillet of Sole Stuffed with crabmeat or shrimp.

Grilled Salmon Filet Sparkling fresh Atlantic salmon, seasoned and grilled to perfection and served with dill sauce.

Shrimp Scampi Shrimp sautéed with garlic and olive oil in a light lemon butter sauce.

Paella Shrimp, mussels, clams, calamari, chicken, pork, peas, mushrooms, onions, garlic and saffron rice.

Sole Francese Sautéed egg-battered filet in lemon butter white wine sauce.

COLD

Filet Mignon Platter Roasted and sliced filet mignon fanned on a platter and garnished with French bread rounds and roasted peppers, served with horseradish sauce.

Poached Atlantic Salmon Poached salmon dressed with cucumber slices, garnished with capers, hard-boiled eggs, with a dill sauce and black bread.

MAIN ENTREES

CARNE

Roasted Carved Filet Mignon Served with horseradish sauce.

Grilled Sirloin All natural marinated sirloin, grilled medium-rare, sliced and served with mushroom au jus.

London Broil Marsala Thin sliced with Marsala wine and mushrooms.

Meatballs Traditional Italian meatballs served in our homemade marinara sauce.

Sausage and Peppers Roasted Scarpelli sausage with onions and red and green peppers.

Veal Parmigiana Sautéed breaded veal cutlets baked in house tomato sauce and topped with mozzarella.

Stuffed Pork Tenderloin Pork stuffed with spinach and mushrooms.

Grilled Loin Lamb Chops Loin chops seared in extra virgin olive oil.

Meat Loaf

Hot Roast Beef Served with gravy.

VEGETABLES

Half Tray \$40.00 - \$45.00

Half Broccoli Florets Fresh broccoli tossed with roasted garlic.

Butternut Squash & Blue Cheese Risotto

Julienned Vegetables Assorted seasonal vegetables lightly seasoned and sautéed in a light butter sauce.

Grilled Vegetables Assorted seasonal vegetables marinated in olive oil, lemon and balsamic vinegar, lightly grilled.

Spring Vegetable Medley Broccoli, mini carrots and cauliflower crowns with a light seasoning, sautéed in a light butter sauce.

String Beans Almondine Steamed fresh string beans in a light butter sauce, topped with toasted almonds.

Cajun New Potatoes Oven roasted potatoes with Cajun spices.

Roasted Rosemary New Potatoes Oven roasted red potatoes seasoned with olive oil and rosemary.

Grilled Asparagus olive oil and garlic.
Market Price

Scalloped Potatoes Au Gratin Sliced potatoes layered with assorted cheese, sweet cream and parsley.

Mashed Potatoes Served with gravy.

GARDEN PASTA

Half Tray \$40.00 - \$50.00

Penne a laodka Tube pasta in a tomato based cream sauce consisting of onions, olive oil and proscuitto.

Baked Ziti With ricotta and mozzarella cheese, baked in marinara sauce.

Baked Ziti Siciliana With eggplant, ricotta and mozzarella cheese, baked in marinara sauce.

Traditional Italian Lasagna Wide noodles layered with meat sauce, ricotta, mozzarella and parmesan cheese, baked in marinara sauce.

Cheese or Veggie Lasagna Layered wide noodles with ricotta, mozzarella and parmesan cheese, baked in a marinara sauce.

Jumbo Stuffed Shells Large pasta shells stuffed with ricotta and mozzarella cheese, baked in marinara sauce.

Homemade Cheese Ravioli Square pasta stuffed with ricotta cheese and served with creamy pink sauce.

Cavatelli with Broccoli Small rolled pasta topped with sautéed broccoli and garlic and oil.

Tortellini with Pesto Sauce (*Hot or Cold*) Round cheese filled pasta tossed with basil, olive oil, parmesan cheese and pignoli nuts sauce.

Penne Primavera Assorted fresh vegetables sautéed with olive oil and garlic and tossed with penne pasta in a light basil sauce.

GARDEN CATERING

Old Time Favorites

Buffalo Wings served with blue cheese dressing
BBQ Ribs

Garden Catering's World Famous Chicken Nuggets

Fried Jumbo Shrimp

Fried Chicken

Fried Mushroom & Zucchini

Fried Potato Cones

Fried Jalapeño Poppers

Fried Corn Fritters

Fried Onion Rings

Fried Mozzarella Sticks

VEGETARIAN

Eggplant Rollitini Lightly battered eggplant slices sautéed and rolled with seasoned ricotta cheese and baked in marinara sauce.

Eggplant Parmigiana Sliced eggplant, baked with mozzarella cheese and marinara sauce, sprinkled with parmesan cheese.

Portabella Mushrooms Portabella mushroom caps stacked with spinach, grilled vegetables and fresh mozzarella.

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GARDEN BREAKFAST SERVICE

Minimum Service for 15 people

Garden Catering is the perfect wake-up call!

CHOICE #1 • \$7.95 per person

Fresh Tropicana Orange Juice • Coffee, Tea, Decaf
Fresh Sliced Bagels w/ cream cheese

Assorted mini-Danish • Assorted fresh baked mini muffins

CHOICE #2 *Includes everything in Choice #1 and #2* • \$10.95 per person

Eggs • Bacon • Country Sausage Links
Home Fried potatoes • Fresh Fruit tray

(All condiments included)

CORPORATE SERVICE

Minimum Service for 15 people

Starting at \$11.95 per person

A selection of freshly made wraps and sandwiches accompanied by our homemade potato salad, or pasta salad. Enjoy a pickle tray, a variety of individual cans of soda and a dessert selection of cookies, brownies and blondies.

COLD CUT PLATTER

Cold cut platter with roasted turkey breast, roast beef, boiled ham, assorted imported and domestic cheeses.

Includes rolls and all condiments.

WRAP TRAYS

A selection of freshly made wraps including:

Turkey and Swiss
Grilled Chicken Ceasar
Ham and Cheese

Fresh Mozzarella and Roasted Peppers
(please ask for additional selections)

FOOT LONG WEDGES

ITALIAN STYLE - Ham, salami, pepperoni, capicola, mortadella and Provolone cheese. Garnished with lettuce, tomato and a blend of Italian spices and vinaigrette dressing. **\$16.95 ft.**

GARDEN SPECIAL CHICKEN CUTLET - Grilled chicken or chicken cutlet with fresh mozzarella, roasted peppers, lettuce and tomato, light oil and vinegar dressing. **\$17.95 ft.**

AMERICAN STYLE - Fresh roast beef, oven roasted turkey breast, baked Virginia ham, Swiss cheese, garnished with lettuce, tomato and a choice of dressing on the side. **\$16.95 ft**

VEGETABLE COMBO - Fresh mozzarella, roasted peppers, grilled eggplant and zucchini, garnished with fresh basil leaf and served with olives and balsamic vinegar. **\$16.95 ft.**

COMPLETE PARTY PACKAGE

Minimum Service for 30 people

\$15.95 per person

Fruit, Cheese & Cracker Platter
Assorted Cold Cut Platter - Baked Ziti
Chicken Parmigiana or Chicken Marsala - Chicken Nuggets
Tossed salad - Assorted Breads and butter
(All condiments included)

COOKOUT from the GARDEN

Minimum Service for 50 people

\$19.95 per person

Sirloin Burgers - Veggie Burgers - NY Sabrett Hot Dogs
Barbecue Chicken & Ribs
Corn on the Cob - Baked Beans
Tossed Salad - Potato Salad
Watermelon
(All condiments included)

MAKE IT A CLAMBAKE FOR \$9.95 extra per person

Includes all choices from Cookout above plus:

Clams on the half-shell
Oysters on the half-shell
Jumbo Shrimp Cocktail

STAFF, PLATE SERVICE and SOFT DRINKS PRICED SEPARATELY

The GARDEN MEXICAN FIESTA

\$16.95 per person

Chili Con Carne Served with shredded cheese, jalepeños and sour cream.

Jalepeño Poppers

Kettle Tortilla Chips with fire roated salsa and guacamole.

Red Beans & Rice

Quesadillas Chicken salad, Tuna salad, Shrimp Salad and Avocado.

Fajita Wraps Chicken and/or Steak with peppers, onions Cheddar cheese and Cilantro.

HOT & COLD BUFFET

Minimum Service for 30 people

\$16.95 per person

Tossed Salad - Assorted Breads
Choice of Hot or Cold Pasta
Choice of Chicken and Vegetable
London Broil
Fruit Platter
(All condiments included)

COLD APPETIZERS

Crudités Basket Selection of seasonal vegetables served with choice of dip.

Jumbo Shrimp Cocktail

Italian Antipasto Imported Provolone, pepperoni, hot and sweet dried sausage, marinated artichoke hearts, roasted peppers, fresh mozzarella, grilled vegetables and olives.

Tuscan Antipasto A vegetarian version with grilled vegetables - zucchini, portabella mushroom, Italian eggplant, roasted red pepper, long-stemmed artichoke, mixed olives, provolone and fresh mozzarella.

Crowd Pleaser A collection of European and American classic cheeses garnished with seasonal fruits and served with assorted crackers.

Tomato Bruschetta on Tuscan Toast Bread Diced tomatoes marinated in oil and garlic with basil and spices served with Tuscan toast.

Kettle Tortilla Chips with Fire Roasted Salsa

California Quesadilla Flour tortilla stuffed with cheddar and jack cheeses, avocado and scallions, served with salsa and sour cream.

Filet Mignon Sliced and served on toast points with Bearnaise sauce and roasted red peppers.

Fruit Kabobs A selection of bite-sized fresh fruits on a skewer.

Shrimp Stuffed Tomatoes Cherry tomatoes stuffed with shrimp salad.

Mini BLT Slider Bacon, lettuce, tomato & avocado spread.

HOT APPETIZERS

Mini Crab Cakes Served with Cajun remoulade.

Sea Scallops Wrapped in Bacon

Stuffed Mushrooms Mushroom caps stuffed with seafood or goat cheese.

Pigs in a Blanket

Chicken Satay with Peanut Sauce

Sweet & Sour Meatballs

Beef Satay with Teriyaki Sauce

Vegetable Spring Rolls

Mini Cheeseburgers Served with American Flag toothpicks (minimum 50 per order).

Sesame Chicken Nuggets Served with pineapple chunks.

Mini Empanadas Authentic beef, chicken, black bean & corn Empanadas.

Coconut Shrimp or Chicken Skewers Served with pineapple salsa.

Assorted Mini Quiche

Mini Pulled Pork Sliders

Blackened Shrimp Kabobs

Assorted Quesadillas Diced Grilled Chicken or Steak with Cheddar Cheese or Pulled Pork with Carmelized Onion and Pepper Jack Cheese.

Mini Sole Sandwich Fried filet of sole topped with lettuce & tarter sauce.

Mini Rueben Sandwiches on Rye.

SALADS

Cobb Salad Grilled Chicken breast, avocado, bacon, hard-boiled egg, tomato, cucumber, olives and red onion served over select greens with blue cheese dressing.

Chef Salad Baked ham, oven roasted turkey breast, Swiss cheese, marinated artichoke hearts, tomatoes, olives, cucumbers, Tuscan peppers and hard-boiled egg served over select greens with choice of dressing.

Chicken Ceasar Salad Our classic creation, featuring romaine lettuce tossed with herbed croutons and shaved parmesan cheese, topped with julienned grilled chicken.

Tossed Salad A mixture of romaine hearts, iceberg lettuce and fresh garden vegetables (in-season), served with vinaigrette on the side.

Tomato & Mozzarella Salad Sliced tomatoes, fresh mozzarella with fresh basil leaf and extra virgin olive oil.

Mozzarella & Pepper Salad Fresh mozzarella, roasted red peppers, marinated mushrooms and basil.

Wild Rice Salad with Grilled Chicken & Cranberries

Wild rice and herbed grilled chicken, cranberries & walnuts tossed with lemon juice and extra virgin olive oil.

Grilled Chicken Pasta Salad Penne pasta with grilled chicken, broccoli florets, carrots and a light pesto sauce.

Germelli Pasta Salad Tossed with Feta cheese, olives and tomatoes.

Shrimp & Asparagus Penne Salad Shrimp sautéed in garlic lemon butter, tossed with asparagus and penne pasta with fresh basil sauce.

California Apple Salad Mesculin greens with apples, gorgonzola, walnuts and citrus vinaigrette.

Tomato and Cucumber Salad

Grilled Corn and Tomato Salad Grilled corn tossed with tomatoes, cilantro and bacon.

Cous Cous Salad Served with diced Mushrooms, zucchini and carrots.

Greek Salad Feta, peperoncini peppers & olives, served with homemade dressing.

Rotini & Whit Bean Salad Spiral pasta, tossed with canalini beans, celery, carrots and a Light Olive oil dressing.

FULL CATERING STAFF, Including BAR STAFF is available upon request

Ask about private facility availability

We reserve the right to require minimum orders of any item.

CT sales tax of 6% will be added to all orders.

15% plate service and delivery charge