

MAIN ENTREES

POULTRY

Half Tray \$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 bread crumbs and baked.

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

Chicken Scarpello Chicken breast sautéed with onions, sliced cherry peppers and sweet 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 assorted spices 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 and 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

CARNE

Please call for pricing

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 & mushrooms.

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

Meat Loaf Served with gravy

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.

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 la Vodka Tube pasta in a tomato based cream sauce consisting of onions, olive oil and prosciutto.

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 or house made marinara 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 a pesto dressing.

Penne Primavera Assorted fresh vegetables sautéed with olive oil and garlic and tossed with penne pasta.

Rigatoni with Pumpkin and Sausage

VEGETARIAN

Please call for pricing

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.

FISH

Please call for pricing

Stuffed Fillet of Sole Stuffed with crab meat

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

Please call for pricing

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 and hard-boiled eggs. Served with a dill sauce.

GARDEN CATERING

Old Time Favorites

Please call for pricing

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

Garden CATERING



If it's not Garden Catering, it's just not Special!



185½ Sound Beach Avenue
Old Greenwich, CT 06870

Contact Tina Carpenteri
For All Your Catering Needs

(203)698-2900

Fax (203)698-2911

tina@gardencatering.net

Visit us online at www.gardencatering.net
for more information



Voted "Best Lunch"
& "Best Caterer"
in Fairfield County
Six Years in a Row!

Garden Catering Favorites

SALADS

Please call for pricing

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, tomatoes, olives, cucumbers, and hard-boiled egg served over select greens with choice of dressing.

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

Tossed Salad Mixed greens topped with tomatoes, carrots and cucumbers. Served with our house made vinaigrette and crumbled gorgonzola cheese 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 and basil.

Wild Rice Salad with Grilled Chicken & Cranberries Wild rice and herbed grilled chicken, cranberries and 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.

Gemelli 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.

California Apple Salad Mesculin greens with apples, gorgonzola, walnuts and balsamic 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 & carrots.

Greek Salad Feta, peperoccini peppers and olives, served with homemade dressing.

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

FOOT LONG WEDGES

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

Garden Special Chicken Cutlet- Chicken cutlet or grilled chicken with fresh mozzarella, roasted peppers, lettuce and tomato, light vinaigrette dressing. **\$17.95 ft.**

American Style- Fresh roast beef, oven roasted turkey breast, boiled ham, american 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 **\$16.95 ft.**

COLD CUT PLATTER

Please call for pricing A selection of assorted meats & cheeses

WRAP TRAYS

Please call for pricing A selection of freshly made wraps

CORPORATE SERVICE

Minimum Service for 15 people

Starting at \$12.95 per person

A selection of freshly made wraps and sandwiches accompanied by our homemade potato salad or pasta salad. Enjoy a dessert selection of cookies, brownies and blondies, assorted potato chips, and a variety of individual cans of soda. Plate set up, serving utensils and all condiments are included.

GARDEN BREAKFAST SERVICE

Minimum Service for 15 people

CHOICE #1 • \$9.95 per person

Fresh Tropicana Orange Juice • Coffee, Tea, Decaf. Fresh Sliced Bagels with cream cheese • Assorted mini-Danish • Assorted fresh baked mini muffins • Fruit Salad • Paper Plate Set Up

*CHOICE #2 • \$12.95 per person
Includes everything in Choice #1 and #2*

Eggs • Bacon • Country Sausage Links • Home Fried potatoes • Fruit Salad • Paper Plate Set Up

COMPLETE PARTY PACKAGE

Minimum Service for 30 people

\$16.95 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)

HOT & COLD BUFFET

Minimum Service for 30 people

\$17.95 per person

Tossed Salad - Assorted Breads - Choice of Hot or Cold Pasta Choice of Chicken and Vegetable - London Broil - Fruit Platter

(All condiments included)

COOKOUT from the GARDEN

Minimum Service for 50 people

\$20.95 per person

Sirloin Burgers - Veggie Burgers - NY Sabrett Hot Dogs - Barbecue Chicken and Ribs Corn on the Cob - Baked Beans - Tossed Salad - Potato Salad - Watermelon

MAKE IT A CLAMBAKE

FOR \$11.95 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

Garden Catering Favorites

The GARDEN MEXICAN FIESTA

\$17.95 per person

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

Jalapeño Poppers

Kettle Tortilla Chips with fire roasted salsa and guacamole.

Red Beans & Rice

Quesadillas Chicken, Steak, and Avocado

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

COLD APPETIZERS

Please call for pricing

Tomato & Mozzarella Skewer wrapped with Basil and Drizzled with Pesto.

Mini New England Lobster Rolls

Focaccia Bites with Fresh Mozzarella, Roasted Peppers & Pesto.

Mini Grilled Zucchini Sandwiches with Fresh Mozzarella and Olive Spread.

Smoked Salmon Crostini with Dill & Crème Fraiche.

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 cheese, avocado and red onions.

Filet Mignon Sliced and served on toast points with Béarnaise 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 Sliders Bacon, lettuce, tomato and avocado spread.

HOT APPETIZERS

Mini Crab Cakes Served with Cajun remoulade.

Cilantro & Lime Grilled Shrimp Skewers

Sea Scallops Wrapped in Bacon

Mini Cheeseburgers

Mac and Cheese Bites Deep fried macaroni and cheese served with marinara dipping sauce

Stuffed Mushrooms Mushroom caps stuffed with goat cheese and bacon or goat cheese and spinach

Pigs in a Blanket

Coconut Shrimp or Chicken Skewers Served with pineapple salsa.

Chicken Satay with Peanut Sauce

Sweet & Sour Meatballs

Beef Satay with Teriyaki Sauce

Vegetable Spring Rolls

Sesame Chicken Nuggets Served with pineapple chunks.

Mini Empanadas Authentic beef, chicken, or black bean and corn Empanadas.

Chicken Parm Sliders

Assorted Mini Quiche

Mini Pulled Pork Sliders

Blackened Shrimp Kabobs

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

Mini Sole Sandwich Fried filet of sole topped with lettuce and tartar sauce.

Mini Rueben Sandwiches

Grilled Baby Lamb Chops

Caramelized Onion & Swiss Toast Points

Raspberry & Brie Filo Pockets

Nugget Kabobs Traditional with Honey Mustard Dipping Sauce or Buffalo with Blue Cheese Dipping Sauce.

Bacon Wrapped Pineapple Shrimp

Mini Baked Potatoes with Cheddar Cheese, Sour Cream, & Cripsy Bacon Bits.

Wild Mushroom Filo Pockets

FULL CATERING STAFF, Including BAR STAFF

Please call for pricing

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