



The
GARDEN
Café
and catering

SPECIAL EVENTS CATERING MENU
FULL SERVICE CATERING

(352) 567-7277
www.dineinthegarden.com
www.facebook.com/TheGardenCafeandCatering

BREAKFAST

Prices based on 100+ people. Add \$1/person for 75-99 people, \$2 for 50-74 people, \$3 for 25-49 people. 25 person minimum.

Healthy Start Yogurt Parfait Bar: Vanilla Yogurt, fresh assorted fruit, granola, sliced almonds, muffins, orange juice, fruit and herb infused water, coffee—\$8/Person

Southern Breakfast: Scrambled eggs, hash-brown casserole, grits, bacon, biscuits, butter, assorted jelly, orange juice, coffee—\$10/Person

Energizing Start: Oatmeal with toppings including cinnamon and brown sugar, raisins, chopped pecans, chopped sautéed apples, real butter; applewood smoked bacon, fresh fruit, bran muffins—\$9/Person



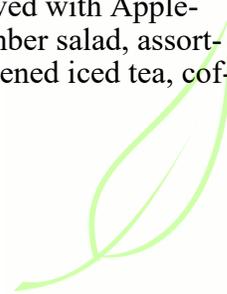
Biscuits and Gravy: Fresh baked biscuits served with pepper gravy, scrambled eggs, applewood smoked bacon, orange juice and coffee - \$10/Person

Continental: Assorted bagels, muffins and pastries served with butter, cream cheese and preserves. Served with fresh fruit, orange juice, coffee—\$7/Person



Belgian Waffle Bar: Belgian Waffles served with assorted toppings including: crispy chicken strips, fresh fruit compote, whipped topping, syrup, butter, bacon, fresh fruit, orange juice, fruit and herb infused water, coffee—\$11/person

Brunch - Assorted Quiche or Breakfast Casserole. Served with Applewood smoked bacon or turkey bacon, fresh fruit, cucumber salad, assorted scones, Danish and muffins, sweetened and unsweetened iced tea, coffee and water - \$12/person



APPETIZERS

Serving sizes vary and some items may require a minimum order.

\$1.25

Chips and Salsa
Hummus with Pita Bread
Deviled Eggs
White Bean Rosemary Dip w/ Pita

\$1.50

Mini Open Faced Veggie Sandwiches
Caprese Skewers
Deviled Eggs with Bacon

\$1.75

Fruit Skewers
Hot and Spicy Bacon Wrapped Little Smokies
Cream Cheese Stuffed Strawberries
Cheese and Cracker Display
Fruit Display
BBQ Meatballs
Chicken Wings
Mini Chicken Cordon Bleu
Cheese Tortellini Skewer w/ Pesto Sauce

\$2.00

Chicken Salad and Bagel Crisps
Grilled Chicken Tenderloin Skewers (Cilantro Lime, BBQ, Blackened or Orange Ginger)
Finger Sandwiches
Spinach Artichoke Dip with Pita Chips
Gazpacho Shooters
Watermelon Gazpacho Shooters
Spinach Artichoke Stuffed Mushrooms

\$2.25

Caramel Covered Bree w/ Candied Walnuts and Crackers
Mini Quiche
Southwestern Chicken Egg Rolls w/ Avocado Ranch
Mini Cubans
Fruit and Cheese Display

\$2.50

Mini Beef Wellingtons
Spanokopita
Fried Macaroni and Cheese Wedge

\$3.00

Smoked Salmon Display
Antipasto Skewer
Antipasto Display
Mini Crab Cakes
Gourmet Bread Station w/ Dipping Sauces
Assorted Mini Desserts

\$4.00

Chef Carved Sirloin Roast served Au Jus
Grilled Ahi Tuna Skewer w/ Orange Ginger Sauce
Bruschetta Station w/ smoked salmon, Italian, and roasted red pepper bruschetta and toasted baguette
Gourmet Cheese Course
Shrimp Cocktail Shooters
Shrimp Cocktail Display



CASUAL COCKTAIL MENU

\$12/Person

Price does not include servers, tax or gratuity

Fresh Fruit Display
Cheese and Cracker Display
BBQ Meatballs
Chips w/ Black Bean and Corn Salsa
Mini Cubans
Chicken Wings
Assorted Mini Desserts
Sweet or Unsweet Tea
Coffee and Condiments



FORMAL COCKTAIL MENU

\$16/Person

Price does not include servers, tax or gratuity

Fresh Fruit Display
Caprese Skewers
Antipasto Display
Hummus and White Bean Dip w/Pita
Grilled Chicken Tenderloin Skewers
Shrimp Cocktail Display
Assorted Desserts
Sweet and Unsweet Tea
Coffee and Condiments



BABY SHOWER

\$11/Person

Assorted Mini Croissant Sandwiches
Spinach Artichoke Dip w/ Pita Chips
Caprese Skewers
Fresh Fruit
Fresh Veggies and Hummus
Rice and Black Bean Salad (or Cucumber Salad)
Cupcakes
Punch or Lemonade, Fruit and Herb Infused Water
Sweetened and Unsweetened Iced Tea

AFTERNOON TEA

\$11/Person

Fresh Seasonal Fruit
Assorted Croissant Sandwiches
Assorted Mini Quiche
Smoked Salmon, Cream Cheese and Crackers
Assorted Scones and Muffins
Assorted Gourmet Tea
Fresh Coffee with Flavored Creamers
Fruit and Herb Infused Water

KIDS BIRTHDAY PARTY

Mini Cubans
Mini Hoagies
Turkey and Cheese Finger Sandwiches
Chicken Tenders
Fresh Fruit
Assorted Veggies and Dip
Assorted Bags of Chips
Cupcakes w/ Sprinkles
Sweetened and Unsweetened Iced Tea
Lemonade, Assorted Honest Kids Juice Pouches
\$11/Person for Adults
\$7/Person for Kids



LUNCH

Prices are based on 100+people, add \$1 for 75-99, \$2 for 50-74 and \$3 for 25-49

Price does not include servers, tax or gratuity

All orders require 24hr advance notice.

25 Person Minimum

Meals are served with mixed greens salad, fresh rolls and butter, sweet and unsweet tea, cookies and disposable dinnerware.

Parmesan Chicken – Parmesan crusted chicken breast served with basil pesto pasta topped with diced tomatoes and parmesan cheese, and broccoli.

Cordon Bleu Smothered Chicken— Oven roasted breaded chicken breast topped with ham and Swiss cheese. Served with green beans and mashed potatoes.

Caprese Chicken - sautéed chicken breast topped with basil pesto, diced tomatoes and shredded mozzarella. Served with oven roasted potatoes and mixed vegetables

Greek Chicken - marinated and grilled chicken breast topped with sautéed spinach and onions, chopped tomatoes, kalamata olives and feta cheese. Served with our rice pilaf and mixed vegetables.

Chicken Marsala – lightly breaded and sautéed chicken breast topped with our homemade marsala sauce. Served with mashed potatoes and green beans.

Lemon Caper Chicken - lightly breaded chicken breast topped with lemon butter caper sauce. Served with mashed potatoes and green beans.

BBQ Chicken (or BBQ meatballs) served with baked beans and smoked gouda cheese grits.

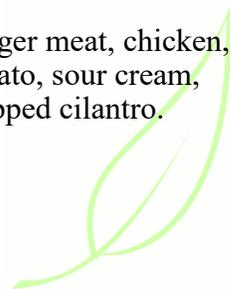
Asian Chicken Stir Fry over Jasmine rice and served with spring rolls and our Asian salad.

Chicken and Yellow Rice served with seasoned black beans, green beans and Cuban bread.

Mojo Pork and Yellow Rice - served with seasoned black beans, green beans and Cuban bread

Herb Crusted Pork Loin - Seasoned and seared and then slow roasted. Served with mashed potatoes and sautéed corn.

Taco Bar: Crispy and soft tacos with seasoned hamburger meat, chicken, and assorted toppings including diced onion, diced tomato, sour cream, chipotle sauce, guacamole, salsa, sautéed corn and chopped cilantro. Served with Mexican rice and seasoned black beans.



Baked Potato Bar: Baked Potatoes served with assorted toppings including diced onion, sour cream, applewood smoked bacon, shredded cheddar, broccoli cheddar soup or chili. Served with sautéed broccoli



VEGETARIAN OPTIONS

Vegetarian Lasagna - served with Italian style green beans and Caesar salad

Greek Smothered Zucchini - Zucchini marinated and grilled and then smothered in sautéed spinach, diced tomatoes, feta cheese and kalamata olives. Served with rice pilaf.

Penne Marsala - penne pasta with our homemade marsala sauce. Served with Caesar salad and green beans.

OTHER LUNCH MENU SUGGESTIONS

Pasta Entrée - Choose One

\$8/Person

Served with dinner salad, fresh baked rolls and butter, sweetened and unsweetened iced tea, assorted cookies and disposables

Tri Colored Tortellini with Classic Alfredo, Roasted Red Pepper Alfredo or Sundried Tomato Alfredo

Penne Pasta with Marinara Sauce

Stuffed Shells with Marinara Sauce

Baked Ziti with Marinara Sauce



SANDWICH PACKAGE

10 Person Minimum

\$10/Person

Assortment of Sandwiches, Choice of 2 Sides

Assorted Cookies, Sweet and Unsweet Tea

Cooler of ice

Disposable plates, napkins, plastic ware and cups

SANDWICH SOUP PACKAGE

10 Person Minimum

\$11/Person

Assortment of Sandwiches, Choice of 2 Soups, Assorted Cookies, Sweet and Unsweet Tea, Ice

Disposable plates, napkins, plasticware and cups



DINNER

All Entrees include mixed greens salad, assorted fresh baked rolls and butter, choice of vegetable and choice of side, Sweet and Unsweet tea, water and coffee, linens for buffet tables, table décor and disposables
Price does not include servers, taxes, 15% service charge or gratuity.

\$12/Person (Based on 100+ People, please add \$1 for 75-99 people, \$2 for 50-74 people and \$3 for 25-49 people)

Crème Brie Chicken – breaded chicken breast stuffed with diced apples, pecan, brie, mozzarella and cheddar cheese
(add \$1/Person)

Parmesan Crusted Chicken – oven roasted chicken breast with a Parmesan breading

Caprese Chicken – sautéed chicken topped with diced tomatoes, basil pesto and mozzarella cheese

Chicken Marsala – sautéed chicken breasts topped with our homemade marsala sauce

Chicken Piccata - lightly breaded and sautéed chicken breast with our homemade lemon butter caper sauce

Spinach Artichoke Smothered Chicken – sautéed chicken smothered in our homemade creamy Spinach Artichoke sauce

Greek Chicken – marinated and grilled chicken breast topped with diced tomatoes, sautéed spinach, red onions and feta cheese

Chicken Cordon Bleu – breaded chicken breast and smothered with ham and Swiss cheese

Roasted Pork Loin – seasoned, pan seared and then slow roasted pork loin

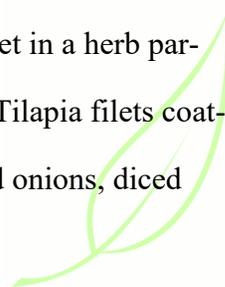
Blackened Salmon – (Add \$6/Person) Blackened Salmon filet

Asian Salmon - (Add \$6/Person) Marinated in our orange ginger sauce and broiled

Parmesan Herb Salmon - (Add \$6/Person) Salmon filet in a herb parmesan crust

Parmesan Crusted Tilapia – (Add \$3/Person) Baked Tilapia filets coated in a bread crumbs and parmesan

Baked Tilapia - (Add \$3/Person) -topped with sautéed onions, diced tomatoes and capers



Flounder Francese - (Add \$3/Person) lightly breaded flounder filets topped with our lemon butter caper sauce.

Blackened Grouper with Mango Chutney – (Add \$6/Person) Grouper filet topped with fresh mango chutney

Macadamia Crusted Mahi Mahi (Add \$5/Person) served with Vidalia onion sauce

Carved Roast Sirloin (Add \$3/Person) – Served Au Jus

Smoked Beef Brisket (Add \$3/Person)

Chef Carved Prime Rib Roast (Add \$7/Person)



VEGETARIAN OPTIONS

Wild Mushroom Raviolis – raviolis stuffed with a blend of wild mushrooms and served with a creamy marsala sauce.

Stuffed Shells - Pasta shells stuffed with a creamy herb and ricotta mixture and covered with our homemade meat sauce

Stuffed Zucchini - Fresh zucchini are cut and stuffed with a flavorful mixture of Parmesan and Romano cheeses, Panko bread crumbs, red bell pepper, mushrooms, and sautéed onion and then baked until tender and golden

Pesto and Roasted Vegetable Pasta - Angel hair pasta in our homemade pesto sauce with roasted vegetable medley

Side Items

Cheesy Potatoes

Pesto Pasta w/ diced tomatoes, Parmesan cheese

Tri Color Tortellini Alfredo
Rice Pilaf

Oven Roasted Diced Potatoes

Garlic Mashed Potatoes

Vegetarian Baked Beans

Cheese Grits

Vegetables

Honey Glazed Carrots

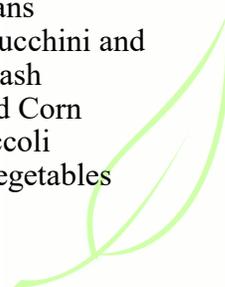
Garlic Roasted Green Beans

Parmesan Zucchini and Squash

Sautéed Corn

Broccoli

Mixed Vegetables



FAMILY REUNION BBQ

\$11

Entrée Selection:

Hamburgers and Hotdogs served with lettuce, tomato, onion, pickle, ketchup, mustard, mayo and shredded cheese

BBQ Chicken Pieces

Pulled BBQ Pork or Chicken with rolls

Served with your choice of 3 sides:

Homemade Potato Salad

Cucumber Salad

Coleslaw

Baked Beans

Macaroni and Cheese



Also includes assorted brownies and cookies, fresh watermelon, sweet and unsweet

iced tea, citrus flavored water and disposables

ACTION STATIONS

Require One Chef Per 50 People at \$100

Omelet Station - farm fresh eggs with a selection of sautéed mushrooms, green peppers, chopped spinach, fresh tomatoes and onions, homemade pesto, crumbled bacon and sausage, diced ham and shredded cheddar cheese.

\$7/Person Add On

Belgian Waffle Bar - fresh made Belgian waffles with a selection of toppings including fresh fruit compote, bananas, butter, maple syrup, sliced almonds and whipped cream

\$6/Person Add On

Grits Bar - homemade creamy grits with assorted toppings including: sautéed mushrooms, onions, crumbled bacon, roasted blackened shrimp, green chilies, shredded cheddar, shredded smoked gouda

\$6/Person Add On

Mashed Potato Bar - garlic mashed potatoes served with assorted toppings including butter, mushrooms, onions, pickled jalapenos, French onion strings, seasoned pulled pork and chicken, shaved roast sirloin

\$8/Person Add On



DESSERTS

Add to an existing lunch or dinner package:
\$2.00/Person Upcharge (100+ people), \$2.50/Person (Less than 100 people)

Cinnamon Bread Pudding
Mixed Berry Crisp
Apple Crisp
Brownie Trifle
Banana Pudding
Assorted Mini Desserts
Assorted Cheesecakes and Top-
pings (Add \$1/Person)
Assorted Cakes and Pies
Seasonal Fruit Parfaits
Chocolate Mousse with Raspber-
Sauce



ry

Trifle Bar \$6/Person - Chocolate and Vanilla pound cake, chocolate and vanilla pudding, vanilla wafers, banana, strawberries, peanuts, whipped topping, assorted bottled water, milk and coffee
\$6/Person

Assorted Cookies and Brownies—\$2.50/Person

Assorted Cookies— \$1.50/Person

DESSERT BAR \$6/Person - Assortment of cakes, pies, cinnamon bread pudding, and parfaits. Includes fresh coffee, whipped cream and flavored creamers.

MINI DESSERT BAR \$6/Person - Assorted fresh fruit, chocolate covered or cream cheese stuffed strawberries, mini cheesecakes and other assorted mini desserts. Served with fresh coffee, whipped cream and flavored creamers.

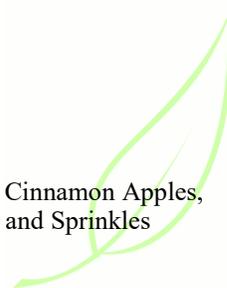
ICE CREAM SOCIAL

\$4/Person

Vanilla and Chocolate Ice Cream

Assorted Toppings Including:

Hot Fudge, Whipped Cream, Cherries, Seasonal Fruit, Warm Cinnamon Apples,
Chopped Peanut Butter Cups, M&Ms, Candied Walnuts and Sprinkles



BEER, WINE AND FULL LIQUOR BAR CATERING

BEER AND WINE PACKAGE

Beer

BudLight, Mic Ultra, Coors Light, Amberbock

Wine

Foxbrook Merlot, Cabernet Sauvignon, Chardonnay and White Zinfandel

\$10/Person

ADD ONS:

Premium Beer (Choose 2): \$2/Person

Corona, Heineken, Becks, Fosters, Amstel, Sam Adams, Stella Artois

Craft Beer (Choose 2): \$2/Person

Inquire for our list of craft beers

Other specialty beers may be purchased by the case as an add on to the above package

POPULAR OPEN BAR

\$10

Call Brand Gin, Scotch Whiskey, Vodka,
Spiced Rum and Bourbon
Includes beer and wine package

PREMIUM OPEN BAR

\$13

Bacardi Rum, Captain Morgan Spiced Rum, Absolut Vodka, Dewars
Scotch, Tanqueray Gin, Jim Beam Bourbon, Canadian Club Whiskey.
Includes beer and wine package.

TOP SHELF OPEN BAR

\$17

Chivas Regal Scotch, Jack Daniel's Sour Mash, Crown Royal Canadian
Whiskey, Grey Goose Vodka, Captain Morgan Spiced Rum, Patron
Silver Tequila

Also includes beer and wine package and craft or premium beer add on.



CASH BAR

Basic Beer: \$3
Premium Beer: \$5
Wine: \$5
Call Brand Cocktails: \$4
Premium Cocktails: \$7
Soda: \$1
Bottled Water: \$2



ADD ONS:

\$35/Gallon
White Summer Sangria
Red Sangria
Mimosa
Champagne Punch

Margarita Bar with Bar Package: \$6/Person
Margarita Bar Only: \$10/Person
Martini Bar with Bar Package: \$8/Person
Martini Bar Only: \$11/Person
Mimosa Bar with Bar Package: \$6/Person
Mimosa Bar Only: \$10/Person
Bloody Mary Bar with Bar Package: \$6/Person
Bloody Mary Bar Only: \$10/Person

Other Specialty Liquors are available by the bottle with purchase of a bar package

All packages include bar, linens, ice, plastic glasses, beverage napkins, stirrers and pretzels.

Liquor packages include all the above plus juice, soda and fruit garnish
Bartenders are \$100 for a 4 hour event. Additional hour(s) add \$20/hour per bartender.

All prices are based on 50+ people

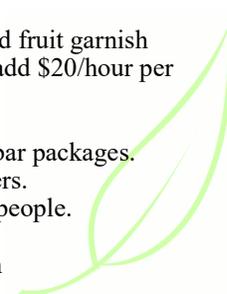
There is a \$500 minimum purchase requirement for all bar packages.

This does not include tax, gratuity or bartenders.

One bartender and a bar back are needed per 100 people.

20% Gratuity is added to total bar bill

Glassware is available to rent for \$3/Person



Deliveries

- Delivery Fee Will Apply For Drop Off Orders
- Prices do not include tax, 15% service charge or staff charge for Full Service Orders
- Gratuities are not required but are appreciated. Please add gratuity at time of payment
- Disposable chafing dishes are available for \$15 each. Includes stand, aluminum trays, oils and serving utensils
- Chafing Dishes can be rented for \$15 each and include 2hr sternos
- Coffee Urns can be rented for \$12 each
- Beverage Dispensers can be rented for \$5
- White table linens can be rented for \$10 each
- White skirting can be rented for \$12 each

Full Service Staffed Catering

- One Banquet Captain is required for each event (\$150)
- One server per 30-40 guests for a buffet is required
- One server per 20 guests for a plated dinner is required
- All prices are for buffet style only. Plated dinners are a \$2/ person upcharge.
- Servers are \$75 for a 4 hour event. You will be charged \$15/ hour per server for each hour (partial hour is counted as one hour) over 4 hours.
- A 15% service charge will be added to the final bill
- Florida State Sales Tax will be added to the final bill at 7%
- There is a 3% convenience fee for all credit card transactions
- Full service events include tables, linens for buffet tables and disposable dinnerware.
- Dinnerware can be rented for \$4/person
- Guest table linens can be rented for \$12 each



The Café Is Available For Your Event!

Cost to reserve restaurant is \$300 for 0-4hrs,
and an additional \$100 for each hour over 4hrs.

Cost to reserve restaurant if ordering food from the restaurant:
(from the menu or using the restaurant's catering services)

Min. food order of \$500, restaurant is free for 0-4hrs.

Min. food order of \$400 - \$500, restaurant rental is \$100 for 0-4hrs

Min. food order of \$300 - \$400, restaurant rental is \$150 for 0-4hrs

Food is ordered from catering menu and all catering policies apply.



