



# CATERING MENU PLATTERS

www.dineinthegarden.com (352) 567-7277

# BREAKFAST

#### **MUFFIN TRAY** (Serves 20)

Assortment of delicious muffins, butter and honey butter \$35

#### **BREAKFAST BREAD** (Serves 20-25)

Flaky mini croissants, mini biscuits, mini muffins, butter and assorted jellies -\$40

#### **ASSORTED DANISH TRAY** (Serves 20)

Assorted mini Danish

#### BAGEL TRAY (12 Pieces) - \$30

Assorted Bagels served with cream cheese

Bagels: Plain, Everything, Asiago, Cinnamon French Toast, Multi-

**Grain Energy** 

Cream Cheese Options: Plain, Honey Walnut, Strawberry, Garlic and

Herb, Sundried Tomato Basil

**SMOKED SALMON PLATTER** - Bagels, plain cream cheese, smoked salmon and fresh dill (Serves 20) - \$60

#### FRESH FRUIT TRAY (Serves 20-25)

Fresh seasonal fruit. Fruits provided are seasonal and price is subject to change. -\$40

#### **BREAKFAST CROISSANTS**

(10 Sandwiches)

Egg croissants with cheddar cheese - \$38 Add Bacon for \$10

#### MINI CINNAMON ROLL TRAY

60 Mini Rolls -\$35

#### YOGURT PARFAIT BOWL

(Serves 8-10) -\$40

Vanilla yogurt, fresh seasonal fruit and granola

#### OATMEAL BOWL (8–8oz servings)

Hot oatmeal topped with candied walnuts and sliced bananas -\$32





# BREAKFAST

#### **BREAKFAST CASSEROLE** - (Serves 10-12)

Various options available—\$30

#### **QUICHE**

(Serves 8) Various options available -\$18

#### MINI QUICHE PLATTER

(50 pieces) Assorted mini quiche - \$55

#### **SCRAMBLED EGGS**

(20 eggs) - \$12 (16 egg whites) - \$18

Add cheese - \$5

#### APPLEWOOD SMOKED BACON

(20 pieces) - \$15

#### **BISCUITS**

(20 pieces) - served with butter and jelly—\$18

#### HASHBROWN CASSEROLE

(Serves 20) - \$40

Add Spinach and Mushrooms \$10

#### **BELGIAN WAFFLE PLATTER**

(10 Waffles)

Crisp waffles served with warm fresh fruit topping, whipped cream and sliced almonds - \$50



#### CHICKEN AND WAFFLES PLATTER

(10 servings)

Belgian waffles and crispy chicken strips served with syrup -\$40

#### **BOXED BREAKFASTS**

\$7/Box (minimum order of 10 boxes)

**Breakfast Burrito** with scrambled eggs, sausage, bacon or turkey bacon, caramelized onion and sharp cheddar cheese. Comes with fruit cup

**Egg and Cheese Croissant**, fruit cup, granola bar Add Bacon \$1

Egg and Cheese Bagel, fruit cup, granola bar

**Yogurt Parfait** and 2 Boiled Eggs

# LUNCH

#### **SANDWICH TRAY** (Serves 8-10)

Assortment of meats and cheeses prepared on a variety of breads and wraps Cold Deli Sandwiches or Hot Pressed -\$44

Add Pickles and Chips -\$16

#### **MINI HOAGIE TRAY**

(Approx 24 pieces)

Assorted meats and salads (chicken salad, tuna salad) on a hoagie and sliced into finger sized portions -\$38



#### MINI CUBAN PLATTER

(Approx 24 pieces)

Sliced ham, Cuban pork, pickles, Swiss cheese and mayo/mustard pressed on Cuban bread -\$35

#### MINI CROISSANT TRAY

Small (12 Pieces) -\$30 Large (20 Pieces) -\$45 Mini croissant sandwiches filled with lettuce, tomato and assorted meats and cheeses



#### SIDE SALAD TRAY

Small (Serves 10-12) - \$30 Large (Serves 18-20) - \$55 Dinner salad with mixed greens, grape tomatoes, red onions, Croutons, Parmesan cheese and your choice of dressing.

GOURMET SALAD TRAY Small - \$40 Large - \$70 Choose from any of our gourmet salads: Cobb, Chef, Asian Chicken Salad, Harvest Salad, Black and Bleu Salad, Greek Salad, Caesar Salad, Southwestern Taco Salad, Signature Salad, Strawberry Harvest Salad

ENTRÉE SALAD TRAY -\$8/Person

Choose from any of our gourmet salads

# LUNCH

**BOXED LUNCHES** \$8/box or \$6 for Half Sandwich Box Each boxed lunch contains your choice of sandwich, mayo and mustard packet, bag of Ms. Vickis chips, Cookie and napkin. Exchange apple for cookie for \$.50 or fruit cup for \$1.25

Add apple for \$1.25 Add fruit cup for \$2 (minimum 10 boxes)

#### **Choose Sandwich:**

Turkey, Chicken Salad, Roast Beef, Tuna Salad

**Veggie** (hummus, feta, red onion, cucumber, tomato)

**Choose Bread** - hoagie, white, wheat, croissant, marbled rye, flour tortilla, wheat tortilla, gluten free tortilla (add \$.50)

**Choose Cheese -** Cheddar, Swiss, Provolone, Havarti, PepperJack



#### OTHER -\$8/box

**Hummus Box** - homemade hummus, veggies, pita chips and Cookie

Yogurt Parfait - vanilla yogurt, fresh fruit, sliced

#### 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



# SOUPS

#### **SOUPS**

**Gallon** (Serves 12-15) -\$35

Served in a take out container with ladle

French Onion Vegetarian Soups:

Chicken Florentine Tomato Basil
White Bean Chicken Chili Broccoli Cheddar

Chili Roasted Winter Squash \*

Creamy Redskin Potato

Cream of Spinach

Roasted Corn Chowder Potato
Smoked Ham and Bean w/Kale Black Bean

Cheesy Chicken Enchilada Minestrone

Santé Fe Chicken and Rice Gazpacho\*

Chicken Vegetable
Chicken Marsala
Cabbage Roll
Stuffed Bell Pepper
Vegetable Beef and Barley

New England Clam Chowder

Sausage and Lentil

Split Pea

#### **Premier Soups:**

Mushroom and Brie Bisque -\$40 Seafood Bisque -\$50 Chicken Pot Pie (Served with warm Biscuits) -\$50 Loaded Baked Potato -\$40 Chicken Curry with Jasmine Rice—\$40

Add bowls, spoons, napkins -\$2 Add oyster crackers -\$8 Add toasted Cuban bread -\$10 \*Seasonal



# APPETIZER PLATTERS

**Hummus** - served with pita chips (Serves 20) \$35

White Bean Rosemary Dip - served with pita chips (Serves 20)\$35

Feta Cheese Dip - served with pita chips (Serves 20) \$55

Deviled Eggs (50 Pieces) \$35

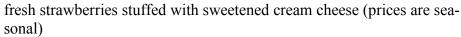
**Bacon Deviled Eggs** (50 pieces) \$45

**Caprese Skewers** Grape Tomatoes and marinated mozzarella pearls with chopped fresh basil and balsamic glaze

(50 pieces) \$45 (100 Pieces) \$80

Hot and Spicy Bacon Wrapped Little Smokies Little Smokies wrapped in Applewood smoked bacon and rolled in our brown sugar and chili rub (100 Pieces) \$60





**Cheese and Cracker Platter** - Cubed Cheddar, Swiss and Pepperjack (Serves approx 30) \$50

**Gourmet Cheese and Cracker Platter** - Cubed Havarti, Gouda, Fontina (Serves approx 30) \$75

**BBQ Meatballs** (80 Pieces) \$30

**Chicken Wings** (25 Pieces) Blackened, Buffalo or Garlic Parmesan served with Ranch or Bleu Cheese \$25

**Chicken Tenders** (20 Pieces) Served with choice Ranch, Honey Mustard or Buffalo Sauce -\$35

**Grilled Chicken Tenderloin Skewers** (20 pieces) Cilantro Lime, Blackened or Orange Ginger \$35

Mini Chicken Cordon Bleu (50 Pieces) \$45

Fried Macaroni and Cheese (50 pieces) \$50

**Antipasto Platter** (Serves 20) \$60

Cheese Tortellini Skewers w/ Pesto Sauce (Serves 30) \$60

Chicken Salad and Toasted Cuban Bread (Serves 20) \$45

Mini Quiche (50 Pieces) \$65

Smoked Salmon Platter Garlic and herb cream cheese, smoked salmon, capers and crackers (Serves 30) \$90

Shrimp Cocktail Platter (Approx 60 pieces) \$55

# **HOTTRAYS**

Prices are Per Person 10 Person Minimum

Baked Ziti \$4 Pesto Pasta \$3.50 Tri-Colored Tortellinis w/ Roasted Red Pepper Alfredo \$3.50

Penne and Meatballs w/ Marinara \$4.50

Chicken and Vegetable Pasta w/ Creamy Garlic Sauce \$5

Chicken and Penne Pasta with Roasted Red Pepper Alfredo \$4.00

Pulled BBQ Chicken w/ Dinner Rolls \$6

Parmesan Crusted Chicken Breast \$4

**Greek Chicken** - Sautéed chicken topped with sautéed spinach and onions, chopped tomatoes, kalamata olives and feta cheese \$4.75

**Caprese Chicken** - Sautéed chicken breast topped with basil pesto, tomatoes, and shredded mozzarella \$4.75

**BBQ Chicken Breast** - Grilled chicken breast covered in BBQ sauce \$4 **Chicken Marsala** - Lightly breaded chicken breast with a marsala wine sauce \$4.75

**Smothered Chicken Cordon Bleu** - breaded chicken breast smothered with ham and Swiss cheese \$4.75

**Smothered Southwest Chicken** - Sauteed chicken breast smothered with roasted bell pepper, onions, black beans, cheddar and pepperjack cheese \$4.75

**Chicken and Yellow Rice** - seasoned rice with chunks of pulled oven roasted chicken \$5

Mojo Pork and Yellow Rice \$5

**Fiesta Rice Bake** - rice, bell pepper, onion, black beans, tomatoes, seasoned hamburger and shredded cheddar cheese. Served with tortillas, sour cream and salsa \$6

Black Beans - seasoned black beans \$2

**Cheesy Potatoes - \$2.50** 

**Oven Roasted Potatoes - \$2** 

**Red Skin Mashed Potatoes - \$2.50** 

**Roasted Green Beans - \$2** 

**Mixed Vegetables - \$2** 

Sauteed Corn - \$2

Fresh Baked Dinner Rolls - \$.75





# HOMEMADE SIDES

Quart - (6) 5oz Servings Bowl - 4 Quarts

POTATO SALAD Ouart - \$10 Bowl - \$36

RICE AND BLACK BEAN SALAD

Quart - \$12 Bowl - \$36

CUCUMBER SALAD Quart - \$12 Bowl - \$45

COLESLAW Quart - \$10 Bowl - \$36

MISS VICKI'S KETTLE COOKED SEA SALT CHIPS - \$1.50/ea

CHICKEN SALAD \$6/lb

TUNA SALAD \$6/lb

# BEVERAGES

**GALLON OF TEA** (Serves 8-10)

Sweet or Unsweet Tea -\$5

Add sweeteners and lemons for \$2

GALLON OF RASPBERRY TEA (Serves 8-10) \$6

GALLON OF LEMONADE (Serves 8-10) - \$6

CANNED DRINKS \$1.25 ea (assorted)

**BOTTLED WATER** \$1.25 ea

**COFFEE** (96oz or approx (12) 8oz cups) provided in an insulated take out container -\$15

Add cups, stirrer, creamers and sweeteners for \$10

**HOT TEA** (96oz or approx (12) 8oz cups) hot water provided in an insulated take out container and served with assorted gourmet tea bags - \$20 Add cups, stirrers, lemons, sweeteners and honey cups for \$10

**ORANGE JUICE** (Gallon: Serves 8-10) -\$10

Individual 6ox cartons \$1.50 ea

MILK - Individual 8oz carton \$.75ea

**COOLER OF ICE** Styrofoam cooler with 5 lbs of ice -\$7 **BAG OF ICE** \$2

### DESSERTS

#### **COOKIE TRAY**

Small (20 Cookies) -\$15 Large (50 Cookies) -\$35

#### **BROWNIE TRAY**

Small (24 Brownies) -\$20 Large (48 Brownies) - \$35

#### ASSORTED MINI DESSERT TRAY

(Serves Approx 40) -\$55 Assortment of bite sized desserts



#### **CAKES AND PIES**

Cakes are 8" and serve 10-12, Pies serve 8-10

Comes with cake server

**CARROT CAKE** w/cream cheese frosting - \$35

**LEMON CAKE** w/ blueberry filling and cream cheese frosting - \$25 **CHOCOLATE CRAZY CAKE** w/ chocolate icing and topped with mini chocolate chips - \$25

**SOUTHER BUTTER PECAN** topped with vanilla icing, chopped pecans and caramel sauce - \$28

COCONUT CREAM PIE (Serves 8-10) -\$25

PEANUT BUTTER PIE (Serves 8-10) -\$20

**OREO PIE** (Serves 8-10) -\$20

KUMQUAT PIE (Serves 6-8) - \$15

#### OTHER DESSERTS

VANILLA CHEESECAKE topped with mixed berry compote or candied walnuts with caramel and chocolate sauce (Serves 8-10) \$35

APPLE, BLUEBERRY OR MIXED BERRY CRISP

Small (Serves 15) - \$35 Large (Serves 30) - \$65

CINNAMON BREAD PUDDING served with whipped topping and vanilla sauce Small (Serves 20) -\$55 Large (Serves 40) -\$90 BANANA PUDDING Layers of vanilla pudding, fresh bananas, vanilla wafers and whipped topping Small (Serves 15) - \$35 Large (Serves 30) - \$65

Other Desserts Available Upon Request. Seasonal Specials Available

#### Deliveries

- Delivery Fee Will Apply
- 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

# Call to find out more information on our full service catering options! (352) 567-7277 www.dineinthegarden.com



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