

# ELLA'S GARDEN



## Catering Options

# Menu Option 1

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ACE OF TASTE - ITALIAN MENU

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## CHOOSE 1 ENTREE

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### Tuscan Chicken

Seared/Grilled chicken breasts simmered in a rich, creamy Parmesan sauce with sun-dried tomatoes and fresh spinach

### Chicken Marsala

Seared/Grilled chicken breast and mushrooms in a rich, savory Marsala wine sauce

### Chicken Alfredo

Grilled chicken breast, herbs with creamy alfredo sauce

### Italian Meatballs

Flavorful, tender balls of ground beef and pork meat mixed with herbs, cheese, and bread panade

### Lasagna

Stacked layers of wide, flat pasta sheets alternated with layers of bechamel sauce, meat sauce, and cheese

### Chicken Parmesan

Pan fried breaded chicken breast topped with marinara sauce and melted cheese

### Cheese Tortellini/Ravioli

Stuffed pasta with blend of cheese

### Baked Ziti

Baked Ziti pasta, a robust tomato sauce (featuring meat), various cheeses (typically ricotta, mozzarella and parmesan)

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## SIDES

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## CHOOSE 2

### Garden Salad with dressing

Dressing options: honey mustard, ranch, italian, blue cheese, thousand island, greek vinagrette, raspberry vinaigrette and caesar

**Mixed vegetables** (steamed)

**Brussel Sprouts**

**Broccoli** (sautéed or steamed)

**Corn** (whole kernel with

**Green beans** (butter garlic

butter)

lemon sauce or almandine)

**Italian herb rice**

**Glazed carrots**

**Potato au gratin**

**Asparagus**

**Bread Rolls**

*Ella's Garden*

# Upgrades Menu

ACE OF TASTE - LUXURY ITALIAN

ADDITIONAL \$4 / PERSON

## **Shrimp Scampi**

Shrimp sautéed in a rich sauce of butter, garlic, lemon juice and white wine

## **Osso Buco**

Tender braised veal or beef shanks traditionally served with Gremolata

## **Beef Braciole**

Thin steak wrapped around bread crumbs and parmesan that's slow cooked in marinara sauce

## **Venetian Shrimp with Polenta**

Shrimp sautéed in a garlicky white wine sauce

Ella's Garden

# Menu Option 1

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ACE OF TASTE - ASIAN MENU

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## CHOOSE 1 ENTREE

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### Bourbon Chicken

Grilled Marinated Chicken breast, simmered in honey, soy sauce, garlic, ginger, and bourbon sauce

### Orange Chicken

Crispy, battered chicken breast tossed in a sweet, tangy, and slightly spicy citrus-flavored sauce

### Chinese Style Pork BBQ (Char Siu)

Pork marinated in Cantonese style sauce, sesame oil, hoisin sauce, rice wine and honey

### Pad Thai

Stir-fried rice noodles tossed in a signature sweet, savory, and sour sauce topped with crushed peanuts

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## SIDES

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## CHOOSE 2

### Garden Salad with dressing

Dressing options: honey mustard, ranch, italian, blue cheese, thousand island, greek vinagrette, raspberry vinaigrette and caesar

**Mixed vegetables** (steamed)

**Broccoli** (sautéed or steamed)

**Green beans** (butter garlic lemon sauce or almandine)

**Glazed carrots**

**Asparagus**

**Asian Salad**

**Brussel Sprouts**

**Corn** (whole kernel with butter)

**Fried Rice**

**Roasted Red Potatoes**

**Cilantro Lime Rice**

**White Rice**

*Ella's Garden*

# Upgrades Menu

ACE OF TASTE - LUXURY ASIAN

ADDITIONAL \$4 / PERSON

## Upgraded Pad Thai

Pad thai with choice of either beef or shrimp protein

## Honey Glazed Prawn

Crispy fried prawn tossed in a rich, flavorful glaze with garlic, soy sauce, honey and ginger

## Beef Bulgogi

Beef marinated in Korean-style sauce, onion, garlic, soy sauce, and sesame oil

## Miso Glazed Cod

Marinated Cod fillets in a sweet and savory miso glaze and then baked until caramelized

## Billionaire Fried Rice

Luxurious take on the classic Chinese-Cantonese dish with scallops and shrimp

## Crispy Roast Pork Belly (Siu yuk)

Classic Cantonese barbecue dish roasted, skin-on pork belly

Ella's Garden

# Menu Option 1

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## CHOOSE 1 ENTREE

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### ACE OF TASTE - LATIN MENU

#### Creamy Poblano Chicken

Grilled chicken breast, simmered in a rich, velvety sauce made with roasted poblano peppers, cream and aromatics

#### Chicken Veracruz

Grilled or pan seared chicken breast, in a lightly yet hearty, zesty tomato-based sauce with onion, capers and olive

### ACE OF TASTE - FRENCH MENU

#### Coq au vin

Slow-braised in a rich red wine sauce along with bacon, mushrooms, and pearl onions

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## SIDES

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### CHOOSE 2

#### Garden Salad with dressing

Dressing options: honey mustard, ranch, italian, blue cheese, thousand island, greek vinagrette, raspberry vinaigrette and caesar

Mixed vegetables (steamed)

Broccoli (sautéed or steamed)

Green beans (butter garlic lemon sauce or almandine)

Glazed carrots

Asparagus

Roasted Red Potatoes

Brussel Sprouts

Corn (whole kernel with butter)

Italian herb rice

Potato au gratin

Bread Rolls

Spanish Rice

Ella's Garden

# Upgrades Menu

ADDITIONAL \$4 / PERSON

## ACE OF TASTE - LUXURY LATIN MENU

### Fajitas

Grilled chicken breast, beef or shrimp, sautéed/grilled onions and peppers

### Mexican Shrimp and Rice (Arroz con Camarones)

Mexican rice with shrimp, black beans and veggies

### Lomo Saltado

Peruvian stir-fry dish that combines marinated strips of beef, onions, tomatoes

### Cuban Ropa Vieja

Flank Steak slow roasted in a tasty, tomato salsa with peppers, onions and spices

## ACE OF TASTE - LUXURY FRENCH MENU

### Beef Bourguignon

Tender, slow-cooked beef in a robust red wine sauce with vegetables (carrots, mushrooms, onion) and herbs

### Cd Provencal

French-inspired dish featuring sauce of tomatoes, briny capers and olives

### Chicken Morengo

French dish of chicken in a sauce with tomatoes, garlic, white wine and mushrooms

### Chicken Cordon Bleu

Chicken breast wrapped around a filling of ham and Swiss/Gruyere cheese, breaded and cooked until golden brown and crispy served with sauce supreme

Ella's Garden

# Menu Option 1

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ACE OF TASTE - CAJUN MENU

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## CHOOSE 1 ENTREE

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### Cajun Chicken Pasta

Spicy, Cajun-seasoned chicken with pasta and a rich, creamy Cajun Sauce

### Jambalaya

Rice dish from Louisiana combining a mix of chicken and sausage with vegetables, onion, green bell pepper and celery

### Red Beans and Rice

Classic Louisiana Creole dish featuring small red beans slow-cooked with vegetables, spices and Andouille sausage served over white rice

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## SIDES

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### CHOOSE 2

#### Garden Salad with dressing

Dressing options: honey mustard, ranch, italian, blue cheese, thousand island, greek vinagrette, raspberry vinaigrette and caesar

**Mixed vegetables** (steamed)

**Broccoli** (sautéed or steamed)

**Green beans** (butter garlic lemon sauce or almandine)

**Glazed carrots**

**Asparagus**

**Spanish rice**

**Brussel Sprouts**

**Corn** (whole kernel with butter)

**Creamy Mashed Potatoes**

**Baked Beans**

**Bread Rolls**

**Roasted Red Potatoes**

*Ella's Garden*

# Upgrades Menu

ACE OF TASTE - LUXURY CAJUN MENU

ADDITIONAL \$4 / PERSON

## **Shrimp Etoufee**

Classic, rich and flavorful Louisiana dish featuring succulent shrimp in a thick, savory tomato-based sauce made with a roux, green bell peppers, onion and celery

## **Blackened Red Fish**

Served with Pontchartrain Sauce

## **Fried Catfish**

Served with crawfish etoufee

Ella's Garden

# Menu Option 1

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ACE OF TASTE - COUNTRY MENU

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## CHOOSE 1 ENTREE

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### **Southern Smothered Chicken**

Roasted Chicken Smothered in rich gravy with caramelized onion

### **Chicken Fried Steak**

Breaded fried chicken breast, served with creamy gravy

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## SIDES

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### CHOOSE 2

#### **Garden Salad with dressing**

Dressing options: honey mustard, ranch, italian, blue cheese, thousand island, greek vinagrette, raspberry vinaigrette and caesar

**Mixed vegetables (steamed)**

**Broccoli (sautéed or steamed)**

**Green beans (butter garlic lemon sauce or almandine)**

**Glazed carrots**

**Asparagus**

**Macaroni and Cheese**

**Brussel Sprouts**

**Corn (whole kernel with butter)**

**Baked Beans**

**Creamy Mashed Potatoes**

**Bread Rolls**

**Spanish Rice**

# Ella's Garden

# Upgrades Menu

ACE OF TASTE - LUXURY COUNTRY MENU

ADDITIONAL \$4 / PERSON

## Chicken Fried Steak

Tenderized beef, coated in a seasoned flour mixture and fried, served with rich gravy

## Roast Beef

Slow-braised beef in a rich broth and herbs and vegetables, served with mashed potatoes

## BBQ

sausage, chicken or pulled pork, brisket (additional \$4/person)

## Grilled or Fried Pork Chop

Boneless Thick Cut

Ella's Garden

# Menu Option 1

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ACE OF TASTE - INTERNATIONAL MENU

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## CHOOSE 1 ENTREE

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### **Pork Tenderloin with Honey Dijon Mustard Sauce**

Roast pork tenderloin with a flavorful sauce, sweetness of honey with the tanginess of dijon mustard

### **Chipotle crusted pork roast**

Pork Coated in a spicy and smoky rub prepared with chipotle and herbs

### **Butter Chicken**

Marinated chicken in a rich, creamy, and mildly spiced tomato-based sauce

### **Chicken Tikka Masala**

Yogurt marinated and simmered in a thick, rich, spiced sauce (masala)

### **Ayam Bakar**

Indonesian style grill chicken, served with vegetables, sambal and white rice

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## SIDES

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### CHOOSE 2

#### **Garden Salad with dressing**

Dressing options: honey mustard, ranch, italian, blue cheese, thousand island, greek vinagrette, raspberry vinaigrette and caesar

**Mixed vegetables (steamed)**

**Broccoli (sautéed or steamed)**

**Green beans (butter garlic lemon sauce or almandine)**

**Glazed carrots**

**Asparagus**

**Macaroni and Cheese**

**Brussel Sprouts**

**Corn (whole kernel with butter)**

**Italian herb rice**

**Potato au gratin**

**Bread Rolls**

**Spanish Rice**

*Ella's Garden*

# Upgrades Menu

ACE OF TASTE - LUXURY INTERNATIONAL

ADDITIONAL \$4 / PERSON

## **Paella**

Rice dish cooked with saffron, vegetables, and a mix of meat or seafood

## **Dove Sole**

Floured, pan-fried in butter until golden, and served with a brown butter

## **Pomegranate Glazed Salmon**

Salmon coated in a sweet-tart pomegranate glaze

Ella's Garden

# Menu Option 2

MELS COUNTRY CAFE

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## CHOOSE 1 ENTREE

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### **Chicken Marsala**

Lightly coated chicken breasts braised with wine and mushrooms

### **Chicken Parmesan**

Chicken breast lightly breaded and pan-fried with fresh parmesan

### **Chicken Veracruz**

Grilled chicken breast topped with a rich cilantro cream sauce

### **Hamburger Steak**

Cooked medium well and served with brown gravy

### **Roast Beef**

Served over onions and brown gravy

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## SIDES CHOOSE 2

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**Mashed Potatoes**

**Rosemary New Potatoes**

**Country Whipped Potatoes**

**Macaroni & Cheese**

**Penne Pasta Alfredo**

**Sautéed Squash**

**Southern Style Green Beans**

**Baked Beans**

**Mixed Rice Pilaf**

**Dirty Rice**

**Buttered Carrots**

**Tossed Salad**

**Mixed Vegetables**

*Ella's Garden*

# Upgrades Menu

MEL'S COUNTRY CAFE

ADDITIONAL PER PERSON - MARKET PRICE

## Chicken Feta

6oz. chicken breast stuffed with fresh spinach and feta cheese filling

## Beef Tips Burgundy

served over rice

## Beef Tips Stroganoff

served over noodles

## Beef and Chicken Fajitas

served with a grilled onions, peppers, flour tortillas, shredded cheese, sour cream, pico de gallo, guacamole, lettuce, charro beans, Mexican rice, and chips and salsa

## Roasted Prime Rib

Served with au jus and horseradish sauce. Hand carved on site.

## Baked Fresh Salmon

served with a creamy basil lemon sauce

## Beef Tenderloin Marsala

tender beef tenderloin medallions, sauteed & served with a Marsala wine sauce

Ella's Garden

# Menu Option 3

R U S S O ' S N Y P I Z Z E R I A

## CHOOSE 2 ENTREE

### Spaghetti with marinara or meat

fresh spaghetti with meat sauce or marinara and fresh basil

### Lasagna

fresh pasta layered with beef, Italian cheeses, and Russo's meat sauce

### Baked Ziti

Fresh penne pasta with Russo's homemade marinara and ricotta cheese, topped with mozzarella

### Penne Carbonara

Prosciutto, red onions, and homemade penne in pecorino Romano cream sauce

### Penne Chicken Alfredo

Homemade penne pasta served in pecorino Romano cream sauce, topped with chicken

### Chicken Florentine Pasta

Chicken sautéed with mushrooms, capers, spinach, and tomatoes in a white wine, lemon garlic sauce, served with penne pasta

### Truffle Mushroom Campanelle

Campanelle pasta in a truffle mushroom sauce with Romano cheese and arugula

### Pistachio Pesto Chicken Pasta

Campanelle pasta with artichoke hearts, grilled chicken, sun-dried tomatoes, in a pistachio cream sauce

### Cheese Ravioli

Ricotta cheese ravioli with fresh basil topped with marinara or Alfredo sauce

All served with Garden Salad and Dinner Rolls

Gluten-free, lentil, and plant-based pasta available. Vegan Options Available.

Ella's Garden

# Bride Suite Snack Tray

(FOR DELUXE OR LUXURY  
PACKAGE)

## Charcuterie Board

cold meats, cheeses, fruit and crackers

## Spinach Artichoke Dip (cold or hot)

cold or hot served with garlic toast

## Croissant Sandwiches Assortment

Chicken Salad, turkey, Ham, Turkey Salad or Egg Salad

## Jalapeno Poppers

## Chips with Salsa and Queso

## Deviled Eggs

Ella's Garden

# OPTIONAL UPGRADES

Lanterns/Mason Jars on Shepherd Hooks	\$50
Simple Silver or Gold Chargers	\$0.50/person
Silver or Gold Reef Chargers	\$1.00/person
Colored Cloth Napkins	\$0.50/person
Chandelier	\$35
Champagne Glasses at each place setting	\$0.50/person
Margarita Machine - 2 mixes included	\$250
360 Photo booth	\$700
Photo Booth	\$450
Additional Hour of Event Time (Regular)	\$450/hr
Additional Hour of Event Time (Deluxe)	\$800/hr
Appetizer Spread	Basic: \$3/person (fruit, veggies, crackers, & cheese) Deluxe: \$6/person (includes cold meats and nuts)
Deluxe Coffee Bar	\$7/person (Nespresso Verturo Coffee, 3 creamers of choice, cups, stir sticks, sugar)
Bartending fee for Hard Liquor	\$150
Bartending fee for Beer & Wine only	\$75
Gold Circle Backdrop	\$100
Gold Arches Backdrop (3)	\$100
Flower Wall Backdrop	\$100