



ELLA'S GARDEN

Catering Options



Menu Option 1

ACE OF TASTE - ITALIAN MENU

CHOOSE 1 ENTREE

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 cause, 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), carious cheeses (typically ricotta, mozzarella and parmesan)

SIDES

CHOOSE 2

Garden Salad with dressing

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

Mixed vegetables (steamed)

Broccoli (sautéed or steamed)

Green beans (butter garlic
lemon sauce or almandine)

Glazed carrots

Asparagus

Brussel Sprouts

Corn (whole kernel with
butter)

Italian herb rice

Potato au gratin

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 Braciola

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

ACE OF TASTE - ASIAN MENU

CHOOSE 1 ENTREE

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

SIDES

CHOOSE 2

Garden Salad with dressing

Dressing options: honey mustard, ranch, italian, blue cheese, thousand island, greek vinaigrette, 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

PLACE 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

CHOOSE 1 ENTREE

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

SIDES

CHOOSE 2

Garden Salad with dressing

Dressing options: honey mustard, ranch, italian, blue cheese, thousand island, greek vinaigrette, 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

ACE OF TASTE - CAJUN MENU

CHOOSE 1 ENTREE

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

SIDES

CHOOSE 2

Garden Salad with dressing

Dressing options: honey mustard, ranch, italian, blue cheese, thousand island, greek vinaigrette, 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

ACE OF TASTE - COUNTRY MENU

CHOOSE 1 ENTREE

Southern Smothered Chicken

Roasted Chicken Smothered in rich gravy with caramelized onion

Chicken Fried Steak

Breaded fried chicken breast, served with creamy gravy

SIDES

CHOOSE 2

Garden Salad with dressing

Dressing options: honey mustard, ranch, italian, blue cheese, thousand island, greek vinaigrette, 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

ACE OF TASTE - INTERNATIONAL MENU

CHOOSE 1 ENTREE

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

SIDES

CHOOSE 2

Garden Salad with dressing

Dressing options: honey mustard, ranch, italian, blue cheese, thousand island, greek vinaigrette, rapberry 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

CHOOSE 1 ENTREE

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

SIDES CHOOSE 2

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

MEIS 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

RUSSO'S NY PIZZERIA

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