



BUFFET & PLATED PACKAGES

2024



CHEF'S GARDEN

Catering & Events



Let's Make an Event of it!

On behalf of our entire team, we would like to thank you for considering Chef's Garden for your upcoming wedding. We know that planning a menu for a large group can feel a bit daunting, much less the added pressure of planning your first event as a married couple, but our team of seasoned Catering Professionals are here and ready to assist.

The Chef's Garden is Northeast Florida's preeminent catering firm and we have created a reputation of creating from scratch events based on fine food and service. Creating a signature off-premise event is about striking a trifecta of delicious food, gracious service, and beautiful presentation that allows guests to eat with their eyes first. The following "Prix Fixe" menus were created to do just this, while streamlining the planning process and being mindful of your budget.

All menus include disposable plates and cutlery. All prices subject to applicable sales tax, production charge, and gratuity. Staffing, china, glass and silverware and other specialty rentals can be added to enhance these menus. Or, if you are looking for something more customizable, please ask one of our Catering Managers.

BUFFET TIER I

\$26.95 per person ++

SALADS

(choose one)

- CAESAR SALAD.
Classically Prepared with Focaccia Croutons,
Citrus-Parmesan Dressing, Shaved Reggiano
- HOUSE GARDEN SALAD.
Tossed Baby Lettuces with Tomato, Cucumber,
Feta, and Choice of Balsamic Vinaigrette or Ranch
- CHOICE OF BREAD.
Herbed Focaccia with Olive Oil & Herbs, House Made
Cornbread, or Sourdough with Whipped Butter

SIDES

(choose two)

- ROASTED RED POTATOES
Fresh Rosemary and Olive Oil
- WHIPPED POTATOES
Crème Fraîche, Butter
- CITRUS SCENTED RICE PILAF.
- CORNBREAD STUFFING
- OVEN ROASTED VEGETABLE MEDLEY
Fresh Picked Herbs, Aged Balsamic
- FRESH GREEN BEAN ALMONDINE

MAINS

(select two)

- CHICKEN PICATTA
Lightly Floured Chicken with White Wine,
Lemon, Fresh Garlic and Capers
- CHICKEN MARSALA
Sautéed Portobello Mushrooms, Shallots,
Roasted Garlic and a Sweet Marsala Wine Sauce
- SEARED PORK LOIN
Bacon-Onion Jam
- BLACKENED SHRIMP
Tabasco Beurre Blanc
(based on 4 shrimp per person)
- WHITE VEGETABLE LASAGNA.
Pesto Cream
- HERB CRUSTED SIRLOIN OF BEEF
Horseradish Cream and Natural Jus

*Consuming Raw or undercooked meat, poultry, seafood,
shellfish, or eggs may increase your risk of food born illness
++ All food & beverage purchases subject to production charge & gratuity

HORS D' OEUVRES & BUFFET

\$32.95 per person ++

CHOICE OF 3 PASSED APPETIZERS OR A SINGLE DISPLAY

SELECT THREE

DEVILED EGGS

Smoked Paprika

CHURRASCO CHIMICHURRI STEAK SATAYS

JERK CHICKEN BITES

Pineapple Chutney

CITRUS GRILLED SHRIMP SKEWER

Key Lime Remoulade

FRENCH BRIE AND FIG PHYLLO PURSES

MINI BEEF WELLINGTONS

Dijon Horseradish Aioli

CAPRESE SKEWERS

Aged Balsamic and Basil Pesto

MUSHROOM AND FONTINA ARANCINI

MINI CHICKEN EMPANADAS.

Avocado Crema

ROASTED STUFFED MUSHROOMS.

Spinach, Boursin, Panko Breadcrumbs

SKEWERED TANGY ASIAN MEATBALLS

Sweet Chili

SPANAKOPITA

Spinach and Feta

CRUNCHY CHICKEN TACOS

Chicken, Avocado Mousse, Pico de Gallo

CRISPY RAVIOLI

Housemade Marinara

FRENCH ONION TARTLETS

Caramelized Onion and Gruyere

CURRY CHICKEN SATAY

Thai Peanut Dipping Sauce

CRISPY VEGETABLE SPRING ROLLS.

Sweet Chili Dipping Sauce

FRIED GREEN TOMATOES

Pimento cheese

OR

SELECT ONE

TUSCAN BAR

Tabbouleh, Roasted Red Pepper Hummus, and Classic Tomato-Garlic Bruschetta, Served with Toasted Pita Points, Crostini and Flatbread

ASSORTED DIPS AND SPREAD

Spinach & Artichoke, Vermont Cheddar Tortas and Southwestern Ranch, Served with Flatbreads, Tortillas, and Vegetable Crudités

DOMESTIC CHEESE AND FRUIT DISPLAY.

Fresh Seasonal Fruit, Grapes, Berries, Aged Cheddar, Baby Swiss, And Provolone Cheese, Served with a Vanilla Yogurt Dipping Sauce and Gourmet Crackers & Flatbreads

Choose buffet selections on the next page
Add Additional Passed Hors d'oeuvres for \$3/ea
Add an Additional Station for \$8/per person

BUFFET SELECTIONS

SALADS

(choose one)

- CAESAR SALAD.
Classically Prepared with Focaccia Croutons,
Citrus-Parmesan Dressing, Shaved Reggiano
- BABY BLUE SALAD
Tossed Baby Lettuces with Mandarin Oranges,
Florida Strawberries, Gorgonzola Cheese, House
Spiced Pecans, Balsamic Vinaigrette
- CAPRESE SALAD (+\$1).
Vine Ripe Tomatoes, Fresh Mozzarella and Sweet
Basil Topped with Aged Balsamic and Pesto
Vinaigrette, Served over Hearts of Romaine
- HOUSE GARDEN SALAD.
Tossed Baby Lettuces with Tomato, Cucumber,
Feta, and Choice of Balsamic Vinaigrette or Ranch
- CHOICE OF BREAD.
Herbed Focaccia with Olive Oil & Herbs, House
Made Cornbread, or Sourdough with Whipped Butter

SIDES

(choose two)

- ROASTED RED POTATOES
Fresh Rosemary and Olive Oil
- WHIPPED POTATOES
Crème Fraîche, Butter
- CITRUS SCENTED RICE PILAF.
- GOAT CHEESE GRITS
- CORNBREAD STUFFING
- OVEN ROASTED VEGETABLE MEDLEY
Fresh Picked Herbs, Aged Balsamic
- FRESH GREEN BEAN ALMONDINE
- ROASTED BROCCOLI
Butter and Roasted Garlic

MAINS

(select two)

- HERB CRUSTED SIRLOIN OF BEEF
Horseradish Cream and Natural Jus
- HERB ROASTED CHICKEN BREAST
Natural Jus
- CHICKEN PICATTA
Lightly Floured Chicken with White Wine,
Lemon, Fresh Garlic and Capers
- CHICKEN MARSALA
Sautéed Portobello Mushrooms, Shallots,
Roasted Garlic and a Sweet Marsala Wine Sauce
- TUSCAN SHRIMP {OR SALMON +\$4}
Capers, Artichoke, Roasted Peppers and a
White Wine-Lemon Broth
- SEARED PORK LOIN
Pineapple-Mango Chutney
- BLACKENED SHRIMP
Tabasco Beurre Blanc (based on 4 shrimp per
person)
- WHITE VEGETABLE LASAGNA.
Pesto Cream
- OVEN ROASTED TURKEY
Pan Gravy and Apricot Chutney

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shellfish, or eggs may increase your risk of food born illness

++ All food & beverage purchases subject to production charge & additional fees

HORS D' OEUVRES & PLATED

\$36.95 per person ++

CHOICE OF 3 PASSED APPETIZERS OR ONE DISPLAY

SELECT THREE

DEVILED EGGS
Smoked Paprika
CHURRASCO CHIMICHURRI STEAK SATAYS
JERK CHICKEN BITES
Pineapple Chutney
CITRUS GRILLED SHRIMP SKEWER
Key Lime Remoulade
FRENCH BRIE AND FIG PHYLLO PURSES
MINI BEEF WELLINGTONS
Dijon Horseradish Aioli
CAPRESE SKEWERS
Aged Balsamic and Basil Pesto
MUSHROOM AND FONTINA ARANCINI
MINI CHICKEN EMPANADAS.
Avocado Crema

ROASTED STUFFED MUSHROOMS.
Spinach, Boursin, Panko Breadcrumbs
SKEWERED TANGY ASIAN MEATBALLS
Sweet Chili
SPANAKOPITA
Spinach and Feta
CRUNCHY CHICKEN TACOS
Chicken, Avocado Mousse, Pico de Gallo
CRISPY RAVIOLI
Housemade Marinara
FRENCH ONION TARTLETS
Caramelized Onion and Gruyere
CURRY CHICKEN SATAY
Thai Peanut Dipping Sauce
CRISPY VEGETABLE SPRING ROLLS.
Sweet Chili Dipping Sauce
FRIED GREEN TOMATOES
Pimento cheese

OR

SELECT ONE

TUSCAN BAR
Tabbouleh, Roasted Red Pepper Hummus,
and Classic Tomato-Garlic Bruschetta,
Served with Toasted Pita Points, Crostini
and Flatbread
ASSORTED DIPS AND SPREAD
Spinach & Artichoke, Vermont Cheddar
Tortas and Southwestern Ranch, Served with
Flatbreads, Tortillas, and Vegetable Crudités

DOMESTIC CHEESE AND FRUIT DISPLAY.
Fresh Seasonal Fruit, Grapes, Berries, Aged
Cheddar, Baby Swiss, And Provolone
Cheese, Served with a Vanilla Yogurt
Dipping Sauce and Gourmet Crackers &
Flatbreads

Choose entree selections on the next page
Add Additional Passed Hors d'oeuvres for \$3/ea
Add an Additional Station for \$8/per person

PLATED SELECTIONS

SALADS

(choose one)

- CAESAR SALAD
Classically Prepared with Focaccia Croutons,
Citrus-Parmesan Dressing, Shaved Reggiano
- BABY BLUE SALAD
Tossed Baby Lettuces with Mandarin Oranges,
Florida Strawberries, Gorgonzola Cheese, House
Spiced Pecans, Balsamic Vinaigrette
- CAPRESE SALAD (+\$1).
Vine Ripe Tomatoes, Fresh Mozzarella and Sweet
Basil Topped with Aged Balsamic and Pesto
Vinaigrette, Served over Hearts of Romaine
- HOUSE GARDEN SALAD.
Tossed Baby Lettuces with Tomato, Cucumber,
Feta, and Choice of Balsamic Vinaigrette or Ranch
- CHOICE OF BREAD.
Herbed Focaccia with Olive Oil & Herbs, House
Made Cornbread, or Sourdough with Whipped Butter

SIDES

(choose two to be served with
all entree selections)

- WHIPPED POTATOES
Crème Fraîche, Butter
- BASMATI RICE PILAF
- GOAT CHEESE POLENTA
- CREAMY RISOTTO (+\$1).
with Shaved Parmesan
- OVEN ROASTED VEGETABLE MEDLEY
Fresh Picked Herbs, Aged Balsamic
- FRESH GREEN BEAN ALMONDINE
- ROASTED BROCCOLI
Butter and Roasted Garlic

MAINS

- PROSCIUTTO WRAPPED CHICKEN BREAST
with Sun Dried Tomato and Wild Mushroom
Cream Sauce
- PANKO CRUSTED CHICKEN BREAST
with Sundried Tomato-Goat Cheese Fondue
- HERB ROASTED FRENCH STYLE
CHICKEN BREAST
with Jus Lié
- MAPLE GLAZED PORK TENDERLOIN
with Bacon-Onion Jam
- PEPPER SEARED SIRLOIN STEAK (+\$8)
with Choice of Mushroom Brandy Ragout
or Horseradish Cream
- PORT BRAISED BEEF SHORT RIBS (+\$12)
with Port wine Demi-Glace
- CHILI GARLIC SALMON SEARED (+\$6)
with an Asian Trinity* a house specialty
- TUSCAN SHRIMP WITH CAPERS
Artichoke, Roasted Peppers, and a White
Wine-Lemon Broth

*Consuming Raw or undercooked meat, poultry, seafood,
shellfish, or eggs may increase your risk of food born illness

++ All food & beverage purchases subject to production charge & additional fees

TASTINGS

At Chef's Garden, we pride ourselves on delivering excellent service, style, and flavor. Our clients have come to trust that our team of dedicated Culinary and Event Professionals treat each event like our own and are committed to ensuring delicious food and beautiful presentations.

A tasting is not necessary to book your event although we are happy to schedule a complimentary, private tasting for two people after your menu and date have been confirmed with a contract and deposit. If you are still considering your catering options and trying to decide if we are the right company for you, we encourage you to read our reviews and check out our social media pages. We understand if you feel that you need a tasting to confirm the catering and are happy to schedule one for you but can only do so after a preliminary proposal is in place and for events with a minimum of \$2500 in food and beverage.

If your food and beverage minimum is under this, pricing can be discussed with your Catering Manager. Our standard tasting fee is \$75 per person due at the time of booking your tasting. If you confirm your date with us within five days of your tasting, we will apply up to \$150 of your tasting fees toward your event balance.

Tastings are scheduled from Tuesday to Thursday and include up to 6 items from your proposed menu. Tastings are booked on a first-come-first-serve basis and availability. Please note that just as our tastings are based on availability, so are our events. A proposal that has not been confirmed with a signed contract and deposit is not confirmed on our calendar.

Tasting details, including menu selection, must be confirmed at least one week before your tasting date.

Tastings are held in our tasting room at
3732 Mente Street, Jacksonville, FL 32207



CHEF'S GARDEN
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BAR SERVICES

THE STANDARD BAR

We provide Hard Plastic Cups, Ice, Lemons, Limes, Cherries, Oranges, Coolers, and Buckets for Chilling, Juices and Standard Mixers, Grenadine, Simple Syrup, and Bitters Bottled Water and Sodas
\$5.95 ++per person + Cost of Bartender(s)
(client provides all alcohol)

GLASSWARE

Available for an additional charge.
Ask your Catering Manager for more information.

Full Bar Services and Cash Bars are available,
please ask your Catering Manager for details.

We recommend 1 bartender per 75 guests and rates start at \$195 ++ depending on the time and length of the event

Pricing is subject to applicable sales tax,
18% production charge, and 10% gratuity



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