



CHEF'S GARDEN  
Catering & Events



**WE ARE A COMPANY PASSIONATE  
ABOUT FOOD, SERVICE,  
AND EVENTS.**

We are a team of talented chefs, creative designers, and skilled planners. Some may say that we get to party for a living, and while we love what we do so much that we sometimes might agree, the truth is that we take what we do very seriously. Our clients value us equally for our fine food and service; as much as for the level of comfort they have in knowing that we treat each event like it is our very own. We make sure fun events are fun, solemn events are solemn, and special events are special. And, with each event, we take care of Every Detail. Every Time.

Founded in 2001, as a strictly off premise catering company, we have grown into a full-service catering and event firm. Chef's Garden has created high profile affairs for local celebrities, international ambassadors, United Nations dignitaries, movie producers and stars. Additionally, we have planned meaningful weddings for hundreds of brides and thrown thousands of parties for clients who want to create memorable events.

We know that we are only as good as our last event, so our staff regularly engages in industry training to keep current with trends and, hopefully, set a few of our own. We would LOVE the opportunity to work with you, so connect with us and ... Let's Make an Event of It!

**DISCOVER OUR  
EXCITING MENU IDEAS**

# hors d'oeuvres

Available as passed or stationary hors d'oeuvres - All Items are 1-2 Bites

## VEGETARIAN

### MINI BLACK BEAN & QUINOA CAKE

Red Pepper Remoulade

### STUFFED MUSHROOMS

Boursin, Baby Spinach, and Panko Breadcrumbs

### QUINCE, MANCHEGO AND OLIVE BITES

### PHYLLO PURSES

Mushrooms and Fontina

### PETITE FRENCH BRIE FIG PURSE

### CORNMEAL CRUSTED FRIED GREEN TOMATO

Pimento Cheese

### PETITE POTATO LATKES

Cheddar Cheese, Sour Cream and Chives

### PETITE RISOTTO CAKE

Truffle Mushroom Duxelles

### BRIE AND RASPBERRY TURNOVERS

### CAPRESE SKEWERS

Buffalo Mozzarella, Tomato, and Pesto Drizzle

### GRILLED VEGETABLE KABOB

Baked with Parmesan Cheese and Tomato-Basil Sauce

### BELGIAN ENDIVE

Blue Cheese, Walnuts, and Aged Balsamic Reduction

### TRADITIONAL DEVEILED EGGS

Smoked Paprika or Sriracha Hummus

### WHIPPED SWEET POTATO CAKES

Candied Apricots and Toasted Hazelnuts

### CRISPY RAVIOLI

Pecorino and Tomato

Reduction

### CRISPY VEGETABLE SPRING ROLL

Sweet Chili Dipping Sauce

### SPANIKOPITA

### ROASTED FINGERLING POTATOES

Boursin and Chives

### TOMATO BISQUE SHOOTER

Mini Grilled Cheese Croûton

### STUFFED CRIMINI MUSHROOM

Black Bean-Quinoa and Red Pepper Romesco

### TWICE BAKED RED POTATOES

Sour Cream, Cheddar, and Chive

### STUFFED BABY ARTICHOKE

Boursin, Crispy Spinach, and Harissa Aioli

### FRENCH ONION TARTLETTE

Caramelized Onions and Gruyère

### BRUSCHETTA TARTS

Tomato, Mozzarella and Balsamic Reduction

*\*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*

every detail.  
every time.

# —hors d'oeuvres—

## CHICKEN AND POULTRY

### ASIAN CHICKEN LOLLIPOPS

with Thai Peanut Dipping Sauce

### CURRY DUSTED CHICKEN SATAY

Thai Peanut Dipping Sauce

### PETITE BUTTERMILK CHICKEN & WAFFLE SKEWERS

Chipotle-Maple Glazed Apples

### BUFFALO CHICKEN SKEWER

Blue Cheese

### JAMAICAN JERK CHICKEN SKEWER

Mango Salsa

### CRUNCHY CHICKEN TACO

Cilantro Marinated Chicken, Avocado Mousse,  
and Pico de Gallo

### DUCK CONFIT

Boursin, Tart Apples in a Wonton Cup

### CHICKEN LOLLIPOP

Moutarde Sauce

### MINI CHICKEN POT PIE SHOOTER

Roast Chicken, Green Peas, and Carrots in a Cream  
Sauce with Puff Pastry Crouton

### CHICKEN CAPRESE BITES

Mozzarella, Cherry Tomatoes, and Basil

### SOUTHWEST CHICKEN EMPANADA

Cilantro Crema

## SEAFOOD AND SHELLFISH

### INDIVIDUAL SHRIMP COCKTAIL

Traditional Cocktail Sauce Served on a Cocktail Fork

### SHRIMP TEMPURA SKEWER

Sweet Chili Sauce Aioli

### BACON WRAPPED SHRIMP

Mesquite Butter

### CRISPY COCONUT CRUSTED SHRIMP

Mango Chutney

### SAUTEED MAYPORT SHRIMP

Crispy Grit Cake with Green Tomato

### SHRIMP CEVICHE SHOOTER

Avocado and Grilled Corn in a Crispy Tortilla Cup

### PAN SEARED AHI TUNA\*

Wasabi Aioli and Wakame Salad on an Asian Spoon

### LIME MARINATED GRILLED SHRIMP SKEWER

Key Lime Remoulade

### SKEWERED SPICY TUNA ROLL\*

### AHI TUNA TARTAR \*

Sesame Ginger Vinaigrette Served on a Crispy Wonton

### SCOTTISH SALMON TARTAR=

Served in a Savory Cone

### SMOKED SALMON \*

Red Bliss Potato with Crème Fraiche and Dill

### LOBSTER ECLAIR

Lemon Aioli

### FRIED PANKO CRUSTED OYSTERS

Spicy Remoulade

### OYSTERS ROCKEFELLER:

Half Shell Topped with Spinach, Bacon, and  
Parmesan Bread Crumbs

### PANKO CRUSTED BLUE CRAB CAKE

Roasted Red Pepper Remoulade or Key Lime Mustard

### GROUPER CEVICHE SHOOTER \*

Roasted Corn, Serrano Peppers, Cilantro, Red  
Onion, Lime, Avocado, and Crispy Tortilla Cup

*\*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*

>> CONTINUED ON NEXT PAGE <<

every detail.  
every time.

# hors d'oeuvres

## SEAFOOD AND SHELLFISH

»CONTINUED «

### BACON WRAPPED SCALLOP

Mesquite Butter or Ginger Soy Glaze

### LOW COUNTRY BOIL SKEWER

Mayport Shrimp, Red Potato, and Andouille Sausage

Served with a Sweet Corn Puree

### FRIED CALAMARI CONES

Sweet Chili Dipping Sauce

### CRAB JALAPEÑO BEIGNETS

Creole Mustard

### CONCH FRITTER

Key Lime Mustard or Red Pepper Remoulade

### MANGO CRAB SALAD

Wonton Cup

### ANTIPASTO SKEWERS

Salami, Provolone, Pepperoncini and Roasted Red Pepper

### PULLED PORK ON A CRISPY SWEET POTATO CAKE

### “COBB DEVEILED EGGS”

Blue Cheese Whipped Yolks, Crumbled Bacon, Chives, and Tomato Concasse

### PISTACHIO CRUSTED LAMB “LOLLICHOP”

Mint-Pesto Reduction

### LAMB & FETA LOLLIPO

Sun Dried Tomato Pesto

### MINI BEEF WELLINGTON

Horseradish Cream

### PETITE CORNDOGS

Orange Cream

## BEEF, PORK AND GAME

### CHURRASCO STEAK SKEWERS\*

House Made Chimichurri

### SKEWERED BEEF TENDERLOIN \*

Fresh Blueberry and Port Wine Jam

### BEEF TENDERLOIN ON CRISPY POTATO\*

Gorgonzola Cream

### TANGY ASIAN MEATBALLS.

Asian Sesame Slaw

### STEAK TARTARE \*

Traditional Style with Capers, Shallots, and Dijon Mustard on Choice of Baked Crostini or Potato Crisp

### JERK PORK TENDERLOIN SATAY

Pineapple-Jalapeño Relish

### PROSCIUTTO WRAPPED DATES

Stuffed with Blue Cheese

### STUFFED MUSHROOM

Italian Sausage, Pecorino Romano, and Italian Breadcrumbs

### ROASTED FINGERLING POTATO

Stuffed with Boursin Cheese and Crumbled Bacon

### PETITE TWICE BAKED POTATOES

Cheddar, Bacon, and Chives

### SMOKED KIELBASA WELLINGTON

Pommery Mustard Aioli

*\*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—

## SLIDERS / MINI SANDWICHES

### BLACK-BEAN AND QUINOA

Red Pepper Romesco on a Silver Dollar Roll

### BUFFALO CHICKEN

Creamy Blue Cheese on Hawaiian Roll

### PHILLY CHEESE STEAK SLIDERS

Sautéed Mushrooms, Peppers and Onions, Melted Provolone Cheese on Petite Hoagie Rolls

### ITALIAN MEATBALL SLIDER

Muenster and Marinara on a Silver Dollar Roll

### ROASTED PORK LOIN

Bacon-Onion Chutney on Hawaiian Rolls

### BEEF BRISKET

Caramelized Onion on Silver Dollar Roll

### ASIAN BEEF SHORT RIB SLIDERS

Napa Cabbage Slaw on a Hawaiian Roll

### CRAB CAKE SLIDER

Red Pepper Remoulade on a Silver Dollar Roll

### MINIATURE SIRLOIN BURGERS

Aged Cheddar, Pommery Mustard Aioli, and Cornichon Skewer on a Silver Dollar Roll

### SHRUNKEN FISH TACOS

Choice of Blackened or Grilled Fish, Served with Remoulade, Shredded Cabbage, Chipotle-Mango Salsa, Avocado, and Queso Fresco (Choice of Crunchy or Soft)

*Additional Accompaniments can be added:*

*Sautéed Onions and Mushrooms,  
Crisp Bacon, Grilled Jalapenos, Blue Cheese*

### ROAST BEEF WITH CARMELIZED ONION AND GRUYERE

Silver Dollar Rolls

### CHOICE OF TEA SANDWICHES

Pimento Cheese, Cucumber and Boursin, or Egg Salad

### OVEN ROASTED TURKEY

Baby Greens, Cranberry Aioli on Yeast Roll

### PETITE HAM BISCUIT

Champagne Mustard

### MINIATURE BLTS

Crispy Bacon, Presto Aiolo, Tomato, and Micro Greens

### PETITE CHICKEN BISCUIT

Red Pepper Jelly

### MINI CORNED BEEF REUBEN

45 Sauce and Sauerkraut on Marble Rye Open Faced

### LAMB GYRO MINI

Tomato-Mint Relish and Tzatziki on Naan

### LOBSTER ROLL

Sweet Corn Relish, Bibb Lettuce and a Lemon Aioli on a Petite Hoagie Roll

### PETITE CUBAN SANDWICH

Pulled Pork, Black Forest Ham, Swiss Cheese, Dill Pickle, and Yellow Mustard on Cuban Bread

### LOADED GRILLED CHEESE

Sharp Cheddar, Tomato, and Bacon on Sourdough

### TRUFFLE INFUSED GRILLED CHEESE

(Pairs well with our Tomato Bisque Shooter)

*\*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*

# stationary displays

## DISPLAYS

25 person minimum

### DOMESTIC FRUIT AND CHEESE DISPLAY

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

### ARTISAN CHEESE DISPLAY

A Unique Selection of Farm Cheese with Accompaniments of Seasonal Berries, Fig Puree, Truffle Honey, Spiced Pecans, Marcona Almonds, and House Baked Crostini and Flatbreads

### MARKETPLACE DISPLAY

Including Fresh Seasonal Fruit, Crispy Vegetables, Assorted Domestic and Artisan Cheeses, and Fresh Made Spreads to Include; Spinach & Artichoke, Southwestern Ranch, and Vermont Cheddar, Served with Gourmet Crackers, House Baked Crostini and Flat Breads

### ANTIPASTO DISPLAY

Classic Italian Charcuterie, Aged Reggiano, Fresh Mozzarella, Marinated Roasted Vegetables, and a Tomato & Olive Salad, Served with Focaccia & Artisan Breads

### ASIAN MARKETPLACE

Crispy Vegetable Spring Rolls with a Sweet Chili Dipping Sauce; Thai Chicken Skewers with Coconut-Curry Dipping Sauce; Skewered Spicy Tuna Rolls with a Wasabi Aioli; Pork Dumplings with Ginger-Soy Dipping Sauce; and Vegetable Crudite with Sesame Aioli

### MEDITERRANEAN DISPLAY

Taboulli, Roasted Red Pepper Hummus, Olive Tapenade, Tomato & Mozzarella with Pesto and Balsamic, Marinated Roasted Vegetables, Melon Wrapped in Prosciutto, served with Toasted Pita Points, House Baked Crostinis and Flatbreads

### BRUSCHETTA STATION

An Assortment of Grilled and Toasted Breads, Served with Three Bruschetta Selections: Tomato & Red Onion, White Bean, and Mushroom & Fresh Herb

### BAKED BRIE EN CROUTE

Choice of with Kahlua, Pecan and Brown Sugar; Raspberry Compote; or Candied Nuts and Fig, Served with Grapes, Berries, Flatbread, and Crostini (Serves 15-20 Guests)

### EMERALD GREEN CRUDITÉS

Blanched Sugar Snap Peas, Asparagus, Haricot Vert, and Snow Peas served with Sesame Aioli (or) Citrus Dill Dipping Sauce in a Purple Cabbage Bowl

### TEX MEX

Chipotle or Tomatillo Salsa; Roasted Corn Guacamole; Cheese Fondue with Cumin & Roasted Poblanos, Served with House Made Tortilla Chips

### TAILGATE DISPLAY

Vidalia Onion Dip; Buffalo Chicken Dip, Spinach & Artichoke Dip; Served with Vegetable Crudité, Crostinis, and Crispy House Fried Potato Chips

### CHILLED SEAFOOD DISPLAY\*

Seared Tuna on Wakame Salad with Wasabi Aioli, Grouper Ceviche, Mayport Shrimp Cocktail, and Oysters on the Half Shell with Champagne Mignonette

(Upgrade to Include Crab Claws, Scallops, or Additional Oysters - Market Price)

### IN HOUSE SMOKED ATLANTIC SALMON\*

with Capers, Hard Boiled Egg, Cream Cheese, Crème Fraiche, Red Onion, Lemon, and Served with Crostini

### OYSTER BAR \*

Raw Oysters, Shucked and Served on the Half Shell, Served with Fresh Horseradish, Vodka-Cocktail Sauce, Champagne Mignonette, and Saltines

### Specialty:

Kumamoto, Pemaquid, Malpeque, and Stellar Bay - Market Price

## CAVIAR DISPLAY

### SMOKED SALMON ROSETTES\*

Topped with Caviar and Served with Accouterments, to Include: Chopped Boiled Eggs, Capers, Shaved Red Onion, Creme Fraiche, Cornichons, and Crostini

### ROASTED FINGERLING POTATOES

Served with Creme Fraiche, and Caviar

### TRADITIONAL DEVEILED EGGS

Topped with Caviar

### SPICY TUNA ROLLS\*

with Tobiko

*\*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*

*\*There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach, or blood or have immune disorders, you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked.*

*IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN*

# stationary displays

## FESTIVE FUN STATIONS

50 person minimum

### MARTINI RISOTTO STATION

Select Two:

Roasted Corn and Fava Beans with Sage and Goat Cheese, Oven Roasted Wild Mushrooms with Parmesan, Black Garlic and Fresh Citrus, or Pesto with Spring Peas, and Asparagus

### STIR FRY STATION

Select Two:

Pork with Garlic Sauce, Chicken with Mushrooms, Shrimp & Broccoli, or Spicy Beef with Sautéed Mixed Vegetables; Served with Asian Noodles or Jasmine Rice and Made to Order in Large Woks

### PASTA BAR

Penne and Fresh Cheese Ravioli with a Selection of Two Sauces:

Pesto Cream, Beef Bolognese, Classic Marinara, Sherry Creame Emulsion, or Wild Mushroom Cream. Served with Crusty Italian Bread and Fresh Grated Parmesan Cheese.

### SUSHI STATION

Assorted Hand Rolled Sushi to Include:

Spicy Tuna, Shrimp Tempura, California Roll, and the Chef's Garden Special Salmon Roll, Served with Pickled Ginger, Wasabi, and Soy Sauce

Seared Ahi Tuna on Wakame Salad

### CRÊPE STATION

Sweet or Savory Crepes, Select 2:

Savory: Roasted Chicken with Sherry Cream Emulsion, Pesto Vegetables, or Rock Shrimp with Salsa Verde  
Sweet: Nutella and Strawberry, Bananas Foster, or Mascarpone and Macerated Berries

\*Requires 1 chat/50 guests

### MACARONI & CHEESE STATION Signature 3-

#### Cheese Pasta

Served with a Choice of:

Roasted Tomatoes, Toasted Panko, Crispy Bacon, and Wild Mushrooms (Option to add Truffle Oil Poached Lobster Bits or Pulled Pork)

### SOUTHERN COMFORT STATION

Fried Green Tomatoes with Pimento Cheese, Anson Mills Grits with Sautéed Mayport Shrimp, with Southern Collards, and Buttermilk Biscuits with Honey Butter

### POTATO BAR

Creamy Sweet and Yukon Gold Whipped Potatoes with Toppings:

Sweet: Cinnamon, Maple Syrup, Candy Spiced Pecans, and Marshmallow Mousse

Whipped: Chive Sour Cream, Cheddar Cheese, Crisp Bacon, Broccoli Cheddar Sauce, Tomato Concasse

### COMFORT FOOD STATION

Old-Fashioned Family Favorites:

Meat Loaf with House Made Tomato Jam, Choice of Mashed Potatoes & Gravy or Mac n' Cheese with Panko Breadcrumbs, Chick Pot Pie Turnovers and Southern Style Collard Greens (or) Green Beans

### PETITE SLIDER STATION

**Choose 3 Options:**

Beef Sliders with Aged Cheddar, Pommery Aioli and Cornichon; Mediterranean Turkey Burger with Feta and Tzaziki; Black Bean Quinoa Burger; Pulled Pork Slider with Carolina Barbecue Sauce; or Buffalo Chicken Slider, Server with Mini Twice Baked Potatoes and Vegetable Crudite with Southwest Ranch

### MEXICAN FAJITA STATION

Choose 2 Meats: Shrimp, Chicken, Pork, Sautéed Beef or Steak, with Peppers and Onions, Mini Tortillas, House Made Pico de Gallo, Guacamole, Shredded Cheese, and Sour Cream, Served with Petite Cilantro-Lime Rice Cakes with Savory Black Beans

### CARVING STATIONS

Herb Roasted Beef with Signature Accompaniments Sirloin, NY Strip, Ribeye, Beef Tenderloin Churrasco Style Flank Steak with Chimichurri, Roasted Prime Rib of Beef with Pan Jus, Pistachio Crusted Leg of Lamb with Mint Pesto, Maple Glazed Ham with Grain Mustard, Pork Tenderloin with Bacon-Onion Jam and Mustard Sauce, Roasted Turkey with Apricot-Sage Chutney, Salmon with a Chili Garlic Glaze or Herb Pesto Served with Silver Dollar Rolls

*\*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*

every detail.  
every time.



# dinner selections

## SALADS

### GARDEN SALAD

Baby Lettuces, Tomato and Cucumber, Shredded Cheddar Cheese, Croutons and Choice of: Buttermilk Ranch, Blue Cheese, or Balsamic Vinaigrette

### MARINATED CUCUMBER AND TOMATO SALAD

Fresh Dill, Red Onions, and Apple Cider Vinaigrette

### WEDGE SALAD

Gorgonzola, Chives, Cherry Tomatoes, Crumbled Bacon, and Blue Cheese Dressing

### CAESAR SALAD

Classically Prepared with Focaccia Croutons, Citrus-Parmesan Dressing and Shaved Reggiano

### BABY BLUE

Tossed Baby Lettuces, Mandarin Oranges, Fresh Berries, Gorgonzola Cheese, Spiced Pecans, and a House Made Balsamic Vinaigrette

### TENDER BABY SPINACH

Toasted Pine Nuts, Goat Cheese, and Vanilla Poached Mandarin Oranges, and Crispy Bacon, Tossed in a Citrus Vinaigrette

### BABY KALE SALAD

Marcona Almonds, Bacon, Goat Cheese, Golden Raisins, and Lemon Thyme Vinaigrette

### ARUGULA SALAD

Pickled Red Onions, Golden Tomatoes, Candied Pecans, and Citrus Vinaigrette

### BEET SALAD

Roasted Beets, Shaved Red Onion, Goat Cheese, Arugula, and Citrus Vinaigrette

### ASIAN CHOP CHOP SALAD

Mixed Lettuces, Napa Cabbage, Bell Peppers, Onions, English Cucumbers, and Wonton Strips with a Sesame- Ginger Vinaigrette

### CAPRESE SALAD

Vine Ripe Tomatoes with Fresh Mozzarella and Sweet Basil Topped with Aged Balsamic and Extra Virgin Olive Oil

## SOUPS

### MADIERA TOMATO BISQUE

House Made Tomato Bisque with a Boursin and Basil Crouton

### FRENCH ONION SOUP

Sourdough Crouton and Gruyere

### CHIPOTLE BUTTERNUT SQUASH SOUP

Cinnamon Crème Fraiche Swirl and Pepitas

### CURRY CAULIFLOWER BISQUE

Saffron Oil

### CLASSIC CHICKEN NOODLE SOUP

Vegetables and Egg Noodles

### SPRING PEA SOUP

Lemon Zest and Crème Fraiche

### ANDELOUSIAN GAZPACHO

Tomatoes and Fresh Herbs

### CHILLED MANGO AND PAPAYA SOUP

Lemongrass Essence, Ginger, Coconut Milk, Cinnamon Crème Fraiche Swirl and Sweet Potato Frites

### MATZOH BALL SOUP

Fluffy Matzoh Balls and Vegetables

## BREADS

### ARTISAN BREAD ASSORTMENT

Herb Whipped Butter

### HOUSE MADE CORNBREAD

Honey Butter

### PESTO ROLLS

Whipped Butter

### HERBED FOCCACCIA

Olive Oil and Fresh Herb Dipping Sauce

*\*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*

every detail.  
every time.

# dinner selections

## POULTRY

*Based on 7 ounces*

### CLASSICALLY PREPARED CHICKEN MARSALA

Sautéed Portabella Mushrooms, Shallots, Roasted Garlic, and a Sweet Marsala Wine Sauce

### PANKO CRUSTED CHICKEN ROULADE

Stuffed with Boursin Cheese and Baby Spinach, Served with a Sherry Cream Emulsion

### CLASSICALLY PREPARED CHICKEN PICATTA

Lightly Floured, with White Wine, Lemon, Fresh Garlic and Capers

### CHICKEN FRANCAISE

Sherry Cream Emulsion

### MEDITERRANEAN CHICKEN

Panko Crusted, with Sun Dried Tomato Tapenade and Goat Cheese Fondue

### PUMPKINSEED PESTO CHICKEN

Roasted Tomato Beurre Blanc

### HERB ROASTED TURKEY BREAST

Apricot and Sage Chutney and Pan Gravy

### CAJUN SPICED TURKEY ROULADE

Andouille Sausage, Cornbread Stuffing, and Red Eye Gravy

### HERB SEARED CHICKEN BREAST

Compound Butter or Natural Jus

### HERB ROASTED FRENCH STYLE CHICKEN BREAST

Jus Lie and Caponata

### SEARED DUCK BREAST

Blueberry Port Reduction

## VEGETARIAN

*Based on 6 ounces*

### ROASTED VEGETABLE LASAGNA

Layered with Seasonal Roasted Vegetables and Parmesan Bechamel

### BLACK BEAN QUINOA STUFFED MUSHROOM

Gluten Free, Vegan Stuffed Portobello with Quinoa and Black Bean Stuffing, and Red Pepper Romesco Sauce

### EGGPLANT ROLATINI

Ricotta, Parmesan, and Fresh Tomato Marinara

### BLACK BEAN QUINOA CAKE

Corn Salsa and Cilantro Lime Crema

## BEEF, PORK, & GAME

*Based on 7 ounces*

### HERB ROASTED SIRLOIN OF BEEF

Wild Mushrooms and a Red Wine & Thyme Reduction

### PEPPER CRUSTED TENDERLOIN OF BEEF

Mushroom-Brandy Ragout

### BRAISED BEEF SHORT RIBS

Port Wine Reduction

### PISTACHIO AND MINT CRUSTED RACK OF LAMB

Mint Pesto

### GARLIC & HERB BRAISED LAMB SHANK

Roasted Tomatoes and Gremolata

### BROWN SUGAR SMOKED SPIRAL SLICED VIRGINIA HAM

### CARIBBEAN SCENTED PORK LOIN

Applewood Smoked Bacon-Onion Chutney

**See the Carving Station on Page 8 for Additional Meat Selections**

## SEAFOOD

*Based on 7 ounces*

### SAUTÉED MAYPORT SHRIMP (6 SHRIMP)

Artichoke Hearts, Capers, Roasted Peppers, and Fresh Picked Herbs

### SAUTEED MAYPORT SHRIMP (6 SHRIMP)

White Wine (or) Shallots, and Creamy Sweet Corn Grits (or) Blackened Shrimp with Goat's Cheese Grits & Chili Verde Sauce

### FRESH FISH NICOISE

Garlic Saffron Broth. Choose From:

Grouper or Snapper/ Sea Bass/ Mahi

### PANKO CRUSTED BLUE CRAB CAKE

Key Lime Remoulade (or) Sauce Gribiche

### MISO SAKE GLAZED SEA BASS

### CRAB STUFFED SHRIMP

### FRESH SALMON\*

Chili Garlic, Bourbon Brown Sugar Glaze (or) Lemon Butter

### SEARED RED SNAPPER

Chili Garlic, Bourbon Brown Sugar Glaze (or) Lemon Butter

every detail.  
every time.

# sides

## STARCH

### BUTTER WHIPPED YUKON GOLD POTATOES

(Option to add Truffle, Goat's Cheese, or Roasted Garlic)

### STONE GROUND GRITS

Goat's Cheese

### ROASTED RED POTATOES

Fresh Rosemary and Olive Oil

### THREE CHEESE POTATO GRATIN

Aged Cheese

### HOUSE MADE RISOTTO

Wild Mushroom and Parmesan; Black Garlic and Citrus  
(or) Pesto with Spring Peas and Asparagus

### JEWELED BASMATI RICE PILAF

### CILANTRO YELLOW RICE

### RICE PILAF

### PENNE PASTA

Roasted Shallots, Toasted Pine Nuts, and Pesto  
Cream

### MAC N' CHEESE

Panko Crust

### MOROCCAN COUSCOUS

Sun Dried Apricots, Pine Nuts, and Mint

### SWEET CORN SOUFFLE

Aged Cheddar

### ASSORTED RAVIOLI (4 PER PERSO)

Select One:

Fresh Cheese: with Marinara

Wild Mushroom: with Sherry Cream Emulsion

Lobster: with Champagne Beurre Blanc

Butternut Squash: with Sage and Walnut Brown Butter

## VEGETABLES

### FRENCH STYLE HARICOT VERT

Toasted Almonds and Brown Butter

### ROASTED OR GRILLED SEASONAL VEGETABLES

Fresh Picked Herbs and Aged Balsamic

### ROASTED BROCCOLI AND CAULIFLOWER

Roasted Garlic, Olive Oil, and Fresh Herb

### CHEF'S GARDEN RATATOUILLE

Seasonal Vegetables, Fresh Tomato Sauce, and  
Fresh Herbs

### GRILLED ASPARAGUS

Shaved Parmesan and Aged Balsamic

### ROASTED BRUSSEL SPROUTS

Extra Virgin Olive Oil, Sea Salt and Cracked Black Pepper

### SHREDDED BRUSSEL SPROUTS

Dried Apricots, Toasted Walnuts, and Crispy Bacon

### MAPLE GLAZED CARROTS

Butter and Nutmeg

### SAUTEED KALE

Olive Oil and Toasted Garlic

### CREAMED BABY SPINACH

Shallots and Parmesan Cream

*\*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*

every detail.  
every time.

# desserts

## PLATED

### CARAMEL CHOCOLATE TART

Salted Caramel Sauce, Roasted Strawberries

### CHOCOLATE ESPRESSO POT DE CRÈME

Berries, Whipped Cream

### COCONUT CRÈME BRULÉE(+)

Whipped Cream, Toasted Coconut

### BUTTERMILK PANNA COTTA

Blackberries, Pistachios, Brown Butter Nectarines

### ALL AMERICAN APPLE PIE

Cinnamon Whipped Cream

### KEY LIME PIE

Toasted Meringue

### FLOURLESS CHOCOLATE CAKE

Bing Cherry Coulis, Whipped Cream

### ORANGE RICOTTA CHEESECAKE

Dried Cherry Compote, Orange

## SPECIALTY CUPCAKES

### PIÑA COLADA

Brown Butter Icing

### CHOCOLATE TOFFEE

Caramel Icing|Toffee Crunch

### STRAWBERRY

Cream Cheese Icing|White Chocolate

### MAPLE WHISKEY

Whiskey Buttercream|Bacon|Sea Salt

### TRES LECHE

Dulce De Leche Buttercream|Croquants

### KEY LIME

White Chocolate

### RED VELVET

Cream Cheese Icing|Pecans

*Minimum order per item is 24 pieces*

## STATIONS

### FLAMING DONUTS WITH DONUT HOLES

Kahlua, Brown Sugar, 151 Rum, Vanilla Ice Cream

### FLAMING S'MORES

Marshmallows, Chocolate Chips,

Graham Cracker Crumbs

### NEW ORLEANS BANANAS FOSTER

Vanilla Ice Cream, Brown Sugar, Banana Liqueur,  
151 Rum

*\*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*

every detail.  
every time.

# desserts

## MINIATURE DESSERTS

### HEAVENLY CHOCOLATE PEANUT BAR

Peanut Butter Cream, Chocolate Ganache

### ALMOND CREAM BARS

Chocolate, Coconut, Vanilla Wafers, Meringue Frosting

### FRENCH MACARONS

Assorted Flavors and Colors Available

### DARK CHOCOLATE BERRY CUPS

Blueberries, Raspberries, Strawberries, Blackberries,  
White & Dark Chocolate

### DOUBLE DIPPED STRAWBERRIES

Dark & White Chocolate

### ESPRESSO BROWNIE BARS

Cinnamon Cream Cheese, Coffee Ganache

### FROSTED BLONDE BROWNIES

Almond Buckle, Pecan, Brown Sugar Frosting

### ROSEMARY LEMON BARS

Rosemary Scented Lemon Curd, Shortbread Crust

### CARMELITAS

Oat Crust, Caramel, Chocolate

## DESSERT SHOTS & PIES

### CHOCOLATE CRUNCH

Chocolate Cake, Chocolate Covered Crispies Chocolate  
Mousse, Whipped Cream

### TIRAMISU

Lady Fingers, Espresso Syrup, Caramel Mascarpone  
Mousse, Chocolate Espresso Beans

### STRAWBERRY SHORTCAKE

Whipped Cream

### KEY LIME PIE

Graham Cracker Crumble, Whipped Cream

### CARROT CAKE

Cream Cheese Mousse, Walnuts, Raisins

### ESPRESSO PIE

Dark Chocolate Cookie Crumble, Espresso Crème  
Whipped Cream

### PEANUT BUTTER CHOCOLATE

Chunky Fudge Brownie, Peanut Butter Cream Cheese  
Mousse, Whipped Cream, Peanuts

### LEMONGRASS FRUIT SHOOTERS

Tropical Fruit, Lemongrass Syrup

*Minimum order per item is 24 pieces*

*Minimum order per item is 24 pieces*

every detail.  
every time.

*\*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*

# — details —

## PRICING STRUCTURE

### PRICES LISTED ARE FOR FOOD ONLY

Prices do not include tax, production charges, or credit card fees, China, Silver, glassware, bar service, staffing, coordination, planning, or other services. Because each event and each client is unique, pricing for these items and services will vary. See below for basic pricing information on these items.

Food costs listed are based on current market prices and are subject to changes due to increases in market conditions. For all events, custom proposals will be created based on the current market prices. If after signing a contract with us, market increases result in a price increase, the Chef's Garden will advise the customer of any such changes. After reviewing said change, if the customer does not approve of such adjustments, the Chef's Garden will make reasonable efforts to work with the customer to make menu substitutions which will allow the food cost to remain the same.

## SERVICE STAFF, BAR SERVICES & RENTALS

### SERVICE STAFF

Staff charges range from \$195 - \$225 for Servers, Kitchen Personnel and Bartenders, Captain Rates range from \$225 - \$350 depending on event and location. Higher rates may apply on holidays and high volume dates at the discretion of Chef's Garden. Rates are based on up to a 5 hour event plus setup and breakdown. Additional time is billed at \$40/hour/team member.

### BAR SET UP

Cost of Bartender(s) (client provides all beverages)

•"The Standard Bar": We provide hard plastic cups, ice, lemons, limes, cherries, coolers, and buckets for chilling+ juices and standard mixers in addition to bottled water and sodas, \$5.95 per person + Cost of Bartender(s) (client provides all alcohol)

**Interested in featuring Craft Cocktails or having us handle the Full Bar? We have a talented team of Mixologists that would love to help you. Inquire with your Sales Manager for pricing.**

### RENTALS

The Chef's Garden has built solid relationships with many of Jacksonville's premier event rental companies.

Our rental prices are per piece and do not include tax or production charges. The prices are listed below:

Linens: Basic Polyester Starting at \$22.00/Linen. Napkins Starting at \$1.00/Napkin

China, Glass, and Silver: Basic China, Glass, and Silver Starting at \$1.00/Piece

Tables, Chairs, and Tents: Based on Client Requests, Please Ask your Catering Manager

## ADDITIONAL SERVICES

### EVENT PLANNING AND COORDINATION

The Chef's Garden offers a variety of event planning and day of coordination packages to ensure your event is perfect, down to event detail, every time. Please ask your catering manager for a full list of our planning and coordination services to determine what package is best for you.