



**CATERING
MENU**



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 that 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	\$2.25
with Roasted Corn Salsa, and Red Pepper Remoulade	
STUFFED MUSHROOMS	\$1.95
with Boursin, Baby Spinach, and Panko Breadcrumbs	
QUINCE, MANCHEGO AND OLIVE BITES	\$2.50
PHYLLO PURSES	\$1.95
with Mushrooms and Fontina	
PETITE FRENCH BRIE AND MUSHROOM QUICHE	\$1.95
In a puff Pastry Crust	
CORNMEAL CRUSTED FRIED GREEN TOMATO	\$1.95
w/ Choice of:	
Roasted Red Pepper Remoulade or Pimento Cheese	
PETITE POTATO LATKES	\$1.50
with Cheddar Cheese, Sour Cream and Chives	
PETITE RISOTTO CAKE	\$2.25
with Truffle Mushroom Duxelle	
MINI SAVORY CONES	\$2.50
with a Goat's Cheese, Sundried Tomato, and Olive Mousse	
ROASTED BEET CANAPE	\$1.95
with goat's cheese, Arugula, and Tomato-Basil Vinaigrene	
BRIE AND RASPBERRY TURNOVERS	\$1.95
CAPRESE SKEWERS	\$2.25
with Buffalo Mozzarella, Tomato, and Pesto Drizzle	
GRILLED VEGETABLE KABOB	\$1.95
Baked with Parmesan Cheese and Tomato-Basil Sauce	
BELGIAN ENDIVE	\$1.95
with Blue Cheese, Walnuts, and Aged Balsamic Reduction	
TRADITIONAL DEVEILED EGGS	\$1.50
with Smoked Paprika or Searacha Hummas	
WHIPPED SWEET POTATO CAKES	\$1.95
with Candied Apricots and Toasted Hazelnuts	

CRISPY RAVIOLI	\$2.25
with Pecorino and Tomato Reduction	
CHERRY TOMATOES	\$1.50
Stuffed with Tabouli	
SAVORY TURNOVER	\$2.25
with Farm Cheese, Candied Walnuts, and Pumpkin Butter	
SPANIKOPITA	\$1.95
WEDGE SALAD SKEWERS	\$1.95
with Baby Iceberg, Tomato, and Gorgonzola	
ROASTED FINGERLING POTATOES	\$1.95
with Boursin and Chives	
TOMATO BISQUE SHOOTER	\$2.25
with Mini Grilled Cheese Croûton	
PUFF PASTRY TURNOVER	\$1.95
with Brie, Kaluha, Toasted Pecans and brown Sugar	
STUFFED CRIMINI MUSHROOM	\$1.95
with Black Bean-Quinoa and Red Pepper Romesco	
TWICE BAKED RED POTATOES	\$1.95
with Sour Cream, Cheddar, and Chive	
CRISPY BABY ARTICHOKE	\$2.50
with Boursin, Spinach, and Panko Breadcrumbs	
FRENCH ONION TARTLETTE	\$1.95
with Caramelized Onions and Gruyère	
FLORENTINE TARTLETTE	\$1.95
with Baby Spinach, Feta, and Mushrooms	
FRENCH TARTLETTE	\$1.95
with Whipped Goat Cheese, Honey, and Toasted Walnuts	
HEIRLOOM TOMATO TARTLETTE	\$1.95
with Sharp Cheddar	

EVERY DETAIL.
EVERY TIME.

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updated 2016

HORS D'OEUVRES

CHICKEN AND FOWL

STUFFED BELGIAN ENDIVE	\$1.95
with Southwest Chicken Salad and Toasted Pepitas	
GINGER MARINATED CHICKEN WONTON	\$1.95
with Sesame Aioli, Avocado, and Pickled Ginger	
CHICKEN LOLLIPOPS.....	\$1.95
with Thai Peanut Dipping Sauce	
CURRY DUSTED CHICKEN SATAY.....	\$1.50
with Thai Peanut Dipping Sauce	
PETITE BUTTERMILK CHICKEN AND WAFFLE SKEWERS	\$2.25
with Chipotle-Maple Glazed Apples	
BUFFALO CHICKEN SKEWER.....	\$1.95
with Blue Cheese Dipping Sauce	
JAMAICAN JERK CHICKEN	\$1.50
on a Crispy Plantain with Mango Salsa	
CHICKEN SPANIKOPITA.....	\$1.95
with Boursin, Baby Spinach, Sherry Cream Emulsion	
CRUNCHY CHICKEN TACO.....	\$2.25
with Cilantro Marinated Chicken, Avocado Mousse, and Pico de Gallo	
DUCK CONFIT SOFT TACO.....	\$3.95
with Boursin and Tart Apples with a Chive Tie	
GRILLED QUAIL DRUMSTICK	\$2.25
with Green Tomato Marmalade	
DUCK CONFIT	\$2.25
with Boursin, Tart Apples in a Wonton Cup	
BREADED CHICKEN CROQUETTE	\$2.75
with Moutarde Sauce	

SEAFOOD AND SHELLFISH

INDIVIDUAL SHRIMP COCKTAIL.....	\$2.50
with a Key Lime Mustard Remoulade Served on a Cocktail Fork	
MAYPORT SHRIMP TEMPURA	\$2.50
with a Sweet Chili Sauce (or) Sriracha Aioli on an Asian Spoon	
BACON WRAPPED SHRIMP.....	\$2.75
with Mesquite Butter	
CRISPY COCONUT CRUSTED SHRIMP.....	\$1.95
with a Mango Chutney	
SAUTEED MAYPORT SHRIMP	\$2.50
on a Crispy Grit Cake with Green Tomato Marmalade	
SHRIMP CEVICHE	\$2.25
with Avocado and Grilled Corn in a Crispy Wonton Cup	
PAN SEARED AHI TUNA	\$3.50
Served with Wasabi Aioli and Wakame Salad on an Asian Spoon	
LIME MARINATED MAYPORT SHRIMP SKEWER.....	\$1.95
Served with Grape Tomato & Caramelized Pearl Onions	
SKEWERED SPICY TUNA ROLL.....	\$1.95
AHI TUNA TARTAR.....	\$3.95
With a Sesame Ginger Vinaigrette Served on a Crispy Wonton	
SCOTTISH SALMON TARTAR.....	\$2.50
Served with Sweet Onion, Capers, and Dill Crème Fraiche	
SMOKED SALMON.....	\$2.50
on a Fingerling Potato with Crème Fraiche and Caviar	
LOBSTER DOGS	\$4.95
Served with a Gran Marnier Beurre Blanc	
LOBSTER ECLAIR.....	\$3.95
with Lemon Aioli	
FRIED PANKO CRUSTED OYSTERS	\$1.95
with a Spicy Remoulade	
OYSTERS ROCKEFELLER.....	\$3.95
on the Half Shell Topped with Spinach, Bacon, and Parmesan Bread Crumbs	
PANKO CRUSTED BLUE CRAB CAKE.....	\$2.95
with a Roasted Red Pepper Remoulade or Key Lime Mustard	
GROUPER CEVICHE SHOOTER	\$2.95
with Roasted Corn, Serrano Peppers, Cilantro, Red Onion and Lime	

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HORS D'OEUVRES

SEAFOOD AND SHELLFISH

>> CONTINUED <<

BACON WRAPPED DIVER SCALLOP	\$4.25
with Mesquite Butter or Ginger Soy Glaze	
SCALLOP CARPACCIO	\$2.25
with Apple and Reisling	
LOW COUNTRY BOIL SKEWER	\$2.95
Mayport Shrimp, Red Potato, and Andouille Sausage	
Served with a Sweet Corn Puree	
FRIED CALAMARI CONES	\$3.25
with Sweet Chili Dipping Sauce	
CRAB JALAPEÑO POPPERS	\$2.25
with Cream Cheese and Lump Crab Meat	
PETITE MANGO CRAB STACKS	\$2.95
STUFFED BELGIAN ENDIVE	\$2.95
with Lump Crab and Avocado	
SHRUNKEN FISH TACOS	\$3.95
Choice of Blackened or Grilled Fish, Served with a Remoulade and a Choice of Neon Slaw (or) Chipotle- Mango Salsa, Avocado, and Queso Fresco	

BEEF, PORK AND GAME

CHURRASCO STEAK SKEWERS	\$2.25
with House Made Chimichurri	
SKEWERED BEEF TENDERLOIN	\$3.95
with Fresh Blueberry and Port Wine Jam	
BEEF TENDERLOIN ON CRISPY POTATO	\$3.50
with Gorgonzola Cream	
TANGY ASIAN MEATBALLS	\$2.25
with Asian Sesame Slaw	
STEAK TARTARE	\$2.95
Traditional Style with Capers, Shallots, and Dijon Mustard on Choice of Baked Crostini or Potato Crisp (Served in Savory Cone + \$1)	
JERK PORK TENDERLOIN SATAY	\$2.25
with a Jalapeño-Pineapple Relish	
PROSCIUTTO WRAPPED DATES	\$2.95
Stuffed with Blue Cheese	
PROSCIUTTO WRAPPED SUMMER MELON "SUSHI"	\$2.25
with Balsamic Drizzle and Crushed Pistachios	
STUFFED MUSHROOM	\$2.25
with Italian Sausage, Pecorino Romano, and Italian Breadcrumbs	

ROASTED FINGERLING POTATO	\$1.95
Stuffed with Boursin Cheese and Crumbled Bacon	
PETITE TWICE BAKED POTATOES	\$1.95
with Cheddar, Bacon, and Chives	
SMOKED KIELBASA WELLINGTON	\$1.95
with Pommery Mustard Aioli	
ANTIPASTO SKEWERS	\$2.25
with Salami, Provolone, Pepperoncini and Roasted Red Pepper	
PULLED PORK ON A CRISPY SWEET POTATO CAKE	\$2.50
with Bacon-Onion Compote	
"COBB DEVILED EGGS"	\$1.95
with Blue Cheese Whipped Yolks, Crumbled Bacon, Chives, and Tomato Concasse	
CRISPY MAPLE-MUSTARD PORK BELLY	\$2.95
on Mini Waffle with Candied Pecans and Orange Zest	
PISTACHIO CRUSTED LAMB "LOLLICHOP"	\$5.00
with Mint-Pesto Reduction	
LAMB & FETA LOLLIPOP	\$3.25
with Sun Dried Tomato Pesto	

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HORS D'OEUVRES

SLIDERS / MINI SANDWICHES

Based On One Full-Sized Slider or 1.5 Minis

BLACK-BEAN AND QUINOA	\$4.00
with Red Pepper Romesco on a Silver Dollar Roll	
BUFFALO CHICKEN	\$4.00
with Creamy Blue Cheese on Hawaiian Roll	
CHICKEN PARMESAN SLIDER	\$4.00
with Mozzarella and Marinara on Mini Ciabatta	
PHILLY CHEESE STEAK SLIDERS	\$4.00
with Sautéed Mushrooms, Peppers and Onions, Melted Provolone Cheese on Petite Hoagie Rolls	
ITALIAN MEATBALL SLIDER	\$4.00
with Muenster and Marinara on a Silver Dollar Roll	
ROASTED PORK LOIN	\$4.00
with Bacon-Onion Chutney on Hawaiian Rolls	
BEEF BRISKET	\$4.00
with Caramelized Onion on Silver Dollar Roll	
ASIAN BEEF SHORT RIB SLIDERS	\$4.00
with Mango Slaw on a Hawaiian Roll	
CRAB CAKE SLIDER	\$5.00
with Citrus Beurre Blanc and a Silver Dollar Roll	
MINIATURE SIRLOIN BURGERS	\$4.00
with Aged Cheddar, Pommery Mustard Aioli, and Cornichon Skewer on a Silver Dollar Roll	

Additional Accompaniments can be Added for \$0.25 Each to Include: Sautéed Onions and Mushrooms, Crisp Bacon, Grilled Jalapenos, Blue Cheese

BUTTERMILK FRIED CHICKEN AND WAFFLE SLIDER	\$4.00
with Chipotle-Maple Glazed Apples	
ROAST BEEF WITH A PESTO AIOLI	\$3.00
on a Silver Dollar Rolls	
SELECTION OF TEA SANDWICHES:	\$1.95
Pimento Cheese, Cucumber and Boursin, or Egg Salad	
OVEN ROASTED TURKEY	\$3.00
with Baby Greens, Cranberry Aioli on House Made Rosemary Focaccia	
PETITE HAM BISCUIT	\$1.95
with Champagne Mustard	
MINIATURE BLTS	\$3.00
with Crispy Bacon, Bibb Lettuce, and Tomato	

PETITE CHICKEN BISCUITI	\$2.75
with Red Pepper Jelly	
MINI CHICKEN POT PIES	\$3.00
Roast Chicken, Green Peas, and Carrot in a Cream Sauce and Housemade Pie Shell	
CHICKEN CAPRESE BITES	\$2.25
with Mozzarella, Cherry Tomatoes, and Basil	
RED CURRY CHICKEN SAMOSA	\$3.75
with Cucumber Togurt Dipping Sauce	
MINI CORNED BEEF REUBEN	\$3.00
with 45 Sauce and Sauerkraut on Marble Rye Open Faced	
LAMB GYRO MINI	\$4.00
with Tomato-Mint Relish and Tzatziki on Naan	
LOBSTER ROLL	\$7.00
with Sweet Corn Relish, Bibb Lettuce and a Lemon Aioli on a Petite Hoagie Roll	
PETITE CUBAN SANDWICH	\$4.00
with Pulled Pork, Black Forest Ham, Swiss Cheese, Dill Pickle, and Yellow Mustard on Cuban Bread	
PETITE SOUTHERN GRILLED CHEESE	\$4.00
with Manchego and Green Tomato on French Bread	
PETITE CHALLAH GRILLED CHEESE	\$2.00
with Truffled Infused Cheeses (And Tomato Bisque Shooter for \$1.50)	
PETITE PARISIAN GRILLED CHEESE	\$4.00
with Tart Apple, Gouda, and APplewood Smoked Bacon on French Baguette	

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STATIONARY DISPLAYS

DISPLAYS

FRUIT AND CHEESE DISPLAY	\$5.95
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	\$8.95
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	\$11.95
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	\$13.95
Classic Italian Charcuterie, Aged Reggiano, Fresh Mozzarella, Marinated Roasted Vegetables, and a Tomato & Olive Salad, Served with Focaccia & Artisan Breads	
ASIAN MARKETPLACE	\$14.95
Crispy Vegetable Spring Rolls with a Sweet Chili Dopping 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	\$12.95
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	\$7.95
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	\$5.00 each
Choice of with Kahlua, Pecan and Brown Sugar; Raspberry Compote; or Candied Nuts and Fig, Served with Courmet Crackers 9Serves 15-20 Guests)	
FONDUE	\$9.95
Trio of Dill Havarti, Crab, Spinach & Artichoke Fondue, and Oaxaca Fondue with Cumin and Roasted Poblanos, Served with Blanched Vegetables, Chef's Bread Basket, and House Made Tortilla Chips	

EMERALD GREEN CRUDITÉS	\$5.95
Blanched Sugar Snap Peas, Asparagus, Haricot Vert, and Snow Peas served with Sesame Aioli (or) Citrus Dill Dipping Sauce	
TEX MEX	\$10.95
Chipotle or Tomatillo Salsa; Roasted Corn Guacamole; Cheese Fondue with Cumin & Roasted Poblanos; and Seven Layer Dip Served with House Made Tortilla Chips	
TAILGATE DISPLAY	\$10.95
Vidalia Onion Dip; Buffalo Chicken Dip, Jalapeno Jack Fondue; Served with Vegetable Crudité, Croslinis, and Crispy House Fried Potato Chips	
CHILLED SEAFOOD DISPLAY	\$17.95
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 SCOTTISH SALMON	\$8.95
with Capers, Hard Boiled Egg, Cream Cheese, Crème Fraiche, Red Onion, Lemon, and Served with Crostini	
OYSTER BAR	\$2.50 STARTING PRICE
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

Market Price

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

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STATIONARY DISPLAYS

FESTIVE FUN STATIONS

MARTINI RISOTTO STATION\$12.95

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\$12.95

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\$11.95

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

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

(Add Chicken or Pork + \$5, or Shrimp + \$8)

SUSHI STATION\$19.95

Seared Ahi Tuna on Wakame Salad and Assorted Hand Rolled Suxhi, to Include:

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

CRÊPE STATION\$9.95

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

MACARONI & CHEESE STATION\$12.95

Signature 3-Cheese Pasta Served with a Choice of: Roasted Tomatoes, Toasted Panko, Crispy Bacon, Sautéed Broccolini, and Wild Mushrooms (Add Truffle Oil Poached Lobster Bits + \$4)

THE STREET CORNER DINER.....\$10.95

Petite Reubens, 2 Bite Hot Dogs, Cucumber Slaw, and House Fried Garlic and Parmesan Potato Chips

SOUTHERN COMFORT STATION.....\$11.95

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

POTATO BAR \$5.95, SELECT EITHER SWEET OR YUKON OR \$10.95 FOR BOTH

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\$10.95

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.....\$15.95

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\$12.95

Choose 2 Meats: Shrimp (+ \$2) Chicken, pork, Sautéed Beef or Steak (+ \$2) with peppers and Onions, Mini Tortillas, House Made Pico de Gallo, Guacamole, Shredded Cheese, and Sour Cream, Served with Petite Chilantro-Lime Rice Cakes with Savory Black Beans

CARVING STATIONSBASED ON MARKET PRICE

Herb Roasted Beef with Signature Accompaniments (Sirloin \$9.95/NY Strip \$23.95/Tenderloin \$25.95) Churrasco Style Flank Steak with Chimichurri (\$15.95) Roasted Prime Rib of Beef with Pan Jus (\$21.95) Pistachio Crusted Leg of Lamb with Mint Peso (Mkt) Maple Glazed Ham with Grain Mustard (\$8.95), Roasted Turkey with Apricot-Sage Chutney (\$8.95) Salmon with a Chili Garlic Glaze or Herb Pesto (\$13.95) Served with Silver Dollar Rolls

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DINNER SELECTIONS

SALADS

- GARDEN SALAD** \$3.95
with Baby Lettuces, Tomato and Cucuber, Shredded Cheddar Cheese, Croutons and Choice of: Buttermilk Ranch, Blue Cheese, or Balsamic Vinaigrette
- MARINATED CUCUMBER AND TOMATO SALAD** \$3.95
with Fresh Dill, Red Onions, and Apple Cider Vinaigrette
- WEDGE SALAD** \$3.95
with Gorgonzola, Chives, Cherry Tomatoes, Crumbled Bacon, and Blue Cheese Dressing
- CAESAR SALAD** \$4.95
Classically Prepared with Focaccia Croutons, Citrus-Parmesan Dressing and Shaved Reggiano
- BABY BLUE** \$4.95
with Tossed Baby Lettuces, Mandarin Oranges, Fresh Berries, Gorgonzola Cheese, Spiced Pecans, and a House Made Balsamic Vinaigrette
- TENDER BABY SPINACH** \$4.95
with Toasted Pine Nuts, Goat Cheese, and Vanilla Poached Mandarin Oranges, Tossed in a Citrus Vinaigrette
- BABY KALE SALAD** \$3.95
with Marcona Almonds, Bacon, Goat Cheese, Golden Raisins, and Lemon Thyme Vinaigrette
- ARUGULA SALAD** \$4.95
with Pumpkin Vinaigrette and Toasted Peppitas
- BEET SALAD** \$4.95
Roasted Beets, Shaved Red Onion, Goat Cheese, Arugula, and Citrus Vinaigrette
- ASIAN CHOP CHOP SALAD** \$3.95
with Mixed Lettuces, Napa Cabbage, Bell Peppers, Onions, English Cucumbers, and Wonton Strips, Tossed in a Thai Peanut Dressing with a Sweet Soy Drizzle
- CAPRESE SALAD** \$3.95
Vine Ripe Tomatoes with Fresh Mozzarella and Sweet Basil Topped with Aged Balsamic and Extra Virgin Olive Oil

SOUPS

- MADIERA TOMATO BISQUE** \$5.00
House Made Tomato Bisque with a Boursin and Basil Crouton
- FRENCH ONION SOUP** \$5.00
with Sourdough Crouton and Gruyere
- BUTTERNUT SQUASH SOUP** \$5.00
with Cinnamon Crème Fraiche Swirl and Pepitas
- CURRY CAULIFLOWER BISQUE** \$5.00
with Saffron Oil
- CLASSIC CHICKEN NOODLE SOUP** \$5.00
with Vegetables and Egg Noodles
- SPRING PEA SOUP** \$5.00
with Lemon Zest and Crème Fraiche
- ANDELOUSIAN GAZPACHO** \$6.00
with Tomatoes and Fresh Herbs
- CHILLED MANGO AND PAPAYA SOUP** \$6.00
with Lemongrass Essence, Ginger, Coconut Milk, Cinnamon Crème Fraiche Swirl and Sweet Potato Frites
- MATZOH BALL SOUP** \$6.00
with Fluffy Matzoh Balls and Vegetables

BREADS

\$1.00

- ARTISAN BREAD ASSORTMENT**
with Herb Whipped Butter
- HOUSE MADE CORNBREAD**
with Honey Butter
- SOURDOUGH**
with Whipped Butter
- HERBED FOCCACCIA**
with Olive Oil and Fresh Herb Dipping Sauce

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DINNER SELECTIONS

CHICKEN & FOWL

Based on 6 ounces

- CLASSICALLY PREPARED CHICKEN MARSALA \$8.95
with Sautéed Portabella Mushrooms, Shallots, Roasted Garlic, and a Sweet Marsala Wine Sauce
- PANKO CRUSTED CHICKEN ROULADE..... \$13.95
Stuffed with Boursin Cheese and Baby Spinach, Served with a Sherry Cream Emulsion
- CLASSICALLY PREPARED CHICKEN PICATTA \$8.95
Lightly Floured, with White Wine, Lemon, Fresh Garlic and Capers
- CHICKEN FRANCAISE..... \$11.95
with Sherry Cream Emulsion
- MEDITERRANEAN CHICKEN \$10.95
Panko Crusted, with Sun Dried Tomato Tapenade and Goat Cheese Fondue
- PUMPKINSEED PESTO CHICKEN \$9.95
with Pomegranate Gastrique
- BRUSCHETTA CHICKEN \$8.95
Balsamic Glazed, with Tomato, Mozzarella, and Basil
- HERB ROASTED TURKEY BREAST..... \$8.95
Stuffed with Apricot and Sage
- CAJUN SPICED TURKEY ROULADE..... \$13.95
with Andouille Sausage, Dirty Rice, and Erouffee

VEGETARIAN

Based on 6 ounces

- ROASTED VEGETABLE LASAGNA..... \$10.95
Layered with Seasonal Roasted Vegetables and Parmesan Bechamel
- BLACK BEAN QUINOA CAKE..... \$11.95
Gluten Free, Vegan Stuffed Portobello with Quinoa and Black Bean Stuffing, and Red pepper Romesco Sauce
- EGGPLANT ROLATINI..... \$9.95
with Ricotta, Parmesan, and Fresh Tomato Marinara

BEEF, PORK, & GAME

Based on 6 ounces

- HERB ROASTED SIRLOIN OF BEEF \$11.00
with Wild Mushrooms and a Red Wine & Thyme Reduction
- PEPPER CRUSTED TENDERLOIN OF BEEF \$28.95
with Buerre Rouge and Crispy Leeks
- BRAISED BEEF SHORT RIBS \$18.95
with Port Wine Reduction
- PISTACHIO AND MINT CRUSTED RACKS OF LAMB..... \$18.95
with Mint Pesto
- GARLIC & HERB BRAISED LAMB SHANK \$18.95
with Roasted Tomatoes and Gremolata
- BROWN SUGAR SMOKED SPIRAL SLICED VIRGINIA HAM... \$8.95
- CARIBBEAN SCENTED PORK LOIN..... \$9.95
with Applewood Smoked Bacon-Onion Chutney

SEAFOOD

Based on 6 ounces

- SAUTÉED MAYPORT SHRIMP (6 SHRIMP)..... \$13.95
with Artichoke Hearts, Capers, Roasted Peppers, and Fresh Picked Herbs
- SAUTEED MAYPORT SHRIMP (6 SHRIMP)..... \$13.95
with White Wine (or) Shallots, and Creamy Sweet Corn Grits (or) Blackened Shrimp with Goat Cheese Grits & Chili Verde Sauce
- FISH NICOISE SUBJECT TO MARKET PRICE
with Garlic Saffron Broth. Choose From:
Grouper or Snapper (\$xx)/ Sea Bass (\$xx)/ Mahi (\$xx)
- PANKO CRUSTED BLUE CRAB CAKE..... \$21.95
with Key Lime Remoulade (or) Sauce Gribiche
- MISO SAKE GLAZED SEA BASS MARKET PRICE
- CRAB STUFFED SHRIMP \$23.95
- FRESH SALMON \$15.95
with Chili Garlic, Bourbon Brown Sugar Glaze (or) Lemon Butter
- SEARED RED SNAPPER..... MARKET PRICE
with Chili Garlic, Bourbon Brown Sugar Glaze (or) Lemon Butter

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EVERY DETAIL.
EVERY TIME.

PLATED DINNER

PLATED DINNER

PANKO CRUSTED CHICKEN ROULADE.....\$23.95

Stuffed with Boursin, Spinach and a Sherry Cream Emulsion, Truffle Whipped Potatoes, and Seasonal Vegetable Bundle

PROSCIUTTO WRAPPED CHICKEN BREAST\$24.95

with Sun Dried Tomato and Wild Mushroom Cream Sauce, Parmesan Gnocchi and Crispy Spinach

HERB ROASTED AIRLINE CHICKEN.....\$24.95

with Jus Lie, Roasted Yukon Gold and Sweet Potatoes, and Charred Rapini

PORK OSSO BUCCO\$28.95

Served with a Rosemary Potato Tart, Seasonal Roasted Vegetables, and Chervil Gremolata

(Upgrade to Veal or Lamb - Market Price)

MOJO MARINATED PORK TENDERLOIN\$23.95

Served with Roasted Sweet Potatoes and Crispy Spinach

GRILLED LOCAL RED SNAPPER.....\$33.95

Marinated in Florida Citrus and Served with a Tropical Relish

SEARED DIVER SCALLOPS.....\$38.95

with Tomato-Bacon Jam, Parmesan Risotto, Grilled Asparagus, and Crispy Leeks

MISO SAKE GLAZED SEA BASSMARKET PRICE

with Wild Rice Risotto & Crispy Garlic Haricot Vert

GROUPE NICOISEMARKET PRICE

with Parmesan Risotto, Poached Asparagus, and Garlic Saffron Broth

CHILI GARLIC SALMON.....\$26.95

with Steamed Jasmine Rice and Toasted Garlic Haricot Vert

BACON WRAPPED MAYPORT SHRIMP.....\$28.95

with Aged Cheddar Greenway Grits, Mesquite Butter, and Pickled Green Tomatoes

PLATED DINNER

ROSEMARY ROASTED FILET MIGNON.....\$38.95

with Brandy and Mushroom Ragout, Crispy Leeks, Golden Potato Gratin, Roasted Asparagus and baby Carrots with Thyme Butter

PORT BRAISED BEEF SHORT RIB.....\$26.95

with Port Wine Demi Glace, Creamy Goat Cheese and Pancetta Polenta, and Seasonal Vegetable Bundle

BLACK BEAN QUINOA CAKE.....\$17.95

with Wilted Spinach, Street Corn, Fresh Avocado, and Cilantro Lime Crema

GLUTEN FREE, VEGAN STUFFED PORTOBELLO.....\$19.95

Stuffed with Quinoa and Black Beans, Served with Fresh Avocado, Wilted Spinach and Red Pepper Romesco

DUO PLATES

MOJO MARINATED PORK TENDERLOIN & RAINBOW TROUT\$29.95

with Chimichurri and Sofrito and with Citrus Buerre Blanc, served with Goat Cheese Mashed Potatoes, Green Bean Bundles and Crispy Plantains

HERB SEARED FILET TENDERLOIN.....\$33.95

PANKO CRUSTED CHICKEN ROULADE

with Crispy Fried Leeks and Sherry Cream Emulsion, served with Truffle Whipped Yukon Gold Potatoes, Garlic Herb Compound Butter, and Seasonal Vegetable Bundle

HERB CRUSTED CHICKEN NAPOLEON & BRAISED TOP SIRLOIN BEEF TIPS.....\$27.95

with Brown Butter Whipped Potatoes, Promito, Mozzarella, Sun-Dried Tomato Compound and Green Beans Almondine

PORT BRAISED BEEF SHORT RIBS & GROUPE NICOISE\$32.95

with Port Wine Demi Glace and Garlic Saffron Broth, served with Parmesan Whipped Potatoes and Roasted Seasonal Vegetables

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SIDES

STARCH

CRÈME FRAICHE AND BUTTER WHIPPED YUKON GOLD POTATOES	\$4.00
(Add Truffle, Goat Cheese, Roasted Garlic for \$ 1.00)	
GREENWAY FARMS GRITS with Goat Cheese	\$5.00
ROASTED RED POTATOES with Fresh Rosemary and Olive Oil	\$3.00
THREE CHEESE POTATO GRATIN with Aged Cheese	\$4.00
HOUSE MADE RISSOTTO Wild Mushroom and Parmesan; Black Garlic and Citrus (or) Pesto with Spring Peas and Asparagus	\$6.00
BASMATI RICE PILAF	\$3.00
PENNE PASTA with Roasted Shallots, Toasted Pine Nuts, and Pesto Cream	\$3.00
ORICHETTE with Extra Virgin Olive Oil and Grated Pecorino Romano	\$3.00
BAKED ORZO CASSEROLE with Fresh Broccoli and Aged Cheddar	\$4.00
MAC N' CHEESE with Panko Crust	\$5.00
MOROCCAN COUSCOUS with Sun Dried Apricots, Pine Nuts, and Mint	\$4.00
SWEET CORN SOUFFLE with Aged Cheddar	\$4.00
ASSORTED RAVIOLI (4 PER PERSON)	\$5.00
Choose from:	
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 with Toasted Almonds and Brown Butter	\$5.00
ROASTED OR GRILLED SEASONAL VEGETABLES with Fresh Picked Herbs and Aged Balsamic	\$5.00
ROASTED BROCCOLI AND CAULIFLOWER with Roasted Garlic, Olive Oil, and Fresh Herb	\$4.00
CHEF'S GARDEN RATATOUILLE with Seasonal Vegetables, Fresh Tomato Sauce, and Fresh Herbs	\$3.00
GRILLED ASPARAGUS with Shaved Parmesan and Aged Balsamic	\$5.00
ROASTED BRUSSEL SPROUTS with Extra Virgin Olive Oil, Sea Salt and Cracked Black Pepper	\$4.00
SHREDDED BRUSSEL SPROUTS with Dried Apricots, Toasted Walnuts, and Crispy Bacon	\$6.00
MAPLE GLAZED CARROTS with Butter and Nutmeg	\$3.00
SAUTEED KALE with Olive Oil and Toasted Garlic	\$4.00
CREAMED BABY SPINACH with Shallots and Parmesan Cream	\$4.00
STUFFED TOMATOES with Goat Cheese, Parmesan, and Panko Breadcrumbs	\$4.00

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DESSERTS

PLATED

\$8.00

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

\$4.50 LARGE \ \$2.50 MINI

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

STATIONS

\$5.00

FLAMING DONUTS WITH DONUT HOLES

Kahlua, Brown Sugar, 151 Rum, Vanilla Ice Cream

TWISTED ICE CREAM BAR (\$3)

Vanilla Ice Cream, Bacon, Cocoa Puffs, Caramel Popcorn, Pretzels, Dark Chocolate Chips, Peanut Brittle, Salted Caramel Sauce, Cinnamon Whipped Cream

FLAMING S'MORES

Marshmallows, Chocolate Chips, Graham Cracker Crumbs

NEW ORLEANS BANANAS FOSTER

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

CHERRIES JUBILEE

Vanilla Ice Cream, Kirsch Brandy

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DESSERTS

MINIATURE DESSERTS

\$2.50

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

\$2.50

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

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DETAILS

PRICING STRUCTURE

PRICES LISTED ARE FOR FOOD ONLY

Prices do not include tax, service charge, 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 then current market prices. If after signing a contract with us, market increases result in a price increase, the Chef's Garden will advise customer of any such changes. After reviewing said change, if customer does not approve of such adjustments, the Chef's Garden will make reasonable efforts to work with 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 \$150 - \$225 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. Overtime is billed at \$40/hour/server.

BAR SET UP

\$475 per set up

Each setup covers wine and rocks glasses for up to 80 guests, 1 bartender and the equipment needed to chill and serve beer, wine, and standard cocktails. N/A beverages and mixers are included and include: coke, diet coke, sprite, ginger-ale, tonic, club soda, cranberry, orange, and pineapple juice, sparking and still water. If you are only providing beer and wine, we do not include the guice/tonic or soda water unless specifically requested because we increase the amount of soda and water provided. Standard garnishes for full liquor bars, include: lemons, limes, olives, cherries, and onions. Pricing based on client providing all alcohol.

RENTALS

The Chef's Garden has built solid relationship with many of Jacksonville's premier event rental companies. Our rental prices are per piece and do not include tax or service charge. The prices are listed below:

Linens: Basic Polyester Starting at \$18.50/Linen. Napkins Starting at \$1.00/Napkin

China, Glass, and Silver: Basic China, Glass, and Silver Starting at \$0.65/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.

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