



Corporate Breakfast, Luncheon & Picnic Menus

CATERING FOR ALL OCCASIONS

*Breakfast Meetings - Luncheons
Picnics - Birthdays - Anniversaries
Holiday Parties - Bar mitzvahs
Open Houses – All Corporate Events*

Country Garden Caterers also provides:

*Full service rentals, entertainment,
photography, florals, unique custom and themed
décor, buffet design and much more!*

*WINNER OF SOUTHERN CALIFORNIA'S
RESTAURANT WRITERS ASSOCIATION FOR 12 YEARS*

Phone: 714-972-9069

Fax: 714-972-2345

www.countrygardencaterers.com

Breakfast Menu

Minimum 20 guests

All menus include setup, quality disposable plates, cutlery, and napkins

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| Basic Continental | \$ 6.50 |
| Freshly Baked Croissants with Butter & Preserves, Assorted Muffins and Pastries, Seasonal Fresh Cut Fruit Platter and Orange Juice. | |
| CGC Continental | \$ 7.75 |
| Freshly Baked Croissants with Butter & Preserves, Assorted Fresh Bagels and Flavored Cream Cheeses, Muffins, Pastries, Bear Claws, Cinnamon Twists, Seasonal Fresh Cut Fruit Platter and Orange Juice. | |
| Scrambled Eggs | \$ 9.75 |
| Scrambled Eggs with choice of Crispy Bacon & Sausage Links or Tavern Ham, Includes Ranch House Potatoes, Seasonal Fresh Cut Fruit Platter, Assorted Muffins, Pastries and Orange Juice. | |
| Croissant Sandwich | \$ 8.95 |
| Eggs, Cheddar Cheese and Tavern Ham stuffed into a Croissant. Served with Seasonal Fresh Cut Fruit Platter, Assorted Muffins, Pastries and Orange Juice. | |
| Breakfast Burrito | \$ 8.95 |
| Scrambled Eggs, Cheddar & Jack Cheeses, and choice of Crispy Bacon or Sausage Links, all rolled up in a Flour Tortilla. Served with Fresh Salsa, Seasonal Fresh Cut Fruit Platter, Assorted Muffins, Pastries and Orange Juice. | |
| Egg & Sausage Strata | \$ 8.50 |
| Scrambled Egg Casserole layered with Sausage, Mushrooms, and Bell Peppers. Seasonal Fresh Cut Fruit Platter, Assorted Muffins, Pastries, and Orange Juice. | |
| Cinnamon Swirl or Traditional French Toast | \$ 8.50 |
| Served with Butter and Maple Syrup, Crispy Bacon or Sausage Links, Seasonal Fresh Cut Fruit Platter and Orange Juice. | |
| CGC Breakfast Enchiladas | \$ 9.25 |
| Tavern Ham, Ortega Chiles, Jack & Cheddar Cheeses stuffed in a Flour Tortilla, smothered with Eggs & Cheese and baked to perfection. Served with Ranch House Potatoes, Fresh Salsa, Seasonal Fresh Cut Fruit Platter, Assorted Muffins, Pastries, and Orange Juice. | |

A La Carte – Little extras to add to any breakfast menu

Coffee ~ Regular or Decaffeinated, Hot Cocoa & Herbal Tea Assortment \$ 1.50 per guest for one or \$ 2.50 per guests for two

Juices ~ Cranberry, Grapefruit, and V-8 \$1.75 each

Milk ~ Individual Cartons of Whole Milk \$1.50 each

Cereal Assortment ~ Individual Bowls of Cereals \$1.50 each

Yogurt ~ Individual Fruit Flavored Yogurts \$2.00 each

Breakfast Bars ~ Apple, Blueberry, Raspberry, and Strawberry \$2.00 each

Prices do not include applicable sales tax or delivery - Please allow 24 hours' notice for all orders

Sandwiches & Wraps

Menus include choice of Two Side Selections and Dessert

Any menu can be served in individual boxes for an additional .50¢ per guest

All menus include setup, quality disposable plates, cutlery, and napkins

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| Sandwich Buffet with Roast Beef, Turkey Breast and Tavern Ham | \$ 9.50 |
| Fresh assorted Turf Rolls or Kaiser Rolls or French Baguettes stuffed with Green Leaf Lettuce, Cheese, Roast Beef, Turkey Breast, and Tavern Ham. Tuna also available. | |
| Croissants with Turkey Breast and Chicken Salad | \$ 9.50 |
| Croissants filled with Green Leaf Lettuce, Turkey Breast and Chicken Salad with condiments. | |
| Chinese Chicken Salad Wrap | \$ 8.95 |
| A Cilantro-Jalapeño Tortilla filled with Grilled Chicken Breast Strips, Napa Cabbage, Cilantro, Green Onions, Fried Wontons, and Sesame Dressing. | |
| The Club Wrap | \$ 9.50 |
| A Sundried Tomato Tortilla filled with sliced Turkey Breast, Crispy Bacon, Tomatoes, Avocados, and Jack and Cheddar Cheeses. | |
| Chicken Caesar Wrap | \$ 8.95 |
| Grilled Chicken Breast Strips, Romaine Lettuce, Parmesan Cheese, and Caesar Dressing Rolled in a Sundried Tomato Tortilla. | |
| Southwestern Chicken Wrap | \$ 8.95 |
| A Cilantro-Jalapeño Tortilla filled with Grilled Chicken Breast Strips, Romaine Lettuce, Black Bean Corn Relish, Pico de Gallo, Jack & Cheddar Cheeses and Cilantro Ranch Dressing. | |
| Vegetable & Hummus Wrap | \$ 8.50 |
| A Spinach Herb Tortilla with Zucchini, Yellow Squash, Carrots, Red Bell Pepper and Hummus. | |

Side Selections (add additional side dish \$1.75 per guest)

Tossed Green Salad • Caesar Salad • Oriental Salad
Pasta Primavera Salad • Coleslaw • Cucumber, Tomato & Dill Salad
Old Fashioned Potato Salad • Red-Skinned Potato Salad
A Variety of Individual Bags of Gourmet Potato Chips

Desserts (add additional dessert \$1.50 per person)

Cookies (2) • Chocolate Brownies • Carrot Cake • Chocolate Mousse
Lemon Bars • Raspberry Bars • Apple Bars • Flan with Caramel Sauce

Prices do not include applicable sales tax or delivery.

Hot & Hearty Meals

Minimum 20 guests

Menus include choice of one Side Selection and Dessert

All menus include setup, quality disposable plates, cutlery, and napkins

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| Meatloaf & Garlic Mashed Potatoes | \$ 9.95 |
| Tasty Meatloaf served with Garlic Mashed Potatoes, Fresh Rolls and Butter. | |
| Beef Stroganoff or Beef Burgundy | \$ 9.95 |
| Choice beef strips simmered in a mushroom sour cream sauce. Served with Egg Noodles and Assorted Rolls and Butter. | |
| Roasted Sirloin Steak or Roasted Tri Tip | \$12.95 |
| Sirloin Steak with your choice of sauce: Teriyaki, Sautéed Mushrooms and Onions or a Jack Daniels Sauce. Served with Red Roasted Potatoes, Rolls and Butter. | |
| Grilled Chicken with Sundried Tomatoes and Artichoke Hearts | \$10.50 |
| Grilled Chicken with Sun Dried Tomatoes and Artichoke Hearts in a light Herb Sauce. Served with Green Beans Almondine, Fresh Rolls and Butter. | |
| Rosemary Chicken | \$11.25 |
| Half Chicken baked with Rosemary Seasoning and served with Garlic Mashed Potatoes, Caramelized Onions, Fresh Rolls and Butter. | |
| Lemon-Herb Chicken | \$ 9.95 |
| Grilled Chicken Breast marinated with Lemon Zest, Garlic, and Herbs. Served with Rice Pilaf, Fresh Rolls and Butter. | |
| Chicken Marsala or Chicken Picatta | \$ 10.50 |
| Chicken Breast simmered in Marsala Wine and topped with a Mushroom Cream Sauce. Served with Rice Pilaf, Fresh Rolls and Butter. | |
| Tomato Basil Chicken | \$10.50 |
| Baked Chicken Breast with a Tomato Basil Cream Sauce with Tri Colored Bow Tie Pasta Served with Rolls and Butter. | |

Side Selections (additional side dishes \$1.75 per guest)

Tossed Green Salad • Oriental Salad • Caesar Salad
Fiesta Tossed Salad with Cilantro Ranch Dressing
Sautéed Green Bean Almondine • Steamed Vegetable Medley
Mexican Coleslaw • Cucumber, Tomato & Dill Salad

Desserts (additional desserts \$1.50 per guest)

Cookies (2) • Chocolate Brownies • Carrot Cake • Chocolate Mousse
Lemon Bars • Raspberry Bars • Apple Bars • Flan with Caramel Sauce
Berry Cobbler • Peach Cobbler • Apple Cobbler

Mexican Favorites

From our own **Sombrero Street Restaurant** award-winning recipes

All menus are priced per guest and available for events of 20 or more

Menus include choice of a Side Selection and Dessert

All menus include setup, quality disposable plates, cutlery, and napkins

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| Enchiladas | \$ 9.95 |
| A Cheese Enchilada and choice of a Beef, Chicken, or Seafood Enchilada. Served with Spanish Rice and Refried Beans. | |
| Chicken Fajitas or Steak Fajitas | \$10.50 |
| Strips of Grilled Breast of Chicken served with Spanish Rice, Refried Beans, Tortillas and Fresh Salsa. | |
| Chile con Carne | \$ 8.95 |
| Chile, Pinto Beans, and Ground Beef served with Cornbread, Butter, Honey, Grated Cheeses and Onions. | |
| Chile Colorado or Chile Verde with Cheese Enchilada | \$ 9.95 |
| A Cheese Enchilada served with your Choice of Chile Colorado (chunks of beef in a mild red sauce) or Chile Verde (chunks of pork in tomatillo sauce) with Refried Beans, Spanish Rice, Tortillas, and Salsa. | |
| Build Your Own Burrito | \$ 9.25 |
| Start with a Flour Tortilla and build up! Includes Beef Picadillo, Refried Beans, Spanish Rice, Lettuce, Cheese, Sour Cream, Green Onions, and Salsa. | |
| Arroz Con Pollo | \$ 8.95 |
| Strips of Grilled Chicken Breast simmered with Ranchera Salsa. Served with Spanish Rice, Refried Beans, Tortillas, Butter, and Fresh Salsa. | |
| Taco Bar | \$ 9.25 |
| Choice of Chicken Ranchera or Beef Picadillo. Served with Tortillas, Lettuce, Cheese, Sour Cream, Green Onions, Salsa, Refried Beans, and Spanish Rice. | |
| Tequila-Lime Chicken | \$ 9.95 |
| Grilled Breast of Chicken served with a Tequila-Lime Sauce, Cilantro Rice, and Black Beans. Served with Tortillas and Butter. | |

Sour Cream may be added to any menu for .95¢ per guest

Guacamole may be added to any menu for \$2.95 per guest

Italian Favorites

Minimum 20 guests

Menus include choice of one Side Selection and Dessert

(add second entrée \$3.00 per person)

All menus include setup, quality disposable plates, cutlery, and napkins

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| Bow Tie Pasta with Tomato-Basil Cream Sauce | \$ 9.95 |
| Served with Strips of Grilled Chicken Breast, Parmesan Cheese, Fresh Rolls and Butter | |
| Fettuccine Alfredo | \$ 9.95 |
| Served with Strips of Grilled Chicken Breast, Parmesan Cheese, Fresh Rolls and Butter | |
| Pasta Bar | \$ 9.95 |
| Linguine and Rotini Pasta served with Creamy Pesto, Beef Bolognese Sauce, Parmesan Cheese, Fresh Rolls and Butter | |
| Lasagna a la Bolognese | \$ 9.95 |
| Lasagna Noodles layered with Beef Bolognese and Ricotta Cheese. Served with Garlic Bread | |
| Vegetable Lasagna | \$ 9.95 |
| Layered between Lasagna Noodles, Ricotta Cheese and Marinara Sauce are shredded Carrots, Zucchini, Yellow Squash, and Broccoli Florettes. Served with Garlic Bread | |
| Linguine Al Pomodoro | \$ 8.95 |
| Linguine with Roma Tomatoes, Fresh Basil, Garlic, Olive Oil, Parmesan Cheese, and Pine Nuts. Served with Fresh Rolls and Butter | |
| Italian Sausage with Marinara Sauce | \$ 9.95 |
| Sliced Italian Sausage, Bell Peppers, Red Onions, and chunky Marinara Sauce, served with Penne Pasta, Parmesan Cheese, Fresh Rolls and Butter | |

Side Selections (additional side dishes \$1.75 per guest)

Tossed Green Salad • Oriental Salad • Caesar Salad Fiesta
Tossed Salad with Cilantro Ranch Dressing Sautéed Green
Bean Almondine • Steamed Vegetable Medley Mexican
Coleslaw • Cucumber, Tomato & Dill Salad

Desserts (additional dessert \$1.50 per guest)

Cookies (2) • Chocolate Brownies • Carrot Cake • Chocolate Mousse
Lemon Bars • Raspberry Bars • Apple Bars • Flan with Caramel Sauce
Berry Cobbler • Peach Cobbler • Apple Cobbler

Prices do not include applicable sales tax or delivery.

Asian Favorites

Minimum 15 guests

All menus include setup, quality disposable plates, cutlery, and napkins

Orange Chicken and Broccoli Beef **\$ 10.95**
Served with Fried Rice, Vegetable Chow Mien , Oriental Vegetable Salad and Cookies.

Beef Teriyaki and Chicken Teriyaki **\$ 10.95**
Served with White Rice, Steamed Vegetables, Oriental Vegetable Salad and Cookies.

Box Lunches

Minimum 15 guests

Box Lunches are packed in attractive Containers with Napkins and Cutlery

Croissant Sandwich **\$ 7.95**
Large Croissant stuffed with your choice of Turkey Breast or Chicken Salad served with Green Leaf Lettuce, Mayonnaise and Mustard. Includes Bag of Potato Chips, Whole Fruit and Fresh Baked Cookies.

Poor Boy Sandwich **\$ 7.95**
6" Poor Boy stuffed with your choice of Turkey Breast, Tavern Ham or Roast Beef, served with Sliced Cheese, Green Leaf Lettuce, Mayonnaise, Mustard, and Horseradish. Includes Bag of Potato Chips, Whole Fruit and Fresh Baked Cookies.

Chicken Caesar Salad **\$ 8.95**
Strips of Grilled Breast of Chicken, Romaine Lettuce, Fresh Grated Parmesan Cheese, Croutons, served with Caesar Dressing, Fresh Roll, Butter, and Cookies.

Southwestern Chicken Salad **\$ 8.50**
Grilled Breast of Chicken Strips, Romaine Lettuce, Baby Greens, Black Beans, Corn, Cilantro, Tomatoes, Red Onions, Jalapenos, and Cheeses served with Ranch Dressing, Fresh Roll, Butter, and Cookies.

Chef Salad **\$ 8.95**
Strips of Grilled Chicken Breast, Tavern Ham, Turkey Breast and Roast Beef, with Romaine Lettuce, Baby Greens, Hard Boiled Egg, Jack & Cheddar Cheeses, Olives, Croutons served with Ranch Dressing, Fresh Roll, Butter, and Cookies.

Greek Baby Salad **\$ 7.95**
Baby Greens, Romaine Lettuce, Red Onions, Tomatoes, Artichoke Hearts, Feta Cheese, and Kalamata Olives served with Balsamic Vinaigrette Dressing, Fresh Roll, Butter, and Cookies.

Chinese Chicken Salad **\$ 8.95**
Grilled Chicken Breast Strips, Napa, Green and Red Cabbage, Cilantro, Green Onions, Fried Wonton Noodles served with Toasted Sesame Dressing, Fresh Roll, Butter, and Cookies.

Beverages

Cans of Coke, Diet Coke, Sprite, and Bottled Water ...\$1.25 each

Host and No Host Alcoholic Bar Packages are available

Sheet Cakes

Includes Disposable Plates, Napkins, and Forks

Quarter Sheet - \$ 55 • Half Sheet - \$ 85 • Full Sheet - \$ 135

Cake Flavors – White, Chocolate, Marble, and Carrot

Cake Fillings – Raspberry, Lemon, Strawberry, Pineapple, Vanilla Custard, Chocolate Fudge, Chocolate or Raspberry Mousse

Cake Icings – Vanilla Butter Cream, Chocolate Butter Cream, Cream Cheese, and Whipped Topping

Prices do not include applicable sales tax or delivery - Please allow 48 hours' notice for cake orders

General Information for Corporate Events

Delivery Prices for Drop off in Disposables Only*

Delivery Monday - Friday before 5pm \$ 35.00 • Delivery Monday - Friday Evenings \$ 50.00
Delivery Saturday or Sunday \$ 75.00

Delivery Prices for Drop Off, Set Up and Pick Up*

Delivery, Set Up & Pick Up: Monday - Friday before 5pm \$ 55.00

Delivery, Set Up & Pick UP: Monday - Friday Evenings \$ 70.00

Delivery & Set Up: Saturday or Sunday with Pick Up on Monday \$ 100.00

*Delivery Prices based on delivery within Orange County; Additional Charges apply to surrounding counties

Uniformed Servers & Bartenders**

Uniformed Server or Bartender for 1 hour event \$ 100.00 • Uniformed Server or Bartender for 2 hour event \$125.00

Uniformed Server or Bartender for 3 hour event \$150.00 • Uniformed Server or Bartender for 4 hour event \$175.00

**Full Service Catering is subject to an 20% Service Charge added to the event price

Location Sites for your Event

We can help you discover the perfect facility, including the beautiful **Country Garden Facility**, for your next corporate event. Our 25 years of experience has taken us to most of the best locations which we will be happy to share along with our extensive photograph collection of locations.

The Country Garden Facility

Our beautiful facility is the perfect selection for your corporate event. It features a brick facade and terra cotta tile floors with antique decor and a cozy entrance with stained-glass windows. The mezzanine overlooks an indoor patio area complete with an old-fashioned street lamp and an alcove for your musical needs. Our spacious cocktail lounge is furnished with a long oak bar and is fully stocked to provide for your host or no host engagement. We are able to accommodate 20 to 225 guests for your special event. Included at the Country Garden Facility:

Tables and Chairs • China Plates, Flatware, and Water Goblets • Linens Tablecloths and Cloth Napkins

Party Rentals

We can provide a variety of rentals for your special occasion including but not limited to:

China Service • Flatware • Glassware • Guest Tables • Chairs • Table Linens

Linen Napkins • Tents • Dance Floors • Portable Bars • and much more!

Country Garden Caterers' Picnics & BBQ's

Prices include plasticware and serviceware

Prices are based on a minimum of 100 guests - Discount for parties of 300 or more guests

The Following Menus Include: Mayonnaise, Mustard, Ketchup, Pickle Relish,
Sliced Tomatoes, Chopped Onions, Cheese and Green Leaf Lettuce

Old-Fashioned Picnic Barbecued

Hamburgers and Hot Dogs Red- Skinned or
Old-Fashioned Potato Salad Traditional
Coleslaw

Ranch Style Baked Beans

Sweet Watermelon Wedges

Fresh-made Tri-Colored Tortilla Chips & Salsa

\$9.95 per Guest

Additional entrées add \$3.00 more per guest:

BBQ Beef Ribs, BBQ Chicken Breast

Or Grilled Tri-Tip with a Jack Daniel's Glaze

The Hungry Rustler

BBQ'd Chicken Breast and Tri-Tip with Jack Daniel's Glaze

Fiesta Tossed Salad with Ranch & Italian Dressings

Red-Skinned or Old-Fashioned Potato Salad Ranch

Style Baked Beans, Rolls and Butter

Corn Cobette's dripping with butter

Sweet Watermelon Wedges

Fresh-made Tri-Colored Tortilla Chips & Salsa

\$14.95 per Guest

Picnic Olé

Beef and Chicken Fajitas

Strips of Carne Asada and Breast of Chicken Sautéed with Onions, Bell Peppers,
Tomatoes and Mushrooms, Sour Cream, Grated Jack and Cheddar Cheeses,

Green Onions, Cilantro and Jalapenos

Hot Corn and Flour Tortillas and Fiesta Coleslaw

Spanish Rice and Refried or Black Beans

Fresh-made Tri-Colored Tortilla Chips & Salsa

Sweet Watermelon Wedges

\$12.50 per guest

Cowpoke Desserts

Choice of one Dessert:
Apple or Peach Cobbler, Assorted Fresh Baked
Cookies, Carrot Cake Squares or Chocolate Brownies
\$1.50 per Guest

Hosted Beverage Packages

Budweiser and Bud Light
Painted Hills Chardonnay, Cabernet Sauvignon, Merlot & White Zinfandel
Coke, Diet Coke, Sprite and Bottled Water
Three Hours \$ 9.00 per Guest
Four Hours \$ 10.00 per Guest

Picnic Soft Bar Packages

(Based on a maximum 4 hour event)
Festive Fruit Punch, Iced Tea with Lemons or Lemonade
Choice of One...\$2.00 per Guest
Choice of Two...\$3.00 per Guest
Assorted Regular & Diet Soft Drinks and Bottled Waters
Coke, Diet Coke, Sprite, and Bottled Water
\$1.25 per Beverage

All Menu Prices Include:

Disposable Plates, Cutlery, Drink ware, Paper Color Napkins, Charcoal for the BBQ, Chafing Dishes, Serving Utensils, Tablecloths for Buffet and Beverage Tables.

Uniformed Service Personnel

Professional Uniformed Servers - \$150.00- \$175.00 each for a four-hour event
Additional servers - \$30.00 each per additional hour

Picnic Fun and Games

Includes coordinator to officiate games, equipment,
and candy bars or small toys for prizes

Potato Sack Races, Tug-O-War, Egg Toss Competition, Horseshoes,
Bubble Gum Blowing Contest, Volleyball, 3-Legged Race,
Watermelon Eating Contest and Bingo!

100 or More Guests: \$4.00 per Guest

50 - 99 Guests: \$4.75 per Guest

Carnival Games and Entertainment

Dunk Tanks, Bean Bag Toss, Fishing Pond, Moon
Bounce, Dart Game, Ring Toss, and more!

Clowns & Cartoon Characters, Magicians, Face Painting,
Balloon Sculptures, Disc Jockeys, Mariachis and Musicians

- Please ask for quote -

Party Rentals & Supplies

Portable Barbecues, Cotton Candy Machine & Supplies
Popcorn Machine & Supplies (Bags, Oil, Butter, & Popcorn),
Snow Cone Machine & Supplies (Ice, Syrup & Cones),
Guest Tables and Chairs, Tenting, Generators for electricity,
Party Props, Helium Balloons, Piñatas, Trophies, Banners and
Customized T-shirts & Memorabilia

Prices are based on a minimum of 100 guests, slightly higher for fewer guests.

Discount for parties of 300 or more guests

Prices do not include sales tax or 20% service charge

- Please ask for quote -