



Corporate Breakfast, Lunch & Picnic Menus

CATERING FOR ALL OCCASIONS

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

Country Garden Caterers also provides:

Full service rentals, entertainment, photography,
florals, custom décor and much more!

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

Specializing in theme décor and extraordinary buffet designs
Quality Food and Quality Service is why
Country Garden Caterers is simply the best in Orange County!!

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

Basic Continental	\$ 6.50
Freshly Baked Croissants with Butter & Preserves, Assorted Muffins and Pastries, Seasonal Fresh Cut Fruit Platter	
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	
Scrambled Eggs	\$ 9.75
Scrambled Eggs with choice of Crispy Bacon or Pork or Turkey Sausage Links Includes Ranch House Potatoes, Seasonal Fresh Cut Fruit Platter, Assorted Muffins, Pastries	
Croissant Sandwich	\$ 8.95
Eggs, Cheddar Cheese and Tavern Ham stuffed into a Croissant. Includes Seasonal Fresh Cut Fruit Platter, Assorted Muffins, Pastries	
Breakfast Burrito or Chorizo (add \$1.00)	\$ 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	
Egg & Sausage Strata	\$ 8.50
Scrambled Egg Casserole layered with Sausage, Mushrooms, and Bell Peppers. Seasonal Fresh Cut Fruit Platter, Assorted Muffins, Pastries	
French Toast	\$ 8.50
Served with Butter and Maple Syrup, Crispy Bacon or Sausage Links, Seasonal Fresh Cut Fruit Platter	
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	

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

Coffee ~ Regular or Decaffeinated, Hot Cocoa & Herbal Tea Assortment \$ 1.75 per guest for one
or \$ 2.75 per guests for two

Juices ~ Orange, Cranberry, Apple \$1.75 each

Milk ~ Individual Cartons of Whole Milk \$1.75 each

Cereal Assortment ~ Individual Bowls of Cereals \$1.75 each

Hot Oatmeal with Brown Sugar, Milk, Raisins \$3.00 each

Yogurt ~ Individual Fruit Flavored Yogurts \$2.00 each
add Granola \$1.50 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

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

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 dessert \$1.75 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

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

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 or a burgundy sauce. Served with Egg Noodles and Assorted Rolls and Butter.	
Roasted Tri Tip	\$12.95
Tri-Tip served with Jack Daniels Sauce. Served with Red Roasted Potatoes or Garlic Mashed Potatoes. Includes 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 Penne Pasta and Fresh Rolls and Butter.	
Rosemary Chicken	\$11.25
Half Chicken baked with Rosemary Seasoning and served with Garlic Mashed Potatoes, 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 a Marsala Wine Sauce with Mushrooms or Picatta 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 (add desserts \$1.75 per guest)

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

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

Enchiladas	\$ 9.95
A Cheese Enchilada and choice of a Beef, Chicken, or Spinach Enchilada. Served with Spanish Rice and Refried Beans.	
Chicken Fajitas or Steak Fajitas	\$10.50
Strips of Grilled Breast of Chicken or Beef 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

Desserts (add dessert \$1.75 per guest)

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

Prices do not include applicable sales tax or delivery

Italian Favorites

Minimum 20 guests

Menus include choice of one Side Selection

(add second entrée \$3.00 per person)

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

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 Penne 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 (add dessert \$1.75 per guest)

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

Prices do not include applicable sales tax or delivery.

Asian Favorites

Minimum 20 guests

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

Beef Broccoli or Chicken Teriyaki **\$ 9.95**
Served with White Rice, Steamed Vegetables, Oriental Vegetable Salad

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 Cookie.

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 Cookie.

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 Fresh Baked Cookie

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 Fresh Baked Cookie

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 Fresh Baked Cookie

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, Fresh Baked Cookie

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, Fresh Baked Cookie

Beverages

Cans of Coke, Diet Coke, Sprite, and Bottled Water ...\$1.50 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 \$ 110.00 • Uniformed Server or Bartender for 2 hour event \$135.00

Uniformed Server or Bartender for 3 hour event \$165.00 • Uniformed Server or Bartender for 4 hour event \$195.00

**Full Service Catering is subject to a 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 35 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 200 guests for your special event. Included at the Country Garden Facility:

Tables and Chairs • China Plates, Flatware, and Water Goblets

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 plastic ware and service ware
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
\$10.95 per Guest

Additional entrées add \$3.00 more per guest: BBQ Beef Ribs, BBQ Chicken Breast
Or Grilled Tri Tip with 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 Cobbett's dripping with Butter
Sweet Watermelon Wedges
\$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
Served with Sour Cream, Grated Jack and Cheddar Cheeses,
Green Onions, Cilantro and Jalapenos
Hot Corn and Flour Tortillas
Fiesta Coleslaw
Spanish Rice and Refried or Black Beans Fresh-made
Tri-Colored Tortilla Chips & Salsa
Sweet Watermelon Wedges
\$14.95 per guest

Cowpoke Desserts

Choice of one Dessert:

Apple or Peach Cobbler, Assorted Fresh Baked Cookies,
Carrot Cake Squares or Chocolate Brownies

\$1.75 per Guest

Hosted Beverage Packages

Bud Light, Blue Moon, and Corona
Glen Ellen Chardonnay and Cabernet Sauvignon
Coke, Diet Coke, Sprite and Bottled Water

Three Hours \$12.50 Per Guest

Four Hours \$ 14.50 Per Guest

Picnic Soft Bar Packages

(Based on a maximum 4 hour event)

Festive Fruit Punch, Iced Tea, Infused Water or Lemonade

Choice of One...\$2.00 Per Guest

Choice of Two...\$2.75 Per Guest

Assorted Regular & Diet Soft Drinks and Bottled Waters
Coke, Diet Coke, Sprite, and Bottled Water

\$1.50 Per Beverage

All Menu Prices Include:

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

Uniformed Service Personnel

Professional Uniformed Servers - \$210.00-\$195.00 for a four-hour event
Additional servers - \$35.00 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, 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 service charge

- Please ask for quote -