



Special Events & Catering

We at Country Garden Caterers would like to thank you for inquiring about our professional services.

Our experience as one of Orange County's premiere caterers spans across five decades with over a dozen awards from the "Southern California Restaurant Writer's Association" for our delicious cuisine.

Let our professional Event Coordinators take the pressure off of you by providing personal attention to all your details so you can truly enjoy your special event.

Enclosed are some of our most popular menu selections, covering a spectrum of tantalizing dishes to make your choice of either buffet or sit down dinner a meal to remember. You may also view our beautiful work at our website www.countrygardencaterers.com

Come be our guest at the beautiful **Country Garden Facility** and sample some of our award-winning cuisine as well as browse through our many photographs of locations, food displays, and previous events.

Our facility is open by appointment only, so please call **714-972-9069** to set a convenient time to meet with one of our Event Coordinators. If it is more appropriate, our Event Coordinators can also meet with you at your desired location.

We look forward to meeting you and creating a celebration long to be remembered.

Sincerely,

The Country Garden Team

Menu Selections

All Entrees Include Fresh Assorted Rolls and Butter and a Choice of Accompaniment, Salad and Vegetable. Served either Sit Down or Buffet. Prices based per guest.

Chicken Marsala	\$19.95	Beef Brisket*	\$19.95
Chicken Breast simmered with Marsala Wine & Mushroom Cream Sauce		Slow cooked with a Homemade Spice Rub	
Lemon-Herb Chicken	\$19.95	Roasted Tri-Tip*	\$20.95
Marinated with Lemon Zest, Garlic, and Fresh Herbs		Served with a Jack Daniels Glaze or Madeira Mushroom Sauce	
Chicken Madeira	\$19.95	Roast Baron of Beef Au Jus*	\$19.95
Chicken Breast topped with sautéed Mushrooms and Madeira Wine in a Demi Glaze		Served with Creamy Horseradish Sauce	
Rosemary Chicken	\$19.95	BBQ Pulled Pork	\$19.95
Breast of Chicken with Rosemary, Garlic & Butter		Chunks of Shredded Pork served in a Tangy BBQ Sauce	
BBQ Chicken Breast	\$19.95	Sirloin Steak Madeira	\$21.95
Grilled Chicken topped with a Tangy BBQ Sauce		Roasted Sirloin Steak, sautéed Mushrooms and Madeira Wine in a Demi Glaze	
Tequila-Lime Chicken	\$19.95	Prime Rib Au Jus	\$25.95
Grilled Chicken topped with a Tequila-Lime Sauce		Served with Creamy Horseradish Sauce	
Chicken Picatta	\$19.95	Poached Salmon	\$22.95
Chicken Breast with White Wine, Capers, and Lemon-Butter Sauce		Served with Lemon-Caper Cream Sauce	
Stuffed Chicken Breast	\$21.95	Zucchini Boat	\$18.95
Stuffed with Brie & Apples and topped with a Cranberry-Apple Glaze		Black Beans, Corn, Mushrooms & Roasted Bell Pepper topped with Mozzarella Cheese	
Macadamia Nut Crusted Chicken	\$21.95	Stuffed Portobello Mushrooms	\$18.95
Served with a Tantalizing Pineapple-Teriyaki Glaze		Filled with Julienne Vegetables and topped with Parmesan Cheese	

Accompaniments

Garlic Mashed Potatoes, Herb-Roasted Potatoes, Sweet Potato Mash, Wild Rice, Cilantro Rice, Coconut Rice, or Mac-n-Cheese

Vegetables

Grilled Mediterranean Vegetables - Zucchini, Bell Peppers, Red Onion, Yellow Squash & Carrots
Vegetable Medley in an Herb-Butter Sauce, Green Beans Almondine
Creamed Corn, or Honey-Bourbon Carrots

Salads

Sonoma Salad ~ Romaine, Mesclun, Feta Cheese, Caramelized Pecans and Raspberry Vinaigrette Dressing
Mixed Field Greens with Ranch and Italian or Balsamic & Basil Dressing,
Caesar Salad tossed with Shredded Parmesan, Croutons, and Caesar Dressing

A Second Entree may be added for \$5 per guest to the higher priced item for most entrees

An Accompaniment may be added for \$3 per guest *Additional charge for chef required

All Prices are based on a Minimum of 100 Guests, slightly higher for less than 100 Guests

Prices Do Not Include Service Charge, Sales Tax or Gratuity. Prices are subject to change without notice.

Theme Menus

A Little Bit of Italy

Includes Caesar Salad or Mixed Field Greens with Ranch and Balsamic & Basil Dressings
Grilled Seasonal Vegetables or Fresh Vegetable Medley in an Herb-Butter Sauce
Fresh Assorted Rolls and Butter or Garlic Bread

Choose one entrée from this selection:

Penne al Pomodoro

Roma Tomatoes, Fresh Basil, Garlic,
Olive Oil, Parmesan Cheese & Pine Nuts

Pesto with Penne Pasta

Creamy Pesto with Penne

~To add Chicken Breast slices to any above meal add \$5 ~

Tomato-Basil Cream with Bow Tie

Bow Tie Pasta served with a
Tomato-Basil Cream Sauce

Spaghetti with Meat Sauce

Can substitute Marinara for Meat Sauce

Choose one entrée from this selection:

Chicken Fettuccine Alfredo

Fettuccine served with Strips of Chicken,
and Alfredo Sauce

Baked Penne Pasta

With Ricotta, Parmesan & Mozzarella Cheeses

Italian Sausage & Marinara

Italian Sausage, Bell Peppers, Red Onions &
Chunky Marinara with Penne Pasta

Vegetable or Meat Lasagna

Choice of either Vegetable or Meat Lasagna

Choice of one entree from each selection: \$19.95 per guest

Mexican Fiesta

Includes choice of Entrees, Fiesta Field Greens with Cilantro Ranch & Italian Dressings
Spanish Rice & Refried or Black Beans, Tri-Colored Tortilla Chips, Fresh Salsa & Sour Cream

Chicken Fajitas

Strips of Chicken Breast sautéed with Onions,
Bell Peppers, Tomatoes, and Mushrooms.
Served with Tortillas

Cheese or Chicken Enchiladas

Topped with Red or Green Enchilada Sauce
And Melted Cheese

Beef Fajitas

Strips of Carne Asada sautéed with Onions,
Bell Peppers, Tomatoes, and Mushrooms.
Served with Tortillas

Chile Verde

Chunks of tender Pork smothered in a
Tomatillo Sauce. Served with Tortillas

Two Entrees: \$19.95 per guest ~ Three Entrees: \$21.95 per guest

The Garden Buffet

Fresh Rolls stuffed with Roast Baron of Beef, Breast of Turkey, and Baked Ham
Served with Lettuce, Mayonnaise, Mustard & Creamy Horseradish, Jack & Cheddar Cheese Platter
Mixed Field Greens with Ranch and Balsamic & Basil Dressing
Fresh Fruit Platter and Vegetable Platter with Ranch Dip
Pasta Primavera Salad

\$18.95 per guest

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Hot Hors D'oeuvres

~ Prices are based per piece with a minimum of 100 per selection ~

Asparagus En Croûte	\$1.95	Bacon Wrapped Dates	\$2.75
With Sun-Dried Tomatoes, Basil, Cream Cheese & Prosciutto Ham		Stuffed with Pineapple & wrapped in Bacon	
Beef Empañadas	\$2.50	Sweet & Sour Meatballs	0.95¢
Filled with Cream Cheese & Beef Picadillo		Beef Meatballs served in a Sweet & Sour Sauce	
Sweet Potato Empañadas	\$2.25	Angus Beef Sliders	\$2.95
Sweet Potatoes in a pastry		With Cheese, Ketchup and Mustard	
Samosa Empañadas	\$2.25	BBQ Pulled Pork Sliders	\$2.50
Peas, Carrots, Potatoes & Curry Seasoning		BBQ Pulled Chicken Sliders	\$2.95
Southwestern Empañadas	\$2.25	Coconut Shrimp	\$2.75
Chicken, Black Beans, Corn, Potatoes & Southwestern Spices in a pastry		Served with Orange-Horseradish Marmalade	
Chicken Flautas	\$2.25	Bacon Wrapped Shrimp	\$2.95
Served with Salsa		Prawns stuffed with seafood and wrapped in Bacon. Served with Plum Sauce	
Mini Beef Wellington	\$3.95	Crostini	\$2.75
Beef Tenderloin & Duxelle En Croûte		Toasted French Bread with Pesto & Mozzarella Served with a Dipping Sauce of Olive Oil, Garlic, Basil, Sun-Dried & Roma Tomatoes	
Vegetable Egg Rolls	\$1.95	Chicken Satay	\$3.50
Served with Sweet & Sour Sauce		Served with a Spicy Peanut Dipping Sauce	
Parmesan Mushrooms Caps	\$1.95	Chicken Potstickers	\$2.25
Stuffed with Parmesan Cheese & Herbs		Served with a Soy Dipping Sauce	
Mac-n-Cheese Melts	\$2.95	Mini Cheese Quesadillas	\$2.25
Mini Chicken Quesadillas	\$2.50	Served with Salsa	

~ Prices are based on a minimum of 50 servings ~

Brie En Croûte ~ \$2.50 per guest
Brie baked in a Puffed Pastry, surrounded with
Cinnamon Apples and served with Baguettes

Hot Artichoke Dip ~ \$2.50 per guest
Red Peppers, Green Onions, Jack & Cheddar
Cheese. Served with Toasted Baguette Slices

Garlic Mashed Martini Bar
Served with Sautéed Mushrooms, Bacon Bits,
Jack & Cheddar Cheese, and Sour Cream
\$6.95 per guest ~ includes martini glass

Build Your Own Tacos
Beef Picadillo & Chicken Rancheras Served with
Lettuce, Cheese, Salsa, Onions, Cilantro, and Tortillas
(Carne Asada substitution \$2.00 extra)
\$7.95 per guest ~ 2 full sized tacos per person

Hors D'oeuvres Only Events have a Minimum Purchase Requirement of \$20 per guest
Selections with less than the minimum required number will incur a .25¢ increase per piece
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Cold Hors D'oeuvres

~ Prices are based per piece with a minimum of 100 per selection ~

Mini Caprese Skewers \$3.50 Cherry Tomato, Buffalo Mozzarella & Fresh Basil Served with Olive Oil & Balsamic Vinegar	Won Ton Teriyaki Crisp \$2.25 Topped with diced Teriyaki Chicken and Mango Salsa
Buffalo Chicken Pinwheels \$1.75 Cream Cheese, Diced Spicy Chicken, Jack, Cheddar and Feta Cheeses rolled in a Flour Tortilla	Avocado Won Ton Crisp \$2.25 Topped with Spicy Teriyaki Glaze
Fiesta Pinwheels \$1.50 Cream Cheese, Avocado, Bell Peppers, Zucchini, and Lettuce rolled into a Flour Tortilla	Watermelon Feta Mint Skewers \$2.50 Watermelon, Feta Cheese, and Mint skewered and drizzled with a Balsamic Glaze.
Sun-Dried Tomato Basil Roll-Ups \$2.25 Sun-Dried Tomatoes, Basil, Spinach, Cream Cheese, and Parmesan Cheese, Rolled in a Flour Tortilla	Jumbo Shrimp Cocktail \$1.75 Jumbo Shrimp Prawns Served with Lemons & Cocktail Sauce
Chicken Taco Pinwheels \$1.75 Shredded Chicken, Sour Cream, Cream Cheese, Jack & Cheddar Cheeses, Peppers & Taco Seasoning	Deviled Eggs \$1.25
	Petite Stuffed Rolls \$2.75 Turkey Breast, Ham, Roast Beef & Lettuce. Served with Mayo, Mustard & Horseradish

~ Prices are based per person with a minimum of 50 guests ~

Shrimp Ceviche \$3.50 Bay Shrimp, Tomatoes, Onions, Cilantro, and Peppers in Lime Juice and served with Tortilla Chips	Fresh Seasonal Fruit Platter \$2.95 Honeydew, Cantaloupe, Watermelon, Pineapple, Strawberries and Red Seedless Grapes
Imported & Domestic Cheeses \$4.50 Gouda, Goat Cheese, Brie, Swiss, Cheddar, Monterey & Pepper Jack Cheeses served with Baguettes and assorted Crackers	Fresh Seasonal Vegetable Platter \$2.95 Carrots, Broccoli, Celery, Zucchini and Crocket Squash. Served with Ranch Dressing
Grilled Veggies and Hummus \$3.75 Seasonal Vegetables marinated and lightly grilled. Served with Olive Tapenade, Hummus & Pita Chips	Domestic Cheese Assortment \$2.95 Cubed Swiss, Cheddar, Monterey Jack & Pepper Jack Cheeses served with assorted Crackers

Tortilla Chips served with Guacamole and Salsa \$4.95

Elegant Fruit, Vegetable or Cheese Display

Elevated, Cascading Fresh Fruit, Seasonal Vegetables served with Ranch Dressing
Jack, Cheddar, Swiss, and Pepper Jack Cheeses accompanied with Baguettes & Crackers

Two choices: \$5.75 per guest ~ Three choices: \$7.50 per guest

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Hosted Bar Packages

Bar Packages are priced for a Minimum 50 Guests and a 5 Hour Maximum Prices are based Per Guest.
For Liability Reasons our Bartenders are available only for Events where we provide the Alcohol.

Beer, Wine & Soda Package

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

Four Hours \$16.95 ~ Five Hours \$17.95

*Beer substitutions will incur a \$1.00 fee in addition to any cost difference

Full Bar Package

Jack Daniel's Kentucky Bourbon, Dewar's Scotch, José Cuervo Gold Tequila, Tanqueray Gin, Bacardi Rum, Captain Morgan Spiced Rum, Malibu Coconut Rum, Absolut Vodka, and Triple Sec
Mixes & Condiments Include: Sweet & Sour, Lime Juice, Grenadine, Orange Juice, Cranberry Juice, Pineapple Juice, Tonic Water, Club Soda, and Limes
~ shots of alcohol are not included with the bar package ~

Four Hours ~ \$6.00 ~ Five Hours ~ \$7.00
with purchase of Beer, Wine & Soda Package

“The Best Sangria Ever!”

Traditional Red Sangria or White Sangria

~ Minimum 50 ~

\$4.95 per glass

\$2.00 per glass (with purchase of Beer, Wine & Soda Package)

Sparkling Wine & Martinelli's Sparking Cider Toast ~ \$2.00

(Champagne glass not included)

No Host Bar Service

Beer, Wine & Soda Bar Set-Up Fee ~ **\$350.00 per bar** / Full Bar Set-Up Fee ~ **\$450.00 per bar**

Hosted Soft Bar Packages

Prices are based per person for a four hour event ~ Minimum 50

Infused Water Station

Cucumber & Lime, Mint & Lime, or Orange & Lime

Choice of One: \$1.50 ~ Choice of Two: \$2.00

All-Time Favorites

Lemonade, Iced Tea, or Fruit Punch

Choice of One: \$2.95 ~ Choice of Two: \$3.95

Soda Station

Coke, Diet Coke, Sprite, and Bottled Water

\$4.95 per guest

Coffee Service

Regular or Decaffeinated Coffee served with Creamer and Sugars

\$150 per urn ~ serves 50

Gourmet Syrups for Coffee

Vanilla, Hazelnut, and Caramel Syrups and Whipped Cream

\$50 ~ serves 50

Ice, Disposable Drink ware & Napkins are Included with Packages.

Prices do not include Bartenders, Service Charge, Sales Tax or Gratuity.

Corkage Fee for Hosts own Alcohol is \$4 per bottle ~ Prices subject to change without notice.

Country Garden Caterers' Dessert Menu

Price includes Cake Cutting, Disposable Plates, Forks, and Napkins ~ Price does not include delivery fee

Wedding Cake ~ \$5.25 per guest

~ Cake Flavors ~

Vanilla, Chocolate, Marble, Carrot, Red Velvet, Blue Velvet, Lavender Velvet,
Strawberry, Lemon, Banana Nut, and Funfetti

~ Cake Fillings ~

Bavarian Crèmes: Vanilla, Chocolate, and Banana

Mousses: Chocolate, Cappuccino, Chocolate Peanut Butter, Peanut Butter,
White Chocolate, Cookies & Cream, Strawberry, Lemon, Mango, and Raspberry

Most Decadents: Fudge, Caramel, Cream Cheese, German Chocolate, and Marzipan*

Fresh Fruit: Strawberries*, Blueberries*, and Raspberries*

Jams & Preserves: Raspberry, Strawberry, Lemon, and Blackberry

~ Cake Icing ~

Vanilla Buttercream, Chocolate Buttercream, Whipped Cream, and Fondant*

~ Dessert Packages ~

Dessert Package #1 ~ \$4.95 per guest

One 8" Cutting Cake and
choice of 3 Flavors of Cupcakes
(8" Cutting Cake serves 10, and 1 cupcake per guest)

Dessert Package #2 ~ \$4.95 per guest

One 8" Cutting Cake and choice of 2 Flavors of
Cupcakes & 2 Flavors of Cookies
(8" Cutting Cake serves 10, and
either 1 Cupcake or 1 Cookie per guest)

Dessert Package #3 ~ \$4.95 per guest

A single layer Cookie Cake and
choice of 4 Flavors of Cookies
(Cookie Cake serves 10, and 1½ Cookies per guest)

Dessert Package #4 ~ \$6.95 per guest

Cupcakes, Cookies, Mini Eclairs, Mini Creampuffs,
Mini Brownies, Cake Pops,
Mini Lemon Tarts, and Mini Fruit Tarts
(Choose up to four, 1¼ desserts per guest)

~ Individual Desserts ~

(50 piece minimum / 20 pieces per flavor minimum)

Cupcakes ~ \$3.50 each

Same flavors available as in Wedding Cakes

Cake Pops ~ \$3.25

Funfetti or Blue Velvet

Cookies ~ \$2.25 each

Chocolate Chip, Snickerdoodle, Sugar,
White Chocolate Macadamia Nut, Oatmeal Raisin,
Marble, and Peanut Butter

~2 Layer Round and 2 Layer Sheet Cakes ~

8" Round Cake ~ \$50

Quarter Sheet Cake ~ \$45

Half Sheet Cake ~ \$75

Full Sheet Cake ~ \$130

Cake Tastings are scheduled with Butter + Cream Bakery in Los Alamitos

*Additional Charge

Additional Desserts are available up request

~ Please ask your Event Coordinator for more information ~

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General Information

All Menu Prices Include ~ Chafing Dishes, Serving Utensils, and Disposable Plates, Cutlery & Napkins.

Uniformed Servers & Bartenders ~ Serving time is based on a **four-hour event**, with approximately two hours of set up and one hour clean up. Additional charge for driving to events outside of Orange County.

\$245 per Lead Server

\$215 per Server

\$215 per Bartender (For Liability Reasons our Bartenders are available only for Events where we provide the Alcohol)

\$125 per Chef (For Sit-Down Service – 2 Hour Maximum)

\$40 per Lead, Server, Chef or Bartender for each Additional Hour

Decor Packages ~ Starting at **\$150 per banquet table**

Our award-winning décor can vary from simple touches to elaborate displays.

Party Rentals ~ We can provide a variety of Rentals for your Special Occasion including but not limited to China Service, Tables, Chairs, Tablecloths, Napkins, Tenting, Lighting, Dance Floors, and Bars.

Catering Policies

Deposits & Event Date Confirmation

We will tentatively hold the Country Garden facility or an off-premise event date for 30 days with a \$1000.00 non-refundable deposit. The 30% deposit balance and the signed contract are required to confirm the scheduled date. If the deposit balance and signed contract are not received within 30 days of the initial deposit the date may be released.

Menu Selection

Final menu selection must be submitted no later than three weeks prior to the event.

Guaranteed Guest Count

Caterer will base the number of guests attending on the minimum number as stated on the Mutual Contract Agreement. Once minimum number is established the count may only be raised. Confirmation of any additional guests attending your function will be due 21 days prior to the event. If attendance should exceed the final number of guests guaranteed, client will be responsible for the balance at the conclusion of the event.

Payment Schedule

Food and Beverage prices are subject to change. Prices are guaranteed after a 30% deposit is made. The entire balance shall be due no later than 21 days prior to the event. We require a major credit card along with your final payment to guarantee any additional charges incurred should your costs exceed the estimated bill.

Sales Tax & Service Charge

Per California Sales Tax Regulation 1603, Sales and Use Tax will be applicable on all services rendered by caterer, rentals, food, beverage and service charges. A 3% discount to the service charge will be given for all events that are paid by Debit Card, Cash or Check.

Cancellations

Your deposit is non-refundable and will not be refunded if the function should cancel. In the event the host shall cancel said function or arrangements for said catering, 30% of the estimated cost should be due and payable. If notice of cancellation is received less than 21 days prior to the event, the entire amount of the function will be due.

Gratuity

Tip is Not included in our Service Charge and therefore at your discretion.

Liability

The Caterer assumes no liability with regard to loss or damage of any personal property of the Host, its exhibitors, or guests. Host is responsible for notifying their guests that by attending their event they are hereby consenting to having their photo, likeness, or recordings posted publicly and on social media.

Please refer to your Contract at all times for explicit details of the above.

Events at the Country Garden Facility

Our beautiful facility is the perfect selection for your Special 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 up to 175 guests for your Special Event.

~ Events at Our Location Include ~

- Use of our facility for 7 hours (2 hours to set up, 4 hour event, and 1 hour clean up)
- Tables and Chiavari Chairs
- Full Bar in our cocktail lounge with option of either Host or No Host Bar
- No Host Bar Fee waived at our facility
- Dancing Area equipped with lighting
- Additional hours available for \$100 per hour

~ Facility Fee for Country Garden Facility ~

Facility Rental must be in conjunction with CGC Catering

January to November

Monday through Thursday ~ \$450
Friday, Saturday, and Sunday ~ \$700

December

Monday through Thursday ~ \$800
Friday, Saturday, and Sunday ~ \$1000

~ Weddings at Our Facility ~

\$395 ~ in addition to facility rental

- One Hour for Ceremony
- Chiavari Chairs
- One Hour Rehearsal on Weekday prior to Wedding
(Day of week depends on availability)
- Ceremonies on the Mezzanine can accommodate up to 100 guests

All events at the CGC Facility must have a signed contract acknowledging all rules and regulations regarding our facility as well as a security deposit
All outside vendors must have a \$1 million liability & work comp policy ~ certificate of insurance required
Country Garden Caterers is the exclusive caterer at the Country Garden Facility

Prices Do Not Include Service Charge, Sales Tax or Gratuity.
Prices subject to change without notice.



Catered Reception & Venue Package 2021

Includes the Following:

- Venue Rental of the Charming CGC Facility for a 4-Hour Event
- Choice of Entrée, Salad and Accompaniments
- Infused Water and Lemonade Station
- Cake Cutting Service
- Uniformed Servers and Bartender
- Tables and Chiavari Chairs
- China Package



\$37.95 per guest

(Based on a \$19.95 entrée from our menu)

Price is for 100 guests or more • Events 75 - 99 are \$39.95 per guest • Events 50 – 74 are \$41.95 per guest
Package is buffet style • Sit down service additional \$6.50 per person
Price includes children discount • Price DOES NOT include linens, sales tax, service charge or gratuity
Exclusion of Hosted or Cash Bar will incur an additional \$7.00 per guest
Special not available during December • Offer good for events booked by November 30, 2021
ABC Licensed & Insured - Bar Packages are not included but available

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