



Corporate Breakfast, Lunch & Picnic Menus

Catering for all Occasions

Breakfast Meetings · Luncheons · Picnics · Birthdays · Anniversaries
Holiday Parties · Open House · Corporate Events

Country Garden Caterers also provides:

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

Winner of Southern California's
Restaurant Writer's Association Award 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 Menus

All menus are priced per guest and available for events of 25 or more
All menus include setup, quality disposable plates, cutlery, and napkins

Basic Continental	\$ 8.95
Freshly Baked Croissants with Butter & Preserves, Muffins & Pastries Seasonal Fresh Fruit Platter and Orange Juice	
CGC Continental	\$ 9.95
Freshly Baked Croissants with Butter & Preserves, Bagels & Cream Cheese Muffins & Pastries, Seasonal Fresh Fruit Platter and Orange Juice	
Scrambled Eggs	\$11.95
Scrambled Eggs with Crispy Bacon & Pork or Turkey Sausage Links Ranch House Potatoes, Seasonal Fresh Fruit Platter, Muffins & Pastries Hot Sauce and Ketchup	
Croissant Sandwich	\$10.95
Eggs, Cheddar Cheese and Tavern Ham stuffed into a Croissant Seasonal Fresh Fruit Platter, Muffins & Pastries, Hot Sauce & Ketchup	
Breakfast Burrito or Chorizo Breakfast Burrito (add \$1.00)	\$10.95
Scrambled Eggs, Cheddar & Jack Cheese, Crispy Bacon & Sausage Links in a Flour Tortilla, Seasonal Fresh Fruit Platter, Muffins & Pastries, Hot Sauce & Ketchup	
Egg & Sausage Strata	\$10.95
Scrambled Egg Casserole layered with Sausage, Mushrooms, and Bell Peppers Seasonal Fruit Platter, Muffins & Pastries, Hot Sauce & Ketchup	
French Toast & Scrambled Eggs	\$11.95
Served with Butter and Maple Syrup, Crispy Bacon & Sausage Links Seasonal Fresh Fruit Platter, Hot Sauce and Ketchup	
CGC Breakfast Enchiladas	\$11.25
Tavern Ham, Ortega Chiles, Jack & Cheddar Cheese, stuffed in a Flour Tortilla topped with Scrambled Eggs & Cheese. Served with Ranch House Potatoes Seasonal Fresh Fruit Platter, Muffins & Pastries, Hot Sauce and Ketchup	

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

Coffee ~ Regular	\$2.50 per cup (20 cup minimum)
Coffee ~ Decaf	\$2.50 per cup (20 cup minimum)
Hot Cocoa	\$2.50 per cup (20 cup minimum)
Mixed Tea Assortment	\$2.50 per cup (20 cup minimum)
Juices ~ Orange or Cranberry	\$2.50 per cup (20 cup minimum)
Hot Oatmeal with Brown Sugar, Milk,	\$3.50 per person (20 minimum)
Yogurt ~ Individual Fruit Flavors	\$2.95 each (12 minimum) Granola add \$1.50 each
Breakfast Bars Assortment	\$2.75 each (12 minimum)

Prices do not include applicable sales tax, gratuity, or delivery
Please allow 72 hour notice for all orders ~ Prices subject to change

Sandwiches and Wraps

All menus are priced per guest and available for events of 25 or more
All menus include setup, quality disposable plates, cutlery, and napkins

Menus include choice of Two Side Selections
Any menu can be served in individual boxes for an additional \$1.00 per guest

Sandwich Buffet with Roast Beef, Turkey Breast and Tavern Ham	\$11.50
Fresh assorted Turf Rolls stuffed with Roast Beef, Turkey Breast, and Tavern Ham Green Leaf Lettuce & Cheese, Served with mayo & mustard Tuna and Vegetarian available upon request	
Croissants with Turkey Breast and Chicken Salad	\$11.50
Croissants filled with Green Leaf Lettuce, Turkey Breast, and Chicken Salad Served with mayo and mustard	
Chinese Chicken Salad Wrap	\$10.95
Grilled Chicken Breast Strips, Napa Cabbage, Cilantro, Green Onion Fried Wontons and Sesame Dressing rolled in a Cilantro-Jalapeño Tortilla	
The Club Wrap	\$11.50
Sliced Turkey Breast, Crispy Bacon, Tomato, Avocado and Jack & Cheddar Cheese rolled in a Sundried Tomato Tortilla	
Chicken Caesar Wrap	\$10.95
Grilled Chicken Breast Strips, Romaine Lettuce, Parmesan Cheese and Caesar Dressing rolled in a Sundried Tomato Tortilla	
Southwestern Chicken Wrap	\$10.95
Grilled Chicken Breast Strips, Romaine Lettuce, Black Bean Corn Relish Pico de Gallo, Jack & Cheddar Cheese & Cilantro Ranch Dressing rolled in a Cilantro-Jalapeño Tortilla	
Vegetable & Hummus Wrap	\$10.50
Zucchini, Yellow Squash, Carrots, Red Bell Pepper, and Hummus rolled in a Spinach Herb Tortilla	

Side Selections

(additional side dishes \$2.50 per guest)

Tossed Green Salad • Oriental Salad • Caesar Salad • Penne Pesto Salad
Pasta Primavera Salad • Old-Fashioned Potato Salad
Cucumber, Tomato & Dill Salad • Bag of Chips

Desserts

(\$2.50 per piece ~ minimum 25 per item)

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

Peach Cobbler • Apple Cobbler (Serves 20) \$45 per pan

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Hot & Hearty Meals

All menus are priced per guest and available for events of 25 or more
All menus include setup, quality disposable plates, cutlery, and napkins

Menus include choice of one Side Selection

Meatloaf & Garlic Mashed Potatoes	\$13.95
Tasty Meatloaf served with Garlic Mashed Potatoes, Fresh Rolls and Butter	
Beef Stroganoff or Beef Burgundy	\$13.95
Choice Beef Strips simmered in a Mushroom Sour Cream Sauce or a Burgundy Sauce Served with Egg Noodles, Fresh Rolls and Butter	
Roasted Tri Tip	\$16.95
Tri-Tip served with choice of Jack Daniel's Sauce or Madeira Mushroom Sauce Served with choice of Red Roasted Potatoes or Garlic Mashed Potatoes Includes Fresh Rolls and Butter	
Grilled Chicken with Sundried Tomatoes and Artichoke Hearts	\$14.95
Grilled Chicken with Sun Dried Tomatoes and Artichoke Hearts in a light Herb Sauce Served with Penne Pasta, Fresh Rolls and Butter	
Rosemary Chicken	\$14.95
Quarter Chicken baked with Rosemary Seasoning. Served with Garlic Mashed Potatoes, Fresh Rolls and Butter	
Lemon-Herb Chicken	\$14.95
Grilled Chicken Breast marinated with Lemon Zest, Garlic and Herbs Served with Rice Pilaf, Fresh Rolls and Butter	
Chicken Marsala or Chicken Picatta	\$14.95
Chicken Breast simmered in a Marsala Wine Sauce with Mushrooms or Picatta Sauce Served with Rice Pilaf, Fresh Rolls and Butter	
Tomato Basil Chicken	\$14.95
Grilled Chicken Breast with a Tomato Basil Cream Sauce served with Tri-Colored Bow Tie Pasta, Fresh Rolls and Butter	

Side Selections

(additional side dishes \$2.50 per guest)

Tossed Green Salad with Italian & Ranch Dressing • Caesar Salad
Green Beans Almondine • Steamed Vegetable Medley in Herb-Butter Sauce
Grilled Seasonal Vegetables • Creamed Corn

Desserts

(\$2.50 per piece ~ minimum 25 per item)

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

Peach Cobbler • Apple Cobbler (Serves 20) \$45 per pan

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Mexican Favorites

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

All menus are priced per guest and available for events of 25 or more

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

Menus include choice of Tossed Green Salad with Ranch and Italian Dressing or
Fiesta Tossed Salad with Cilantro Ranch Dressing

Enchiladas	\$14.95
A Cheese Enchilada and choice of either Beef, Chicken, or Spinach Enchilada Served with Spanish Rice and Refried Beans	
Chicken Fajitas	\$14.95
Chicken Breast strips served with Spanish Rice, Refried Beans, Tortillas & Salsa	
Steak Fajitas	\$14.95
Strips of Carne Asada served with Spanish Rice, Refried Beans, Tortillas & Salsa	
Chile con Carne	\$12.95
Served with Cornbread, Butter, Honey, Grated Cheeses and Onions	
Chile Colorado or Chile Verde with Cheese Enchilada	\$14.95
One Cheese Enchilada and choice of Chile Colorado (chunks of beef in a mild red sauce) or Chile Verde (chunks of pork in tomatillo sauce) Served with Spanish Rice, Refried Beans, Tortillas & Salsa	
Build Your Own Burrito	\$13.95
Flour Tortilla, Beef Picadillo, Spanish Rice, Refried Beans, Rice, Lettuce Cheese, Sour Cream, Green Onions & Salsa	
Arroz Con Pollo	\$13.95
Strips of Grilled Chicken Breast simmered with Onions, Tomatoes & Bell Peppers Served with Spanish Rice, Refried Beans, Tortillas & Salsa	
Taco Bar	\$13.95
Choice of either Chicken Ranchera or Beef Picadillo. Served with Lettuce Cheese, Sour Cream, Spanish Rice, Refried Beans, Tortillas & Salsa	
Tequila-Lime Chicken	\$14.95
Grilled Breast of Chicken topped with a Tequila-Lime Sauce Served with Cilantro Rice, Black Beans, and Tortillas	

Sour Cream may be added to any menu for \$1.00 per guest

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

Desserts

(\$2.50 per piece ~ minimum 25 per item)

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

Peach Cobbler • Apple Cobbler (Serves 20) \$45 per pan

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Italian Favorites

All menus are priced per guest and available for events of 25 or more
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Menus include choice of one Side Selection
(add second entrée \$5.00 per person)

Bow Tie Pasta with Tomato-Basil Cream Sauce Served with Strips of Grilled Chicken Breast, Parmesan Cheese, Fresh Rolls and Butter	\$13.95
Chicken Fettuccine Alfredo Served with Strips of Grilled Chicken Breast, Parmesan Cheese, Fresh Rolls and Butter	\$13.95
Pasta Bar Linguine and Penne Pasta with Creamy Pesto and Beef Bolognese Sauce Served with Parmesan Cheese, Fresh Rolls and Butter	\$12.95
Lasagna a la Bolognese Lasagna Noodles layered with Beef Bolognese and Ricotta Cheese Served with Garlic Bread	\$12.95
Vegetable Lasagna Lasagna Noodles layered with Ricotta Cheese, Marinara Sauce, Shredded Carrots Zucchini, Yellow Squash, and Broccoli Florettes, Garlic Bread	\$12.95
Linguine Al Pomodoro Linguine with Roma Tomatoes, Fresh Basil, Garlic, Olive Oil, Parmesan Cheese Pine Nuts, Fresh Rolls and Butter	\$11.95
Italian Sausage with Marinara Sauce Sliced Italian Sausage, Bell Peppers, Red Onions, Chunky Marinara Sauce Served with Penne Pasta, Parmesan Cheese, Fresh Rolls and Butter	\$12.95

Side Selections

(additional side dishes \$2.50 per guest)

Tossed Green Salad with Italian & Ranch Dressing • Caesar Salad
Green Beans Almondine • Steamed Vegetable Medley in Herb-Butter Sauce
Grilled Seasonal Vegetables • Creamed Corn

Desserts

(\$2.50 per piece ~ minimum 25 per item)

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

Peach Cobbler • Apple Cobbler (Serves 20) \$45 per pan

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Asian Favorites

All menus are priced per guest and available for events of 25 or more
All menus include setup, quality disposable plates, cutlery, and napkins

Beef Broccoli or Chicken Teriyaki **\$13.95**
Served with White Rice, Steamed Vegetables, and Oriental Vegetable Salad

Box Lunches

All menus are priced per guest and available for events of 25 or more
Box Lunches are packed in attractive Containers with Napkins and Cutlery

Croissant Sandwich **\$10.95**
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 **\$10.95**
6" Poor Boy stuffed with your choice of Turkey Breast, Tavern Ham or Roast Beef
Sliced Cheese, Green Leaf Lettuce, Mayonnaise, Mustard, and Horseradish
Includes Bag of Potato Chips, Whole Fruit and Fresh Baked Cookie

Chicken Caesar Salad **\$11.50**
Strips of Grilled Breast of Chicken, Romaine Lettuce, Parmesan Cheese
Croutons, Caesar Dressing, Fresh Roll, Butter, and Fresh Baked Cookie

Southwestern Chicken Salad **\$11.50**
Grilled Breast of Chicken Strips, Romaine Lettuce, Baby Greens, Black Beans
Corn, Cilantro, Tomato, Red Onion, Jalapeno, Cheese, Ranch Dressing
Fresh Roll, Butter, and Fresh Baked Cookie

Chef Salad **\$11.95**
Strips of Grilled Chicken Breast, Tavern Ham, Turkey Breast and Roast Beef
Romaine Lettuce, Baby Greens, Hard Boiled Egg, Jack & Cheddar Cheese, Olives
Croutons, Ranch Dressing, Fresh Roll, Butter, and Fresh Baked Cookie

Greek Baby Salad **\$10.95**
Baby Greens, Romaine Lettuce, Red Onions, Tomatoes, Artichoke Hearts,
Feta Cheese, and Kalamata Olives served with Balsamic Vinaigrette Dressing
Fresh Roll, Butter, and Fresh Baked Cookie

Chinese Chicken Salad **\$11.95**
Grilled Chicken Breast Strips, Napa, Green and Red Cabbage, Cilantro,
Green Onions, Fried Wonton Noodles served with Toasted Sesame Dressing
Fresh Roll, Butter, and Fresh Baked Cookie

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Fire Up the Grill

All menus include setup, quality disposable plates, cutlery, and napkins
Prices are based on a minimum of 100 guests ~ Discount for parties of 300 or more guests
Does not include BBQ Grill Rental, Chef, or Servers

Old-Fashioned Picnic

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

Barbecued Hamburgers* and Hot Dogs
Red-Skinned or Old-Fashioned Potato Salad
Traditional Coleslaw and Ranch Style Baked Beans
Sweet Watermelon Wedges
\$14.95 per Guest

*Veggie Burger available upon request

Grilled Chicken Breast may be added for \$5.00 more per guest
3 entrée ratio will equal ½ Hamburger, ½ Chicken, and 1 Hot Dog per person

The Hungry Rustler

Barbecued Chicken Breast
Tri-Tip with Jack Daniel's Sauce or Beef Brisket
Fiesta Tossed Salad with Cilantro Ranch & Italian Dressings
Red-Skinned or Old-Fashioned Potato Salad
Corn Cobbett's or Creamed Corn
Ranch Style Baked Beans, Rolls and Butter
Sweet Watermelon Wedges
\$22.95 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, Cilantro and Onions
Grated Jack & Cheddar Cheeses,
Hot Corn and Flour Tortillas
Fiesta Tossed Salad with Cilantro Ranch Dressing
Spanish Rice and Refried Beans*
Tortilla Chips & Salsa
\$20.95 per guest

*Black Beans available upon request

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Beverages

Sodas

Cans of Coke, Diet Coke, Sprite, and Bottled Water \$1.75 each

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 \$3.00 Per Guest

Hosted Bar Packages

(Based on a maximum 4 hour event)

Bud Light, Blue Moon, and Corona

Glen Ellen Chardonnay and Cabernet Sauvignon

Coke, Diet Coke, Sprite and Bottled Water

\$18.95 Per Guest

Full Bar Packages Available ~ We are ABC Licensed & Insured

Desserts

(\$2.50 per piece ~ minimum 25 per item)

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

Peach Cobbler • Apple Cobbler (Serves 20) \$45 per pan

Sheet Cakes

(Prices do not include delivery for Sheet Cakes)

Quarter Sheet \$50 • Half Sheet \$100 • Full Sheet \$175

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

Picnic Desserts

Cotton Candy Machine & Supplies • Popcorn Machine & Supplies • Snow Cone Machine & Supplies
Ice Cream Sundae Bar • Ice Cream Novelties

(ask for quote)

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General Information

Delivery Prices for Drop off in Disposables Only*

Delivery Monday - Friday before 3pm \$50

Delivery Monday - Friday after 3pm \$70

Delivery Saturday or Sunday \$95

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

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

Delivery, Set Up & Pick Up: Monday - Friday before 3pm \$70

Delivery, Set Up & Pick UP: Monday - Friday after 3pm \$90

Delivery & Set Up: Saturday or Sunday with Pick Up on Monday \$150

*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 \$175

Uniformed Server or Bartender for 2 hour event \$195

Uniformed Server or Bartender for 3 hour event \$215

Uniformed Server or Bartender for 4 hour event \$235

Lead Server Required for each event ~ \$35 additional to the above server price

**Full Service Catering is subject to a Service Charge added to the event price

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!

Picnic Games

Tug-O-War, Potato Sack Race, 3-Legged Race, Watermelon Eating Contest

Egg Toss, Volleyball, Horseshoes, and more!

Ask for a quote

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 enclosed style 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 a host or no host bar.

We are able to accommodate 20 to 175 guests for your special event.

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