Country Garden
CATERERS

HOLIDAY MENU

2026



THE MENU COLLECTION

Contact Us

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countrygardencaterers.com



COUNTRY GARDEN SIGNATURE VENUE

Nestled in the heart of Orange County, our beautifully restored historic venue offers a charming and elegant setting for gathering with family, friends, and colleagues throughout the holiday season. With timeless architecture, inviting spaces, and an atmosphere filled with character, Country Garden Historic Event Space provides the perfect backdrop for festive celebrations, holiday dinners, corporate gatherings, and unforgettable moments shared around the table. Whether hosting an intimate seasonal gathering or a grand holiday celebration, we make every occasion feel special.

A LEGACY OF FAMILY, HOSPITALITY, AND CELEBRATION

There is something special about the holiday season. It reminds us to slow down, gather close, and make time for the people who matter most. From cherished family traditions to tables filled with familiar faces, the holidays remind us that some of life's most meaningful moments happen when we come together.

For more than five decades, Country Garden Caterers has been guided by one simple belief: every celebration deserves to be meaningful, memorable, and beautifully crafted.

Our story began with Barbara DesRochers-Lyons, whose passion for cuisine and bringing people together grew from a love of hospitality into a lifelong family legacy. What started with a dream, a family, and a commitment to excellence became a company built on warmth, creativity, and the belief that food has the power to connect us.

That spirit is especially meaningful during the holidays. In our own family, we treasure this time together. The traditions, the shared meals, the laughter around the table, and the simple joy of being surrounded by the people we love are what make this season so special. We believe celebrations are at the heart of what brings families together, and it is a privilege to help others create those same moments.

Today, Barbara's legacy continues through her family and the dedicated team at Country Garden Caterers. We are honored to carry forward the traditions she established, bringing thoughtful cuisine and gracious hospitality to the gatherings that become lasting memories.

As you celebrate this season, we hope our holiday selections bring a little more joy to your table and make gathering with the people you love that much sweeter.

Welcome to Country Garden Caterers.
We're honored to be part of your holiday traditions.

TRADITIONAL HOLIDAY FEAST

ENTRÉE
Choose one:

TURKEY BREAST
Served with gravy.

BAKED SPIRAL HAM
Served with honey glaze.

ROAST BARON OF BEEF AU JUS
Served with creamy horseradish sauce.

CULINARY PAIRINGS
Choose two:

MASHED POTATOES WITH GRAVY

GARLIC MASHED POTATOES

HERB ROASTED POTATOES

CORN BREAD STUFFING

TRADITIONAL STUFFING

CANDIED YAMS

SEASONAL VEGETABLE SELECTIONS
Choose one:

GRILLED MEDITTERANEAN VEGETABLES
Served with zucchini, bell peppers, red onion, yellow squash, and carrots.

GREEN BEANS ALMODINE

CREAMED CORN

GARDEN FRESH SALADS
Choose one:

MIXED FIELD GREENS
Served with ranch and Italian or balsamic and basil dressing.

SONOMA SALAD
Romaine, mesclun, feta cheese, caramelized pecans, and raspberry vinaigrette dressing.



BREAD SERVICE INCLUDED

FRESHLY BAKED ASSORTED ROLLS
Served with butter.

CRANBERRY SAUCE

MENU PRICING **$28.95 PER GUEST**

All prices are listed per guest and are based on a minimum of 100 guests, add $1 for 75-99 guests, $2 for 50-74 guests, $3 for 25-49 guests, and $5 for under 25 guests.

Service charge, applicable sales tax, and gratuity are additional. Prices are subject to change without notice.

SECOND ENTREE **+$6**
Price is per guest.

SERVING OPTIONS AVAILABLE
Entrées may be presented buffet style or as an elegant sit-down service experience. Additional service charges apply for sit-down service.

HOLIDAY GARDEN BUFFET



ENTRÉE

STUFFED ROLLS
Fresh rolls stuffed with roast baron of beef, breast of turkey, and baked ham.

CULINARY PAIRING

PASTA PRIMAVERA SALAD
Penne pasta tossed with fresh vegetables and parmesan cheese.

GARDEN FRESH SALAD

MIXED FIELD GREENS
Served with ranch and balsamic & basil dressings.

SIDES

VEGATABLE PLATTER
Served with ranch dip.

FRESH FRUIT PLATTER

JACK & CHEDDAR CHEESE PLATTER

CONDIMENTS

MAYONNAISE

MUSTARD

CREAMY HORSERADISH

GREEN LEAF LETTUCE

MENU PRICING

$27.95 PER GUEST

All prices are listed per guest and are based on a minimum of 100 guests, add $1 for 75-99 guests, $2 for 50-74 guests, $3 for 25-49 guests, and $5 for under 25 guests.

Service charge, applicable sales tax, and gratuity are additional. Prices are subject to change without notice.

SERVING OPTIONS AVAILABLE
Entrées may be presented buffet style or as an elegant sit-down service experience. Additional service charges apply for sit-down service.

HOSTED BAR SERVICE

BEER, WINE, & SODA PACKAGE

A selection of beer, wine, and non-alcoholic beverages for a classic bar experience.

Four hours	**$23.95**
Five hours	**$25.95**

BEER

Modelo Especial • Michelob Ultra • Golden Road Mango Cart

WINE

Glen Ellen Chardonnay • Glen Ellen Cabernet Sauvignon

NON-ALCOHOLIC

Coke • Diet Coke • Sprite • Bottled Water

FULL BAR UPGRADE

Add a full selection of spirits to your hosted beer, wine, and soda package.

+ADD SPIRITS

Jack Daniel's Kentucky Bourbon • Tito's Vodka • Sauza Hacienda Gold Tequila • Sauza Hacienda Silver Tequila • Tanqueray Gin • Bacardi Rum • Captain Morgan Spiced Rum • Malibu Coconut Rum • Dewar's Scotch • Triple Sec

+ADD MIXES & GARNISHES

Sweet & Sour • Lime Juice • Grenadine • Orange Juice • Cranberry Juice • Pineapple Juice • Tonic Water • Club Soda • Limes

Four hours	***+$9.00***
Five hours	***+$10.00***

SIGNATURE BEVERAGE ADDITIONS

"THE BEST SANGRIA EVER!"

Choose traditional red or white sangria.

Per glass with package	***+$2.50***
Per glass without package	**$5.75**

SPARKLING TOAST **$3.00**

Sparkling wine or sparkling cider. (champagne glasses not included)



INCLUSIONS

Ice, disposable drinkware, and napkins are included with bar packages.

SUBSTITUTIONS

Beer substitutions are subject to a $1.00 fee in addition to any applicable cost difference.

MENU PRICING

Hosted bar packages are priced per guest, based on a minimum of 50 guests and a maximum service period of five hours. Corkage for host-provided alcohol: $7 per bottle. Bartenders, service charge, applicable sales tax, and gratuity are additional. Prices are subject to change without notice.

HOSTED BAR SERVICE



SOFT BAR PACKAGE

Refreshing non-alcoholic beverages thoughtfully prepared for guests of all ages. Priced for four hour events.

INFUSED WATER STATION

Cucumber • Lime • Lemon • Orange

Choose one: **$1.95**

Choose two: **$2.50**

ALL TIME FAVORITES

Lemonade • Iced Tea

Choose one: **$3.50**

Choose two: **$4.50**

SODA STATION **$6.25**

Coke • Diet Coke • Sprite • Bottled Water.

COFFEE STATION **$195**

Regular or decaffeinated coffee served with creamer and sugars.
**serves 50 guests.*

HOT APPLE CIDER **$195**

Brewed with cinnamon, cloves, and brown sugar.
**serves 50 guests.*

HOT COCOA **$195**

Served with whipped cream.
**serves 50 guests.*

NO HOST BAR SETUP

For events where guests purchase their own beverages, we offer professional bar setup and service. ABC license and insurance included.

Beer, wine, & soda **$495**

Full bar **$595**

INCLUSIONS

Ice, disposable drinkware, and napkins are included with bar packages.

MENU PRICING

Hosted bar packages are priced per guest, based on a minimum of 50 guests and a maximum service period of five hours. Bartenders, service charge, applicable sales tax, and gratuity are additional. Corkage for host-provided alcohol: $7 per bottle. Prices are subject to change without notice.

SWEET ENDINGS

Choose from classic favorites to curated dessert packages that create a sweet experience your guests will remember. Prices do not include service charge, sales tax, or gratuity. Prices are subject to change without notice.



INDIVIDUAL DESERTS

per-order minimum is required.

PETITE PASTIRES **$75/PER ORDER**
Chocolate Éclair (24) · Cannolis (20) · Cream Puffs (24)

PETITE CAKES **$150/PER 40 PCS**
Tiramisu · Chocolate Ganache · Chocolate Fantasy · Chocolate Opera

CHEESECAKE SQUARES **$150/PER 40 PCS**
Original New York · Crème Brûlée · Mix Berry · Triple Chocolate

ASSORTED PASTRIES **$175/PER 40 PCS**

COOKIES **$21/PER DOZ**
Chocolate Chip · Sugar · White Chocolate Macadamia Nut · Oatmeal Raisin · Lemon Coolers

BROWNIES **$42/PER DOZ**
Plain Double Chocolate · Fudge Frosted with Walnuts · Double Decadence

FRUIT BARS **$42/PER DOZ**
Lemon · Raspberry · Pecan · Apple Streusel · Spiced Pumpkin

MINI PASTRY POPS **$135/PER 35 PCS**
Fudge Nut · White Chocolate Pyramid Cheesecake · Chocolate Truffle · Strawberry Champ · Smores

MINI CUPCAKES **$180/PER 35 PCS**
Chocolate Ganache · Chocolate Mint · Gingerbread · Sea Salt · Red Velvet

MINI TARTS **$180/PER 35 PCS**
Key Lime · Dark Chocolate · Chocolate Raspberry · Macadamia Nut · Crème Brûlée

MINI FRUIT TARTS **$140/PER 35 PCS**

CHOCOLATE MOUSSE **$42/PER DOZ**

CARAMEL FLAN **$42/PER DOZ**

CARAMEL EMPANADAS **$60/PER DOZ**

PUMPKIN PIE (10 SLICES) **$20 EACH**

APPLE PIE (10 SLICES) **$30 EACH**

SWEET ENDINGS

Price includes cake cutting, disposable plates, forks, and napkins. Prices do not include service charge, sales tax, or gratuity. Prices are subject to change without notice. Delivery fee not included.

2 LAYER SHEET CAKES

Our sheet cakes are available in a variety of flavors, fillings, and icings, allowing you to create a cake that is uniquely yours.

8" ROUND (SERVES 10)	**$95**
QUARTER SHEET CAKE	**$60**
HALF SHEET CAKE	**$125**
FULL SHEET CAKE	**$200**

FLAVORS

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

FILLINGS

BAVARIAN CRÈMES

Vanilla · Chocolate · Banana

MOUSSES

Chocolate · Cappuccino · Chocolate Peanut Butter · Peanut Butter · White Chocolate · Cookies & Cream · Strawberry · Lemon · Mango · Raspberry

MOST DECADENT

*Fudge · Caramel · Cream Cheese · German Chocolate · Marzipan**

FRESH FRUIT

Strawberries · Blueberries* · Raspberries**

JAMS & PRESERVES

Raspberry · Strawberry · Lemon · Blackberry

ICING

*Vanilla Buttercream · Chocolate Buttercream · Whipped Cream · Fondant**

**notes additional charge*









COUNTRY GARDEN SIGNATURE VENUE

Nestled in the heart of Orange County, our beautifully restored historic venue blends timeless architecture with refined elegance, creating an unforgettable setting for weddings, corporate gatherings, galas, and life's most meaningful celebrations. Originally built in the late 1920s as the Automobile Club of Southern California (AAA) Headquarters and Service Station, this iconic Downtown Santa Ana landmark has been thoughtfully reimagined by Country Garden Caterers as a sophisticated event destination where history and hospitality come together.



HISTORIC CHARACTER

Rich in character and architectural detail, the two-story venue features a striking brick façade, original terra cotta tile flooring, a welcoming foyer framed by stained-glass windows, and an elegant mezzanine overlooking the main reception space. An antique oak bar, expansive dance floor, and dedicated entertainment alcove provide a seamless blend of historic charm and modern functionality—allowing every event to feel both distinctive and effortlessly executed.

The second level offers versatile event space ideal for wedding ceremonies, cocktail receptions, executive meetings, breakout sessions, or additional guest seating. Private bridal and groom suites provide a comfortable and private retreat for wedding parties, while the flexible layout allows each celebration to be fully customized to your vision.

EVENT SPACES

MAIN BAR

Featuring a beautifully restored antique oak bar, this inviting space blends vintage charm with timeless elegance. It's the perfect gathering place for handcrafted cocktails, conversation, and memorable moments throughout your celebration.

GRAND HALL

Featuring soaring ceilings, original architectural details, and an expansive dance floor, The Grand Hall provides an elegant setting for receptions, galas, corporate events, and celebrations of every kind. Designed to accommodate both intimate gatherings and grand occasions, the space offers timeless character paired with modern functionality.

MEZZANINE

Overlooking the Grand Hall, the Mezzanine offers a unique and versatile space for wedding ceremonies, cocktail receptions, lounge seating, executive meetings, or additional guest accommodations. With its historic character, open design, and elegant vantage point, it provides an intimate setting while remaining connected to the celebration below.



COUNTRY GARDEN SIGNATURE VENUE

RENTAL PRICING

DECEMBER

Monday–Thursday	**$800**
Friday–Sunday	**$1000**

AMENITIES

- *Accommodates up to 175 guests*
- *Elegant indoor event space*
- *Bistro lighting in Main Hall*
- *Included rentals*
- *Multiple event spaces*
- *Day-Of suite available*

EVENTS AT THE SIGNATURE VENUE

HISTORIC EVENT SPACE

Our venue rental includes the essentials for a beautifully coordinated event, with additional options available to customize your experience.

INCLUDED WITH YOUR EVENT

SEVEN HOURS OF VENUE ACCESS

Includes two hours for setup, four hours for your event, and one hour for cleanup.

TABLES & CHIAVARI CHAIRS

Tables and elegant Chiavari chairs are included with your venue rental.

COCKTAIL LOUNGE & FULL BAR

Enjoy access to our cocktail lounge and full bar, with the option of a Hosted or No-Host Bar. The No-Host Bar service fee is waived for events held at the Country Garden Signature Venue.

DANCING AREA

A dedicated dancing area with event lighting is included.

ADDITIONAL VENUE HOURS

Additional hours are available at $100 per hour.



VENUE POLICIES & REQUIREMENTS

All events held at the Country Garden Signature Venue require a signed contract acknowledging the rules and regulations of the facility, along with a security deposit.

All outside vendors must provide a certificate of insurance demonstrating $1 million in liability and workers' compensation coverage.

Country Garden Caterers is the exclusive caterer at the Country Garden Signature Venue.

Facility rental must be booked in conjunction with Country Garden Caterers catering services.

Prices do not include service charge, sales tax, or gratuity. Prices are subject to change without notice.

COUNTRY GARDEN CATERERS

GENERAL INFORMATION

Country Garden Caterers is committed to making every celebration beautifully coordinated from start to finish. The following information outlines our service offerings, event planning requirements, and general catering policies.

INCLUDED WITH YOUR MENU

All menu prices include chafing dishes, serving utensils, and disposable plates, cutlery, and napkins.

STAFFING & SERVICE

Our uniformed service team helps ensure your event is thoughtfully attended to throughout the celebration. Serving time is based on a four-hour event, with approximately two hours of setup and one hour of cleanup. An additional charge applies for events outside of Orange County. For liability reasons, our bartenders are available only for events where Country Garden Caterers provides the alcohol.

Lead Server	**$355**	*Chef** **Sit-down service; two-hour maximum.*	**$195**
Server	**$335**		
Bartender	**$355**	*Additional Hours** **per hour*	**$45**

DÉCOR PACKAGES

Our award-winning décor services range from simple, elegant touches to elaborate displays, thoughtfully designed to complement your celebration. Starting at $150 per banquet table.

PARTY RENTALS

We offer a variety of event rentals, including but not limited to: China service · Tables · Chairs · Tablecloths · Napkins · Tenting · Lighting · Dance floors · Bars

CATERING POLICIES

DEPOSITS & EVENT DATE CONFIRMATION

Country Garden Caterers will tentatively hold the Country Garden Signature Venue or an off-premise event date for 30 days with a $1,000 non-refundable deposit. A deposit balance totaling 30% of the estimated event cost, along with a signed contract, is required to officially confirm the scheduled date. If the required deposit balance and signed contract are not received within 30 days of the initial deposit, the date may be released.

MENU SELECTION

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

GUARANTEED GUEST COUNT

The caterer will base the number of guests served on the minimum guest count stated in the Mutual Contract Agreement. Once the minimum guest count has been established, the count may only be increased. Confirmation of any additional guests attending the event is due 21 days prior to the event. Should attendance exceed the final guaranteed guest count, the client will be responsible for the additional balance at the conclusion of the event.

PAYMENT SCHEDULE

Food and beverage prices are subject to change. Prices are guaranteed once the 30% deposit has been received. The remaining balance is due no later than 21 days prior to the event. A major credit card is required with the final payment to cover any additional charges incurred should the final event costs exceed the estimated bill.

SALES TAX & SERVICE CHARGE

Per California Sales Tax Regulation 1603, sales and use tax applies to services rendered by the caterer, including rentals, food, beverage, and service charges. A 3% discount to the service charge will be given for events paid by debit card, cash, or check.

CANCELLATIONS

Deposits are non-refundable. In the event the host cancels the event or catering arrangements, 30% of the estimated event cost is due and payable. If cancellation is received less than 21 days prior to the event, the entire amount of the function will be due.

GRATUITY

Gratuity is not included in the service charge and is at the client's discretion.

LIABILITY & PHOTOGRAPHY

Country Garden Caterers assumes no liability for the loss or damage of personal property belonging to the host, exhibitors, or guests. By attending an event, guests acknowledge and consent to having their photograph, likeness, or recordings potentially shared publicly and on social media by the host or event organizers.

PLEASE NOTE

The information provided above is intended as a general overview. Please refer to your signed contract for the complete and controlling terms and conditions of your event.

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