

Taste of the Gardens Catering Menu

Thank you for considering Taste of the Gardens as your caterer. Taste of the Gardens catering is the in-house caterer at Frederik Meijer Gardens and Sculpture Park. Our culinary artistic ability and service reflect the image of our botanic gardens and sculpture park.

Whether planning a festive celebration, an elegant wedding or an important corporate event, we have earned a reputation for unparalleled taste, service and style. We combine deliciously distinctive food with beautiful presentation to create events that are a work of art. No matter what the occasion, Taste of the Gardens will delight your senses.

We take pride in being the in-house caterer. Our sales department is located within the facility rental department, ensuring accurate communication. To assist in the selection process of your menu items, consultations may be scheduled with the Food and Beverage department.

If there is a particular dish or item you do not see here and wish to experience for your special occasion, please bring it to our attention and would be happy to attempt it for your event.

Taste of the Gardens has an extremely qualified staff in place to insure that your event will be a success. We are here to assist you in every aspect of the planning and execution of your special function. The following policies and procedures have been established to make a smooth running event easy to achieve.

Taste of the Gardens Policies

Office hours for the Food & Beverage department are Monday through Friday from 9am-5pm.

Prices are per person. The listed price for full service catering includes tableware, standard guest linens, utensils and equipment. Linen and skirting for auxiliary tables are available on a rental basis (\$20.00 per table to linen and skirt). Some set-ups require additional linen which will be charged accordingly (\$5.00 per additional linen). All menu prices are subject to change due to market condition.

All menu prices are subject to 6% sales tax and a service charge of \$150 or 20% whichever is greater. *Additional staff charges may apply according to the menu and type of function (Additional staffing fees are \$20.00 per server per hour)* If tax exempt status applies, a tax exempt letter and ID number must be provided *prior* to the event.

In order to provide you with the highest quality of food service, advance notice of your event is required. The catering office must receive guarantees for all events at least seven (7) days prior to the function. This number will be used to purchase fresh ingredients for menu production and to arrange for the proper number of service personnel. If a guarantee is not provided, the last number received will be used as a guarantee. *For events booked in less than two (2) weeks, selections will be honored when and if available.*

Taste of the Gardens will only prepare to serve the guaranteed number of attendees. If attendance is above this amount, with authorization, we will prepare, serve and charge for additional meals. Be advised that this may cause a delay and the additional meals may be different from those originally ordered.

To expedite your plated service and avoid confusion, we recommend that only one (1) meal choice be provided for all of your guests. If two (2) different menu selections are required then place cards must be provided for each guest with an identifying menu selection to assure proper meal service.

A \$2.00 per person multiple choice fee is applied when choosing two separate entrees, when selecting a plated dinner. Pricing varies upon selections.

Cake cutting services are \$1.25 per person and include china, flatware, cutting and serving of the cake. You may also choose to cut your own cake and rent plates and forks for .65 cents per person.

Due to health department regulations, food items cannot be removed from the facility. This policy applies to all perishable food, including entrees for guaranteed guests unable to attend.

Outside food and beverage is prohibited from the facility with the exception of approved cake service

Taste of the Gardens Catering cannot be responsible for food quality due to delays of 30 minutes or more within the scheduled start time.

Events must be secured with a valid credit card (Visa, MasterCard, American Express or Discover) at the time of booking. A \$100 non-refundable deposit is required to confirm your date with Taste of the Gardens. A 50% deposit is due thirty (30) days prior to the event. The remaining balance is due 5 days prior to your event date in the form of cash, corporate or cashiers check (no personal checks accepted) or charge.

Corporate Meeting Package
All Day
\$27.00 per person
Minimum 10 people
Under 10, additional charge of \$5.00 per person

Traditional Continental Breakfast

This popular selection features assorted, freshly baked goods (bagels, muffins, and pastries) and fresh fruit salad. Baked goods are served with cream cheese, butter, jelly & peanut butter. Served with coffee, water & orange juice.

Midmorning Coffee Refresh

Pre-made Sandwich Buffet or Assorted Box Lunches

Combination of pre-made sandwiches including beef & cheddar, turkey & provolone and ham & gruyere. Served with assorted breads, tossed salad, fresh fruit salad, chips, assorted sodas & bottled water. **Add Soup for \$2.00**

Midafternoon Break

Assorted freshly baked cookies, brownies, assorted sodas & bottled water.

Above prices are subject to 6% sales tax and 20% service charge.
Prices are subject to change.

Breakfast Buffet Selections

All selections are served with coffee and orange juice.
(Does not include ala carte selections).

Taste of the Gardens Breakfast Station **\$9.25**

Scrambled eggs, bacon, sausage and roasted redskin potatoes.
Served with fresh fruit, assorted bagels, muffins and pastries.

Gourmet Continental Station **\$8.95**

This popular selection features assorted, freshly baked goods (bagels, muffins, and pastries) and fresh fruit salad. Baked goods are served with cream cheese, butter, jelly & peanut butter.

Freshly Baked Pastries and Coffee **\$5.25**

Assorted muffins, bagels and pastries served with cream cheese, butter, jelly & peanut butter. (Orange juice not included)

Taste of the Gardens Quiche Buffet **\$9.25**

Your choice of **2** of the following quiches:
Bacon, Cheddar & Onion, Broccoli & Cheese *or* Mushroom & Gruyere.
Served with roasted redskin potatoes, bacon, sausage & fresh fruit salad.

Breakfast Ala Carte

Freshly Brewed Coffee	\$1.50	Orange Juice	\$1.50
Assorted Yogurt	\$2.25	Breakfast Sausage	\$1.50
Crisp Bacon	\$1.50	Fresh Fruit Salad	\$2.25
Roasted Redskin Potatoes	\$1.50	Limonata	\$2.00

Above prices are subject to 6% sales tax and 20% service charge.
Prices are subject to change.

Beverages & Snacks

Beverages:

Assorted Sodas	\$1.50
Sparkling White Grape Juice Tropical Punch	\$2.00
Iced Tea	\$1.50
Lemonade	\$1.50
Coffee	\$1.50
Bottled Water	\$1.50
Deluxe Coffee Bar with Gourmet Syrups	\$3.75

Snacks:

Chips & Salsa	\$1.95
Granola Bars	\$2.25
Pretzels or Chips	\$1.50
Cookies	\$2.00
Gourmet Brownies	\$2.00
Crudite with Dip	\$2.50
Cheese & Cracker Display	\$3.50

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Prices are subject to change.

Brunch Package

\$22.00 per person

Breakfast Items:

Assorted Pastries
Chef's Choice Strata
Dauphinoise Potatoes
Applewood Smoked Bacon
Coffee & Orange Juice

Salads:

Garden Salad: Mixed greens topped with grape tomatoes, cucumbers & chefs choice dressing

Fresh Fruit Salad: Assortment of fresh seasonal fruits.

Main Course:

Boursin Chicken

Chicken breast topped with creamy boursin sauce.

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Prices are subject to change.

Shower Package

(Package is served buffet style, may be served plated for an additional \$2.00 per person.)

10:00am-4:00pm

\$21.00 per person

Hors d' oeuvres

(Select one)

Crudite with Dip

Fresh Fruit & Cheese Display

Main Course

(Select one)

_____ ***^Caesar Salad with Lemon Garlic Chicken, Salmon or Flank Steak:***

A classic combination of romaine lettuce, fresh grated Romano cheese & croutons tossed with Caesar dressing.

_____ ***Taste of the Gardens Chicken:*** Chicken breast seared in a parmesan & herb egg crust and topped with a white wine lemon sauce.

_____ ***Mushroom or Grilled Vegetable Strudel:***

A blend of mushrooms & cheese or vegetables & cheese baked in a puff pastry.

Included with your entrée is Chef's choice of side dishes, water & coffee service.

^Cooked to order. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses.

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Prices are subject to change.

Wedding Package

Passed Hors d' oeuvres

(Select four. Included with your selected entrée.)

Displays:

- Vegetable Crudite with Dip
 Imported and Domestic Cheese & Fruit Display with Assorted Crackers

Passed:

- Shrimp Wontons
 Spanakopita
 Pear and Brie in Phyllo
 Assorted Mini Quiche
 Lobster Cobbler
 Chili & Garlic Cheese Bowls

First Course

(Select one. Included with your selected entrée.)

- Bibb Salad:** Bibb lettuce, candied almonds & citrus vinaigrette.
 Garden Salad: Mixed greens topped with grape tomatoes, cucumbers & chefs choice dressing.
 Taste of the Gardens House Salad: Mixed greens topped with dried cranberries, blue cheese crumbles & balsamic dressing.

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Prices are subject to change.

Second Course

(Select one. All meals include coffee and water service)

Chicken Chardonnay.....\$25.95
Chicken breast seared with an almond crust topped with creamy chardonnay sauce.

Taste of the Gardens Chicken..... \$25.95
Chicken breast seared in a parmesan & herb egg crust and topped with a white wine lemon sauce.

Chicken Provencale.....\$25.95
Chicken tossed in olive oil, white wine & butter then topped with garlic, tomatoes, kalamata olives & fresh basil.

Roasted Salmon with Dill Cream..... \$33.95
Filet of Salmon roasted and topped with Dill Cream.

^Filet and Chicken Combination*.....\$Mkt Price
Filet Mignon with veal glace and Lemon Garlic Chicken.

*(Due to current market conditions the prices for beef are not guaranteed)

^Filet and Scallops or Shrimp Combination*.....\$Mkt Price
**(Due to current market conditions the prices for beef are not guaranteed)*

 Mushroom or Grilled Vegetable Strudel.....\$25.95
A blend of mushrooms & cheese or vegetables & cheese baked in a puff pastry.

Included with your entrée is Chef's choice of side dishes.

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Box Lunches

All box lunches include sandwich selection, deviled egg potato salad, fruit salad, chef's choice dessert and assorted sodas.

\$10.50 per person

Sandwich Selections (Choose One)

Smoked Turkey & Provolone

Hummus Wrap (Vegetarian)

Smoked Ham & Gruyere

Roast Beef & Cheddar

Pesto Chicken Salad

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Cold Luncheon Buffets

All Selections are served with water and coffee service.

Classic Cobb Salad

\$10.95

A classic salad of greens, sliced grilled chicken, bacon, avocado, egg, olives, tomato, blue cheese & chef's choice dressing. Served with fresh fruit salad, rolls and butter.

Pre-made Sandwich Buffet

\$11.25

Combination of pre-made sandwiches including beef & cheddar, turkey & provolone and ham & gruyere. Served with tossed salad with assorted dressings, fresh fruit salad, chips and condiments. **Add Soup for \$2.00**

^Grilled Chicken Caesar Salad

\$9.95

Strips of grilled chicken with fresh romaine, croutons, red onion, fresh romano cheese & Caesar dressing. Served with fresh fruit salad, rolls and butter. (may contain raw eggs)

Luncheon or Dinner Buffets

All Selections are served with water and coffee service.

Lunch/Dinner

Fiesta Taco Bar

\$9.99/\$14.95

Seasoned ground beef, refried beans & Spanish rice. All served with assorted tortillas, cheddar cheese, lettuce, tomatoes, sour cream, salsa, guacamole & tortilla chips.

Traditional Meat Lasagna

\$11.95/\$14.25

A classic combination of traditional meat sauce, herbs & cheeses. Served with chef's choice of vegetable, tossed salad & fresh baked rolls.

Artichoke Feta Chicken

\$12.75/\$15.75

Grilled chicken marinated with lemon & garlic & topped with artichokes & feta cheese. Served with rice pilaf, chef's choice vegetable, tossed salad & fresh baked rolls.

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Luncheon or Dinner Buffets

All Selections are served with water and coffee service.

	Lunch \$/Dinner \$
^Beef Tips	\$15.95/\$17.50
Seared beef tips with mushrooms & caramelized shallots topped with rich pan gravy and garnished with parsley, chives & tomato crowns. Served with smashed redskin potatoes, chef's choice vegetable, tossed salad & fresh baked rolls.	
Chicken Chardonnay	\$14.95/\$16.95
Chicken breast seared with an almond crust topped with creamy chardonnay sauce. Served with roasted redskin potatoes, chef's choice of vegetable, tossed salad and fresh baked rolls.	
Eggplant Parmesan	\$12.95/\$15.95
Eggplant breaded and topped with marinara and mozzarella cheese baked until golden brown. Served with chef's choice vegetable, tossed salad and fresh baked rolls.	
Roasted Turkey	\$12.95/\$15.95
Roasted turkey served with all the fixings. Includes mashed potatoes & gravy, bread stuffing, cranberry relish, chef's choice vegetable, tossed salad and fresh baked rolls.	
^All American Buffet	\$11.25/\$13.95
Hamburgers with all the fixings. Includes deviled egg potato salad, four cheese macaroni, fresh fruit salad and condiments.	
Add Hot Dogs or Brats for \$2.00 per person	

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Build Your Own Hot Luncheon or Dinner Buffets

Minimum 75 People

All selections are served with fresh baked bread, water & coffee.

One Entrée, choice of four accompaniments \$19.95

Two Entrées, choice of four accompaniments \$22.95

Entrée Selections

^Beef Tips

^Yankee Pot Roast

Chicken Picatta

Grilled Lemon Garlic Chicken

Taste of the Gardens Chicken

Boursin Chicken

Sliced Roast Turkey

Traditional Meat Lasagna

Mushroom Strudel

Grilled Vegetable Strudel

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Accompaniments

Salads

TOG House Salad
^Caesar Salad (may contain raw eggs)
Garden Salad
Greek Salad
Deviled Egg Potato Salad
Spinach & Strawberry Salad
Zesty Italian Pasta Salad
Fresh Fruit Salad

Starch

Herb Roasted Redskins
Yukon Gold Mashed Potatoes
Whipped Potatoes
Mashed Sweet Potatoes w/ Maple Butter
Rice Pilaf
Au Gratin Potatoes

Vegetables

Brown Sugar Glazed Baby Carrots
Steamed Asparagus
Buttered Corn
Summer Squash, Zucchini & Red Pepper Blend
Steamed Broccoli with Herb Butter

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Plated Salad Selections

All selections are served with fresh baked bread, water & coffee.

Classic Greek Salad with Chicken or Salmon **\$11.95**

Grilled chicken on a bed of salad greens with feta, kalamata olives, red onion, tomatoes, green peppers & cucumbers. Tossed with Greek vinaigrette and served with fresh fruit salad, rolls and butter.

Lemon Garlic Shrimp Salad **\$12.25**

Grilled lemon garlic shrimp & red onion on a bed of salad greens with citrus vinaigrette. Served with fresh fruit salad, rolls and butter.

Asian Vegetable Salad with Grilled Chicken or Shrimp Wonton **\$11.95**

Asian vegetables with your choice of chicken or shrimp wonton on a bed of salad greens with a sesame vinaigrette. Served with fresh fruit salad, rolls and butter.

Plated Luncheon or Dinner Selections

All selections are served with your choice of Bibb salad, Garden salad or Taste of the Gardens house salad, fresh baked bread, chef's choice vegetable, water & coffee.

Lunch \$/Dinner \$

Chicken Cordon Bleu **\$14.95/\$18.95**

Breaded chicken breast stuffed with prosciutto and gruyere cheese topped with sauce supreme. Served with rice pilaf.

Chicken Marsala **\$14.95/\$18.95**

Breast of chicken prepared with a portabella mushroom sauce. Served with whipped potatoes.

Chicken Chardonnay **\$15.95/\$18.95**

Chicken breast seared with an almond crust topped with creamy chardonnay sauce. Served with roasted redskin potatoes.

Chicken Provencale **\$15.95/\$18.95**

Chicken tossed in olive oil, white wine & butter then topped with garlic, tomatoes, kalamata olives & fresh basil. Served with whipped potatoes.

Taste of the Gardens Chicken **\$14.95/\$18.95**

Chicken breast seared in a parmesan and herb egg crust and topped with a white wine lemon sauce. Served with roasted redskin potatoes.

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Plated Luncheon or Dinner Selections

All selections are served with your choice of Bibb salad, Garden salad or Taste of the Gardens house salad, fresh baked bread, chef's choice vegetable, water & coffee.

	Lunch \$/ Dinner \$
Chicken Picatta	\$14.95/\$18.95
Chicken breast dusted in flour and sautéed. Finished with capers, white wine and lemon juice demi glace. Served with whipped potatoes.	
Chicken Pancetta	\$17.95/\$21.95
Chicken layered with pancetta, Asiago cheese, red peppers & herbs. Rolled & sliced with natural jus. Served with roasted redskin potatoes.	
^Grilled New York Strip	Market Price
New York strip grilled and topped with sautéed mushrooms. Served with roasted redskin potatoes.	
<i>*(Due to current market conditions the prices for beef are not guaranteed)</i>	
^Filet Mignon*	Market Price
Filet grilled with veal glace. Served with whipped potatoes.	
<i>*(Due to current market conditions the prices for beef are not guaranteed)</i>	
^Surf and Turf	Market Price
Lobster tail poached in lemon herb butter and garlic. Served with 4oz. filet and roasted redskin potatoes.	
Pork Medallions	\$14.95/\$19.95
Pork medallions served with sauce Mutard and whipped potatoes.	
Baked Whitefish	\$18.95/\$22.95
Baked whitefish filet topped with breadcrumbs and a creamy artichoke Bruschetta. Served with roasted redskin potatoes.	
Roasted Salmon with Dill Cream	\$21.95/\$25.95
Filet of salmon roasted and topped with dill cream sauce. Served with rice pilaf.	
Stuffed Eggplant (Vegetarian)	\$13.95/\$17.95
Stuffed eggplant parmesan battered and layered with ricotta cheese and marinara. Topped with mozzarella cheese.	
Mushroom or Grilled Vegetable Strudel (Vegetarian)	\$14.95/\$18.95
A blend of mushrooms & cheese or vegetables & cheese baked in puff dough.	

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Children's Plated Menu Selections

For children 10 and under. All selections are served with fruit cup & juice box. Limit 1 choice per event.

Chicken Fingers with Macaroni & Cheese	\$6.50
Mini Cheese Pizza (Vegetarian)	\$5.50
Hot Dog with Macaroni & Cheese	\$5.75

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Prices are subject to change.

Standing Hors d' oeuvre Receptions

\$32.00 per person (minimum 35 guests)

******Beverages not included******

Stations

(Select two)

 Pasta Station: Chef prepared pasta with pesto cream sauce, marinara Sauce & mushroom ravioli with Prosciutto and roasted garlic sauce. Served with sautéed garden vegetables, fresh baked bread & Parmesan cheese.

Add Chicken \$2.00 Italian Sausage \$1.50 Meatballs \$1.50

 Gourmet Mashed Potato Bar: Asiago garlic mashed & Yukon gold mashed potatoes. Served with assorted toppings, such as whipped herb butter, bacon, scallions, cheddar cheese, steamed broccoli, sautéed onions with mushrooms and sour cream.

Add BBQ chicken for \$2.00

 Carved Pork or Turkey Station*: Carved pork loin stuffed with andouille or chorizo or roasted turkey breast. Served with fresh baked rolls & condiments. **Substitute ^Roasted Beef Top Round with Au Jus for an additional \$3.25 per person.*

 Asian Station: Kung Pao chicken, sticky rice, shrimp wontons and egg rolls. Served with assorted dipping sauces and fortune cookies.

Hors d' oeuvres *(Select six)*

Displays:

 Assorted Domestic & Imported Cheese Display

 Fresh Fruit Display

 Crudite Display with Dip

Passed Hors d'oeuvres:

 Bacon Wrapped Scallops

 Assorted Mini Quiche

 Pear & Brie in Phyllo

 Spanakopita

 Shrimp Wontons

 Chili or Garlic Cheese Bowls

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Hot Hors d'oeuvres Selections

Prices are based per person (2 pieces per person)

^Teriyaki Beef Skewers	\$3.75
Thin strips of beef with a teriyaki glaze served on a skewer with dip.	
Lemon Garlic Chicken Skewers	\$2.75
Thin strips of chicken grilled & marinated with garlic, lemon, olive oil & oregano.	
Assorted Mini Quiche	\$3.50
Savory assortment of flavors such as ham and cheese and mushroom.	
Shrimp Wontons	\$4.50
Shrimp wrapped with wonton breading & fried. Served with Asian dipping sauce.	
Crab Cakes with Roasted Pepper Remoulade	\$3.75
Real lump crab meat with a Cajun style tartar sauce.	
Simmered Meatballs	\$2.75
Your choice of BBQ or Italian meatballs served with marinara sauce.	
Smoked Chicken Quesadillas	\$4.00
Mini cornucopias with salsa.	
Spanakopita	\$3.75
Traditional Greek blend of spinach and cheese wrapped in phyllo dough. Served with cucumber mint yogurt sauce.	
Bacon Wrapped Scallops	\$5.00
Served with a balsamic reduction.	
Boursin Stuffed Mushroom Caps	\$3.00
Large mushroom caps stuffed with boursin cheese.	
Thai Chicken & Cashew Spring Rolls	\$3.75
Shredded chicken, toasted cashews & Asian vegetables marinated in sesame & soy.	

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Hot Hors d'oeuvres Selections

Prices are based per person (2 pieces per person)

Mini Peking Duck Spring Rolls A delicate spring roll filled with roasted duck, vegetables & hoisin sauce.	\$4.50
Vegetable Spring Rolls Asian vegetables & water chestnuts together in a crispy spring roll.	\$3.75
Spinach & Goat Cheese Mezze Goat cheese, provolone & feta mixed with spinach, tomatoes & mushrooms in flaky puff pastry.	\$5.00
Mini Turkey Pot Pie Cream cheese pastry shell filled with turkey, peas, celery, carrots & a creamy sauce.	\$4.50
Honduran Chicken & Rice Purses An exotic mixture of chicken, rice, olives & raisins in a phyllo purse.	\$4.50
Coconut Pecan Scallops Scallops in a sweet & savory coconut batter tossed with toasted pecans & Japanese breadcrumbs.	\$5.00
Lobster Cobbler Lobster & vegetables baked in a white sauce in a pastry shell.	\$3.00
^Mini Beef Wellington Beef tenderloin topped with liver pate baked in a puffed pastry.	\$4.50
^Petite Lamb Chops with Garlic, Rosemary, Olive Oil & Sea Salt Petite New Zealand baby lamb chops grilled & marinated in garlic, rosemary & olive oil.	\$6.25
Pear & Brie Phyllo Brie cheese & pears with toasted almonds wrapped in phyllo dough.	\$2.75

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Chilled Hors d'oeuvres Selections
Prices are based per person (2 pieces per person)

Bruschetta with Tomato Basil and Artichoke	\$3.75
Garlic rubbed and toasted slices of bread served with rustic toppings.	
Shrimp with Citrus Cocktail Sauce	\$5.25
Shrimp served with citrus cocktail sauce.	
Assorted Mini Sandwiches	\$4.75
Albacore tuna & Granny Smith apple salad on a mini croissant. Chicken salad with Michigan tart cherries, pineapples & walnuts on a mini croissant. ^Beef tenderloin with greens & horseradish sauce on a sourdough roll.	
Prosciutto Wrapped Asparagus Spears	\$2.75
Grilled asparagus spears wrapped with Italian ham.	
Tomato & Boursin Crostini	\$3.00
Toasted baguette bread topped with creamy boursin cheese & fresh tomato.	
Curried Chicken Mousse in Phyllo Cups	\$3.00
A creamy blend of chicken & curry piped into phyllo cups.	
Smoked Salmon Crostini	\$4.75
Slices of smoked salmon & cucumber atop a crostini with a lemon, caper & dill cream cheese.	

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More Hors d'oeuvres Displays
Prices based per person

Fresh Fruit Display Artistic display of fresh berries and melons.	\$3.00
Imported and Domestic Cheese Display A distinctive arrangement of domestic & imported cheeses served with a cracker assortment.	\$3.25
Mediterranean Antipasto Display An artistic display of olives, artichoke hearts, roasted peppers, marinated mushrooms, Prosciutto & a variety of other Italian meats & cheeses.	\$4.50
Crudités Fresh seasonal vegetables served with ranch & roasted red pepper hummus.	\$3.00
Warm Brie en Croute Large brie wheel stuffed with your choice of brandied dried fruits or roasted garlic & pesto. Serves 30 people	\$4.50
Whole Smoked Salmon Display Served with capers, diced red onion, diced hard boiled eggs & diced tomatoes. Serves 50-75 people.	Market Price

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Prices are subject to change.

Passed Hors d' oeuvres
Served by uniformed service staff.
Prices are based per person (2 pieces per person)

Smoked Salmon Crostini	\$4.75
Slices of smoked salmon & cucumber atop a crostini with a lemon, caper & dill cream cheese.	
Mini Quiche	\$3.50
A savory assortment of flavors such as ham, cheese & vegetable.	
Shrimp Crostini with Boursin	\$4.75
Shrimp with boursin & crab served on baguette.	
Shrimp Wontons	\$4.50
Shrimp wrapped with wonton breadding & fried. Served with Asian dipping sauce.	
Lobster Cobbler	\$3.00
Lobster & vegetables baked in a white sauce in a pastry shell.	
Spinach & Goat Cheese Mezze	\$5.00
Goat cheese, provolone & feta mixed with spinach, tomatoes & mushrooms in flaky puff pastry.	
Tomato & Boursin Crostini	\$3.00
Toasted baguette bread topped with creamy boursin cheese & fresh tomato.	
Curried Chicken Mousse in Phyllo Cups	\$3.00
A creamy blend of chicken & curry piped into phyllo cups.	

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Dessert Selections

Prices are per person.

Taste of the Gardens Famous Strawberry White Chocolate Romanoff	\$2.95
Layers of white chocolate mousse, marinated strawberries & whipped cream served in a champagne flute.	
New York Style Cheesecake	\$3.75
Rich cheesecake served with raspberry sauce.	
Bittersweet Chocolate Torte	\$3.50
Flourless chocolate cake served with mocha cream, fresh raspberries & whipped cream.	
Crème Brulee	\$3.25
Egg yolks, cream and fresh vanilla bean custard finished with caramelized sugar, whipped cream and fresh berries.	
Bourbon Fudge Pecan Pie	\$2.95
Decadent blend of bourbon spiced pecans baked with chocolate chips.	
Strawberry Shortcake	\$2.95
Spongecake layered with strawberry filling and whipped cream.	
Tiramisu	\$4.25
Classic blend of espresso, custard and ladyfingers.	

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Prices are subject to change.

More Desserts
Prices are per person.

Lemon Cake	\$2.75
Layers of sponge cake & light lemon cream. Complimented with lemon mascarpone cream.	
Carmel Apple Pie	\$4.75
Shortbread cookie crust filled with Northern Spy apples & custard. Topped with buttery caramel sauce.	
Chocolate Mascarpone	\$2.95
Mascarpone cheese mixed with milk chocolate, and whipped cream. Served with fresh vanilla and raspberry sauce.	
Pumpkin Cheesecake	\$4.50
Rich cheesecake flavored with pumpkin and seasonal spices.	
Miniature Dessert Assortment	\$4.75
A delightful assortment of petite desserts. Varieties include dessert bars, lemon curd borquettes, chocolate covered strawberries, rum balls as well as other petit fours & truffles.	

Above prices are subject to 6% sales tax and 20% service fee.
Prices are subject to change.