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## CATERING SELECTION

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### GARDEN INN EYE OPENERS

Prices are based per person

#### THE CONTINENTAL

An assortment of pastries, muffins served with whole fruits, coffee, hot tea, and juice.

**\$12.95**

#### ALL DAY BREAK

*Morning:* Assorted muffins, bagels with cream cheese, whole fruits, assorted juices and coffee.

*Afternoon:* Cookies, whole fruits (chips/dip or popcorn), soft drinks, and water

**\$16.95**

#### ALL AMERICAN BREAKFAST

Complete continental, scrambled eggs, hash browns, toast **or** biscuits, bacon **or** sausage, whole fruits, coffee, hot tea and juice.

**\$19.95**

#### A La Carte (by the dozen unless stated otherwise)

Stuffed croissants	<b>\$28.95</b>
Sausage, Bacon or ham and cheese biscuits	<b>\$26.95</b>
Bagels with cream cheese	<b>\$22.95</b>
Muffins	<b>\$22.95</b>
Danish	<b>\$22.95</b>
Cinnamon rolls	<b>\$25.95</b>
Assorted breakfast breads	<b>\$25.00</b>
Granola bars	<b>\$18.00</b>
Assorted yogurt	<b>\$22.00</b>
Coffee by the gallon	<b>\$19.95</b>
Juice by the carafe	<b>\$16.95</b>

10% Sales Tax and 20% Gratuity Charge will be added.

## AFTERNOON BREAKS and BEVERAGES

Prices are based per person

### COOKIE MONSTER BREAK

Fresh baked cookies, assorted sodas, water and coffee.

**\$9.95**

### JUNK FOOD BREAK

Popcorn, chips and dip, brownies, soda and water.

**\$12.95**

### THE NUTCRACKER BREAK

Mixed nuts, hard pretzels, cracker jacks, sodas and water.

**\$15.95**

### A La Carte

**(By the dozen unless stated otherwise)**

Cookies	\$18.95
Brownies	\$18.95
Chips and dip tray (20 Servings)	\$24.95
Veggie tray (20 Servings)	\$49.95
Cheese and cracker tray (20 Serving)	\$49.95
Tortilla chips and salsa or cheese dip	\$34.95
Petifors	\$18.95
Bowl of pretzels	\$15.95
Bowl of popcorn	\$15.95
Mixed nuts (Per pound)	\$34.95

### **BEVERAGES**

Non alcoholic punch by the gallon	\$19.95
Sparkling Welch's by the gallon	\$19.95
Un-sweet or sweet tea by the gallon	\$14.95
Coffee by the gallon	\$19.95
Canned Soft Drinks and bottled water per person	\$2.00
Bottled Soft Drinks	\$3.00

*10% Sales Tax and 20% Gratuity Charge will be added.*

**CASH BARS AND HOST BARS ARE AVAILABLE.**

**\$100.00 BAR TENDER FEE**



## **HORS D' OEUVRES AND DISPLAY ITEMS**

### **Hot hors d' oeuvres (based on 50 pieces)**

Mini beef kabobs	\$145.00
Wings of fire with ranch or blue cheese	\$140.00
Chicken tenders with honey mustard	\$110.00
Potato skins with sour cream	\$ 95.00
Chicken quesadillas with sour cream	\$ 95.00
Smoked sausage cocktails	\$105.00
Swedish meatballs	\$ 95.00
Assorted petite quiche	\$ 95.00
Cheese sticks with marinara sauce	\$ 95.00

### **Cold hors d' oeuvres**

Shrimp	MARKET PRICE
Mini turkey cream cheese wraps	\$110.00
Ultimate cheese ball with crackers	\$90.00
Deviled eggs	\$110.00
Spinach dip with tortilla chips	\$95.00
Assorted finger sandwiches	\$110.00
Bruschetta	\$105.00
Chips and dip	\$85.00
Pasta Salad	\$80.00

### **DISPLAY ITEMS**

Seasonal fruit tray with dip	\$130.00
Domestic and international cheese tray with assorted crackers	\$120.00
Garden vegetable tray with dip	\$120.00

**10% Sales Tax and 20% Gratuity Charge will be added.**



### **LUNCH AND DINNER BUFFET ENTREES**

10% Sales Tax and 20% Gratuity Charge will be added.

**Available only for groups of 25 people or more**

**For smaller groups contact your Catering Manager for optional menus**  
**(All meals served with iced tea, water, and chef choice of dessert. Dinner**  
**is served with a house salad and rolls. Salads are available for lunch for**  
**an additional \$1.50 per person.)**

#### **PASTA LUNCH**

Spaghetti with meat sauce, Lasagna, or Chicken Alfredo, served with Caesar salad, assorted breads and chef's choice dessert.

***Lunch \$17.95      Dinner \$20.95***

#### **CHICKEN STIRFRY**

Seasoned chicken and vegetables served over a bed of white rice and an egg roll.

***Lunch \$18.95      Dinner \$20.95***

#### **SOUTHERN FRIED CHICKEN**

Deep fried chicken served with mashed potatoes and gravy also served with steamed vegetables.

***Lunch \$17.95      Dinner \$19.95***

#### **HEARTY MEATLOAF**

Meatloaf seasoned with onions, celery, and green peppers, served with mashed potatoes and gravy and steamed vegetables.

***Lunch \$18.95      Dinner \$20.95***

#### **BONELESS BREAST OF MARINATED CHICKEN OVER RICE**

With your choice of one vegetable:

Mashed potatoes, Rice, Green beans, steamed vegetables, Roasted new potatoes, and Asparagus.

***Lunch \$18.95      Dinner \$20.95***

#### **DELI BUFFET**

Sliced turkey, ham, and roast beef served with assorted breads, cheeses, condiments, potato salad, chips and cookies.

***Lunch \$20.95      Dinner \$22.95***

#### **POTATO BAR BUFFET**

Extra Large Potato, Ham, Chicken, Bacon Bits, Cheddar Cheese, Sour Cream, Green Onions, Ranch Dressing, Chef choice dessert

**Lunch or Dinner \$18.95**

### **SOUTHWESTERN BUFFET**

Chicken **or** steak fajita (\$2.00) and chicken **or** beef tacos with sour cream, lettuce, salsa, cheese, jalapenos, onions, guacamole, refried beans, rice, and tortilla shells served with a Mexican dessert.

*Lunch \$18.95      Dinner \$21.95*

### **BAR-B-Q BUFFET**

Pulled pork with sauce, buns, Texas toast, corn on the cob, mashed potatoes **or** French fries, baked beans **or** Cole slaw, served with Brunswick stew and chef's choice dessert.

*Lunch \$23.95      Dinner \$ 27.95*

### **STUFFED CHICKEN BREAST**

Chicken Cordon Bleu. Served with your choice of two vegetables:  
Mashed potatoes, Rice, Green beans, steamed vegetables & Roasted new potatoes

*Dinner \$22.95*

### **FILET MIGNON**

Filet Mignon served with baked potato, chef's choice vegetable dujour and dessert.

*Dinner \$40.95*

### **PRIME RIB**

Prime Rib served with optional Jack Daniels sauce, served with mashed potatoes, chef's choice vegetable dujour and dessert.

*Dinner \$36.95*

### **WHOLE ROASTED TENDERLOIN**

Tender roasted Tenderloin with a fresh peppercorn sauce served with baked potato, chef's choice vegetable dujour and dessert.

*Dinner \$29.95*

### **CENTER-CUT PORK LOIN**

Grilled center cut Pork Loin with cinnamon apples served with wild rice pilaf, chef's choice vegetable dujour and dessert.

*Dinner \$25.95*

### **NEW YORK STRIP**

New York Strip basted in herbs and spices served with baked potato, chef's choice vegetable dujour and dessert.

*Dinner \$31.95*

### **DESSERTS** (choose one dessert)

New York style cheesecake, Apple pie ala mode, Key Lime Pie, Death by chocolate, Carrot cake, and Red Velvet cake. (Additional dessert, \$3 per person)



**CREATE YOUR OWN BUFFET**

**\*\* BUFFETS ARE NOT DESIGNED AS ALL YOU CAN EAT \*\***

**10% Sales Tax and 20% Gratuity Charge will be added**

**All buffet meals served with rolls, iced tea and water.**

**Choose from the items below**

**SALAD: (Choose one)**

Caesar Salad, Garden Salad, Strawberry-Orange Salad, Macaroni Salad, Carrot Raisin Salad.

**ENTREES: (choose two)**

Fried or Grilled Freshwater Catfish  
 Beef Tenderloin in herb crusted salt crust (**\$3pp additional charge**)  
 Slow Roast Beef (**\$3pp additional charge**)  
 Grilled Boneless Chicken Breast  
 Spiral Ham  
 Chicken Cordon Bleu  
 Black Pepper Pork Chops  
 Herb baked or Fried or Bar-B-Q Chicken  
 Beef Tips served with Egg Noodles or rice (**\$3pp additional charge**)

**SIDE ITEMS: (Lunch choose two) (Dinner choose three)**

Scalloped potatoes, Cream corn, Green bean casserole, steamed vegetables, Glazed carrots, baked sweet potatoes, Macaroni and cheese, Mashed potatoes, Rice pilaf, Black eyed peas.

**DESSERTS (choose one dessert)**

New York style Cheesecake, Apple pie ala mode, Key Lime Pie, Death by chocolate, Carrot Cake, and Red Velvet Cake. (Additional dessert, \$3 per person)

**Lunch Buffet: \$25.95**

**Dinner Buffet: \$29.95**