

Executive Chef/Partner Ed Davis
from Waterzooi, Novita and Croxley's

THE GARDEN

AT CROXLEY'S

Farmingdale's Premier Event Space

We Look Forward To Hosting Your Next Event



Baby Showers
Bridal Showers
Rehearsal Dinners
Tastings
Corporate Events
Birthdays
Anniversaries
Weddings
Festivals
Bar & Bat Mitzvah's

190 Main Street
Farmingdale, NY, 11735
516-293-7700
www.Croxley.com

All final payments to be in the form of
a check or cash.

Credit card payments are accepted
and will incur a processing fee of 4%.
Deposits up to \$300 (per event) may
be paid by credit card with no
additional fees.

Upper Garden - \$50 Administrative Fee
Lower Garden - \$100 Administrative Fee

November 2021

Buffet Catering Packages

Package A Buffet \$35-

Salad
Pasta
Chicken
Meat
Side
Side
Coffee, Tea
Dessert Selection

*Kids Price \$15.95-
(Ages 2-12)*

Package B Buffet \$39-

Salad
Pasta
Chicken
Meat
Seafood
Side
Side
Coffee, Tea
Dessert Selection

Selections

Salad (choose 1)

Wild Arugula, Crumbled Blue Cheese,
Apples, Sun Dried Cherries,
Toasted Almonds, Honey Balsamic

Romaine, Parmigiano, Brioche
Croutons, Creamy Caesar

Mixed Greens, Chickpeas, Tomato,
Cucumber, Olives, Goat Cheese,
Scallions, Red Wine Vinaigrette

Pasta (choose 1)

Penne ala Vodka

Rigatoni Pomodoro

Orechiette, Broccoli Raab,
Crumbled Sausage, Garlic & Oil

Ricotta Ravioli Caprese,
Fresh Mozzarella, Tomatoes, Basil

Penne, Grilled Chicken
Asparagus, Wild Mushroom Sauce

Chicken (choose 1)

Sautéed Chicken, Artichoke Hearts,
Sun Dried Tomatoes,
White Wine

Chicken Marsala
Wild Mushrooms

Chicken Parmigiana

Chicken Milanese Bruschetta,
Fresh Mozzarella & Tomatoes

Sides (choose 2)

Sautéed Vegetables - Carrots, Squash & Zucchini

Sautéed Broccoli in Garlic & Oil

Creamed Spinach

Roasted Potatoes

Garlic Mashed Potatoes

Meat Selection (choose 1)

BBQ Pork Shoulder

Roast Beef Au Jus

* Roast Sliced Sirloin *
\$8- Additional Charge per person

Seafood (choose 1)

Mussels Oreganata

Mussels Fra Diavlo

Baked Tilapia Picatta

Herb Roasted Salmon,
Basil Beurre Blanc

Dessert

Special Occasion Cake
(see page 7)

or

Brownies & Blondies

Dinner Additions

Dinner Additions

Liquor Packages

for Premium Draft Beer, Wine & Soda
(3 hours \$19.95 p/p)
See draft list for details

Mixed Drinks, Premium Draft Beer,
Wine & Soda
(3 hours \$21.95 p/p)

Martinis add \$4- p/p

Champagne Toast add \$3- p/p

• shots not included

Separate Beer & Liquor List for upper garden parties

Hors d'oeuvres

Choice of 5 @ \$8- p/p (butler style for 30 minutes)

Choice of 5 @ \$15- p/p (butler style for 1 hour)

These prices reflect the *addition* to a dinner catering package

- Pigs in a Blanket
- Baked Spinach Pies
- Kale & Vegetable Dumplings
- Bruschetta
- Chicken & Lemongrass Spring Rolls

- BBQ Chicken Milanese
- Mac & Cheese Bites
- Pulled Pork Sliders
- BBQ Boneless Wings
- Mini Eggplant Rollatini

Gourmet Grand Buffet

\$80.00 Per person

Plus Tax & Tip

Minimum 40 Guests

Included

Liquor Package

***Premium Draft Beer, Wine,
Mixed Drinks, Martinis
& Soda
(3 hours)***

Add Ons

Passed Hors d'oeuvres

*served butler style for
1 hour - \$9.00p/p*

Pigs in a Blanket

Mac & Cheese Squares

BBQ Chicken Milanese

Pulled Pork Sliders

Kale & Vegetable Dumplings

Baked Spinach Pies

Jumbo Shrimp Cocktail Display

\$135-

60 Pieces

Grand Buffet

Salad

Wild Arugula, Crumbled Blue Cheese, Apples,
Sun Dried Cherries, Toasted Almonds, Honey Balsamic

Pasta *(choose 2)*

Penne ala Vodka (with or without meat)

Baked Ziti

Orechiette, Broccoli Raab, Crumbled Sausage, Garlic & Oil

Rigatoni Ragu, Pork Veal Sirloin, Creamy Basil Ricotta

Penne, Peas, Mushrooms, Sun Dried Tomatoes, Lemon E.V.O.

Chicken *(choose 1)*

Sautéed Chicken, Artichoke Hearts,

Sun Dried Tomatoes, White Wine

Chicken Marsala, Wild Mushrooms

Chicken Parmigiana

Chicken Milanese, Fresh Mozzarella & Tomatoes, Balsamic

Meat Selections *(choose 1)*

Marinated Pork Loin

Slow Roasted Prime Aged Sirloin

*** Roast Sliced Sirloin ***

\$8- Additional Charge per person

Seafood *(choose 1)*

Herb Roasted Salmon, Lemon Caper Beurre Blanc

Oreganata Crusted Tilapia

Tilapia Picatta

Mussels Oreganata

Mussels Fra Diavolo

Sides *(choose 2)*

Sautéed Vegetables - Carrots, Squash & Zucchini

Roasted Potatoes

Creamed Spinach

Garlic Mashed Potatoes

Dessert

Special Occasion Cake

(see page 7)

or

Brownies & Blondies

Cocktail Party Packages

Cocktail Party Package A \$61- 3hrs

Liquor Package
Premium Draft Beer, Wine,
Mixed Drinks & Martini

See draft list for details

Passed Hors d'oeuvres

butler style for 30 minutes

- Pigs in a Blanket
- Mac & Cheese Bites
- BBQ Chicken Milanese
- Pulled Pork Sliders
- Kale & Vegetable Dumplings
- Spinach Pies

Appetizer Platters

- Assorted Cheese Platter
- Spinach Dip & Tortilla Chips
- Hummus Platter

Warm Flatbread, Cucumbers, Carrots

- Croxley's World Famous Boneless & Classic Wings
(Hot, Medium or BBQ)
- Shrimp Cocktail
- Fried Calamari

Pasta

- Rigatoni ala Vodka
and

• Orechiette, Broccoli Raab &
Crumbled Sausage, Garlic & Oil

Wraps

- Grilled Chicken Caesar Wrap
- Avocado, Arugula, Mozzarella, Tomato,
Balsamic

Dessert

Brownies & Blondies

Cocktail Party Package B \$55- 3hrs

Liquor Package
Premium Draft Beer, Wine,
Mixed Drinks & Martini

See draft list for details

Passed Hors d'oeuvres

butler style for 30 minutes

- Pigs in a Blanket
- BBQ Chicken Milanese
- Mac & Cheese Bites
- Spinach Pies
- Kale & Vegetable Dumplings

Appetizer Platters

- Assorted Cheese Platter
- Spinach Dip & Tortilla Chips
- Croxley's World Famous Boneless & Classic Wings
(Hot, Medium or BBQ)

Pasta

- Rigatoni ala Vodka

or

• Orechiette, Broccoli Raab &
Crumbled Sausage, Garlic & Oil

Wraps

- Grilled Chicken Caesar Wrap
- Avocado, Arugula, Mozzarella, Tomato,
Balsamic

Dessert

Brownies & Blondies

THE
GARDEN

B a v a r i a n P r e t z e l B a r \$6 per person

Bavarian Pretzels
& Pretzel Bites

- Spicy Mustard
- Cheese Sauce

S l i d e r S t a t i o n \$7 per person

Cheeseburger
Trio of Cheese

Buffalo Chicken
Meatball

Appetizer Platters

Platters Serve 10-15 Guests

Jumbo Shrimp Cocktail Display \$135-
60 Pieces

Bavarian Pretzels Bites \$40-
Spicy Mustard & Warm Cheese Sauce

Tri Color Chips & Dips \$55-
Salsa Fresca, Guacamole, Sour Cream

Seasonal Vegetable Crudite Platter \$45-
Roasted Garlic & Artichoke Dip

Antipasti Platter \$85-
*Sweet & Spicy Soppressata, Salumi,
Provolone, Reggianito, Assorted Olives,
Roasted Red Peppers*

Spinach Dip & Chips \$45-

Mozzarella & Tomato Platter \$75-
Vine Ripened Tomatoes, Fresh Mozzarella

Fried Calamari \$80-
Spicy Marinara

Warm Flatbreads \$45-
Sun Dried Tomato & Roasted Garlic Hummus

Mozzarella Sticks \$50-
*24 Pieces
Spicy Marinara*

Sliders

30 Pieces - \$85-

•**Cheese Burger**
American Cheese & Pickles

•**Meatball,
Mozzarella, Marinara, Fresh Basil**

•**Buffalo Chicken,
Crumbled Blue Cheese Dressing**

•**Southwestern
Honey Mustard Chicken**

•**BBQ Pulled Pork**

Croxley's World Famous Buffalo Wings

(Hot, Med, Mild, BBQ) Bleu Cheese
50 Wings - \$69.00
100 Wings - \$139.00

Boneless Buffalo Wings
(Hot, Med, Mild, BBQ) Bleu Cheese
50 Wings - \$66.00
100 Wings - \$133.00

Buffalo Wing Sampler
Hot, BBQ, Habanero Mango & Red Hot Chili Power
25 of each
100 Wings - \$139.00

Brunch Catering Packages

Ideal Packages for Bridal Showers & Baby Showers

Package A Brunch Buffet

\$45- 3hrs

\$49- 4hrs

Egg Selection

French Toast

Bacon & Hash Browns

Salad

Pasta

Meat Selection

Brunch Breads

Coffee, Tea

Dessert Selection

All Brunch Packages Include

*Unlimited Champagne Punch,
Mimosas, Bloody Marys,
Coffee, Tea & Soda*

**••Add Red or White Sangria••
for \$8- Additional per person**

**••Add Wine & Tap Beer••
\$9.95 per person (3hours)
pricing added to brunch package only**

**Kids Price \$15.95-
(Ages 2-12)**

Package B Brunch Buffet

\$47- 3hrs

\$51- 4hrs

Egg Selection

French Toast

Bacon & Hash Browns

Salad

Pasta

Chicken

Meat Selection

Brunch Breads

Coffee, Tea

Dessert Selection

Selections

Pasta

(choose 1)

Penne ala Vodka

Rigatoni Pomodoro

Orechiette, Broccoli Raab,
Crumbled Sausage, Garlic & Oil

Ricotta Ravioli Caprese,
Fresh Mozzarella, Tomatoes, Basil

Penne, Grilled Chicken
Asparagus, Wild Mushroom Sauce

Dessert

(choose 1)

Special Occasion Cake

(see page 7)

or

Brownies & Blondies

Meat Selection

(choose 1)

Sliced Turkey, Cranberry Compote
BBQ Pork Shoulder
Roast Beef Au Jus

*** Marinated Butcher's Cut Steak *
\$8- Additional Charge per person**

Chicken

(choose 1)

Sautéed Chicken, Artichoke Hearts,
Sun Dried Tomatoes, Pinot Bianco Broth

Chicken Marsala
Wild Mushrooms

Chicken Parmigiana

Chicken Milanese Bruschetta,
Fresh Mozzarella & Tomatoes

Salad Selection

(choose 1)

Wild Arugula, Crumbled Blue Cheese,
Apples, Sun Dried Cherries,
Toasted Almonds, Honey Balsamic

Romaine, Parmigiano, Brioche
Croutons, Creamy Caesar

Mixed Greens, Chickpeas, Tomato,
Cucumber, Olives, Goat Cheese,
Scallions, Red Wine Vinaigrette

Egg Selection

(choose 1)

Scrambled Eggs & Cheese

Spinach, Tomato & Swiss Frittata

Potato, Egg & Cheddar Frittata

Brunch Additions

Each Platter Serves 10-15 Guests

•Omelet Station \$10 p/p•

Made to Order Omelets including
Fresh Vegetables,
Cheeses & Brunch Meats

Croissant & Bagel Platter \$40-

Warm Croissants & Bagels Cream Cheese
& Fresh Jam

Fresh Danish & Pastries \$50-

Fruit & Cheese Platter \$45-

Assorted Seasonal Fruits & Cheese

Assorted Quiche Platter \$48-

Assorted Mini Quiche (24 pieces)

Shrimp Cocktail Display \$135-

Seasonal Vegetable Crudite Platter \$45-

Roasted Garlic & Artichoke Dip

Warm Flatbreads \$45-

Hummus Dip

**THE
GARDEN**

Brunch Catering Packages

Package D Brunch

\$51- 3hrs

\$55- 4hrs

Platters to Begin *to begin*

Croissant & Bagel Platter

Warm Croissants & Bagels Cream Cheese
& Fresh Jam

Fruit & Cheese Platter

Assorted Seasonal Fruits & Cheese

Assorted Quiche Platter

Warm Flatbreads

Hummus Dip

Includes

*Unlimited Champagne Punch, Mimosas,
Bloody Marys,
Coffee, Tea & Soda*

**••Add Red or White Sangria••
for \$8- Additional per person**

**••Add Wine & Tap Beer••
\$11.95 per person (3hours)
pricing added to brunch package only**

Buffet

Egg Selection

French Toast

Bacon & Hash Browns

Salad

Pasta

Chicken

Meat Selection

Smoked Salmon

Brunch Breads

Coffee, Tea

Dessert Selection

Special Occasion Cake

(see page 7)

or

Brownies & Blondies



Weekend Shower Package

Below Package Includes

Champagne Punch, Mimosa and Bloody Mary Station

Soda, Coffee & Tea. Sangria or Draft Beer

(Include sangria & draft beer for \$4pp)

\$49- 3hrs

\$53- 4hrs

Begins with

Platters

Lemon Scented Hummus

Flatbreads & Cucumbers

Spinach, Sour Cream &

Gorgonzola Dip

Rustic Bread & Carrot Slices

Passed Hors d'oeuvres

Mini Grilled Cheese Sandwiches

Chicken & Lemongrass Spring Rolls

Baked Spinach Pies

Buffet

Assorted Wraps

Chicken Salad, Cucumber, Dried Cranberries

Avocado, Arugula, Mozzarella, Tomato, Balsamic

Pizza Flats

Caesar Salad with Grilled Chicken

BBQ Chicken & Cheddar

Pasta

Rigatoni ala Vodka, Shaved Reggiano

Mediterranean Salad,

Mixed Greens, Chic Peas, Tomato, Cucumber,

Olives, Goat Cheese, Scallions,

Red Wine Vinaigrette

Dessert

(choose 1)

Special Occasion Cake

(see page 7)

or

Brownies & Blondies



THE GARDEN AT CROXLEY'S

190 Main Street, Farmingdale, NY - 516-293-7700

www.Croxley.com

Special Occasion Cake Order Form

Type of Cake: Circle One

Sponge Devils Food Red Velvet Carrot Napoleon

Fillings:

Chocolate Mousse	Vanilla Custard	Chocolate Pudding	Chocolate Buttercream
Vanilla Mousse	Mocha	Cherry Preserve	Raspberry Preserve
Raspberry Mousse	Black Cherry	Lemon Cream	Mixed Fruit Preserve
Fresh Strawberry	Fresh Banana	Cannoli	

If More Than One Filling Circle the Following:

Layer By Layer (Everyone Gets Both When Cake is Cut)

Side By Side (Everyone Has to Choose Filling)

Icing: Circle One

Whipped Cream ButterCream Chocolate Mousse

Inscription:

Date of Event: _____

Name: _____