

AT CROXLEY'S
FARMINGDALE'S PREMIER
EVENT SPACE



Weekend Garden Party

Only Offered Saturday & Sunday Day and Sunday Evening

Buffet

Salad

Pasta

Chicken

Side

Side

\$56-

3 hour event

Unlimited St Germain Spritz, Cranberry-Aperol Spritz, Champagne Punch Soda, Coffee & Tea

Brownies and Blondies

Our Two Spaces

The Garden

For afternoon & evening events a minimum of 45 guests with a maximum of 100 (saturday evenings are a minimum of 50 guests)

The Loft

For afternoon and evening events a minimum of 25 guests with a maximum of 40

• Both Spaces offer Cocktail or Banquet seating, Private Bar

CONTACT US

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www.croxley.com
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Instagram The_garden_at_croxleys

ALL FINAL PAYMENTS WILL RECEIVE A 4% CASH OR CHECK DISCOUNT A \$150 ADMINISTRATIVE FEE WILL BE APPLIED TO EACH EVENT





Menu Selections

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

Pasta (choose 1)

Penne ala Vodka

Penne, Eggplant & Cherry Tomatoes

Orechiette, Broccoli Raab, Crumbled Sausage, Garlic & Oil

Ricotta Ravioli Caprese, Fresh Mozzarella, Tomatoes, Basil

Fusilli, Grilled Chicken, Tomato, Mozzarella, Garlic & Basil

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, Garlic & Oil Creamed Spinach

Rosemary Roasted Potatoes
Garlic Mashed Potatoes

Kids Price \$17.95-(Ages 2-12)

Additions Appetizer Platters

Platters Serve 10-15 Guests

Jumbo Shrimp Cocktail \$160-

Bavarian Pretzels Bites \$42-Spicy Mustard & Warm Cheese Sauce

Tri Color Chips & Dips \$57-Salsa Fresca, Guacamole, Sour Cream

Vegetable Crudite Platter \$47-Roasted Garlic & Artichoke Dip

Antipasti Platter \$89-

Sweet & Spicy Soppressata, Salumi, Provolone, Reggianito, Assorted Olives, Roasted Red Peppers

Fritti Platter \$73-

Fried Zucchini & Cheese Curds, Fried Mozzarella

Croxley's World Famous Buffalo Wings

(Hot, Med, Mild, BBQ) Bleu Cheese 50 Wings - \$72.00 100 Wings - \$145.00

Boneless Buffalo Wings

(Hot, Med, Mild, BBQ) Bleu Cheese 50 Wings - \$69.00 100 Wings - \$138.00

Buffalo Wing Sampler

Hot, BBQ, Habanero Mango & Red Hot Chili Power 25 of each (100 Wings - \$145.00)

Sliders

30 Pieces - \$88-

Cheese Burger

American Cheese & Pickles

Meatball

Mozzarella, Marinara, Fresh Basil

Buffalo Chicken,

Crumbled Blue Cheese Dressing

Southwestern

Honey Mustard Chicken

BBQ Pulled Pork

Mozzarella & Tomato \$78-

Vine Ripened Tomatoes, Fresh Mozzarella

Fried Calamari \$99-

Spicy Marinara

Warm Flatbreads \$47-

Sun Dried Tomato & Roasted Garlic Hummus

Mozzarella Sticks \$53-

24 Pieces Spicy Marinara

Fried Pickles \$57-

Baked Creamed Spinach & Artichoke Dip \$73-

Warm Tortilla Crisps

Hors d'oeuvres

Choice of 5 (\$8.50- p/p 30 minutes) (\$15.50- p/p (1 hour)

These prices reflect the addition to this package

- Pigs in a Blanket
- •Baked Spinach Pies
 - •Kale & Vegetable Dumplings
- •BBQ Chicken Milanese
 - •Mac & Cheese Bites
 - Pulled Pork Sliders
 - Bruschetta
- •Chicken & Lemongrass Spring Rolls
- •BBQ Boneless Wings

Desserts

Fresh Fruit Platter \$47 (serves 10-12)

Mini Fruit Kabobs \$25

dozen (min 2 dozen)

Cookie Platter \$25

(min 2 platters)
(24 per platter, chocolate chip, oatmeal, & Sugar)

- A deposit is required to secure the date of the event. The deposit amount is \$450 per event. A deposit can be made by: cash, credit card, company or personal check. Any returned checks will be subject to a \$50 fee.
- All final payments in the form of a check or cash will receive a 4% discount. Any returned checks will be subject to a \$50 fee. Credit card payments are also accepted at no discount.
- Administrative Fees \$150 Administrative Fee for all events
- Approximately four to five weeks prior to the event your menus must be finalized.
- Two weeks before the event, a meeting will be arranged to finalize floor plan and coordinate decor & logistics.
- The organizer is required to confirm the total number of guest in attendance five days prior to the day of the event. This final guest count will serve as the minimum number of guests which you will be billed for.
- The following taxes & charges will be added: 8.625% sales tax, 20% gratuity & \$150.00 administration fee.
- There is a \$30.00 Linen fee for tables (The Garden). Not required if no linens are needed.
- Wall damage will be subject to a fee of \$125 p/h maintenance charge for repairs. Excessive debris, including confetti & glitter, will be subject to an additional maintenance fee of \$100.
- In the event that you cancel the event at any time, the full deposit will serve as the cancellation fee.
- Any vendor who is contracted by the organizer to set up equipment or stay on premise for the event, is required to submit a COI.

This includes, photo booths set ups, musicians, artists & photographers.