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The GARDEN

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AT CROXLEY'S

FARMINGDALE'S PREMIER EVENT SPACE

Affordable & Stylish... One Wedding at a Time

Two All Inclusive,

One Stop Shop Special Wedding Packages for up to 100 guests Only - \$92.00 per person!!

(We can accommodate up to 150 guests in a cocktail setting).



September 2023

Includes.....

•Retractable Roof for a One of a Kind Open Air Experience

•4 Hour Drink Package ~ Unlimited Top Shelf Mixed Drinks, Wine, Beer (5 Hour Drink Package \$10 additional per person)

•Champagne Toast •Cocktail Style Event or Gourmet Buffet

•Custom Sheet Wedding Cake

 Freshly Baked Assorted Cookies / Coffee & Tea Service

•NO ADDITIONAL CHARGE FOR WEEKEND BOOKINGS

www.croxley.com

516.293.7700 190 Main Street, Farmingdale NY 11735

CONTACT US

catering.croxley@gmail.com Instagram -The_garden_at_croxleys

Gourmet Grand Buffet

Included

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

Antipasti to begin

Antipasti Platter

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

Spinach Dip & Chips

Vegetable Crudite Roasted Garlic & Artichoke Dip

Mozzarella & Tomato Vine Ripened Tomatoes, Fresh Mozzarella

Boneless BBQ & Buffalo Wings Blue Cheese

Add Ons

Passed Hors d'oeuvres served butler style for 1/2 hour - \$8.50p/p Pigs in a Blanket Mac & Cheese Squares BBQ Chicken Milanese Pulled Pork Sliders Kale & Vegetable Dumplings Baked Spinach Pies

Jumbo Shrimp Cocktail Display \$160-60 Pieces

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Grand Buffet

<u>Salad</u>

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

Pasta (choose 2)

Rigatoni 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, Fresh Mozzarella & Tomatoes, Balsamic

<u>Meat (choose 1)</u> Sliced BBQ Pork Loin Slow Roasted Prime Aged Sirloin

Seafood (choose 1) Herb Roasted Salmon, Lemon Caper Beurre Blanc Baked Filet of Sole Picatta or Oreganata Mussels Oreganata Mussels Fra Diavlo

Sides (choose 2)

Sautéed Vegetables - Carrots, Squash & Zucchini Rosemary Roasted Potatoes Creamed Spinach Garlic Mashed Potatoes

Dessert

Special Occasion Cake (see page 9) or Brownies & Blondies

Acclaimed Cocktail Party Antipasti Station

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

Spinach Dip & Chips

Vegetable Crudite - Roasted Garlic & Artichoke Dip

Croxley's World Famous Boneless & Classic Wings

(Choose 2 - Hot, Medium, BBQ, Red Hot Chili Power, Korean BBQ, Spicy Thai Coconut, Sweet Sriracha)

Jumbo Shrimp Cocktail

Mozzarella & Tomato - Vine Ripened Tomatoes, Fresh Mozzarella

Fried Calamari - Marinara

Passed Hors d'oeuvres

butler style for 45 minutes Pigs in a Blanket Mac & Cheese Squares BBQ Chicken Milanese Kale & Vegetable Dumplings Spinach Pies

<u>Sliders</u>

Southwestern Honey Mustard Chicken BBQ Pulled Pork Cheese Burger - American Cheese & Pickles

<u>Salad</u>

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

Pasta (choose 2)

Rigatoni 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, Fresh Mozzarella & Tomatoes, Balsamic

<u>Viennese Table</u>

THE GARDEN

Custom Sheet Cake (Tiered cake available at market price) Freshly Baked Assorted Cookies - Coffee & Tea Service

Appetizer Platters

Platters Serve 10-15 Guests

Jumbo Shrimp Cocktail Display \$160-

60 Pieces

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

Tri Color Chips & Dips \$57-

Salsa Fresca, Guacamole, Sour Cream

Seasonal 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

Mozzarella & Tomato Platter \$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

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

Bavarian Pretzel Bar *§6.50 per person*

Bavarian Pretzels & Pretzel Bits • Spicy Mustard • Cheese Sauce

<u>Croxley's World Famous</u> <u>Buffalo Wings</u>

(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

Slider Station \$7.50 per person

Cheeseburger Trio of Cheese

Buffalo Chicken Meatball

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Type of Cake: Circle One

Sponge Devils Food

Fillings:

Chocolate Mousse Vanilla Mousse Fresh Strawberry & Whipped Cream Cannoli

If More Then 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:_____

• A deposit is required to secure the date of the event. The deposit amount is \$1,000 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.