



The GARDEN

AT CROXLEY'S
FARMINGDALE'S PREMIER
EVENT SPACE



September 2023

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*



All final payments will receive a 4% cash or check discount.

A \$150 Administrative Fee will be applied to each event

CONTACT US

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Instagram -

[The_garden_at_croxleys](#)



Buffet Catering Packages

Package A Buffet \$39

Salad
Pasta
Chicken
Meat
Side
Side
Dessert Selection

Package B Buffet \$42

Salad
Pasta
Chicken
Meat
Seafood
Side
Side
Dessert Selection

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

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)

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 Bruschetta, Fresh Mozzarella & Tomatoes

Meat (choose 1)

Sliced BBQ Pork Shoulder

Honey Glazed Turkey

Rosemary & Garlic Sliced Roast Beef

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

Seafood (choose 1)

Mussels Oreganata

Mussels Fra Diavolo

Baked Filet of Sole Picatta or Oreganata

Herb Roasted Salmon, Basil Beurre Blanc

Sides (choose 2)

Sautéed Vegetables
Carrots, Squash & Zucchini

Sautéed Broccoli, Garlic & Oil

Creamed Spinach

Rosemary Roasted Potatoes

Garlic Mashed Potatoes

Dessert

Special Occasion Cake
(see page 9)

or

Brownies & Blondies

Liquor Packages

Premium Draft Beer, Wine & Soda (3 hours \$22.95 p/p)
See draft list for details

Mixed Drinks, Premium Draft Beer, Wine & Soda (3 hours \$24.95 p/p)

Martinis add \$4.50- p/p Champagne Toast add \$3.50- p/p

- shots not included
- Separate Beer & Liquor List for upper garden parties

Dinner Additions

Hors d'oeuvres

Choice of 5 @ \$8.50- p/p (butler style for 30 minutes)

Choice of 5 @ \$15.50- 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
- BBQ Chicken Milanese
- Mac & Cheese Bites
- Pulled Pork Sliders
- Bruschetta
- Chicken & Lemongrass Spring Rolls
- BBQ Boneless Wings

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

Baked Creamed Spinach & Artichoke Dip \$73-

Warm Tortilla Crisps

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-

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

Desserts

Mini Cannoli with Chocolate Chips \$31- dz (min 2 dozen)

Triple Chocolate Brownies \$31- dz (min 2 dozen)

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

Mini Fruit Kabobs \$25 dz (min 2 dozen)

Assorted Cookie Platter \$25-(min 2 platters)
(24 per platter, chocolate chip, oatmeal, & Sugar)

Tiramisu \$47- (half tray)

Banana Caramel Bread Pudding \$42- (half tray)

Gourmet Grand Buffet

\$83.00 Per person

Plus Tax & Tip Minimum 40 Guests

Included

Liquor Package

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

Antipasti to begin

Antipasti Platter

Sweet & Spicy Soppressata, Salumi,
Provolone, Reggiano, 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

Grand Buffet

Salad

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

Meat (choose 1)

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 Diavolo

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

Cocktail Party Packages

Cocktail Party Package A \$68- 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 Bruschetta

Tomato & Mozzarella, Roasted Pepper & Goat Cheese,

- 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

Focaccia

- Grilled Chicken, Roasted Peppers,
Mozzarella
- Avocado, Arugula, Mozzarella, Tomato,
Balsamic

Dessert

Brownies & Blondies

Cocktail Party Package B \$62- 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 Bruschetta

Tomato & Mozzarella, Roasted Pepper & Goat Cheese,

- 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

Focaccia

- Grilled Chicken, Roasted Peppers,
Mozzarella
- Avocado, Arugula, Mozzarella, Tomato,
Balsamic

Dessert

Brownies & Blondies

Bavarian Pretzel Bar

\$6.50 per person

- Bavarian Pretzels
& Pretzel Bites
- Spicy Mustard
 - Cheese Sauce

Slider Station

\$7.50 per person

- Cheeseburger
(Trio of Cheese)
- Buffalo Chicken
- Meatball

Brunch Catering Packages

Ideal Packages for Bridal Showers & Baby Showers

Package A Brunch Buffet

\$50- 3hrs

\$55- 4hrs

Egg Selection
French Toast
Bacon & Hash Browns
Salad
Pasta
Meat Selection
Brunch Breads

Coffee, Tea
Dessert Selection

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

All Brunch Packages Include

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

••Add Red or White Sangria••
for \$8.50- Additional per person

••Add Wine & Tap Beer••
\$10.50 per person (3hours)
pricing added to brunch package only

Package B Brunch Buffet

\$52- 3hrs

\$57- 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
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

Dessert

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

Meat Selection (choose 1)

Sliced BBQ Pork Shoulder
Honey Glazed Turkey
Rosemary & Garlic Sliced
Roast Beef
* Marinated Butcher's Cut Steak *
\$8- Additional Charge per person

Chicken (choose 1)

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

•Omelet Station \$10.50 p/p•
minimum 30 adults

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

Croissant & Bagel Platter \$42-

Warm Croissants & Bagels Cream Cheese
& Fresh Jam

Fresh Danish & Pastries \$73-

*Each Platter
Serves 10-15 Guests*

Fruit & Cheese Platter \$47-

Assorted Seasonal Fruits & Cheese

Assorted Quiche Platter \$50-

Assorted Mini Quiche (24 pieces)

Shrimp Cocktail Display \$155-

Seasonal Vegetable Crudite Platter \$47-

Roasted Garlic & Artichoke Dip

Warm Flatbreads \$47-

Hummus Dip

Brunch Catering Packages

Package D Brunch

\$56- 3hrs

\$61- 4hrs

Includes

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

••Add Red or White Sangria••
for \$8.50- Additional per person

••Add Wine & Tap Beer••
\$10.50 per person (3hours)
pricing added to brunch package only

Platters to Begin **to begin**

Croissant & Bagel Platter

Warm Croissants & Bagels Cream Cheese
& Fresh Jam

Fruit & Cheese Platter

Assorted Seasonal Fruits & Cheese

Warm Flatbreads

Hummus Dip

Buffet

Egg Selection

French Toast

Bacon & Hash Browns

Salad

Pasta

Chicken

Meat Selection

Brunch Breads

Coffee, Tea

Dessert

Special Occasion Cake
(see page 9)

or

Brownies & Blondies



Weekend Shower Package

Package Includes

*Champagne Punch, Mimosa and Bloody Mary Station
Soda, Coffee & Tea. Sangria or Draft Beer*

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

\$54- 3hrs

\$59- 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

Margherita
BBQ Chicken & Cheddar

Pasta

Rigatoni ala Vodka, Shaved Reggiano

Mediterranean Salad,
Mixed Greens, Chic Peas, Tomato, Cucumber,
Olives, Feta Cheese, Scallions,
Red Wine Vinaigrette

Dessert

Special Occasion Cake
(see page 9)

or

Brownies & Blondies





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Type of Cake: Circle One

Sponge Devils Food

Fillings:

Chocolate Mousse
Vanilla Mousse
Fresh Strawberry & Whipped Cream
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: _____

- 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.