



LUNCH MENU

FRESH MADE SANDWICHES

(All Sandwiches Served on Fresh Hoagie or Croissant with Lettuce, Tomato, Choice of 2 Side Items and a Beverage)

~ In House Roasted Turkey Breast with Aged Provolone Cheese and Fresh Sprouts ~

~ House Made Chicken Salad with Aged Vermont Cheddar Cheese ~

~ Honey Glazed Virginia Ham with Baby Swiss Cheese ~

~ White Albacore Tuna Salad with Baby Swiss ~

~ Slow Cooked Roast Beef with Provolone ~

(Your Choice o: Cranberry Mayonnaise, Dijon Mustard, Horseradish Cream, Deli Mustard, Herb Mayonnaise, or Pesto Mayonnaise)

SPECIALTY SANDWICHES

(Choice of 2 Side Items and a Beverage)

Fresh Baguette with Smoked Turkey, Bacon, Avocado, Lettuce, Micro Sprouts, Tomato and Herb Mayo

Mayport Shrimp Salad Sandwich made with Celery, Crisp Iceberg Lettuce, Vine Ripe Tomatoes, and Dill Mayonnaise served on a Croissant

Grilled Chicken Classic Caesar Wrap made with Marinated Chicken Breast, Romaine Lettuce, Grated Parmesan, and House Made Caesar Dressing

In House Smoked BBQ Sandwich with Pulled Pork or Beef Brisket Slow Cooked to Perfection with Maple Bourbon Sauce and a Fresh Onion Roll
(Allow 48 hour notice to prepare)

*** All menu items have a 10 person minimum.*



Classic Italian Deli Club with Hard Salami, Spicy Capicola, Prosciutto,
and Roasted Turkey served on House Made Focaccia
with Provolone Cheese and Pesto Aioli

TORTILLA WRAPS

(Choice of 2 Side Items and a Beverage)

Smoked Turkey Breast, Cheddar Cheese, Avocado, Sprouts,
Tomato and Spring Mix Wrapped in a Spinach Tortilla

Honey Glazed Ham, Boursin Cheese, Shredded Romaine,
and Vine-Ripe Tomatoes Wrapped in a Flour Tortilla

Albacore Tuna Salad, Mozzarella Cheese, Celery, Tomato,
and Romaine Wrapped in a Sun-Dried Tomato Tortilla

House Made Chicken Salad, Swiss Cheese, Shredded Lettuce,
and Vidalia Onion Wrapped in a Fresh Flour Tortilla

Premium Roast Beef, Aged Provolone Cheese, Sweet Red
Onions and Baby Spinach Wrapped in a Spinach Tortilla

Seasonal Vegetables Sautéed with Onions, Garlic, Baby Spinach,
Carrots, Mozzarella Cheese, Age Balsamic Vinegar, and
Spring Mix wrapped in a Sun-Dried Tomato Tortilla

*(Your Choice o: Cranberry Mayonnaise, Dijon Mustard, Horseradish Cream,
Deli Mustard, Herb Mayonnaise, or Pesto Mayonnaise)*

*** All menu items have a 10 person minimum.*



ACCOMPANIMENTS

(Choice of 1 Side Salad & Dessert or 2 Side Items)

SIDE ITEMS

Tossed Green Salad, Fresh Seasonal Fruit, Marinated Vegetables, Broccoli Salad, Pasta Salad, Mediterranean Red Lentils, Roasted Red Skin Potatoes, Potato Chips

ASSORTED DESSERTS

Gourmet Brownies, Rosemary Lemon Squares, Pecan Pie Bars, Fresh Baked Cookies

BEVERAGES

Choices include Bottled Water, Soda, and Sweetened or Unsweetened Iced Tea

ENTRÉE SALADS

(All Salads include Fresh Baked Bread, Dessert, and a Beverage)

CLASSIC CAESAR

Citrus Marinated Grilled Chicken Breast, Crisp Hearts of Romaine, Garlic Croutons, Parmesan Cheese, and House Made Caesar Dressing

THAI CHICKEN

Stir Fried Sesame Chicken with Field Greens, Julienne Asian Vegetables, Rice Noodles, Scallions, and Miso Soy Vinaigrette

BABY BLEU

Pan Seared Sirloin or Chicken Served Atop Tossed Field Greens, Mandarin Oranges, Strawberries, Spiced Pecans, Aged Gorgonzola, and Balsamic Vinaigrette

*** All menu items have a 10 person minimum.*



CHEF'S GARDEN
Catering & Events

EVERY DETAIL. EVERY TIME.

SALAD SAMPLER

Albacore Tuna, Chicken, and Tabouli Salads Served on Crispy Romaine Lettuce, Vine Ripe Tomatoes, Sprouts, Cucumber, and a Citrus Italian Dressing

SALAD NICOISE

Grilled Hawaiian Tuna, Poached Haricot Vert, Red Onions, Fresh Picked Dill, Black Olives and a Roasted Tomato Vinaigrette

BABY SPINACH SALAD

Tender Baby Spinach with Grilled Pork Tenderloin, Toasted Pine Nuts, Goats Cheese, and a Orange and Apple Wood Bacon Dressing

SIGNATURE DISHES

(All Entrées include Fresh Baked Bread, Dessert, and a Beverage)

Marinated Grilled Chicken Breast Served with Roasted Red Bliss Potatoes, Seasonal Vegetable Medley and Fresh Picked Herbs

Panko Crusted Chicken Breast with Caramelized Onions, Sautéed Baby Spinach, and Roasted Garlic Smashed Potatoes

Seared Sesame Chicken with Asian Style Vegetables, Cilantro, Citrus Jasmine Rice and a Ginger Hoison Glaze

*** All menu items have a 10 person minimum.*



PASTA DISHES

(All Dishes include Fresh Baked Bread, Dessert, and a Beverage)

Grilled Chicken Breast Marinated in Aged Balsamic served with Sautéed Vegetables, Tomatoes, Shallots, and Parmesan Cheese over Penne Pasta with a Light Herb Broth

Cheese Filled Tortellini with Roasted Chicken, Sautéed Spinach and Sun-Dried Tomatoes, Calamata Olives, and a Fresh Tomato Basil Sauce

Traditional Meat Lasagna with Ricotta, Mozzarella, Parmesan, Basil, and Roasted Garlic in between Layers of Fresh Pasta and a Vine Ripe Tomato Sauce

Vegetable Lasagna with Fresh Spinach, Sautéed Onions, Grilled Seasonal Vegetables, Ricotta, Mozzarella, and Parmesan Cheese Between Layers of Fresh Pasta Served with Béchamel Sauce

Creamy Fettuccini Alfredo with English Peas, Smoked Apple Wood Bacon, Rosemary, Parmesan Cheese, Oven Roasted Tomatoes, and a Savory Alfredo Sauce

*** All menu items have a 10 person minimum.*



SEAFOOD ENTRÉES

(All Entrées include Fresh Baked Bread, Dessert, and a Beverage)

Bourbon and Brown Sugar Glazed Scottish Salmon Served with Israeli Vegetable Couscous and White Wine Braised Fennel

Sautéed Mayport Shrimp with Artichoke Hearts, Capers, Roasted Peppers tossed with Angel Hair Pasta and Fresh Picked Herbs

Fresh Fish of the Day Roasted, Pan Seared, or Grilled Served with Poached Asparagus, Glazed Yukon Gold Potatoes with a Citrus Dill Butter
(Allow 72 Hour Notice)

SOUTHERN FAVORITES

Chicken Pie made with Fresh Carrots, Sweet Corn, English Peas, and Hand Picked Roasted Chicken in a Flakey Puff Pastry

Down Home Meatloaf served with a Vegetable Medley, Garlic Mashed Potatoes, and Mushroom Gravy

Grilled Boneless Pork Chops served with Maple Baked Apples, Fresh Green Beans, and Roasted New Potatoes

Herb Baked Chicken Smothered with Onions and Chicken Gravy served with a Corn Bread and Fresh Thyme Stuffing, Steamed Broccoli, and Carrots

Country Fried Steak served with Whipped Yukon Golden Potatoes, Steamed Vegetables, and Red Eyed Gravy

*** All menu items have a 10 person minimum.*



PERSONALIZE YOUR OWN BUFFET

*(10 Person Minimum; Choice of One Salad,
One Meat Selection, One Side Item, Dessert, and Fresh Baked Bread.
Items can be added at an additional fee)*

SALADS

- ~ Classic Caesar
- ~ Baby Spinach and Tomato
- ~ Tossed Baby Greens
- ~ Mediterranean Tomato and Olive
- ~ Marinated Cucumber and Onion
- ~ Fresh Selection of Seasonal Fruit

*Dressings Include Balsamic Vinaigrette, Raspberry Vinaigrette,
Citrus Italian Vinaigrette, Blue Cheese, or Dill Ranch*

MEAT SELECTION

- ~ Classic Chicken Parmesan
- ~ Slow Cooked Roast Beef with Aujus
- ~ Balsamic Glazed Grilled Chicken Breast
- ~ Soy Ginger Marinated Chicken Breast
- ~ Pepper Seared Sirloin Beef Tips
- ~ Beef Bourguignon with Roasted Shallots
- ~ Grilled Pork Loin with Maple Glazed Apples
- ~ Down Home Meatloaf with Mushroom Gravy
- ~ Sautéed Chicken Marsala with Wild Mushrooms
- ~ Oven Roasted Turkey Breast with Brown Gravy
- ~ Port Marinated London Broil with Caramelized Onions
- ~ Seared Pork Tenderloin with Bacon Onion Chutney

SIDE ITEMS

- ~ Oven Roasted Vegetable Medley
- ~ Grilled Squash and Eggplant
- ~ Rosemary Roasted Red Potatoes
- ~ Whipped Yukon Gold Potatoes
- ~ Sautéed Baby Spinach with Lemon
- ~ Wild Rice Pilaf with Shitake Mushrooms
- ~ Roasted Asparagus with Citrus Beure Blanc
- ~ Roasted Root Vegetables with Sage
- ~ Honey Glazed Baby Carrots
- ~ Steamed Broccoli and Tomatoes
- ~ Smashed Roasted Garlic Potatoes
- ~ Fresh Green Beans with Almonds
- ~ Penne Pasta with a Creamy Asiago Sauce
- ~ Three Cheese Macaroni Casserole
- ~ Basmati Rice with Lime and Cilantro
- ~ Cornbread Stuffing with Thyme and Corn



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DESSERTS

Rosemary Lemon Bars, Southern Pecan Squares, Assorted Fresh Baked Cookies, Key Lime Tarts with Vanilla Whipped Cream, Gourmet Chocolate Brownies with Cream Cheese Icing

THE CHEF'S GARDEN'S courteous and professional staff will happily deliver you catered Breakfast, Lunch, or Dinner to your Location of Choice. We do our best to accommodate last minute requests; however, it is best to give us as much advanced notice as possible. All menu items have a 10 person minimum.

*** PLEASE NOTE THAT CUSTOM MENUS ARE AVAILABLE UPON REQUEST. ****