

We Cater to your needs.....



Farm to Table Freshness



Grass Fed, Wild Caught, & All Natural Ingredients



"Our Chefs are passionate about food and want to help you celebrate life by sharing their fresh and flavorful delights representative of our market's multi-ethnic cuisines.

Let us help you design a unique menu that is fun, fresh, healthy, and affordable."

\$25 OFF
\$250 Catering Order

PLACE YOUR ORDER TODAY
561-386-4261

<http://ccgbb-org.webs.com/family-dinners-catering-menu>



Secret Garden Café, 410 E Boynton Beach
Boynton Beach, FL 33435, 561-752-8598

Deli Catered Meals for Family Dinners & Holiday Special Occasions

Your favorite hot entrée paired with your choice of two home-styled sides

Choose One Entrée 4 PERSON MINIMUM - Ask about Gluten-Free versions

Baked Ham	per person 8.99
BBQ Ribs (3 ribs)	per person 10.99
Beef Brisket, 3 slices pp (American in Mushroom Gravy or Jewish Traditional)	per person 10.99
Thick Braised Bone-in Pork Chops w/onions & mushrooms	per person 11.99
Citrus Poached Wild Caught Salmon, 6 oz pc	per person 11.99
Chicken Piccata, 3 pc pp	per person 8.99
Granny Smith's Apple Meatloaf	per person 10.99
Turkey or Rotisserie Italian Herbed Chicken	per person 8.99
Eggplant Parmesana	per person 8.99
Lasagna Roll-ups w/Spinach & Ricotta Marinara Sauce	per person 11.99
Meat Sauce	pp add-on 1.50

Choice of Two Sides - SIDES VARY BY SEASONAL AVAILABILITY

Mashed Potatoes & Gravy (or garlic roasted), sweet potato casserole
 Stuffing (cornbread or sage bread) - baked sweet potatoes or candied Yams
 Roasted Vegetables in Olive Oil w/fresh herbed Pesto (no nuts)
 Steamed Vegetables either individual or medley: Zucchini, Yellow Squash, Tomato, Broccoli, Cauliflower, Carrots, Green Beans, Carrots Vichy, Potatoes Latkes w/Applesauce (Jewish Tradition or American)
 Rice (Wild w/Sundried Tomatoes, Jasmine, Pilaf, and Brown Rice)
 Spaghetti Squash, plain or w/diced tomatoes, spinach in lemon butter sauce
 Garlic Roasted Red Mashed & Gravy - Garlic Bread - Choice of Salads - Fresh Green Beans or green bean casserole - Mac & Cheese - Asparagus

Platters available \$45, Apricot Baked Brie w/fruit & crackers
 - \$70 Sandwich Platters wraps or artisan breads, 10 cut in half w/10 cookies & 10 chips - \$13, Wings 16 pcs w/celery & blue cheese - \$35, Mini Grass Fed Sliders, 6 ea - \$49 Coconut Shrimp 1lb 16- 21 ct - \$29, 1 dz Jamaican Patties, beef or chicken - Dim Sum, chicken or pork - \$25, 30 ea Sushi Vegetable Rolls (cucumber Avocado & carrot) w/ginger dipping sauce

Salads - Small, \$25 - Medium, \$35 - Large, \$45

Cobb Salad - Potato Salad - Tuna Salad - Kale w/Peanut oil, rice wine vinegar - Italian Antipasti - Tabouleh - Mango Curry Chicken Salad - Quinoa Salad & Mango - Caesar - MG's Salad (Romaine, Genoa salami, green onions, topped w/roasted vegetables & gorgonzola dressing)

Desserts

3-Layer Carrot Cake	4.25pp	50 whole
Kugel		
Vegan Sticky Buns or Blueberry Muffins		
PIES: Apple, Cherry, Key Lime	3.25pp	18 whole

EVENT CATERING - Menu - Multi-Ethnic Cuisine: Jamaican - Italian - French - Vegan & Vegetarian - German - Jewish - Mediterranean
 Prime Rib, Lobster Mashed Potatoes, Roasted Lobster, Filet Mignon, Chicken Picotta, Grilled Salmon, Mahi Mahi, Tropical Ceviche - Crab or Lobster Cakes - Viennese Dessert Table

Call for an appointment to plan your next event 561-386-4261

Weddings & Rehearsal Dinner	VIP Dinners & Cocktail Parties
Holiday Parties	Marketing Events
Grand Openings Corporate Parties & Company Picnics	
Office Parties - Breakfast & Lunch - Box Lunches	