

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 which are 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

561-350-0473

<http://ccgbb.org/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-style sides

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

Special Vegan Options available upon request.

Baked Ham	per person 8.99
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 with capers,	per person 9.99
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

Choose 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 \$55, Apricot Baked Brie w/fruit & crackers
 - \$75 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
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 Piccata, Grilled Salmon, Mahi Mahi, Tropical Ceviche - Crab or Lobster Cakes - Viennese Dessert Table

Call for an appointment to plan your next event 561-350-0473

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