

## SUNDAY BRUNCH

### 10 PERSON MINIMUM

UNLIMITED MIMOSA, COFFEE, TEA, JUICE INCLUDED

**\$48 PER PERSON**

CHILDREN 10 AND UNDER HALF PRICE

CHILDREN 3 AND UNDER NO CHARGE

### Samples of Dishes

•Eggs Benedict, Scrambled Eggs, Fresh Pancakes, Bacon/  
Breakfast Sausage, Roasted Potatoes, fresh fruit

•Chef's choice of lunch foods

•Desserts, Breads, Cookies, Pastries, Cakes, Croissants,  
Danishes, and Bagels

## FULL OFF-PREMISE CATERING

Let The Garden Grill Bring The Party To You!

Offices, Homes or your own location

Call, our experienced catering  
specialists will assist all your needs!

Full Off-Premise Catering

Menu Available

## PARTY LIQUOR OPTIONS

PLEASE NOTE: LIQUOR PACKAGES DO NOT INCLUDE SHOTS, FROZEN DRINKS, SPECIALTY DRINKS

**BAR TAB:** ALL ALCOHOLIC BEVERAGES ORDERED ADDED TO YOUR BILL

**CASH BAR:** GUESTS ORDER AND PAY FOR DRINKS AT THE BAR

**HOUSE WINE & TAP BEER:** \$25 PER BOTTLE OF WINE AND \$22 PER  
PITCHER OF BEER

**UNLIMITED BEER AND WINE:** \$35 PER PERSON — 3 HOURS

**UNLIMITED WELL COCKTAILS:** \$35 PER PERSON — 3 HOURS

**UNLIMITED PREMIUM COCKTAILS:** \$50 PER PERSON — 3 HOURS

**UNLIMITED CHAMPAGNE PUNCH:** \$7.50 PER PERSON — 3 HOURS

**CHAMPAGNE TOAST:** \$5 PER PERSON

### ADDITIONAL INFORMATION

- FINAL PAYMENT FOR PARTY MUST BE IN CASH.**
- A NON-REFUNDABLE \$200 DEPOSIT IS TAKEN.**
- \$50 AMINATION FEE WILL BE ADDED TO YOUR BILL**
- GARDEN GRILL RESERVES THE RIGHT TO CHANGE ROOMS DEPENDING ON SIZE CHANGES OF PARTIES.**
  - ADDITIONAL HOUR +\$200**
  - ADDITIONAL PARKING AT LIBRARY**

### ROOM MINIMUMS

- |                            |                       |
|----------------------------|-----------------------|
| ■ VICTORIAN ROOM           | ■ 15-24 ADULT MINIMUM |
| ■ FIREPLACE ROOM           | ■ 20-25 ADULT MINIMUM |
| ■ GARDEN ROOM              | ■ 25-35 ADULT MINIMUM |
| ■ ROSE ROOM                | ■ 25 ADULT MINIMUM    |
| ■ LOFT (UPSTAIRS)          | ■ 40-65 ADULT MINIMUM |
| ■ FIREPLACE/VICTORIAN ROOM | ■ 40-45 ADULT MINIMUM |
| ■ GARDEN ROOM/ROSE ROOM    | ■ 50 ADULT MINIMUM    |



## On Premise Catering

**Birthdays**  
**Office Parties**  
**Rehearsal Dinners**  
**Showers**  
**Holiday Parties**  
**Christenings**  
**Social Events**  
**Retirements**

64 North Country Road,  
Smithtown, NY 11787

Phone (631) 265-8771

[www.thegardengrill.com](http://www.thegardengrill.com)

# BANQUET

**\$48 PER PERSON**

LITTLE GUESTS 3-10 YEARS: HALF PRICE—SEPARATE MENU  
PARTIES OF 10 PERSONS OR MORE

INCLUDES ASSORTED BREADS, SALAD CHOICE OF ENTRÉE,  
DESSERT, COFFEE, TEA, SODA (PEPSI OR DIET PEPSI)

**ADDITIONAL APPETIZERS +\$7 PER PERSON**

**CHOOSE 3:**

CHICKEN KABOBS, ARTICHOKE HEARTS, STUFFED MUSHROOMS,  
TOASTED RAVIOLI, CRISPY FRIED CALAMARI, BRUSCHETTA

**ADDITIONAL OPTIONS**

PASTA COURSE: PENNE ALA VODKA \$3.50 PER PERSON

FRUIT OR CHEESE PLATTER: \$4.00 PER PERSON

VEGETABLE PLATTER: \$3.00 PER PERSON

[ASK ABOUT BUFFET OPTIONS](#)

**SALAD**  
**ENTREES**

**CHICKEN PICCATA**

SEMI BONELESS CHICKEN BREAST IN A LEMON BUTTER WHITE WINE SAUCE WITH  
ARTICHOKE HEARTS AND CAPERS OVER SPINACH.

**PESTO ENCRUSTED FILET OF SALMON**

ENCRUSTED WITH PECAN AND ROASTED RED PEPPER PESTO. TOPPED WITH LEMON OIL  
TOSSED BABY ARUGULA AND SERVED WITH A SIDE OF RICE.

**SHORT RIB**

BRAISED BONELESS SHORT RIB IN A RED WINE ROSEMARY SAUCE, ASSORTED  
SEASONAL VEGETABLES AND GARLIC MASHED POTATOES.

**PORK SHANK**

SLOW COOKED IN A MUSHROOM RED WINE SAUCE, SIDE OF GARLIC MASHED POTATOES.

**CAMPANELLA ALA VODKA**

CAMPANELLA PASTA TOSSED IN OUR HOMEMADE SIGNATURE ALA VODKA SAUCE

**DESSERT**

*HOUSE DESSERTS INCLUDED*

# PREMIUM BANQUET

**\$65 PER PERSON**

LITTLE GUESTS 3-10 YEARS: HALF PRICE — SEPARATE MENU  
PARTIES OF 10 PERSONS OR MORE

INCLUDES ASSORTED BREADS, SALAD CHOICE OF ENTRÉE,  
DESSERT, COFFEE, TEA, SODA (PEPSI OR DIET PEPSI)

**ADDITIONAL PREMIUM APPETIZERS +\$10 PER**

**PERSON**

**CHOOSE 4:**

SEA SCALLOPS WRAPPED WITH PROSCIUTTO, BAKED CLAMS, BUFFALO  
CALAMARI, ROASTED ASPARAGUS CROSTINI, COCONUT SHRIMP, MINI  
CRAB CAKES, FILET MIGNON KABOBS

**ADDITIONAL OPTIONS**

PASTA COURSE: PENNE ALA VODKA \$3.50 PER PERSON

FRUIT OR CHEESE PLATTER: \$4.00 PER PERSON

VEGETABLE PLATTER: \$3.00 PER PERSON

[ASK ABOUT BUFFET OPTIONS](#)

**SALAD**  
**ENTREES**

**LOBSTER AND SHRIMP CAPELLINI**

SOUTH AFRICAN LOBSTER TAIL, BABY SHRIMP, AND CRAB MEAT, CREAMY PICK SAUCE  
WITH ASPARAGUS TIPS AND CAPELLINI PASTA.

**FILET MIGNON AU POIVRE**

8OZ GRILLED FILET MIGNON, BRANDY PEPPERCORN SAUCE, GARLIC MASHED POTATOES.

**COUNTRY FRENCH CHICKEN**

SAUTEED BONELESS CHICKEN BREAST, ASSORTED MUSHROOMS, SUN DRIED TOMATOES  
AND SPINACH, MADERIA WINE SAUCE, GARLIC MASHED POTATOES.

**PAN SEARED CHILEAN SEA BASS**

LIGHTLY BLACKENED, MEDITERRANEAN FARRO SALAD,  
OLIVE OIL LEMON GARLIC DRIZZLE.

**ROASTED DUCK**

ROASTED 1/2 DUCK, APPLE NUT STUFFING, BLUEBERRY PORT REDUCTION

**DESSERT**

*HOUSE DESSERTS INCLUDED*

# BABY & BRIDAL SHOWER

**\$48 PER PERSON**

LITTLE GUESTS 3-10 YEARS: HALF PRICE— SEPARATE MENU  
PARTIES OF 10 PERSONS OR MORE

INCLUDES ASSORTED BREADS, SALAD

CHOICE OF ENTRÉE,

COFFEE, TEA, SODA (PEPSI OR DIET PEPSI), UNLIMITED CHAMPAGNE PUNCH

**ADDITIONAL APPETIZERS +\$7 PER PERSON**

**CHOOSE 3:**

CHICKEN KABOBS, ARTICHOKE HEARTS, STUFFED MUSHROOMS,  
TOASTED RAVIOLI, CRISPY FRIED CALAMARI, BRUSCHETTA OR

**ADDITIONAL OPTIONS**

PASTA COURSE: PENNE ALA VODKA \$3.50 PER PERSON

FRUIT OR CHEESE PLATTER: \$4.00 PER PERSON

VEGETABLE PLATTER: \$3.00 PER PERSON

[ASK ABOUT BUFFET OPTIONS](#)

**SALAD**  
**ENTREES**

**LOBSTER RAVIOLI**

IN A CREAMY PINK SAUCE, WITH SMOKED SALMON, BABY SHRIMP, BLACK  
OLIVES AND SUNDRIED TOMATOES.

**CHICKEN FRANCAISE**

CHICKEN SAUTÉED IN A LEMON BUTTER WINE SAUCE, SERVED WITH RICE.

**PENNE ALA VODKA**

PENNE PASTA TOSSED IN OUR HOMEMADE SIGNATURE ALA VODKA SAUCE

**PESTO ENCRUSTED FILET OF SALMON**

ENCRUSTED WITH PECAN AND ROASTED RED PEPPER PESTO. TOPPED  
WITH LEMON OIL TOSSED BABY ARUGULA AND SERVED WITH A SIDE OF  
RICE.

**SLICED N.Y. SHELL STEAK AU POIVRE**

TOPPED WITH A BRANDY PEPPERCORN SAUCE. SERVED WITH GARLIC  
MASHED POTATOES.

**DESSERT**

*INCLUDES PERSONALIZED OCCASION CAKE (ALPINE BAKERY)*

\*Consuming raw or undercooked meats, fish, shellfish or fish eggs may increase  
your risk of food borne illness, especially if you have certain medical conditions\*