

## SUNDAY BRUNCH

### 10 PERSON MINIMUM

BOTTOMLESS MIMOSA. COFFEE, TEA, ORANGE JUICE INCLUDED

\$45 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

•Stuffed Shrimp/Lobster Ravioli, Penne ala Vodka, Baby Back Ribs, fresh vegetables

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

## 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:** \$25 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

\$50 AMINATION FEE WILL BE ADDED TO YOUR BILL

CREDIT CARD FEE IS 3.5%

20% GRATUITY WILL BE ADDED TO PARTY'S

■ VICTORIAN ROOM ■ 15 MIN- 24 MAX

■ FIREPLACE ROOM ■ 25 MIN- MAX

■ GARDEN ROOM ■ 25 MIN- 38 MAX

■ ROSE ROOM ■ 25 MIN- 38 MAX

■ LOFT (UPSTAIRS) ■ 35 MIN- 60 MAX

■ FIREPLACE/VICTORIAN ROOM ■ 35 MIN- 50 MAX

■ GARDEN ROOM/NEW ROOM ■ 50 MIN- 75 MAX

### PLEASE NOTE!

■ FINAL PAYMENT FOR PARTY MUST BE IN CASH.

■ A NON-REFUNDABLE \$200 DEPOSIT IS TAKEN.

■ GARDEN GRILL RESERVES THE RIGHT TO CHANGE ROOMS

■ DEPENDING ON SIZE CHANGES OF PARTIES.

■ ADDITIONAL HOUR +\$200

■ ADDITIONAL PARKING AT LIBRARY



## 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

# 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 OR BAKED  
CLAMS

### 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

INCLUDED

ALL OCCASION CAKES FOR ADDITIONAL \$2.50 PER PERSON

# PREMIUM BANQUET

## \$58 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 ENTRÉE

##### JEWELS OF THE SEA

SEA SCALLOPS, JUMBO SHRIMP AND MUSSELS WITH SPINACH AND ROASTED RED PEPPERS SAUTÉED IN A WHITE WINE SAUCE OVER LINGUINI PASTA

##### STUFFED SALMON

SHRIMP AND CRAB MEAT STUFFED FRESH FILET OF SALMON WITH GARLIC AND OIL.  
SERVED WITH A SIDE OF RICE.

##### SAUSAGE ORECCHIETTE

CRUMBLIED ITALIAN PORK SAUSAGE, WITH BROCCOLI RABE TOSSED IN A LIGHT  
TOMATO SAUCE WITH ORECCHIETTE PASTA.

##### N.Y. SHELL STEAK AU POIVRE\*

12 oz N.Y. SHELL STEAK TOPPED WITH PEPPERCORN SAUCE SERVED WITH VEGETABLES  
AND GARLIC MASHED POTATOES.

##### CHICKEN CHAMPIGNON

BONELESS CHICKEN BREAST SAUTÉED IN A MADEIRA WINE SAUCE, WITH ASSORTED  
MUSHROOMS, ROASTED RED PEPPERS AND SPINACH, TOPPED WITH MELTED FONTINA  
CHEESE. SERVED WITH CAPPELLINI PASTA.

#### DESSERT

ALL OCCASION CAKES FOR ADDITIONAL \$2.50 PER PERSON

# BABY & BRIDAL SHOWER

## \$45 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 BAKED CLAMS

### 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 ENTRÉE

##### 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.

INCLUDES PERSONALIZED OCCASION CAKE (ALPINE BAKERY)