

## SUNDAY BRUNCH

### 10 PERSON MINIMUM

UNLIMITED MIMOSA, COFFEE, TEA, & ORANGE JUICE

**\$48 PER PERSON**

CHILDREN 10 AND UNDER HALF PRICE

CHILDREN 3 AND UNDER NO CHARGE

### SAMPLE

- Flatbreads, Salads, Pasta Salads, Potato Salads
- Eggs (Benedict & Scrambled), Pancakes, Bacon/ Sausage, Roasted Potatoes, Fresh Fruit
- Chef's choice of lunch foods (Ala Vodka, Chicken Dish, Seafood Dish, Meat Dish)
- Desserts, Breads, Cookies, Pastries, Cakes, Croissants, Danishes, and Bagels

## 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
- AN ADDITIONAL \$200 IS CHARGED IF TWO ROOMS ARE REQUESTED TOGETHER
  - ADDITIONAL PARKING AT LIBRARY

### ROOM MINIMUMS

- |                            |                       |
|----------------------------|-----------------------|
| ■ FIREPLACE ROOM           | ■ 20-25 ADULT MINIMUM |
| ■ VICTORIAN ROOM           | ■ 15-24 ADULT MINIMUM |
| ■ FIREPLACE/VICTORIAN ROOM | ■ 40-45 ADULT MINIMUM |
| ■ GARDEN ROOM              | ■ 25-35 ADULT MINIMUM |
| ■ ROSE ROOM                | ■ 25-38 ADULT MINIMUM |
| ■ GARDEN ROOM/ROSE ROOM    | ■ 50-70 ADULT MINIMUM |
| ■ LOFT (UPSTAIRS)          | ■ 40-65 ADULT MINIMUM |



## On Premise Catering

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

64 North Country Road

Smithtown, NY 11787

Phone (631) 265-8771

www.thegardengrill.com

*Final payment for party MUST be in cash.*

### 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**

# BANQUET

## \$50 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

### ADDITIONAL APPETIZERS +\$7 PER PERSON

#### CHOOSE 3:

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

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

##### SHORT RIB (GF)

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

##### SHRIMP RISOTTO (GF)

BUTTERNUT SQUASH, PARMESAN RISOTTO, TOPPED WITH ROSEMARY SAUCE, ASSORTED SEASONAL VEGETABLES AND 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

### 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

#### ENTRÉES

##### 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 (GF)

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 (GF)

LIGHTLY BLACKENED, MEDITERRANEAN QUINOA 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, UNLIMITED CHAMPAGNE PUNCH

### 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

#### SALAD

#### ENTRÉES

##### 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 (GF)

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 (GF)

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

#### DESSERT

*INCLUDES PERSONALIZED OCCASION CAKE (ALPINE BAKERY)*