

Catering By



At Coles Garden

We are excited to present you with our many food options here at Coles Gardens. Our all inclusive packages come with your choice of five appetizers or a dinner buffet to include: a salad, entrée, starch, vegetable and bread with butter.

\$25.00 per person

From there you can:

Add more hors d'œuvres to the appetizer buffet

Add hors d'œuvres to your dinner buffet

Upgrade to a plated and served dinner

Add hors d'œuvres to a plated dinner



Appetizers



All appetizer buffets come with fruit & cheese display, crudite with dip and choice of three appetizer options.

Egg Rolls

Your choice of Southwest Chicken, Shrimp & Pork with Dipping Sauce

Miniature Meatballs (choice of up to three)

Italian Meatballs with Marinara
Asian Glazed Meatball
Turkey Meatball with a Yogurt Sauce
Chicken Meatball with Sundried Tomato Basil

Stuffed Mushrooms (choice of up to three)

Spicy Italian Sausage & Mozzarella
Herbed Cream Cheese
Spinach, Cheese & Pine Nuts
Sundried Tomato Basil

Peel & Eat Shrimp

with a Gazpacho Cocktail Sauce

Assorted Mini Quiche

Spinach & Swiss, Cheddar & Bacon

Stuffed Phyllo Cups (choice of up to three)

Artichoke, Olive & Boursin Mousse
Roasted Vegetable Compote
Chicken, Leek & Gruyere Cheese
Shrimp Salad
Chicken, Spinach & Pine Nut

Dips & Chips (choice of up to three dips)

Roasted Onion Dip
Spinach & Artichoke Dip
Apricot Goats Cheese Dip
Roasted Red Pepper Hummus
Baba Ganoush

Assorted Petite Sandwiches

Chicken Salad, Provolone & Turkey, Roast Beef & Cheddar, Ham & Swiss and Shrimp Salad

Assorted Grilled Kabobs

Beef & Chicken

Tomato Bruschetta

Diced Roma Tomato, Fresh Basil, Garlic & Extra virgin Olive Oil, Served on "Cookies"

Caprese Salad

Skewered Fresh Mozzarella, Cherry Tomato & Basil with Balsamic Reduction

Whipped Potato Bar

Whipped Yukon & Sweet Potato served with choice of ten toppings:

Shredded Cheddar, Blue Cheese Crumbles, Sour Cream, Green Onions, Bacon Bits, Steamed Vegetables, Horseradish, Marinara Sauces, Fried Onions, Diced Tomatoes, Pulled Pork, Butter, Chopped Ham, Cracked Pepper, Caramelized Onion, Basil Pesto, Country Gravy, Jalapenos, Sausage, Tomato Bruschetta, Creamed Corn, Brown Sugar and Marshmallow

Pile of Empanadas

Assortment of Empanadas Stuffed with Potato & Chorizo, Beef & Pork

Trio of "Cookies" (Bite Sized Savory Appetizer)

Mediterranean Cookies with Kalamata Olives, Capers, Red Onion & Feta Cheese

Salmon & Goat Cheese Cookies

Barbeque Chicken Cookies with Pulled Pork Barbeque Chicken topped with Smoked Gouda

The Gangster Cookies with Italian Sausage & Sweet Onions with Pomodoro & Parmesan Cheese

Crab Dip Cookies with Crab, Horseradish, Cream Cheese & Chives

Shrimp and Spinach Cookies topped with Parmesan

Please ask us about Chef Carving Stations & Live Action Stations!



Dinner



Select One Salad

House Salad Romaine with julienned Carrots, Tomatoes & Cucumbers, served with Red Wine Vinaigrette

Caesar Salad Tender Hearts of Romaine with Homemade Garlic Croutons, Shaved Parmesan Cheese and Classic Caesar Dressing

Better Garden Greens with 'More Stuff' Mache, Radicchio, Oak Leaf, Mizuna with Grilled Pears, Spiced Walnuts, Roquefort, Bacon & Balsamic Vinaigrette

Select One Accompaniment

Yukon Gold Mashed Potato with your choice of Cheddar Cheese, Smoked Gouda or Horseradish

Red Potatoes with Herbed Butter

Spanish Rice

Rice Pilaf

Couscous (hot or cold)

Select One Vegetables

Fresh Broccoli steamed or roasted

Assorted Grilled Vegetables

Southern Green Beans with Bacon and Onions

Sautéed Squash & Eggplant with Pomodoro Sauce

Sautéed Mushrooms with sweet Onions

Herb Roast Root Vegetables

Grilled & Chilled Vegetable Platter with a Balsamic Drizzle

Corn on the Cob

Dinner Buffet Menu Cont'd

Select One Entree

Stuffed Pork stuffed with Spinach, Provolone & Pine Nuts

Chicken Breast can be prepared the following ways; with Lemon, Herbs & Olive Oil, Pan Roasted with rich and hearty Bordelaise, Fruit Salsa, Sweet Marsala Mushroom Sauce or Crispy Parmesan

Roasted Turkey served with Brown Gravy, Cranberry Sauce and Basil Aioli

Baron of Beef roasted & sliced, served with a choice of Au Jus, Horseradish Sauce or Roasted Red Onion Jam

Flat Iron Steaks sliced & served with your choice of Brandy Peppercorn Sauce or Ancho Crusted with a Mango Salsa

Roasted Sirloin Port Wine marinate with Toasted Walnuts

Stuffed Baked Sole can be prepared the following ways; Garlic Spinach with Lemon Chive Cream Sauce, Herbed Stuffing with Country Gravy, Lemon & Olive Oil, Pan Roasted with rich and hearty Bordelaise, or topped with a Fruit Salsa

Stuffed Roasted Peppers stuffed with Couscous, Goat Cheese, Pine Nuts & Spinach

Lasagna your choice of Beef or Spinach & Mushroom

Pasta Duo (your choice of two Pasta, two Sauces, Chicken or Meatball)

Pesto Cream with Pine Nuts Reggiano Parmesan, Sundried Tomatoes & Basil

Alfredo rich Cream Sauce with Cracked Black Pepper, Butter & Reggiano Parmesan

Pomodoro a light Tomato, Basil & Garlic Sauce

Primavera Garlic & a light Olive Oil Sauce tossed with Fresh Vegetables

Bolognese a Stout Meat Sauce with Pancetta, Pork, Sausage & Beef with generous amounts of Borolo & Toasted Garlic

Add Second Entrée for \$3 per person

Please ask us about Chef Carving Stations or Live Actions Stations!