

## **Garlic Rose - On Site Catering Menu**

### **Accommodation**

65 People in our downstairs Private Room &

100 People in our Main Dining Room

All packages are available as a buffet for an additional \$3 PP

### **\$31.00 Per Person- Please add 7% Tax & 20% Service Charge**

One Salad Choice

Three Entrees Choices

Soda, Coffee, & Tea Service

Special Cake for the Occasion

Available Monday – Friday

Luncheon Only

### **\$35.95 Per Person- Please add 7% Tax & 20% Service Charge**

One Appetizer Choice

One Salad Choice

One Pasta Choice

Two Entrees Choices

Soda, Coffee, & Tea Service

Cannolis or Special Cake for the Occasion

### **\$38.95 Per Person- Please add 7% Tax & 20% Service Charge**

Two Appetizer Choices

One Salad Choice

One Pasta Choice

Three Entrees Choices

Soda, Coffee, & Tea Service

Cannolis or Special Cake for the Occasion

To add an additional Appetizer \$4.00

### **APPETIZERS**

#### **Artichoke Hearts Del Destino**

Egg battered hearts sautéed with capers and red bell peppers in a garlic lemon basil veloute sauce.

#### **Eggplant Rollatine**

Fresh breaded eggplant filled with ricotta cheese & topped with a roasted garlic pomodoro sauce.

**Garlic Angels on Horseback (\$8.00 per Person Extra)**

Gulf shrimp stuffed with lump crab meat and wrapped with apple smoked bacon. Baked and served with arugula topped with tomatoes, red onion and balsamic glaze.

**Garlic Festival Stuffed Mushrooms**

Stuffed with sweet Italian sausage, roasted garlic, red peppers, bread crumbs, fresh basil and oregano. Served over a sun-dried tomato, garlic marsala cream sauce.

**Garlic Shrimp**

A Spanish Favorite

**Spanish Chorizo**

Spanish sausage sautéed in garlic & white wine

**Fresh Mozzarella, Roasted Red Peppers**

**SALADS**

**California Mixed Greens**

Mixed greens with red onions, tomatoes, and croutons. With our house dressing.

**Caesar Salad**

Hearts of Romaine tossed with crisp croutons, black pepper, aged romano cheese and our roasted garlic Caesar dressing.

**PASTAS**

**Penne Putanesca**

Tossed with an aromatic sauce of garlic, olive oil, sweet onions, red peppers, plum tomatoes, anchovies, capers, olives, basil and oregano (Anchovies may be omitted if desired)

**Penne Carbonara**

Tossed with fresh green peas, delicious apple smoked bacon n a garlic basil parmesan cream sauce.

**Garlicious Rigatoni**

Tossed with garlic, mushrooms and sun-dried tomatoes in a tasty marsala cream sauce with fresh oregano and basil.

**Garlic Vodka Rigatoni**

Tossed with fresh peas in a basil vodka sauce.

## **ENTREES**

### **Chicken Francaise**

Boneless breast dipped in egg & sautéed in a white wine lemon caper butter sauce.

### **Chicken Marsala**

Tender breast of chicken sautéed with fresh garlic and wild mushrooms in a marsala demi-glaze. Served with our famous Gilroy potatoes.

### **Stacked Chicken**

Boneless breast sautéed with sun-dried tomatoes, fresh garlic, basil, in a lemon veloute sauce, with melted brie. Served with our famous Gilroy potatoes.

### **Apple Cider Center Cut Pork Chop**

With apples, garlic, & sundried cranberries in an apple cider demiglaze.

### **Salmon with Garden Dill Sauce**

Broiled with a garlic dill, white wine lemon veloute sauce, served with seasoned yellow rice.

### **Broiled Salmon with Mango Salsa**

Seasoned salmon with a lemon veloute sauce, served over a refreshing tri-color mango, pineapple, red onion and pepper salsa. Served with seasoned yellow rice.

### **Salmon St. Michelle**

Broiled fillet topped with fresh garlic, fennels, capers and roasted red peppers in a lemon veloute sauce.

### **Penne Vodka Bolognese**

Fresh ground veal, pork and beef in a fresh garlic vodka sauce with sweet onions and mushrooms.  
Tossed with penne pasta

### **Cavatelli Sweet Italian Sausage ala Momma**

Fresh ground veal, pork and beef in a fresh garlic vodka sauce with sweet onions and mushrooms.  
Tossed with penne pasta

### **Gnocchi, Hot Cherry Peppers & Sweet Italian Sausage**

Fresh potato dumpling tossed with olive oil, fresh garlic, broccoli, hot cherry peppers & sweet Italian sausage.

### **Garlic Angel with Shrimp**

Tender shrimp sautéed with fresh garlic, olive oil, white wine, fresh basil and oregano, olives and grape tomatoes over angel hair.

### **Shrimp Scampi**

Shrimp broiled in a garlic and white wine butter sauce with fresh basil and oregano.

## **Veal Parmesean**

A Classic

## **EXTRAS**

### **Filet Mignon Medallions With a Balsamic Truffle Demiglaze 14.00**

Seared medallions with sautéed garlic shallots, bell peppers and mushrooms in a white truffle oil balsamic demiglaze.

### **Filet Mignon Medallions Au Poivre 14.00**

Tender medallions of beef tenderloin sautéed fresh garlic, green pepper corn and onions in a brandy Dijon cream sauce. Served with our famous Gilroy potatoes.

### **Roast Rack of Lamb 12.00**

Whole New Zealand Rack of Lamb marinated in our robust red wine garlic marinade and baked with a garlic rosemary crust. Served over red wine demi glaze & garlic mashed potatoes.

### **Garlic Rose Crab Cakes 12.00**

Jumbo lump crab meat mixed with roasted red peppers, sweet onions, celery, garlic and old bay seasoning. Baked to a golden brown and served with remoulade sauce. Served with our famous Gilroy potatoes.

## **BEVERAGES**

### **Consumption Bar**

Run a tab on all beverages or specify what to run a tab for and cash bar for rest.

### **Cash Bar**

Guests pay for their own drinks

### **Beer, Wine, Sangria**

#### **\$20 per adult (40 adult person minimum)**

Domestic & Imported Bottled Beer

Chardonnay, Pinot Grigio, Pinot Noir, Cabernet

Sangria - Red, White, Blue or Peach