

LIGHTED GARDENS CATERING

(260) 622-4023 ~ www.lightedgardens.com

HORS D OEUVRE PARTY TRAYS

The prices listed below are priced either per person or trays with 50 pieces/servings.

Also listed are our recommended portion sizes to help you with your ordering and event planning.

Trays served at Lighted Gardens are presented on elegant silver or glass trays (chilled items) or ornate chafing units (hot items). Carry-Out orders are presented on black disposable trays with snap on clear dome lids (chilled items) or Aluminum Foil Pans & Lids (hot items).

Chafing units are available for rent for off premises events.

Trays may be ordered in ½ sizes for smaller events.

For Delivery Service: See Page # 6

Please add 7% Indiana State Sales tax if applicable

For events at Lighted Gardens, please add the appropriate Room Charge

Call our Sales Office at (260) 622-4023 for availability on our catering schedule.

All orders must be placed at least 48 hours in advance for optimum service and quality.

Food code: (V)= Vegetarian, (GF)= Gluten Free, (VGF)= Vegetarian and Gluten Free)

SIGNATURE HORS D OEUVRES

UNIQUE ITEMS, AVAILABLE ONLY FROM LIGHTED GARDENS

Smokies Wellington (served Hot): Juicy Smoked Sausages wrapped in flakey pastry...then baked with a brown sugar, honey, and pecan glaze. Oh my! These taste just like candy! (We recommend 3-4 per guest).

Per Person: 3.75 Tray Price 59.45

Smoked Turkey Croissants with Cranberry Mayonnaise (served Chilled): A Lighted Gardens signature item. Tender lean sliced Smoked Turkey, topped with a cranberry mayonnaise, and served inside a flaky miniature croissant. A unique and tasty appetizer sandwich! (We recommend 1½ to 2 Sandwiches per guest).

Per Croissant: 2.25 Tray Price 104.45

Marinated Antipasto Kebob (served Chilled): A great Italian appetizer! Genoa Salami, Mushrooms, Grape Tomato, Olive, and Green Pepper are threaded onto a bamboo skewer, and then marinated in a classic Italian Marinade. Dusted with grated parmesan cheese for an added touch. (We recommend a tray that will serve 50 guests).

Per Kebob: 1.95 Tray Price 92.25

Cucumber Sandwiches (served Chilled): You have always heard about them, well here they are! A fresh blend of crisp cucumbers, cream cheese, and herbs. Served in the traditional style of crust-less finger sandwiches. A great appetizer for the vegetarians in your crowd. Noticeably light and appealing. (We recommend 2 sandwiches per guest). **(V)**

Per Sandwich: 1.85 Tray Price 87.85

Cheese Ball (served Chilled): What is a party without a Cheese Ball? Your Choice: Cheddar-Bacon Cheese Ball rolled in Pecans, or our White Cheese Ball with Onion (garnished with olives) Served with assorted crackers. (We recommend one Cheese Ball for every 50 guests).

Per Guest: 1.25 Tray Price 59.25

Crab “Stars” (served Hot): Creamy Crab Meat filling inside a Puff Pastry “star” this has all the flavors of Crab Rangoon. (We recommend 2 per guest).

Per Person	3.25	Tray Price	77.25
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Buffalo Chicken “Stars” (served Hot): Flakey Puff Pastry with a filling of Classic Buffalo Chicken Dip and a sprinkle of Bleu Cheese. (We recommend 2 per guest).

Per Person	3.25	Tray Price	77.25
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Crab Caliente (served Hot): Another signature Lighted Gardens favorite! A Spanish style dish that will please any palate. A combination of Cream Cheese, Crab Meat, Tomatoes, Jalapenos and Onion. Comes with assorted crackers. (The tray price listed will serve 50 guests).

Per Person	1.75	Tray Price	80.75
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Won Ton Cups: Crispy won-ton cups filled with a choice of filling (We recommend one tray for every 50 guests).
Tropical Chicken Salad (served Chilled)

(new)! Jalapeno Popper (served Hot)

(new)! Spinach-Artichoke (served Hot) (V)

Per Person	3.25	Tray Price	77.25
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(new)! Goat Cheese Truffles (served Chilled): Creamy Goat Cheese enhanced with Toasted Pecans, Dried Cranberries, Honey, and Cinnamon; served with crackers (We recommend one truffle per guest). (V)

Per Person	1.60	Tray Price	76.00
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CHILLED HORS D OEUVRES

Fresh Vegetables with Dill Dip: The finest of fresh seasonal vegetables. Our selection includes Carrot Sticks, Celery Sticks, Cauliflower Buds, Green Pepper Strips, and plump Radishes. Served with our secret recipe Creamy Dill Dip. (We recommend a tray that will serve 50 people). (VGF)

Per Person	1.85	Tray Price	88.85
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Garden Vegetable Pizza: A tender baked crust topped with an herb flavored Cream Cheese, and bite size pieces of fresh vegetables. (We recommend each pizza will serve approximately 25 guests). (V)

Pizza Price	49.45
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Seasonal Fresh Cut Fruit: The freshest fruits in season are trimmed for service and cut into serving size pieces. Call our Sales Office for current fruit availability. (We recommend a tray that will serve 50 people). (VGF)

Per Person	2.50	Tray Price	118.75
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Fresh Fruit Kebobs: Fresh Cut seasonal fruit “Shish-Kebobs” Very elegant and high visual appeal. (We recommend at least 1 kebob per guest). (VGF)

Per Kebob	2.75	Tray Price	130.65
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Creamy Mallow Fruit Dip: A perfect complement to any fresh fruit item! Ours uses Marshmallow Crème, Cream Cheese, Orange Juice, and a pinch of Nutmeg. (We recommend one pint per 50 guests). (VGF)

Per Pint	9.50
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Fresh Fruit Pizza: A tender sugar cookie crust topped with a whipped cream base and then topped with fresh seasonal fruit. Ours is then drizzled with an apricot glaze for shine and great flavor. (We recommend each pizza will serve 50 guests). (V)

Pizza Price: 110.95

Southwest Tortilla Pinwheels: Flour tortillas spread with a creamy ranch flavored spread, topped with shaved Honey Ham and shredded Cheddar Cheese. Rolled up and sliced for service. (We recommend a tray of 50 slices will serve 25 guests).

Per Person 3.25 Tray Price 77.25

Cocktail Puffs: Miniature Cream Puff Shells are filled generously with your choice of Chicken Salad or Crab Salad. (We recommend one puff per guest).

Per Person 1.95 Tray Price 92.75

Spinach Dip with Hawaiian Bread: Creamy homemade spinach dip served with Hawaiian bread cubes used for dipping. (Tray price listed is recommended to serve 50 guests). (V)

Per Person 1.55 Tray Price 73.75

Shrimp Cocktail Cheesecake Spread: Both festive looking and tasting! A creamy cheesecake base loaded with herbs, green onion, and a hint of lemon. Zesty Cocktail Sauce and tender popcorn shrimp complete this unique appetizer. Served with assorted crackers. (We recommend one tray of cheesecake for 50 guests).

Per Person 1.55 Tray Price 73.75

Asparagus Wraps: Tender fresh Asparagus spears, slightly blanched with your choice of wraps: Smoked Turkey with Cranberry Smear, Smoked Ham with Cream Cheese Smear, Smoked Salmon with Cream Cheese & Caper Smear or Flaky Puff Pastry with Mustard Smear. (We recommend 1-2 pieces per guest).

Per Person		Tray Price
Smoked Turkey: (GF)	1.95	92.65
Smoked Ham: (GF)	1.85	87.85
Puff Pastry: (V)	1.90	90.25

CHEESE SECTION

Deluxe Cheese Board: A combination of a small Cheddar Cheese Ball surrounded by slices and cubes of your favorite cheese. Served with assorted crackers. (Tray price will serve 50 guests).

Per Person 1.85 Tray Price 87.85

Cheese Tray (Sliced or Cubed): An assortment of Co-Jack, Baby Swiss, and Pepper Jack Cheese. Sliced for Sandwiches or Cubed for a quick appetizer. A perfect accompaniment to our Deli Meat Tray (see below). (Tray price will serve 50 guests). (VGF)

Per Person 1.15 Tray Price 57.50

(new)! Chicken-Cheese Dip (served Hot): A creamy blend of Pulled Chicken, 2 Cheeses and Salsa. Served with Crackers, Tortilla Chips or Crispy Celery. (Tray price listed is for 50 guests.)

Per Person 1.95 Tray Price 92.65

(new)! Beer Cheese with Pretzel Bites (served Hot): A Sports Bar favorite! Smoky Ale with aged Cheddar Cheese. Served with bite sized Soft Pretzels. (Tray price listed is for 50 guests.)

Per Person 1.75 Tray Price 83.25

Deli Meat Tray: Let your guests make their own “Dagwood” sandwich from this deli tray! Our selection includes Breast of Turkey, Honey Ham, Roast Beef and Genoa Salami). Condiments are included. (Tray price will serve 50 guests). (GF)

Per Person 3.95 Tray Price 187.75

Jumbo Shrimp Cocktail: The finest from the sea. These Jumbo Shrimp (26-30 pieces per pound) are simply perfect to add elegance and class to your party. Includes our spicy red cocktail sauce. (We recommend 1 pound of shrimp will serve 9-10 guests)

Per Person 3.25 Pound Price 28.75/lb.

(new)! Sliders: Cocktail sized Brioche buns, Comes with Sauces, and Condiments. (We recommend 1 ½ to 2 Sandwiches per guest; the Tray Price is for 50 Sliders).

Choice of:
 Pulled Pork (BBQ on the side)
 Crispy Chicken
 Breast of Turkey
 Sugar Baked Ham

Per Slider 2.00 Tray Price 95.00

SALTY SNACKS

Dip Style Potato Chips: I bet you cannot eat just one! (VGF)	7.95/lb.
Mini Pretzel Twists: Mini twist buttery pretzels	9.85/lb.
Chip Dip (French Onion or Creamy Dill) (VGF)	6.55/lb.
Chex Party Mix	12.95/lb.
Mexican Chips & Dips (Tortilla Chips, Salsa, Guacamole, Pico)	4.25/guest
Deluxe Mixed Nuts (peanuts, Brazil nuts, cashews, pecans) (VGF)	15.75/lb.
Oriental Snack Mix	5.95/lb.

HOT HORS D OEUVRES

Classic Meatballs: A party staple! Your choice of BBQ, Sweet & Sour, Bourbon or Swedish. (We recommend 4 meatballs per guest; Tray price listed is for 50 meatballs).

Per 4 Meatballs: 2.95 Tray Price 33.75

Bacon Wrapped Water Chestnuts: A whole water chestnut wrapped with bacon and cooked until crispy. (We recommend 3 per guest; Tray price listed is for 50 Chestnuts). (GF)

Per 3 Chestnuts: 2.95 Tray Price 46.75

Chicken Wings: Tender baked to perfection, these un-breaded and un-fried wings are sure to please. Available in Rotisserie Rub, Bourbon, Garlic-Parmesan, Buffalo, BBQ or Teriyaki. (We recommend 4 wings per guest; Tray price listed is for 50 wings). (GF)

Per 4 Wings: 5.25 Tray Price 62.35

Herb Stuffed Red Bliss Potatoes: Tender mini red potatoes, scooped out, and refilled with a combination of herbs, cheese, potato, and sour cream. Baked to a golden brown. (We recommend 2 potatoes per guest; Tray price listed is for 50 potatoes). (VGF)

Per 2 Potatoes 3.45 Tray Price 81.95

Jumbo Stuffed Mushroom Caps: Hand selected Jumbo Mushroom Caps, filled with your choice of fillings: Spinach, Italian Sausage, Crab Caliente, or Cheddar & Bacon. (We recommend 2 caps per guest; Tray price listed is for 50 Mushroom Caps). (GF)

Per 2 Mushrooms 3.25 Tray Price 77.25

Oriental Egg Rolls: Hand-Rolled Egg Rolls. Ours are Pork and Vegetable and come with Hot Mustard and Sweet & Sour dipping sauces. (We recommend 2 per guest; Tray price listed is for 50 Egg Rolls)

Per 2 Eggrolls	3.25	Tray Price	77.25
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Spinach & Artichoke Dip: A creamy blend of Artichoke Hearts, Spinach and Parmesan Cheese. Baked until bubbly and served elegantly with toast points. (Tray price listed below will serve 50 guests).

Per Guest	2.25	Tray Price	106.85
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Italian Formaggio Cheese Dip: A wonderful new twist on a hot cheese dip! A rich combination of White Cheese, Garlic, Spinach, Red Peppers, and Italian Herbs. Served with Tortilla Chips. (Tray price listed will serve 50 guests).
(GF)

Per Guest	2.25	Tray Price	106.87
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Buffalo Chicken Dip: A warm dip with all the flavors of Buffalo Chicken Wings. Served with Crisp Celery Sticks and crackers. (Tray price listed will serve 50 guests).

Per Guest	1.95	Tray Price	92.65
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SWEET TREATS

Miniature Cream Puffs and Chocolate Éclairs: Made in our very own kitchen, a mixture of pastry shells filled with Vanilla Bavarian Cream. The Puffs are dusted with powdered sugar and the Éclair dipped in Ganache. (We recommend 2 pieces per guest; Tray price has 50 pieces on it).

Per 2 pcs/guest	1.35	Tray Price	31.95
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Mini Cheesecakes: Assorted NY Style Cheesecakes. (We recommend 2 pieces per guest; Tray price is 50 pieces).

Per 2 pcs. /guest	2.95	Tray Price	70.25
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Dessert Shooters: Featuring Double Chocolate, Orange Creamsicle, Red Raspberry Delight, Salted Caramel (We recommend 1 per guest; Tray price has 50 Shooters). (GF)

Per guest	3.25	Tray price	154.50
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Gourmet Cookie Tray: Full Sized Cookies: Chocolate Chunk, White Chocolate Macadamia, Oatmeal Raisin, Snicker doodle, and M&M. (We recommend 1 cookie per guest; Tray has 50 cookies).

Per guest	1.45	Tray price	68.95
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Cake Truffles: Gourmet Truffle Assortment with a cake-based center. (Chocolate, Lemon, Birthday Cake) (We recommend 2 per guest; Tray price has 50 Truffles).

Per 2 Truffles	2.45	Tray price	58.25
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Need something truly memorable and spectacular for dessert?

Try our *Chocolate Fantasy Fountain!* Warm smooth chocolate, cascading down a fountain.

Your guests will **LOVE** it!

ALL THE THINGS YOU MAY HAVE FORGOTTEN ABOUT:

Make your party complete.... Have the professionals at Lighted Gardens service your party!

Party/Banquet Server (we recommend one for every 75 guests)	100.00
Banquet Manager.....	125.00
Standard Disposable Tableware (White Foam)95/guest
Deluxe Disposable Tableware (Clear Plastic)	1.75/guest
China Services.....	Ask for a quote.
White Linen Tablecloths (Rental)*.....	5.00/each
White Linen Table Skirting (Rental)*.....	15.00/each
Food Warmers (Chafing Dish) *.....	25.00/each
*includes 2- 6hr. fuel cells; Client must return linens & warmers post-event	
Delivery & Setup: (Local).....	25.00
Delivery & Setup: (Over 25 miles)	35.00
Indiana State Sales Tax (if applicable)	7 %
Banquet Server/Banquet Manager Gratuity.....	Always Appreciated!

CATERING & PARTY PLANNING NOTES

We know that planning a special event can be overwhelming and potentially stressful.

Let us help you with your menu design, portion sizing and every detail.

Call our Sales Office to schedule an appointment to help make your planning “stress-free.”

For optimum service and delivery, please have your order placed 1 month in advance.

All final purchases and/or changes to the original order are due 1 (one) week prior to your event.

Full payment is due at time of delivery or at the conclusion of your event (when at Lighted Gardens).

Payments made with a Credit Card are subject to an additional 3% handling charge.

Lighted Gardens Catering

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