



bread  
garden  
market

Catering

2023 WEDDING GUIDE

## OUR STORY

The Bread Garden Bakery & Café originally opened in 1995 as an affiliate of Fresh Food Concepts, which also currently owns and operates Mondo's ReUnion Brewery, and Joseph's Steakhouse. The Bread Garden Bakery & Café thrived on the street corners of Clinton and Burlington, celebrating a calm and close atmosphere endeared by students, faculty, artists and residents alike. With its simple efficiency and modest layout, people lined up for an unrivaled quality of homemade cuisine. Following the success of the restaurant, owner Jim Mondanaro saw an avenue to other possibilities, and the result was a change in location in 2008. As the tweak in the name suggests, Bread Garden Market was something distinctively new, without straying too far from the themes of its predecessor.

With over 35 years of food service and restaurant experience under our belts, you can rest assured we know what we're doing around here, and we don't take it lightly. Our kitchens have been staffed by fine chefs from all over the country who have helped to perfect our signature recipes and aim to deliver a high-quality gourmet experience to our customers. Whether it's a catered wedding or a weeknight dinner at home, our kitchen delivers restaurant-quality food time and time again.



Additional Information for full service catered events:

- Staffing - We can provide staffing for the event at \$30/hr per server. Your catering coordinator will determine how many staff members are needed for service.
- Coordination Fee - Depending on the level of service required, there will be an additional catering coordination fee ranging from 7%-18%.
- Tableware - China tableware is not included. Disposable tableware can be added to your order if desired.

Email us for more information on scheduling a consultation or tasting appointment!  
[catering@breadgardenmarket.com](mailto:catering@breadgardenmarket.com)

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# appetizers

## VEGGIE CANAPES - \$30/dozen

Cucumber - with piped hummus and red pepper garnish

Mini Halved Pepper - with whipped feta and parsley garnish

## PHYLLO CUPS - \$30/dozen

Smoked Salmon - dill cream cheese topped with lox and fresh dill

Spinach Artichoke - spinach and artichoke goat cheese with lemon zest garnish

Vegan - asparagus, caramelized onion, and sun dried tomato

## PUFF PASTRY TARTS - \$30/dozen

Bacon Onion Brie

Pear and Gorgonzola

Goat Cheese, Red Pepper, and Mushroom

## CROSTINI - \$48/dozen

Beef Tenderloin - with horseradish cream, Parmesan, and capers

Prosciutto - with goat cheese, arugula, and balsamic reduction

Bruschetta - with balsamic drizzle

## MINI FRESH FRUIT SKEWERS - \$30/dozen

## MINI CHARCUTERIE SKEWERS - \$36/dozen

Caprese Skewers - mozzarella, grape tomato, salami with basil oil and balsamic reduction

Melon Skewers - melon ball, mozzarella, and prosciutto with balsamic drizzle

Watermelon Skewers - watermelon and feta cubes with fresh mint and balsamic drizzle

## SHRIMP COCKTAIL TRAY - \$36/dozen

Chilled 16/20 Shrimp arranged on a tray with our house made cocktail sauce and lemon wedges



## GOURMET CHEESE BOARD

Smoked gouda, Brie, goat cheese, white cheddar, and Manchego with condiments, fruit, bread, and crackers

12" board - \$100

16" board - \$130

## GOURMET ANTIPASTO BOARD

Assorted Italian meats and cheeses with marinated tomatoes, olives, and bread

12" board - \$110

16" board - \$145

## SALMON PLATTER

select Smoked or Poached Salmon trayed with herbed cream cheeses, sliced tomato, cucumber, red onion, lemon, and capers with sliced bread

16" tray - \$200

## FRESH FRUIT TRAY

seasonal fruit cut

12" tray - \$40

16" tray - \$55

## FRESH VEGETABLE TRAY

celery, carrots, broccoli, cauliflower, and tomatoes with our house made ranch

12" tray - \$40

16" tray - \$70

## ROASTED VEGETABLE TRAY

zucchini, yellow squash, carrots, eggplant, portobello, and peppers with local hummus and sliced bread

12" tray - \$65

16" tray - \$90





## warm bites

**STUFFED MUSHROOMS - \$30/dozen**

Spinach with gorgonzola and panko

Shrimp with herbed cheese and breadcrumb

Vegan white bean with caramelized onion and rosemary

**MINI CHICKPEA CAKES - \$30/dozen**

Curried chickpea puree, spinach, and corn cakes drizzled with a curried cream sauce

**MINI CRAB CAKES - \$96/dozen**

Pan seared lump crab cakes with Sriracha Dijon aioli

**GRILLED SHRIMP SKEWERS - \$48/dozen**

Sauce options: Honey Garlic, Teriyaki, or Sweet Thai Chili

Four shrimp lined up on a 6" bamboo paddle skewer

**CHICKEN SKEWERS - \$36/dozen**

Sauce options: Teriyaki, Bourbon BBQ, or Spicy Thai Peanut

**COCKTAIL MEATBALLS - \$95/full pan**

Italian Meatballs in Marinara

Asian Style Meatballs in Sweet Thai Chili

Swedish Meatballs

## dips

**HUMMUS TRIO TRAY - \$45**

Red pepper hummus, black olive hummus, and garlic hummus with pita chips for dipping

**WARM SPINACH DIP - \$55/quart**

Spinach, roasted red peppers, garlic, onion, Asiago, and Parmesan dip served with fresh baked sliced baguettes



dinner

# Traditional Dinner Buffet

INCLUDES SALAD, TWO SIDES, SOURDOUGH BREAD, AND WHIPPED BUTTER  
PRICED BY PROTEIN SELECTED

## Buffet Trends

### BRUNCH - \$18pp

Mini Egg Quiche with cheese and chives  
Sweet Potato Hash with sausage, red pepper, spinach,  
and onion  
Mini Pancake Skewers with fresh berries  
Bourbon BBQ Chicken Skewers  
Fresh Fruit Platter  
Assorted Doughnuts

### TACO BAR - \$19pp

Flour tortillas and corn hard shells  
Choose two: Seasoned Ground Beef, Garlic Chipotle  
Chicken, or Carnitas  
Fajita Vegetables  
Taco Toppings: shredded lettuce, roasted corn and  
poblano, cheese, sour cream  
House Made Tortilla Chips and Dips: queso, mild salsa, and  
guacamole

### BBQ PICNIC - \$19pp

Choice of: BBQ Pulled Pork or BBQ Pulled Chicken  
Choice of: Fresh Baked Brioche Slider Buns or Pan of  
Cornbread  
Garnish Tray of red onion and pickles  
Deli Potato Salad  
Classic Coleslaw  
Mini Fresh Fruit Skewers

### PASTA BAR - \$19pp

Sourdough Bread  
Garden Salad with Ranch and Balsamic Vinaigrette  
Choose up to two: Penne, Rotini, Shells, or Cavatappi  
Choose up to two: Marinara, Vegetable Primavera, Alfredo,  
or Beef Marinara  
Additional cost: Meatballs, Italian Sausage, Grilled Shrimp,  
or Grilled Chicken  
Pasta Topping: Basil, Oregano, Crushed Red Pepper,  
Parmesan Cheese

### SALADS

Garden Salad  
Classic Caesar  
Strawberry Summer Salad

### SIDES

Green Beans with Caramelized Onions  
Roasted Brussels Sprouts with Bacon  
Parmesan Roasted Cauliflower  
Rosemary Roasted Potatoes  
Garlic Whipped Potatoes  
BG Mac and Cheese  
Fall Squash Quinoa

### PROTEINS

Grilled Chicken Breast - \$21.50  
Pork Tenderloin - \$22.50  
Pan Seared Salmon - \$27.50  
Hanger Steak - \$27.50  
Prime Rib Carving Station - MP  
Beef Tenderloin Carving Station - MP

### SAUCE OPTIONS

Marsala Mushroom  
Lemon Dill Beurre Blanc  
Chimichurri  
Demi Glace  
Orange Teriyaki  
Horseradish Cream  
Bacon Onion Jam  
Creamy Rosemary Dijon Sauce

### VEGETARIAN ENTREES

Fiesta Quinoa Red Pepper  
Stuffed Portobello Mushroom Cap  
Acorn Squash with Autumn Wild Ride  
Creamy Polenta with Garlic Sauce

### KIDS MEAL

Two Chicken Tenders with  
side of Mac and Cheese





# love is sweet

## MINI TREATS BY THE DOZEN

MINI CANNOLI - \$18

PECAN DIAMONDS - \$10

FRENCH MACARON - \$18

CAKE BALL TRUFFLES - \$21

rum balls, nutty rum balls, cookies and cream, or red velvet

MINI BROWNIE AND BAR SQUARES - \$8.50

blondie bar, s'mores bar, scotcharoo, cream cheese brownie, turtle brownie, cappuccino brownie, cherry cheese brownie

MINI COOKIES - \$12

snickerdoodle, coconut macaroon, chocolate chunk, toffee, monster, oatmeal raisin, or peanut butter cup

MINI TARTS - \$30

key lime or fresh berry

MINI CHEESECAKE WEDGES - \$15

New York style or chocolate cheesecake

add toppings: cherry, blueberry, fresh berries, turtle, or white chocolate raspberry

## FULL SIZE DESSERTS

FULL SIZE COOKIES by the dozen - \$20

snickerdoodle, coconut macaroon, chocolate chunk, toffee, monster, oatmeal raisin, or peanut butter cup

CUPCAKES three dozen minimum per flavor - \$60

almond, carrot cake, chocolate, confetti, red velvet, vanilla



## cake corner

### TRADITIONAL CUTTING CAKE

options: Vanilla, Almond, Chocolate, Carrot, Confetti, Pink Champagne, or Red Velvet

6" round - \$18

Two Tier 6" round over 9" round - \$75

### TRADITIONAL SHEET CAKES

options: Vanilla, Almond, Chocolate, Carrot, Confetti, Pink Champagne, or Red Velvet

Quarter Sheet - serves 24 2" x 2" squares - \$50

Half Sheet - serves 48 2" x 2" squares - \$85

Full Sheet - serves 96 2" x 2" squares - \$125

### TORTE SHEET CAKES

options: Chocolate Mousse, Chocolate Raspberry Mousse, or Tiramisu

Quarter Sheet - serves 24 2" x 2" squares - \$54

Half Sheet - serves 48 2" x 2" squares - \$108

Full Sheet - serves 96 2" x 2" squares - \$216

