



The **GARDEN**

AT CROXLEY'S
FARMINGDALE'S PREMIER
EVENT SPACE

September 2025

CONTACT US

516.293.7700
190 Main Street, Farmingdale NY
11735
www.croxley.com
catering.croxley@gmail.com
Instagram -
The_garden_at_croxleys

Bereavement Package \$40

Salad

Pasta

Pulled Pork Sliders

Croxley's World Famous Buffalo Wings & Boneless

(Hot, Med, Mild, BBQ) Bleu Cheese

Focaccia

- Grilled Chicken, Roasted Red Peppers, Mozzarella
- Avocado, Arugula, Mozzarella, Tomato, Balsamic

Dessert Selection

Brownies & Blondies

Coffee & Tea

*Package Available Monday Through Friday
Afternoon Only*

Drink Options

- Running a Tab for Drinks
- Unlimited Soda \$6.50
- Premium Draft Beer, Wine & Soda
(3 hours \$24 p/p)
See draft list for details
- Mixed Drinks, Premium Draft Beer,
Wine & Soda (3 hours \$26 p/p)
Martinis add \$5- p/p
 - shots not included
- Separate Beer & Liquor List for upper garden parties

Salad (choose 1)

Wild Arugula, Crumbled Blue
Cheese, Apples, Sun Dried
Cherries, Toasted Almonds,
Honey Balsamic

Romaine, Parmigiano, Brioche
Croutons, Creamy Caesar

Mixed Greens, Chickpeas,
Tomato, Cucumber, Olives, Goat
Cheese, Scallions,
Red Wine Vinaigrette

Pasta (choose 1)

Rigatoni ala Vodka

Penne Primavera

Orechiette, Broccoli Raab,
Crumbled Sausage, Garlic & Oil

Ricotta Ravioli Caprese,
Fresh Mozzarella, Tomatoes, Basil

Fusilli, Grilled Chicken, Tomato,
Mozzarella, Garlic & Basil

***All final payments
will receive a 4% cash or check discount.***

***A \$200 Administrative Fee will be
applied to each Garden event***

***A \$150 Administrative Fee will be
applied to each Loft event***

***Kids Price \$19.95-
(Ages 2-12)***



Additions

Hors d'oeuvres

Choice of 5 @ \$8.50- p/p (butler style for 30 minutes)

Choice of 5 @ \$15.50- p/p (butler style for 1 hour)

These prices reflect the addition to a dinner catering package

- Pigs in a Blanket
- Baked Spinach Pies
- Kale & Vegetable Dumplings
- BBQ Chicken Milanese
- Mac & Cheese Bites
- Pulled Pork Sliders
- Bruschetta
- Chicken & Lemongrass Spring Rolls
- BBQ Boneless Wings

Appetizer Platters

Platters Serve 10-15 Guests

Jumbo Shrimp Cocktail Display \$160-
60 Pieces

Bavarian Pretzels Bites \$42-
Spicy Mustard & Warm Cheese Sauce

Tri Color Chips & Dips \$57-
Salsa Fresca, Guacamole, Sour Cream

Seasonal Vegetable Crudite Platter \$47-
Roasted Garlic & Artichoke Dip

Antipasti Platter \$89-
*Sweet & Spicy Soppressata, Salumi,
Provolone, Reggiano, Assorted Olives,
Roasted Red Peppers*

Fritti Platter \$73-
Fried Zucchini & Cheese Curds, Fried Mozzarella

Baked Creamed Spinach & Artichoke Dip \$73-
Warm Tortilla Crisps

Mozzarella & Tomato Platter \$78-
Vine Ripened Tomatoes, Fresh Mozzarella

Fried Calamari \$99-
Spicy Marinara

Warm Flatbreads \$47-
Sun Dried Tomato & Roasted Garlic Hummus

Mozzarella Sticks \$53-
24 Pieces Spicy Marinara

Fried Pickles \$57-

Croxley's World Famous Buffalo Wings

(Hot, Med, Mild, BBQ) Bleu Cheese

50 Wings - \$72.00

100 Wings - \$145.00

Boneless Buffalo Wings

(Hot, Med, Mild, BBQ) Bleu Cheese

50 Wings - \$69.00

100 Wings - \$138.00

Buffalo Wing Sampler

Hot, BBQ, Habanero Mango & Red Hot Chili Power

25 of each (100 Wings - \$145.00)

Sliders

30 Pieces - \$88-

•Cheese Burger

American Cheese & Pickles

•Meatball

Mozzarella, Marinara, Fresh Basil

•Buffalo Chicken,

Crumbled Blue Cheese Dressing

•Southwestern

Honey Mustard Chicken

•BBQ Pulled Pork

Desserts

Mini Cannoli with Chocolate Chips \$31- dz (min 2 dozen)

Triple Chocolate Brownies \$31- dz (min 2 dozen)

Fresh Fruit Platter (serves 10-12) \$47-

Mini Fruit Kabobs \$25 dz (min 2 dozen)

Assorted Cookie Platter \$25-(min 2 platters)
(24 per platter, chocolate chip, oatmeal, & Sugar)

Tiramisu \$47- (half tray)

Banana Caramel Bread Pudding \$42- (half tray)

Buffet Catering Packages

Package A Buffet \$45

Salad
Pasta
Chicken
Meat
Side
Side
Dessert Selection

Package B Buffet \$48

Salad
Pasta
Chicken
Meat
Seafood
Side
Side
Dessert Selection

Salad (choose 1)

Wild Arugula, Crumbled Blue Cheese, Apples, Sun Dried Cherries, Toasted Almonds, Honey Balsamic

Romaine, Parmigiano, Brioche Croutons, Creamy Caesar

Mixed Greens, Chickpeas, Tomato, Cucumber, Olives, Goat Cheese, Scallions, Red Wine Vinaigrette

Pasta (choose 1)

Rigatoni ala Vodka

Penne Primavera

Orechiette, Broccoli Raab, Crumbled Sausage, Garlic & Oil

Ricotta Ravioli Caprese, Fresh Mozzarella, Tomatoes, Basil

Fusilli, Grilled Chicken, Tomato, Mozzarella, Garlic & Basil

Chicken (choose 1)

Sautéed Chicken, Artichoke Hearts, Sun Dried Tomatoes, White Wine

Chicken Marsala, Wild Mushrooms

Chicken Parmigiana

Chicken Milanese Bruschetta, Fresh Mozzarella & Tomatoes

Meat (choose 1)

Sliced BBQ Pork Shoulder

Honey Glazed Turkey

Rosemary & Garlic Sliced Roast Beef

* Roast Sliced Sirloin *
\$8- Additional Charge per person

Seafood (choose 1)

Mussels Oreganata

Mussels Fra Diavlo

Baked Filet of Sole Picatta or Oreganata

Herb Roasted Salmon, Basil Beurre Blanc

Sides (choose 2)

Sautéed Vegetables
Carrots, Squash & Zucchini

Sautéed Broccoli, Garlic & Oil

Creamed Spinach

Rosemary Roasted Potatoes

Garlic Mashed Potatoes

Dessert

Special Occasion Cake
(see page 9)

or

Brownies & Blondies