

The G Garden

AT CROXLEY'S

FARMINGDALE'S PREMIER EVENT SPACE

*Affordable & Stylish...
One Wedding at a Time*

Two All Inclusive,
One Stop Shop Special Wedding Packages for up to 100 guests
Only - \$99.00 per person!!
(We can accommodate up to 150 guests in a cocktail setting).

Includes.....

**•4 Hour Drink Package -
Unlimited Top Shelf Mixed Drinks, Wine, Beer
(5 Hour Drink Package \$10 additional per person)**

•Champagne Toast

•Cocktail Style Event or Gourmet Buffet

•Custom Sheet Wedding Cake

**•Freshly Baked Brownies & Blondies
/ Coffee & Tea**

•NO ADDITIONAL CHARGE FOR WEEKEND BOOKINGS



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](#)

Gourmet Grand Buffet

Included

Liquor Package

*Premium Draft Beer, Wine,
Mixed Drinks, Martinis
& Soda
(4 hours)*

Antipasti to begin

Antipasti Platter

Sweet & Spicy Soppressata, Salumi,
Provolone, Reggiano, Assorted Olives,
Roasted Red Peppers

Spinach Dip & Chips

Vegetable Crudite

Roasted Garlic & Artichoke Dip

Mozzarella & Tomato

Vine Ripened Tomatoes,
Fresh Mozzarella

Boneless BBQ & Buffalo Wings

Blue Cheese

Add Ons

*Passed Hors d'oeuvres
served butler style for
1/2 hour - \$8.50p/p*

Pigs in a Blanket

Mac & Cheese Squares

BBQ Chicken Milanese

Pulled Pork Sliders

Kale & Vegetable Dumplings

Baked Spinach Pies

Jumbo Shrimp Cocktail

Display \$160-

60 Pieces

Grand Buffet

Salad

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

Pasta (choose 2)

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, Fresh Mozzarella & Tomatoes, Balsamic

Meat (choose 1)

Sliced BBQ Pork Loin

Slow Roasted Prime Aged Sirloin

Seafood (choose 1)

Herb Roasted Salmon, Lemon Caper Beurre Blanc

Baked Filet of Sole Picatta or Oreganata

Mussels Oreganata

Mussels Fra Diavolo

Sides (choose 2)

Sautéed Vegetables - Carrots, Squash & Zucchini

Rosemary Roasted Potatoes

Creamed Spinach

Garlic Mashed Potatoes

Dessert

Special Occasion Cake (see page 9)

or

Brownies & Blondies

Acclaimed Cocktail Party

Antipasti Station

Antipasti - Sweet & Spicy Soppressata, Salumi, Provolone, Reggianito,
Assorted Olives, Roasted Red Peppers

Spinach Dip & Chips

Vegetable Crudite - Roasted Garlic & Artichoke Dip

Croxley's World Famous Boneless & Classic Wings

(Choose 2 - Hot, Medium, BBQ, Red Hot Chili Power, Korean BBQ, Spicy Thai Coconut, Sweet Sriracha)

Jumbo Shrimp Cocktail

Mozzarella & Tomato - Vine Ripened Tomatoes, Fresh Mozzarella

Fried Calamari - Marinara

Passed Hors d'oeuvres

butler style for 45 minutes

Pigs in a Blanket

Mac & Cheese Squares

BBQ Chicken Milanese

Kale & Vegetable Dumplings

Spinach Pies

Sliders

Southwestern Honey Mustard Chicken

BBQ Pulled Pork

Cheese Burger - American Cheese & Pickles

Salad

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

Pasta (choose 2)

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, Fresh Mozzarella & Tomatoes, Balsamic

Viennese Table

Custom Sheet Cake (Tiered cake available at market price)

Freshly Baked Brownies & Blondies - Coffee & Tea Service

Appetizer Platters

Platters Serve 10-15 Guests

Jumbo Shrimp Cocktail Display \$160-
60 Pieces

Bavarian Pretzels Bites \$49-
Spicy Mustard & Warm Cheese Sauce

Seasonal Vegetable Crudite Platter \$55-
Roasted Garlic & Artichoke Dip

Antipasti Platter \$95-
*Sweet & Spicy Soppressata, Salumi,
Provolone, Reggiano, Assorted Olives,
Roasted Red Peppers*

Fritti Platter \$75-
Fried Zucchini & Cheese Curds, Fried Mozzarella

Mozzarella & Tomato Platter \$85-
Vine Ripened Tomatoes, Fresh Mozzarella

Fried Calamari \$99-
Spicy Marinara

Warm Flatbreads \$55-
Sun Dried Tomato & Roasted Garlic Hummus

Mozzarella Sticks \$55-
24 Pieces Spicy Marinara

Fried Pickles \$57-

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

Sliders

30 Pieces - \$85-

•**Cheese Burger**
American Cheese & Pickles

•**Meatball,**
Mozzarella, Marinara, Fresh Basil

•**Buffalo Chicken,**
Crumbled Blue Cheese Dressing

•**Southwestern**
Honey Mustard Chicken

•**BBQ Pulled Pork**

Croxley's World Famous

Buffalo Wings

(Hot, Med, Mild, BBQ) Bleu Cheese

50 Wings - \$69.00

100 Wings - \$139.00

Boneless Buffalo Wings

(Hot, Med, Mild, BBQ) Bleu Cheese

50 Wings - \$66.00

100 Wings - \$133.00

Buffalo Wing Sampler

Hot, BBQ, Habanero Mango & Red Hot Chili Power

25 of each

100 Wings - \$139.00

Bavarian Pretzel Bar

\$7 - per person

**Bavarian Pretzels
& Pretzel Bits**

- Spicy Mustard
- Cheese Sauce

Slider Station

\$8.50 per person

**Cheeseburger
Trio of Cheese**

**Buffalo Chicken
Meatball**



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Type of Cake: Circle One

Sponge Devils Food

Fillings:

Chocolate Mousse
Vanilla Mousse
Fresh Strawberry & Whipped Cream
Cannoli

If More Than One Filling Circle the Following:

Layer By Layer (Everyone Gets Both When Cake is Cut)

Side By Side (Everyone Has to Choose Filling)

Icing: Circle One

Whipped Cream ButterCream Chocolate Mousse

Inscription:

Date of Event:_____

Name:_____

- A deposit is required to secure the date of the event. The deposit amount is \$1,000 per event. A deposit can be made by: cash, credit card, company or personal check. Any returned checks will be subject to a \$50 fee.
- All final payments in the form of a check or cash will receive a 4% discount. Any returned checks will be subject to a \$50 fee. Credit card payments are also accepted at no discount.
- Administrative Fees - \$200 Administrative Fee for Garden Events & \$150 Administrative Fee for all Loft Events
- Approximately four to five weeks prior to the event your menus must be finalized.
- Two weeks before the event, a meeting will be arranged to finalize floor plan and coordinate decor & logistics.
- The organizer is required to confirm the total number of guest in attendance five days prior to the day of the event. This final guest count will serve as the minimum number of guests which you will be billed for.
- The following taxes & charges will be added: 8.625% sales tax, 20% gratuity & \$200 Administrative Fee for Garden Events & \$150 Administrative Fee for all Loft Events.
- There is a \$30.00 Linen fee for tables (The Garden). Not required if no linens are needed.
- Wall damage will be subject to a fee of \$125 p/h maintenance charge for repairs. Excessive debris, including confetti & glitter, will be subject to an additional maintenance fee of \$100.
- In the event that you cancel the event at any time, the full deposit will serve as the cancellation fee.
- Any vendor who is contracted by the organizer to set up equipment or stay on premise for the event, is required to submit a COI.
This includes, photo booths set ups, musicians, artists & photographers.