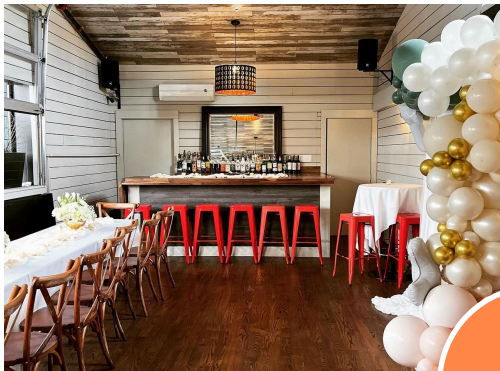




AT CROXLEY'S
FARMINGDALE'S PREMIER EVENT SPACE
EVENING EVENTS



Our Two Spaces

The **G**arden

For afternoon & evening events a minimum of 45 guests with a maximum of 80 seated & 100 cocktail style
(saturday evenings are a minimum of 50 guests)

The **L**oft

For afternoon and evening events a minimum of 25 guests with a maximum of 30 seated & 40 cocktail style

- Both Spaces offer Cocktail or Banquet seating, Private Bar

JUNE 2025

CONTACT US

Kim, Alaina or David

516.293.7700

190 Main St,
Farmingdale NY 11735

www.croxley.com

catering.croxley@gmail.com

Instagram - [The_garden_at_croxleys](#)

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

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

Cocktail Party Packages

Cocktail Party Package A \$71- 3hrs

Liquor Package
Premium Draft Beer, Wine,
Mixed Drinks & Martini

See draft list for details

Passed Hors d'oeuvres

butler style for 30 minutes

For The Loft Events Hors d'oeuvres will be plated

- Pigs in a Blanket
- Mac & Cheese Bites
- BBQ Chicken Milanese
- Pulled Pork Sliders
- Kale & Vegetable Dumplings
- Spinach Pies

Appetizer Platters

- Assorted Bruschetta

Tomato & Mozzarella, Roasted Pepper & Goat Cheese,

- Spinach Dip & Tortilla Chips
- Hummus Platter

Warm Flatbread, Cucumbers, Carrots

- Croxley's World Famous Boneless & Classic Wings
(Hot, Medium or BBQ)
- Shrimp Cocktail
- Fried Calamari

Pasta

- Rigatoni ala Vodka
and

- Orechiette, Broccoli Raab &
Crumbled Sausage, Garlic & Oil

Focaccia

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

Dessert

Brownies & Blondies

Cocktail Party Package B \$66- 3hrs

Liquor Package
Premium Draft Beer, Wine,
Mixed Drinks & Martini

See draft list for details

Passed Hors d'oeuvres

butler style for 30 minutes

For The Loft Events Hors d'oeuvres will be plated

- Pigs in a Blanket
- BBQ Chicken Milanese
- Mac & Cheese Bites
- Spinach Pies
- Kale & Vegetable Dumplings

Appetizer Platters

- Assorted Bruschetta

Tomato & Mozzarella, Roasted Pepper & Goat Cheese,

- Spinach Dip & Tortilla Chips
- Croxley's World Famous Boneless
& Classic Wings
(Hot, Medium or BBQ)

Pasta

- Rigatoni ala Vodka

or

- Orechiette, Broccoli Raab &
Crumbled Sausage, Garlic & Oil

Focaccia

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

Dessert

Brownies & Blondies

Slider Station

\$7.50 per person

- Cheeseburger
(Trio of Cheese)
- Buffalo Chicken
- Meatball

Bavarian Pretzel Bar

\$6.50 per person

- Bavarian Pretzels
& Pretzel Bites
- Spicy Mustard
 - Cheese Sauce

Buffet Catering Packages

Package A Buffet \$42

Salad
Pasta
Chicken
Meat
Side
Side
Dessert Selection

Package B Buffet \$45

Salad
Pasta
Chicken
Meat
Seafood
Side
Side
Dessert Selection

*Drink Packages Are
Required For
Buffet Packages*

***Kids Price \$17.95-
(Ages 2-12)***

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

Drink Packages

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 Champagne Toast add \$4- p/p

• shots not included

• Separate Beer & Liquor List for upper garden parties

Dinner 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)

Kids Price - \$5 for 30 minutes & \$11 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 \$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

Baked Creamed Spinach & Artichoke Dip \$75-
Warm Tortilla Crisps

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-

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 \$35- dz (min 2 dozen)

Triple Chocolate Brownies \$34- dz (min 2 dozen)

Fresh Fruit Platter (serves 10-12) \$55-

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

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

Tiramisu \$55- (half tray)

Banana Caramel Bread Pudding \$49- (half tray)

Gourmet Grand Buffet

\$83.00 Per person

Plus Tax & Tip

Included

Liquor Package

*Premium Draft Beer, Wine,
Mixed Drinks, Martinis
& Soda
(3 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

The Garden

\$67 p/p
Thursday &
Friday
Evenings

\$71
Saturday
Evenings
Plus tax & tip



REHEARSAL DINNER PACKAGE

2025

Appetizer Station to Begin

Includes:

**Fried Calamari, Hummus,
Spinach Dip
Italian Meats & Cheeses**

Dinner Buffet

Salad

Side

Pasta

Side

Chicken

Coffee, Tea

Meat

Dessert Selection

Add Seafood \$3p/p

Drinks

1- Premium Draft Beer, Wine & Soda

**Mixed Drinks, Premium Draft Beer,
Wine & Soda (\$2 extra p/p)**

**Martinis, Mixed Drinks, Premium Draft Beer,
Wine & Soda (\$7 extra p/p)**

The Loft

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

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

| | | |
|--|------------------|----------------------------------|
| <u>Type of Cake: Circle One</u> | Sponge | Devils Food |
| <u>Fillings:</u> | Chocolate Mousse | Fresh Strawberry & Whipped Cream |
| | Vanilla Mousse | Cannoli |
| <p><i>If More Than One Filling Circle the Following:</i></p> <p style="text-align: center;"><i>Layer By Layer (Everyone Gets Both When Cake is Cut)</i></p> <p style="text-align: center;"><i>Side By Side (Everyone Has to Choose Filling)</i></p> | | |
| <div style="border: 1px solid black; padding: 10px; display: inline-block; text-align: center;"> <h2 style="margin: 0;">Cake Order Form</h2> </div> | | |
| <u>Icing: Circle One</u> | | |
| Whipped Cream | ButterCream | Chocolate Mousse |
| <u>Inscription:</u> | | |
| | | |
| | | |
| | | |
| Date of Event: _____ | | |
| Name: _____ | | |

- A deposit is required to secure the date of the event. The deposit amount is \$450 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 - \$150 Administrative Fee for all 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 & \$150.00 administration fee.
- 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, there will be a \$500 charge plus 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.