

# ADONNA'S GARDEN ST. CAFE'

811 W. GARDEN ST. PENSACOLA FL 36502 | | 850-696-2227



## HORS D'OEUVRES

### PASSED OR STATIONARY

\$25 per dozen

Parmesan Stuffed Mushrooms

Glazed Meatballs

Served warm on a corn muffin

Deviled Eggs

With shrimp and maple bacon

Buffalo Chicken

With celery and ranch dip

Bruschetta

with house made crostini

Watermelon Bites

With feta and mint

Puff Pastry

With pecans, brie and apple

### STATIONARY ONLY

All selections serve 25

Vegetable Crudités

Assorted vegetables, with hummus and artisan cheese spread 44

Stuffed Baked Brie en Croute

Topped with brown sugar and pecans, served with red grapes and baguette rounds 48

Artisanal Cheese Board

Selection of American artisanal cheeses served, dried and fresh fruit, nuts and assorted crackers 49

Signature Antipasto

Mixed Italian olives, assorted pickled vegetables and white beans salad dressed with fresh herbs 42

Slider Platter

Roasted and chilled beef tenderloin and roasted turkey, served with slider rolls, lettuce, tomato, and condiments 46

## STATIONS

All stations requires one chef attendant Minimum 30 people. Priced per person.

Beef Tenderloin

Served with au jus, garlic cream sauce, horseradish and rolls 12

Roasted Pork Loin

Topped with a maple bourbon glaze 10

Herbed Turkey Breast

Served with house made cranberry sauce and classic turkey gravy 9

Classic Prime Rib

Served with horseradish crème sauce and beef au jus 15

Shrimp and Grits

With scallions, bacon and cheddar cheese 10  
Served in Martini Glasses



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## BUFFET / \$20 PER PERSON

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### SALADS (CHOOSE ONE)

Caesar Salad with Shaved  
Parmesan and Fresh Baked  
Croutons

Garden Salad with assorted  
greens, tomatoes, cucumbers and  
dressings of your choice

Spinach, feta, walnuts and  
raspberry vinaigrette

### ENTREES (CHOOSE TWO)

Pulled Pork

Garlic and Herb Chicken  
Tenderloins

Beef Tips and Rice

Brown Sugar Glazed Ham

Parmesan Crusted Grouper

Chicken and Dumplings

### ACCOMPANIMENTS (CHOOSE TWO)

Au Gratin Potatoes

Pan-roasted Potatoes

Sauteed Green Beans

Baked Macaroni and Cheese

Sautéed Broccoli Rabe with  
Roasted Garlic

Roasted Vegetables (seasonal)

Crispy Brussel Sprouts

Served with rolls ,sweet and unsweet tea. Plates and utensils also provided.

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## THEMED BUFFETS

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### Mexican Fiesta

Chicken and Steak Fajitas, Spanish Rice, Refried Beans, Queso Cheese  
Fountain, Chips, Shredded Cheese, Shredded Lettuce, Tomatoes, Onions,  
Black Beans, Sour Cream, Guacamole, Flour and Corn Tortillas **\$20 pp**  
Served with Sweet and Unsweet Tea

### Southern BBQ Buffet

Pulled Pork, Grilled Chicken Tenderloins, Potato Salad, BBQ Baked Beans,  
Baked Mac and Cheese, Blue Cheese Slaw, Rolls and Corn Bread  
Muffins **\$20 pp**  
Served with Sweet and Unsweet Tea

### Italian Buffet

Italian Sausages with Onion and Peppers, Meatballs, Baked Ziti, Penne'  
Pasta, Red Sauce, Alfredo Sauce, Ceasar Salad, Garlic Bread **\$18 pp**  
Served with Sweet and Unsweet Tea

### Brunch Buffet

Bacon, Ham, Sausage, Potato Hash, Cheesy Grits, French Toast Casserole,  
Scrambled Eggs, Fresh Fruit, Assorted Pastries, Biscuits, Croissants, Assorted  
Jams and Butter **\$20 pp**  
Served with Coffee and Tea

### Southern Tea Buffet

Chicken Salad Croissants, Cucumber and Cream Cheese Sandwiches,  
Pimento Cheese Sandwiches, Cheddar Bacon and Ranch Pasta, Strawberry  
Feta and walnut Spinach Salad, Scones, Pasties, Assorted Jams and  
butter **\$20 pp**  
Served with Tea and Coffee

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