



GARVER | EVENTS

canyas • lounge • patio • kitchen

All-Inclusive Packages **Food Guide**

GARVER
kitchen

Appetizer

Options

**Minimum quantities apply based on size of event*

PACKAGES:

Premium Stationery Platters \$500 small/ \$950 large

- Charcuterie & Artisan Cheese + Antipasti Platter

Basic Stationary Platters \$350 small/ \$650 large

- WI Supper Club + Seasonal Vegetable

Chef's Choice Light Appetizers* \$20 per person

Custom options available for additional fees. Breakfast and snack options available upon request.

Chef's Choice Heavy Appetizers* \$32 per person

Custom options available for additional fees. Breakfast and snack options available upon request.

\$3 PER PIECE

- Spring Roll (pork, chicken, or buffalo chicken)
- Mini steamed rice buns
- Vegetable Egg Roll
- Mini deep dish cheese pizza
- Quesadilla (chicken or vegetable)
- Mini quiche (florentine, bacon & cheese)
- Samosa (beef or vegetable)
- Mushroom Empanada
- Potsticker (Edamame or pork)
- Mini mac 'n cheese bites
- Pork rilletes with celeriac remoulade on Origins crostini
- Crab Rangoon
- Sesame Chicken Tempura
- Spinach and brie wonton
- Andouille Cheese Fritter
- Spanakopita
- Black bean, cheese, and roasted corn burrito
- Vegetable Pakora



Appetizer

Options

**Minimum quantities apply based on size of event*

\$3.50 PER PIECE

- *Chicken Pot Sticker*
- *Sausage Calzone*
- *Spring Roll (avocado or vegetable)*
- *Cheeseburger Puff*
- *Spinach & Cheese Stuffed Mushroom*
- *Artichoke Beignet w/ Boursin Cheese*
- *Chicken & Waffles*
- *Reuben Rolls*
- *Bacon-wrapped Water Chestnut*
- *Bacon-wrapped Dates*
- *Antipasto Skewer*

\$4 PER PIECE

- *Chicken skewers*
- *Apricot or Raspberry Brie En Croute*
- *Empanada (Vegetable, Beef, or Chicken)*
- *Coconut Shrimp or Chicken*
- *Spring Roll (Peking Duck, Southwest, Cozy Shrimp, or Cashew Chicken)*
- *Balsamic Fig & Goat Cheese Flatbread*
- *Crab Stuffed Mushroom*
- *Thai Chicken Satay*
- *Mini Pizza (pepperoni or sausage)*
- *Wild Mushroom in Phyllo Beggars Purse*

Breakfast

Choices

Continental *\$12 per person*

Pastries, yogurt, granola, and fresh seasonal fruit

Hot Breakfast Buffet *\$20 per person*

Vegetable frittata, meat frittata, breakfast potatoes, bacon, and sourdough toast with jam

Add-on continental breakfast for upcharge of \$8 per person

Seasonal Donuts *\$30 per dozen*

Inquire for seasonal flavors and ingredients.

Seasonal Muffins *\$35 per dozen*

Inquire for seasonal flavors and ingredients.

Cinnamon Rolls *\$35 per dozen*

With cream cheese icing

Coffee Cake *\$30 per dozen*

Cut into individual servings

Please inquire for gluten free offerings.

Additional \$1 upcharge per piece



Lunch

Selections

PACKAGES:

Sandwich Package \$22 per person

- Choose 3 sandwiches + 1 salad, served with potato chips

Add an additional side for \$2 per person or additional sandwich for \$3 per person (additional charges may apply to certain items)

Chef's Choice Seasonal Soup + Salad Bar \$18 per person

- Focaccia bread, whipped butter, 2 soups (1 veg/gf option), mixed greens with: onion, feta cheese, croutons, chicken, plus 3-4 additional seasonal vegetables, and shallot vinaigrette + creamy herb dressing

Entrée Package \$32 per person

- Choose 1 entrée + 2 sides served with focaccia bread and chefs salad

Add an additional side for \$2 per person or additional entrée for \$5 per person (additional charges may apply to certain items)

SALADS:

- Mixed Greens with Dried Cranberries, Pecans, Feta, and Honey Dijon Vinaigrette (GF, Vegetarian)
- Classic Caesar Salad with Shaved Parmesan and Croutons (Vegetarian)
- Garden Salad with House-Made Ranch (GF, Vegetarian)
- Mediterranean Chickpea Salad with Lemon-Herb Dressing (GF, Vegan)
- Apple and Walnut Salad with Honey Dijon Dressing (GF, Vegetarian)

SANDWICHES:

**Served family style or buffet*

**Can be made on gluten free bread*

- **Ham + Swiss** On sourdough with garlic aioli, mustard, pickles
- **Turkey + Cheddar** On sourdough with tomato, arugula, and dijon aioli
- **Artichoke + Squash** On sourdough with goat cheese, baby greens, and shallot vinaigrette (veg)



Lunch

Selections

SANDWICHES:

**Served family style or buffet*

**Can be made on gluten free bread*

- **Pulled Pork** On a butter bun with slaw, BBQ, and pickles
- **Roast Beef** On a focaccia with baby greens, pickled onions, shaved radish, and horseradish cream
- **Roast Chicken Breast** On focaccia with sweet peppers, caramelized onions, pea shoots, and garlic aioli

ENTREES:

- **Alaskan Salmon** Lemon miso glazed and roasted +\$3 per person
- **Roasted Chicken** Bryant Family Farm chicken smothered in Puttanesca sauce (gf, df) +\$1 per person
- **Slow Roasted Pork Shoulder** Herb and spice rubbed pork served au jus (gf, df)
- **Squash Curry** With crispy chickpeas and wilted greens over rice (vegan, gf)
- **Sliced Beef Tenderloin** With caramelized onion gravy (gf) +\$5 per person
- **Lake Superior Whitefish** Steamed with lemon, capers, and herb salsa (gf, df)
- **House Made Sausages** Brats, chorizo, and Italian, with chimichurri sauce and mustard (gf)
- **BBQ** Braised and shredded pork, chicken or beef (pick 2) with tangy BBQ, and mustard BBQ (gf, df)
- **Beef Top Sirloin** Garlic rubbed and roasted beef with jus and horseradish cream sauce (gf) +\$3 per person
- **Risotto** with sautéed shiitake mushrooms, wilted spinach, and creamy cheese (veg, gf)

SIDES:

See full list in "Dinner" portion (bottom of page 6)

Dinner

Decisions

Complete Meal \$38 per person

Choose 1 entrées, 1 salad, 2 side, + bread with whipped butter

◦ **Price is for meals served family style or buffet**

Add an additional side for \$5 per person or additional entrée for \$10 per person (additional charges may apply to certain items)

**All items subject to availability*

**Pricing subject to change annually*

SALADS:

- *Mixed Greens with Dried Cranberries, Pecans, Feta, and Honey Dijon Vinaigrette (GF, Vegetarian)*
- *Classic Caesar Salad with Shaved Parmesan and Croutons (Vegetarian)*
- *Garden Salad with House-Made Ranch (GF, Vegetarian)*
- *Mediterranean Chickpea Salad with Lemon-Herb Dressing (GF, Vegan)*
- *Apple and Walnut Salad with Honey Dijon Dressing (GF, Vegetarian)*

ENTREES:

- *Herb-Roasted Chicken Thighs with Pan Jus (GF)*
- *Salmon with Lemon Butter Sauce (GF)*
- *Marinated Beef Tips with Demi-Glace (GF)*
- *Stuffed Bell Peppers with Quinoa, Black Beans, and Vegetables (GF, Vegan)*
- *Herb-Crusted Pork Loin with Mustard Pan Sauce (GF)*
- *Seasonal Vegetarian Risotto +3 per person*
- *Chickpea Sauté with Greek Yogurt (GF, Vegetarian) +\$5 per person*

SIDES:

- *Oven-Roasted Potatoes with Light Herb Seasoning (GF, Vegan)*
- *Steamed Green Beans (GF, Vegan)*
- *Macaroni and Cheese (Vegetarian)*
- *Honey-Glazed Carrots (GF, Vegetarian)*
- *Wild Rice Pilaf (GF, Vegan)*
- *Roasted Seasonal Vegetables (GF, Vegan)*
- *Seasonal Farro Salad +\$3 per person*



Dessert Picks

DESSERT DETAILS

- *Maximum of four varieties/flavors per event*
- *Inquire for custom dessert availability and dietary restrictions*

Cookies:

- *Minimum of 12 per variety; \$2/piece*
 - Traditional Chocolate Chip
 - Sugar Cookie with Buttercream Frosting
 - Raspberry Lemon Linzer
 - Snickerdoodle
 - Oatmeal (add chocolate chips, raisins, and/or walnuts)
 - Lemon Lavender
 - Rosemary Orange Sugar Cookie
 - Double Chocolate Sandwich Cookie (+\$1/piece)
 - Snickerdoodle with Bacon (+\$1/piece)
 - Oatmeal Cream Pie (+\$1/piece)

Cupcakes:

- *Minimum of 12 per variety; \$3/piece, \$4/piece for gluten free*
- *Select cake flavor, filling (+\$1), and frosting from list below:*

CAKE FLAVORS

Chocolate
Vanilla
Lemon
Red Velvet
Marble
Banana
Apple
Pumpkin
Spiced Gingerbread

FILLINGS **optional**

Chocolate Ganache
Whipped Cream
Caramel
Cheesecake
Lemon Curd
Seasonal Fruit

FROSTING

Cream Cheese
Chocolate Ganache
Marshmallow Whip
Whipped Cream
Vanilla
Chocolate
Seasonal Fruit
Lemon
Lemon Lavender

Raspberry
Whiskey Maple
Oreo
Caramel
Espresso
Marble



Dessert Picks

Bars:

- *Minimum of 12 per variety; \$3/piece*
 - Citrus with Shortbread Crust or Citrus Almond
 - Chocolate Chip
 - Brownies: Plain or Turtle (caramel & nuts)
 - Cheesecake: Plain, with Jam, S'mores, or Choc. Drizzle
 - Carrot with Cheesecake Frosting

Cakepops:

- *Minimum of 12 per variety; \$3/piece*

CAKE FLAVORS

Vanilla
Chocolate
Funfetti

CHOCOLATE COATING

White (colors available)
Chocolate

Shooters:

- *Minimum of 12 per variety; \$4/piece*
 - Cheesecake
 - Key Lime Pie
 - S'mores
 - Brownie

Specialty Options:

- Round Cheesecake (9 inch; \$35/cake)
 - Plain, Seasonal Jam, **or** Turtle
- Pies (9 inch; \$35/pie)
 - Seasonal Fruit, Lemon Meringue, **or** Banana Cream