

DELUXE ANNIVERSARY

~ OPEN BAR ~

Professional Bartenders offer your guests premium brands such as Smirnoff Vodka, Dewar's Scotch, Bacardi & Captain Morgan Rum, Seagram's Seven & V.O. Blends, Jack Daniels and Jim Beam, Draft beer, soft drinks, fresh fruit juices, Margaritas, Strawberry Daiquiris, Pina Coladas and Bloody Mary's

~ FRESH CUT VEGETABLE & ASSORTED CHEESE DISPLAY ~

An artistic display of vegetables and cheeses accompanied by crackers and dips

~ CHAMPAGNE TOAST ~

The head table is served domestic chilled champagne for the anniversary toast

~ ANNIVERSARY TIER CAKE ~

Your choice from our beautifully designed selection

~ MAITRE D' ~

Your Maitre D' will ensure that everything goes according to your plans, and conduct all aspects of your anniversary party, from your first dance to your guests' departure.

~ THE GARDENS' SALES TEAM ~

The Event Planners work together as a team, which means that each time you call, you will speak with someone who is completely familiar with your anniversary. Our planners offer their expertise to assist you in creating a day of memories.



Columbus Gardens



Appetizer Selection – Choice of One

Soup Selection:

*Maryland Crab – Minestrone – Chicken and Rice –
Cream of Tomato Basil – Broccoli and Cheese –
Vegetable Beef – Chicken Noodle*

House Salad:

*A bountiful selection of fresh garden vegetables
served with your choice of two dressings*

Greek Salad:

*Fresh garden vegetables with Feta Cheese, croutons,
Greek olives and our special Greek dressing*

Caesar Salad:

*Chopped Romaine lettuce served with croutons and
imported Parmesan cheese and a creamy Caesar dressing
on the side*

Tropical Fruit Cup:

*Featuring chunks of pineapple, papaya, Guava, passion fruit,
banana topped with a cherry.*

Entrée Selection – Choice of One from Each Column

Top Round of Beef

Thinly sliced choice beef rolled and served with natural au jus

Baked Honey Ham

Sliced baked ham with a hint of honey served with or without sweet pineapple sauce

Stuffed Shells and Meatballs

Jumbo stuffed shells baked in our special sauce served with two meatballs on the side

Manicotti and Meatballs

4" Manicotti baked in our special sauce and served with two meatballs

Kielbasa and Kraut

*Homemade "Ostrowski's" spicy kielbasa served with a tangy sauerkraut
(can be plated or served family style)*

Beef Burgundy

Cubed choice beef slowly cooked in a delicious red wine and mushroom sauce served over white rice or egg noodles

Chicken Parmesan

8 oz. boneless chicken breast breaded in our special Italian breading, baked and served in a pasta sauce with imported Parmesan cheese on top

Boneless Breaded Chicken Breast

8 oz. boneless chicken breast baked in our special spiced breading

Boneless Stuffed Breast of Chicken

Boneless whole chicken breast stuffed with herb seasoning and served with chicken gravy

Chicken a la Kiev

Boneless breast of chicken stuffed with butter and herbs, breaded and baked

Chicken Cordon Bleu

Whole Breast of boneless chicken stuffed with smoked ham and swiss cheese, lightly breaded and baked

Stuffed Pork Tenderloin

Pork tenderloin sliced and stuffed with our herb stuffing, baked and served with pork gravy

Chicken Florentine

Chicken breast stuffed with spinach and Feta cheese, topped with a deliciously rich Hollandaise sauce

Lasagna and Meat Sauce

Homemade meat lasagna stuffed with all the traditional Italian cheeses and spices

Chicken Marsala

Boneless skinless breast of chicken sautéed and simmered in a rich marsala wine and mushroom sauce

Tuna

Tuna steak grilled with a unique blend of lemon pepper and spices

Mahi-Mahi

Wine and herb seasoned broiled Mahi-Mahi

Vegetable Selection – Choice of Two

Baked Potato

*Traditional Baked Potato
served with butter, sour cream
and chives*

Scalloped Potatoes

*Thinly sliced potatoes baked in
a cream sauce*

Au Gratin Potatoes

*Thinly sliced potatoes baked in
a cheddar cheese sauce*

Sauteed Red Potatoes

*Halved red potatoes baked
with garlic salt, pepper, olive
oil and caramelized onions*

Twice Baked Potatoes

*Half a potato shell hollowed
out and filled with your choice
of garlic mashed or bacon and
cheddar cheese mashed
potatoes*

Broccoli Spears

*Whole broccoli spears cooked
al dente and served with or
without cheese*

California Medley

*A blend of broccoli, cauliflower
and sliced carrots cooked al
dente and seasoned with
lemon pepper and butter*

Green Beans Almondine

*Whole green beans cooked and
seasoned with the traditional
salt, pepper and butter*

Sugar Snap Peas

*Tender sugar snap peas
seasoned with garlic and
butter*

Baby Glazed Carrots

*Tender cooked baby carrots
seasoned with brown sugar
and butter*

Spring Blend

*A mixture of squash, carrots,
broccoli, cauliflower and
zucchini seasoned with lemon
pepper and butter*

Dessert Selection – Choose One

Ice Cream Sundae Bar

Fresh Scooped Vanilla Ice Cream with choice of chocolate syrup, sliced strawberries, butterscotch, Nestle's Crunch, Oreo Cookie Crumbs, Butterfinger Crunch Jimmies and Fresh Whipped Cream

Miniature Crème Puffs and Eclairs

Fresh homemade baked crème puffs and éclairs served family style to your table

Chocolate Parfait

Vanilla ice cream with chocolate sauce topped with fresh whipped cream and chocolate sprinkles

Crème De Menthe Parfait

Vanilla ice cream with crème de menthe and fresh whipped cream

OTHER DESSERTS AVAILABLE AT AN ADDITIONAL COST

Carrot Cake

Homemade moist cake using fresh carrots and walnuts iced and filled with real cream cheese icing edged with crushed walnuts and cream cheese rosettes and walnuts

Oreo Cookie Ice Cream Pie

Chocolate cake crust topped with oreo cookie ice cream

New York Cheesecake

Creamy, moist cheesecake served plain, with your choice of strawberry, chocolate or pineapple topping