

Greenhouse CATERING

PICK IT UP MENU

Delicious selections made to order and ready to pick up at your convenience

Breakfast & brunch, luncheon, dinner, and hors d'oeuvres menus for groups of 10+

Call to order (603) 889-8022



Luncheon

Cajun Seafood Chowder or New England Clam Chowder

8.95 / Quart (serves 4-6)

Call us for Homemade Soups by request

It's a Wrap Assortment Platter (Choose 3 – minimum 5 per selection)

Served on whole wheat, spinach & sundried tomato lavash bread for variety of color and flavor!

Santa Fe Herb Roasted Turkey

Garlic, roasted red peppers, shredded romaine, chipotle sauce

Chicken Caesar Wrap

Grilled marinated chicken breast, romaine with creamy Caesar dressing, freshly grated Romano cheese

California Vegetarian Wrap

Chilled asparagus, avocado, hard boiled egg, roasted red peppers and our homemade hummus

Roast Beef and Alfalfa Sprouts

Provolone cheese & whipped horseradish sauce

Our Signature Chicken Salad

With cran-raisins, nuts, & apple. Wrapped with leaf lettuce.

7.95 per person

Salads

Grilled Marinated Chicken Caesar

Italian Marinated sliced chicken platter garnished with cherry tomatoes and black olives – paired with our classic Caesar salad.

82.00 small (10-12) 150.00 large (20-24)

Seasonal Mixed Greens

With sliced cucumbers, cherry tomatoes, shredded carrot, balsamic vinaigrette dressing

21.00 Small (10-12) 36.00 Large (20-24)

Classic Caesar Salad with Homemade Croutons

We leave the tossing to you! With our creamy Caesar dressing and freshly grated Parmesan cheese

25.00 Small (10-12) 47.00 Large (20-24)

Vine Ripened Tomato Basil Salad

Layered with mozzarella cheese and fresh basil leaves, drizzled with balsamic vinaigrette

29.00 Small (10-12) 55.00 Large (20-24)

Homemade Potato Salad or

Tri Color Pasta Salad with Julienne of Vegetable & Parmesan Vinaigrette

23.00 Small (10-15) 37.00 Medium (20-25) 58.00 Large (25-40)

BBQ to Go

Pulled Pork by the # - \$12.75

BBQ Beef Brisket by the # - \$16.95

BBQ Baby Back Ribs by the 1/2 Rack \$12.95

BBQ Chicken Quarters by the # \$7.95

Tavern Baked Beans by the Quart \$6.95

Entrees Small serves 10-12 / Large serves 20-24

Homemade Vegetarian Lasagna

Fresh vegetables, herbs, mozzarella cheese, ricotta, marinara sauce and provolone gratinée

31.95 Small 56.95 Large

Meat Lasagna

Seasoned ground beef, mozzarella, ricotta cheese, marinara sauce and provolone gratinée

37.95 Small 67.95 Large

Boneless Breast of Chicken Marsala

Sauteed with mushrooms and shallots, Marsala wine and sweet butter

38.95 Small 68.95 Large

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Lemon Chicken with Fresh Herbs

Snow peas, lemon, garlic, sweet red peppers, sherry white wine sauce

39.95 Small 69.95 Large

Chicken Breast Parmesan

Herb breaded sliced chicken breast, topped with marinara sauce and provolone gratinée

37.95 Small 66.95 Large

This product is not layered. Therefore a Small will be prepared in a full size pan.

A Large will consist of 2 full size pans.

Chicken Mediterranean

Sautéed with sundried tomatoes, spinach, artichoke hearts, lemon & capers

38.95 Small 68.95 Large

Chicken Elizabeth

Sautéed with garlic, mushrooms, black olives, artichoke hearts, prosciutto

40.95 Small 70.95 Large

Boneless Breast of Chicken Boursin

Stuffed with broccoli & Boursin cheese, baked in a flaky pastry dough, served with sauce supreme

39.95 Small 69.95 Large

Sautéed Sirloin of Beef Tips

- Beef Bordelaise – with sautéed onion in a red wine demi glacé.
- Old Fashioned Beef Tips Burgundy with mushrooms and onions.
- Beef Stroganoff with sautéed onions in a sour cream sauce.
- Sirloin Au Poivre, with roasted mushrooms, cracked peppercorn, demi glace, shallots, brandy, cream, and sweet butter

73.50 Small 139.50 Large

Side Dishes

Penne Pasta with Garlic, Rosemary, Parmesan Cheese,
Garlicky Whipped Potatoes or Wilde Rice Medley with Julienne of Vegetable

With Entrée: Small 12.00 / Large 24.00 With out Entrée: Small 18.00 Large 36.00

Hors d'Oeuvres

Fresh Vegetable Crudités

Broccoli and cauliflower florets, carrot and celery sticks, cherry tomatoes, black olives

Choose a Dip: Artichoke and blue cheese dip, Parmesan, or Hummus

Toasted garlic pita chips

2.00 per person, minimum 10

Mediterranean Platter

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Our homemade hummus and zesty tabouleh, garnished with olives and feta cheese
Fresh pita bread or toasted pita chips
3.00 per person minimum 10

International Cheese Tray Garnished with Seasonal Fruit

Cheddar, Dill Havarti, Smoked Gouda
Garnished with grape clusters, seasonal fruit and gourmet crackers
2.50 per person minimum 10

International Cheese and Antipasto Platter

Soft Mozzarella Balls with Olive Oil & Basil, Provolone cheese, smoked Gouda
Thinly sliced prosciutto ham, capicola, Genoa salami
Marinated artichoke hearts and olives, roasted red peppers
Gourmet crackers
4.50 per person minimum 10

Ordering Information

Deposit of 50% requested, with balance paid 48 hours in advance.
Our kitchen appreciates 48 hours notice
Please add 9% NH Meals Tax
Disposable plates, flatware and napkins available at additional charge

Cancellation Policy

The freshest ingredients are ordered and prepared specifically for your menu.
In order to refund your deposit, please provide 72 hours notice.

Breakfast & Brunch

Continental Breakfast Pastry Tray

Real Mini European Flaky Butter Croissants, Signature Apricot or Blueberry Scones,
Whipped Butter, Preserves 3.95 per person

Delicious Homemade Egg & Cheese Quiche

Choose from Lorraine, Broccoli & Onion, Spinach, Ham & Cheese, Sundried Tomato & Bacon, and Herb
Other favorite varieties available at your request! 29.99 serves 8

House Smoked Side of Salmon Tray

With a mosaic of lemon, capers, red & white onion, chopped egg yolk & egg white
Served with Homemade Herb Crostinis 60.00 serves 30

Fresh Fruit Skewer Display

Golden Pineapple, Honeydew Melon, Cantaloupe, Strawberries 2.25 per person

Zesty Citrus Fruit Punch

With lemon/lime ring garnish 20.00 per gallon

Fresh Fruit Platter

Nicely ripened and flavorful seasonal fruits
Serves 10-15 33.75 / Serves 15-20 45.00 / Serves 20-30 67.50

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