

Greenhouse CATERING

603-889-8022



Brunch pricing from \$ 9.95 (based upon Menu & Guest Count)

Call us for crowd pleasing menu suggestions and a quote for your occasion!

Brunch Options

Chilled Fruit Juice, Orange, Cranberry, Grapefruit, Pineapple

Fruit Punch with fresh lemon and lime ring garnish

(Glass Punch Bowl and Ladle included)

Freshly brewed Coffee, Decaf, Tea with Cream & Sugar Condiment

Continental Pastries

Blueberry, Apricot Scones, Mini Butter Croissants

Whipped Butter and Preserves

Fresh Fruit Mirror

Golden Pineapple, Honeydew Melon, Cantaloupe, Strawberries

Orange Slices, and Blueberries, Kiwi

House Smoked Side of Salmon Mirror

With Lemon, capers, red & white onion, chopped egg yolk & white

Served with homemade Herb Crostinis

Egg Stations

Freshly Scramble Eggs with Country Bacon or Sausage
Omelets Guests choose from ingredients: mushrooms, broccoli,
ham, onion, spinach, Cheese, tomato, peppers

Assortment of Homemade Quiche:

Lorraine, Broccoli + Onion, Spinach, Ham & Cheese,
Sundried Tomato + Bacon

Hot Entrée Options:

Carved Honey Glazed Brunch Ham, garnished with grilled Pineapple
Boneless Breast of Chicken Marsala
Sautéed with Mushrooms & Shallots, Marsala Wine and sweet butter
Lemon Chicken with Fresh Herbs, lemon, Snow Peas, Garlic, Sweet red peppers
And Sherry ~White Wine Sauce
Chicken Breast Parmesan
Herb breaded chicken breasts, sliced and topped with
Marinara Sauce and Provolone cheese gratinee
Chicken Mediterranean
Sautéed with sundried tomatoes, spinach, artichoke hearts, lemon & capers
Chicken Elizabeth
Sautéed with garlic, mushrooms, black olives, artichoke hearts, prosciutto
Chicken L'Orange
Sautéed with Mushrooms, slivered almonds and Grand Marnier Brown Sauce
Garnished with thinly sliced orange rings
Chicken Oregano
With lemon, white wine and fresh Oregano

Old Fashioned Beef Tips Burgundy with Mushrooms & Onions
Sautéed Sirloin Beef Tips Bordelaise
With fresh herbs and a red wine reduction.
Sautéed Sirloin of Beef Tips Au Poivre
With Shallots, roasted Wild Mushrooms, Brandy, Cream, Sweet Butter &
cracked peppercorn Demi Glace

Greenhouse Catering, 452 Amherst Street, Nashua NH 03063
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