

Greenhouse CATERING



STEAMED LOBSTER Buffet

\$31.95 – 37.95 Market Price

New England Clam Chowder -or
Steamed Little Neck Clams
Steamed 1 1/4 lb Maine Lobster, drawn butter

Choose one Chicken:

Barbecued Chicken Quarters or
Grilled Marinated Chicken Kabobs

With Onion and spiced maple apple BBQ Sauce

Cornbread & Whipped Butter

Choose two Salads (below)

Iced Watermelon Wedges

GRILLED SURF & TURF

\$36.00

New England Clam Chowder -or
our famous Seafood Cajun Chowder

Choose Three:

Marinated Shrimp Skewers
With Olive Oil, garlic, lemon, fresh Rosemary

Pepper Crusted Pan Seared Salmon medallions with
Sundried Tomato Cream Sauce

Roasted Wasabi & Ginger Salmon served on a bed of Bok
Choy, Green Cabbage & Shiitakes

Grilled Marinated Swordfish with
Garlic Herb Butter

Marinated New York Sirloin Kabobs
with Cherry Tomatoes & Onions

Lamb Kabobs marinated with Olive oil,
lemon juice, honey, garlic, white onion
chopped fresh mint, oregano & rosemary
Skewered with orange & yellow bell Peppers & Onion
Served with chilled Yogurt Cucumber Sauce

Whole roasted New York Sirloin of Beef
New England Herb Rub of rosemary, basil & coriander
Served with a Rosemary~Burgundy Demi Glace
(several other herb rubs & sauces available)

Cornbread & Butter
Choose two Salads (below)
Iced Watermelon

THE ULTIMATE CLAM AND LOBSTER BAKE

\$33.95-39.95 Market Price

New England Clam Chowder
Steamed 1 1/4 lb Maine Lobster, drawn butter
Steamed Clams
Marinated Sirloin of Beef Kabobs with Onion & Tomato
Choose one: Barbecued Chicken or Chicken Kabobs

Cornbread & Butter

Choose two Salads (below)

Iced Watermelon Wedges

Salad Selections

Seasonal Tossed Green Garden Salad,
Mixed mesclun greens, cherry tomatoes, sliced cucumbers,
shredded carrot, Balsamic Vinaigrette

Homemade Red Bliss Potato Salad
White Potato Salad

Crispy Homemade Cole Slaw

Tri Colored Pasta Salad
with Julienne of Vegetable,
lightly tossed with Parmesan Vinaigrette

Roasted Corn Summer Salad
With Julienne of Red Pepper.

5 Bean Salad in a lemon garlic dressing.

Specialty Salads – add \$1.50

Traditional Tossed Caesar Salad
Fresh chopped romaine, Creamy homemade Caesar
Dressing and Croutons, and freshly grated
Imported Romano Cheese

Chilled Orzo Salad
with chopped spinach leaves, artichoke hearts, red onion, pine
nuts, fresh basil, Olive oil, mustard, White Balsamic, Black pepper
and Crumbled Feta on the side

Caprese Kabobs
with Cherry Tomatoes, Fresh Mozzarella
Cheese & Basil
Drizzled with Olive Oil and Balsamic Glaze

Local Vegetables – add 1.50

Chilled Pencil Asparagus Bundles
Lemon Poached, tied with Leek & red pepper,
Drizzled with Balsamic

Grilled Marinated Vegetables
Seasonal and local mix of fresh vegetables

Add a dessert – \$2.00

Fresh Fruit Skewers
Homemade Cookies and Brownies
Strawberry Shortcake

Host provides

Buffet Tables, Guest Tables, Chairs
Water Source (garden hose)
Access for our Van & Grill

Service at additional cost to include:

Cooking at your location with our Grill
and all cooking equipment
Sturdy cream color biodegradable
plates, flatware, & napkins
Pewter Chaffing Dishes and Salad Bowls
Buffet Table Covering
Food refuse removed by Caterer

9% NH Meals Tax and
Service staff will be calculated or

“Pick Up” available at no additional cost!

Greenhouse catering is proud to be Green!
Our disposable flatware is biodegradable,
for minimal impact on the environment ☺

Greenhouse
CATERING

452 Amherst St, Rt 101-A, Nashua, NH 03063
603-889-8022

Greenhousecatering@comcast.net