



## Greenhouse CATERING

### PICK IT UP - TO GO - 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)

#### 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

BBQ 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

### 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

Chicken Parmesan is not layered in the pan. A Small order 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 – sautéed with onion and a red wine demi glacé
- Old Fashioned Beef Tips Burgundy with mushrooms and onions
- Sirloin Au Poivre, with roasted mushrooms, cracked peppercorn, demi glacé, shallots, brandy, cream, and sweet butter

73.50 Small 139.50 Large

## Side Dishes

Penne Pasta with Garlic, Rosemary and 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

Homemade Hummus Dip

2.00 per person, minimum 10

### Mediterranean Platter

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

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# Breakfast & Brunch

## Continental Breakfast Pastry Tray

Continental Sweet Assortment

2.95 per person

## Delicious Homemade Egg & Cheese Quiche

Choose from Lorraine, Broccoli & Onion, Spinach, Ham & Cheese, Sundried Tomato & Bacon, or 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**

## Ordering Information

Deposit of 50%, with balance paid 48 hours in advance

Payment week prior to pick up for larger orders

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

Larger orders require a prepay or cancel by the Monday prior to pick up

Contact us: [Greenhousecatering@comcast.net](mailto:Greenhousecatering@comcast.net) or 603-889-8022