

Greenhouse CATERING



Backyard Grilling:

We do all the work, you
get all the credit!

Let our staff turn your backyard
into the party that **YOU** get to enjoy.

Please call for crowd pleasing
suggestions and a quote for your occasion!

FAMILY COOKOUT

\$12.95

Choose two Salads (below)

Hot Dogs, Hamburgers, and Cheeseburgers
Rolls, ketchup, mustard, and relish

Bourbon Baked Beans

Seasoned with bacon, brown sugar, & onion

Potato Chips

Iced Watermelon Wedges

Corporate BBQ Luncheon

Available Monday-Friday

Minimum 50 ppl

\$9.95

Choose two Salads (below)

Hot Dogs, Hamburgers, and Cheeseburgers
Rolls, ketchup, mustard, and relish

Bourbon Baked Beans

seasoned with bacon, brown sugar, & onion

Potato Chips

Iced Watermelon Wedges

CHICKEN BARBECUE

\$14.95

Choose two Salads (below)

Cornbread & Butter

BBQ Chicken Quarters

with our homemade spicy BBQ Sauce

Bourbon Baked Beans

seasoned with bacon, brown sugar, & onion

Potato Chips

Iced Watermelon Wedges

CAROLINA DUO

\$16.95

Mixed Field Green Salad, Balsamic Dressing

Cornbread & Butter

BBQ Pulled Pork

Smoked sliced Brisket of Beef

Slider Rolls

Three Cheese Southern Mac & Cheese

Cheddar, Monterey Jack, and Velveeta

Bourbon Baked Beans

seasoned with bacon, brown sugar, & onion

Crispy Cole Slaw

with bell pepper & onion

CHICKEN & RIB COMBO

\$17.95

Choose two Salads (below)

Cornbread & Butter

Juicy Baby Back Ribs

BBQ Chicken Quarters

Bourbon Baked Beans

seasoned with bacon, brown sugar, & onion

Iced Watermelon Wedges

DESIGN YOUR OWN

Fenway Favorite \$19.95

Hot Dogs, Hamburgers, and Cheeseburgers
Rolls, Ketchup, Mustard, and Relish

&
Choose two additional meats:

BBQ Chicken Quarters
With our homemade spicy BBQ Sauce

Grilled Marinated Chicken Kabobs
With Onion and spiced maple apple BBQ Sauce.

Grilled Italian Sausage with Rolls
With sauteed peppers & onions

BBQ Pulled Pork with Slider Rolls

Juicy Baby Back Ribs

Teriyaki Marinated Sirloin of Beef Kabobs (add \$2)
With cherry tomato & onion

Choose two Salads (below)

Baked Beans
seasoned with bacon, brown sugar, & onion

Potato Chips

Iced Watermelon Wedges

Greenhouse Classics....

THE TAILGATE \$15.95

Deviled Eggs
with bacon, chives, Dijon, vinegar, & sour cream

Caprese Kabobs
with cherry tomato, mozzarella, fresh basil,
on skewers with olive oil, & Balsamic

BBQ Pulled Pork /Slider Rolls
Homemade Kentucky Bourbon Meatballs
Roasted Garlic Potato Salad
Five Bean Salad
Iced Watermelon Wedges

GRILLED LONDON BROIL \$19.95

Classic Caesar Salad
Cornbread & Butter

Grilled Marinated London Broil
Marinated with dry red wine, olive oil,
Balsamic vinegar, chopped Italian parsley,
garlic, and coarse black pepper

Garnished with zesty Tomato, Lime, Onion Salsa
Homemade Potato Salad
Marinated grilled Veggies
With zucchini, red, green, & yellow bell peppers,
summer squash, onion, & mushrooms
Iced Watermelon Wedges

NEW ENGLAND BARBECUE \$23.95

New England Clam Chowder
Mixed Field Green Salad
Balsamic Vinaigrette Dressing

Homemade Potato Salad
Cornbread & Butter

Grilled Marinated Chicken Kabobs
with Onion and spiced maple apple BBQ Sauce

New York Sirloin of Beef Kabobs
with olive oil, rosemary, coriander, & basil
Juicy Baby Back Ribs
with hearty barbecue sauce

Bourbon Baked Beans
seasoned with bacon, brown sugar, & onion
Iced Watermelon Wedges

GRILLED NY SIRLOIN STEAKS \$22.95

Mixed Field Green Salad
Balsamic Vinaigrette Dressing
Rustic Rolls and Butter

Grilled 10oz NY Sirloin Steaks
Homemade potato salad
Sautéed Vegetable Medley

with zucchini, peppers, broccoli, cauliflower,
summer squash, onion, & carrots
Bourbon Baked Beans
seasoned with bacon, brown sugar, & onion
Iced Watermelon Wedges
Served with Steak Knives!

International Grilling....

ITALIAN GRILL

\$16.95

Greenhouse Classic Caesar Salad

Caprese Kabobs

With cherry tomato, mozzarella, fresh basil,
with olive oil, & Balsamic

Grilled marinated breast of Chicken

with garlic, zesty vinegar, oregano, & basil

Marinated grilled Veggies

With zucchini, red, green, & yellow bell peppers,
summer squash, onion, & mushrooms

Iced Watermelon Wedges

Mini Cannolies

GREEK ISLAND GRILL

\$21.95

Country Summer Salad

Cherry tomatoes, crisp cucumber, sliced red onion,
green pepper, kalamata olive, and crumbled feta.

Tossed with Olive Oil, lemon & garlic

Rustic Rolls and Butter

Marinated Chicken Souvlaki Kabob w/ Green Onion

Grilled marinated Lamb Kabobs

With Orange & Yellow Bell Peppers, & Onion

Chilled Yogurt Cucumber Sauce

Couscous

with julienne of roasted corn, tomato, scallion

Baklava

SHANGHAI

\$19.95

Oriental Fresh Fruit Tray

Teriyaki Chicken & Bacon Rumaki Skewers

With green onions, red pepper & Teriyaki Glaze

Sirloin, Onion & Pineapple Skewers

Homemade Meatballs

Asian Sweet & Sour Sauce with zest of lime

Sesame Stir Fry Veggies

Bok Choy, onion, Chinese broccoli, water chestnuts,

pea pods, carrots, & fresh red pepper

Pork Fried Rice

Mandarin Orange Sponge cake

With a sweet Almond Sauce

GERMAN OKTOBERFEST

\$18.95

Grilled Kielbasa / Rolls

Grilled Bratwurst with sautéed onions

Roast Center cut Pork Loin

Potato Pancakes

Caraway Mustard Sauerkraut

German Potato Salad

Sautéed Red Cabbage with Onion & Apple

Apple Crisp with real Whipped Cream

MEXICAN

\$17.95

Guacamole & Salsa with Chips

Roasted Corn Salad

Five Bean Salad

Jalopeno Cornbread

Grilled Fajita Chicken

Grilled Fajita Sirloin

Refried Beans

Mexican Rice

All the fixings including:

Soft tortilla shells, onion, peppers, salsa, sour cream,
guacamole, & Pico de Gallo

Key Lime Pie

THE LUAU

\$18.95

Pork Loin Kabob

With Apple, Onion, & Savory Sage & Dijon Sauce

Orange & Soy Glazed Baby Back Ribs

seasoned with cumin, cloves, crushed red pepper flakes,

scallions, olive oil, honey, orange zest, freshly squeezed

orange juice and zest of lemon & lime

Grilled marinated Chicken Hawaiian Brochettes

with fresh Mango, Pineapple, & Maraschino Cherries

Polynesian Stir fried Rice

with Julienne of Celery and Hoisin Sauce

Asian Veggie Sautee

Snow Peas, Broccoli Florets, Red Pepper,

Bok Choy, Bean sprouts, & Teriyaki Sauce

Rizzo Salad

with Orzo, Pineapple, Mandarin

Oranges, Toasted Coconut and Whipped Cream

Corporate Designer BBQ Luncheon

Available Monday-Friday

Minimum 50 ppl.

\$15.95

Hot Dogs, Hamburgers, and Cheeseburgers
Rolls, Ketchup, Mustard, and Relish

&

Choose two additional meats:

BBQ Chicken Quarters

With our homemade spicy BBQ Sauce

Grilled Marinated Chicken Kabobs

With Onion and spiced maple apple BBQ Sauce

Grilled Italian Sausage with Rolls

With sauteed peppers & onions

Pulled Pork Sliders

Juicy Baby Back Ribs

Teriyaki Marinated Sirloin Kabobs (add \$2.00)

With cherry tomato & onion

Choose two Salads (below)

Bourbon Baked Beans

Seasoned with bacon, brown sugar, & onion

Potato Chips

Iced Watermelon Wedges

Corporate BBQ Luncheon

Available Monday-Friday

Minimum 50 ppl.

\$9.95

Choose two Salads (below)

Hot Dogs, Hamburgers, and Cheeseburgers

Rolls, ketchup, mustard, and relish

Bourbon Baked Beans

Seasoned with bacon, brown sugar, & onion

Potato Chips

Iced Watermelon Wedges

Scroll down to the next page to view our Clam Bakes



Service available at additional cost, based upon:

Size of group, length of service, distance to your location

Includes: Delivery, Grilling + Cooking on Site, Buffet

Service, Paper Goods, and Guest clearing

Food Refuse removed



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

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