

Greenhouse CATERING

603-889-8022

Dinner Entrée Selections



Tailored to your taste and specifications
Plated, Sit Down Dinners, Buffet or Food Station
Entrées, Salad, Rolls and whipped Butter,
choice of Potato or Grain or Pasta and Vegetable

SOUPS

New England Clam Chowder
Cream of Mushroom
Tomato Basil Bisque
Hearty Vegetarian Bean Vegetable
(seasoned vegetable broth base)

Corn Chowder with Bacon
Cream of Broccoli
Vegetable Bouillon
Chilled Seasonal Fruit Soups available

SALADS

Seasonal Tossed Green Garden Salad

Mixed Mesclun Field Greens with
Cherry Tomato, sliced cucumber, shredded carrot, onion,
Balsamic Vinaigrette Dressing

Classic Caesar Salad

Fresh chopped romaine, creamy Caesar Dressing, and freshly grated Parmesan Cheese
Tossed with homemade garlic croutons

Tomato Basil Salad

Sliced Vine Ripened Garden Tomatoes layered with sliced
Mozzarella Cheese & fresh Basil leaves
Drizzled with Olive Oil and Balsamic Glaze

Baby Spinach Salad

Baby Spinach, sliced green apple, toasted slivered almonds, and golden raisins
With Mango Chutney Cardamom Indian Dressing

Chilled Orzo Salad

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

Tri Color Pasta Salad

with Julienne of spicy vegetables & Parmesan Vinaigrette

Homemade White, German, or Red Bliss Potato Salad

Zesty Homemade Cole Slaw

ENTREE SELECTIONS

Sauteed Sirloin of Beef Tips

Old Fashioned Beef Tips Burgundy

with Mushrooms & Onions

Sautéed Sirloin Beef Tips Bordelaise

with light Bordelaise Brown Sauce

Sautéed Sirloin of Beef Tips Au Poivre

with shallots, roasted Mushrooms, Cracked Peppercorn Demi Glace
Brandy, Cream & Sweet Butter

SEAFOOD

Grilled Swordfish Medallions with Garlic Lemon Herb Butter

Pepper Crusted, Pan Seared Salmon Filets
with Tomato, Herbs, and Sweet Cream

Roasted Wasabi & Ginger Salmon Filets
served on a bed of Bok Choy and Green Cabbage with Shiitakes

Turban of Sole with Tarragon ~ Fennel Sauce

Baked Stuffed Filet of Sole
with fresh Crabmeat & Shrimp Stuffing, Fennel White Wine Sauce

Seafood Newburg
with Shrimp, Scallops, Crabmeat, Haddock, White Fish, Lobster

POULTRY

Boneless Breast of Chicken Marsala
sautéed with Mushrooms and shallots with Marsala Wine and sweet Butter

Boneless Breast of Chicken Cordon Bleu
served with Mushroom Sauce

Sautéed Boneless Breast of Lemon Chicken
with herbs, lemon, garlic, snow peas, sweet red peppers, Sherry & White Wine

Chicken Breast Parmesan
Herb breaded chicken breasts, 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
with Mushrooms, almonds and grand Marnier Brown Sauce

Chicken Oregano
Grilled Boneless Breast of Chicken with lemon, white wine, fresh Oregano and Mushroom Sauce

GREENHOUSE CATERING
CARVING STATIONS AND BUFFET MEATS



Whole Roasted Marinated Turkey Breast

Nothing like Thanksgiving!

Marinated with Cilantro, Lime Juice, and Garlic

Served with Cranberry~Pineapple Salsa

Whole Roasted New York Sirloin of Beef

with a Madeira Wine Sauce

Inquire about our Herb Rub Options with Pan Drippings Sauces!

Whole Roasted Tenderloin of Beef

with a Rosemary~ Burgundy Demi Glace

Inquire about our Herb Rub Options with Pan Dripping Sauces!

Roast Lamb Rack

marinated with garlic and onion

Rosemary Garlic Sauce or Mint Apple Chutney

Roast Center Cut Loin of Pork

with Balsamic BBQ Glaze

Corn Cob Vermont Smoked Ham

with Assorted Whole Grain Mustards

Honey Baked Spiral Ham

garnished with Grilled fresh Pineapple slices

VEGETARIAN

Marinated Grilled Vegetables

with Couscous and Mushrooms

Grilled Portabella Mushrooms & Polenta

Cheesy Tortellini & Vegetables in a traditional Alfredo Sauce

with fresh sweet Basil

Quinoa seasoned with Fennel, lemon, cumin & Pomegranate Seeds (when in season)

More Vegetarian Options see: Salads, Pastas, Grains and Vegetables

PASTA

Penne Pasta

with Garlic and Parmesan Cheese, and Rosemary

Tortellini

Alfredo or Pesto

Butternut Squash Ravioli

with Amaretto Cream Sauce

Couscous

with Roasted Corn, Tomato, Scallions and Cilantro

POTATOES AND GRAINS

Garlicky Mashed Potatoes

Creamed White & Sweet Foliage Potatoes

With Sour Cream and Garlic

Oven Roasted Red Bliss with fresh chopped Parsley

Sliced White Potatoes with Onions & Bacon

Gratin of Scalloped Sweet and White Potatoes with a hint of Garlic

Pureed Sweet Potatoes

seasoned with Maple Syrup, Nutmeg, Salt & Pepper, garnished with Pecans

Wild Rice Medley with Julienne of Carrot & Celery

VEGETABLES

Sautéed fresh Vegetable Medley

Broccoli & Cauliflower Florets, Zucchini & Yellow Squash, Carrots, Onion
Sautéed with fresh Herbs and your choice of Olive Oil or Butter

Sautéed Green Beans

with Onions, or Prosciutto, or Almonds

Fresh Asparagus Bundles tied with Leek,

Lemon Poached, garnished with Red Pepper

Honey Glazed Baby Carrots

Ginger Glazed Carrots

Cut on diagonal sautéed with butter, fresh rosemary, lemon juice, ginger, chicken broth

Sautéed Cauliflower & Broccoli Florets

Baby Broccolini with Spicy Sesame Vinaigrette or

Sautéed with butter, fresh lemon juice, garlic & freshly ground pepper
Garnished with zest of grated lemon peel

Roasted Root Vegetable Harvest with a hint of Allspice and Dill Butter

Carrot, Parsnip, Turnip, and Leek with Green Beans

BEVERAGES

Freshly brewed Coffee, Decaf, and Tea.

1.50

with Cream & Sugar Condiments.

Punch (1 gallon serves 25 guest)

20.00 / gallon

*Raspberry Citrus Punch with floating fresh Lemon + Lime Rings
(includes glass punch bowl, ladle and punch cups)*

Assorted Sodas & Bottled Water

per serving 1.50

Please call for a Menu & Service quote for your occasion!

GREENHOUSE CATERING, 452 Amherst Street, Nashua NH 603-889-8022