

Greenhouse CATERING



STEAMED LOBSTER Buffet

\$29.95 – 33.95 Market Price

New England Clam Chowder -or
Steamed 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
Iced Watermelon

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 & Whipped Butter
Choose any two Salads
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 & Whipped Butter
Choose two Salads
Iced Watermelon

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*

Sliced Garden Tomatoes layered
*with sliced 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 Vehicle & Grill

Service Fee will be Calculated, includes:

Cooking on premises with our Grill
and all cooking equipment
Sturdy cream color biodegradable
plates, flatware, & napkins
Pewter Chaffing Dishes and Salad Bowls
White Buffet Linens
Food refuse removed by Caterer

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

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

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

Greenhouse
CATERING

452 Amherst St. Nashua, NH 03063
603-889-8022
www.greenhousecatering.com