

# Greenhouse CATERING



## Backyard Grilling....

### **FAMILY COOKOUT** **\$10.95**

Choose any two Salads  
Hot Dogs, Hamburgers, and Cheeseburgers  
Rolls, ketchup, mustard, and relish  
Baked Beans  
*Seasoned with bacon, brown sugar, & onion*  
Potato Chips  
Iced Watermelon Wedges

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### **CHICKEN BARBECUE** **\$13.95**

Choose any two Salads  
Cornbread & Whipped Butter  
Chicken Quarters  
*With our homemade spicy BBQ Sauce*  
Baked Beans  
*Seasoned with bacon, brown sugar, & onion*  
Potato Chips  
Iced Watermelon Wedges

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### **FENWAY FAVORITE** **\$14.95**

Choose any two Salads  
Grilled Italian Sausage with peppers & onions  
BBQ Chicken Legs  
*With our homemade spicy Barbecue Sauce*  
Hot Dogs, Hamburgers, and Cheeseburgers  
Rolls, Ketchup, Mustard, and Relish  
Baked Beans  
*Seasoned with bacon, brown sugar, & onion*  
Potato Chips  
Iced Watermelon Wedges

### **DESIGN YOUR OWN MIXED GRILL** **\$16.95**

#### **Choose three meats:**

Chicken Quarters  
*With our homemade spicy BBQ Sauce*

Teriyaki Marinated Sirloin of Beef Kabobs

Cilantro & lime Marinated Chicken Kabobs

Grilled Italian Sausage  
*With peppers & onions*

Juicy Baby Back Ribs

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

BBQ Chicken Legs  
*With our homemade spicy Barbecue Sauce*

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Choose any two Salads

Baked Beans  
*Seasoned with bacon, brown sugar, & onion*

Potato Chips

Iced Watermelon Wedges

## Greenhouse Classics....

### THE TAILGATE

**\$14.95**

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

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### GRILLED LONDON BROIL

**\$18.95**

Classic Caesar Salad  
Cornbread & Whipped Butter  
Grilled London Broil  
*Marinated with dry red wine, olive oil,  
Balsamic vinegar, coarsely chopped Italian parsley,  
garlic, and coarse black pepper*  
Garnished with zesty Tomato, Lime, Onion Salsa  
Homemade Potato Salad  
Marinated grilled Veggie Skewers  
*With zucchini, red & yellow bell peppers,  
summer squash, onion, mushrooms, and cherry tomatoes*  
Iced Watermelon Wedges

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### CAROLINA DUO

**\$15.95**

Mixed Field Green Salad with Balsamic Dressing  
Cornbread & Whipped Butter  
BBQ Pulled Pork  
Smoked sliced Brisket of Beef  
Slider Rolls  
Three Cheese Southern Mac & Cheese  
*Cheddar, Monterey Jack, and Velveeta*  
Bourbon Baked Beans  
Zesty Cole Slaw  
with bell pepper & onion

### NEW ENGLAND BARBECUE

**\$21.95**

New England Clam Chowder  
Mixed Field Green Salad  
*With Balsamic Dressing.*  
Cornbread & Whipped 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*  
Baked Beans  
*Seasoned with bacon, brown sugar, & onion*  
Homemade potato salad  
Iced watermelon wedges  
Homemade Strawberry Shortcake  
*With freshly whipped cream*

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### GRILLED NY SIRLOIN

**\$21.95**

Mixed Field Green Salad  
*With Balsamic Dressing*  
Rustic Rolls with Whipped Butter  
Grilled 10oz NY Sirloin  
Homemade potato salad  
Sautéed Vegetable Medley  
*With zucchini, peppers, broccoli, cauliflower,  
summer squash, onion, & carrots*  
Baked Beans  
*Seasoned with bacon, brown sugar, & onion*  
Iced Watermelon Wedges.

## International Grilling....

### ITALIAN GRILL

**\$15.95**

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*  
Grilled Veggie Skewers  
*marinated zucchini, red & yellow bell peppers,  
summer squash, onion, mushrooms, and cherry tomatoes*  
Iced Watermelon Wedges  
Mini Cannolis

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### GREEK ISLAND GRILL

**\$20.95**

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 with Whipped Butter  
Marinated Chicken Souvlaki Kabob with Green  
Onion Grilled marinated Lamb Kabobs  
*With Orange & Yellow Bell Peppers, & Onion.*  
Chilled Yogurt Cucumber Sauce  
Long Grain Lemon Rice  
*With pine nuts, scallion and fresh lemon juice*  
Baklava

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### 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  
*With a hot Asian lime zest*  
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

**\$16.95**

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

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### MEXICAN

**\$16.95**

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

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### THE LUAU

**\$17.95**

Roast Center cut Pork Loin  
*with Rosemary & Sweet 'n Sour Strawberry Sauce  
Or Sweet & 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 Sauté;  
*Snow Peas, Broccoli Florets, Red Pepper,  
Bok Choy, Bean sprouts, & Teriyaki Sauce*  
Chilled Vanilla Bean Mousse  
*With Pineapple and Toasted Coconut.  
Served with Macadamia Pound Cake*



## STEAMED LOBSTER

**\$28.00**

New England Clam Chowder -or  
 Steamed Clams with Broth  
 Steamed 1 1/4 lb Maine Lobster, drawn butter  
 Barbecued Chicken or Cilantro marinated  
 Chicken Kabobs with Onion  
 Cornbread & Whipped Butter  
 Choose any two salads.  
 Iced Watermelon



## GRILLED SURF & TURF

**\$34.00**

New England Clam Chowder -or  
 our famous Seafood Cajun Chowder.

### Choose Three:

Marinated Shrimp Skewers with Olive oil,  
 garlic, lemon, fresh Rosemary

Pepper Crusted Salmon medallions with  
 Sundried Tomato Cream Sauce

Pan Seared Salmon Filets poached with  
 New England Lager Oyster Sauce

Grilled Marinated Swordfish with  
 Garlic Herb Butter

Marinated New York Sirloin Kabobs  
 with Peppers & 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 a dollop of Yogurt Cucumber Sauce.

Whole roasted New York Sirloin of Beef  
 With 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

**\$33.00**

New England Clam Chowder.  
 Steamed 1 1/4 lb Maine Lobster, drawn butter.  
 Steamed Clams with Broth.  
 Marinated Sirloin of Beef Kabobs with Onion & Tomato.  
 Barbecued Chicken or Cilantro marinated  
 Chicken Kabobs with Onion.  
 Cornbread & Whipped Butter  
 Choose any two salads.  
 Iced Watermelon

## Salad Selections/Additions

### Seasonal Tossed Green Garden Salad,

Mixed mesclun greens, with garden tomatoes, sliced cucumber, and shredded carrot. Balsamic Vinaigrette dressing.

### Traditional Tossed Caesar Salad

Fresh chopped romaine, Creamy homemade Caesar Dressing, multigrain croutons, and freshly grated Imported Romano Cheese.

### Homemade Red Bliss Potato Salad

#### White Potato Salad

### Zesty Homemade Cole Slaw

### Tri Colored Pasta Salad

with Julienne of Vegetable, Parmesan Dressing and fresh Basil.

### Roasted Corn Summer Salad

*With Julienne of Red Pepper.*

### Sliced Garden Tomatoes layered with sliced Fresh Mozzarella Cheese & Basil

*Drizzled with Olive Oil and Balsamic Glaze.*

## Accompaniments

### Pencil Asparagus Bundles tied with Leek,

*drizzled with Balsamic Vinaigrette, served chilled, garnished with sun ripened, cherry tomatoes, roasted red peppers, onion, Balsamic, Olive Oil*

### Grilled Marinated Vegetables:

*Zucchini, Summer Squash, Red Onion, Red Pepper, Skinless Eggplant*

### Couscous

*with Scallion, chopped fresh parsley and Brunoise of carrot, celery and leek.*

### Wild Rice Medley

*with Julienne of Vegetable*

## Add a dessert - \$2.00

Fresh Fruit Skewers  
Homemade Cookies and Brownies  
Strawberry Shortcake

### Host provides

Buffet Tables, Guest Tables, Chairs,  
Running Water (garden hose)

### Greenhouse Café Catering provides

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 Fee will be added

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

Greenhouse catering is proud to be Green!

Our disposable flatware is biodegradable.

Let us assist you in recycling your used  
materials from your event ☺.

  
**Greenhouse**  
**CATERING**

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