

# Greenhouse CATERING

603-889-8022



Brunch pricing from \$ 9.95 (based upon Menu & Guest Count)

Call us for crowd pleasing menu suggestions and a quote for your occasion!

## Brunch Options

Chilled Fruit Juice, Orange, Cranberry, Grapefruit, Pineapple

Fruit Punch with fresh lemon and lime ring garnish

(Glass Punch Bowl and Ladle included)

Freshly brewed Coffee, Decaf, Tea with Cream & Sugar Condiment

### Continental Pastries

Blueberry, Apricot Scones, Mini Butter Croissants

Whipped Butter and Preserves

### Fresh Fruit Mirror

Golden Pineapple, Honeydew Melon, Cantaloupe, Strawberries

Orange Slices, and Blueberries, Kiwi

### House Smoked Side of Salmon Mirror

With Lemon, capers, red & white onion, chopped egg yolk & white

Served with homemade Herb Crostinis

### Egg Stations

Freshly Scramble Eggs with Country Bacon or Sausage  
Omelets Guests choose from ingredients: mushrooms, broccoli,  
ham, onion, spinach, Cheese, tomato, peppers

### Assortment of Homemade Quiche:

Lorraine, Broccoli + Onion, Spinach, Ham & Cheese,  
Sundried Tomato + Bacon

### Hot Entrée Options:

Carved Honey Glazed Brunch Ham, garnished with grilled Pineapple  
Boneless Breast of Chicken Marsala  
Sautéed with Mushrooms & Shallots, Marsala Wine and sweet butter  
Lemon Chicken with Fresh Herbs, lemon, Snow Peas, Garlic, Sweet red peppers  
And Sherry ~White Wine Sauce  
Chicken Breast Parmesan  
Herb breaded chicken breasts, sliced and 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  
Sautéed with Mushrooms, slivered almonds and Grand Marnier Brown Sauce  
Garnished with thinly sliced orange rings  
Chicken Oregano  
With lemon, white wine and fresh Oregano  
  
Old Fashioned Beef Tips Burgundy with Mushrooms & Onions  
Sautéed Sirloin Beef Tips Bordelaise  
With fresh herbs and a red wine reduction.  
Sautéed Sirloin of Beef Tips Au Poivre  
With Shallots, roasted Wild Mushrooms, Brandy, Cream, Sweet Butter &  
cracked peppercorn Demi Glace

Greenhouse Catering, 452 Amherst Street, Nashua NH 03063  
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