

Greenhouse CATERING

603-889-8022

Dinner Entrée Selections



Tailored to your taste and specifications
Plated, Sit Down Dinners or Buffets
Entrees, 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
(no meat base)

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

SALADS

Seasonal Tossed Green Garden Salad

Mixed Mescaline Field Greens with Cherry Tomato, sliced cucumber, shredded carrot, onion, and Balsamic Vinaigrette

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 Vinaigrette

Baby Spinach Salad

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

Pasta Salad

Tri Colored Pasta with Julienne of Vegetable & Parmesan Vinaigrette

Homemade White, German, or Red Bliss Potato Salad

Zesty Homemade Cole Slaw

ENTREE SELECTIONS

BEEF

Old Fashioned Beef Tips Burgundy

with Mushrooms & Onions

Sautéed Sirloin Beef Tips Bordelaise

Sautéed Sirloin of Beef Tips

Wild Mushrooms and cracked Peppercorn Demi Glace

Sautéed Sirloin of Beef Tips Au Poivre

with shallots, roasted Mushrooms, Brandy, Cream & Sweet Butter

Beef Stroganoff

with Bordelaise and Sour Cream

SEAFOOD

Grilled Swordfish Steak with Garlic Lemon Herb Butter

Pepper Crushed Salmon Filet with Tomato, Herbs, and Sweet Cream

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

Stuffed Boneless Cornish Game Hen

with Apple Bread Stuffing and Maple Glaze

Boneless Roast Turkey Breast

marinated with cilantro, lime juice, and onions. Served with Pineapple Cranberry Salsa

GREENHOUSE CAFE
CARVING STATIONS AND BUFFET MEATS



Whole Roasted Marinated Turkey Breast
with Cilantro, Lime Juice, and Garlic
Served with Cranberry~Pineapple Salsa

Roast Top Sirloin of Beef
with Madeira Wine Sauce

Prime Rib of Beef au Jus

Roast Pork Loin
with warm Applesauce

Whole Roasted New York Sirloin of Beef
with a Madeira Wine Sauce

Boneless Roast Prime Rib of Beef
with Bordelaise Sauce

Whole Roasted Tenderloin of Beef
with a Rosemary~ Burgundy Demi Glace

Roast Lamb Rack
marinated with garlic and onion, Rosemary Garlic Sauce

Roast Center Cut Loin of Pork
with Balsamic BBQ Sauce

Corn Cob Vermont Smoked Ham
with Assorted Mustards

Honey Baked Spiral Ham
garnished with fresh Pineapple

VEGETARIAN

Marinated Grilled Vegetables
with Couscous and Mushrooms

Grilled Portabella Mushrooms & Polenta

Cheese Tortellini and Vegetables in a traditional Alfredo Sauce
with fresh sweet Basil

Choice of Pasta or Potato or Grain

PASTA

Penne Pasta
with Garlic and Parmesan Cheese, fresh Rosemary

Tortellini or Linguine
Alfredo or Sautéed with butter & herbs.

Sautéed Linguine
with Grated Parmesan Cheese.

Squash Ravioli
with Amaretto Cream Sauce.

Couscous
with Roasted Corn, Tomato, Scallions and Cilantro

POTATOES AND GRAINS

Garlicky Mashed Potatoes

Oven Roasted Red Bliss with roasted red peppers

Sliced White Potatoes with Onions & Bacon

Wild Rice Medley with Vegetables

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

VEGETABLES

Sautéed fresh Vegetable Medley

with Italian Herbs Broccoli & Cauliflower Florets,
Zucchini & Yellow Squash, Carrots,
Onion, fresh herbs and Butter

Sautéed Green Beans

with Onions, or Prosciutto, or Almonds

Fresh Asparagus Bundles tied with Leek

Honey Glazed Baby Carrots

Sautéed Cauliflower & Broccoli Florets

Baked Stuffed Tomatoes Provençal

BEVERAGES

Freshly brewed Coffee, Decaf, and Tea.
with Cream & Sugar Condiments.

per serving 1.35

Punch (1 gallon serves 25 guest)
*Non-Alcoholic Fruit Punch with floating fresh fruit rings
(includes glass punch bowl, ladle and punch cups)*

20.00 / gallon

Assorted Sodas & Bottled Water

per serving 1.35

Pricing starts at \$14.95 per person

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

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Greenhouse Catering, 452 Amherst Street, Nashua NH 03063