

Greenhouse CATERING

PICK IT UP MENU

Delicious selections made to order and ready to pick up at your convenience

*Breakfast & brunch, luncheon, dinner, and hors d'oeuvres menus for groups of 10+
Call to order (603) 889-8022*



Breakfast & Brunch

Homemade Mini Muffin Tray

Freshly Baked Seasonal Muffin Assortment, Whipped Butter **1.75** per person

Continental Breakfast Pastry Tray

Real Mini European Flaky Butter Croissants, Signature Apricot or Blueberry Scones,
Whipped Butter, Preserves **3.95** per person

Freshly Baked Bagel Tray

Whole Wheat, Marble, Rye, Plain with Cream Cheese, Whipped Butter, Preserves **2.25** per person

Delicious Homemade Egg & Cheese Quiche

Choose from Lorraine, Broccoli & Onion, Spinach, Ham & Cheese, Sundried Tomato & Bacon, and Herb
Other favorite varieties available at your request! **29.99** serves 8

House Smoked Side of Salmon Tray

With a mosaic of lemon, capers, red & white onion, chopped egg yolk & egg white
Served with Homemade Herb Crostinis **60.00** serves 30

Fresh Fruit Skewer Display

Golden Pineapple, Honeydew Melon, Cantaloupe, Strawberries **2.25** per person

Freshly Chilled Juices

Orange, Pineapple, Grapefruit, or Cranberry **15.00** per gallon

Zesty Citrus Fruit Punch

With lemon/lime ring garnish **20.00** per gallon

Fresh Fruit Platter

Nicely ripened and flavorful seasonal fruits
Serves 10-15 **33.75** / Serves 15-20 **45.00** / Serves 20-30 **67.50**

Luncheon

Cajun Seafood Chowder or New England Clam Chowder

8.95 / Quart (serves 4-6)

Call us for Homemade Soups by request

Many Possibilities Platter

Meats: Smoked Turkey, Roast Beef, Baked Ham, Tuna Salad or Curried Chicken Salad

Cheeses: Sliced Provolone, Cheddar, Swiss.

Condiments: lettuce, tomato, onions, pickles, mustards, mayonnaise
Freshly baked sliced country bread and roll assortment 7.50 per person

It's a Wrap Assortment Platter

Served on whole wheat, spinach & sundried tomato lavash bread for variety of color and flavor!

Santa Fe Herb Roasted Turkey

Garlic, roasted red peppers, shredded romaine, chipotle sauce

Chicken Caesar Wrap

Grilled marinated chicken breast, romaine with creamy Caesar dressing, freshly grated Romano cheese

California Vegetarian Wrap

Chilled asparagus, avocado, hard boiled egg, roasted red peppers and our homemade hummus

Roast Beef and Alfalfa Sprouts

Provolone cheese & whipped horseradish sauce

Our Signature Chicken Salad

With cran-raisins, nuts, & apple. Wrapped with leaf lettuce.

5.95 per person

Grilled Marinated Chicken Breast Platter

Marinated with cilantro, garlic and olive oil, sliced and garnished with cherry tomatoes and black olives, drizzled with balsamic vinaigrette 5.75 per person

Pair with our Classic Caesar Salad 7.50 per person

Salads

Seasonal Mixed Greens

With sliced cucumbers, cherry tomatoes, shredded carrot, balsamic vinaigrette dressing

21.00 Small (10-12)

36.00 Large (20-24)

Classic Caesar Salad with Homemade Croutons

We leave the tossing to you! With our creamy Caesar dressing and freshly grated Parmesan cheese

23.00 Small (10-12)

44.95 Large (20-24)

Vine Ripened Tomato Basil Salad

Layered with mozzarella cheese and fresh basil leaves, drizzled with balsamic vinaigrette

27.00 Small (10-12)

54.00 Large (20-24)

Homemade Potato Salad or

Tri Color Pasta Salad with Julienne of Vegetable & Parmesan Vinaigrette

23.00 Small (10-15)

37.00 Medium (20-25)

58.00 Large (25-40)

Greenhouse Catering 452 Amherst St Nashua, NH 03063 (603) 889-8022

www.greenhousecateringnh.com

Entrees Small serves 10-12 / Large serves 20-24

Homemade Vegetarian Lasagna

Fresh vegetables, herbs, mozzarella cheese, ricotta, marinara sauce and provolone gratinée

27.95 Small 51.95 Large

Meat Lasagna

Seasoned ground beef, mozzarella, ricotta cheese, marinara sauce and provolone gratinée

32.95 Small 61.95 Large

Boneless Breast of Chicken Marsala

Sautéed with mushrooms and shallots, Marsala wine and sweet butter

31.95 Small 60.95 Large

Lemon Chicken with Fresh Herbs

Snow peas, lemon, garlic, sweet red peppers, sherry white wine sauce

32.95 Small 61.95 Large

Chicken Breast Parmesan

Herb breaded sliced chicken breast, topped with marinara sauce and provolone gratinée

29.95 Small 56.95 Large

This product is not layered. Therefore a Small will be prepared in a full size pan.

A Large will consist of 2 full size pans.

Chicken Mediterranean

Sautéed with sundried tomatoes, spinach, artichoke hearts, lemon & capers

32.95 Small 61.95 Large

Chicken Elizabeth

Sautéed with garlic, mushrooms, black olives, artichoke hearts, prosciutto

33.95 Small 62.95 Large

Boneless Breast of Chicken Boursin

Stuffed with broccoli & Boursin cheese, baked in a flaky pastry dough, served with sauce supreme

33.95 Small 62.95 Large

Sautéed Sirloin of Beef Tips

- Brown Bordelaise Sauce
- Au Poivre, with wild mushrooms & cracked peppercorn demi glacé
- With shallots, roasted mushrooms, brandy, cream and sweet butter
- Old Fashioned Beef Tips Burgundy with mushrooms and onions

39.95 Small 74.95 Large

Side Dishes

Penne Pasta with Garlic, Rosemary, Parmesan Cheese,
Garlicky Whipped Potatoes or Wild Rice Medley with Julienne of Vegetable

With Entrée: Small 12.00 / Large 24.00 With out Entrée: Small 18.00 Large 36.00

Carved Meats

(Minimum 10 guests)

Tender Whole Roasted Herb Rubbed New York Sirloin of Beef

With rosemary burgundy demi glacé, whipped horseradish sauce, mayonnaise, whipped butter

9.99 per person

Juicy and Flavorful Whole Roasted Marinated Turkey Breast

Nothing like Thanksgiving! With cilantro, lime juice, garlic,

Served with fresh Cranberry-Pineapple Salsa

8.99 per person

Hors d'Oeuvres

Fresh Vegetable Crudités

Broccoli and cauliflower florets, carrot and celery sticks, cherry tomatoes, black olives

Choose a Dip: Artichoke and blue cheese dip, Parmesan, or Hummus

Toasted garlic pita chips

2.00 per person

Mediterranean Platter

Our homemade hummus and zesty tabouleh, garnished with olives and feta cheese

Fresh pita bread or toasted pita chips

3.00 per person

International Cheese Tray Garnished with Seasonal Fruit

Brie wedges, Dill Havarti, Smoked Gouda

Garnished with grape clusters, seasonal fruit and gourmet crackers

2.50 per person

International Cheese and Antipasto Platter

Soft Mozzarella Balls with Olive Oil & Basil, Provolone cheese, smoked Gouda

Thinly sliced prosciutto ham, capicola, Genoa salami

Marinated artichoke hearts and olives, roasted red peppers

Gourmet crackers

4.50 per person

Ordering Information

Per person pricing for 10 or more, with a minimum \$25.00 purchase

Deposit of 50% requested, with balance paid at pick up time

Our kitchen appreciates 48 hours notice

Please add 9% NH Meals Tax

Disposable plates, flatware and napkins available at additional charge

Cancellation Policy

The freshest ingredients are ordered and prepared specifically for your menu.

In order to refund your deposit, please provide 48 hours notice.

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