
GREEN CUISINE CATERING

CORPORATE MENU

2017-2018

Please Note the Following:

TAXES AND SERVICE CHARGES MAY APPLY.

MINIMUM ORDER: \$200- 24 HOUR MINIMUM NOTICE REQUIRED.

ALL ITEMS INCLUDE NAPKINS AND EATING UTENSILS.

PRICING IS SUBJECT TO CHANGE DUE TO MARKET FLUCTUATIONS.





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BREAKFAST BREAKFAST TRAYS

Small—Serves up to 10. Medium— Serves up to 15. Large—Serves up to 25

SEASONAL FRUIT TRAY

Seasonal diced fruits and berries.

\$55 small
\$69 medium
\$95 large

BREAKFAST PASTRIES TRAY (1.5 pieces per person)

Assorted Coffee Cakes, muffins, Danish, croissants and scones and preserves.

\$50 small
\$75 medium
\$130 large

COFFEE CAKE TRAY (2 pieces per person)

Assortment of our own made Babka and Coffee Cakes

\$55 small
\$80 medium
\$135 large

ASSORTED BAGEL TRAY

Served with cream cheese and sweet butter and preserves

\$25 small serves 12
\$50 large serves 24

THE CONTINENTAL

An assortment delicious pastries, including handcrafted flaky croissants,
Fresh baked rolls, tender muffins and crunchy scones with a fresh fruit platter and orange juice.

\$11 per guest

THE EXECUTIVE

Assorted premium pastries, including handcrafted flaky croissants, fresh baked rolls,
Tender muffins and crunchy scones and fresh baked bagels, with a fresh fruit platter,
Orange juice and coffee with cream & sugar.

\$12.5 per guest

BEVERAGES

Fresh Juice (Orange, Cranberry, Grapefruit)

\$10.50 per carafe

Coffee Service (Regular and Decaf with cream and sugar)

\$16 per gallon



HOT BREAKFAST BUFFETS

20 guests minimum

Packages include plates, napkins, eating and serving utensils

MAIN STREET

\$8.75 per guest

Scrambled eggs, bacon OR sausage links, breakfast potatoes, bagels, served with preserves and sweet butter.

LAKEVIEW

\$9.50 per guest

Scrambled eggs, sliced bacon OR sausage links, breakfast potatoes French toast OR Buttermilk Pancakes OR Belgium Waffles, served with berries, maple syrup, and butter.

OLD TOWN

\$9.00 per guest

Classic cheese blintzes with warm cinnamon apple compote, and choice of sausage links OR bacon.

GOLD COAST

\$ 9.00 per guest

Scrambled eggs, sautéed spinach, mushroom, sausage and cheddar cheese in whole wheat tortilla wrap.
Served with sour cream and homemade salsa.

BREAKFAST CROISSANT

\$5.50 per guest

Pan-fried eggs, Bacon and Cheddar Cheese Sandwich.

THE EXECUTIVE

\$14.00 per guest

Farm Fresh Scrambled Eggs, Sausage Links, Bacon, Breakfast Potatoes, Seasonal Fruit,
Assorted Breakfast Pastries & Bagels Accompanied by Cream Cheese, Preserves & Butter,
Freshly Brewed Coffee, Tea & Condiments



BOXED LUNCHES

Executive Lunch Box - Includes your choice of sandwich, choice of pasta salad, potato salad, and coleslaw, potato chips and fresh fruit medley, cookie OR brownie OR gourmet dessert bar
\$12.00 per guest

SANDWICHES

HARVEST TURKEY

Roasted turkey breast with cranberry walnut cream cheese, red onions and field greens on multi grain bread

ROASTED RED PEPPER HUMMUS

Red pepper hummus with sliced cucumber, tomato, sprouts and feta cheese on whole wheat

CHICKEN CLUB

Thin sliced herb chicken breast, applewood smoked bacon, Swiss cheese, avocado, triple decker on whole wheat bread

THE VEGETARIAN

Creamy avocado, mushrooms, sprouts; sweet bell peppers, crisp cucumber, green leaf lettuce, tomato, red onion, crunchy dill pickle and tangy pepperoncini are topped with provolone and Swiss, zesty Italian vinaigrette on multi grain.

THE WALDORF

Roasted chicken, green leaf lettuce, walnuts, crisp red apple, celery, cranberries, creamy mayo and Brie cheese on fresh baked Croissant.

HAM & CHEDDAR ON PRETZEL

Sliced ham, lettuce, tomato, red onions, Dijon mustard, cheddar cheese on pretzel roll

ITALIAN

Genoa salami, Sopresatta, mortadella, Capicola, provolone cheese, lettuce, tomatoes, basil mayo, Arugula, Italian balsamic dressing on baguette

THE COBB

Roasted turkey breast, bacon, hardboiled egg, Swiss cheese, fresh lettuce, tomato, red onion, cucumber and our blue cheese spread on wheat bread.

THE FRENCH – HAM FIG & BRIE

Butter croissant, Fig spread, thinly sliced smoked ham topped with buttery Brie.



MORE SANDWICHES

CLASSIC TUNA SANDWICH

Our homemade white tuna salad, Kalamata olives, tomato and lettuce, Swiss cheese on multi grain bread.

TOMATO, BASIL & MOZZARELLA

Tomato, basil, fresh mozzarella, roasted red pepper with balsamic dressing, Arugula and black olives on baguette.

ROAST BEEF & SWEET ONION

Sliced homemade roast beef with provolone, leaf lettuce, caramelized sweet onion and horseradish cream on ciabatta.

TUSCAN STYLE CHICKEN SANDWICH

Garlic grilled chicken breast, provolone cheese, tomato, basil leaves, romaine, and Rosemary mayo on ciabatta.

TURKEY, AVOCADO & SPROUTS

Smoked turkey, Swiss cheese, avocado, alfalfa sprouts and tomato with pesto mayo on multi grain bread.

THE CLUB

Slices of oven-roasted turkey breast and smoked ham with fresh cheddar and Swiss topped with crisp cucumber, bell peppers, hand-sliced tomato, tangy pepperoncini, fresh green leaf lettuce, red onion and dill pickle, on whole wheat bread.

GREEK FARMERS SANDWICH

Field greens, tomato, cucumber, sliced red onion, Kalamata olives, sliced hardboiled eggs, feta cheese, rosemary mayo, balsamic dressing on baguette.

WRAPS

CHIPOTLE TURKEY WRAP

Roasted turkey breast with cheddar cheese, sliced bacon, shredded lettuce, avocado, homemade chipotle sauce in spinach wrap.

CHICKEN PESTO WRAP

Grilled chicken breast, pesto mayo, shredded lettuce, tomatoes, arugula, provolone cheese and balsamic dressing in tomato wrap.

CHICKEN CAESAR WRAP

Grilled chicken breast, shredded lettuce, tomatoes, parmesan cheese, croutons and creamy Caesar dressing on spinach tortilla wrap.

GREEN CUISINE CHICKEN WRAP

Diced chicken breast, red onion, bacon, basil mayo, shredded lettuce, tomato, Arugula and shredded mozzarella, balsamic dressing on tomato tortilla wraps.



SALAD BOXED LUNCHES

All salad boxes include dinner roll, Butter, dressing and choice of dessert \$12

CHICKEN CAESAR

Grilled chicken, romaine lettuce, parmesan cheese, and croutons with Caesar dressing.

COBB

Romaine lettuce, chopped bacon, cucumber, tomatoes and hard-boiled egg with ranch dressing.

TEX MEX

Grilled chicken, lettuce, corn & tomato salsa, cheddar cheese and tortilla chips with chipotle ranch dressing.

GREEK

Lettuce, tomato, black olives, cucumber, red onions and feta cheese with herb-balsamic dressing.

THAI CHICKEN

Grilled marinated chicken with three cabbage slaw, edamame, tomatoes, wonton chips, cilantro and roasted peanuts with Thai sesame dressing.

APPLE MAPLE SALAD

Spring Mix salad, Apples, dried cranberries, blue cheese, walnuts and bacon with orange maple dressing.

CAPRESE SALAD

Fresh mozzarella, tomatoes and fresh basil tossed in balsamic vinaigrette.

TOSSED ITALIAN SALAD

Romaine lettuce, chopped tomatoes, red onion, provolone cheese, salami and mortadella with balsamic basil dressing.

STRAWBERRY WALNUT SALAD

Mixed greens, strawberries, sliced red onion, crumbled blue cheese and walnuts with raspberry vinaigrette dressing.

CLASSIC NIÇOISE

Field greens, hard-boiled egg, tomatoes, marinated potatoes, tuna, and black olives and French green beans with herbed vinaigrette.

CHOPPED SALAD

Romaine Lettuce, Iceberg Lettuce, Red Cabbage, Ditalini Pasta, Bacon, Tomatoes, Red Onions, Diced Chicken Breast, Blue Cheese, Artichoke hearts with Balsamic Dressing.



CHILLED BUFFETS

All chilled buffets are \$14.95 per guest.

SANDWICH AND WRAP BUFFET

A variety of our specialty sandwiches cut in half (choose three from above lunch box list), served with any salad (*from above*), our homemade pasta salad, individual bags of potato chips and chef's dessert platter

ENTRÉE SALAD BAR

A variety of our specialty salads (choose three from lunch box list), served with artisan dinner rolls, butter and fresh fruit

Add chicken, white tuna OR shrimp - additional \$2.75 per person

Ask us about- Green Cuisine Fresh Homemade Soups \$4.95 per person

HOT BUFFETS

Choice of **one Entrée** \$14.95 per guest, **two Entree** \$16.95 per guest, **three Entrée** \$18.00

FAJITA GRILL

Your choice of grilled chicken **OR** steak fajitas, served with rice, pinto beans, shredded cheese, sour cream, guacamole, lettuce, homemade salsa, soft flour tortillas and tortilla chips and Brownies.

BARBECUE

Your choice of barbecue pulled pork **OR** pulled chicken, served with sweet yellow corn, roasted potatoes, Chipotle Cole slaw, sliced dinner rolls, butter and fresh fruit pie.

ITALIANO

Your choice of Italian meatballs, **OR** chicken Marsala **OR** chicken parmesan, served with classic Caesar salad, penne alfredo and mushroom sauce **OR** Penne with roasted tomato basil sauce, dinner rolls and cookies. (Eggplant Parmesan available for vegetarian selection)

MIDDLE EAST

Chicken Shawarma, **OR** Steak Shawarma **OR** Beef Kabab patties, Saffron Rice **OR** Vegetables Cous Cous, Mediterranean Salad, Hummus and Tahini Sauce with Pita Bread (Falafel is a vegetarian option Entree),Homemade Baklava.



SIGNATURE TRAYS

Small- up to 10, Medium- up to 15, Large- up to 25

| | |
|---|---------------------------------------|
| SEASONAL FRUIT TRAY Seasonal diced fruits and berries. | \$55 small, \$69 medium, \$95 large |
| FRUIT & CHEESE TRAY Domestic and imported cheese garnished with grapes, strawberries and assortment of crackers | \$90 small, \$130 medium, \$195 large |
| THE ULTIMATE MEAT & CHEESE TRAY Salami, roast beef, turkey, ham, corned beef, provolone, Swiss and cheddar Cheese served with sliced pickles, rolls, mustard, and mayonnaise packets. | \$65 small, \$80 medium, \$120 large |
| THE WORKS TRAY Sliced tomatoes, lettuce, onions pickles, pepperoncini, with mustard, mayonnaise and pesto mayo | \$20 small, \$25 medium, \$35 large |
| MEAT & CHEESE PARTY TRAY A beautiful arrangement of thinly sliced roast beef, Turkey, Ham, Salami, Swiss and Cheddar Cheese, accompanied by rolls, olives and pickles relish. | \$65 small, \$80 medium, \$120 large |
| FRESH CUT VEGETABLE CRUDITE TRAY Delicious fresh seasonal vegetables - zucchini, squash, carrot sticks, broccoli florets And bell peppers served with your choice of ranch, blue cheese or balsamic dressing | \$55 small, \$66 medium, \$85 large |
| HAWAIIAN ROLL MINI SANDWICH TRAY Assortment of Turkey, Ham and roast beef mini sandwiches with Swiss and Cheddar cheese Served on Hawaiian rolls. | \$35 small, \$45 medium, \$75 large |
| VEGETARIAN MINI SANDWICHES Assortment of Albacore tuna salad, homemade egg salad, grilled vegetables mini sandwiches. | \$35 small, \$45 medium, \$75 large |
| HOAGIE SANDWICH TRAY 4 types of 3" traditional hoagie sandwiches: Italian, roast beef, turkey, ham with pickle center. | \$35 small, \$45 medium, \$75 large |
| CLUB SANDWICHES Fresh bakery rolls generously stuffed with Egg, chicken and tuna salad with olive relish center. | \$35 small, \$45 medium, \$75 large |
| FRESHLY BAKED SWEETS Assortment of Freshly Baked Cookies, Brownies and Dessert Bars | \$40 small, \$60 medium, \$95 large |
| FRESHLY BAKED CUPCAKES Variety of seasonal freshly baked cupcakes | \$50 small, \$70 medium, \$95 large |



MORE SIGNATURE TRAYS

Small- up to 10, Medium- up to 15, Large- up to 25

ANTIPASTO MISTO

\$50 small, \$70 medium, \$95 large

Genoa Salami, prosciutto, fresh mozzarella balls, Provolone wedges, pepperoncini, Marinated artichokes, mixed olives, grape tomatoes, marinated roasted peppers
Served with sliced country baked breads.

BEEF TENDERLOIN PLATTER

\$90 medium, \$140 large

Sliced beef tenderloin cooked medium rare, garnished with cornichons and olives, Creamed horseradish sauce, Dijon and whole grain mustard. Served with petite dinner rolls.

\$50 small, \$70 medium, \$95 large

MEDITERRANEAN MEZZA BASKET

Mediterranean favorites including cubed Feta cheese, Hummus, Kalamata and green cracked olives
Vegetarian stuffed grape leaves, fresh Gazpacho relish, pita bread, grape tomato and cucumber.

SOUTH OF THE BORDER

\$50 small, \$70 medium, \$95 large

Homemade from fresh ingredients Guacamole, Pico de Gallo Salsa, Tortilla chips.

CAPRECE KABOB

Skewered fresh Mozzarella balls, grape tomatoes and fresh basil served with crusty baguette and balsamic dipping sauce.