
GREEN CUISINE CATERING

SOCIAL MENU

2014-2015

Please Note the Following:

TAXES AND SERVICE CHARGES MAY APPLY.

72 HOUR MINIMUM NOTICE REQUIRED.

ALL ITEMS INCLUDE NAPKINS, PLATES AND EATING UTENSILS.

PRICING IS SUBJECT TO CHANGE DUE TO MARKET FLUCTUATIONS.





SOCIAL CATERING MENU

In 2012, Green Cuisine Inc. launched their catering and special events division.

Our team is committed to serving remarkable food paired with exceptional service at every occasion. Simplicity, innovation, and Elegance are reflected in every step of the event planning process; from designing the perfect menu to unified execution on the day of your event.

Green Cuisine uses spectacular seasonal products from local sources. Eating locally produced foods is healthier for you, better for the planet and helps stimulate our economy. Our chef's passion is the foundation in all that we achieve. A fierce passion for food paired with respect for the planet, and top-notch attention to detail, is what makes Green Cuisine stand out from the rest.

The following menus are a starting point in planning your event. We will work with you to create fabulous menus that reflect your tastes, needs and budget.

We look forward to serving you,

The Green Cuisine Catering Team



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Please note the below key:

(V)- Vegetarian Selection
(GL)- Gluten Free
* Additional Per Person Charge



HORS D'OEUVRES

Our hors d'oeuvres and bite size appetizers are designed to be butler passed to your guests or beautifully presented on a stationary food display. Pricing is based on per piece.

MAIN SELECTIONS

Beef Empanadas With Tomato Basil Salsa Crudo	\$2.95
Signature Slider Burger on Brioche Choice of Mediterranean Beef, Asian Pork, Turkey or Vegetarian	\$3.95
Yukon Gold Latkes Choice of Smoked Trout, Salmon or Apple Fennel	\$3.95
Grilled Satè Choice of Beef Tenderloin, Chicken, Pork or Vegetable	\$3.50
Seared Flank Steak Canapé Slow Roasted Tomato and Gorgonzola Cheese on Herb Toast	\$3.50
Syrah Braised Short Rib On Rosemary Polenta	\$3.75
Mini Lamb Meatball Marinara In Parmesan Cups with Mint and Pine Nuts	\$3.25
Curried Chicken Lollipop Topped with Poblano Aioli	\$3.00
Seared Duck Breast Served with Berry Leek Marmalade and Garnished with Fresh Rosemary	\$3.95
Chicken Confit Bastiya Lemon, Roasted Almonds and Cinnamon	\$2.95
Five Spice Pork Loin Spoon Served with Gingered Sweet Potato Puree and Five Spice Apples	\$3.50
Tenderloin over Mascarpone Potatoes Served with Demi-Glaze	\$3.95
Beef Pâté Cigars With Tomato Confit	\$2.75
Fajita Cup Choice of Chicken or Beef, Served with Pico De Gallo and Avocado Mousse	\$3.25



VEGETARIAN ALTERNATE SELECTIONS

Crostini Choice of Fresh Ricotta and Italian Herbs, Red Pepper Bruschetta or Caprese	\$2.25
Grown Up Grilled Cheese Choice of Fontina and Sage, Gruyere and Ham or Roasted Tomato	\$2.75
Farmer's Cheese Tartlet Choice of Seasonal Vegetable, Salmon or Bacon	\$2.50
Soup Shooter Choice of Chilled Gazpacho, Warm Potato Parsnip or Zucchini Basil	\$2.50
Twice Baked Baby Potato Caramelized Shallots, Crème Fraiche and Chives	\$2.50
Chive Risotto Cake Topped with Smoked Gouda and Tomato Ginger Jam	\$1.95
Roasted Beets & Crème Fraiche On Papadum Crisp	\$2.25
Roasted Pepper and Goat Cheese Tartlet Marinated Fire Roasted Pepper with Goat Cheese	\$2.50
Spinach Feta Mini Pie Phyllo, Spinach and Feta Cheese with Cucumber Dill Sauce	\$2.25
Eggroll Served with Japanese Honey Mustard Sauce	\$2.25



SEAFOOD ONLY SELECTIONS

Tuna Crudo Cucumber, Basil, Lemon and Red Pepper	\$3.25
Peekytoe Crab Cake Topped with Basil-Chili Aioli	\$3.25
Grilled Shrimp Cocktail Served in Mini Cup with Tequila Spiked Cocktail Sauce	\$3.50
Smoke Salmon Mousse Served in Mini Cucumber Cup	\$2.95
Crab Salad On Wonton Chip with Avocado Mousse	\$2.75
Seared Tuna Togarashi and Wasabi Caviar on Wonton Crisp	\$3.50



SMALL PLATES APPETIZERS

Our small plate appetizers are designed to be offered to your guests during cocktail hour or paired together to create a full stand-up style dinner. These dishes may be butler passed or presented at a food station. Prices are based on per plate.

Spanish Meatballs Served with Braised Fennel and Fresh Green Peas	\$3.50
Moroccan Red Snapper Slow Cooked Red Peppers and Vine Tomatoes	\$5.25
Risotto Martini Seafood Paella	\$4.50
Sliced Beef Tenderloin Mascarpone Mashed Potatoes, Port Wine Demi-Glaze	\$4.75
Ramekin Pot Pies Choice of Lobster, Chicken or Vegetable	\$3.25 /\$4.75 Lobster
Seared Duck Breast Served with Vanilla Bean Risotto	\$5.25
Seared Sea Scallop Served with French Lentils, Pancetta and Basil Pesto	\$4.75
Lemon Pepper Penne Served with Asparagus Tips and Lemon Shrimp with Tomato Basil Sauce	\$3.75
Pot Stickers With Edamame Salsa	\$3.00
Grilled Polenta Triangle Served with Roasted Bell Pepper, Capers and Gorgonzola	\$2.00
Miso Glazed Salmon With Baby Bock Choy and Shitake Mushroom	\$4.00



APPETIZER STATIONS

Our appetizer stations are designed to be offered to your guests during cocktail hour or substituted as a Lite dinner option. Pricing is based on per guest.

<p>Crudités, Cheese, & Charcuterie Seasonal Grilled Vegetables, Chef's Selection of Artisanal Cheeses Pâté, Dry Cured Meats & Sausages, House Cured Pickles, Roasted Nuts & Dried Fruits Garlic Herb Aioli, Crackers & Baguette</p>	\$10.25
<p>Vegetarian Antipasti Marinated Carrots & Artichokes, Roasted Beets & Italian Herb Goat Cheese Grilled Seasonal Vegetables, Bruschetta Two Ways: Roasted Eggplant & Marinated Red Pepper & Olive Mix, Crostini, Focaccia, Bread Sticks</p>	\$7.95
<p>Slider Burger Bar Choice of Three: Sirloin, Turkey, Crab or Black Bean Assortment of Toppings such as Pickle, Onion Relish, Cheeses Hand Cut French Fries & Mini Milk Shakes, Three-Cheese Baked Macaroni</p>	\$9.95
<p>Seafood & Raw Bar Crab Legs & Jumbo Shrimp Cocktail, East and West Coast Oysters Chilled Crab Salad or Citrus Tuna Crudo, Homemade Cocktail Sauce, Classic Mignonette, Spicy Aioli</p>	\$19.95
<p>Dumpling Bar Your Choice of Steamed Dumplings: Chicken, Classic Pork, Vegetable, or Shrimp, Served with Spare Rib Sliders with Asian Slaw Sesame Peanut Noodles and Steamed Edamame</p>	\$12.95
<p>Risotto Martini bar Your Choice of Two Risottos: Seafood Paella, Duck & Vanilla Bean, Butternut Squash & Wild Mushroom or Roasted Corn and Red Pepper</p>	\$14.25
<p>Mashed Potato Bar Mascarpone Potatoes served in martini glass with the following topping options: Beef Bourguignon, Warm Rock Shrimp & Scallions, Slow Cooked Short Ribs, Grilled Asparagus, Shredded Cheddar Cheese, Chopped Bacon, Sour Cream & Chives</p>	\$14.95



CUSTOM HOT BUFFETS

Choice of one to three entrees. Served with fresh artisan rolls and butter.

One Entrée \$21.95 Two Entrees \$29.95 Three Entrees \$34.95

SALAD SELECTIONS

(Please Choose Two)

Boston Lettuce Salad -Cucumber, Strawberry, Basil, Balsamic

Classic Caesar- Romaine Hearts, Parmesan, Garlic Crouton

Apple Maple- Apples, dried cranberries, blue cheese, pecans, Bacon, maple dressing

VEGETABLE SIDES

(Please Choose One)

French Green Beans, Baby Carrots with Fresh Dill,

Sautéed Kale, Pan Roasted Root Vegetables,

Grilled Vegetable Medley

STARCH SIDES

(Please Choose One)

Rosemary Roasted New Potatoes,

Scalloped Yukon's, Truffle Potato Puree, Gingered Sweet Potato Puree,

Long Grain Rice Pilaf, Fresh Mashed Potatoes,

Vegetable Couscous, Saffron Orzo

MAIN ENTREES

***Tomato Braised Short Rib**- Onion Ring, Red Wine Reduction

Stuffed Breast of Roasted Chicken- Cranberries, Apple, Thyme

Roasted Pork Tenderloin- Cherry Cabernet Sauce

Atlantic Salmon- Sautéed Swiss Chard, Portabella Vinaigrette

***(GF) Red Snapper**- Braised Garlic Tomatoes and Roasted Red Pepper Sauce

***Beef Tenderloin**- Wild Mushroom Compote, Port Wine Demi-Glaze

(V) Polenta Gratin- Beer Braised Mushroom Bolognese

Chicken Marsala- Sautéed Wild Mushrooms, Marsala Wine Reduction

Broiled Whitefish- Lemon Beurre Blanc, Asparagus Tips

(V)- Vegetarian Selection

(GL)- Gluten Free

* Additional Per Person Charge

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PLATED DINNER

The following items may be served as a four course meal for a sit down dinner or adapted to a family style dinner. Choice of one appetizer, soup, salad, entrée with artisan rolls and whipped butter.

FIRST COURSE- APPETIZER

Spicy Roasted Pepper & Shrimp
Chicken Confit Bastiya
Seared Tuna & Orange Fennel, Beet Mousse
Duck Confit Tartlet
(V)- Timbale of Roasted Vegetables

SECOND COURSE – SOUPS

Potato, Leek & Parsnip
Jalapeno & Melon Gazpacho
Roasted Butternut Squash
Shrimp & Crab Bisque
Roasted Tomato & Basil
French Onion

THIRD COURSE – SALADS

Boston Lettuce Salad
Cucumber, Strawberry, Basil, Balsamic
Classic Caesar
Romaine Hearts, Parmesan, Garlic Crouton
Apple Maple
Apples, dried cranberries, blue cheese, pecans, Bacon, maple dressing
Heirloom Caprese
Tomato, Baby Arugula, Brooklyn Mozzarella, Balsamic
Panzanella Bread Salad
Tomato, Croutons, Parsley, Extra Virgin Olive Oil, Red Wine Vinegar
Orange Fennel Salad
Shaved Fennel, Orange Segments, Beet Mousse, Moroccan Olives, Vinaigrette
Roasted Beet & Goat Cheese Stack
Parsley Vinaigrette, Toasted Pine Nuts
Miso Beef Salad
Radicchio, Strip Steak, Heirloom Tomatoes, Edamame, Ginger Mustard Dressing

(V)- Vegetarian Selection

(GL)- Gluten Free

* Additional Per Person Charge



FOURTH COURSE- MAIN ENTREES

Pepper Crusted New York Strip Potato Gratin, Haricot Verts & Baby Carrot with Slow Roasted Tomato, Balsamic Reduction	\$95.00
Tomato Braised Short Rib Yukon Puree, Onion Ring, Carrot, Red Wine Reduction	\$88.00
Grilled Baby Lamb Chop Heirloom Bean Ragout, Mint & Yellow Squash	\$102.00
Stuffed Breast of Roasted Chicken Cranberries, Apple, Thyme, Potato Puree	\$79.00
Roasted Pork Tenderloin Braised Endive, Sweet Potato, Cherry Cabernet Sauce	\$88.00
Atlantic Salmon Crushed Fingerlings, Cippolinis, Sautéed Swiss Chard, Portabella Vinaigrette	\$88.00
Red Snapper Cous- Cous, Braised Garlic Tomatoes and Roasted Red Pepper Sauce	\$85.00
Beef Wellington Roasted Fingerling Potatoes, Asparagus and Peppercorn Sauce	\$92.00
(V)- Vegetable Pot Pie Market Vegetables, Herbs, Pastry	\$70.00
(V)- Eggplant Parmesan Basil Pesto, Ricotta, Parmesan, Tomato Sauce	\$73.00
Beef Tenderloin Beef Tenderloin with Wild Mushroom Compote, Port Wine Demi-Glaze	\$92.00
Pesto Grilled Shrimp Saffron Risotto	\$85.00
(V)- Polenta Gratin Beer Braised Mushroom Bolognese	\$79.00

(V)- Vegetarian Selection

(GL)- Gluten Free

* Additional Per Person Charge



ALTERNATIVE ENTREES- FRESH PASTAS

Penne Roasted Pepper Sauce, Seasonal Grilled Vegetables	\$72.00
Linguine Parmesan, Roasted Tomato Basil Sauce, Ricotta	\$72.00
Ravioli Seasonal Hand Made	\$75.00
Orecchiette Artichoke, Mediterranean Eggplant Pesto	\$74.00
Rigatoni Moroccan Chicken, Olives, Preserved Lemon	\$79.00
Fettuccine Short Rib Ragout	\$79.00

ALTERNATIVE SIDE DISHES

Rosemary Roasted New Potatoes, Scalloped Yukon's, Truffle Potato Puree, Broiled Pumpkin with Apples & Sage, White Beans & Rosemary, Lentils & Bacon, Roasted Eggplant, Marinated Radish Salad, Tomato & Cucumbers, Creamy Cheddar Grits, Pan Roasted Root Vegetables, Warm Potato Salad

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DESSERTS

*The following items may be served as plated courses for a sit down dinner or adapted to a dessert bar.
Pricing is based on per piece.*

Chocolate Banana Bread Pudding	\$3.50
Whoopie Pies	\$2.50
Classic Apple Tart	\$3.25
Pumpkin, Ricotta & New York Cheesecakes	\$4.95
Chocolate Dipped Strawberries	\$3.50
Chef Select Cookies	\$1.50
Assorted Dessert Bars	\$1.75
Panna Cotta	\$2.95
Variety Mousse Tartlets	\$2.95
Mixed Berry Cobbler	\$3.00
Triple Chocolate Mousse Cups	\$2.95
Miniature Crème Brûlée	\$3.95
Custom Cake Pops	\$3.50
Lemon Pound, Banana, Chocolate, Red Velvet Miniature Cupcakes	\$2.00
Assorted Classic French Tarts: Lemon, Double Chocolate, Fresh Fruits Chocolate Peanut Butter	\$3.00
Tiramisu Cups	\$3.25
White Chocolate Mousse Key Lime Cheesecake	\$4.95
Apple Strudel	\$3.75
Handmade Espresso Chocolate Truffles	\$3.50

***Custom Wedding Cakes, Chocolates, 9" Tarts, Pies, and other Desserts.**
Available upon request.



CUSTOM SWEET TABLES

Pricing is based on per person.

LITE AFAIR	\$8.25
Petite Fours, Fresh Fruit Tarts, Triple Chocolate Mouse Cups, Miniature Crème Brulée, 9 Inch Ricotta Cheese Cake, Chocolate Peanut Butter Tarts.	
SIMPLICITY	\$7.25
Assorted Whopie Pies and Dessert Bars, Baked Cookies, Tiramisu Cups, Apple Strudel, Brownies	
DECADENCE	\$12.00
Dark Chocolate Dipped Strawberries, Petite Fours, Array of Mousse Cups and Tartlets, Handmade Espresso Truffles, Fresh Fruit Tartlets, Assorted Cake Pops.	
ULTIMATE	\$18.00
Petite Fours, White Chocolate Mouse Key Lime Cheesecake, Dark Chocolate Dipped Strawberries, Fresh Fruit Tarts, Tiramisu Cups, Assorted Handmade Truffles, Assorted Gelato, Mini Cupcakes,	

***Gluten free desserts available upon request.**