



# GREENSMERE

GOLF & COUNTRY CLUB

## *2023 Catering and Event Menu*



# Canapés

Items are priced by the dozen. A minimum of two dozen required per order. **(GF)** denotes a Gluten Free option, **(V)** denotes a Vegetarian option, **(Vegan)** denotes a Vegan option. Prices do not include taxes or gratuity.

Apple and Brie bites with a Cranberry jelly <b>(V)</b>	\$18.00/dozen
Braised Beef Sliders, Onion and Mushroom topped with Horseradish Aioli	\$30.00/dozen
Crab Cakes with Dill crème fraîche	\$22.00/dozen
Crab Cake Bites with Chipotle Aioli, Chives and Lemon	\$22.00/dozen
Spring Rolls served with a Sweet Chili dip	\$18.00/dozen
Potato Nest with Smoked Salmon and Dill crème fraîche <b>(GF)</b>	\$24.00/dozen
Marinated Chicken, Beef or Shrimp skewers <b>(GF)</b>	\$22.00/dozen
Miniature Tacos filled with Vietnamese Chicken, Chipotle Aioli, and Nappa Cabbage Coleslaw	\$30.00/dozen
Maple-infused Pork Belly served on a Crostini	\$20.00/dozen
Pear, Prosciutto and Brie with Fig Jam on a Crostini	\$26.00/dozen
Spicy Strawberry and Goat Cheese on a Crostini	\$20.00/dozen
Miniature BBQ Beef Sliders topped with Candied Bacon Relish	\$28.00/dozen
Miniature Pulled Pork Sliders with a Maple Chipotle BBQ sauce and Coleslaw	\$24.00/dozen
Caramelized Onion Bites served with Brie Cheese <b>(V)</b>	\$18.00/dozen
Caprese Bites with Miniature Tomatoes, Mozzarella Cheese and a hint of fresh Basil <b>(V)</b>	\$16.00/dozen
Bruschetta with a Balsamic Glaze	\$20.00/dozen
Slow Roasted Cherry Tomato Bruschetta with Whipped Feta and Fresh Herbs	\$20.00/dozen <sup>8</sup>
Stuffed Mushroom Caps <b>(V)</b>	\$18.00/dozen
Cucumber Cups filled with Chickpeas <b>(GF) (V)</b>	\$14.00/dozen
Grilled Peach wrapped in Prosciutto with Fresh Basil	\$18.00/dozen

Smoked Salmon: Served on a Crostini with Cream Cheese, Red Onion and Capers	\$24.00/dozen
Mini Shrimp Toast with Pepper Jelly and Cream Cheese	\$28.00/Dozen
Mini Yorkshire Pudding filled with Beef and a Horseradish Cream	\$30.00/dozen
Bacon Wrapped Dates with Blue Cheese	\$18.00/dozen
Fig, Proschutto, and Goat Cheese Flatbread Topped with Arugula	\$28.00/dozen

## ***Platters***

A large platter serves approximately 24 guests and a small platter serves approximately 12 guests.

Prices do not include taxes or gratuity.

	Large	Small
Pickle and Olive Platter: An assortment of various Olives, Dills, and Sweet Pickles	\$50	\$30
Veggie Platter: Freshly cut Seasonal Vegetables served with Homemade Dip	\$85	\$50
Antipasto Platter: Grilled Sweet Red Peppers, Onions, Sweet Potato, Zucchini, Marinated Artichoke Hearts & Mushrooms, Olives, and Pickles	\$80	\$50
Assorted Sandwich Platter: Served on an assortment of Fresh Breads and Wraps. Our filling selections include Egg Salad, Vegetables, Ham, Turkey, and Chicken Caesar	\$100	\$60
Fruit Platter: Freshly cut seasonal fruit	\$90	\$55
Dessert Platter: An assortment of squares and sweet loaves	\$85	\$50
Meat Platter: A selection of deli meats	\$110	\$65
Cheese Platter: Assorted Cheeses and Crackers	\$120	\$65
Charcuterie Board: Assorted Fine Cheeses, Assorted Cured Meats, Breads, Crackers, Pickles, Olives, Chutneys, Grapes, Nuts and Deli Mustard	Inquire for prices	Inquire for prices

**Ask about our wine list.**

# Mains

Each main entrée comes with a side of Seasonal Vegetables and your choice of the following:  
Garlic Mashed Potatoes, Roasted Garlic Potatoes, Baked Potato, Scalloped Potatoes, or Rice.  
(GF) denotes a Gluten Free option, (V) denotes a Vegetarian option, (Vegan) denotes a Vegan option.  
Prices do not include taxes or gratuity.

Chicken Supreme stuffed with Apple and Brie and topped with a Cranberry Reduction, (GF)	\$32 per person
Chicken Supreme stuffed with Prosciutto, Fresh Asparagus and Mozzarella Cheese, topped with a White Wine Mushroom crème sauce (GF)	\$34 per person
Baked Eggplant Parmesan with homemade Marinara Sauce, Seasoned Bread Crumbs, Mozzarella Cheese, and fresh basil (V)	\$26 per person
Pan Seared Chicken Supreme basted with Herbs and Butter and served on a bed of rice	\$32 per person
Rib Eye Steak with a Red Wine Demi Glaze	\$46 per person
Grilled Salmon Fillet with a Maple Butter Sauce and Toasted Pistachios	\$36 per person
Rolled Zucchini stuffed with Ricotta Cheese and Fresh Basil, and baked in a homemade Marinara Sauce (GF) (V)	\$26 per person
Beef Tenderloin Medallions served a Peppercorn Brandy sauce and topped with a Garlic Prawn (GF)	\$50 per person
Ribs and Chicken (GF)	\$36 per person
Classic Turkey Dinner Buffet	\$36 per person
Classic Prime Rib Dinner Buffet	\$46 per person
Classic Roast Beef Dinner Buffet	\$40 per person

## ***Soup***

*\$4.25 per person*

Prices do not include taxes or gratuity.

Roasted Butternut Squash Soup **(GF)** **(V)**

Mulligatawny Soup **(GF)**

Cheddar and Beer Soup **(V)**

Potato and Leek Soup **(GF)** **(V)**

Roasted Red Pepper and Basil **(GF)** **(V)**

## ***Salad***

*\$5.25 per person*

Prices do not include taxes or gratuity.

Caprese Salad: Tomato, Buffalo Mozzarella, Basil with a Balsamic Reduction **(GF)** **(V)**

Caesar Salad: Fresh Parmesan Cheese, Crispy Bacon and our signature house dressing  
**(GF)**

Fresh Garden Salad: Spring Mix, Red Onion, Cherry Tomato, Carrot, Cucumber, and  
Bell Peppers served Balsamic Dressing **(GF)** **(V)**

### ***PRICES SUBJECT TO CHANGE***

Please contact us at [catering@greensmere.com](mailto:catering@greensmere.com) for more information on outside  
catering or special functions at Greensmere.