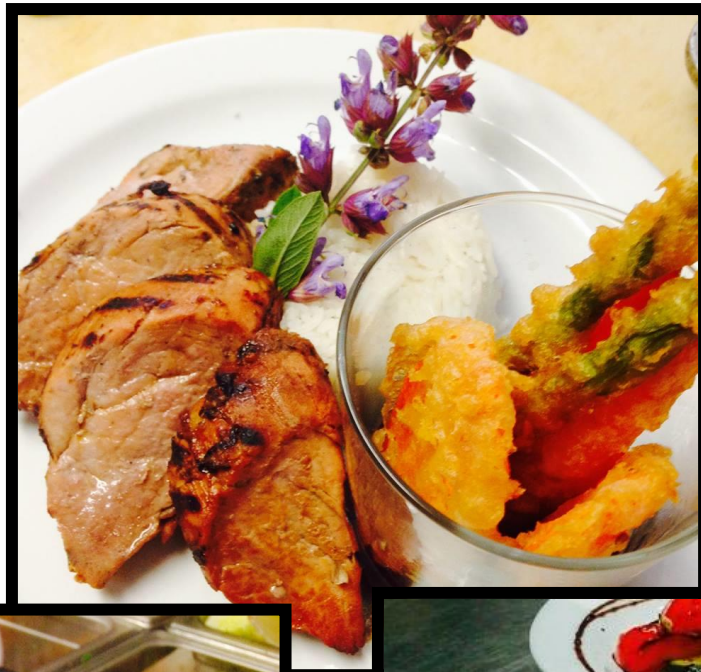




GREENSMERE

GOLF & COUNTRY CLUB

2022 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 (V)	\$18.00/dozen
Braised Beef, Onion and Mushroom topped with Horseradish Aioli and served on a Crostini	\$24.00/dozen
Salmon Cakes with Dill crème fraîche	\$22.00/dozen
Spring Rolls served with a Sweet Chili dip	\$18.00/dozen
Potato Nest with Smoked Salmon and Dill crème fraîche (GF)	\$24.00/dozen
Marinated Chicken, Beef or Shrimp skewers (GF)	\$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
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 (V)	\$18.00/dozen
Caprese Bites with Miniature Tomatoes, Mozzarella Cheese and a hint of fresh Basil (V)	\$16.00/dozen
Bruschetta with a Balsamic Glaze	\$20.00/dozen
Stuffed Mushroom Caps (V)	\$18.00/dozen
Cucumber Cups filled with Chickpeas (GF) (V)	\$14.00/dozen
Mixed Greens wrapped in Prosciutto served with a Honey Mustard Vinaigrette (GF)	\$20.00/dozen
Smoked Salmon: Served on a Crostini with Cream Cheese, Red Onion and Capers	\$24.00/dozen
Mini Beef Wellingtons: Beef and Mushroom duxelles wrapped in a puff pastry	\$26.00/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, Rice, or Risotto.

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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
Pan Seared Chicken Supreme topped with a Gorgonzola and Roasted Red Grapes cream sauce	\$32.00 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 creamy Parmagiano Rissoto	\$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
Shrimp and Asparagus Crêpe with a White Wine Cream Sauce	\$34 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
Herb Crusted Halibut Steak served with a Pesto crème sauce	\$40 per person
Dry-rubbed Pork Tenderloin (GF)	\$30 per person
Ribs and Chicken (GF)	\$32 per person

Classic Turkey Dinner Buffet	<i>\$36 per person</i>
Classic Prime Rib Dinner Buffet	<i>\$42 per person</i>
Classic Roast Beef Dinner Buffet	<i>\$36 per person</i>

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 for more information on outside catering or special functions at Greensmere.