

Fall 2018



GREENE

C O U N T R Y C L U B

Event Center

• Catering Menu •



Breakfast

COFFEE AND DONUTS

freshly brewed coffee and donuts
4.25

CONTINENTAL

freshly baked assorted muffins, danish, fruit bread, butter and jellies,
assorted juices, freshly brewed coffee and assorted herbal teas
8.50

add fresh fruit for 2.00 each

PLATED BREAKFAST

30 guests required

scrambled eggs, bacon, fried potatoes, fresh fruit, orange juice and freshly brewed coffee
11.00

SUNRISE BUFFET

30 guests required

seasonal fresh fruit salad, danish, scrambled eggs, biscuits and gravy, bacon, sausage,
fried potatoes, orange juice and freshly brewed coffee
15.00

Snacks		
Mixed Nuts	per 2 lb.	29.95
Party Mix	per 2 lb.	20.95
Tortilla Chips & Salsa	per 2 lb.	20.95
Pretzels/Potato Chips	per 2 lb.	18.00
Brownies	per dozen	14.00
Chocolate Chip Cookies	per dozen	12.00

Prices do not include 21% service charge or state and local taxes.





Lunch

Lunch items include freshly brewed coffee, tea and soft drink.

SOUP AND SALAD

cup of the soup of the day and half sandwich, served with potato chips and pickle
11.75

PINEAPPLE CHICKEN SALAD

pineapple boat filled with chicken salad, served with honeydew, cantaloupe, pineapple and seasonal fruit
12.50

CHICKEN AND CAESAR SALAD

roasted breast of chicken over classic Caesar salad
14.00

STUFFED PORTOBELLO

stuffed with spinach and roasted bell peppers served with rolls, house or Caesar salad, and chef's selection of seasonal vegetables
14.50

SICILIAN CHICKEN

breast of chicken stuffed with prosciutto and mozzarella, served with rolls, house or Caesar salad, and chef's selection of seasonal vegetables
15.50

CHICKEN PARMESAN

topped with marinara sauce and mozzarella cheese served with rolls, house or Caesar salad, and chef's selection of seasonal vegetables
15.50

TAVERN SALAD

marinated 5 oz. top sirloin steak on Caesar salad
17.99

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Buffets

THE VILLAGE BUFFET

includes freshly brewed coffee, tea, and soft drink

BROAD STREET

Minimum 20 guests

choice of one salad, two entrees, selection of one seasonal vegetable and starch, rolls, coffee, tea and soft drink.

29.00

THUNDER BIRD

Minimum 20 guests

choice of two salads, three entrees, selection of one seasonal vegetable and starch, rolls, coffee, tea and soft drink.

33.00

Salads & Soup

Caesar	Garden Greens	Spinach Salad
7 Layer Salad	Greek Salad	Potato Salad
Vegetable Pasta	Seasonal Fruit	Soup du Jour

Entrees

Salmon with Dill Sauce	Roast Turkey with Pan Gravy
Haddock with Apricot Horseradish Glaze	Smoked Pit Ham with Brown Sugar Glaze
Tilapia with Fruit Salsa	Roast Pork Loin the Rosemary-Demi Sauce
Pecan Crusted Chicken with Bourbon Glaze	Sliced Sirloin of Beef au jus
Jerk Chicken with Orange Glaze	Stuffed Portobello Mushroom
Chicken with Sun-Dried Tomato Sauce	English Cut House Filet with Oriental Sauce
Chicken Marsala	Classic Pasta Primavera
Breast of Chicken Supreme	Prime Rib
Chicken Parmesan	<i>Add 3.00 per person</i>
Choice of <i>Vegetarian or Meat</i> Lasagna	<i>Add a carver attendant for 50.00</i>

Sides

Starch	Vegetable
Red skin Mashed Potatoes	Summer Medley
Rosemary Garlic Red Skin Potatoes	California Medley
House Rice	Green Beans Almondine
Twice Baked Potatoes	Asparagus, Onion, and Peppers
Roasted Fingerling Potatoes	Broccoli and Red Peppers
Loaded Mashed Potatoes	Green Beans with Bacon and caramelized onions

*If guest counts falls below minimum, an additional 3.00 service charge per person will be added.
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Buffets

COOK OUT BUFFET

hamburgers and chicken, baked beans, potato salad,
tossed salad with choice of two dressings, cookies and brownies,
includes freshly brewed coffee, tea, and soft drink

17.00

ITALIAN HOT BUFFET

minimum 20 guests required

Caesar salad, garlic rolls, fettuccine and penne pastas, marinara and alfredo sauces,
grilled chicken and Italian meatballs in marinara sauce, cannolis and tiramisu,
includes freshly brewed coffee, tea, and soft drink

22.00

FAJITA BUFFET

minimum 20 guests required

Mexican salad, fruit salad, chicken and beef, sautéed onions and peppers,
shredded cheese, diced tomatoes, shredded lettuce, flour tortillas,
chipotle ranch dressing, sour cream, salsa, cookies and brownies,
includes freshly brewed coffee, tea, and soft drink

22.00

PRIMO ITALIAN BUFFET

minimum 20 guests required

Caesar salad, antipasto salad, garlic rolls, fettuccine and penne pastas,
marinara and alfredo sauces, choice of vegetarian or meat lasagna, grilled chicken
and Italian meatballs in marinara sauce, cannolis and tiramisu,
includes freshly brewed coffee, tea, and soft drink

25.00

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Buffets

AMERICAN BUFFET

minimum 20 guests required

choice of three meats with two sides, served with assorted breads, cheese, cookies and brownies. Lettuce, tomato, onions and traditional condiments provided, includes freshly brewed coffee, tea, and soft drink

19.50

Meats			
Ham	Turkey	Roast Beef	
Chicken Salad		Tuna Salad	

Sides			
Potato Chips	Potato Salad	Fruit Salad	Pasta Salad
Coleslaw	Tossed Salad	Caesar Salad	Spinach Salad

If guest counts falls below minimum, an additional 3.00 service charge per person will be added.

ASSORTED PLATTER OF WRAPS

All wraps come with potato chips and fruit, includes freshly brewed coffee, tea, and soft drink

15.30

Chicken BLT Wrap	chicken, lettuce, and bacon with bacon ranch dressing wrapped in a flour tortilla
California Wrap	turkey, Monterey jack, tomato, lettuce and avocado in a wrap with cucumber ranch
Mediterranean Wrap	chicken and pepperoncini with lettuce, tomato, feta, and olive salad rolled in a wrap
Buffalo Chicken Wrap	grilled chicken tossed in buffalo sauce with bleu cheese, lettuce and tomato in a wrap
Asian Wrap	grilled chicken and Asian vegetables tossed in a lite teriyaki glaze in a wrap

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Hors D'oeuvres

Hot		
Meatballs with choice of sauce – Swedish, BBQ or Italian	25 pieces	28.00
Pot Stickers	25 pieces	38.50
Spanakopita	25 pieces	40.00
Water Chestnuts Wrapped in Bacon	25 pieces	43.00
Mini Quiche Lorraine	25 pieces	49.50
Chicken Skewers with choice of sauce – teriyaki glaze	25 pieces	49.50
Jalapeno Poppers – cheddar or cream cheese	25 pieces	50.00
Spring Rolls with dipping sauce	25 pieces	51.70
Andouille Sausage en Croute	25 pieces	52.00
Vegetable Samosa	25 pieces	52.00
Crab Rangoon	25 pieces	52.00
Cheddar Cheese Puffs	25 pieces	52.80
Stuffed Mushrooms with pork sausage stuffing	25 pieces	52.80
Pecan Chicken Tenders	25 pieces	58.30
Mini Crab Cakes	25 pieces	62.25
Coconut Fried Shrimp	25 pieces	64.90
Cold		
Assorted Finger Sandwiches	25 pieces	40.70
Bruschetta	25 pieces	42.90
Beef and Horseradish Pinwheels	25 pieces	49.50
Asparagus Wrapped in Prosciutto	25 pieces	63.80
Gulf Shrimp with Cocktail Sauce	25 pieces	71.50

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Stations & Displays

CARVING STATIONS

ROASTED TURKEY

serves approx. 40 people

served with silver dollar rolls
and appropriate condiments

200.00

add a carver for 50.00

BEEF TENDERLOIN

serves approx. 40 people

served with silver dollar rolls
and appropriate condiments

475.00

add a carver for 50.00

DISPLAYS AND PLATTERS

FRESH FRUIT TRAY

minimum 30 people

sliced fresh seasonal fruit

3.00 per person

SEASONAL VEGETABLE TRAY

minimum 30 people

ranch style dipping sauce

3.00 per person

CHEESE TRAY

minimum 30 people

served with crackers and fresh fruit garnish

3.25 per person

DOMESTIC AND INTERNATIONAL CHEESE DISPLAY

minimum 30 people

served with crackers and fresh fruit garnish

3.85 per person

Prices do not include 21% service charge or state and local taxes.





Dinner

dinner entrees served with rolls, house, spinach, Greek or Caesar salad, selection of seasonal vegetable, appropriate potato or rice, coffee, tea and soft drink

POULTRY

PLATED CHICKEN DINNER

rich chicken velouté with mushrooms, green onions and red peppers

24.00

BREAST OF CHICKEN WITH SUN-DRIED TOMATO SAUCE

chicken with a cream sauce flavored with sun-dried tomatoes and basil

24.00

CRUSTED BREAST OF CHICKEN STUFFED

with prosciutto, spinach, basil, and garlic

24.00

BREAST OF CHICKEN PICATTA

with chicken stock, lemon and capers

24.00

BREAST OF CHICKEN MARSALA

demi sauce with marsala wine and mushrooms

24.00

BEEF

PETITE FARM SIRLOIN*

6oz house sirloin

23.00

ROASTED SLICED TENDERLOIN OF BEEF*

27.25

ROAST PRIME RIB OF BEEF

slow roasted for tenderness

28.50

SIRLOIN MEDALLIONS*

four 2oz sirloin medallions

27.00

FARM SIRLOIN*

8 oz sirloin

8.00

FILET MIGNON*

8oz steak

35.50

**served with choice of Bordelaise or Bearnaise Sauce*

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Dinner

*dinner entrees served with rolls, house, spinach, Greek or Caesar salad,
selection of seasonal vegetable, appropriate potato or rice, coffee, tea and soft drink*

SEAFOOD

FILLET OF HADDOCK

served with choice of
parmesan crust or apricot
horseradish glaze

23.50

BAKED TILAPIA

served with mango salsa

23.50

BROILED SALMON

served with choice of béarnaise
sauce, herb butter or stuffed with
gouda and spinach

28.25

COMBINATIONS

FOUR OUNCE FILET MIGNON OF BEEF WITH THREE SHRIMP

farm sirloin and shrimp topped with scampi butter

31.00

FOUR OUNCE FILET MIGNON OF BEEF WITH SALMON

served with béarnaise sauce or roasted garlic herb butter

31.00

FOUR OUNCE FILET MIGNON OF BEEF WITH HERBED CHICKEN

served with choron or Marsala sauce

28.00

PARMESAN HERBED CHICKEN AND SALMON

served with hollandaise sauce

29.50

FARM SIRLOIN STEAK AND CHICKEN

served with rosemary demi sauce

27.00

FARM SIRLOIN STEAK AND TILAPIA

served with roasted garlic herb butter

29.00

FARM SIRLOIN STEAK AND SALMON

served with béarnaise

30.50

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Desserts & Dressings

DESSERTS

ICE CREAM	2.50
SORBET	3.25
CHOCOLATE MOUSSE CAKE	3.95
TIRAMISU	4.75
CHEESECAKE WITH FRESH STRAWBERRY SAUCE	4.25
FUDGE NUT BALL	4.25
BREAD PUDDING WITH VANILLA ICE CREAM AND BOURBON SAUCE	4.50

MINI DESSERT STATION

three pieces per person

brownie with mousse, cheesecake squares and chocolate dipped strawberries
5.95

SPECIAL DESSERTS AVAILABLE UPON REQUEST

DRESSING SELECTIONS

Honey Vinaigrette

Ranch

Honey Dijon

Bleu Cheese

French

Italian

Prices do not include 21% service charge or state and local taxes.



Beverage Services

FAVORITES

coffee/herbal teas (per person) 2.00
 assorted soft drinks (per bottle) 2.50

CALL BRANDS

Jim Beam
 Seagram's 7
 Dewar's
 Beefeaters
 Smirnoff
 Bacardi
 Cuervo Gold

PREMIUM BRANDS

Jack Daniels
 Seagram's VO
 Chivas
 Tanqueray
 Buckeye
 Captain Morgan
 Cuervo 1800

TOP SHELF BRANDS

Makers Mark
 Crown Royal
 Glenlivet
 Bombay Sapphire
 Grey Goose
 Mount Gay
 Patron Silver

SPECIAL BEVERAGES

Champagne (per bottle) 24.95

BAR SERVICE OPTIONS

- **Open Bar** – 1-5 hour, priced per person, must be consecutive hours and served with house wines
- **Cash Bar** – guests pay per drink
- **Host Bar** – host pays per drink

Open Bar	1 Hour	Second & Third Hour	Additional Hours
Call Brands	10.00	5.75 each	4.50 each
Premium Brands	11.00	6.25 each	5.00 each
Top Shelf Brands	12.00	7.00 each	5.75 each
Beer and House Wine	8.00	5.25 each	4.00 each

Host/Cash Bar	Cocktails	Beer	Wine	Soda
Call Brands	8.00	3.75	7.50	2.50
Premium Brands	9.00	4.25		
Top Shelf Brands	10.00			

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