



LUNCH & DINNER
PACKAGES



3 COURSE LUNCH MENU

\$19 PER PERSON

STARTER

CAESAR

BABY ROMAINE, PARMESAN CHEESE, CAESAR DRESSING, BLACK PEPPER CROUTON

ARTISANAL PIZZA

GUEST SELECTS ONE

DIAVOLA

TOMATO SAUCE, MOZZARELLA, PARMESAN, CALABRESE, EVOO

MARGHERITA

TOMATO SAUCE, FRESH BASIL, MOZZARELLA, EVOO

BIANCA WITH PROSCIUTTO

MOZZARELLA, RICOTTA, ARUGULA, PARMESAN, PROSCIUTTO DI PARMA, EVOO

EGGPLANT PARMESAN

TOMATO SAUCE, MOZZARELLA, BASIL, GRILLED EGGPLANT, PROVOLONE, PARMESAN, EVOO

FUNGHI

CRIMINI MUSHROOMS, TOMATO SAUCE, MOZZARELLA, WHITE TRUFFLE OIL

DESSERT

CANNOLI

PRICING DOES NOT INCLUDE TAX & GRATUITY. MENU PRESENTATIONS ARE SEASONAL, AND MAY CHANGE TO FEATURE THE FRESHEST INGREDIENTS OF THE SEASON.

GREENHOUSETYSONS.COM | RESERVE@GREENHOUSETYSONS.COM | 703.537.5700

3 COURSE LUNCH MENU

\$29 PER PERSON

STARTER

GUEST SELECTS ONE

SOUP OF THE DAY

CAESAR

BABY ROMAINE, PARMESAN CHEESE, CAESAR DRESSING, BLACK PEPPER CROUTON

CALAMARI

SWEET & SPICY SRIRACHA MAYO, CARROT, ZUCCHINI

FRIED ARANCINI

MUSHROOM, RISOTTO BALLS, PROVOLONE, PEPPER PURE SAUCE

ENTREE

GUEST SELECTS ONE

GREENHOUSE BURGER

PRIME ANGUS BEEF, AVOCADO MAYO, BACON, RAINBOW SLAW, PEPPER JACK CHEESE, BRIOCHE BUN

CHICKEN WRAP (GRILLED OR CRISPY)

NAPA CABBAGE, RED ONION, CUCUMBER, CARROTS, SESAME-GINGER SAUCE, LAVASH BREAD

CHEESE STEAK WRAP

HORSERADDISH AOLI, THINLY SLICED RIBEYE, PROVOLONE, CARAMELIZED ONIONS & PEPPERS, LAVASH BREAD

DESSERT

GUEST SELECTS ONE

CANNOLI

TIRAMISU

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3 COURSE MENU

\$45 PER PERSON

FRESH BREWED COFFEE, TEA, & SOFT DRINKS INCLUDED PRICING DOES NOT INCLUDE TAX OR GRATUITY

APPETIZERS

HOST SELECTS TWO, YOUR GUESTS WILL SELECT ONE DURING THE EVENT

SOUP OF THE DAY

SPINACH SALAD

CANDIED WALNUTS, FENNEL, APPLE, CARROTS, GOAT CHEESE, RAISIN DRESSING

BURRATA

CHERRY TOMATO, BASIL, BALSAMIC GLAZE

ENTREE

HOST SELECTS THREE, YOUR GUESTS WILL SELECT ONE DURING THE EVENT

GRILLED FILET MIGNON (6OZ)

HALF ROASTED CHICKEN

HARISSA, HERB ROASTED POTATOES, GRILLED LEMON

GRILLED SALMON

SEASONAL VEGETABLES, COUNTRY VINAIGRETTE

CAVATAPPI PASTA

MARINARA SAUCE, BASIL, MOZZARELLA, PESTO

DESSERT

HOST SELECTS TWO, YOUR GUESTS WILL SELECT ONE DURING THE EVENT

TIRAMISU

CHEESECAKE

PANNA COTTA

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4 COURSE MENU

\$70 PER PERSON

FRESH BREWED COFFEE, TEA, & SOFT DRINKS INCLUDED PRICING DOES NOT INCLUDE TAX OR GRATUITY

APPETIZERS

HOST SELECTS THREE, YOUR GUESTS WILL SELECT ONE DURING THE EVENT

SOUP OF THE DAY

BURRATA

CHERRY TOMATO, BASIL, BALSAMIC GLAZE

MIXED CEVICHE

WHITE FISH, JALAPENO, BELL PEPPER, LIME,
RED ONION, CILANTRO, PLANTAIN CHIPS

CALAMARI

SWEET & SPICY SRIRACHA MAYO, CARROT, ZUCCHINI

GRILLED SHRIMP SKEWER

CUCUMBER, RED ONION, SWEET & SPICY SRIRACHA MAYO

SALAD

CUCUMBER SALAD

FRESHLY CUT CUCUMBER, TOMATO, MINT, ONION, LIME JUICE

ENTREE

HOST SELECTS THREE, YOUR GUESTS WILL SELECT ONE DURING THE EVENT

PRIME RIBEYE (12OZ)

HALF ROASTED CHICKEN

HARISSA, HERB ROASTED POTATOES, GRILLED LEMON

SALMON

SEASONAL VEGETABLES, COUNTRY VINAIGRETTE

CAVATAPPI PASTA

MARINARA SAUCE, BASIL, MOZZARELLA, PESTO

DESSERT

HOST SELECTS TWO, YOUR GUESTS WILL SELECT ONE DURING THE EVENT

TIRAMISU

CANNOLI

PANNA COTTA

PRICING DOES NOT INCLUDE TAX & GRATUITY. MENU PRESENTATIONS ARE SEASONAL, AND MAY CHANGE TO FEATURE THE FRESHEST INGREDIENTS OF THE SEASON.

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