



GREENS POINT CATERING

Ala Carte Menu 2008

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1240 Ken Pratt Boulevard Suite 3
Longmont, Colorado 80501

Freeform Displays

Minimum of 40 people

~Bruschetta Bar

Grilled Breads, Hummus, Olive Tapenade, Tomato Relish

~Seasonal Fresh Fruits

~Crudités of Vegetables Served with Ranch Dip

~Assorted Gourmet Cheese with Crackers

Platters and Dips

~Seasonal Fresh Fruit Platter

~Caprice Salad Platter

Roma Tomatoes, Fresh Mozzarella, and Basil Drizzled with Balsamic Extra Virgin Olive Oil

~Antipasto Display

Imported Italian Meats, Provolone Cheese, Spicy Marinated Vegetables, and Assorted Gourmet Olives

~Vegetable Crudités Platter with Ranch Dip

~Shrimp Cocktail Platter (3 Pieces Per Person)

~Assorted Gourmet Cheese Platter with Assorted Crackers

~Sweet Onion Dip with Grilled Breads

~Spinach and Artichoke Dip Served with Grilled Breads

~Traditional Cheese Fondue Served with Rustic Breads and Sliced Apples

~Blackened Ahi Tuna Sliced and Served with Soy Mustard and Sambal Aioli

~Roasted Beef Tenderloin Platter Thinly Sliced and Served Chilled with Cherry Marmalade

~Gorgonzola Morrell Mushroom Fondue with Grilled Chicken and Shrimp Skewers

~Charred Tomato Salsa and Fresh Guacamole with Homemade Corn Chips

~Fried Plantains Chips with Fresh Mango Salsa Platter

~Assorted Pinwheel Sandwiches (Choose Three)

Roast Beef and Cheddar, Turkey Club, Chicken Caesar, and Hummus with Feta, Roasted Peppers, and Eggplant

~Baked Brie and Brown Sugar Dates Wrapped in Puff Pastry with Assorted Crackers (Serves 30 People)

Butler Passed Hors D'oeuvres

- ~Mushrooms Florentine
- ~Cilantro Pesto Shrimp Skewers
- ~Crab Cakes with Cajun Ré-moulade
- ~Coconut Shrimp with Sweet Chili Sauce
- ~Teriyaki Meatballs with Green Onion Butter
- ~Curried Chicken Sate with Thai Peanut Sauce
- ~Fresh Basil Crostini with Truffle Tomato Salsa
- ~Seared Scallop with Crème Fraiche and Caviar
- ~Watercress Vichyssoise Shooter with Fresh Chives
- ~Cucumber Sushi Rounds
- English Cucumber with Sushi Rice, Ahi Tuna, Avocado, and Sombal Aioli
- ~Teriyaki Chicken and Pickled Ginger Pinwheels
- ~Shrimp Cocktail Served with Wasabi Cocktail Sauce
- ~Teriyaki Short Rib Skewers with Braised Pearl Onions
- ~Tomato Cucumber Ensalada with Feta Cheese in a Pastry Cup
- ~Smoked Salmon Tuille with Mango Salad and Wasabi Cream
- ~Tandoori Chicken Skewer Shooter with Yogurt and Fresh Mango
- ~Wild Mushroom Risotto Cake Topped with Chive Sour Cream
- ~Gazpacho Shooter with Chipotle Aioli and Diced Cucumber Garnish
- ~Beef Tenderloin Canapé with Crab, Asparagus, and Béarnaise Aioli
- ~Brie and Brown Sugar in a Tartlet Shell Topped with a Fresh Raspberry
- ~Lobster Bisque with Roasted Corn Relish Served in a Mini Martini Cup
- ~Mini Smoked Pork Tostada with Lime Sour Cream and Tomato Avocado
- ~Smoked Salmon on Wonton Triangle with Wasabi Cream and Mango Salsa
- ~Artichoke Hearts Stuffed with Sun-dried Tomato Mousse and Rosemary Chicken
- ~Smoked Trout Salad in a Pastry Cup with Capers, Red Onions, and Boursin Cheese
- ~Smoked Chicken Salad with Boursin Cheese and Candied Almonds on an Edible Spoon
- ~Ahi Poke on a Wonton Crisp Fresh Tuna in Soy Sesame Oil and Green

(Minimum 30 People)

Chicken Entrées

~Chicken Piccata with Lemon Caper Cream Sauce
Boneless, Skinless Chicken Breast Covered in a Lemon Caper Cream Sauce

~Caribbean Grilled Chicken with Avocado Mango Salsa
Marinated, Grilled Chicken Breast Served with Avocado Mango Salsa on the Side

~Herb Roasted Chicken Breast Topped with a Sun-dried Tomato Cream Sauce

~Chicken of the Sun
Boneless, Skinless Chicken Breast in a Soy Ginger Glaze with Mandarin Oranges and Fresh Raspberries

~Chicken Gorgonzola
Boneless, Skinless Chicken Breast in a Roasted Garlic Cream Sauce with Gorgonzola Crumbles, Diced Pears, and Walnuts

~Chicken Marsala with Sautéed Mushrooms and Fresh Herbs in a Sweet Marsala Wine Sauce

Beef Entrées

~Sirloin Tips Braised in Red Wine and Topped with Gorgonzola and Fresh Chives

~Chef Grilled Flatiron Steak with Caramelized Onions and Wild Mushroom Demi-Glaze

~Slow Roasted Top Round of Beef Chef Carved on Site with Horseradish Cream

~Sea Salt Roasted Prime Rib Carved on Site with Au Jus and Horseradish Cream

~Teriyaki Grilled Boneless Beef Short Ribs with Green Onion Butter

~Chef Carved Tenderloin with Wild Mushroom Demi-Glaze

~Grilled Tenderloin with Wild Mushroom Demi-Glaze

~Grilled New York Strip with Gorgonzola Bacon Butter

~Smoked Ginger Brisket with Candied Soy Sauce

~Marinated Flank Steak served with Wild Mushroom Bordelaise

~Chef Carved Tenderloin Sandwiches Served with a Sour Cherry Boursin Spread

~Chef Carved Top Round Sandwiches with Horseradish Mayonnaise

Pork Entrées

~Kalua Pork and Cabbage- Luau Style

~Pulled Pork- Slow Roasted with BBQ Sauce on Fresh Rolls

~Fresh Thyme Rubbed Pork Loin Served with Vanilla Pears- Carved on Site

~Chili Roasted Pork Loin with Cilantro Tomato Salsa- Carved on Site

~Brown Sugar Ham with Passion Fruit Mustard

Fresh Fish Entrées

- ~Roasted Salmon Filet with a Dill Chardonnay Cream Sauce
- ~Ginger Salmon Filet with Candied Soy Glaze and Mandarin Oranges
- ~Garlic and Olive Oil Baked Halibut with an Herb Breadcrumb Crust
- ~Herb Seared Mahi Mahi with a Lemon Beurre Blanc \$-Market Price
- ~Blackened Ahi Tuna with Soy Mustard Butter \$-Market Price
- ~Blackened Salmon Filet with Chipotle Aioli
- ~Sweet Chili Grilled Shrimp Skewers (3 Shrimp)
- ~Grilled Colorado Trout with a Lemon Herb Butter \$-Market Price
- ~Fresh Ono with a Herb Parmesan Crust and Light Cherry Tomato Sauce \$-Market Price
- ~Whole Poached Salmon with Capers, Onions, Toast Points, and Dill Rémoulade
(40 person Minimum)

Pasta Dishes

Served as an Entrée or as a Side. Cooked On-Site

- ~Pasta Primavera
Fresh Garden Vegetables in a Basil Pesto Vinaigrette Topped with Aged Parmesan
- ~Asparagus Pasta
Asparagus Tips and Fresh Chives in a Roasted Garlic Cream Sauce
- ~Three Cheese Lasagna
A Three Cheese Blend with Italian Sausage and Ground Beef in a Charred Tomato Marinara
- ~Grilled New York Steak Pasta
Gorgonzola and Applewood Smoked Bacon in a Roasted Garlic Cream Sauce
- ~Mediterranean Pasta
Black Olives, Tomatoes, Artichoke Hearts, and Fresh Spinach with Feta Cheese
- ~Pasta Bolognese with Ground Beef and Italian Sausage
- ~Shrimp Scampi Pasta with Rock Shrimp in a Light Lemon Caper Sauce
- ~Pasta with Fresh Mozzarella, Basil, Garlic, Roma Tomatoes, and Extra Virgin Olive Oil
- ~Pasta with Roasted Chicken Breast and a Sun-dried Tomato Cream Sauce

Vegetarian Entrées

-Baked Ratatouille

Grilled Vegetables Baked with Tomatoes, Served Under a Parmesan Breadcrumb Crust

-Roasted Eggplant Parmesan

Marinated Eggplant Topped with Reggiano Parmesan in a Homemade Marinara Sauce Served Over Penne Pasta

-Rosemary Grilled Tofu Served with a Roasted Garlic and Wild Mushroom Cream Sauce

All Natural Selections

100% All Natural Meats

~All Natural Grilled Chicken Breast \$-Market Price

With Lemon and Fresh Thyme, Served with a Roma Tomato Salsa Fresca and Drizzled with Truffle Oil

~Balsamic Glazed, Roasted Tasmanian Salmon \$-Market Price

Served with a Fresh Mint and Mango Salsa

~All Natural Colorado Coleman Roasted Beef Tenderloin \$-Market Price

Sliced and Served with Sautéed Mushrooms and Port Wine Glaze

Children's Dinner Options

Choose Three of the following:

Macaroni and Cheese

Dinosaur Chicken Fingers with Ranch Dressing

Pasta with Marinara

Turkey Sandwich

Mini Corn Dogs

Fruit Salad

Soups, Salads and Breads

Bakery Fresh Breads

~Gourmet Assortment of Rustic Breads

With Sweet Cream Butter

Soups

~Lobster Bisque with Roasted Corn Relish

~Garden Summer Tomato Soup with Parmesan Crisps

~Gazpacho Soup

Salads

- ~Baby Greens, Dried Cherries, Walnuts, and Rosemary Gorgonzola Dressing
- ~Baby Greens Salad with Seasonal Garden Vegetables and Homemade Croutons
Choice of One Dressing: Ranch; Balsamic; Citrus; Sherry Dijon; or Rosemary Gorgonzola
- ~Caesar with Fresh Romaine Lettuce, Parmesan Cheese, Blackened Croutons,
and Creamy Caesar Dressing
- ~Mixed Field Greens with Fresh Raspberries, Strawberries, Crumbled Goat Cheese
and a Balsamic Vinaigrette
- ~Romaine and Spinach Salad with Candied Pecans, Mandarin Oranges, Apricot Stilton
Cheese and a Sherry Dijon Vinaigrette
 - ~Grape Tomato, Fresh Mozzarella, and Basil Salad
- ~Pasta Salad with Red Onions, Roasted Red Peppers, Artichoke Hearts, and Feta Cheese,
Tossed with Balsamic Vinaigrette
 - ~Fresh Fruit Salad

Vegetables and Side Dishes

Vegetables

- ~Assorted Grilled Vegetables
Zucchini, Squash, Roasted Bell Peppers, and Red Onions
- ~Petite French Green Beans with Crispy Pancetta
- ~Petite French Green Beans with Butter and Fresh Herbs
- ~Roasted Asparagus with Olive Oil and Toasted Almonds
- ~Roasted Asparagus Seasoned with Butter and Fresh Ground Pepper
 - ~Asparagus Sautéed and Chilled in a Lemon Vinaigrette
- ~Grilled, Chilled Platter of Vegetables Drizzled with Balsamic Vinaigrette
 - ~Roasted Corn with Green Chilies

Potatoes

- ~Mashed with Wasabi
- ~Mashed with Roasted Garlic
- ~Mashed with Boursin Whipped
- ~Mashed with Chipotle and Jack Cheese
- ~Mashed with Bacon, Chives, and Sour Cream
- ~Roasted Red Bliss with Rosemary, Olive Oil, and Sea Salt
- ~Three Cheese Potatoes Au Gratin

Rice, Risotto, and Beans

~Fried Rice

~Spanish Rice

~Wild Rice Pilaf with Fresh Herbs

~Forbidden Rice with Dried Fruits and Nuts

~Hawaiian Style Rice with Toasted Coconut

~Wild Mushroom Risotto Cooked On-Site

~Steamed White Rice

~Charred Pepper Rice

~Cuban Black Beans

Action Stations

Additional Staff Required

Choose One for an Appetizer Station. Choose a Minimum of Three for a Meal.

Cosmo Salad Station

Let Your "Bartender" Prepare This Festive Salad, Shaken, Stirred and Served in a Sugar Rimmed Martini Glass. Includes Baby Field Greens, Sliced Strawberries, Raspberries, and Honey Goat Cheese Topped with a Berry Vinaigrette and Garnished with a Lemon Wedge.

Margarita Salad Station

A Refreshing Salad with a Mexican Flair, Served in a Lime-Salt Rimmed Margarita Glass. Includes Lettuce, Margarita Shrimp, Tortilla Strips, Black Beans, Corn, and Fresh Cilantro, Dressed With Tequila Lime Vinaigrette.

Manhattan Salad Station

A Classic with a Twist:

Includes Lettuce, Bacon, Caramelized Pecans, Dried Cherries, and Apples, Dressed with Rosemary Gorgonzola and Served in a Sugar Rimmed Martini Glass.

Asian Action Station

Stir Fried Ginger Chicken Served with Steamed Shrimp Shu Mai Dumplings, Sweet Chili Sauce, Ginger Fried Rice with Vegetables, and a Fortune Cookie.

Italian Pasta Station

Penne Pasta with a Sun-Dried Tomato Cream Sauce and Homemade Marinara Sauce. Toppings Include: Italian Meatballs, Grilled Sausage, Bacon Bits, Reggiano Parmesan, Basil Pesto, Chili Flakes, and Sliced French Bread.

Baja Taco Station

Marinated and Grilled Chicken Breast, Soft Taco Shells, Garlic-Cilantro Rice, Homemade Pico De Gallo, Shredded Queso, Jalapeno-Lime Sour Cream, Lime Wedges, and Crisp Tortilla Strips.

Mashed Potato Action Station

Create Your Own Side with Mashed Potatoes, Bacon Bits, Green Onion, and Sour Cream.

Desserts

- Dark Chocolate Fondue
with Bananas, Marshmallows, Strawberries, and Pound Cake
- White Chocolate Grand Marnier Fondue
with Bananas, Marshmallows, Strawberries, and Pound Cake
- Dark Chocolate Covered Strawberries
- Cream Cheese Stuffed Chocolate Dipped Strawberries
- Assorted Petite Desserts
A Fancy Assortment of Miniature Dessert Favorites
- New York Style Cheesecake with Assorted Berries
- ~Cinnamon Apple Cobbler with Crumb Topping and Whipped Cream
- ~Triple Chocolate Bread Pudding with Vanilla Crème Anglaise