

Greens Point CATERING

CORPORATE MENU



BREAKFAST BUFFETS

(*minimum 20)

Continental 12.95 v

Variety of freshly baked sweet and savory pastries, fresh fruit, hard-boiled eggs, yogurt, and granola.

Breakfast Taco Bar 7.95

Eggs, potato, pico de gallo, cheddar, chorizo, hot sauce, flour tortilla (two per person)

Breakfast Burrito 5.95

Bacon, chorizo, or vegetarian (25 minimum)

Breakfast Sandwich 5.95

English muffin, cheddar, eggs

choice of- bacon, sausage, or vegetarian (25 minimum)

Lox Bagel 6.50

Half bagel with cream cheese, topped with smoked salmon, capers, red onion, and dill

Florentine Frittata 13.95 gf v

Spinach, gruyere cheese (includes two sides)

*sold by the dozen

Bacon Frittata 13.95 gf

Caramelized onions, bacon, cheddar (includes two sides)

*sold by the dozen

Spanish Frittata 13.95 gf

Chorizo, sweet peppers, and onion (includes two sides)

*sold by the dozen

Scrambled Eggs 10.95 v

Cheddar jack cheese, butter, and chives (includes two sides)

Smoked Brisket Hash 16.95 gf

Crispy red potatoes, spinach, peppers, onions, and scrambled eggs (includes two sides)

Quinoa Hash 16.95 gf,ve

Mushrooms, kale, bell pepper, onion, roasted tomato, tofu, salsa verde (includes two sides)

BREAKFAST SIDES

Hard Boiled Eggs, 2 per serving gf,v 3.50

Fresh Fruit Salad gf,ve 3.50

Yogurt & Granola gf,v 3.50

Vegan Protein Bites gf,ve 3.50 (2 per order)

Bacon gf 3.50

Country Style Sausage Patties gf 3.50

Breakfast Potatoes gf, ve 3.50

Muffins v 3.50

blueberry streusel, banana chocolate chip, chef's choice seasonal

Scones v 3.50

cranberry white chocolate, cinnamon dulce de leche

Puff Pastry Turnovers v 3.50

apple streusel, cherry

Croissants 3.50

Coffee Cake v 3.50

Chef's selection may include: Cinnamon streusel, marble chocolate, lemon, orange poppy

gf gluten free • v vegetarian • df dairy free • ve vegan

BOXED LUNCHES - 14.95

includes chips and chocolate chip cookie

*Choose up to 3 types, minimum 20

Turkey

Shaved turkey, cheddar, lettuce, tomato, mayo, soft roll

Roast Beef

Cheddar, red onion, lettuce, horseradish cream, soft roll

Parisian

Honey-glazed ham, alpine cheese, dijon, buttered baguette

BLT

Crispy bacon, lettuce, tomato, mayo, soft roll

Caprese v

Tomato, basil pesto, mozzarella, focaccia

Chicken Caesar Wrap

Grilled chicken breast, romaine, Parmesan, creamy Caesar

Turkey Ranch Wrap

Oven roasted turkey, red onion, shredded lettuce, cheddar, buttermilk ranch

Grilled Veggie Wrap v

Grilled balsamic-marinated eggplant and portabello's, roasted peppers, onions, mixed greens

Boxed Salads

includes chips and chocolate chip cookie

Garden Salad v 12.95

Mixed greens, golden beets, grape tomatoes, cucumbers, shaved carrots, candied pecans, hummus, herb vinaigrette

Add ons:

Hard boiled eggs 3.50

Chicken 5.95

Salmon 12.95

Tofu 4.95

Chicken Caesar 14.95

Romaine with shaved Parmesan, garlic herb croutons, Caesar dressing, and grilled chicken

Plattered Sandwich Buffet

13.95 per person

Choice of 3 sandwiches and includes 2 sides

Potato Chips

Caesar Salad

Garden Salad

Potato Salad

Fresh Fruit Salad

Assorted Cookies

**Inquire about additional gluten-free and vegan alternatives.*

Lunch Buffets

Includes choice of two sides. Additional sides 3.50
* minimum 20*

Braised Chicken gf df 14.95

Slow-cooked chicken thigh, mustard jus

Rosemary Chicken gf 14.95

Herb-marinated chicken breast, rosemary cream sauce

Citrus Chicken gf df 14.95

Grilled chicken thigh marinated with orange, garlic, and herbs,

Braised Beef Short Rib gf, df 26.95

Slow braised boneless short ribs , red wine demi-glace,

Smoked Beef Brisket gf df 19.95

chimichurri

Sides

Roasted Garlic Mashed Potatoes gf, v

Fingerling Potatoes gf, ve

Rice Pilaf gf, ve

Glazed Baby Carrots gf, df, v

Roasted Seasonal Vegetables gf, ve

Sauteed Green Beans gf, v

Seasonal Salad gf, v

Street Tacos gf 14.95

Pork carnitas, mojo chicken, beef barbacoa, or sweet potato and Hatch chile. Comes with pico de gallo, cotija cheese, lime wedges.

2 tacos per person. Includes two sides.

Southwestern Salad v

Chips & Salsa ve

Spanish Rice ve

Southwest Black Beans ve

Chips & Guacamole ve

Penne Pasta 19.95

Comes with Caesar salad , focaccia bread and choice of two selections below

Shrimp with alfredo sauce

Grilled Chicken with alfredo sauce

Meatballs with Marinara Sauce

Italian Sausage with Marinara Sauce

BBQ Buffet 16.95

Choice of two entrees and two sides

Entrees

Pulled Pork gf df

Chopped Beef Brisket gf, df

Beef and Pork Hot Links

Boneless BBQ Chicken Thigh gf, df

Sides

Coleslaw gf, v

Cheddar Mashed Potatoes gf, v

Hatch Green Chile Mac & Cheese v

Potato Salad gf, v

Baked Beans gf, ve

Cornbread v

Indian Buffet 25.95

Naan Bread v

Basmati Rice gf, ve

Chicken Masala gf

chicken thigh, tomato curry

Vegetable Korma gf, ve

coconut milk, potato, vegetables

Chana Saag gf, ve

chick peas, spinach

DESSERTS

*mini desserts minimum 3 dozen
all desserts are vegetarian*v

Mini S'mores Bites 33/dozen

Mini Coconut Cream Pudding ve 24/dozen

Mini Chocolate Mousse Cups 27/dozen

Cheesecake Bites 24/dozen

Cookies 3" 18/per dozen

chocolate chip, sugar, peanut butter, double chocolate, oatmeal
raisin, red velvet

**Mini Cookies Platter
12/dozen**

Dessert Bars 30/dozen

lemon, meltaway, pecan chocolate chunk,
chocolate brownie, caramel apple

BUFFET DRINKS

(served in caraffes or beverage dispensers)

Fresh Brewed Iced tea 18(1 gallon, serves 20-24)

Lemonade 18 (1 gallon, serves 20-24)

Fresh Orange Juice 9.50 (half a gallon, serves 10-12)

Cranberry juice 9.50 (half a gallon, serves 10-12)

Hot tea 18 (half a gallon, serves 10-12)

Coffee 18 (half a gallon, serves 10-12)

Citrus Infused Water 10(1 gallon, serves 20-24)

INDIVIDUAL DRINKS

Sodas 1.95

La Croix 1.95

16oz Ice tea 1.95

16 oz bottled water .95

PLATTERS

Honey Smoked Salmon Platter 175

chive cream cheese, capers, pickled red onion, fennel, crackers.
(25-30 servings)

Beef Tenderloin Platter 225

sliced beef with soft rolls, grilled red onions and horseradish cream
sauce (25-30 servings)

Charcuterie Board 195

Chef's selection of salumi, olives, pickled vegetables, cheese,
crackers.(35-40 servings)

Artisan Cheese Board 175 v

Chef selected cheeses, dried fruit, nuts, crackers
(35-40 servings)

Classic Shrimp Cocktail Platter 175 gf df

Lemons. (35-40 servings)

Seasonal Fresh Fruit 175

Chef selected assortment (35-40 servings)

Farmstand Vegetables 125

creamy herb dip gf, v (35-40 servings)

INDIVIDUALLY PACKAGED SNACKS

(Individual snacks to add to a buffet or boxed order) *minimum 20

Sweet & Salty Peanut Granola Bars 1.95

Oats 'n Honey Crunchy Granola Bars 1.95

Full-Size M&M 2.95

Sandwich Crackers Variety Pack 1.95

Trail Mix Snack Pack 1.95

Whole Fruit 1.95 each

Call today to get a quote for your next company meeting or event. 303-772-2247 contact@greenspointcatering.com

**Prices do not include taxes, utensils, equipment, or delivery fees. *Inquire about special dietary needs.*