

# NATHANAEEL GREENE LODGE & RECEPTION HALL

Appetizers are priced per person or per piece unless otherwise indicated, and are sold in a minimum number of 25. Add appetizers to enhance your buffet selection, or create an appetizer buffet from the selections listed. Buffets of appetizer selections have a \$300 minimum purchase. Service time for an appetizer buffets is 90 minutes. Additional service time billed at \$25.00 per hour.

## Chilled Appetizer by the Tray

Greetings to Your Guest ..... \$2.50 per Person  
An Array of Seasonal Vegetables w/ Dip, Beer Cheese in Rye Loaf, Potato Chips, & Pretzels

Fresh Fruit & Cheese Display ..... \$2.00 per Person  
Seasonal Fruit bites with Aged Cheddar, Imported Swiss, and Spicy Jalapeño Jack Cheeses served w/ Assorted Crackers

International Cheese Tray ..... \$2.75 per Person  
Rustic Bleu Cheese Wedge, Hickory Smoked Gouda, Brie Wheel in Pastry & Pistachio Crusted Mediterranean Goat Cheese Served w/ Assorted Crackers

Fresh Vegetable Crudités ..... \$1.50 per Person  
Display of Fresh Seasonal Vegetables served with Ranch Dip

Grilled & Chilled Vegetables ..... \$1.50 per Person  
Zucchini, Squash, Peppers, Portabella Mushrooms & Bermuda Onions, Finished w/ a Balsamic Reduction and Feta Cheese

Black Bean Dip ..... \$1.25 per Person  
Black Beans w/ Chopped Tomatoes, Onions, Cilantro, Jalapeno & Lime, Served w/Tortilla Chips

Cheese Balls ..... \$1.25 per Person  
Your Choice of Cheese Ball: Spicy Cheddar w/ Nuts, Chip Beef Onion & Swiss Cheese, Swiss w/ Bacon, Served w/ Assorted Crackers

Sun-Dried Tomato & Pesto Torta ..... \$1.25 per Person  
Layers of Flavored Cream Cheese filled with Fresh Pesto, Parmesan, and Pine Nuts Served w/ Assorted Crackers

Fresh Fruit Display ..... \$1.50 per Person  
Cubed seasonal Fresh Fruit served with crunchy Granola Yogurt Dip

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## Chilled Appetizer by the Tray

- Fresh Fruit Tree ..... \$2.00 per Person  
Strawberries, Pineapple, Cantaloupe and Honeydew Melon  
Cascading on a Pineapple Palm Tree with Honey Lemon Zest Dip  
( 50 person minimum , <50 add \$20.00 Tree fee)
- Chilled Shrimp ..... \$3.00 (2) each  
Chilled Gulf Shrimp Served w/ Traditional Cocktail Sauce
- Smoked Salmon Canapés ..... \$2.00 each  
Smoked Salmon served w/ Chopped Egg, Capers, Minced Shallot, Dill Aioli on French Bread
- Mediterranean Rolled Sandwiches ..... \$1.50 each  
Flat Breads Rolled w/ Zataar Cream Cheese, Feta, Balsamic Vinaigrette, Marinated Olives,  
assorted Deli Meats & Fresh Baby Greens
- Cocktail Sandwiches ..... \$2.50 each  
Garlic Roast Sirloin and Rosemary Roast Turkey Breast on Assorted Petite Rolls with condiments
- Raspberry Brie Tarts ..... \$1.50 each  
Petite Tart Shells Filled w/ Brie Cheese, Toasted Almond, & Raspberry Sauce
- Bruschetta ..... \$ 1.50 each  
Toasted Flat Bread Rounds Rubbed w/ Garlic & Olive Oil Topped w/ Tomatoes, Basil & Olives
- Goat Cheese Crostinis ..... \$2.00 each  
Creamy Goat cheese spread on Toasted Baguette with Candied Orange Peppercorn compote
- Prosciutto-Wrapped Asparagus ..... \$3.00 each  
Al dente Chilled Asparagus wrapped w/ Prosciutto & Boursin Cheese
- Vegetable Spring Rolls ..... \$3.00 each  
Crisp oriental Vegetables wrapped in Rice Paper with Napa Cabbage, Cellophane Noodles, and  
Thai Peanut Sauce, served w/ Raspberry Chipotle Hoisin
- Stuffed Croissants ..... \$2.00 each  
Mini Croissants Filled w/ Assorted Meat Salads & Herbed Cream Cheese
- Tomato Cups ..... \$2.00 each  
Petite Tomatoes Stuffed w/ Yellowfin Tuna Salad
- Middle Eastern Pizza Bites ..... \$1.50 each  
Pita Rounds with Artichoke Hummus, Olive Tapenade, Minted Tomato Relish and Feta Cheese

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### Hot Appetizer Selections

- Philly Steak Wrap ..... \$1.50 each  
Sirloin, Peppers, Onions & Fresh Mozzarella, Wrapped in a Warm Tortilla
- Country Corn Muffins ..... \$1.50 each  
Mini Corn Muffins Filled w/ Smoked Bacon & Cheese
- Over the Top Stuffed Mushrooms ..... \$1.75 each (2)  
Absolutely Huge Mushroom Caps Filled w/ Roasted Roma Tomatoes, Italian Sausage, Smoked Pepper & Asiago Cheese
- Petite Crab Cakes ..... \$3.00 each  
Blue Crab w/ New England Style Seasonings Fried in Panko Bread Crumbs & Served w/ Remoulade Sauce
- Egg Rolls ..... \$1.75 each (2)  
Oriental Pork or Chicken Egg Rolls w/ Chili Ginger Dipping Sauce
- Vegetable Stuffed Mushrooms ..... \$1.50 each (2)  
Large Mushroom Caps Filled w/ Roast Peppers, Eggplant, Squash Marinara & Asiago Cheese
- Satays ..... \$2.00 each  
Skewered Beef Sirloin or Chicken Served w/ Spicy Peanut Sauce
- Open Faced Cheeseburgers ..... \$2.00 each  
Toasted Rounds w/ Ground Beef, Sautéed Onion, Melted Cheddar, and our Burger Relish
- BBQ Shrimp or Scallops ..... \$2.00 each  
Wrapped in Applewood Smoked Bacon, Served w/ BBQ Sauce
- Southwest Chicken Roll Up ..... \$1.50 each  
Shredded Chicken, Cheddar Cheese, Salsa & Sour Cream Dressing in a Soft Flour Tortilla
- Fried Stuffed Jalapenos ..... \$1.25 each  
Filled w/ Cheddar Cheese & Deep Fried, Served w/ Cilantro Cucumber Dressing
- Beef Quesadillas ..... \$1.50 each  
Grilled Sirloin, Peppers & Cheese in Flour Tortillas, served with Salsa, Sour Cream, & Guacamole
- Chicken Tostones ..... \$1.75 each (2)  
Seasoned Shredded Chicken Served on Fried Plantains w/ Pineapple Salsa & Goat Cheese

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### Hot Appetizer Selections

Meatballs ..... \$1.25 each (2)  
Handmade Meatballs Baked and Simmered in Your Choice of Wine-Tomato Sauce, Teriyaki  
Sauce, Swedish, Italian, or German Style

Wings ..... \$1.75 each (2)  
Buffalo, Oriental, or Southern BBQ

Mini Chicken Cordon Bleu Bites ..... \$2.00 each (2)  
Chicken Filled w/ Ham & Cheese, Baked to a Golden Brown

Mozzarella Sticks ..... \$1.25 each  
Mozzarella Rolled in Breadcrumbs & Deep-Fried, Served w/ Marinara Sauce for Dipping

Crab Rangoon ..... \$2.00 each  
Wonton Wrappers Stuffed w/ Snow Crabmeat, Cream Cheese & Spices & Deep Fried. Served w/  
Chinese Honey Mustard

Baked Miniature Brie ..... \$2.00 each  
Baked Miniature Brie in a Pastry, Served w/ Raspberry Sauce

Spanakopita ..... \$2.00 each  
Pastry Stuffed w/ Feta Cheese, Spinach & Spices, Served w/ Marinara Sauce

Chicken Rumaki..... \$2.00 each  
Marinated Chicken & Crisp Water Chestnuts Wrapped in Bacon then Baked 'til Crisp

Kahlua Pork ..... \$2.00 each  
Pork Shoulder slow roasted in Banana Leaves, tossed in Asian BBQ Sauce, served Open Faced on  
Toasted Roll with Grilled Pineapple

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### **Appetizer Buffet Stations**

3 Stations - \$16.00 4 Stations - \$17.50 5 Stations - \$19.00

Service charge of \$ 75.00 for each attending Chef

50 person minimum for station service

### **Taco Bar**

Seasoned Chicken or Beef and Crisp Taco Shells with diced Tomatoes, Shredded Lettuce, Salsa, Sour Cream, Jalapenos & Grated Cheddar Cheese

### **Pasta Station**

One of our chefs will Sautee, Sauce, and Toss Penne, Bowtie, or Tortellini Pasta with Alfredo, Fresh Garlic and Herb, or Marinara Sauce, finished with Shrimp Scampi, Grilled Chicken, and Fresh Grated Parmesan Cheese

### **Carving Station - Two Meats – Add \$2.00**

Chef carved, served with assorted Rolls, Croissants, and Condiments

Roasted Sirloin of Beef

Whole Roasted Turkey Breast

Honey Mustard Baked Ham

Roasted Prime Ribs of Beef - Add \$3.00 each

Pork Loin - Traditional or Oriental Roast

### **Southern Flair**

Ragin' Cajun Jambalaya, Seafood Gumbo and Sweet Corn Bread

### **Bountiful Greens**

Fresh Mixed Greens with Cherry Tomatoes, Grated Cheese, Bacon Bits, Onion Ringlets, Broccoli and Cauliflower Florets Peppers, Cucumbers, and Croutons, Served with Choice of Two Dressings

### **Eastern Pacific**

One of our Chefs will Stir Fry Chicken, Beef, or Tofu with Crisp Oriental Vegetables, Spicy or Plain Hoisin, and Sweet and Sour Sauce, served with Miso Brown Organic Rice and Crispy Noodles

### **Potato Bar**

Stuff these plump Idahos with Chopped Bacon, Mushrooms, Chives, Grated Cheddar Cheese and Sour Cream

### **Italian Antipasto Display**

Marinated Vegetables, Olives, Cherry Peppers, Pepperoncini, and Gherkins displayed with sliced Prosciutto, Capicola, and Salami, served with sliced Italian Bread and Olive Oil Dressings

### **Bread Station**

Assorted Bakery Breads and Rolls (Dill, Rye, Baguettes, Italian, and Cinnamon), Served with Plain, Raspberry and Honey-Cinnamon Flavored Butters and Dipping Oils

### **Fondue Station**

Melted Cheese simmered with Wine and Herbs served with assorted Raw Vegetables, Bread, and cheese Cubes, Warm Rich Chocolate served with assorted Fresh Fruit and sugar Cookies