

NATHANAEAL GREENE LODGE & RECEPTION HALL

Boxed Luncheon Selections

Minimum 25 Guests and 10 per Each Selection. All boxed Lunches include a Sweet Dessert-Pecan Bourbon Brownie, Chocolate Chip Cookie Cup, or Raspberry Lemon Bar, Condiments, Salt and Pepper, Utensils, and Napkin

California Pita.....\$8.00 per Person
Turkey, Alfalfa Sprouts, Tomato, & Cucumber Stuffed into a Pita. Served w/ a Spicy Ranch Dressing & Marinated Eggplant

Croissant Sandwich.....\$8.00 per Person
Buttery Croissant filled w/ Your Choice of Deli Meats & Cheese. Served w/ Lettuce & Tomato & Pasta Salad

Ham & Monterey Jack.....\$8.00 per Person
Slices of Smoked Ham are Piled High on a Sourdough Roll along w/ Lettuce, Tomato & Monterey Jack Cheese

BLT.....\$8.00 per Person
Bacon, Lettuce & Tomato w/ a Tomato Pesto Mayonnaise on a Flaky Croissant, Served w/ Fruit Salad

Mid-Eastern Cashew Pitas.....\$8.00 per Person
Pita filled w/ a Mixture of Dry Roasted Cashews, Yogurt, Cilantro, Curry, Cucumbers, Sweet Pepper & Red Onion, and Served w/ Noodle Salad

Cherry Chicken Walnut Salad.....\$8.00 per Person
Amish Chicken Breast Salad w/ Dried Cherries, Walnut & Gorgonzola Cheese. Served w/ Pita Wedges, Sweet Potato Chips, Cucumber Mint Relish, Lettuce & Tomato

Crab Poor Boy.....\$10.00 per Person
Crab Cakes Served on a Hoagie Roll w/ Remoulade Sauce, Lettuce & Tomato, Served w/ Pasta Salad

Beef & Cheddar.....\$8.00 per Person
Thinly Sliced Roast Beef, Cheddar Cheese & Crisp Lettuce Piled Generously on a Kaiser Bread Roll w/ Horseradish & Brown Mustard. Served w/ Cole Slaw

Turkey Bacon Club Croissant.....\$8.00 per Person
Shaved Roast Turkey w/ Applewood Smoked Bacon, Lettuce, Tomato, Avocado Mayo & Fresh Fruit

Santa Fe Chicken Avocado Roll-Up.....\$8.00 per Person
Strips of Chicken, Bacon, Avocado Salad, Citrus Mayonnaise, Lettuce, Tomato & Cheese, Rolled in a Soft Flour Tortilla. Served w/ Potato Salad

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Mediterranean Sandwich.....\$8.00 per Person
Homemade Hummus Spread on a Hoagie Roll, Topped w/ Fresh Cilantro, Roasted Bell Pepper, Tomato, Cucumber Alfalfa Sprouts & Red Onion
Served w/ Marinated Vegetable Salad

Smoked Salmon Bagel.....\$8.00 per Person
Thinly Sliced Smoked Salmon Piled Generously on a Whole-Wheat Bagel, Served w/ Dill Cream Cheese Cucumber, Red Onion & Tomato

California Vegetarian.....\$8.00 per Person
Flour Tortilla Filled w/ Avocado, Marinated Vegetable Salad, Napa Cabbage, Lettuce & Roma Tomatoes, Served w/ Sweet Potato Chips, Fresh Fruit, & Cilantro Dip

Southern Rollup.....\$8.00 per Person
Strips of Spicy Chicken, Sour Cream, Salsa, Lettuce, Tomatoes, Olives, Peppers & Cheddar Cheese Rolled in a Soft Flour Tortilla. Served w/ Fruit Salad

Italian Sub.....\$8.00 per Person
Shaved Turkey, Salami, Prosciutto Ham, Buffalo Mozzarella, Herb Oil, Lettuce & Tomato, on a Sourdough Roll Served w/ Italian Vegetable Salad

Portabella Hoagie.....\$8.00 per Person
Marinated & Grilled Portabella Mushroom served w/ Tomato, Onion, Banana Peppers, Italian Cheese & Tomato-Basil Vinaigrette atop a Hoagie Roll. Served w/ Pasta Salad

Brown Dog House Salad.....\$9.00 per Person
Baby Greens w/ Dried Cherries, Gorgonzola Cheese, Spicy Pecans & our own House Balsamic Vinaigrette, topped w/ Grilled Amish Chicken

Citron Chicken Salad.....\$9.00 per Person
Amish Chicken Marinated in Citrus & Citron Vodka, Pan Roast & Served over Baby Greens w/ Cucumber Relish, Tomatoes, Grilled Asparagus, & Cucumber Champagne Dressing

Baby Blue Salad.....\$9.00 per Person
Baby Spinach w/ Marinated Grape Tomatoes, Chopped Egg, Bacon Bits, Blue Cheese, Avocado, & Our Own Blue Cheese Vinaigrette topped w/ Grilled Amish Chicken

Tuna Nicoise Salad.....\$12.00 per Person
Ahi Tuna Seared Medium Rare Served over Baby Greens w/ French Green Beans, Red Bliss Potatoes, Grape Tomatoes, Egg, Olives, Artichoke Hearts & House Vinaigrette

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Chicken, Sesame & Peanut Thai Noodle Salad.....\$9.00 per Person
Chicken Breast is Marinated & Grilled served on Oriental Salad Greens & Bean Thread Noodles w/ a Spicy Peanut Dressing & Marinated Peppers.

Italian Chef Salad.....\$9.00 per Person
Mozzarella & Provolone Cheese, Grilled Vegetables, Pepperoni, Ham, Cappicola, Pepperoncinis & Black Olives Arranged over Mixed Greens Served w/ Your Choice of Dressing

Fajita Salad.....\$9.00 per Person
Marinated & Grilled Strips of Chicken, Sliced Onion, Green & Red Peppers & Black Olives Nestled in a Crispy Baked Tortilla Shell. Topped w/ Fresh Tomato Salsa & Cheddar Cheese and Served w/ a Green Chili & Cumin Dressing.

Spinach Salad.....\$9.00 per Person
Fresh Spinach, Mandarin Oranges, Hard-Boiled Eggs & Sliced Mushrooms are served w/ Creamy Bacon Dressing

Perfect Trio Salad.....\$11.00 per Person
Walnut Chicken Salad, Homemade Tuna Salad, Creamy Seafood Salad Beautifully Arranged on Mixed Greens. Served w/ an Italian Roll

Strawberry Spring Salad.....\$9.00 per Person
Strawberries, Orange Sections, Pine Nuts & Diced Red Onion served on a bed of Field Greens. Served w/ a Honey Dressing

Hurricane Fruit Salad.....\$9.00 per Person
A Mixture of Available Fresh Seasonal Fruit Served w/ Dates, Crunchy Granola & Fruit Yogurt on a bed of Lettuce

Mexican Fiesta Salad.....\$9.00 per Person
Fresh Salsa, Black Bean Dip, Cheese, Spicy Marinated Vegetables & Avocado served on a bed of Mixed Greens w/ Crispy Tortillas & Cilantro Dressing
Served w/ Grilled Chicken

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Luncheon Selections

Minimum 25 Guests (Under Minimum an Additional Service Charge is Required). All Buffets include China and Silverware, Table Linens, Professional Service Personnel, Regular and Decaffeinated Coffees, and a Selection of Hot Tea.

Pasta Bar.....\$10.00 per Person
Pasta Selections are served w/ Mixed Green Salad, Crusty Sourdough & Whole Wheat Breads and Grated Parmesan Cheese

Pasta(Choose Three):Fettuccini - Mostaccioli - Spinach Linguine - Angel Hair - Tortellini - Tomato Linguine-Ravioli - Tri-Colored Rotini - Penne - Bow Tie - Shells – Rotelli

Sauces(Choose Three):Marinara - Vegetable Butter Sauce - Pesto Sauce - Alfredo Sauce - Red Clam Sauce-Cheese Sauce - Tomato Sauce - White Clam Sauce - Carbonara Sauce -Fresh Tomato w/ Roasted Garlic - Bolognese Sauce
(Add Chicken for \$2.00 per Person, Shrimp or Scallops for \$3.00 per Person)

Southwestern Fajita Bar.....\$11.00 per Person
Marinated Beef & Chicken Grilled w/ Peppers & Onions, served w/ Warm Soft Flour Tortillas, Cheddar Cheese, Lettuce, Scallion Sour Cream Dip, Guacamole, Pico De Gallo, Santa Fe Rice, Pinto Beans w/ Apple Sausage, & Crispy Tortilla Chips

Executive Deli Buffet.....\$10.00 per Person
Sliced Roast Beef, Turkey, Ham & Salami, American, Swiss & Smoked Gouda Cheeses, Sliced Breads, Petite Croissants, Condiments & Sandwich Garnishes

Side Dishes (Choose Two):Baked Pinto Beans w/ Apple Sausage – My Big Fat Greek Salad – Fennel Cole Slaw – German Potato Salad – Thai Noodle Salad – Marinated Vegetable Salad – Tortellini Pasta Salad - Fresh Fruit Salad - Grape & Strawberry Compote – Bacon & Tomato Caesar-My Mom’s Macaroni & Cheese - Mediterranean Maza Platter – Brown Dog Cherry Walnut Chicken Salad*

Soup (Choose One): Potato Leek - Roasted Butternut Squash w/ Sweet Potato - Shrimp & Chicken Sausage Gumbo - Saffron Chicken w/ Curry Noodles & Fennel - Seafood Minestrone - Southwest Chicken Tortilla - Spanish Carrot w/ Cumin - Chicken Sweet Potato w/ Cinnamon Crème Fraiche - White Bean Chicken Chili - Winter Squash w/ Cream & Fried Leek - Shrimp & Crab Gumbo - Cream of Tomato - Curried Ginger Carrot - Cuban Black Bean - Cream of Spinach w/ Saffron Cream of Shiitake & Oyster Mushroom - Cream of Cauliflower - Old Fashioned Chicken Noodle Cream of Asparagus w/ Smoked Gouda - Colorado High Country Chili

* \$ 1.00 additional

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Hot Luncheon Buffet.....\$12.00 per Person
Crusty Bread & Butter

Entrée (Choose One): Baked Lemon Buttered Cod - Baked Cheddar Crumb Tilapia - Barbecued Chicken Breast - Grilled Herbed Marinated Chicken - Ham w/ Currant Sauce - Roast Sirloin w/ Natural Gravy - Roasted Turkey w/ Gravy - Southern Style Fried Chicken - Traditional Italian Lasagna - Pecan Crusted Pork Steak

Side Dishes (Choose Two): Au Gratin Potatoes - Baked Apples – Baked Beans - Baked Dressing - Macaroni & Cheese - Vegetable Medley - Sweet Potato Casserole – Redskin Roast Potatoes - Fresh Mashed Potatoes – Buttered Corn - Broccoli w/ Cheese Sauce - Buttered Parsley Irish Potatoes - Glazed Baby Carrots - Green Beans Almondine - Green Beans w/ Ham & Onion – Linguini Marinara – Ratatouille - Rice Pilaf - Sautéed Summer Squash

Salad (Choose One): Cottage Cheese - Cole Slaw - Hot German Slaw - Macaroni Salad
Fresh Mixed Greens w/ Grape Tomatoes, Croutons & Choice of Two Dressings
Strawberry & Onions w/ Field Greens with Orange Vinaigrette - Caesar Salad
Oregon Yukon Gold Potato Salad w/ Mustard or Mayonnaise - Marinated Vegetable Salad
Fresh Fruit Salad - Gelatin Fruit Salad - Pasta Salad tossed w/ Italian Herb Vinaigrette Dressing

(Add an Additional Entrée for \$2.00 per Person or an Additional Side Dish for \$1.00 per Person)