

NATHANAEL GREENE

LODGE & RECEPTION HALL

Salad Selections

House Salad

Baby Greens with Dried Cherries, Spicy Pecans, Gorgonzola Cheese and Balsamic Vinaigrette

Spinach Salad

Baby Spinach with Chopped Egg, Bacon, Marinated Grape Tomatoes, Gorgonzola Cheese and Avocado Bleu Cheese Vinaigrette

Heart of Palm

Hearts of Palm, Radicchio, Arugula, Plum Tomato and Basil Vinaigrette

Strawberry Salad

Strawberry and Onions with Field Greens and Orange Vinaigrette

Tossed Salad

Fresh Mixed Greens with Grape Tomatoes, Croutons and Choice of Two Dressings

My Big Fat Greek Salad

Classic Caesar Salad

Bacon & Tomato Caesar Salad

Poached Pears with Feta Cheese, Pine Nuts and Port Wine Vinaigrette

Casual Salad Options (Choose One)

Basil Bleu Slaw, Marinated Vegetable Salad, Fennel Cole Slaw, Grape & Strawberry Compote, German Hot Slaw, Gelatin Fruit Salad, Cottage Cheese, Fresh Fruit Salad, Macaroni Salad, German Potato Salad, Pasta Salad w/Italian Herb Vinaigrette Dressing, Oregon Yukon Gold Potato Salad (Mustard or Mayonnaise), French Style New Potato Salad, Thai Noodle Salad, Asian Noodle Salad (with Shrimp, Wasabi and Cilantro), Tortellini Pasta Salad

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Vegetable Side Dishes

Green Beans Almandine

French Green Beans with Pecan Dust

Vegetable Medley

Broccoli, Cauliflower, Carrot and Herb Butter

Ratatouille

Mediterranean Blend

Spinach, Artichoke, Olives, Roast Tomato, and Mushroom with Goat Cheese

Cashew Broccoli Tossed in Raspberry Chipotle Hoisin

Cauliflower in White Cheddar Cheese Sauce

Grilled Asparagus with White Truffle Butter

Steamed Broccoli with Lemon Butter or Cheese Sauce

Sautéed Summer Squash

Glazed Baby Carrots (Carrots with Maple Butter)

Southern Style Green Beans

Onion, Ham Hocks, and Hours of Simmering

Baked Italian Casserole

Squash and Eggplant baked with Marinara and Fresh Mozzarella

Spinach and Cheese Cobbler

Grilled Vegetables with Balsamic Glaze

Portabella Mushrooms, Squashes and Onions

Sweet Corn in Parsley Butter

Wild Mushroom Pie

Shiitake, Oyster, and Portabella Mushrooms baked with Caramelized Onion Cream

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Starch Side Dishes

Au Gratin Potatoes with Pancetta

Baked Idaho or Sweet Potatoes

Parsley Red Skin Potatoes

New Potatoes with Herb Butter

Parsley Irish Potatoes

Yukon Smashed Potatoes

Tradition Idaho Mashed Potatoes

Oven Roast Basil Potatoes

Potato Pancakes

O'Brien Potatoes

Linguini Marinara

Parmesan Risotto

Baked Ziti

Wild Mushroom Potato Tart

Traditional Style Boston Baked Beans

Louisiana Dirty Rice

Wild Rice Pilaf

Baked Dressing

Peruvian Dauphine Potatoes

Purple Potatoes Baked with Cream and Parmesan

Southwestern Pinto Beans with Apple Sausage

Mashed Sweet Potatoes with Rum, Banana, and Honey

Sweet Potato Casserole

Pasta Puttanesca

Capers, Tomato, Garlic, Shallot, Oregano, Anchovy, and Olives

My Mom's Traditional Macaroni & Cheese with Penne Pasta