NATHANAEL GREENE
LODGE & RECEPTION HALL

VILLAGE PANTRY
EST 1978
CATERING

Buffet 1: $20.55 per person

Includes Assorted Rolls and Whipped Herb Butter
Requires a 100 person minimum

Choose Two of the Below Entrees and Three Accompaniments (page 2):

Sliced Fresh Roasted Turkey Breast
Grilled Creole Chicken or Cider Glazed
Chicken Piccata or Chicken Hunter
Tilapia with Lemon Burre Blanc
Pear and Walnut Pasta with Gorgonzola
Sliced Top Round of Beef in Au jus
Cumin & Chili Rubbed Pork Loin with Raspberry Chipotle Sauce
Fussili with Spinach Nut Pesto & Sun-dried Tomatoes
Grilled Chicken Montreal with Tomato Chutney Cream Sauce
Herbed Lemon Chicken Breast
Stuffed Eggplant Parmesan
Roast Loin of Pork with Apple Cream Sauce
Sliced London Broil with Mushroom Sauce
Beef Tips Diane
Vegetable or Meat Lasagna
Penne Pasta with Butternut Squash and Edamame

Buffet 2: $24.50 per person

Includes Assorted Rolls and Whipped Herb Butter
Requires a 100 person minimum

Choose Two of the Below Entrees and Three Accompaniments (page 2):

Grilled Turkey Chops with Pinot Noir Sauce
Chicken St. Jacques with Shrimp & Scallops
Fontina & Sage Stuffed Chicken Breast with Roasted Red Pepper Sauce
Chicken Breast Florentine
Rosemary Roasted Pork Tenderloin
Herb Roasted Salmon with Dill Burre Blanc
Carved Prime Rib with Au Jus & Horseradish Sauce
Apple Almond Raisin Stuffed Chicken Breast
Chicken Portobello with Pesto Cream Sauce
Chicken Marsala with Mushrooms
Almond & Parmesan Encrusted Tilapia
Sundried Tomato Roasted Pork Tenderloin
Grilled Salmon with Pineapple Salsa
Boneless Braised Short Ribs with Merlot Sauce
Carved Tenderloin of Beef with Béarnaise & Horseradish Sauce

Deluxe Buffet Package 3: $30.65 per person

Includes Assorted Rolls and Whipped Herb Butter
Requires a 100 person minimum

Light Hors D'oeuvre Selection

Gourmet Cheese Tray with Spread, Crackers & Pepperoni
Fresh Vegetables with Ranch Dip & Hummus

Choose Any Two Entrees (from list above) & Any Four Accompaniments (page 2)

Menu pricing is subject to change.

BUFFET ACCOMPANIMENTS

Vegetable Selections:

Honey Glazed Carrots
Broccoli au Gratin
Grilled Vegetables
Green Beans w/ Caramelized Onions
Green Beans Almondine
Steamed Broccoli w/ Lemon Butter
Corn O'Brien
Green Bean Casserole
Medley of Fresh Vegetables
Asparagus w/ Lemon Butter*
*(add $.75 per person)

Starch Selections:

Au Gratin Potatoes
Rice Jardinière
5-Cheese Baked Macaroni
Pasta Marinara
Rosemary Roasted New Potatoes
Sweet Potato Soufflé
Wild and Brown Rice
Garlic Mashed Potatoes
Bow-Tie w/ Pesto Cream
Greek Pasta w/ Feta
Steamed Butter & Parsley Red Skin Potatoes

Salad Selections:

Spinach Salad: *Baby Spinach, Mushrooms, Grape Tomatoes, Hard-Boiled Eggs, Red Onions & Bacon Dressing*
Tossed Garden Salad: *Mixed Greens, Cucumbers, Carrots, Grape Tomatoes with Assorted Dressings*
Sunny Salad: *Spring Greens with Blueberries, Grapes, Sunflower Seeds & Champagne Vinaigrette*
BLT Salad: *Iceberg Lettuce with Diced Tomatoes, Bacon, Hard-Boiled Eggs & 1000 Island Dressing*
Island Salad: *Crisp Romaine with Strawberries, Mandarin Oranges, Granola & Blueberry Pomegranate Dressing*
Fall Salad: *Mixed Baby Greens w/ Granny Smith Apples, Candied Pecans, Bleu Cheese & Apple Cider Vinaigrette*
RSVP Signature Salad: *Romaine, Dried Cranberries, Slivered Almonds, Feta Cheese & Cabernet Vinaigrette*
Caesar Salad: *Crisp Romaine with Shredded Parmesan Cheese, House made Croutons & Creamy Caesar*

Plated Children's Meals Suited for Children (4-10yrs.): $12.95 per child
Breaded Chicken Tenders Served with Ketchup, Macaroni and Cheese and Fresh Fruit Cup

- Buffets include China, silverware, ceramic mugs, chaffing dishes, and professional service personnel.
- Children under the age of 3 are not charged on buffet pricing; however if a Children's Menu is selected for a child under the age of 4, they will be charged at the rate structure listed above.
- Served salads are available for an additional charge. Please inquiry with Nathanael Greene Lodge about the additional cost.
- Please contact Nathanael Greene Lodge, if you would like to customize a menu.

Individual Hot Hors d'oeuvres

(Minimum Order 50 Pieces of each)

Maple Bacon Bowties w/ Pecans	$1.75
Boneless Wings w/ Honey Mustard Ginger Sauce	$1.20
BBQ or Italian Meatballs	$1.00
Mini Stuffed New Potatoes	$1.25
Chicken Cordon Bleu Bites	$1.75
Chicken Quesadillas	$1.75
Feta Cheese Puffs	$1.50
Franks in Pastry	$1.50
Gruyere Cheese Toast	$1.50
Mini Crab Cakes w/ Jalapeno Mayonnaise	$2.25
Mushrooms Stuffed w/ Boursin & Bacon	$1.50
Mushrooms Stuffed w/ Boursin & Spinach	$1.50
Miniature Reubens	$1.50
Stuffed Artichoke Hearts	$1.50
Spring Rolls w/ Sweet Chili Sauce	$1.50
Water Chestnuts Wrapped in Bacon	$1.40

Individual Cold Hors d'oeuvres

(Minimum Order 50 Pieces of each)

Bruschetta	$1.00
Beef and Brie Mini Croissants	$1.50
Croustades w/ Gorgonzola & Honey	$1.25
Curried Chicken Salad/Pita Points	$1.50
Fresh Mozzarella/Roma Tomato Croustade	$1.25
Olive & Artichoke Tapenade	$1.25
Prosciutto Wrapped Asparagus	$1.50
Chipotle Grilled Shrimp w/ Cilantro Aioli	$2.00
Steak au Poivre Crostini w/ Gorgonzola Cream	$1.75

Menu pricing is subject to change.

Added Touches

Antipasto Loaf with Crackers	$70
Black Bean Dip with Tortilla Chips	$40
Cajun Shrimp Spread with Crackers	$50
Chef's Charcuterie Board with Imported & Domestic Cheese Wedges & Cured Meats	$155
Curry Almond Spread with Pita Chips	$45
Cranberry Amaretto Chutney with Crackers	$45
Creole Crab Dip with Tortilla Chips	$68
Dark Rye with Spinach Dip	$45
Dark Rye with Beer Cheese	$45
Fresh Vegetable and Dip Tray	$55/$80
Fresh Fruit Display	$65/$95
Gourmet Cheese Tray with Spread & Crackers	$70/$100
Grilled Vegetable Tray	$70/$100
Mini Bun Sandwiches	$1.75 each
Mini Croissant Sandwiches	$2.00 each
Mexican Taco Dip with Tortilla Chips	$45
Caramel Pecan Brie with Crackers	$65
Baked Raspberry Brie with Crackers	$70
Vegetable Hummus/Pita Chips	$40
Boxes of Potato Chips, Pretzels, Goldfish	$16 each

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