

NATHANAEEL GREENE LODGE & RECEPTION HALL

Chilled Appetizer by the Tray

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.

- 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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- 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

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- 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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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
(TBD by Nathanael Greene Lodge Management)

50 person minimum for station service

Portions are approximately 2 oz. of protein per person

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, and Tortellini Pasta with Alfredo, Fresh Garlic and Herb, and 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