

NATHANAEL GREENE LODGE & RECEPTION HALL

Dinner Buffet Selections

Minimum 25 guests, for fewer than 25 persons add \$2.00

The Following Buffets include: China and Silverware, Table Linens, Professional Serving Personnel,
Regular and Decaffeinated Coffees, a Selection of Hot Teas, Dinner Rolls and Butter

One Entrée Selections \$14.00 per Person
Side Dishes (Choose Two)
Salad Selections (Choose One)

Two Entrée Selections \$16.00 per Person
Side Dishes (Choose Two)
Salad Selections (Choose One)

The Enhanced Buffet \$18.00 per Person
Appetizers: Select One Hot Appetizer and One Cold Appetizer from list
Entrée Selections (Choose Two)
Side Dishes (Choose Two)
Salad Selections (Choose One)

The Grand Buffet \$20.00 per Person
Appetizers: Select Two Hot Appetizers and Two Cold Appetizers from list
Entrée Selections (Choose Two)
Side Dishes (Choose Three)
Salad Selections (Choose One)

NATHANAEL GREENE

LODGE & RECEPTION HALL

Cold Appetizers

Cheese Display

Smoked Gouda, Dill Havarti, Wisconsin Cheddar, and aged Swiss served w/ Assorted Crackers

Fresh Vegetable Crudités

Broccoli, Cauliflower, Baby Carrot, Grape Tomato, and English Cucumber with our House made Ranch Dip

Grilled & Chilled Vegetables

Zucchini, Squash, Peppers, Portabella Mushrooms & Bermuda Onions, Finished w/ a Balsamic Reduction

Black Bean Dip

Black Beans w/ Chopped Tomatoes, Onions, Cilantro, Jalapeno & Lime, Served w/Tortilla Chips

Cheese Balls

Your Choice of Cheese Ball: Spicy Cheddar w/ Nuts, Chip Beef Onion & Swiss Cheese, Swiss w/ Bacon, Served w/ Assorted Crackers

Fresh Fruit Tray

Strawberries, Pineapple, Cantaloupe and Honeydew Melon served with lemon sour cream dip

Beer Cheese in Rye Loaf

Fred Unger's famous Beer Cheese in a Panera Bakery Fresh Rye loaf with Crackers

Spinach and Artichoke dip

Cheese Spread with Artichoke Hearts and Spinach served with Pita Bread Wedges

NATHANAEL GREENE

LODGE & RECEPTION HALL

Hot Appetizers

Country Sliders

Mini Corn Muffins w/ Pulled Pork BBQ and Cheddar

Over the Top Stuffed Mushrooms

Absolutely Huge Mushroom Caps Filled w/ Roasted Red Pepper Pesto, Italian Sausage, and Asiago Cheese

Egg Rolls

Egg Rolls stuffed w/ Rubeen Filling, Oriental Pork, or Vegetable Filling

Vegetable Stuffed Mushrooms

Large Mushroom Caps Filled w/ Roast Peppers, Eggplant, Squash, Marinara, and Asiago Cheese

Meatballs

Baked and Simmered in Your Choice of Wine-Tomato Sauce, Teriyaki Sauce, Swedish, Italian, or German Style Sauces

Mini Chicken Cordon Bleu Bites

Chicken Filled w/ Ham & Cheese, Baked to a Golden Brown, Served w/ a White Wine Sauce

Mozzarella Sticks

Mozzarella Rolled in Breadcrumbs & Deep-Fried, Served w/ Marinara Sauce for Dipping

Baked Miniature Brie

Baked Miniature Brie in a Pastry, Served w/ Raspberry Sauce

Taquitas

Fried Tortillas Filled w/ Meats & Cheese Served w/ Cilantro Lime Rice & Salsa

Southwest Chicken Roll Up

Shredded Chicken, Cheddar Cheese, Salsa & Sour Cream Dressing in a Soft Flour Tortilla

Fried Stuffed Jalapenos

Filled w/ Cheddar Cheese & Deep Fried, Served w/ Cilantro Cucumber Dressing

Panko Fried Chicken

Breast of Chicken Strips fried in Oriental Bread Crumbs served with Sweet Chili Garlic sauce

NATHANAEL GREENE

LODGE & RECEPTION HALL

Beef Entrées

Italian Pepper Steak

Grilled Marinated Sirloin served with Medley of Peppers, Onions, and Mushrooms Sautéed with Garlic, Herbs, and Olive Oil

Roast Sirloin of Beef

Crusted with Kosher Salt and Cracked pepper, roasted and sliced, served with Caramelized Shallot Demi

Short Ribs of Beef

Slow Roasted with Shallot, Plum Tomato and Red Wine Reduction

Philly Cheese Steaks

4 oz cut Char-grilled Petite Sirloin Topped with Sautéed Mushroom, Onion, Green Pepper and Provolone Cheese

Petite Grilled Sirloin Steaks

4 oz cut Served with Steak Butter Sauce

Brown Dog Beef Stew

Traditional Home Style Stew

Traditional Italian Lasagna

Ground Sirloin and Fresh Buffalo Mozzarella layered in Traditional Lasagna with Asiago Cheese and Tomato Sauce

Drunken Beef

Tenderloin Tips Simmered in Red Wine with Onions, Mushrooms and Demi

Beef Ragout

Pan Seared Medallions of Sirloin Simmered with Tomatoes, Onion, Squash and Eggplant with Pecorino Cheese

Top Shelf Beef

(For these selections add \$3**)

Roast Prime Ribs of Beef**

6 oz cut Served Sliced with Natural Juice

Petite Filet Mignon**

4 oz cut Char-grilled and Served with your choice of Sautéed Mushrooms, Steak Butter Sauce or Peppercorn Brandy Sauce

Strip Sirloin Steak**

6 oz cut grilled and Served Brushed with Garlic Butter and Parsley

NATHANAEAL GREENE

LODGE & RECEPTION HALL

Poultry Entrées

Pecan Fried Chicken with Strawberry Salsa

Chicken Breast breaded with Pecan Flour with Sweet and Spicy Salsa

Barbecued Breast of Chicken

Marinated in Southwest Spices and Grilled with our own BBQ Sauce

Grilled Herbed Marinated Chicken

Chicken Breast Marinated in Olive Oil, Italian Herbs, and Garlic, Grilled, with Parmesan Cream

Breast of Chicken Benjamin

Sautéed Breast with Broccoli, Red Onion, Prosciutto with Parmesan Veloute

Mediterranean Chicken

Baked Breast Filled with Feta, Prosciutto, Onion and Herbs

Cashew Broccoli Chicken

Oriental Grilled Breast with Szechwan Broccoli and Toasted Cashews

Jamaican Jerk Chicken

Seared with Jerk Style Spices Served with Caribbean Chutney

Honey Roast Hen

Quartered Roast Baby Hen with Citrus and Chili Honey Glaze

Southern Fried Chicken

Boneless Breasts and Drumsticks Buttermilk dipped and deep fried

Grilled Amish Breast with Lemon Caper Butter

Marinated in Citrus and Cilantro, Grilled, served with a reduction of Wine, Capers, and Butter

Buffalo Style Chicken

Upstate New York Hot Sauce Coats Fried Breast Meat with Gorgonzola Cheese

Smokey Wood Grilled Turkey Breast

Grilled Marinated Turkey Breast with Honey and Stone Ground Mustard Broth

Oven Roast Turkey with Cranberry Demi or Natural Gravy

Old Fashioned Roast Breast, Sliced with Choice of Sauce

Chicken Ponchartrain

Pan seared Breast with Mushroom, Artichoke, Olives, Peppers w/ Cajun Cream

Chicken Cordon Bleu

Breast Filled with Ham and Swiss, w/a Panko Crumb Crust, Fried Golden and Served w/ Veloute

NATHANAEAL GREENE

LODGE & RECEPTION HALL

Seafood Entrées

Cheddar Crumb Cod or Tilapia

Baked with Cracker Crumbs and Cheese, served with White Wine Butter Sauce

Crab Stuffed Tilapia

New England Crab Cake Filled Tilapia Fillets with Lemon Butter

Swordfish Piccata

Sautéed Medallions of Swordfish with Caper Wine Sauce

Shrimp Creole

Cajun Stew of Shrimp, Tomatoes, and Vegetables

Jerk Grilled Red Snapper

Jamaican Seasonings and Fruit Chutney

Lemon Sole or Cod

Baked with Wine, Lemon, and Herbs

Seafood Diane

Shrimp, Scallops, and Whitefish simmered with Mushrooms, Scallions, and Brandy with Court Bouillon and Cream

Grilled Dill Salmon

Fresh Dill, Lemon, Wine Butter

Southern Fried Catfish

Pan Fried and Served with Creole Apple Tartar Sauce

Butter Crumb Catfish

Our Secret Recipe for Herb Crust with Wine Butter Sauce

Trout ala Menourie

Classic Dish with Brook Trout, Lemon, Herb and Chablis

NATHANAEAL GREENE

LODGE & RECEPTION HALL

Pork, Lamb, and Veal Entrées

Roast Loin of Pork

Rubbed with fresh Herbs and Garlic Roasted and Sliced, Served with Natural Pan Drippings Gravy

Grilled Pork Chop

Boneless Chop Grilled and Served with Sautéed Onions and Natural Gravy

Cashew Apple Pork

Sautéed Medallions of Pork Served with a Candied Apple Cashew Reduction

Grilled Pork Tenderloin

Char-grilled and Sliced, Served with Poached Pear Puree and Balsamic Demi

Cherry Walnut Stuffed Pork Roast

Traditional Bread Stuffing Studded with Dried Cherries and Walnuts Fill a Roasted Pork Shoulder, Served Sliced in Natural Gravy

Brown Sugar Crusted Ham

Served slice with choice of Currant Sauce, Pineapple Glaze, or Cherry Glaze

Roast Leg of Lamb

With Rosemary and Mint infused Demi

Veal Champignon

Sautéed Veal Cutlets finished with Mushrooms and Marsala Demi

Veal Parmesan

Sautéed Veal Cutlets finished with Marinara and Fresh Mozzarella

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

Romaine tossed with Herbed Vinaigrette, Banana Peppers, Tomato, Olives, and Feta Cheese

Classic Caesar Salad

Romaine lettuce tossed with traditional Caesar Dressing, Parmesan Cheese, and Garlic Croutons

Bacon & Tomato Caesar Salad

Romaine lettuce tossed with traditional Caesar Dressing, Parmesan Cheese, Garlic Croutons, Applewood Smoked Bacon, and Roma Tomatoes

NATHANAEAL GREENE

LODGE & RECEPTION HALL

Vegetable Side Dishes

Green Beans Amandine

Green Beans finished with Toasted Almond Butter

French Green Beans with Pecan Dust

Tender French Beans finished with our Spiced Sweet Pecans ground into Dust

Sautéed Vegetable Medley

Summer Squash, Zucchini, Red Pepper, and Bermuda Onion

Broccoli, Cauliflower, Carrot and Herb Butter

Italian Herbs, fresh Parsley, Garlic Butter

Ratatouille

Eggplant, Squash, Mushroom, and Onion Simmered in Northern Italian Tomato Sauce with Provolone Cheese

Mediterranean Blend

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

Oriental Cashew Broccoli

Steamed Broccoli and Toasted Cashews tossed in Teriyaki Sauce

Grilled Asparagus

Finished with White Truffle Oil and Butter

Steamed Broccoli

Served with Fresh Lemon Butter or Traditional Cheese Sauce

Glazed Baby Carrots

Brown Sugar, Maple Butter Sauce

Southern Style Green Beans

Onion, Cottage Ham, and Hours of Simmering

Spinach and Cheese Cobbler

Sautéed Spinach baked in Pie Crust topped with Cheddar and Swiss

Grilled Vegetables with Balsamic Glaze

Portabella Mushrooms, Squashes and Onions, Balsamic Reduction

Sweet Corn

Finished with Fresh Parsley and Butter

Wild Mushroom Pie

Shiitake, Oyster, and Crimini Mushrooms baked with Caramelized Onion Cream and Seasoned Bread Crumbs

NATHANAEEL GREENE

LODGE & RECEPTION HALL

Starch Side Dishes

Au Gratin Potatoes

Sliced Idaho potatoes baked in Traditional Cheese Sauce

Baked Idaho or Sweet Potatoes

Served with sour cream and Butter or Cinnamon Butter

Parsley Red Skin Potatoes

New Potatoes par boiled, roasted with Butter and Fresh Parsley

Yukon Smashed Potatoes

Alaskan Gold Potatoes steamed Skin and all, smashed with Butter, Cream, and Herbs

Idaho Mashed Potatoes

Traditional Mashers with Cream and Butter

O'Brien Potatoes

Sliced Redskin Potatoes sautéed with Onions and Peppers

Parmesan Risotto

Arborio Rice simmered in Chicken Stock, finished with Cream and Parmesan Cheese

Baked Ziti

Al Dente Pasta baked with Mariara sauce and Mozzarella Cheese

Mushroom Potato Tart add \$1.00

Wild Mushrooms , sliced Yukon Potatoes, Herb Mushroom Cream and seasoned Bread Crumbs

Wild Rice Pilaf

Long Grain Wild and Brown rice, Celery, Onion, and Herb butter

My Mom's Baked Dressing

Made from Cornbread with Celery, Onions, and Love

Mashed Sweet Potatoes

With Rum, Banana, and Honey

Sweet Potato Casserole

Sliced Sweet potatoes baked with Dried Cherry, Pecans, and Maple Glaze

My Mom's Macaroni & Cheese

Elbow Macaroni bound in the World's best Cheese Sauce