

greens



CATERING MENU

STATIONS

APPETIZER AND ENTREE STATIONS FOR YOU AND YOUR GUESTS TO ENJOY!

SAUSAGE BAR - \$10/PP

Assorted artisan sausages with choice of 3: creamy mustard, remoulade, pesto aioli, stone ground spicy mustard, sun-dried tomato aioli

SLIDER BAR - \$12/PP

Choice of two: fried chicken, grilled chicken, pulled pork, tri-tip, grilled vegetable, hamburger, cheeseburger, filet (+\$6/pp)
Served room temperature. Live Station with chef making hot sliders add \$4 per person

TACO BAR - \$20/PP

Choice of two proteins (+\$6/pp for additional protein)
Shredded chicken tinga, ground taco beef, carne asada and carnitas. Includes warm tortillas, pico de gallo, cilantro, lime wedges, cheese, cilantro lime crema. Includes rice and beans. Add guacamole +\$3/pp. Add fajita veggies \$3/pp. Chef making fresh tortillas \$4/pp
Also available as a Taco Salad Bar, which includes lettuce, tortilla strips, and chipotle ranch.

SALSA BAR - \$8/PP

Tortilla chips, fire-roasted tomato salsa, salsa verde, pico de gallo, guacamole

HOT DIP BAR - \$12/PP

Choice of 3 assorted hot dips including: caramelized onion with fried shallots, bacon jalapeno apricot, buffalo chicken with bleu cheese (served with celery sticks), spinach artichoke, and queso. Includes ruffles, tortilla chips and crostini.

CROSTINI BAR - \$12/PP

Choice of three toppings: classic bruschetta, olive tapenade, herbed goat cheese, hummus, artichoke lemon tapenade. Includes toasted crostini.

PASTA BAR - \$24/PP

Choice of three pastas: beef bolognese with rigatoni, chicken alfredo with fettuccini, fiscailini mac and cheese, Tuscan Penne, spaghetti with marinara Add \$4 for Caesar Salad and \$2 for Garlic Rolls

POLENTA BAR - \$28/PP

Choice of three toppings: Bolognese, Ratatouille, Chicken Piccata, Mushroom Ragout, Beef Short Rib (add \$5)

SALAD BAR - \$15/PP

Romaine, tomatoes, cucumbers, green onion, red onion, chick peas, cheeses (feta, blue, cheddar), chopped bacon, croutons, dressings (choice of 3 dressings vinaigrette, caesar, creamy vinaigrette, ranch, blue cheese, thousand island, green goddess and chipotle ranch.

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CATERING MENU

A LA CARTE APPETIZERS

SOLD BY THE PIECE (UNLESS OTHERWISE SPECIFIED)

ZINGERS \$2.50

Bacon wrapped jalapenos with cream cheese and dried apricots

STUFFED MUSHROOMS \$2.50

Bacon Stuffed or Spinach Stuffed (veg)

DEVILED EGGS \$2.00

Topped with Chive. Bacon add \$.50

WELLINGTON BITES -\$4.00

ARTICHOKE PUFFS -\$3.00

with Lemon Aioli Drizzle

EMPANADAS -\$3.00

CAPRESE SKEWERS - \$2.50

SAUSAGES IN BLANKET \$3.00

SHRIMP SHOOTER \$5.00

Choice of Classic Cocktail or Remoulade Sauce

PANKO CHICKEN SKEWER \$4.00

With marinara sauce

CHICKEN SATAY SKEWERS \$3.00

With peanut sauce

CHIVE RISOTTO BALLS \$3.00

CLASSIC MEATBALLS \$3.00

Choice of Barbecue or Marinara Sauce

MUSHROOM THYME TARTS \$2.00

CARAMELIZED ONION, GOAT CHEESE AND THYME TART \$2.00

CUCUMBER SALMON DILL BITES \$3.00

CHARCUTERIE BOARD \$10/PP CUP \$8/PP

Cured meats, local and imported cheeses, olives, dried fruits, nuts, gourmet crackers

DELUXE CHARCUTERIE BOARD \$14/PP

Deluxe Charcuterie Station includes fig jam, fresh fruit, crostini, chocolate-covered nuts

GRAZING STATION \$20/PP

Deluxe Charcuterie Station plus crudite, hummus and choice of 2 hot appetizers

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CATERING MENU

A LA CARTE SIDE SALADS

FOUR SEASONS - \$6

Field greens, dried cranberries, candied walnuts, bleu cheese, vinaigrette

GREEK - \$6

Tomatoes, cucumbers, red onions, romaine lettuce, feta, oregano vinaigrette

CAPRESE - \$6

Tomatoes, Mozzarella, shaved red onions, fresh basil, vinaigrette Add avocado +\$2

CITRUS AND AVOCADO - \$7

Butter lettuce, grapefruit, oranges, avocado, shaved red onions, almonds, vinaigrette

CAESAR - \$6

Romaine, croutons, parmesan, Caesar dressing

HARVEST SALAD - \$8

Chopped Romaine, apples, pepitas, red onion, bacon, cranberries, Feta and Apple Cider Vinaigrette

A LA CARTE POULTRY

CHICKEN MARBELLA - \$15

Dried apricots, olives, capers in wine sauce

CHICKEN CACCIATORE - \$14

Roasted tomatoes, peppers, capers and onions in a red sauce

STUFFED CHICKEN - \$17

Choice of: cream and goat cheese, spinach, chopped apricots, herbs, glazed apricot pepper jam or cream and goat cheese, spinach, sundried tomato, basil

CHICKEN PICCATA \$ 15

TUSCAN LEMON CHICKEN \$12

Olive oil, rosemary, lemon juice and zest.

SHERRY MUSHROOM CHICKEN - \$14

Mushrooms, sherry with heavy cream, herbs.

CHICKEN DIJONNAISE - \$14

Chicken Breast in a creamy Dijon Mustard Sauce with Fresh Herbs

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CATERING MENU

A LA CARTE

BEEF

BEEF TRI TIP - \$14

CLASSIC MEATLOAF - \$12

BEEF BOURGUIGNONNE - \$20

BRAISED SHORT RIBS - \$25

BEEF BRISKET - \$15

FILET OF BEEF - \$35

With merlot reduction. Add \$5

A LA CARTE

PORK

PULLED PORK - \$ 12

BAKED HAM - \$10

A LA CARTE

FISH

GARLIC SHRIMP SCAMPI- \$ 16

GRILLED SALMON - \$24

VEGETARIAN

ENTREES

VEGETABLE NAPOLEON- \$ 16

RATATOUILLE- \$ 10

Grilled Veggies layered with Herbed Goat
Cheese on a Portobello Mushroom

VEGETABLE TIKKA MASALA - \$14

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CATERING MENU

A LA CARTE SIDES

HERBED RICE - \$5

FARRO BISTRO RICE - \$7

with green onions, cranberries, roasted
slivered almonds

GREENS FAMOUS POLENTA - \$ 10

ROSEMARY ROASTED RED

POTATOES - \$5

GARLIC MASHED POTATOES -\$5

POTATO GRATIN - \$ 5

TWICE-BAKED POTATOES - \$8

Bacon, onions, sour cream, butter, cheddar

MEXICAN STREET CORN - \$6

CLASSIC POTATO SALAD - \$6

COLESLAW - \$5

GREEK ORZO SALAD - \$5

GRILLED VEGGIE ORZO -\$5

BLT BOWTIE SALAD - \$6

ANTIPASTA CORKSCREW SALAD \$6

CRUDITE PLATTER - \$5

FRESH FRUIT SALAD - \$5

FRESH FRUIT PLATTER - \$7

A LA CARTE SIDE VEGETABLES

BALSAMIC ROASTED VEGGIES \$6

BRUSSELS SPROUTS & BACON \$7

GREEN BEANS WITH ALMONDS - \$7

ROASTED ROOT VEGGIES - \$ 7

PARMESAN ROASTED BROCCOLI - \$ 7

VEGGIE STIR FRY - \$7

ASPARAGUS WITH LEMON CREAM - \$6

Add Proscuitto Wrap \$2

GARLIC MUSHROOMS - \$6

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CATERING MENU

BREADS

HOUSEMADE PARKERHOUSE ROLLS \$1.50

HOUSEMADE GARLIC PARKERHOUSE ROLLS \$2.00

HOUSEMADE FOCOCCACIA \$2.00

Ask us about delicious add-on options

HOT PASTA

RIGATONI WITH BEEF BOLOGNESE - \$12

CHICKEN FETTUCINI ALFREDO - \$12

TUSCAN PENNE - \$12

Creamy Sundried Tomato Sauce with Artichokes and Mushrooms Add Chicken \$4

SPAGHETTI WITH MARINARA \$10

Add meatballs \$4

FISCALINI MAC AND CHEESE - \$8

Add Bacon \$3

LASAGNA

Half Pan \$125 serves 8-10 Entree Portions Full Pan \$265 serves 18-20 Entree Portions

CLASSIC BEEF LASAGNA

WHITE MUSHROOM LASAGNA

GRILLED VEGGIE LASAGNA

SIDE PASTA SALAD

GREEK ORZO - \$5

GRILLED VEGGIE ORZO - \$5

BLT BOWTIE SALAD - \$6

ANTIPASTA CORKSCREW - \$6

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CATERING MENU

A LA CARTE SOUPS

TOMATO BASIL (VEGAN) - \$7

CLASSIC BEEF CHILI - \$12

CORN POBLANO WITH BACON - \$9

CHICKEN TORTILLA - \$14

BUTTERNUT SQUASH WITH FRIED SAGE - \$8

VEGAN MOROCCAN CHICK PEA CHILI - \$8

A LA CARTE SAUCES

EACH SAUCE IS \$2 PER PERSON

CHIMICHURRI

SUN-DRIED TOMATO PESTO

HORSERADISH CREAM

MARINARA

CREAMY DIJON

COCKTAIL

BBQ

AU JUS

SPICY PEANUT

REMOULADE

GREENS SECRET SAUCE

CREAMY PESTO

MERLOT REDUCTION - ADD \$3

BOLOGNESE - ADD \$5

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CATERING MENU

DESSERT STATIONS

DESSERT AND ENGLISH TEA STATIONS

ENGLISH TEA - \$20/PP

Assorted mini tea sandwiches (choose three): sonoma chicken salad croissants, ham brie and fig on hawaiian roll, cucumber cream cheese and dill on sliced white, smoked salmon with creamy mustard and dill on sliced wheat, egg salad on sliced white.

Classic Mini Scones with butter and jam.

Assorted mini desserts (lemon tart, chocolate tart, mini cookies, French macarons, mini bars and brownies).

Please ask your event planner about our extensive vintage china collections!

PIE BUFFET- \$7/PP

Displayed on a variety of vintage pedestals. Choice of 4 pies: pumpkin, pecan, chocolate, lemon, apple, berry, peach, apricot

Add homemade whipped cream (\$2/pp)

Add vanilla ice cream (\$3/pp)

MINI DESSERT BAR- \$10/PP

Chocolate and lemon tarts, french macarons, mini brownies or bars, mini cookies

A LA CARTE DESSERTS

SEASONAL FRUIT GALLETTE - \$6

SALTED CARAMEL BROWNIE - \$3

CHOCOLATE POT DE CREME - \$8

BLONDIE BAR - \$3

COOKIES - \$2.50

LEMON BAR - \$3

LEMON RASPBERRY PARFAIT - \$8

CHOCOLATE-DIPPED

SHORTBREAD - \$2.50

MINI DESSERTS - \$24/DOZEN

FRENCH MACARONS - \$3



CATERING MENU

A LA CARTE

SANDWICHES

CLASSIC BOXED LUNCH INCLUDES SIDE OF MIXED GREENS OR CHIPS AND COOKIE,
SILVERWARE AND NAPKIN ADD \$8.00
UPGRADE TO BAMBOO TRAY ADD \$2.00

FRESH ROASTED TURKEY- \$12

Fresh roasted turkey, mayo, pickles, romaine lettuce, tomatoes on Ciabatta Roll

SONOMA CHICKEN SALAD - \$12

Chicken, grapes, almonds, mayo, sour cream, green onion, celery, large croissant

HAM BRIE AND FIG - \$12

Black forest ham, brie cheese, fig jam on french baguette

TUNA MELT - \$12

Tuna, mayo, red onion, celery, capers, lemon zest and juice, cheddar cheese, ciabatta

TURKEY CLUB - \$14

Fresh roasted turkey, applewood bacon, lettuce, tomato, mayo on double-decker white toast.

CAPRESE - \$10

Tomato, mozzarella, pesto, ciabatta

BOMBAY CHICKEN SALAD - \$12

Roasted chicken, dried cranberries, celery, green onions, mayo, almonds, touch of curry, croissant

CLASSIC ROAST BEEF - \$12

Roast beef, swiss cheese, lettuce, tomato, pickle, mayo, ciabatta

ITALIAN - \$12

Provolone, mortadella, salami, peperoncini, red onion, tapenade, ciabatta

PROSCIUTTO , MOZZ AND PESTO - \$12

Prosciutto, Mozzarella, Tomato, Dressed Arugula, Pesto, Balsamic Drizzle on Baguette

VEGAN VEGGIE WRAP - \$12

Grilled veggies, hummus and tapenade

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CATERING MENU

A LA CARTE ENTREE SALADS

SALADS & BOWLS

TOSSED COBB SALAD - \$18

Lettuce, chicken, hard boiled eggs, bleu cheese, tomatoes, avocado, bacon, cobb dressing

BLT WEDGE SALAD - \$16

Heart of romaine, cherry tomato, bacon, green onions, bleu cheese dressing

CHINESE CHICKEN SALAD - \$18

Lettuce, cabbage, green onion, bell pepper, chicken, wonton strips, asian vinaigrette

SOUTHWEST CHICKEN SALAD - \$18

Lettuce, chicken, avocado, pico de gallo, shredded jack cheese, black beans, tortilla strips, chipotle ranch dressing

CAESAR SALAD - \$14

Romaine or Kale, parmesan cheese, croutons, caesar dressing Add chicken \$3 Add Salmon \$6

ORGANIC FIELD GREENS - \$12

Organic Field Greens, Cherry Tomatoes, Green Onion, Cucumber, croutons, Vinaigrette Add chicken \$3 Add Salmon \$6

CHICKEN FARRO BOWL - \$16

Grilled chicken, farro, almonds, green onion, cranberries, arugula, vinaigrette

GREEK QUINOA BOWL - \$14

Quinoa, cucumber, tomato, Kalamata olives, garbanzo beans, red onion, feta, oregano vinaigrette Add Chicken \$3

CURRIED CAULIFLOWER BOWL - \$16

Tandoor Yogurt Marinated Chicken, Roasted Cauliflower, Basmati Rice, Arugula, Chutney and Curry Dressing

QUINOA TACO BOWL - \$14

Taco-seasoned Quinoa, Black Beans, Corn, Pico de Gallo, Avocado, Shredded Cheese, Cilantro, Chipotle Ranch Dressing

TRI TIP BOWL - \$16

Grilled Tri Tip, Rice, Arugula, Caramelized Onion, Crumbled Gorgonzola and Chimichurri Drizzle

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CATERING MENU

BREAKFAST

STATIONS AND A LA CARTE OPTIONS

GREENS HOUSEMADE PASTRIES - \$3

Choice of croissant, morning bun, pecan sticky bun, assorted scones

BREAKFAST BURRITOS - \$8

Choice of bacon and cheddar, sausage and cheddar, ham and cheddar, veggie or egg white, spinach, feta, sundried tomato

FRENCH TOAST SOUFFLÉ - 10 \$/PP

French Bread, Cinnamon-scented Egg Custard, Maple Syrup

BREAKFAST CASSEROLE - \$12/PP

Eggs, cream, sausage, mushrooms, onion, cheese, bread

EVERYTHING BAGEL WITH CREAM

CHEESE - \$5.00

Add Smoked Salmon - \$6

GREENS FAMOUS QUICHE

Choice of classic bacon, spinach and mushroom, bacon and spinach, green chili with cheddar, sundried tomato and goat cheese.

Mini: \$2.00

Individual: \$8

Large (serves 10-12): \$80

EGG FRITTATA BITES - \$3

Choice of Chive, Bacon Cheddar or Spinach, Sun-Dried Tomato, Feta

KILLER BACON - \$3/EA

APPLEWOOD SMOKED BACON - \$15/DZ

CHICKEN SAUSAGE LINKS - \$15/DZ

LOADED TATER TOTS - \$12

BREAKFAST POTATOES - \$4

HASH BROWNS - \$4

VANILLA YOGURT, BERRY AND GRANOLA PARFAIT CUP - \$8/PP

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CATERING MENU

DRINKS

FOR ALL

BOTTLED WATER - \$2

SODA - \$3

DISPENSER - \$3/PP

Choice of Spa Water or Iced Tea

ASSORTED JUICES - \$4/PP

Choice of Orange, Grapefruit or Apple.

COFFEE SERVICE - \$4

Regular or Decaf Coffee, sweeteners, cream, cups, stir sticks and napkins. Add hot tea service \$2

HOT COCOA OR HOT CIDER - \$4

BEER, WINE OR FULL BAR

Ask your event planner for Full Bar Menu

DETAILS

HERE'S THE 411

SERVICWARE \$4 PER PERSON

Includes high quality disposable plates, silverware, glassware and napkins.

DISPLAYWARE - INCLUDED

Unless specified, all food items will be delivered on disposable products.

RENTALS - JUST ASK!

We have a vast rental inventory of items to enhance your presentation.

DIETARY PREFERENCES

If you have guests with dietary restrictions or preferences just let us know. We can accommodate them!

DELIVERY

DOOR TO DOOR WITH A SMILE

DELIVERY/DROP OFF

Our delivery drivers will happily bring your order to you! Please give us a 30 minute delivery window. Fee of \$25 each way. Out of town fee based on mileage/distance.

PICK UP OPTION

You are welcome to pick your order up at Greens on Tenth, 953 10th Street, Modesto.

STAFFING

Our Event Planners can arrange staffing for your event. Please ask for details.

DELIVERY 911

If you have any day of delivery or order changes or need to speak to an Event Planner, call 209-324-6880

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CATERING MENU

LIVE ACTION STATIONS

CHEF REQUIRED AT EACH STATION

SLIDER STATION - \$20/PP

Choice of one meat: Tri tip, beef filet (+\$10/pp), turkey, pork tenderloin, ham, roast beef. Slider Station includes parker house rolls. Assorted sauces: (choice of three) chutney, chimichurri, creamy dijon, au jus, horseradish cream, cranberry sauce, merlot reduction (+\$2/pp)

WOOD OVEN PIZZA- \$ 16/PP

Delicious wood oven fired pizza made to order with an amazing selection of sauces, cheeses and toppings! The pizza oven must be operated outdoors.

OMELETTE STATION -\$16/PP

Assorted meats, veggies and cheeses for guests to choose for their custom omelette..

PANCAKE/WAFFLE STATION - \$14/PP

Fresh Berries, Maple Syrup, Whipped Cream, Butter Balls, Powdered Sugar

FRY BAR - \$ 12/PP

French fries, sweet potato fries, tater tots, and choice of four toppings: ketchup, curried ketchup, Greens secret sauce, pesto aioli, chipotle aioli, garlic and herbs, seasoned salt. Chili, cheese and onions (add \$5/pp)

GELATO BAR- \$12/PP

Includes Greens' Tabletop Glass Front Gelato Display Cabinet. Seasonal selection of ice creams, gelatos and sorbets. Self-serve Topping Bar \$4 per person includes choice of six toppings: sauces (hot fudge, caramel, fresh raspberry, hot butterscotch), sliced almonds, peanuts, M&Ms, Oreos, Heath, Reese's, sprinkles, sliced strawberries, brownie bites, marshmallows.

HOT BEIGNETS - \$6/PP

Fresh, hot beignets served with choice of cinnamon sugar, chocolate or caramel drizzle