# Off-Site Catering

Corporate & Residential Bookings

## **APPETIZERS**

THREE CHEESE EGGPLANT ROLLATINE
STUFFED MUSHROOMS
ZUCCHINI STUFFED WITH SAUSAGE
EGGPLANT PARMIGIANA

## **PASTA**

RIGATONI ALA VODKA

PENNE BOLOGNESE

RIGATONI FILET DI POMODORO

RIGATONI PRIMAVERA

LINGUINI WITH PESTO

### SALAD

CAESAR SALAD

GARDEN SALAD

MEDITERRANEAN SALAD

ICEBERG SALAD

## SIDES

ROASTED POTATOES

COUNTRY STYLE RICE

MASHED POTATO

MIXED VEGETABLES

POTATO CROQUETS

COUNTRY STYLE COUS COUS

## **CHICKEN**

FRANCAISE

MARSALA

SORRENTINO

ORIENTAL STYLE

ROLLATINE

### **BEEF OR PORK**

BEEF BORGONIONE

PEPPERED STEAK ORIENTAL STYLE

SAUSAGE WITH PEPPERS AND ONIONS

SPARE RIBS WITH HONEY TERIYAKI

MARINATED SLICED STEAK

MEATBALLS VALDESTANO

### **SEAFOOD**

FRIED CALAMARI

SEAFOOD DIAVOLO (\$50 EXTRA PER TRAY)

MUSSELS IN RED OR WHITE SAUCE

SALMON WEDGES BUERRE BLANC

SHRIMP SCAMPI

SEAFOOD PAELLA (\$50 EXTRA PER TRAY)

30 People, Choice of 1 Appetizer, 1 Pasta, 1 Salad, 2 Sides & 3 Entrees - \$510 + Tax 40 People, Choice of 1 Appetizer, 1 Pasta, 1 Salad, 2 Sides & 4 Entrees - \$680 + Tax 50 People, Choice of 1 Appetizer, 1 Pasta, 1 Salad, 2 Sides & 5 Entrees - \$850 + Tax 60 People, Choice of 1 Appetizer, 1 Pasta, 1 Salad, 2 Sides & 6 Entrees - \$1020 + Tax

We Supply Sternos, Plates, Knives, Forks, Serving Ware, Napkins

(A small deposit on water racks is required and refundable upon return)

Prices based on pick-up only. Delivery can be made locally for a small fee. Additional items can be purchased outside the above total price.

#### **SIDES**

PEACH MELBA - 9

Vanilla Ice Cream, Sliced Peaches, Raspberry Sauce, Whipped Cream, Nuts

**CRÈME BRULEE - 10** 

Vanilla Bean Custard Flambéed, Decorated with Fresh Fruit

**BROWNIE OVERLOAD - 8** 

Vanilla Ice Cream, Whipped Cream, Chocolate Syrup

ICE CREAM BANANA SUNDAE - 9

Vanilla, Chocolate, Ice Cream with Banana, Whipped Cream and Toppings

APPLE STRUDEL ALA MODE - 8

Diced Apples in Syrup, Rolled in Puff Pastry Served with Vanilla Ice Cream And Whipped Cream

FRESH FRUIT PLATE - 7

Medley of Fresh Fruit

WHIPPED CHOCOLATE MOUSSE - 7

Topped with Whipped Cream and Chocolate Syrup

**CHEESECAKE - 8** 

Traditional New York Cream Cheese Cake

**CHOCOLATE MOUSSE PIE - 8** 

Rich Chocolate Mousse Baked in an Oreo Crust

CHOCOLATE MOUSSE CHEESECAKE - 8

Best of Both, Cheesecake & Mousse Pie Layered Together

ICE CREAM OR SHERBET - 6

Vanilla - Chocolate - Rainbow - Lemon

TIRAMISU - 9

Pasteurized Eggs Folded with Mascarpone, Sambuca, Cocoa, Lady Fingers

**MOUNTAIN HIGH CARROT CAKE - 8** 

Walnut and Cream Cheese Frosting

STRAWBERRY DELIGHT - 9

Chocolate Ice Cream, Strawberries, Baily Liquor, Nuts, Whipped cream

TARTUFO - 9

Vanilla and Chocolate Ice Cream Covered in a Chocolate Shell

**MIXED BERRY MOUSSE TART - 10** 

Mixed Berries in a Warm Raspberry Coulis, Chocolate Mousse, Vanilla Ice Cream in a Chocolate Shell

Greenhouse Café - 7717 - 3rd Avenue - Brooklyn NY 11209 - 718-833-8200