

# GREENS POINT CATERING

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Holiday Menu 2008

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## Attention Event Planners!

Take a break from the summer heat and start planning your holiday party now.

### Greens Point Early Bird Special:

Book your Party by *September 29<sup>th</sup>, 2008* and we will provide complimentary Triple Chocolate Bread Pudding with Vanilla Crème Anglaise for your guests.

We also offer full event coordination for our clients, as an added service we can locate the perfect venue for your party. Greens Point can help you find the best music, entertainment, decorations, and centerpieces.

We can also cater smaller parties at your private home. Our extensive menu options are sure to compliment your taste and budget. Greens Point will create a spectacular holiday buffet display for your event, using fresh seasonal Poinsettias and Pine, elegant décor, and unique buffet design.

Call **(303)772-2247** to start the planning process with one of our coordinators. The most popular dates and venues fill up fast, so book with Greens Point today!

\*Note: The Following Menu Provides Food Costs Only\*

## Butler Passed Appetizers

- ~Crab Cakes with Cajun Ré-moulade~ \$2.25 each
- ~Salmon Sate with Ancho Chili Honey~ \$2.00 each
- ~Teriyaki Meatballs with Green Onion Butter~ \$1.00 each
- ~Shrimp Cocktail with Wasabi Cocktail Sauce~ \$2.00 each
- ~Coconut Shrimp Skewer with Sweet Chili Sauce~ \$2.00 each
- ~Smoked Salmon Tuille with Mango and Wasabi Cream~ \$2.00 each
- ~Brie Brown Sugar in a Tartlet Shell Topped with a Fresh Raspberry~ \$2.00 each
- ~Fresh Mozzarella Stuffed Cherry Tomatoes with Peppered Truffle Oil~ \$1.75 each
- ~Cucumber Sushi Rounds with Sushi Rice, Ahi Tuna, Avocado, and Sombal Aoili~ \$1.50 each
- ~Mini Smoked Pork Tostada with Lime Sour Cream and Tomato Avocado Salsa~ \$1.25 each
- ~Lobster Bisque with Roasted Corn Relish Served in a Mini Martini Cup ~\$3.00 each
- ~Gazpacho Shooter with Chipotle Aioli and Diced Cucumber Garnish~ \$2.00 each
- ~Tandoori Chicken Skewer Shooter with Yogurt and Fresh Mango ~\$2.00 each
- ~Smoked Trout Salad with Capers and Red Onions in a Pastry Cup~ \$1.50 each
- ~Mushroom Risotto Spoons with Parmesan and Fried Pancetta~ \$2.00 each
- ~Macadamia Nut chicken Skewers with a Lilikoi Glaze~ \$2.00 each
- ~Shrimp and Avocado Canapé with Chipotle Aioli~ \$2.00 each
- ~Seared Scallop with Crème Fraiche and Caviar~ \$3.00 each
- ~Pumpkin Tarts with Peppered Pecan~ \$1.50 each
- ~Cilantro Pesto Shrimp Skewers ~\$2.00 Each
- ~Mushrooms Florentine~ \$1.00 each

## Buffet Appetizers

- ~Antipasto Display~ \$4.50 Per Person  
Imported Italian Meats, Provolone Cheese, Spicy Marinated Vegetables, & Assorted Gourmet Olives
- ~Caprice Salad Platter ~ \$3.00 Per Person  
Roma Tomatoes, Fresh Mozzarella, and Basil Drizzled with Balsamic Extra Virgin Olive Oil
- ~Gourmet Cheese Display ~ \$3.00 Per Person
- ~Seasonal Fresh Fruit Platter ~ \$2.50 Per Person
- ~Sweet Onion Dip with Grilled Breads~ \$2.00 Per Person
- ~Warm Cajun Crab Soufflé Dip with Grilled Breads~ \$2.00 Per Person
- ~Spinach and Artichoke Dip Served with Grilled Breads~ \$2.00 Per Person
- ~Gorgonzola Morrell Mushroom Fondue with Grilled Chicken and Shrimp Skewers ~ \$2.00 Per Person
- ~Whole Brie in Pastry stuffed with Assorted Berries and Grand Marnier~ \$3.00 Per Person
- ~Warm Gruyere Fondue served with Sliced Apples and Breads~ \$4.00 Per Person
- ~Shrimp Cocktail Platter (3 Pieces Per Person) ~ \$4.00 Per Person
- ~Tortellini Bar with Assorted Toppings~ \$4.00 Per Person

# Heavy Appetizer Menus

\* designates menus which do not require staff and can be dropped off

## Menu 1

Seasonal Fresh Fruit Platter  
Teriyaki Meatballs with Green Onion Butter (3 Per Person)  
Brie Brown Sugar in a Tartlet Shell Topped with a Fresh Raspberry  
Spinach and Artichoke Dip Served with Grilled Breads  
Shrimp and Avocado Canapé with Chipotle Aioli  
\$12.00 Per Person

## \* Menu 2

Seasonal Fresh Fruit Platter  
Assorted Sandwich Pinwheels  
Vegetable Crudités Platter with Ranch Dip  
Spinach and Artichoke Dip Served with Grilled Breads  
Shrimp Cocktail Platter with Wasabi Cocktail Sauce  
\$12.00 Per Person

## \* Menu 3

Sweet Onion Dip with Grilled Breads  
Caprice Salad Platter with Roma Tomatoes, Fresh Mozzarella, and Basil Drizzled with Balsamic Extra Virgin Olive Oil  
Tandoori Chicken Skewer Shooter with Mango Yogurt and Fresh Mango  
Gorgonzola Fondue with Shrimp Skewers and Grilled Breads  
Salmon Sate Platter with Ancho Chili Honey  
\$13.00 Per Person

## Menu 4

Mushrooms Florentine  
Pumpkin Tarts with Peppered Pecans  
Antipasto Display with Grilled Breads  
Coconut Shrimp Skewer with Sweet Chili Sauce  
Cucumber Sushi Rounds with Tuna and Avocado  
Teriyaki Meatballs with Green Onion Butter (3 Per Person)  
\$12.00 Per Person

## \* Menu 5

Shrimp Cocktail Platter  
Fresh Mozzarella Stuffed Cherry Tomatoes with Peppered Truffle Oil  
Gorgonzola Baked Penne Pasta with Pesto Chicken  
Vegetable Crudités Platter with Ranch Dip  
Fried Plantain Chips with Fresh Mango Salsa  
Teriyaki Meatballs with Green Onion Butter (3 Per Person)  
\$12.00 Per Person

## Menu 6

Cosmo Salad Station, Italian Pasta Station, and Baja Taco Station  
Crab Cakes with Cajun Rémolade  
Teriyaki Short Rib Skewers with Braised Pearl Onions  
Brie Brown Sugar in a Tartlet Shell Topped with a Fresh Raspberry  
\$22.00 Per Person

# Buffet Dinner Menus

\* designates menus which do not require staff and can be dropped off

## \* Menu 1

Maple Roasted Turkey Breast with Orange and Cranberry Relish  
Green Beans with Applewood Smoked Bacon and Almonds  
Corn Bread Stuffing with Spiced Pecans  
Mixed Greens with Cranberries, Walnuts, Mandarin Oranges, and Feta Cheese  
with a Sweet Raspberry Balsamic Vinaigrette  
Homemade Dinner Rolls  
\$15.00 Per Person

## Menu 2

Chef carved Top Round with Horseradish Cream and Au Jus  
Ginger Salmon Filet with Candied Soy Glaze and Mandarin Oranges  
Roasted Garlic Whipped Potatoes  
Candied Almond Asparagus Tips  
Mixed Greens with Cranberries, Walnuts, Mandarin Oranges, and Feta Cheese  
with a Sweet Raspberry Balsamic Vinaigrette  
Bakery Fresh Assorted Rustic Breads with Butter  
\$23.00 Per Person

## \* Menu 3

Marinated Flank Steak Grilled and Served with a Wild Mushroom Demi- Glaze  
Basil Pesto Chicken Served in a Garlic Cream Sauce  
Wild Rice Pilaf with Fresh Herbs  
Mixed Greens with Cranberries, Walnuts, Mandarin Oranges,  
Feta Cheese and Raspberry Balsamic Vinaigrette  
Assorted Grilled Vegetables with Balsamic Vinegar  
Assorted Rustic Breads  
\$22.00 Per Person

## \* Menu 4

Ginger Salmon Filet with Candied Soy Glaze and Mandarin Oranges  
Grilled Chicken Penne Pasta with Gorgonzola Cream Sauce and Fresh Rosemary  
Roasted Red Potatoes with Olive Oil and Sea Salt  
Candied Almond Asparagus Tips  
Caesar Salad with Creamy Caesar Dressing  
Assorted Rustic Breads  
\$20.00 Per Person

# Sit Down Dinner Menus

## Menu 1

Braised Short Ribs with Pickled Onions and Ginger Glaze

Or

Thyme Seared Mahi-Mahi with Citrus Beurre Blanc and Nasturtium Petals

Butter Braised Shallot Whipped Potatoes

Mixed Green Salad with Candied Almonds, Fresh Berries, Honey Goat Cheese and Balsamic Vinaigrette

Bakery Fresh Rustic Breads with Butter

\$ 30.00 Per Person

Combo Plate Available at \$38.00 Per Person

## Menu 2

Chef Grilled New York Steak with Candied Shallots and Cabernet Reduction

Garnished with Fresh Rosemary and Basil Pesto

Whipped Potatoes with Roasted Shallots and Applewood Smoked Bacon

Baked Ratatouille with a Parmesan Crust

Holiday Green Salad with Fresh Fruit, Homemade Croutons, and Feta Cheese Served with Balsamic Vinaigrette

Bakery Fresh Assorted Rustic Breads with Whipped Butter

\$25.00 Per Person

## Action Stations

**Cosmo Salad Station \$4.50 Per Person**

Let Your "Bartender" Prepare This Festive Salad, Shaken, Stirred and Served in a Sugar Rimmed Martini Glass.

Includes Baby Field Greens, Sliced Strawberries, Raspberries, and Honey Goat Cheese Topped with a Berry Vinaigrette and Garnished with a Lemon Wedge.

**Margarita Salad Station \$4.50 Per Person**

A Refreshing Salad with a Mexican Flair, Served in a Lime-Salt Rimmed Margarita Glass. Includes Lettuce, Margarita Shrimp, Tortilla Strips, Black Beans, Corn, and Fresh Cilantro, Dressed With Tequila Lime Vinaigrette.

**Manhattan Salad Station \$4.50 Per Person**

A Classic with a Twist:

Includes Lettuce, Bacon, Caramelized Pecans, Dried Cherries, and Apples, Dressed with Rosemary Gorgonzola Served in a Sugar Rimmed Martini Glass.

**Asian Action Station \$7.00 Per Person**

Stir Fried Ginger Chicken Served with Steamed Shrimp Shu Mai Dumplings, Sweet Chili Sauce, Ginger Fried Rice with Vegetables, and a Fortune Cookie.

**Italian Pasta Station \$8.00 Per Person**

Penne Pasta with a Sun-Dried Tomato Cream Sauce and Homemade Marinara Sauce.

Toppings Include: Italian Meatballs, Grilled Sausage, Bacon Bits, Reggiano Parmesan, Basil Pesto, Chili Flakes, and Sliced French Bread.

**Baja Taco Station \$6.00 Per Person**

Marinated, Grilled Chicken Breast, Soft Taco Shells, Garlic-Cilantro Rice, Homemade Pico De Gallo, Shredded Queso, Jalapeno-Lime Sour Cream, Lime Wedges, and Crisp Tortilla Strips.

**Mashed Potato Action Station \$4.00 Per Person**

Create Your Own Side with Mashed Potatoes, Bacon Bits, Green Onion, and Sour Cream.

## From the Holiday Bakeshop...

### Holiday Vienna Bar

A Grand Display of Petite Desserts  
Includes Regular and Decaf Coffee  
\$4.50 Per Person

### Gourmet Coffee Station

Regular and Decaf Coffee with Whipped Cream, Flavored Syrups, Chocolate Chips, Assorted Sugars, and Powders  
\$1.50 Per Person if Upgrading Vienna Bar  
\$3.00 Per Person

### Fondue

Choose One of the Following:  
Chocolate Fondue, Eggnog Spice Chocolate Fondue,  
White Chocolate Grand Marnier Fondue, Or Dulce De Leche Fondue.  
All Served with Moist Pound Cake Squares, Marshmallows, Strawberries, and Bananas  
\$3.00 Per Person

Additional Dipping Items \$1.75 Per Person  
Choose Three of the Following:

Graham Crackers	Bananas
Marshmallows	Strawberries
Pretzels	Pears
Maraschino Cherries	Apples

Warm Apple Cobbler with Crème Fraîche  
\$2.50 Per Person

Eggnog Bread Pudding  
\$2.50 Per Person

Assorted Christmas Cookies  
\$2.25 Per Person

Gourmet Cakes  
\$3.00 Per Person

Please select one of the following flavors:

Strawberry Grand Marnier Sponge Cake	Linzer Torte
Almond Sponge Cake with Mocha Frosting	Ginger Bread Cake
Dobos Torte	Pumpkin Cheese Cake

Banana's Foster Station  
\$4.00 Per Person

Cranberry Punch  
\$1.50 Per Person