



GREENS POINT CATERING

Select Value Menu

Phone: 303-772-2247

Fax: 303-772-1502

In today's economy, Greens Point Catering understands that our clients are seeking value in selecting a caterer for their special event. We have therefore developed our **Select Value Menu** to meet just this need. The following menus are prepared frequently for Greens Point Catering's corporate division. We achieve cost savings in our preparation methods and volume discount buying, and are therefore able to pass these savings on to you, our special event client, with no compromise on food quality or presentation.

The **Select Value Menus** enclosed are compatible with special event clients who would like to use paper products and drop off service. However, Greens Point Catering would also be delighted to provide wait staff to help your event run more smoothly and offer that extra service touch and even bartending services. We can also arrange for rental items such as linens and china as well. Your event designer can give you a custom proposal to include such costs.

Happy Event Planning!

Your Greens Point Catering Event Design Team

www.GreensPointCatering.com

1240 Ken Pratt Boulevard Suite 3
Longmont, Colorado 80501

FRESH OUT OF THE OVEN

POLLO OR CARNE ASADA

with sautéed peppers and onions served with shredded cheese, sour cream, pico de gallo, tortillas and shredded lettuce accompanied with spanish rice and a fiesta green salad with ancho cilantro ranch

\$9.00 p/p

both meats add \$2.00 p/p

CHICKEN ROMA

grilled chicken breast with roma tomato and fresh basil salsa served with tuscan orzo, caesar salad and rosemary breadsticks

\$9.95 p/p

SESAME SALMON GARDEN STIR-FRY

with cilantro, ginger and fresh vegetables including water chestnuts and baby corn served with jasmine rice and accompanied with a garden salad and toasted sesame vinaigrette

\$8.95 p/p

LEMON PEPPER CHICKEN

grilled chicken with roasted peppers and mushrooms in a lemon pepper sauce served with roasted garlic mashed potatoes and garden salad served with a sun dried tomato vinaigrette

\$9.25 p/p

CHICKEN PAPRIKASH

roasted, diced chicken breast with sautéed mushrooms, onions and pepper medley served in a creamy dijon paprika sauce, accompanied with roasted red potatoes and garden salad with a raspberry balsamic vinaigrette

\$9.25 p/p

PASTA ENTREES

*all pasta entrees are served with a caesar salad and rosemary bread sticks

TRIPLE CHEESE LASAGNA

layered with fresh spinach, artichoke hearts and roasted bell peppers

\$7.95 p/p

Add ground beef \$0.75 p/p

PARMESAN CHICKEN

bowtie pasta with spinach and sun dried tomatoes in a parmesan cream sauce topped with grilled chicken

\$8.95 p/p

FOREST PRIMAVERA

bowtie pasta with black forest ham, shiitake mushrooms, asparagus and sun dried tomatoes in a parmesan cream sauce

\$7.95 p/p

TORTELLINI GENOVESE

tortellini pasta with prosciutto, sun dried tomatoes and artichokes served in a tomato cream sauce and topped with grilled chicken

\$9.00 p/p

TEXAN PASTA

penne pasta with fire roasted tomatoes, corn and assorted peppers served in a chipotle cream sauce and topped with ancho honey chicken

\$9.00 p/p

GORGONZOLA PASTA

penne pasta with grilled chicken, red bell peppers, applewood smoked bacon and red onions served in a gorgonzola cream sauce

\$8.95 p/p

SANDWICH BUFFET

BUILD YOUR OWN DELI SANDWICH

deli trays of roasted turkey, black forest ham, salami, tuna dill salad and assorted cheeses with bakery fresh breads served with sides of dijon mustard, mayonnaise and herb aioli accompanied with a garnish tray of lettuce, roma tomatoes, pickles and pepporcini, choice of one deli salad and sun chips
\$9.00 p/p

DELI SALADS

CHIPOTLE BLACK BEAN SALAD

red onion, roma tomatoes, black beans, cilantro and goat cheese

GRILLED VEGETABLE SALAD

seasonal grilled vegetables with a balsamic glaze

CLASSIC PASTA SALAD

tri colored spiral pasta, sun dried tomatoes, artichoke hearts, roasted peppers, shredded carrots and parmesan cheese

GARDEN SALAD

fresh mixed garden greens topped with seasonal vegetables and served with creamy ranch dressing

FRESH FRUIT SALAD

seasonal selection of fresh fruits

COUNTRY POTATO SALAD

with hard boiled eggs, red onion, celery, diced red pepper and dijon mustard