



HOLIDAY MENU

A one of a kind taste experience



Quality & Service

**We use only the freshest ingredients
to create that savory.**

Made from scratch Daily!

Ph (925) 252-6498 . sales@greencuisinecatering.com

POPULAR COMBINATIONS

Classic Holiday

Smoked Turkey • Homemade Stuffing • Turkey Gravy • Mashed Potatoes • Maple Glazed Carrots • Oven Roasted Green Beans • Cranberry Sauce • Dinner Rolls

25 - 49 people\$20.95
50 + people.....\$19.95

The Festive Feast

Roasted Pork Tenderloin Stuffed with Sweet Cranberry Sauce • Mashed Potatoes • Homemade Gravy • Maple Glazed Carrots • Oven Roasted Green Beans • Dinner Rolls

25 - 49 people\$20.95
50 + people.....\$19.95

Traditional Holiday

Smoked Turkey • Honey Glazed Ham • Homemade Stuffing • Turkey Gravy • Mashed Potatoes • Roasted Seasonal Vegetables • Maple Glazed Carrots • Cranberry Sauce • Spring Mixed Salad • Raspberry Vinaigrette • Dinner Rolls

25 - 49 people\$25.95
50 + people.....\$24.95

The Special Holiday

Hand Carved Tri Tip • Pan Seared Chicken • Mashed Potatoes • Roasted Seasonal Vegetables • Spring Mixed Salad • Raspberry Vinaigrette • Horseradish Sauce • Dinner Rolls

25 - 49 people\$26.95
50 + people.....\$25.95

Holiday Delight

Smoked Roasted Pork Tenderloin • Roasted Rosemary Chicken • Mashed Potatoes • Roasted Seasonal Vegetables • Caesar Salad • Fresh Baked Baguette Bread • Cranberry or Apricot Glaze.

25 - 49 people\$25.50
50 + people.....\$24.50

Holiday Supreme

Filet Mignon • Shrimp Scampi • Haricot Green Beans • Heart Romain Caesar Salad • New York Cheese Cake • Raspberry Compote • Dinner Rolls

-Call Us for Price-

The Ultimate Holiday

Prime Rib • Au Gratin Potatoes • Oven Roasted Asparagus • Horseradish Sauce • Spring Mixed Salad • Raspberry Vinaigrette • Fresh Baguette Bread • New York Cheese Cake • Raspberry Compote Dinner • Rolls

-Call Us for Price-

CREATE YOUR OWN HOLIDAY MENU

Jingle and Mingle

- ☐ CUSTOM MENU: CHOOSE 2 MEATS AND 3 SIDES
- ☐ SUPER SIZE CUSTOM: CHOOSE 3 MEATS AND 4 SIDES

MEATS:

- ☐ Smoked Turkey
- ☐ Smoked Turkey Breast
- ☐ Oven Roasted Turkey
- ☐ Oven Roasted Turkey Breast
- ☐ Honey Baked Ham
- ☐ Roasted Pork Tenderloin with Cranberry Glaze
- ☐ Roasted Pork Tenderloin with Apricot Glaze
- ☐ Cranberry Rosemary Chicken
- ☐ Roasted Chicken with Sun Dry Tomato Sauce
- ☐ Maple Glazed Chicken
- ☐ Pan Seared Chicken with Mushroom Sauce
- ☐ Roasted Skillet Chicken with Demi Glaze
- ☐ Skillet Chicken with Lemon Butter Caper Sauce
- ☐ Skillet Chicken with Creamy Pesto Sauce
- ☐ Slow- Smoked Sliced Beef Brisket
- ☐ Beef Wellington (Only Available for full service with cook on site)
- ☐ Certified Beef Tenderloin
- ☐ Certified Angus Prime Rib

VEGAN & VEGETARIAN OPTIONS:

- ☐ Parchment Roasted Seasonal Vegetables
- ☐ Oven Roasted Stuffed Portobello
- ☐ Grilled Vegetable or Tofu Kabob with Maple Glaze
- ☐ Butternut Squash Raviolis with Sage Brown Butter
- ☐ Plant Based Tofurky Ham Style Roasted
- ☐ Plant Base Tofurky Roast & Wild Rice Stuffed
- ☐ Plant Base Chick'n Breast with Mushroom Sauce
- ☐ Oven Roasted Chick'n with Cranberry Glaze
- ☐ Oven Roasted Chick'n with Demi Glaze
- ☐ Stuffed Cabbage with Creamy Marinara Sauce

SALADS & SOUPS:

- ☐ Holiday Pear Salad with Honey Lemon Vinaigrette
- ☐ Spring Mixed Salad with Raspberry Vinaigrette
- ☐ Heart Romain Caesar Salad
- ☐ Tossed Green Salad with Balsamic Dressing
- ☐ Winter Rainbow Quinoa Salad with Champagne Vinaigrette
- ☐ Arugula Salad Pear Salad with Raspberry Vinaigrette
- ☐ Seasonal Fresh Fruit Salad
- ☐ Butternut Squash Cream Soup
- ☐ Portobello Mushroom Cream Soup
- ☐ Fresh Tomato Soup with Parmesan Crostinis
- ☐ Creamy Corn Chowder
- ☐ Roasted Rosemary Potatoes

SIDES:

- ☐ Roasted Garlic Mashed Potatoes
- ☐ Roasted Fingerling Potatoes
- ☐ Roasted Brussel Sprouts
- ☐ Roasted Seasonal Vegetables
- ☐ Honey Roasted Butternut Squash with Cranberries and Feta
- ☐ Oven Green Beans
- ☐ Candied Yams
- ☐ Fresh Baked Bread
- ☐ Homemade Bread Pudding
- ☐ Fresh Corn Bread
- ☐ Maple Glaze Carrots
- ☐ Baked Corn Casserole



DESSERT

PUMPKIN PIE WITH HOUSE MADE ALMOND VANILLA WHIPPED CREAM

Traditional pumpkin pie made with a warm spiced pumpkin custard filling and flaky pie crust. Served with almond vanilla whipped cream \$5.75

HOMEMADE APPLE CRISP

Homemade baked & chopped fresh apples topped with rolled oats and brown sugar. Topped with vanilla almond whipped cream. \$5.75

PECAN PIE WITH HOUSE MADE ALMOND VANILLA WHIPPED CREAM

Crunchy pecans surrounded by a sweet, rich sticky filling in a flaky pie crust. Served with almond vanilla whipped cream \$6.50

HOMEMADE BREAD PUDDING -

Topped with our homemade caramel sauce and almond vanilla whipped cream. \$6.50

CHEESECAKE WITH RASPBERRY COMPOTE

New York style cheesecake with homemade raspberry compote. \$7.00

LEMON BARS

Homemade shortbread crust with a tangy sweet lemon curd filling that's baked and topped with powdered sugar. \$4.75

CHOCOLATE FUDGE BROWNIES

Delicious, rich, dark chocolate. 2.75 per serving

BEVERAGES

PEETS COFFEE REGULAR OR DECAF

.75 GALLONS (12CUPS).....\$35.00
2.5 GALLONS (40CUPS)..... \$118.00
5.0 GALLONS (80CUPS)..... \$228.00

HOT TEA

.75 GALLONS (12CUPS).....\$33.00
2.5 GALLONS (40CUPS)..... \$110.00
5.0 GALLONS (80CUPS)..... \$220.00

HOT CHOCOLATE

.75 GALLONS (12CUPS).....\$54.00
2.5 GALLONS (40CUPS).....\$180.00
5.0 GALLONS (80CUPS).....\$360.00

ORGANIC STRAWBERRY LEMONADE

Made in house 2.75 per serving

ORGANIC RASPBERRY LEMONADE

Made in house 2.75 per serving

BREWED SWEET TEA

Brewed in house for your event. 2.25 per serving

ASSORTED SODAS & WATER

An assortment of Coke, Diet Coke, 7UP, A&W
Root Beer and Bottled Water
2.50 per serving

ASSORTED SODAS

An assortment of Coke, Diet Coke, 7UP, A&W
Root Beer
2.50 per serving



LEVELS OF SERVICE

Deliver and Set up Buffet

(PRICE PER GUEST AS LISTED)

We will deliver and set up your buffet on your table in disposable containers complete with disposable table cover, service ware, heavy duty disposable / compost-able plates, condiments, and everything you'll need for a complete buffet.

15% Gratuity will be added

Full Service Catering

(ADDITIONAL \$4.95 PER GUEST)

A full service buffet including carving station, buffet linens, quality service ware, full size dinner napkins, heavy duty disposable / compost-able appetizer plates.

Gratuity is not included

Full Service Catering with Cooking on Site

(ADDITIONAL \$7.95 PER GUEST)

Our professional staff will prepare and finished your appetizers.

And build your stations in full view of your guests. Our chef will carved and slice the the juiciest most tender meat available onto each guests plate at our carving station.

Includes, buffet table linens, quality service ware, full size dinner napkins, appetizer china plates and stainless, martini glasses, forks and knives.

This is the ultimate experience.

Gratuity is not included