



ITALIAN 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

HORS D'OEUVRES

HOT

Priced by the Dozen (12 pc.)

Must order a minimum of 2 dozen per selection

ITALIAN EMPANADAS

Made with ground beef, diced tomatoes, Italian seasoning, and mozzarella cheese drizzled with pesto sauce \$50
(Vegan available)

SPINACH ARICHOKE EMPANADAS VG

Made with fresh spinach, Italian seasoning, and cream cheese drizzled with tangy marinara sauce \$50

MINIATURE CRAB CAKES

Bite sized crab cake served with our house Roumalade sauce. 58

LEMON GARLIC BUTTER PRAWNS GF

Sautéed prawns skewered with our lemon garlic butter topped with fresh parsley \$60

CAJUN PRAWNS GF

Grilled cajun prawns skewered and seasoned with our own cajun spice drizzled with garlic aioli sauce.\$ 60

ITALIAN MEATBALLS

All beef meatballs smothered in our own tangy marinara sauce. \$46 (Vegan available)

PROSCIUTTO ASPARAGUS PUFF PASTRY BUNDLE

Fresh asparagus spears get wrapped in prosciutto, sprinkled with gruyere cheese, bundled into puff pastry and baked to flaky perfection. \$50

ITALIAN CROSTINIS VG

Topped with basil pesto, sun-dried tomatoes, garlic cream cheese and shredded parmesan. \$50

STUFFED MUSHROOMS VG

Large button mushrooms filled with a delicious blend of seasoning, basil and Parmesan cheese. \$48

FRIED MOZARELLA BALLS VG

Large crunchy, gooey fried mozzarella balls served with tangy marinara sauce. \$46

OLIVE FOCACCIA BITES

House made bread served with pancetta and caramelized onions. \$48

GREEN CUISINE CAPRESE DIP VG

Made with mozzarella cheese, Italian herbs, fresh sweet basil and cherry tomatoes with a drizzled of balsamic reduction accompanied with sliced baguette \$84 (serves 12)

ARTICHOKE & SPINACH DIP VG

House made artichoke & spinach dip served with sliced baguettes. \$76 (serves 12)

SPICY ITALIAN SAUSAGE DIP

House made creamy and delicious dip, made with spicy sausage and 3 types of cheese served with sliced baguettes. \$84 (serves 12)

HORS D'OEUVRES

COLD

Priced by the Dozen (12 pc.)

Must order a minimum of 2 dozen per selection

ANTIPASTO SKEWERS GF

Chunks of imported Genoa salami, bocconcini cheese balls, artichoke hearts, Vine-ripened cherry tomatoes, pimento stuffed green olives layered between fresh basil leaves drizzled with balsamic and olive oil. \$54

BOCCONCINI SKEWERS GF

Vine-ripened cherry tomatoes layered between fresh basil leaves and bocconcini cheese balls, drizzled with balsamic and olive oil. \$46

CAPRESE SKEWERS GF

Artichoke hearts, olives, vine-ripened cherry tomatoes and mozzarella cheese balls, drizzled with Balsamic and olive oil. \$50

BRUSCHETTA VG

Crostini topped with Roma tomatoes, fresh garlic, and sweet basil. \$45

CREAM CHEESE AND PEPPER JELLY CANAPÉ VG

Whipped cream cheese with a chipotle apricot pepper jelly served on a crostini. \$45

MELON WRAP GF

Seasonal melon wrapped in prosciutto. \$55

SHRIMP COCKTAIL GF

Jumbo shrimp served with house made cocktail sauce. \$60

SMOKED SALMON CANAPES

Smoked salmon mousse served on a multi grain cracker. \$55

ITALIAN DEVEILED EGGS GF

Southern-style deviled eggs with paprika sprinkled on top \$46

GOAT CHEESE CROSTINIS VG

Served with caramelized onions. \$46

SMOKED SALMON ROSETTES

Made with cream cheese, dill and capers served on crostini. \$60

BASIL PESTO HUMMUS DIP GF

Creamy hummus made with chickpeas, basil, and pine nuts served with pita bread. \$72 (serves 12)

ARTISAN CHEESE BOARD VG

Local Artisan cheeses paired with seasonal fruits and a variety of nuts. Served with an assortment of breads and crackers. \$119 (serves 12)

ANTIPASTO CHEESE BOARD VG

Chunks of imported Genoa salami, bocconcini cheese balls, artichoke hearts, Vine-ripened cherry tomatoes, pimento stuffed green olives and garnished with thinly sliced prosciutto \$131 (serves 12)

Popular Combinations

“VENECIA”

**Shrimp Scampi • Chicken Piccata •
Roasted Seasonal Vegetables • Italian
Zesty Salad • Garlic Bread**

20 - 99 people.....\$26.95
100+.....\$25.95

“MILAN”

**Hand Craved Sirloin • Fettuccini
Alfredo • Broccolini • Mediterranean
Salad • Garlic Bread**

20 - 99 people.....\$26.95
100+.....\$25.95

“NAPLES”

**Pan Seared Chicken • Pasta Primavera •
Roasted Seasonal Vegetables • Heart
Romain Caesar Salad • Garlic Bread**

20 - 99 people.....\$24.95
100+.....\$23.95

“GENOVA”

**Pan Seared Salmon • Pesto Pasta •
Roasted Seasonal Vegetables • Heart
Romain Caesar Salad • Garlic Bread**

20 - 99 people.....\$26.95
100+.....\$25.95

“PALERMO”

**Hearty Meat Lasagna • Roasted
Seasonal Vegetables • Italian Zesty Salad
• Garlic Bread**

20 - 99 people.....\$23.95
100+.....\$22.95

“FLORENCIA”

**Spaghetti Bolognese • Roasted Seasonal
Vegetables • Mediterranean Salad •
Garlic Bread**

20 - 99 people.....\$21.95
100+.....\$20.95

Build Your Own Italian Menu

CHOOSE YOUR ENTREE

Grill Salmon with Lemon Dill Butter Sauce • Chicken Parmigiana • Chicken Marsala • Chicken al Pesto • Pan Seared Chicken with Mushroom Creamy Sauce • Shrimp Scampi • Creamy Tuscan Garlic Prawns • Italian Meatloaf

CHOOSE YOUR FAVORITE PASTAS

Spaghetti Bolognese • Creamy Penne Pesto • Pasta Primavera • Alfredo Fettuccine • Fusil • Tortellini with Creamy Marinara Sauce • Ravioli (Meat, Cheese, Butternut Squash, Portobello)

CHOOSE YOUR SIDES

Fingerling Potatoes • Penne Pasta Salad • Risotto Broccolinis • Roasted Seasonal Vegetables • Fruit Salad • Roasted Asparagus Garlic Bread

CHOOSE YOUR SALAD

Heart Romain Caesar Salad • Penne Pasta Salad • Caprese Salad • Mediterranean Salad • Italian Zesty Salad • Fruit Salad • Panzanella Salad

ASK FOR OUR VEGAN & GLUTEN FREE OPTIONS

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 \$3.95 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 professionals 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