



55 Paschall road Wilmington, DE 19803 302.472 chef (2433) FAX: 302 482 1885

Cold Finger Sandwiches and Salads. Concept #1

ASSORTED COLD BUFFET INCLUDES: Included

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ASSORTED VEGETABLE CRUDITE WITH DIPS

*Cauliflower and Broccoli Florets
Julienne Carrot and Cucumbers Sticks
Red and Yellow Bell Peppers
Plus Seasonal Fresh Vegetables!*

*

ASSORTED CUT CHEESES WITH CRACKERS

*Aged Cheddar and Swiss cheese
Sliced Pepperoni
Havarti with Dill
Smoked Mozzarella Cheese*

*

ASSORTED FRESH FRUIT DISPLAY

*Honeydews & Cantaloupes
Strawberries & Kiwi
Grapes and Sweet Pineapples
Plus Seasonal Fruit*

*

PETITE CROISSANT SANDWICHES AND ROLL-UPS Included

*A variety of all white meat Chicken and Tuna Salad
plus Roasted Turkey, Honey Ham, Roast Beef and Chicken Salad
Petite sandwiches cut in various shapes and sizes.
Plus Grilled Vegetarian Wraps.....*

*

DESSERTS...Included

Assorted Fresh Baked Cookies and Brownies

*

BEVERAGES...Included

Assorted Regular and Diet Soft Drinks Plus Bottled Water

*

CHOICE SALADS TO COMPLEMENT MENU (Optional additional charge)

***RED BLISS POTATO SALAD \$2.29**

***CAESAR SALAD RAMONO CHEESE \$2.49**

***CREAMY COLESLAW OR BROCCOLI SLAW \$2.29**

*** PASTA SALAD WITH FRESH VEGETABLES \$2.29**

***SUMMER GREENS SALAD HOUSE VINAIGRETTE \$2.49**

***FRESH FRUIT SALAD (Always fresh cut in our Kitchen) \$2.49**

***MACARONI SALAD \$2.29**

***GREEK PASTA SALAD GORGONZOLA \$2.49**

***Homemade Soups also available upon Requests \$3.99 Person.**

CONCEPT #1 COSTS

Groups 36-50=\$947.50 plus \$18 person over 50.

For smaller groups of 26-35= \$768.25 or 20-25 =\$598.75

Additional Side salads adds \$2.29--\$2.49 per person for each salad choice.

Add French Pastries to the Cookies and Brownies for \$2.49 per person.

SERVICE CHARGE \$125 FOR STAFF TO SET UP, CLEAN UP & PICK UP THE NEXT DAY. STAFF TO STAY ON THE JOB WILL BE CHARGED AT \$35 PER HOUR OF SERVICE PER STAFF PERSON.

COSTS INCLUDE Biodegradable PLATES AND NAPKINS Plus Linens for the Buffet Tables.



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Hot Sandwiches with Side Salads. Concept #2

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ASSORTED VEGETABLE CRUDITE WITH DIPS

*Cauliflower and Broccoli Florets
Julienne Carrot and Cucumber Sticks
Red and Yellow Bell Peppers
Plus Seasonal Fresh Vegetables!*

*

ASSORTED CUT CHEESES WITH CRACKERS

*Aged Cheddar and Swiss Cheese
Sliced Pepperoni
Havarti with Dill
Smoked Mozzarella Cheese*

*

ASSORTED FRESH FRUIT DISPLAY

*Honeydews & Cantaloupes
Strawberries & Kiwi
Grapes and Sweet Pineapples
Plus Seasonal Fruit*

*

HOT SANDWICH SELECTION...Choice of any two selections!

*Grilled Chicken Pepperade.... Aged Black Angus Beef w/Gravy
Slow Roasted Turkey Supreme Meatballs Marinara
Mesquite Chicken BBQ Pulled Pork BBQ
Served with French Bread Rolls.*

*

DESSERTS...Included

Assorted Fresh Baked Cookies and Brownies

*

BEVERAGES...Included

Assorted Regular and Diet Soft Drinks Plus Bottled Water

*

CHOICE SALADS TO COMPLEMENT MENU (Optional additional charge)

**RED BLISS POTATO SALAD \$2.29*

**CAESAR SALAD RAMONO CHEESE \$2.49*

**CREAMY COLESLAW OR BROCCOLI SLAW \$2.29*

**PASTA SALAD WITH FRESH VEGETABLES \$2.29*

**SUMMER GREENS SALAD HOUSE VINAIGRETTE \$2.49*

**FRESH FRUIT SALAD (Always fresh cut in our Kitchen) \$2.49*

**MACARONI SALAD \$2.29*

**GREEK PASTA SALAD GORGONZOLA \$2.49*

**Homemade Soups also available upon Requests \$3.99 Person.*

CONCEPT #2 COSTS

Groups 36-50=\$947.50 plus \$18 person over 50.

For smaller groups of 26-35= \$7768.25 or 20-25 =\$598.75

Additional Side salads adds \$2.29-\$2.49 per person for each salad.

Add French Pastries to the Cookies and Brownies for \$2.49 per person.

***SERVICE CHARGE \$125 FOR STAFF TO SET UP, CLEAN UP & PICK UP THE NEXT DAY. STAFF TO STAY ON THE JOB WILL BE CHARGED AT \$35 PER HOUR OF SERVICE PER STAFF PERSON.
COSTS INCLUDE Biodegradable PLATES AND NAPKINS Plus Linens for the Buffet.***



55 PASCHALL ROAD Wilmington, DE 19803 302.652.1426 FAX: 302 482 1885

Entrée Buffet. CONCEPT #3

CHICKEN ENTRÉE OF YOUR CHOICE With Suggestions such as;

Chicken Kiev....Cream cheese, Butter Filling with Mushrooms.

Herb Stuffed Chicken SupremeBread Stuffing with Supreme Sauce

Chicken Pepperade....Grilled with Red & Yellow Bell Peppers, Italian Seasonings and Olive Oil.

Chicken stuffed with Spinach and Ricotta cheese Florentine Sauce.

Chicken Marsala...Sauteed in our Florio Dry Marsala Brown Sauce.

Chicken French Topped with our Lemon Shallot Butter Cream Sauce.

Chicken Stuffed with Grilled Summer Vegetables & Topped with our Creamy Leaks Sauce

Chicken Cordon Bleu.....Always a House Favorite.

Entrée #2

PASTA ENTREE

Choice of one of the Following:

****Baked Ziti with Meat Sauce.***

****Penne Pasta Marinara with cheese***

****Grilled Chicken Primavera with Zesty Cream Sauce***

****Our Triple cheese and meat Lasagna***

****Stuffed Shells with Triple cheese Marinara***

****Vegetarian Penne Pasta with Lots of Grilled Vegetables in a Buttery Marinara Sauce.***

Choice of Two Sides plus Rolls and Butter.

1. ROAST POTATOES WITH OLIVE OIL, SALT AND PEPPER

***2. COURSELY MASHED POTATOES WITH FLAVORING OF YOUR CHOICE
(HORSERADISH, CHEESE, SOUR CREAM, BUTTER, CHIVES, BACON, SALT & PEPPER ECT.)***

3. STUFFED POTATOES With Your Choice of Flavorings. See Above.

4. BOUANGERE POTATOES...WITH BEEF STOCK AND ONIONS

5. MUSHROOM RISOTTO with Chicken Stock and Seasonings. Adds \$.75 to final costs

6. GREEN BEAN MEDLEY IN OUR BASIL BUTTER SACUE

7. FRESH VEGETABLE MEDLEY Cooked on the Buffet ...Adds 1 Staff Person.

8. GRILLED SUMMER VEGETABLES WITH ASPARAGUS Adds \$1 to final costs.

Each additional side over two adds \$2.00 a person to the final costs.

Additional Entrée Suggestions available upon Requests.

CONCEPT #3 COSTS

Chicken and Pasta Entrée with two sides: Based on 36-50 \$1097.50 Additional Guests over 50 Charged at \$21 per person.

For smaller Groups of 26-35=\$855.75 or 20-25= \$673.75

Additional Options to Add Side Salad to the above entrée: \$2.49 Person

Cookies and Brownies for \$2.29 Person plus

Mini French Pastries with cookies and brownies for additional \$4.49 Person.

Assorted Cold beverages with softdrinks and Bottled water: \$3.50 Person.

***SERVICE CHARGE \$195 FOR STAFF TO SET UP, CLEAN UP & PICK UP THE NEXT DAY.
STAFF TO STAY ON THE JOB WILL BE CHARGED AT \$35 PER HOUR OF SERVICE PER STAFF PERSON.
COSTS INCLUDE Biodegradable PLATES AND NAPKINS Plus Linens for the Buffet.***



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Cold sandwiches and Hot Finger Food Hors d'oeuvres. #4

ASSORTED COLD BUFFET INCLUDES: Included
*

ASSORTED VEGETABLE CRUDITE WITH DIPS
Cauliflower and Broccoli Florets
Julienne Carrot and Cucumbers Sticks
Red and Yellow Bell Peppers
Plus Seasonal Fresh Vegetables!
*

ASSORTED CUT CHEESES WITH CRACKERS
Aged Cheddar and Swiss cheese
Sliced Pepperoni
Havarti with Dill
Smoked Mozzarella Cheese
*

ASSORTED FRESH FRUIT DISPLAY
Honeydews & Cantaloupes
Strawberries & Kiwi
Grapes and Sweet Pineapples
Plus Seasonal Fruit
*

PETITE CROISSANT SANDWICHES AND ROLL-UPS Included
A variety of all white meat Chicken and Tuna Salad
plus Roasted Turkey, Honey Ham, Roast Beef and Chicken Salad
Petite sandwiches cut in various shapes and sizes.
Plus Grilled Vegetarian Wraps.....
*

DESSERTS...Included
Assorted Fresh Baked Cookies and Brownies
*

BEVERAGES...Included
Assorted Regular and Diet Soft Drinks Plus Bottled Water
*

OPTIONAL SIDE FINGER FOOD TO COMPLEMENT THE MENU:
Priced by each Hors d'oeuvres Minimum quantity of 50

- *HOT ARTICHOKE SEAFOOD FONDUE \$3.50 w/ Sliced Baguettes
- *BABY MEATBALLS Madagascar \$2.25 for (3) or FILET OF BEEF WELLINGTON'S \$2.95 ea.
- *MUSHROOMS STUFFED WITH SPINACH AND RICOTTA CHEESE \$2.50 ea.
- *SESAME CHICKEN TENDERLOINS or MINI CHICKEN QUESADILLAS \$2.50 ea. w/ Honey Dijon sauce.
- *COCONUT CHICKEN FINGERS \$2.50 ea. w/Duck Sauce
- *JUMBO COCKTAIL SHRIMP...Cold \$2.75 ea. w/ Seafood Sauce
- *GREENERY'S RENOWNED PETITE CRAB BALLS \$2.75 ea. Cocktail Sauce
- *BROCCOLI & CHEDDAR IN BABY POTATO \$2.25 ea.

CONCEPT #4 COSTS

Groups 36-50=\$947.50 plus \$18 for each person over 50.
For smaller groups of 26-35= \$793.25 or 20-25 =\$625.75
Additional Finger food Items priced accordingly.

Add French Pastries to the Cookies and Brownies for \$2.49 per person.

SERVICE CHARGE \$125 FOR STAFF TO SET UP, CLEAN UP & PICK UP THE NEXT DAY. STAFF TO STAY ON THE JOB WILL BE CHARGED AT \$35 PER HOUR OF SERVICE PER STAFF PERSON.

COSTS INCLUDE Biodegradable PLATES AND NAPKINS Plus Linens for the Buffet.



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Snacks and Finger Food Hors d'oeuvres #5

ASSORTED COLD BUFFET INCLUDES: Included

*

ASSORTED VEGETABLE CRUDITE WITH DIPS

*Cauliflower and Broccoli Florets
Julienne Carrot and Cucumbers Sticks
Red and Yellow Bell Peppers
Plus Seasonal Fresh Vegetables!*

*

ASSORTED CUT CHEESES WITH CRACKERS

*Aged Cheddar and Swiss cheese
Sliced Pepperoni
Havarti with Dill
Smoked Mozzarella Cheese*

*

ASSORTED FRESH FRUIT DISPLAY

*Honeydews & Cantaloupes
Strawberries & Kiwi
Grapes and Sweet Pineapples
Plus Seasonal Fruit*

*

*Assorted SNACKS and Dips Such as;
Potato chips with Sour Cream Dip
Mixed Nuts Trail Mix
Nacho Chips with Salsa (Homemade)
Spinach DIP with sliced Baguettes*

DESSERTS...Included

Assorted Fresh Baked Cookies and Brownies

*

BEVERAGES...Included

Assorted Regular and Diet Soft Drinks Plus Bottled Water

*

OPTIONAL SIDE FINGER FOOD TO COMPLEMENT THE MENU:

Priced by each Hors d'oeuvres Minimum quantity of 50

****HOT ARTICHOKE SEAFOOD FONDUE \$3.50 w/ Sliced Baguettes***

****BABY MEATBALLS Madagascar \$2.25 for (3) or FILET OF BEEF WELLINGTON'S \$2.95 ea.***

****MUSHROOMS STUFFED WITH SPINACH AND RICOTTA CHEESE \$2.50 ea.***

****SESAME CHICKEN TENDERLOINS or MINI CHICKEN QUESADILLAS \$2.50 ea. w/ Honey Dijon sauce.***

****COCONUT CHICKEN FINGERS \$2.50 ea. w/Duck Sauce***

****JUMBO COCKTAIL SHRIMP...Cold \$2.75 ea. w/ Seafood Sauce***

****GREENERY'S RENOWNED PETITE CRAB BALLS \$2.75 ea. Cocktail Sauce***

****BROCCOLI & CHEDDAR IN BABY POTATO \$2.25 ea.***

CONCEPT #5 COSTS

Groups 36-50=\$785.50 plus \$15 person for each person over 50.

For smaller groups of 26-35= \$663.25 or 20-25 =\$535.75

Additional Finger food Items priced accordingly See List Above.

Add French Pastries to the Cookies and Brownies for \$2.49 per person.

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Concept #6
CONTINENTAL BREAKFAST

COFFEE, DECAFINATED COFFEE AND HOT TEA: Supplied by Funeral Parlor

BREAKFAST PASTRIES...A Medley of the Following: Included

1. Assorted Muffins...Blueberry, Corn, Banana Nut, Cinnamon Swirl,
Just to Name a Few!
2. Assorted Bagels...with Cream cheese, Butter and Jelly
3. Assorted Coffee Cakes...Daily variety
4. Fruit Danish, Cinnamon Buns and Sticky Buns

FRESH SLICED FRUIT IN OUR KITCHEN: Included
Cantaloupes, Honeydew, Sweet Pineapples, Grapes, Assorted Berries
Plus Seasonal variety of other Fruits to accent the Tray.

ASSORTED JUICES: Included
Orange Juice and Cranberry Juice
Assorted Juices by the Pitcher

A LA CARTE BREAKFAST OPTIONS:

Scrambled Eggs with Butter: \$7.95 Person...Western Scramble: \$7.95 Person
Breakfast Sandwich: \$8.95 each (Eggs, Meat and Cheese on choice of Bread or Bagel)
Home Fried Potatoes: \$4.95 Person...Side of Bacon or Sausage: \$6.95 Person

CONCEPT #6 COSTS

Groups 36-50=\$697.50 plus \$13 for each person over 50.

For smaller groups of 26-35= \$593.25 or 20-25 =\$473.75

Additional A La Carte Breakfast items available upon requests or choose from our A La Carte Breakfast Options above.

SERVICE CHARGE \$125 FOR STAFF TO SET UP, CLEAN UP & PICK UP THE NEXT DAY. STAFF TO STAY ON THE JOB WILL BE CHARGED AT \$35 PER HOUR OF SERVICE PER STAFF PERSON.

**COSTS INCLUDE Biodegradable PLATES AND NAPKINS
PLUS LINENS FOR BUFFET**

***Thank you for considering,
The Greenery caterers***

Craig Trostle

craig@greenerycaterers.com

302 472 chef (2433)