



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

COLD MENU CONCEPT #1

ASSORTED COLD BUFFET INCLUDES: Cold Hors d'oeuvres 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 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 Includes

Cold Hors d'oeuvres, Sandwich Medley, Cookies/Brownies & Cold Beverages.

Groups 36-50=\$997.50 plus \$19 person over 50.

For smaller groups of 26-35= \$837.95 or 20-25 =\$623.75

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

Add French Pastries to the Cookies and Brownies for \$2.49 per person.
SERVICE CHARGE \$150 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.

Hot Sandwiches with Side Salads. Concept #2

Cold Hors d'oeuvres Includes

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 Includes

Cold Hors d'oeuvres, Hot Sandwich Medley, Cookies/Brownies and Cold Beverages

Groups 36-50=\$997.50 plus \$19 person over 50.

For smaller groups of 26-35= \$837.95 or 20-25 =\$623.75

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

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

SERVICE CHARGE \$150 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.

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...Sautéed in our Florio Dry Marsala Brown Sauce.

Chicken French Topped with our Lemon Shallot Butter Cream Sauce.

Italian Chicken Greenery Style with Peppered Ham, Salami and Provolone cheese & Marinara 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. **WILD RICE PILAF** Seasoned with Red and Yellow Bell Peppers
6. **GREEN BEAN MEDLEY IN OUR BASIL BUTTER SACUE**
7. **FRESH VEGETABLE MEDLEY** Cooked on the Buffet
8. **GRILLED SUMMER VEGETABLES WITH ASPARAGUS** Adds \$2 to final costs.
Each additional side over two adds \$2.50 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.

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

SERVICE CHARGE \$175 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.

PRICES SUBJECT TO CHANGE SO PLEASE ASK FOR CURRENT QUOTE FROM THE GREENERY CATERERS

Phone: 302 472 CHEF (2433) or Email: Craig@greenerycaterers.com