

CATERING BUFFET MENU

PASTA SELECTION

(Select 1)

PENNE ALLA VODKA

BAKED ZITI

PENNE ARRABBIATA

TRI-COLORED
TORTELLINI ALFREDO

GNOCCHI WITH BROWN
BUTTER & PARMIGIANO SAUCE

RICOTTA STUFFED SHELLS

ENTRÉE SELECTIONS

(Select 2)

CHICKEN FLORENTINE
*roasted red peppers, wild
mushrooms, spinach, mornay sauce*

HERB CRUSTED COD
+ \$3

PETITE LOIN OF BEEF
Au jus

CHICKEN MARSALA
imported and domestic mushrooms

BROWN SUGAR & MUSTARD GLAZED
HAM

ITALIAN SAUSAGE
roasted peppers & onions

CHICKEN PICCATA
lemon-butter caper sauce

ROASTED PORCHETTA
*apple stuffing & zesty mustard-cider
gravy*

BREADED CHICKEN TENDERS

CHICKEN PARMIGIANA

HONEY-GLAZED HAM
pineapple chutney

GRC HOMEMADE MEATBALLS
marinara

JAIL ISLAND SALMON
beurre blanc
+ \$5

ROASTED LOIN OF PORK
dijon cream sauce



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ACCOMPANIMENTS

(Select 2)

CAESAR SALAD

GREEN BEANS ALMONDINE

AU GRATIN POTATOES +\$1

GREEN RIDGE CLUB
HOUSE SALAD

ROASTED BROCCOLI
w/CITRUS BUTTER

SEASONAL MIXED VEGETABLE
MEDLEY

GINGER ROASTED
CARROTS

ROASTED RED
BLISS POTATOES

GARLIC MASHED
POTATOES

PETITE CORN ON THE COB

\$17.95/per person

For delivery and setup options, please consult your Event Director.

Please place all catering pick-up orders at least 5 days in advance

Service Charge and Sales Tax and Delivery Fees

All food is subject to 6% sales tax.

Payment

Full payment is due upon ordering

Delivery

Delivery fee within 15 miles \$50; within 25 miles \$75