

# Greenhouse CATERING

603-889-8022

## Barbecue Selections



*(Feel free to Mix and Match, additional Salad & Dessert Options listed below)*

### FAMILY BARBECUE

9.95

Hot Dogs and Hamburgers, Rolls, Condiments: Ketchup, Mustard, Relish  
Tossed Green Salad with sliced cucumbers, cherry tomatoes, shredded carrot  
Balsamic Vinaigrette Dressing  
Homemade Baked Beans  
Potato Chips  
Iced Watermelon Wedges (Add Homemade Strawberry Shortcake for \$1.50/pp)

### CHICKEN BARBECUE

11.95

Barbecued Chicken Quarters  
Tossed Green Seasonal Salad with sliced cucumbers, cherry tomatoes, shredded carrot  
Balsamic Vinaigrette Dressing  
Freshly baked Country Rolls and Whipped Butter  
Baked Beans  
Homemade Potato Salad  
Iced Watermelon Wedges

### BACKYARD BARBECUE

14.95

Grilled Sweet Italian Sausage with Peppers & Onions, Rolls  
Barbecued Chicken Quarters or Cilantro marinated Chicken Breast Kabobs  
Teriyaki marinated Sirloin of Beef Kabobs with Onion  
Tossed Green Seasonal Salad with sliced cucumbers, cherry tomatoes, shredded carrot  
Balsamic Vinaigrette Dressing  
Baked Beans  
Homemade Potato Salad  
Iced Watermelon Wedges

BARBECUED LONDON BROIL 14.95

Sliced London Broil marinated in olive oil, Teriyaki Sauce, Worcestershire, white wine, sherry, garlic and onions, served with a Mushroom Bordelaise Sauce  
Tossed Green Seasonal Salad with sliced cucumbers, cherry tomatoes, shredded carrot  
Balsamic Vinaigrette Dressing  
Freshly baked Country Rolls and Whipped Butter  
Homemade Potato Salad  
Tri Color Pasta Salad with Julienne of Vegetables, tossed with Parmesan Vinaigrette  
Iced Watermelon Wedges

MIXED GRILL BARBECUE 16.95

Marinated Sirloin of Beef Kabobs with onion and tomato  
Cilantro Marinated Chicken Kabobs with Peppers and onion – OR – Barbecued Chicken Quarters  
Juicy Barbecued Baby Back Ribs  
Tossed Green Seasonal Salad with sliced cucumbers, cherry tomatoes, shredded carrot  
Balsamic Vinaigrette Dressing  
Freshly baked Country Rolls and Whipped Butter  
Homemade Potato Salad  
Iced Watermelon Wedges

THE LUAU 17.95

Carved Sweet and Sour Center Cut Pork Loin  
Teriyaki Sirloin of Beef Brochettes with Onion and tomato  
Grilled Chicken Hawaiian Brochettes with fresh Pineapple  
Polynesian Stir fried Rice with carrots, celery, peas, and Hoisin Sauce  
Sautéed Vegetables  
Snow Peas, Broccoli Florets, Red Pepper, Bok Choy, Bean sprouts, Teriyaki Sauce  
Chilled Vanilla Bean Mousse with Pineapple and Toasted Coconut  
Served with Macadamia Pound Cake

BARBECUE DINNER BUFFET 19.95

New England Clam Chowder  
Grilled Marinated Chicken Kabobs  
New York Sirloin of Beef Kabobs  
Juicy Barbecued Baby Back Ribs  
Tossed Green Seasonal Salad with sliced cucumbers, cherry tomatoes, shredded carrot  
Balsamic Vinaigrette Dressing  
Freshly baked Country Rolls and Whipped Butter  
Homemade Potato Salad  
Grilled Marinated Summer Vegetables  
Strawberry Shortcake

GRILLED SEAFOOD BARBECUE 21.95

New England Clam Chowder or our famous Cajun Clam Chowder  
Choose Three: Marinated Shrimp Skewers with Olive oil, garlic, lemon, fresh Rosemary  
Pepper Crusted Salmon medallions with Sundried Tomato Cream Sauce  
Grilled Marinated Swordfish with Garlic Herb Butter  
New York Sirloin Kabobs with Tomato & Onion  
Wild Rice Medley with Julienne of Vegetables  
Iced Watermelon Wedges

### Add a Dessert to your BBQ Entree

Fresh Strawberry Shortcake with Homemade Shortcake and Whipped Cream	1.50
Fresh Fruit Brochettes Display with fresh Mint	1.50
Honeydew melon, Cantaloupe, Golden Pineapple, Strawberry	
Homemade Brownies & Cookies	1.00

### Beverages

Choose two ~ Iced Tea, Soda, Lemonade, Coffee	1.35
(includes ICE for chilling + serving, pitchers, and clear plastic glassware)	

### Accompaniments and Options

Seasonal Tossed Green Salad	
With cherry tomatoes, sliced cucumber, sliced mushrooms	
Mixed Mesclaine Greens	
Sun Dried Tomato Vinaigrette Dressing	
Traditional Caesar Salad with Homemade Garlic Croutons	
Creamy Caesar Dressing and freshly grated Imported Parmesan Cheese	
Homemade Red Bliss Potato Salad or White Potato Salad	
Zesty Homemade Cole Slaw	
Tri Colored Pasta Salad with Julienne of Vegetable, Parmesan Dressing and fresh Basil	
Roasted Corn Summer Salad with Julienne of Red Pepper	
Sliced Garden Tomatoes layered with sliced Fresh Mozzarella Cheese & Basil	
Drizzled with Olive Oil and Balsamic Vinegar	
Pencil Asparagus Bundles tied with Leek	
Drizzled with Balsamic Vinaigrette, served chilled, garnished with sun ripened cherry tomatoes, roasted red peppers, onion, Balsamic, Olive Oil, Salt and Pepper	
Grilled Marinated Vegetables:	
Zucchini, Summer Squash, Red Onion, Red Pepper, Skinless Eggplant	
Couscous with Scallion, chopped fresh parsley and Brunoise of carrot, celery and leek	
Wild Rice Medley with Julienne of Vegetable	

### Barbecues Include

Sturdy Cream color plates, flatware, napkins, white linen tablecloths for the Buffet  
Artful Buffet presentation, Pewter Chaffing Dishes, Salad Bowls, Sterno, Serving utensils  
Food refuse removed by caterer

*Service Charge and 9% NH Tax will be added*

### **Mix and Match Barbecues**

Create your own Barbecue according to your preferences

Please call for crowd pleasing menu suggestions and a quote for your occasion!

**Greenhouse Catering, 452 Amherst Street, Nashua NH 03063**

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## New England Lobster and Clam Bakes



### STEAMED LOBSTER

Market Price

New England Clam Chowder  
Steamed 1 1/4 lb Maine Lobster, drawn butter  
Homemade Potato Salad  
Zesty Cole Slaw  
Country Baked Rolls and Whipped Butter  
Iced Watermelon

### LOBSTER AND CLAMS

Market Price

New England Clam Chowder  
Steamed 1/14 lb Maine Lobster, drawn butter  
Steamed Clams with Broth  
Homemade Potato Salad  
Zesty Cole Slaw  
Country Baked Rolls and Whipped Butter  
Iced Watermelon

### LOBSTER ~ CLAMS ~ CHICKEN

Market Price

New England Clam Chowder  
Steamed 1 1/4 lb Maine Lobster, drawn butter  
Steamed Clams with Broth  
Cilantro Marinated Chicken Kabobs with Onion & Pepper  
Homemade Potato Salad  
Zesty Cole Slaw  
Country Baked Rolls and Whipped Butter

Iced Watermelon

## THE ULTIMATE CLAM AND LOBSTER BAKE

Market Price

Tossed Green Garden Salad, Balsamic Dressing,  
Country Baked Rolls and Whipped Butter  
New England Clam Chowder  
Steamed 1 1/4 lb Maine Lobster, drawn butter  
Steamed Clams with Broth  
Marinated Sirloin of Beef Kabobs with Onion & Tomato  
Barbecued Chicken Quarters OR Marinated Chicken Kabobs  
Homemade Potato Salad  
Fresh Strawberry Short Cake with Whipped Cream

## ACCOMPANIMENTS AND SALAD OPTIONS

Seasonal Tossed Green Garden Salad,  
with cherry tomatoes, sliced cucumber, shredded carrot  
Mixed Mescaline Greens, with *Balsamic Vinaigrette Dressing*  
Traditional Caesar Salad with Homemade Garlic Croutons  
*Creamy Caesar Dressing and freshly grated Imported Parmesan Cheese*  
Homemade Red Bliss Potato Salad or White Potato Salad  
Zesty Homemade Cole Slaw  
Tri Colored Pasta Salad with Julienne of Vegetable, Parmesan Dressing and fresh Basil  
Roasted Corn Summer Salad *with Julienne of Red Pepper*  
  
Sliced Garden Tomatoes layered with sliced Fresh Mozzarella Cheese & Basil  
*Drizzled with Olive Oil and Balsamic Vinegar*  
  
Pencil Asparagus Bundles tied with Leek , *drizzled with Balsamic Vinaigrette, served chilled, garnished with sun ripened, cherry tomatoes, roasted red peppers, onion, Balsamic, Olive Oil*  
Grilled Marinated Vegetables:  
*Zucchini, Summer Squash, Red Onion, Red Pepper, Skinless Eggplant*  
*Couscous with Scallion, chopped fresh parsley and Brunoise of carrot, celery and leek*  
Wilde Rice Medley with Julienne of Vegetable

Continued ~

9% NH Tax and Service Fee will be added

Host provides

Buffet Tables, Guest Tables, Chairs,  
Running Water (hose), Trash barrels

Greenhouse Catering provides

Cooking on premises using our Barbecue Grill, all cooking equipment  
Sturdy cream color disposable plates, flatware, napkins,  
Pewter Chaffing Dishes, Pewter Salad Bowls  
White Buffet Linens  
Food refuse removed by Caterer

Please call for crowd pleasing suggestions and a quote for your occasion!

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