



Mezzanine at The Greenery

Pricing

Plated Dinner - \$80

Buffet Dinner - \$110

Family Style - \$110

Composed Plates - \$130

APPETIZERS

STATIONARY

House Grazing Board

*Assorted Cheese . Cured Meats . Seasonal Vegetables . Honey . Mustard
Housemade Dip . Fresh and Dried Fruit . Crackers & House Bread*

PASSED (Choose 4)

Bacon Wrapped Scallops

Jumbo Scallop . Hardwood Bacon . S&P

Bruschetta on Crostini

Boursin . Roma Tomato . Micro Basil

Korean Meatballs

Gochujang . Ginger . Scallion

Cranberry and Brie Tartlet

Phyllo . Cranberry Jam . Candied Nuts

Maryland Crab Cake

Lump Crab . House Bread Crumb . Spicy Remoulade

Asian Pork Belly

Crisp Pork Belly . Asian Glaze . Sesame . House Pickle

Butternut Squash Arancini

Butternut Squash Risotto . Panko . Saffron Aioli

Southern Fried Chicken and Waffle

Buttermilk Fried Chicken . Cardamom Waffle . Local Maple

Chipotle Pork Tostada

Fried Corn Tostada . Achiote . Avocado Lime Mousse . Pickled Red Onion

Sausage Stuffed Mushrooms

Challah and Sausage Stuffing . Panko

Twice Baked New Potato

Chorizo . Aged Cheddar . Sour Cream . Chive

Coconut Shrimp

Sweet Thai Chili Sauce

FIRST COURSE

(Choose 1)

Citrus Spinach Salad

*Mixed Greens . Baby Spinach . Citrus Fruit . Shaved Fennel
Pickled Red Onion . Citrus Blush Vinaigrette*

Roasted Root and Arugula Salad

*Mixed Greens . Arugula . Roasted Seasonal Root Vegetables . Goat Cheese
Candied Walnuts . Dried Cranberries . Maple Vinaigrette*

Butternut Squash Soup

Crème Fraîche . Pumpkin Oil . Toasted Peppitas

Creamy Tomato Soup

Roasted Tomato . Cream . Basil Oil

Farmers Garden Salad

Mixed Greens . Seasonal Vegetables . White Balsamic Vinaigrette



COMPOSED PLATES

(Choose 2)

*Our team has worked to create these composed plates to share with your guests.
We have made these choices with intention, and as for no changed or substitutions.*

Pan Seared Crispy Duck Breast

Wild Rice . Caramelized Apple . Butternut Squash . Brussels

Dry Aged New York Strip

Whipped Yukon Gold Potato . Truffle Salt . Sauteed Asparagus Tip

Bone In Pork Chop

Farro . Roasted Malibu Carrot . Blueberry Demi

Fall Chilean Sea Bass

Chorizo Risotto . Asparagus . Tomato Relish

Mediterranean Chicken

*Statler Chicken . Spinach . Sundried Tomatoes
Wild Rice . Grilled Broccolini . Fire Roasted Red Pepper*

Center Cut Ribeye

Smashed Crispy Potatoes . Chimichurri . Sauteed Tuscan Kale

Pork Osso Bucco

Creamy Polenta . Braised Vegetables . Gremolata

Cedar Plank Salmon

Barley . Haricot Verts . Blackberry Reduction

Carribbean Jerk Blue Fin Tuna

Roasted Mango Puree . Black Rice . Green Bean . Snap Pea

VEGETARIAN (Choose 1)

Moroccan Stuffed Sweet Potato

Chickpeas . Apples . Garlic . Torn Herbs . Smoked Yogurt

Char-Grilled Cauliflower

*Crisp Chickpeas . Roasted Golden Beet . Goat Cheese
Radish . Green Goddess Dressing*

Winter Farro Bowl

Italian Farro . Kale . Calimyrna Figs . Goat Cheese . Maple Mustard Vinaigrette

~or~

MAIN COURSE

PROTIEN (Choose 2)

Beef Tenderloin Filet

Garlic and Herb Compound Butter

Korean Short Rib

Tamari Reduction

Pan Seared Salmon

Citrus Compound Butter

Grilled Swordfish

Pineapple Salsa

Basil and Mozzarella Stuffed Chicken

Challah and Mozzarella Stuffing

Peruvian Chicken

Creamy Salsa Verde

Chicken Piccata

Lemon Caper Sauce

Frenched Bone-In Pork Chop

House Veal Demi

SIDE ONE (Choose 1)

White Wine Risotto

Whipped Garlic Potatoes

Herb Roasted Potatoes

House Blend Wild Rice

SIDE TWO (Choose 1)

French Green Beans with Shallots

Roasted Green Top Malibu Carrots

Roasted Root Vegetables

VEGETARIAN (Choose 1)

Butternut Squash Ravioli

*Roasted Delicata Squash .
Sage Brown Butter*

Wild Mushroom Ravioli

*Roasted Forest Mushrooms .
Creamy Marsala Sauce*

Coconut Curried Vegetables

*Roasted Vegetables . Basmati Rice .
Yellow Coconut Curry*

ADD ONS

Pricing Per Person

DESSERT

Mini Desserts (2pp) - \$6.25

*Classic Petite Cupcake . Cannoli . Whoopie Pie . Petite Cheesecake . Key Lime Bite
Cookies . Bars . Oatmeal Cream Sandwich Cookie . Confetti Sandwich Cookie
Mini Panna Cotta . S'mores Bite . Lemon Tart Bite . Paloma Tartlet*

Signature Donuts - \$4.25

*Lemon Blueberry . Sprinkled Fun-Fetti . Chocolate Coconut . Old Fashioned
Fruity Pebble . Strawberry Buttercrunch . Cookies and Cream . Cannoli
Chocolate Buttercrunch . Apple Cider . Samoa . Red Velvet . Maple Bacon*

Signature Cupcakes - \$6.25

*Apple Pie . Lime in the Coconut . Triple Berry . Samoa
Lemon Meringue . Chocolate Covered Strawberry*



LATE NIGHT SNACKS

Handmade Soft Pretzels - \$5

Slab Pizza (Cheese . Three Meat) - \$6

House Popcorn - \$5

Buffalo Chicken Wonton - \$4.75

BAR SERVICES

Basic Mixer Package - \$10/pp

*Coke . Diet Coke . Ginger-Ale . Club Soda . Tonic Water
Cranberry Juice . Pineapple Juice . Lemons & Limes . Ice*

Signature Mixer Package - \$15/pp

*Basic Mixer Package . Mixers and Garnish for 2 Signature Cocktails
(Couples Choice . Limited Amounts)*

Please Note: Service charges are not included.

**Cost typically ranges from \$4k - \$8k depending on
service style, menu selections, and guest count.**

