

A la Carte Catering

M • E • N • U

Green Ridge Club

Half and Full Trays - Pasta

Marinara	15.	30.
Garlic and Broccoli	20.	35.
Alfredo	20.	35.
Vegetable Primavera	20.	35.
Meat	20.	35.
Cheese Lasagna	25.	50.
Meat Lasagna	30.	60.
Stuffed Shells w/ Ricotta	25.	50.
Four Cheese Baked Pasta	25.	50.

Half and Full Trays – Salads

Chicken Caesar	25.	40.
Caesar Salad	20.	35.
Green Ridge Field Greens	20.	35.

Half and Full Trays – Entrees

Chicken Scampi	25.	45.
Picatta with Mushrooms	25.	45.
Tomato Basil Chicken Sauté	25.	45.
White Wine, Lemon, Capers	25.	45.
Chicken Cacciatore	25.	45.
Meatballs in Sauce	25.	45.
Sausage & Peppers	25.	45.
Brown Sugar Glazed Ham	25.	45.

Half and Full Trays - Vegetables

Baked Broccoli Casserole	25.	45.
Herbed Romano Beans	20.	40.
Roasted Brussel Sprouts	20.	40.
Carrot, Broccoli, and Peppers	20.	40.
Roasted Broccoli with Garlic	20.	40.
Glazed Baby Carrots	20.	40.

Half and Full Trays - Potatoes

Roasted Garlic Mashed	20.	40.
Au Gratin	20.	40.
Roasted Red Potatoes	20.	40.
Mini Pierogis with Onions	20.	40.
Yukon Gold Mashed	20.	40.
Rice Pilaf with Toasted Orzo	20.	40.

Chicken Parmesan	25.	45.
Marsala with Mushrooms	25.	45.
Roasted Italian Style Thighs	25.	45.
Breaded Chicken Tenders	25.	45.
Prosciutto & Provolone Stuffed	30.	60.
Roast Beef with Gravy	25.	45.
Pigs n' Blanket	30.	60.
House Seasoned Porketta	25.	45.