

A la Carte Catering

M • E • N • U

Green Ridge Club

Half and Full Trays - Pasta

Marinara	20.	35.
Garlic and Broccoli	20.	35.
Alfredo	25.	45.
Vegetable Primavera	20.	35.
Meat	30.	50.
Cheese Lasagna	35.	60.
Meat Lasagna	40.	70.
Stuffed Shells w/ Ricotta	35.	60.
Four Cheese Baked Pasta	30.	50.

Half and Full Trays – Salads

Chicken Caesar	30.	55.
Caesar Salad	25.	45.
Green Ridge Field Greens	25.	45.

Half and Full Trays – Entrees

Chicken Scampi	35.	65.
Picatta with Mushrooms	35.	65.
Tomato Basil Chicken Sauté	35.	65.
White Wine, Lemon, Capers	35.	65.
Chicken Cacciatore	35.	65.
Meatballs in Sauce	35.	65.
Sausage & Peppers	32.	60.
Brown Sugar Glazed Ham	35.	65.

Half and Full Trays - Vegetables

Baked Broccoli Casserole	30.	50.
Herbed Romano Beans	26.	42.
Roasted Brussel Sprouts	26.	42.
Carrot, Broccoli, and Peppers	26.	42.
Roasted Broccoli with Garlic	26.	42.
Glazed Baby Carrots	26.	42.

Half and Full Trays - Potatoes

Roasted Garlic Mashed	30.	60.
Au Gratin	25.	50.
Roasted Red Potatoes	20.	40.
Mini Pierogis with Onions	40.	70.
Yukon Gold Mashed	30.	60.
Rice Pilaf with Toasted Orzo	20.	40.

Chicken Parmesan	35.	65.
Marsala with Mushrooms	35.	65.
Roasted Italian Style Thighs	25.	45.
Breaded Chicken Tenders	30.	60.
Prosciutto & Provolone Stuffed	35.	65.
Roast Beef with Gravy	35.	65.
House Made Pigs n' Blanket	35.	70.
House Seasoned Porketta	35.	65.