

GREEN LAND

C A F É

Lunch Catering Menu

Gourmet Sandwich Platter Option

Choice of 4 at \$9.75 per person

Turkey BLT Wrap

roasted turkey, apple wood smoked bacon, lettuce, tomato, pesto mayonnaise

California Turkey

roasted turkey, avocado, honey mustard crumbled blue cheese, tomato, lettuce, focaccia roll

Grilled Chicken Breast

honey mustard, fresh mozzarella, lettuce, tomato, focaccia roll

Smoked Gouda and Prosciutto

shaved red onion, tomato, pesto, focaccia roll

Muffuletta Wrap

Genoa salami, prosciutto, provolone, lettuce, tomato, olive relish

Portobello Wrap (V)

caramelized onion, roasted red pepper, provolone, lettuce, tomato, pesto

Add a Cup of Soup

\$2.25 per person

Choice of one:

New England Clam Chowder

fresh Ipswich clams, apple cider bacon

Chilled Sweet Pea and Mint (V/G)

truffled crème fraîche

Green Land Soup of the Day

Appetizers/Tapas

Shrimp Cocktail

house made cocktail sauce, fresh lemon

\$30 per dozen

Crab Cakes

dill remoulade

\$36 per dozen

Mushroom Bruschetta

honey, sage, and yellow bell pepper on house made crostini

\$15 per dozen

Sliced Herbed Beef Tenderloin

onion jam, herbed cream cheese on crostini

\$28 per dozen

Vegetable Crudité

red pepper aioli

\$2.50 per person

Roasted Artichoke and Fontina Cheese Fondue

served on toast points

\$3 per person

Fried Chicken Wings

smoked honey or atomic habanero hot sauce

\$18 per dozen

Imported Mixed Cheese and Cured Meat Platter

\$8 per person

Grilled Flatbreads

\$15 per Flatbread

Wild Mushroom (V)

Vermont goat cheese and truffle honey

Chimichurri and Duck

roasted onion puree, blue cheese

Grilled Eggplant Margarita (V)

tomatoes, fresh mozzarella, basil, roasted garlic

Hot Station

Prices shown are per tray. One tray serves 25-30 adults.

Wild Mushroom and Asparagus Fettuccini (V)

porcini broth, fresh chives, shaved parmesan

\$165

Fettuccini Carbonara

bacon, sweet peas, fresh cream, farmer's egg, and pecorino romano

\$130

Crispy Chicken Tenders

tangy potato salad or roasted potatoes, honey mustard

\$125

Salads

Local Spring Mix (V/G)

cucumber, tomato, crispy carrots, balsamic-citrus vinaigrette

\$35 per bowl

Caesar Salad

crisp romaine, white anchovy fillets, garlic croutons, traditional dressing

\$30 per bowl

Baby Arugula (V/G)

dried bing cherries, goat cheese, walnuts, honey and sherry vinaigrette

\$40 per bowl

Desserts

All with choice of freshly brewed coffee, decaf or tea.

Seasonal Bread Pudding \$6 per slice

Seasonal Cheesecake \$6 per slice

Large Fruit Salad Bowl \$4 per person

We can customize a menu of your choice. Just Ask!