



as we have for the last eleven years, green continues to be committed to be locally minded sustainable & organic whenever possible. our menus change daily based on what is in season & available made fresh for you.

please note all disposables are biodegradable

farm & purveyor list available upon request as well as all natural & organic beverage options & non disposable settings

basic price breakdown:

breakfast: \$25/pp
lunch: \$33/pp
dinner: \$35/pp

breakfast/lunch combo: \$45/pp
breakfast/lunch combo w/sandwiches: \$40/pp
breakfast/lunch/dinner: \$70/pp

breakfast:

la colombe coffee & mighty leaf teas
fresh squeezed orange juice
fresh fruit salad
assorted organic yogurts & granola
french pastries with preserves
assorted bagels with cream cheese
warm egg dish: vegetable frittata, quiche, omellette, scrambled or breakfast burrito

per person \$25.00

additional platter options:

- * wild atlantic lox served with red onions, cucumbers & tomatoes \$3.75/pp
- * tuscan platter served with cheese, charcuterie, toast, butter, preserves & honey \$8/pp
- * choice of pork, turkey or vegetarian sausage/bacon \$2.25 pp
- * stone ground oatmeal with ambrosia honey & dried nuts \$2.75 pp
- * hard boiled eggs with sliced bread & fresh butter \$2.50 pp
- * home fried potatoes \$2/pp

upon request we can also offer:

- * onsite barista service
- * smoothie & fresh juice station
- * onsite chef for custom omellette & egg dishes



lunch:

our set up is consistent daily but contents change based on season and product availability. Lunch set up includes: **GREENS, VEGETABLES, HEARTY GRAIN SALAD, MEAT ENTREE, FISH ENTREE, DESSERT**

lunch sample menu one:

greens

wild arugula with blueberry vinaigrette

vegetables

roasted fennel, portabella mushrooms & brussel sprouts

hearty salads

rigatoni pasta with grape tomatoes, asparagus, goat cheese pesto & italian parsley

hot meat entrée

flank steak with roasted heirloom potatoes & leeks

hot fish entrée

striped bass with radishes, heirloom cherry tomatoes, shaved onion & italian parsley

dessert

flourless chocolate brownies

lunch sample menu two:

greens

mesclun with honey lemon vinaigrette

vegetables

roasted sunchokes & heirloom cauliflower & heirloom carrots

hearty salads

french lentil salad with roasted corn, vegetables brunoise, & cilantro

hot meat entrée

lemon & herb roasted chicken breast with roasted fingerling potatoes & fennel

hot fish entrée

swordfish with shaved celery, onions, tomatoes, capers & cilantro

dessert

flourless chocolate brownies

per person \$33.00 OR breakfast & lunch combo \$45.00

assorted sandwiches can be substituted for meat & fish entree:

- * herb turkey breast w/vermont cheddar, marinated tomatoes, mixed greens & dijon
- * roasted free-range chicken breast w/cave aged gruyere, marinated tomatoes, zucchini, mixed greens & red pepper aioli
- * black forrest ham w/manchego, marinated tomatoes, mixed greens & dijon
- * vegetarian w/roasted portabello, peppers, zucchini, manchego & dijon
- * vegetarian w/mozzarella, marinated tomatoes, roasted peppers, basil & olive oil
- * vegetarian w/roasted tomatoes, zucchini, leeks & goat cheese

per person \$25.00 or \$40.00 including with breakfast



brunch:

menu option 1

\$40 per person

mixed greens with house made dressing
assorted pastries & croissants, served with butter & jam
fruit salad served with plain organic yogurt, granola & honey
warm egg dish (choice of one: burritos, frittata, quiche, scrambled or omelets)
pasta salad **or** rice salad dish
free-range chicken **or** flank steak dish, served HOT with accompaniments
assorted homemade cookies
fresh squeezed orange juice
la columbe coffee & assorted mighty leaf teas

menu option 2

\$45 per person

mixed greens with house made dressing
assorted pastries & croissants, served with butter & jam
fruit salad served with plain organic yogurt, granola & honey
warm egg dish (choice of one: burritos, frittata, quiche, scrambled or omelets)
roasted red bliss potatoes
choice of premium pork **or** turkey bacon **or** sausage
pasta salad **or** rice salad dish
free range chicken **or** flank steak dish, served HOT with accompaniments
assorted cookies
fresh squeezed orange juice
coffee & assorted mighty leaf teas

menu option 3:

\$55 per person

mixed greens with house made dressing
assorted pastries & croissants, served with butter & jam
fruit salad served with plain organic yogurt, granola & honey
warm egg dish (choice of one: burritos, frittata, quiche, scrambled or omelets)
roasted red bliss potatoes
pasta salad **or** rice salad dish
beef tenderloin dish, served HOT with accompaniments
crab cakes, served HOT with fresh herb aioli
bagel & lox platter served with cream cheese, cucumber, red onion & tomato
chocolate flourless brownies
fresh squeezed orange juice
coffee & assorted mighty leaf teas



dinner:

our set up is consistent daily but contents change based on season and product availability. Lunch set up includes: **GREENS, VEGETABLES, HEARTY GRAIN SALAD, MEAT ENTREE, FISH ENTREE, DESSERT**

dinner sample menu one:

greens

mesclun & endives with balsamic vinaigrette

vegetables

lightly poached carrots, brussel sprouts & fresh mint

hearty salads

fusilli pasta with asparagus, fresh mozzarella & roasted red pepper pesto

hot meat entrée

leg of lamb with herbs, heirloom potatoes & shallots

hot fish entrée

striped bass with braised artichokes, asparagus & kalamata olives

dessert

coffee chocolate cake

per person \$35.00 OR breakfast, lunch & dinner combo \$70.00

additions or alternative options:

- * artisanal cheese & charcuterie platters
- * soup of the day
- * tofu or seitan dish
- * hors d'oeuvres (please ask for separate menu options & pricing)
- * crudité & aioli
- * tortilla chips & house made guacamole

dinner sample menu two:

greens

baby arugula & frisse with strawberry vinaigrette

vegetables

roasted sweet potatoes with cilantro & lime juice

hearty salads

garbanzo bean salad with sweet peppers, grape tomatoes, asparagus, shitake mushrooms & cilantro pesto

hot meat entrée

pan seared grass fed beef flank steak with roasted shallots & peppers

hot fish entrée

ahi tuna with brussel sprouts & pearl onions

dessert

raspberry buttermilk cake



snacks:

includes 2 savory & 2 sweet
per person \$15

- *mini sandwiches
- *crudite & aioli
- *blue corn chips & guacamole or salsa
- *mini quesadillas
- *fruit platter
- *health bars
- *kettle chips
- *homemade cookies
- *flourless brownies
- *dried fruit & mixed nuts

beverages:

basic package: assorted canned sodas & poland spring bottled water
per person \$4.50

premium beverages: sparkling flavored pelligrino, flat & sparkling lurisia water, boxed coco water & assorted honest teas
per person \$8.00

extra coffee or tea
per person \$2.50

terms & delivery:

we extend a 10% discount on the cost of food with cash payment.

we cater seven days a week and accommodate early morning deliveries. weekend orders should be placed by 4pm on friday. we require a minimum of eight guests per delivery. all orders for the following day must be confirmed by 4pm the day prior. any previously confirmed order that is cancelled after 4pm is subject to a 25% cancellation fee.

delivery:

\$75 for all day service below 44th street. \$105 for all day service above 44th street. \$135 all day service above 96th street or in outer boroughs ½ hour from downtown. service outside of manhattan is available. hourly rates start at \$55 per hour to and from location; price is determined by location.

payments:

we require COD for all new clients until credit is established. we accept both corporate and personal checks, cash, visa, mastercard and american express.