



# Mezzanine at The Greenery

## Pricing

*Plated Dinner - \$80*

*Buffet Dinner - \$110*

*Family Style - \$110*

*Composed Plates- \$120*

## 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, All First Courses Served with House Artisan Bread)

#### 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*

#### Farmers Garden Salad

*Mixed Greens . Seasonal Vegetables . White Balsamic Vinaigrette*

#### Butternut Squash Soup

*Creme Fraiche . Pumpkin Oil . Toasted Peppitas*

#### Creamy Tomato Soup

*Roasted Tomato . Cream . Basil Oil*



## MAIN COURSE

### PROTEIN (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*

~ or ~

## 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 ask for no changes or substitutions.*

#### Pan Seared Crispy Duck Breast

*Wild Rice . Caramelized Apple . Butternut Squash . Brussels*

#### Mediterranean Chicken

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

#### Dry Aged New York Strip

*Whipped Yukon Gold Potato . Truffle Salt . Sauteed Asparagus Tip*

#### Center Cut Ribeye

*Smashed Crispy Potatoes . Chimichurri . Sauteed Tuscan Kale*

#### Bone In Pork Chop

*Farro . Roasted Malibu Carrot . Blueberry Demi*

#### Pork Osso Bucco

*Creamy Polenta . Braised Vegetables . Gremolata*

#### Fall Chilean Sea Bass

*Chorizo Risotto . Asparagus . Tomato Relish*

#### Cedar Plank Salmon

*Barley . Haricot Verts . Blackberry Reduction*

### VEGETARIAN (Choose 1)

#### Moroccan Stuffed Sweet Potato

*Chickpeas . Apples . Garlic . Torn Herbs . Smoked Yogurt*

#### Winter Farro Bowl

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

#### Char-Grilled Cauliflower

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

# ADD ONS

*Pricing Per Person*

## DESSERT

### Mini Desserts (choose 4) - \$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 (choose 3) - \$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 (choose 3) - \$6.25

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

### Custom Wedding Cakes

*Please Reach Out For Pricing.  
Pricing is based on flavor, size, and design requests.*



## LATE NIGHT SNACKS

### Handmade Soft Pretzels - \$5

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

### House Popcorn - \$5

### Buffalo Chicken Wonton - \$4.75

## BAR SERVICES

### Signature Mixer Package - \$15/pp

*Coke . Diet Coke . Ginger-Ale . Club Soda . Tonic Water . Cranberry Juice . Pineapple Juice .  
Lemons & Limes . Ice . Mixers and Garnish for 2 Signature Cocktails (Couples Choice . Limited Amounts)  
No Alcohol Provided*

**Please Note: Service charges are not included.**

**Cost typically ranges from \$4k - \$6k depending on  
service style, menu selections, and guest count.**

