

2024 MENU

• WEDDING CATERING •

Includes an appetizer buffet
along with a vegetarian and meat entree option

Appetizer Buffet - Artisan Board

Craft meats, cheeses, spreads, nuts, olives,
seasonal fruits and crackers artfully arranged on platters

Plated or Buffet Dinner Entree

We source local, seasonal produce for all catering options.
Some selections may not be available throughout the season.
Please choose one menu option from the list below. Included is one
meat option. An additional meat option incurs an upcharge.

Greenhouse Classic

Grilled Chicken topped with Creamy Mustard Sauce
served with Twice Baked Potatoes,
plated with a mixed green salad and buttermilk biscuit

Mediterranean Plate

Choose between Grilled Chicken or Beef Meatballs
Veggie option: Falafel patties with tahini
served with tzatziki sauce, orzo salad, a mixed green salad and herb flatbread

Far East Delight

Choose between Ginger Garlic Beef or Chicken
Veggie Option: Firecracker Chickpeas
served with jeweled rice, a mixed green salad and seasonal veggie

Fall Harvest

Choose between Roast Beef or Grilled Chicken
Wild rice topped with grilled squash
Veggie Option: White Bean or Lentils with wild rice
served with a mixed green salad and buttermilk cornbread
and your choice of tomato garlic sauce, romesco, or mornay sauce.

Wedding packages are all-inclusive for up to 100 guests.

When over 100 guests, Food & Bar Service
is an additional charge per person

The all-inclusive package includes a handblown water glass & matching
carafe, a locally made ceramic plate, modern fork & knife, and a grey tweed
dinner napkin, table set as well as clearing after dinner.

2024 MENU

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• EVENT CATERING •

Ala carte items as listed. These options are great for rehearsal dinner or day of lunch or brunch. Additional meal options available upon request.

Artisan Board

Large compostable party tray with craft meats, cheeses, spreads, olives, nuts, and seasonal fruit. Served with assorted crackers.

Savory Hand Pies

All butter pie dough filled with seasonal veggies and meat. Vegetarian or Meat varieties available.

Flavors may include: Potato Bacon, Curry Lentil, Sweet Potato & Black Bean

Mixed Green Salad GF/V

Seasonal greens with house made vinaigrette and toppings.
80 oz bowl feeds 6-8 ppl

Seasonal Grain Salads

Served cold or room temp, GF and Vegan options available
80 oz bowl feeds 6-10 ppl

Options may include:

Southwest Quinoa Pilaf (GF)
Blueberry Farro
Mediterranean Orzo
Zucchini Pad Thai (DF, GF)
Carrot Ginger Lentil (DF, GF)
Asian Noodle Bowl (DF, GF)
Lentil Kale (GF)
Cous Cous Feta

Housemade Cookies

Golden Oaties
EPIC Chocolate Chunk
Chocolate Shortbread
Chocolate Chunk Shortbread
Buckwheat Chip (GF)
Peanut Butter
Granola (GF, V)
Apricot Ginger (GF, V)
Chocolate Chip (V)
Triple Ginger

Peanut Butter Brownies (GF, V)

No refined sugar, gluten, dairy or soy.
Top secret ingredients!

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