

Seasonal Menus and Styles

Seated and Plated

A sit-down plated and served menu is the most formal of all the service options. For dinner service, your guests remain seated while our servers bring beautiful plates for each course to the table.

Seasonal Seated Menu

Butternut Squash Soup
Citrus Salad with Avocado and Mixed Greens
Beef Short Rib with Polenta
Roasted Vegetables
Lemon Tart with Raspberries -OR- Chocolate Pot de Creme
\$50*/pp and up

Buffet

A very popular service style in our market, a buffet features long tables with a variety of menu offerings, beautifully presented. The buffet is typically set up so guests can access the food from both sides as guests serve themselves. We recommend one buffet per 100-150 guests.

Seasonal Buffet Menu

Antipasta and Cheese Display
Grilled Chicken
Rosemary Red Potatoes
Roasted Vegetables
Assorted Mini Pastries
\$40*/pp and up

**all per person pricing is an estimate, and will change with the season and selections*

Stations

This style of service is less formal and is a perfect option for couples who want a more casual reception. Stations are set-up around the event space as “mini buffets” with either chef-attended action stations or self-serve presentation stations. The pricing ranges dramatically for stations based on the selections.

Seasonal Stations Menu

Grilled Sausage Station
Mixed Skewer Station
Hot Dips with Chips Station
Slider Station
Gelato Station
S'mores Station
\$45*/pp and up

Cocktail

This style of service has become increasingly popular in recent years. Perfect for later evening or shorter receptions, this format has guests mingling throughout the evening while being served tray-passed hors d'oeuvres by our servers. Depending on the length of the reception, additional stationary food stations may be included.

Seasonal Cocktail Menu

Mini Mushroom & Puffed-Pastry Tarts
Mini Lobster Rolls
Deviled Eggs with Caviar
Soup Shooters
Smoked Salmon Tobiko Spoons
Chocolate-Dipped Strawberries
Crème Brulee Spoons
\$40*/pp and up

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Below are some of our other creative options. Call us to ask for details!

Bar Service & Signature Drinks

Greens has a permanent liquor license which grants us a catering extension license to be used at events where we are serving food. Our talented team will create custom signature drinks for your special day. Whether you are passing a pre-ceremony local Sparkling Wine, offering a custom Signature Drink or setting up a full wine pairing for your served dinner, Greens can hand-craft cocktails and ensure all your bar service needs are exceeded.

The Night Before & The Morning After

Make your celebration last all weekend! Greens often provides rehearsal dinner catering and wedding brunch the following day to many of our wedding clients. Enjoy a Waffle Bar or Build Your Own Omelette Station accompanied by our house-made morning buns and pecan sticky buns or use our Doughnut Wall for the ultimate morning after treat with Greens Signature coffee. Our rehearsal dinner packages are fun and casual and enable all guests to relax before the big day.

Wedding Day Accommodations and Comfort Food

Greens on Tenth provides several different rooms where the Bride and Groom can get dressed for the wedding in separate buildings. We can set up rooms for hair and make up, dining and custom bars. We are famous for our “Man Cave” aviation furniture that we set up in our brick room, creating the perfect space for the men to have their own space to fuel up and relax before the big event. The women are set up in the rooms above the venue in the adjacent building, with their own suite of rooms to enjoy a nutritious bite and refreshing beverage while getting dressed and glammed for the wedding.

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