



Sit-Down Package Menu
Greens Point Catering & Lionscrest Manor

\$15 per person upgrade over Basic Package

Greens Point, Executive Chef, Recommends the Following Options:

Select Two Appetizers:

- **Wild Mushroom Risotto Cake**, crème fraiche, chives
- **Meatballs**, chipotle cream
- **Crab Cakes**, cajun remoulade
- **Chicken Scallopini**, Italian fried chicken skewer, tomato coulis
- **Mushrooms Florentine**, spinach, garlic, breadcrumb crust
- **Vegetable Samosa**, curried potato, peas, crispy pastry shell, tzatziki
- **Caprese Bruschetta**, crostini

Select a Salad: *(served to the table)*

- **Caesar**, romaine, parmesan, croutons, Caesar dressing
- **Baby Greens**, tomato, cucumber, carrot, homemade croutons, dressing choice
- **Arugula and Romaine**, pear, candied pecans, parmesan, pomegranate vinaigrette

Bread: *(preset at the table)*

- **Assorted Rustic Breads**, butter

Select One Entrée (For Combo Plate or Two Choice Option Add \$3 per person):

- **Grilled Top Sirloin**, red wine reduction
- **Dijon Glazed Salmon**, herbed cream sauce
- **Chicken Rosa**, white wine, basil, plum tomatoes, fresh mozzarella
- **Seared Pork Medallions**, vanilla pear nectar or cabbage Guinness beer sauce
- **Portobello Napoleon**, fire roasted tomato relish

Select a Vegetable:

- **Asparagus**, butter, herbs
- **Roasted Vegetable Medley**, zucchini, squash, bell peppers, red onions
- **Green Beans**, butter, herbs

Select a Starch:

- **Red Skinned Mashed Potatoes**, garlic
- **Wild Mushroom Polenta Cakes**
- **Savory Bread Pudding**, brie, mushroom

Complimentary Items: cake cutting bar set-up, service support package, greeting station

*Includes All Wait Staff and Service Charges** TAXES NOT YET INCLUDED

***Extra guests over 100 charged at \$30 per person + \$15 per person sit-down upgrade equals \$45 per person.