



GREENS POINT CATERING  
*seasonal menu*

# PASSED Hors d'oeuvres

*from the earth*



[Shea McGrath Photography](#)

AVOCADO TOAST  
walnut and pine nut tomato  
pesto with microgreens | v

WHIPPED BRIE CROSTINI  
orange marmalade | v

POTATO & CHÈVRE FLATBREAD PIZZA  
Hatch green chile and mozzarella | v

MASHED POTATO FRITTER  
garlic and cheddar with BBQ sauce | v

SPINACH & CHEESE EMPANADA  
green tomato crema | v

MAC & CHEESE SPOON  
Hatch green chile or truffle cheese | v

SWEET CHILI TEMPURA TOFU  
soy and five-spice marinated | ve

VEGETABLE POTSTICKERS  
peanut sauce | ve

FRIED CHEESE RAVIOLI  
marinara | v

BEET TARTLET  
beet and chèvre mousse  
pickled mustard seed and dill | v

VEGGIE SPRING ROLL  
sesame ginger sauce | ve

OLIVE TAPENADE STUFFED MUSHROOMS  
Kalamata olive, Peppadew peppers  
and parsley | gf, ve

TRUFFLE CHEESE STUFFED MUSHROOMS  
chives | gf, v

SPINACH & ARTICHOKE STUFFED MUSHROOMS  
chives | gf, v

ANTIPASTO SKEWER  
marinated artichoke, olive and tomato  
with grilled zucchini and Balsamico | gf, ve

QUINOA CAKES  
sweet chili-lime glaze  
and green onion | gf, ve

DEVILED EGGS  
tangy Dijon and paprika | gf, df, v

# PASSED Hors d'oeuvres

*from the sea*

LOBSTER MAC & CHEESE  
tomatoes and herbs

\*TUNA POKE

sushi grade Ahi tuna on wonton chip with wasabi aioli | df

\*SHRIMP CEVICHE

avocado, lime and cilantro | gf, df

MARYLAND STYLE CRAB CAKE

spicy remoulade

SMOKED TROUT RILLETES

dill crème fraîche on beet chip | gf



[Tayler Carlisle Photography](#)

gf gluten-free · v vegetarian · df dairy-free · ve vegan

# PASSED Hors d'oeuvres

from the land

## MINI CUBANO

smoked ham, pulled pork, Swiss,  
pickles and yellow mustard

## TERIYAKI PORK MEATBALLS

pineapple and scallions  
with toasted sesame seeds | *df*

## SMOKED PORK NACHO

pulled pork, Cotija, avocado-lime crema  
and cilantro | *gf*

## CHORIZO FLATBREAD PIZZA

roasted corn, mushrooms and pepper jack

## BACON WRAPPED DATES

blue cheese and Marcona almond | *gf*

## CHILI LIME PORK BELLY

agave lime glaze and cilantro | *gf, df*

## CHICKEN BACON BITES

tempura fried with Cajun aioli | *gf*

## BACON MAC & CHEESE

bite-sized with crispy bacon

## CANDIED BACON

spiced Cajun or lemon | *gf, df*

## DUCK MEATBALLS

cherry mostarda | *df*

## ELK JALAPEÑO CHEDDARWURST

elk and pork sausage with Bavarian mustard | *gf*

## LAMB KEFTA MEATBALLS

Moroccan spiced with tzatziki



Liz Oban Photography.

## ITALIAN MEATBALLS

beef and pork with marinara and Parmesan

## WORCESTERSHIRE BEEF SKEWER

Balsamic glaze and chives | *gf, df*

## SHORT RIB FLATBREAD PIZZA

mozzarella and Cotija with salsa verde

## FILET MIGNON AU POIVRE

brioche toast, pickled shallots  
and horseradish cream

## SWEDISH MEATBALLS

beef and pork meatball with  
creamy traditional gravy and chives

## PIGS IN A BLANKET

all-beef frank with Sauerkraut  
and honey mustard

## CHICKEN SATAY

peanut sauce | *df*

## SPICY CHICKEN EMPANADAS

green tomato crema

## SWEET & SOUR CHICKEN MEATBALLS

toasted sesame seeds and chives | *df*

## CHICKEN & WAFFLES

salted butter and maple syrup

## CAJUN CHICKEN & WAFFLES

sage brown butter and maple syrup

## MISO GLAZED CHICKEN MEATBALLS

Shiitake mushroom, toasted sesame  
seeds and green onion | *df*

## CURRY CHICKEN SALAD PHYLLO CUP

currants, cilantro and toasted almond

# SEASONAL Passed Hors d'oeuvres

## Spring and Summer

April - September

### CAPRESE SKEWER

tomato, basil and fresh mozzarella  
with nut-free pesto | *gf, v*

### ROCKY FORD MELON SKEWER

smoked ham and basil | *gf, df*

### GAZPACHO SOUP SHOOTER

cilantro and cucumber relish | *gf, ve*



[Ayla Rae Weddings](#)

## Fall and Winter

October - March

### WILD MUSHROOM TARTLET

blueberry compote | *v*

### GRILLED CHEESE & TOMATO BISQUE SHOOTER

basil compound butter | *v*

### BUTTERNUT SQUASH SHOOTER

creamy bisque with paprika | *gf, v*

### TURKEY CONFIT TARTLET

sage and cranberry

## SEASONAL Grazing Spring and Summer

### SEASONAL FRUIT

chef selected assortment | *gf, ve*

### FARMSTAND VEGETABLES

seasonal crudité *ve* with creamy herb dip | *gf, v*

### FRUIT SKEWERS

mojito vinaigrette | *gf, ve*

## Fall and Winter

### CRAB CHEESE DIP

lump crab and grilled artisan breads

### BEER CHEESE DIP

cheddar beer fondue and grilled artisan breads | *v*

### ROOT VEGETABLE CHIPS AND DIP

garlic and herb chèvre | *gf, v*

### BAKED BRIE EN CROUTE

cranberries, pecans and crackers | *v*

*gf* gluten-free · *v* vegetarian · *df* dairy-free · *ve* vegan

# GRAZING Tables

*decadently displayed*

*breads and spreads*

## HUMMUS

traditional, garlic or roasted red pepper *gf* with grilled pita | *ve*

## SPINACH AND ARTICHOKE DIP

grilled artisan breads | *v*

## BRUSCHETTA DUO

olive tapenade *gf, ve* and tomato basil mozzarella *gf, v* with crostini

## TOMATO BRUSCHETTA

tomato basil mozzarella *gf* with crostini | *v*

## CHARRED TOMATO SALSA

corn tortilla chips | *gf, ve*

## GUACAMOLE

corn tortilla chips | *gf, ve*

## QUESO FUNDIDO

chorizo and melty cheeses with corn tortilla chips | *gf*

*accompaniments*

## GRILLED VEGETABLES

Balsamic reduction | *gf, ve*

## KETTLE CHIPS

thick cut and house-fried | *gf, ve*

*boards*

## ARTISAN CHEESE BOARD

chef selected artisan cheeses with dried fruit, mixed nuts and crackers | *v*

## CHARCUTERIE BOARD

chef selected artisan cheeses and salumi with giardiniera, olives and crackers

*tea sandwiches*

## BRIE AND FIG TEA SANDWICHES

sweet and savory Brie and fig jam on soft white bread | *v*

## TOMATO BASIL TEA SANDWICHES

mozzarella and marinated tomato on Focaccia | *v*

## CUCUMBER AND MINT TEA SANDWICHES

sliced cucumber and mint cream cheese on soft white bread | *v*

## PARISIAN HAM TEA SANDWICHES

buttered baguette with mustard and Swiss

*savory*

## NONA'S MEATBALLS

tomato braised beef and pork meatballs

## \*BEEF TENDERLOIN PLATTER

sliced beef with soft rolls, grilled red onions and horseradish cream sauce

## ELK JALAPEÑO CHEDDARWURST

roasted red pepper coulis | *gf*

## SPICY CHICKEN EMPANADAS

green tomato crema

## SPINACH AND CHEESE EMPANADAS

green tomato crema | *v*

## LAMB KEFTA MEATBALLS

tzatziki

## DEVILED EGGS

traditional *df, v* or bacon *df*

## FALAFEL

tzatziki | *v*

*seafood*

## \*SHRIMP CEVICHE

jalapeño, lime and cilantro with corn tortilla chips | *gf, df*

## SHRIMP COCKTAIL

cocktail sauce and fresh lemon | *gf, df*

## HONEY SMOKED SALMON

chive cream cheese, capers, pickled red onion and crackers

*gf* gluten-free · *v* vegetarian · *df* dairy-free · *ve* vegan

*\* denotes raw or undercooked ingredients*

# SOUP

## crafted comfort

### TUSCAN BEAN

Italian sausage and kale | *gf, df*

### TOMATO BASIL

Balsamic Parmesan cracker | *v*

### CREOLE GUMBO

sautéed onion, celery and tomato with green pepper, andouille sausage, chicken and shrimp served with rice | *gf*

# SEASONAL Soup

## Spring and Summer

### CARROT GINGER

creamy coconut and curry spices | *gf, ve*

### CHARRED TOMATO GAZPACHO

red onion and cilantro | *gf, ve*

## Fall and Winter

### BEER CHEESE

sharp cheddar and lager with bacon and jalapeño

### CREAMY RED SKIN POTATO

garlic and fresh herbs | *v*

### BUTTERNUT BISQUE

roasted pumpkin seeds and paprika | *gf, v*



Leah Latch Photography

# ARTISAN bread

## freshly baked

served with butter

### SOFT ROLLS

### RUSTIC ROLLS

### ARTISAN BREADS

bakers selection of assorted breads

### FOCACCIA

olive oil | *ve*

### CHALLAH



Shea McGrath Photography

# SALAD

## *crisp colorful start*

### HOMESTEAD GREENS

mixed greens, shaved carrot and watermelon radish with fines herb vinaigrette | *gf, ve*

### GARDEN

mixed greens with grape tomato, cucumbers, carrot, garlic herb croutons and ranch dressing | *gf*

### CAESAR

romaine, Parmesan, herbed croutons and Caesar dressing

### SESAME GINGER

almonds, mandarin oranges, spinach and sesame vinaigrette | *gf, v*

### CHIPOTLE

romaine, black beans, tomato and Cotija, with fire roasted corn and Chipotle ranch dressing | *gf, v*

## SEASONAL Salad

### *Spring and Summer*

#### ARUGULA

charred green onion, shaved watermelon radish, herbed goat cheese crumble, currants and orange honey vinaigrette | *gf, v*

#### ROCKY MOUNTAIN MARKET

romaine and arugula with grilled corn, tomatoes, golden beets and sherry vinaigrette | *gf, ve*

#### SUMMER GREEN

romaine and arugula with spiced almond crunch, peas, jicama, asparagus and creamy herb dressing | *gf, v*

### *Fall and Winter*

#### CHICORY

endive and radicchio with hazelnuts, shaved pecorino, apples and hazelnut vinaigrette | *gf, v*

#### ROCKY MOUNTAIN HARVEST

romaine and arugula with diced butternut squash, cranberry, pepitas and maple vinaigrette | *gf, ve*

#### BABY KALE AND ARUGULA

goat cheese crumble, pear and walnuts with tangy vinaigrette | *gf, ve*

#### SHAVED BRUSSELS SPROUTS AND KALE

sliced almonds and dried cranberries with Parmesan and lemon shallot vinaigrette | *gf, ve*

# SIDES

*perfectly paired*

## WHITE TRUFFLE MASHED POTATOES

red skin potatoes whipped with butter and cream | *gf, v*

## ROASTED GARLIC MASHED POTATOES

red skin potatoes whipped with butter and cream | *gf, v*

## AGED CHEDDAR MASHED POTATOES

red skin potatoes whipped with butter and cream | *gf, v*

## ROASTED FINGERLING POTATOES

olive oil, garlic and herbs | *gf, ve*

## CRISPY RED POTATOES

garlic, coriander, paprika and dill | *gf, ve*

## FAROTTO

ancient grain with sage butter, carrots, roasted onions and scallions | *v*

## WILD RICE PILAF

carrots, roasted onion, scallions and butter | *gf, v*

## CREAMY POLENTA

lightly seasoned with aromatic spices butter and Parmesan | *gf*

## PARMESAN POLENTA CAKE

crispy polenta cake with sea salt and Parmesan | *gf, v*

## SWEET CORN DAUPHINOISE

creamy herbed au gratin potatoes and alpine cheese | *gf, v*

## CHEDDAR GRITS

creamy ground corn with cheddar | *gf, v*



Ayla Rae Weddings

## SAUTÉED GREEN BEANS

butter and herbs | *gf, v*

## CHARRED BROCCOLINI

chili oil and garlic | *gf, ve*

## GLAZED BABY CARROTS

tarragon and honey glazed | *gf, v, df*

## RUSTIC RATATOUILLE

roasted eggplant, red pepper, squash and tomatoes with garlic, onion and herbs | *gf, ve*

## BRAISED BITTER GREENS

sherry and garlic braised kale, collard and mustard greens | *gf, ve*

# SEASONAL Sides

*Spring and Summer*

## ROASTED VEGETABLE MEDLEY

carrots, red onion, red pepper, yellow squash and zucchini with olive oil and herbs | *gf, ve*

## CORN SUCCOTASH

roasted red pepper, lima beans, cherry tomatoes and green beans | *gf, ve*

## CRISPY ROASTED CAULIFLOWER

almond-based Romesco sauce | *gf, ve*

## GRILLED SUMMER SQUASH

garlic confit and olive oil | *gf, ve*

## ROASTED ASPARAGUS

rosemary lemon butter and smoked salt | *gf, v*

*Fall and Winter*

## ROASTED FALL SQUASH

Delicata and acorn squash with maple and pepitas | *gf, ve*

## BRAISED RED CABBAGE

bacon and roasted onions with red wine vinegar | *gf, df*

## GREEN BEAN ALMONDINE

sliced almonds and olive oil | *gf, ve*

## MAPLE WHIPPED SWEET POTATOES

sage brown butter | *gf, v*

## ROASTED ROOT VEGETABLES

beets, sweet potato, turnip, onion, carrot and parsnip with sage and garlic confit | *gf, ve*

## ROASTED BRUSSELS SPROUTS

lemon garlic vinaigrette crispy bacon and pearl onions | *gf, df*

## PASTA Sides

*more served*

### GARLIC AND HERB PENNE

Parmesan garlic cream sauce, roasted cherry tomato and fresh herbs | v

### HATCH GREEN CHILE MAC AND CHEESE

cavatappi noodle and spicy roasted green chile Béchamel | v

### AGED CHEDDAR MAC AND CHEESE

cavatappi noodle with aged white cheddar Béchamel | v

## ENTRÉES

*plated, family-style and buffet*

### VEGETABLE STRADA

savory bread-pudding with mushrooms, spinach and Gruyere | v

### CRISPY FALAFEL

Balsamic-grilled eggplant, lemon-tahini sauce and fresh Mediterranean salad | *gf, ve*

### ROASTED PORTOBELLO STACK

portobello, polenta and squash topped with arugula and roasted tomato sauce | *gf, ve*

### CRISPY MUSHROOM & QUINOA CAKES

Asian-inspired slaw with steamed rice, sweet-chili lime sauce and green onion | *gf, ve*

*pasta*

### MUSHROOM RAVIOLI

rosemary and sage cream sauce | v

### BUTTERNUT SQUASH RAVIOLI

brown butter, preserved lemon, sage and Parmesan with toasted pepitas | v

## SEASONAL Pasta Sides

*Spring and Summer*

### CHILLED FARFALLE PASTA SALAD

cherry tomato, mozzarella, nut-free pesto and Balsamic | v

### CHILLED FUSILLI PASTA SALAD

mint, peas and walnuts with Parmesan and Balsamic | v

*Fall and Winter*

### MUSHROOM RAVIOLI

rosemary and sage cream sauce | v

### BUTTERNUT SQUASH RAVIOLI

brown butter, preserved lemon, sage and Parmesan with toasted pepitas | v

*Spring & Summer*

### GRILLED AVOCADO

black bean and quinoa salad with almond-based Romesco sauce | *gf, ve*

### BLACKENED CAULIFLOWER STEAK

lentil salad and fresh herb puree | *gf, ve*

*Fall & Winter*

### SPICED SWEET POTATO MEDALLIONS

coconut dahl, and lemony-arugula salad with crispy spiced garbanzo beans | *gf, ve*

### STUFFED DELICATA

tri-color quinoa, pecans and currants with caramelized onion and herbs | *gf, ve*



*Liz Oban Photography.*

# ENTRÉES

plated, family-style and buffet

poultry

## SLOW BRAISED CHICKEN

chicken thigh braised with dates, olives, capers and preserved lemon | *gf, df*

## ROSEMARY CHICKEN

herb marinated chicken breast with rosemary cream sauce | *gf*

## CITRUS CHICKEN

chicken thigh marinated in orange, garlic and herbs | *gf, df*

## ROASTED CHICKEN

bone-in breast, thigh and leg in mustard jus | *gf, df*

## CHICKEN PICCATA

pan-seared chicken breast in lemon sauce and topped with capers | *gf, df*

## CAPRESE CHICKEN

chicken breast with mozzarella, tomato basil compote and Balsamic glaze | *gf*

## ROMESCO CHICKEN

grilled chicken breast with almond-based Romesco sauce, basil and capers | *gf, df*

## MUSTARD BRIASED CHICKEN

grilled chicken thigh with mustard jus | *gf, df*

seafood

## LEMON DILL TILAPIA

garlic infused extra virgin olive oil | *gf, df*

## RAINBOW TROUT

boneless trout fillet with brown butter, lemon and dill | *gf*

## SALMON CAKE

classic remoulade

## \*SIMPLE SEARED SALMON

lemon and extra virgin olive oil | *gf, df*

## \*BROWN SUGAR SALMON

orange honey glaze | *gf, df*



Ayla Rae Weddings

## SEASONAL Poultry

Spring and Summer

Fall and Winter

## TEQUILA LIME CHICKEN

grilled chicken breast with citrus marinade and salsa verde | *gf, df*

## SPRING MUSHROOM CHICKEN

grilled chicken breast with mushroom and leek cream sauce | *gf*

## APPLE MARSALA CHICKEN

chicken breast in apple marsala fig sauce | *gf*

## HONEY LEMON BRINED TURKEY

turkey breast in rich gravy

\* denotes raw or undercooked ingredients

# ENTRÉES

plated, family-style and buffet

## beef

### \*TRI TIP STEAK

garlic herb butter | *gf*

### BRAISED BEEF TIPS

slow braised beef ragù *gf*  
served over puff pastry | *df*

### SMOKED BEEF BRISKET

roasting jus or chimichurri | *gf, df*

### \*ROASTED PRIME RIB

garlic jus and creamy horseradish,  
carved on site | *gf*

### BONELESS BRAISED SHORT RIB

rich red wine demi-glace | *gf, df*

### \*GRILLED RIBEYE STEAK

rosemary demi-glace | *gf, df*

### \*COLORADO BEEF TENDERLOIN

Bordelaise | *gf, df*

### \*TOP SIRLOIN STEAK

mushroom demi-glace | *gf, df*

### \*GRILLED FLANK STEAK

chimichurri, carved on site | *gf, df*



Ayla Rae Weddings

## lamb

### BONELESS LAMB LEG

tomato and garlic herb demi | *gf, df*

### BRAISED LAMB SHANK

garlic confit, rosemary and capers | *gf, df*

## pork

### APPLE CIDER BRINED PORK TENDERLOIN

dijonnaise and spiced pecans | *gf, df*

### GRILLED PORK CHOP

bone-in with apricot apple chutney | *gf, df*

## SEASONAL Pork

Spring and Summer

STUFFED PORK LOIN ROAST  
bacon, asparagus and roasted  
mushrooms with Taleggio fondue | *gf*

Fall and Winter

SLOW ROASTED SPIRAL CUT HAM  
orange clove and brown sugar glaze | *gf, df*

\* denotes raw or undercooked ingredients