

Chef Greene's 2024-2025 Menu Pricing Guide

Welcome, and thank you for choosing Club Greene. We are excited for the opportunity to serve you!

Before your initial inquiry, or for future reference, please review this menu carefully.

For quotes and availability, contact us at clubgreenecatering@gmail.com with your event date, time, location, number of guests, and budget. Chef Greene will adjust the menu and services as needed to best meet your needs.

Please note: A minimum of 20 guests is required for all inquiries.

- Pricing is calculated on a per-person basis, with each guest entitled to two servings.
- Quotes provide an estimated cost, which may vary depending on preparation details and specific client needs.

Services Offered:

- Disposable Drop-Off Only / Pickup Only
- Disposable Drop-Off & Setup
- Disposable Drop-Off, Setup & Staff Support
- Stainless Steel Serving Upgrades Available

Additional Fees:

- Travel Fee: \$1 per mile from Gastonia, NC
- Commissary/Service Fee: \$150 - \$250 added to each quote

We look forward to working with you!

VG= Vegan V= Vegetarian

***= Pricing varies by weight**

****= Some items may vary in size**

Appetizers

- **BBQ Beef Meatballs** **\$5.00**
- **Mini Vegetable & Cheese Quiche (V)** **\$3.00**
- **Mini Crab/Salmon Cakes*** **\$7.00**
- **Queen Bruschetta (VG)** **\$2.50**
- **Prosciutto Bruschetta** **\$4.00**
- **Soul Eggrolls*** **\$5.50**
- **Oxtail & Mac Eggrolls*** **\$7.50**
- **Shrimp & Grits Cups*** **\$5.50**
- **Flavored Assorted Wings*** **\$5.00**
- **Spinach Dip & Chips** **\$3.50**

Poultry Entree Options

- **Smothered Southern Chicken**** **\$8.00**
- **Herb Encrusted Turkey & Gravy**** **\$9.00**
- **Curry Stewed Chicken**** **\$7.50**
- **Grilled Jerk Chicken**** **\$7.00**
- **Seasoned Baked Chicken**** **\$6.25**
- **Marry Me Chicken**** **\$8.50**

Beef & Lamb Entree Options

- **Grilled Sirloin Steak & Gravy**** **\$12.00**
- **Blackened Lamb Lollipops**** **\$15.00**
- **Braised Oxtails & Gravy**** **\$16.00**
- **Grilled Chimichurri Ribeye**** **\$14.00**

Seafood Entree Options

- Creamy Tuscan Salmon* **\$14.40**
- Thai Chili Glazed Salmon* **\$14.00**
- Teriyaki Salmon* **\$13.50**
- Garlic Shrimp Scampi* **\$12.00**
- Chili Lime Shrimp* **\$11.50**
- Creamy Tuscan Shrimp* **\$12.50**

Sides (Per person based on small pan prices)

- Rice Pilaf **\$3.00**
- Garlic Whipped Potatoes **\$4.00**
- Baked Mac & Cheese **\$6.00**
- Caribbean Rice & Peas (V) **\$3.00**
- Roasted Herb Potatoes (V) **\$3.50**
- Alfredo Bowties **\$5.00**
- Cinnamon Vanilla Sweet Potatoes **\$5.50**
- Southern Green Beans **\$5.50**
- Seasonal Mixed Vegetables **\$5.50**
- Grilled Lemon Pepper Asparagus **\$7.00**
- Grilled Broccolini (V) **\$6.00**
- Smoked Turkey Collards **\$7.50**
- Fried Cabbage w/ Sausage **\$7.50**
- Jamaican Cabbage **\$5.00**