

# GREEN HOLLOW

 CATERING

## Plated Menu 2023

Price includes china, linen napkins, rolls with butter, 1 salad choice, water, cranberry lemonade.

### Salads

-Wedge Salad w. Chopped Tomatoes, Bacon, Green Onions, and Blue Cheese w. Dill Ranch

-Spinach w. Blue Cheese, Apples, Dried Cranberries, Candied Pecans, Spiced Vinaigrette

-Field Greens w. Creamy Balsamic, Apples, Fontina, Spiced Walnuts

-Veggie Chop: Chopped Green Salad w. cucumbers, Cherry Tomatoes, Red Onions, Garlic Croutons, and House Ranch Dressing

## Entrees

-Grilled Pork Chop Piccata  
Garlic Mashed Potatoes  
Fresh Green Beans Roasted w. Herbed Butter  
\$28

-Strip Roast w. Peppercorn Sauce  
Au Gratin Potatoes  
Brown Sugar Carrots  
\$36

-Chicken Cacciatore  
Buttermilk Potatoes  
Braised Greens  
Corn Succotash  
\$28

-Braised Short Rib w. Crème Fraiche  
Horseradish Mashed Potato  
Balsamic Roasted Carrots  
\$36

-Fontina, Prosciutto and Sage Stuffed Chicken w. Lemon Cream Sauce  
French Onion Rice Pilaf  
Fresh Green Beans  
\$29

# Entrees

-Tuscan Chicken  
Homestyle Mashed Potatoes  
Italian Green Beans  
\$29

-Polenta Cake  
Mushroom Ragout  
Arugula  
Parmesan  
\$27

-Citrus Poached Salmon  
Roasted Red Potatoes w. Lime  
Cilantro Remoulade  
Corn Succoutash  
\$31

-CheeseTortillini w. Braised Chicken Thigh  
Proscuitto, Mushroom, Green Pea  
Tomato Cream Sauce  
\$28

## Desserts

Pumpkin Shortcake, Whipped Cream w. Salted Caramel \$4.50

Gingerbread Cake w. Lemon Sauce & Whipped Cream \$4.50

Cheesecake w. Warm Berry Sauce \$4.75

Chocolate/Cinnamon Texas Sheet Cake, Spiced Pecans and Whipped Cream \$4.00

Chocolate Torte w. Warm Raspberry Compote & Whipped Cream \$6.00

Lemon Olive Oil Cake w. Blueberry Sauce \$ 5.00

Prices include linen wrapped utensils and china. All catered events are subject to a 20% service charge and 7.75% Utah prepared food sales tax. Actual final charges will be based on the number of guests booked or the number of guests in attendance, whichever is greater.