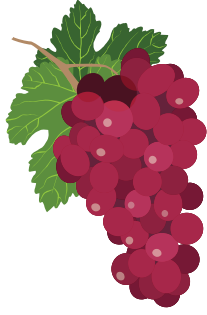


PARTY BITES

Small serves 10-15 | Large serves 20-25

- SEASONAL CRUDITÉS** | s \$85 | L \$145 
Seasonal vegetables, house-made green goddess dip
- CHIPS & DIPS** | s \$75 | L \$135 
Tortilla chips, house-made dips and salsas
- HOUSE MEZZE PLATTER** | s \$85 | L \$145 
Pita chips, marinated vegetables, house-made Mediterranean dips
- FRESH FRUIT PLATTER** | s \$75 | L \$135 
Seasonal fruit, mint garnish
- CHICKEN SKEWERS** | s \$100 | L \$165 
House-made tzatziki or spicy peanut sauce
- SHRIMP PLATTER** | s \$125 | L \$185 
House-made cocktail sauce & salsa verde
- CRAB CAKES** | s \$125 | L \$185
House-made remoulade
- MINI MEATBALLS** | s \$100 | L \$185
Turkey or lamb with house-made tzatziki or marinara



CHEESE & Charcuterie

Small serves 10-15 | Large serves 20-25

All platters include an assortment of sweet & savory accompaniments and a box of assorted bread and crackers

- AMERICAN** | s \$120 | L \$195
- ITALIAN** | s \$120 | L \$195
- FRENCH** | s \$120 | L \$195
- SPANISH** | s \$120 | L \$195
- CHARCUTERIE** | s \$120 | L \$195
- NEW YORK CHEESE & CHARCUTERIE** | s \$135 | L \$210
- CHEESE & CHARCUTERIE** | s \$135 | L \$210
- ANTIPASTO PLATTER** | s \$95 | L \$135



Looking for an

EVENT SPACE?

Greene Grape Annex is an ideal location and venue for everything from corporate parties to small intimate gatherings. Choose from our curated list of wines, craft beers and seasonal cocktails, as well as completely custom menus provided by the Greene Grape Catering kitchen. Annex is the perfect place for any type of event:

- Cocktail Receptions
- Multi-Course Seated Dinners
- Private Wine & Cheese Tastings
- Hands-On Workshops

From fresh pasta and mozzarella to French wine and cheese, we can completely customize your experience from start to finish. Learn to make your favorite foods, and we'll even give you extra to try again at home! Our experts have years of experience teaching classes and events, and they can't wait to share their knowledge with your group! For more info, contact us at events@greengrape.com



Wine, Spirits & Beer

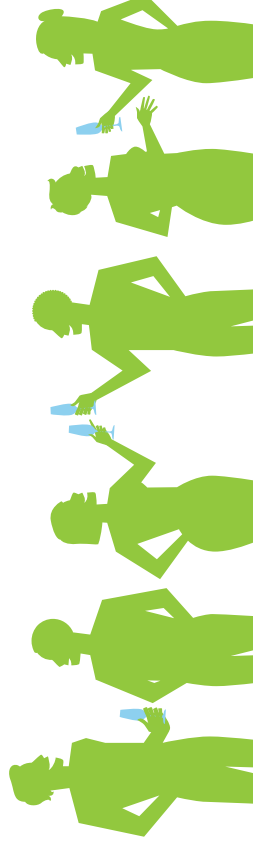
Please inquire about our offerings! Alcohol packages are curated to match the occasion.



Place Settings: All orders include eco-friendly and compostable plates, napkins, utensils, and servingware.



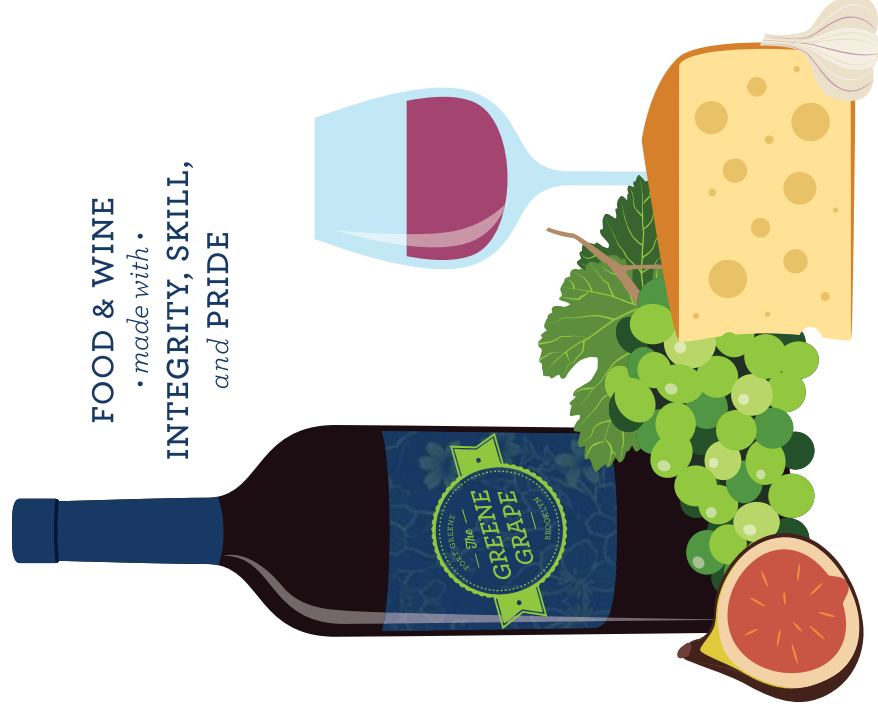
Delivery Options: Delivery is available beginning at \$10 in the Fort Greene area and fees vary based on location.



CATERING BY

The GREENE GRAPE

FOOD & WINE
• made with •
INTEGRITY, SKILL,
and PRIDE



ORDER ONLINE

www.greengrape.com/catering

Visit our website to see our full menu!
For more information, please email catering@greengrape.com

BREAKFAST

Small serves 8-10 | Large serves 15-20

SWEET & SAVORY PASTRIES | s \$75 | L \$135 
House-made butter & jam

FRITTATA BITES | \$75 | serves 8-10
Roasted tomato & goat cheese  or onion, pepper & sausage 

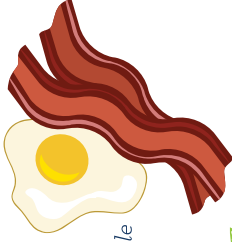
SMOKED SALMON PLATTER | s \$90 | L \$165
Crostini, cream cheese & classic condiments

YOGURT PARFAITS | s \$85 | L \$145 
Seasonal berries & house-made granola; dairy-free available

MORNING FRUIT PLATTER | s \$75 | L \$135 
Seasonal fruit & mint garnish

BAGELS & CREAM CHEESE | 2 DOZ \$65 | 4 DOZ \$115 
Butter and assorted cream cheeses

TO-GO BOXED COFFEE \$85 | serves 8-10
Locally roasted by Variety Coffee Roasters; non-dairy milk available



SANDWICHES

Small serves 10 | Large serves 20

SIGNATURE SANDWICH PLATTER | s \$125 | L \$200
Includes an assortment of the following on mini rolls:

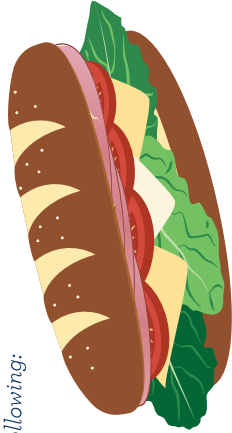
- Ham & Swiss
- House Turkey & Provolone
- Grilled Chicken, Mozzarella & Roasted Pepper

THE PLANT-BASED PLATTER | s \$125 | L \$200
Includes an assortment of the following mini wraps:

- House-Made Hummus & Roasted Veggie Wrap 
- Plant Burrito Wrap 
- House Mozzarella & Roasted Red Pepper Wrap 

DELUXE SANDWICH PLATTER | s \$175 | L \$250
Includes an assortment of the following:

- Roast Beef & Cheddar
- Rotisserie Chicken Salad
- Smoked Turkey & Pesto
- Prosciutto & Mozzarella



ENTREES

Small serves 8-10 | Large serves 15-20

GRILLED FLANK STEAK | s \$135 | L \$225 
House-made chimichurri

BUTTERMILK FRIED CHICKEN | s \$100 | L \$165
House-made spicy ketchup

ROASTED PORK TENDERLOIN | s \$135 | L \$225 
Honey-dijon sauce

GRILLED CHICKEN BREAST | s \$100 | L \$185 
House-made tzatziki sauce

HOUSE ROAST BEEF | s \$135 | L \$225 
Medium-rare with horseradish crème fraîche

ROASTED SALMON | s \$135 | L \$225 
Farm-raised North Atlantic salmon with roasted citrus

QUINOA & BLACK BEAN CAKES | s \$100 | L \$165 
Salsa verde

MARINATED & SEARED TOFU PLATTER | s \$100 | L \$165 
Green goddess sauce

SIDES & SALADS

Small serves 8-10 | Large serves 15-20

SEASONAL KALE SALAD | s \$65 | L \$105 
House-made Caesar dressing, croutons & cherry tomatoes

FARRO SALAD | s \$65 | L \$105 
Maple tahini dressing

PASTA SALAD | s \$65 | L \$105 
Creamy caper dressing & roasted tomatoes

HEIRLOOM CAPRESE SALAD | s \$65 | L \$105 
Classic caprese with a balsamic reduction

HARISSA ROASTED CARROTS | s \$65 | L \$105 
Mint yogurt dressing

ROASTED BRUSSELS SPROUTS | s \$65 | L \$105 
Pickled red onions, Parmigiano Reggiano & garlic vinaigrette

SEASONAL ROASTED VEGETABLES | s \$65 | L \$105 
Balsamic drizzle

LEAFY GREEN SALAD | s \$65 | L \$105 
House-made croutons and balsamic dijon dressing



SWEET TREATS

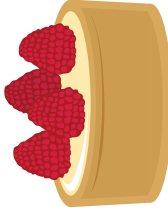
Small serves 10-15 | Large serves 20-25

CLASSIC COOKIE BOX | s \$75 | L \$125
Chocolate chip, double chocolate with sea salt, & oatmeal cherry

BROWNIES & BLONDIES | s \$75 | L \$125
Mini brownies & white chocolate pecan blondies

MINI CHEESECAKES | s \$95 | L \$155 
3 assorted seasonal flavors

MINI SEASONAL TARTS | s \$95 | L \$155
Seasonal fruit & custard, chocolate mousse, & pumpkin pie tarts



THIS MENU IS PROUDLY SOURCED FROM

Slope Farms • Goffe Road Farms • Roaming Acres Natural Farm
Royalton Farms • Grafton Village Cheese • Blue Ribbon
Tulip Tree Creamery • Eckerton Hill • Lancaster Farms
Backyard Farms • Blue Ledge Farm • The Bread Gal

...and more!



NOTES & DETAILS

PORTION SIZE | Our recommended serving sizes vary and are noted in each section of the menu.

ALLERGENS & DIETARY NEEDS | We do our best to accommodate allergies and dietary restrictions. Vegetarian , gluten-free , and vegan  options are available.

SPECIAL REQUESTS | Our talented chefs are up to any task! For custom menus or special orders, please contact our catering team!

SEASONALITY & SUBSTITUTIONS | Offerings and prices are subject to change due to seasonal availability. Substitutions are welcomed, but may be subject to extra fees.