

SANDWICHES

All sandwiches are served individually wrapped, or plattered (\$10 fee). Ask us about boxed lunches and add-ons!

THE ITALIAN | \$10.99

Soppressata, pepperoni, mortadella, provolone, pecorino, roasted peppers, red onion, pickled vegetable and olive relish, butter lettuce, mayo, on Italian bread

THE GRASSFED | \$10.99

House-made roast beef with cheddar, tomato, red onion, butter lettuce, scallion mayo, on a Balthazar roll

NATHANAEL GREENE | \$10.99

Smoked turkey, prosciutto, Manchego, arugula, balsamic mayo, on Balthazar ciabatta

TUNA SALAD | \$10.99

House made confit tuna salad, avocado, tomato, shaved fennel, scallion aioli, on a Balthazar roll

THE ROTISSERIE | \$10.99

Lemon and herb rotisserie chicken, Swiss cheese, crispy brussel leaves, grilled red onion, baby spinach, avocado-jalapeño aioli, on Balthazar ciabatta

GREENE GRILLED CHEESE | \$8.99 ▼

Grafton cheddar, Challerhocker, caramelized onion, broccoli rabe, house tomato jam, on Balthazar levain

PLANT BURRITO | \$9.25 ▼

Quinoa, black beans, roasted sweet potato, pickled red onion, guacamole, cilantro, pumpkin seed salsa, on a spinach wrap

THE 11217 | \$8.99 ▼

Fresh mozzarella, roasted red peppers, house-made pesto, arugula, on Balthazar seeded ciabatta

CUMBERLAND ST. | \$8.99 ▼

House-made hummus with za'atar spice blend, roasted red peppers, spinach, red onion, on Balthazar ciabatta

Great For Kids & Casual Gatherings •

TURKEY | \$6.99

Roasted turkey, provolone, lettuce, mayo, on Balthazar whole wheat levain

HAM | \$6.99

Black Forest ham, Swiss cheese, lettuce, mustard, mayo, on Balthazar whole wheat levain

TUNA | \$7.99

House-made tuna salad, lettuce, on Balthazar whole wheat levain



BREAKFAST

SAVORY PASTRY PLATTER

Seasonal savory scones, biscuits, and more
M \$60 | L \$75

SWEET PASTRY PLATTER

Assorted fruit scones and seasonal muffins
M \$60 | L \$75 ▼

SWEET & SAVORY PASTRY PLATTER

Baker's choice assorted mixed sweet and savory pastries
M \$60 | L \$75

YOGURT, GRANOLA & BERRIES

Local yogurt, house-made granola, and fresh berries
S \$60 | M \$90 | L \$120

FRUIT PLATTER

Assorted melons, pineapple, grapes and seasonal additions served with house-made honey yogurt dip
S \$45 | M \$55 | L \$75 ▼ gf

TO-GO BOXED COFFEE

Locally roasted by Oslo Coffee Roasters, milks and sugar included
\$35 | SERVES 8-10 PEOPLE

Still thirsty? Assorted juices and water available online!



Wine, Spirits & Beer

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



Place Settings: We encourage you to help prevent waste by using your own place settings. Our earth friendly compostable flatware, napkins, and plates are complimentary and available upon request.



Delivery Options: We offer free walking delivery for smaller orders within the Fort Greene area. For larger orders and non-local deliveries there is a \$15 delivery fee.

Need An Event Space?

Greene Grape Annex is an ideal location and venue for everything from corporate parties to small intimate groups. Hosts can chose from our curated wine list, craft beer and seasonal cocktail menu as well as custom food menus provided by the Greene Grape Catering kitchen. For more info, contact us at events@greenegrape.com



GREENE GRAPE



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

ORDER ONLINE

www.greenegrape.com/catering

Please allow at least 48 hours notice for all catering orders. For special requests and more information, contact us at catering@greenegrape.com

PARTY PLATTERS

CRUDITE - Chef's selection of seasonal vegetables served with house-made dips

S \$40 | M \$60 | L \$80 **v gf**

PITA CHIPS & DIP

Served with house-made dips of your choice:

AVOCADO GREEN GODDESS | HUMMUS | ROMESCO

S \$40 | M \$60 | L \$80 **v**

HOUSE MEZE - Grilled vegetables, marinated feta, mixed olives, stuffed grape leaves, garlic and za'atar pita chips, hummus, and baba ghanouj

S \$45 | M \$70 | L \$90 **v**

ROASTED VEGETABLE PLATTER

Roasted seasonal vegetables with spiced yogurt dip

S \$50 | M \$70 | L \$90 **v gf**

CHICKEN SKEWERS - Select a style:

THAI STYLE WITH PEANUT SAUCE

MEDITERRANEAN WITH SPICED TZATZIKI YOGURT

S \$45 | M \$55 | L \$75

CRAB CAKES - Served chilled, with avocado-lime aioli

S \$45 | M \$70 | L \$90

DEILED EGGS - Select a style:

DIJON, CHIVE, AND PAPRIKA

SMOKED SALMON AND DILL

S \$45 | M \$70 | L \$90 **gf**

MAINS

GRILLED CHICKEN BREAST

Local pasture-raised chicken from Goffle Road Farms

S \$45 | M \$70 | L \$90 **gf**

ROAST BEEF - Pasture-raised top round, cooked medium-rare and sliced, served with horseradish crème fraîche

S \$55 | M \$80 | L \$110 **gf**

ROASTED SALMON - Farm-raised North Atlantic salmon

S \$75 | M \$110 | L \$150 **gf**

ROTISSERIE CHICKEN - Local pasture-raised chicken, seasoned with house-made lemon and herb rub

S \$35 | M \$50 | L \$70 **gf**

TURKEY MEATBALLS - Local, pasture-raised turkey, served with house-made marinara

S \$55 | M \$85 | L \$110

PORCHETTA - Slow-roasted, pork shoulder stuffed with garlic, lemon, rosemary, red pepper, and capers, served with house-made tomato jam and scallion aioli

S \$45 | M \$70 | L \$90 **gf**



CHEESE & CHARCUTERIE

Each plate comes with an assortment of sweet and savory accompaniments selected by our cheesemongers

AMERICAN - Oma, Bonne Bouche, Pawlet, Flory's Truckle

S \$75 | M \$125 | L \$200

EUROPEAN - Bonde D'Antan, Sapore del Piave, Manchego 1605, Colston Bassett Stilton

S \$75 | M \$125 | L \$200

MONGER'S CHOICE - A diverse selection of seasonal favorites curated by our cheesemongers

S \$85 | M \$135 | L \$210

CHARCUTERIE - Soppressata, Finocchiona, Prosciutto di Parma, house-made duck rillettes

S \$50 | M \$75 | L \$125

CHEESE & CHARCUTERIE - The crème de la crème of our cheese and charcuterie selection

M \$110 | L \$175



SIDES & SALADS

MIXED GREENS SALAD - Local greens, seasonal vegetables, sunflower seeds, with lemon vinaigrette

S \$35 | M \$50 | L \$70 **v gf**

KALE SALAD - Kale, ricotta salata, sliced carrot, radish, sugar snap peas, toasted almonds, tarragon, green garlic vinaigrette

S \$35 | M \$50 | L \$70 **v gf**

QUINOA & WILD RICE SALAD - Quinoa, wild rice, feta, cranberries, scallions, pumpkin seeds, sage, with preserved lemon vinaigrette

S \$45 | M \$60 | L \$90 **v gf**

FARRO SALAD - Farro, chickpeas, feta, mint, radish, lemon zest, lemon vinaigrette, shallots, arugula, chives, parsley, salt, pepper

S \$45 | M \$60 | L \$90 **v**

PESTO PASTA SALAD - House-made pesto, roasted tomatoes, olives, red onion, arugula, and Parmesan

S \$40 | M \$55 | L \$80 **v**

CURRIED CHICKEN SALAD - Pastured-raised chicken, mayo, celery, cilantro, green onion, cashews, sultanas, and tomato chutney

S \$45 | M \$60 | L \$85 **gf**

LENTIL SALAD - French lentils, seasonal vegetables, kale, with pomegranate sherry vinaigrette

S \$40 | M \$55 | L \$80 **v gf**

POTATO SALAD - Yukon potatoes, celery, red onion, dill, scallion, whole grain mustard, and mayo

S \$30 | M \$45 | L \$60 **v gf**



SWEET TREATS

All desserts are provided by our ice cream and bakeshop Greene Grape Scoops & Sweets

CLASSIC COOKIE PLATTER

Mini versions of our Fort Greene famous cookies: Chocolate chip, Double Chocolate with Sea Salt, and Oatmeal Cashew

M \$50 | L \$70

BROWNIE & BLONDIE PLATTER

Rich chocolate brownies and white chocolate pecan blondies

M \$50 | L \$70

The Greene Grape is three unique businesses with one shared mission— to provide goods and services made with integrity, skill and pride.

Our three locations on Fulton Street provide high quality natural food and beverages to the community. We believe in supporting small batch and local producers as well as products that are both ethically produced with mindfulness towards sustainability. Above all we believe that this is a tasty way to live, which is why our motto is:

Food & Wine You Will Enjoy!

Notes & Details

Portion Size: We recommend the following sizing to accommodate the number of people in your party:
S serves 8-10 | M serves 15-20 | L serves 25+

Allergens & Dietary Needs: Please let us know if you have dietary restrictions. Vegetarian (**v**) and Gluten-free (**gf**) 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.