

## **Chef Greene's 2024 Menu Pricing Guide**

Welcome and thank you for considering Lo Greene Catering.

We look forward to serving you.

Please take the time to review this menu before your initial consultation or keep it for your future records.

Every menu item is priced per pan.

**Full Pans feed approx. 50-60 guests.\*\***

**Half Pans feed approx. 20-30 guests.\*\***

For quotes and availability, email [logreenecatering@gmail.com](mailto:logreenecatering@gmail.com) with the event date/time, location, and budget. Chef Greene will make any needed adjustments to serve you best.

### **Standard Drop-Off Service**

Disposable chafing pans w/ lids & flame sternos are used to serve hot food

Disposable catering bowls to serve cold foods

Disposable serving utensils

Disposable plates, utensils, & napkins available for purchase

Travel Fee \$1 per mile from Gastonia

**A required commissary fee of \$350 will be added to each quote.**

### **Appetizers**

#### **Half/Full**

**VG= Vegan V= Vegetarian**

**\*= Pricing varies by weight**

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

- **BBQ Beef Meatballs \$30/60**
- **Caprese Skewer (V) \$30/60**
- **Mini Vegetable Quiches (V) \$40/80**
- **Mini Crab/Salmon Cakes\* \$80/160**
- **Macaroni Salad \$40/80**
- **Queen Bruschetta (VG) \$30/60**
- **Traditional Deviled Eggs (V) \$20/40**
- **Flavored Assorted Wings\* \$70/140**
- **Spinach Dip & Chips \$40/80**

### Poultry Entree Options

- Smothered Southern Chicken **\$60/120**
- Herb Encrusted Turkey & Gravy **\$60/120**
- Curry Chicken **\$75/150**
- Jamaican Stewed Chicken **\$80/160**
- Grilled Jerk Chicken **\$90/180**
- Seasoned Baked Chicken **\$60/120**

### Beef & Lamb Entree Options

- Grilled Butter Sirloin Steak\* **\$120/240**
- Blackened Lamb Lollipops\* **\$180/360**
- Braised Oxtails & Gravy\* **\$150/300**
- Grilled Chimichurri Ribeye\* **\$140/280**

### Seafood Entree Options

- Garlic Butter Salmon\* **\$150/300**
- Blackened Scallion Salmon\* **\$150/300**
- Chili Glazed Salmon\* **\$150/300**
- Garlic Shrimp Scampi\* **\$120/240**

## Sides

- Rice Pilaf **\$20/40**
- Garlic Whipped Potatoes **\$30/60**
- Scalloped Potatoes **\$50/100**
- Zesty Marinara (V) **\$40/80**
- Basil Pesto Cavatappi **\$40/80**
- White Mac & Cheese **\$50/100**
- Caribbean Rice & Peas (V) **\$30/60**
- Roasted Herb Potatoes (V) **\$30/60**
- Alfredo Bowties **\$40/80**
- Cinnamon Vanilla Sweet Potatoes **\$40/80**
- Southern Green Beans **\$40/80**
- Seasonal Mixed Vegetables **\$40/80**
- Grilled Lemon Pepper Asparagus **\$60/120**
- Grilled Broccoli (V) **\$60/120**
- Smoked Turkey Collards **\$60/120**
- Fried Cabbage w/ Sausage **\$60/120**
- Jamaican Cabbage **\$40/80**