



# HORS D'OEUVRES MENU

Please note: Red Meat is subject to additional charges due to COVID-19

## HOT HORS D'OEUVRES

**Mini Spring Rolls	50 pieces	<b>\$65.00</b>
Zesty Chicken Wings	50 Pieces	<b>\$75.00</b>
**Stuffed Mushrooms with Crabmeat	50 Pieces	<b>\$90.00</b>
**Swedish Meatballs	50 Pieces	<b>\$70.00</b>
**Our Own Quiche	50 Pieces	<b>\$73.00</b>
Italian Sweet Sausage with Peppers	50 Pieces	<b>\$60.00</b>
**Franks in a Blanket	50 Pieces	<b>\$61.00</b>
Crab Imperial Balls	50 Pieces	<b>\$115.00</b>
**Cajun Chicken Tenders	50 Pieces	<b>\$60.00</b>
Fresh Scallops wrapped in Bacon	50 Pieces	<b>\$115.00</b>
**Mozzarella Sticks	50 Pieces	<b>\$57.50</b>
Baked Brie with Almonds	2.5 lbs.	<b>\$60.00</b>
**Stuffed Jalapeño Peppers	25 Pieces	<b>\$55.00</b>
**Mini Pizzas	25 Pieces	<b>\$70.00</b>
Lamb Popsicles	50 Pieces	<b>\$260.00</b>
General Tso's Chicken Skewers	50 Pieces	<b>\$75.00</b>
**Beef Wellington	50 Pieces	<b>\$130.00</b>
**Spanakopita	50 Pieces	<b>\$75.00</b>
Caprese Skewers	50 Pieces	<b>\$65.00</b>

## COLD HORS D'OEUVRES

Fresh Vegetable Crudité with Dip	15 People   <b>\$45.00</b>
	25 People   <b>\$57.00</b>
Roasted Seasonal Vegetable Display	<b>\$3.25</b> Per Person
Imported & Domestic Cheese Display	15 People   <b>\$65.00</b>
	25 People   <b>\$100.00</b>
Fresh Fruit Tray	15 People   <b>\$55.00</b>
	25 People   <b>\$86.00</b>
**Nachos with Salsa	<b>\$15.00</b> Per lb.
Blackened Beef Tenderloin w/Dip	<b>\$57.00</b> Per lb.
Spinach & Artichoke Dip	25 People   <b>\$55.00</b>
Chipotle Chicken Dip	25 People   <b>\$60.00</b>
Loaded Potatoes	25 People   <b>\$65.00</b>
Charcuterie Board	15 People   <b>\$80</b>
	25 People   <b>\$130</b>

## HOUSE FAVORITES

Smoked Salmon Display	<b>\$10.00</b> Per Person
A selection of smoked salmon with capers, chopped egg whites and yolks with thin bagel wafers and sliced breads	
Carved Beef Tenderloin	<b>\$57.00</b> Per lb.
Carved tableside and served with brioche rolls	
*Greenfield Breads N Spreads	<b>\$5.00</b> Per Person
A selection of Italian specialty breads made in our kitchen served with olive oil, Bruschetta and asiago cheese spreads <i>*( \$45 Minimum )</i>	
Roast Beef Sliders	<b>\$5.50</b> Per Person
Extra Large Shrimp Cocktail	<b>\$35.95</b> Per lb.
Peeled and deveined and served with a house made cocktail sauce	
Seven Layer Tortilla Dip	<b>\$4.25</b> Per Person
Layers of tomatoes, red onions, guacamole, olives, cheddar, sour cream, refried beans & tortilla chips <i>*( \$30.00 Minimum )</i>	

## ADD-ONS:

- Lemonade & Iced Tea: **\$2.50/-** Per Person
- Lemonade, Iced Tea, & Soda: **\$3.00/-** Per Person
- Lemonade, Iced Tea, Soda, & Coffee: **\$4.00/-** Per Person
- Assorted Desserts: **\$7.00/-** Per Person (see **Desserts** selections in our **Banquet menu**)
- Cake Cutting Service Fee: **\$3.00/-** Per Person (Includes a scoop of vanilla ice cream!)
- Off-site Servers/Bartenders: **\$35/- per hour;** minimum of 4 hours (**\$140/-**) charged per server.

**\*\* Contains Gluten**

*All services subject to 20% Gratuity and 6% Sales Tax  
\*Some minimums may apply*

## HORS D'OEUVRES MENU

### Deposit & Payment Policies

- Deposit of \$250.00 required to reserve the room and date.
- Payment of deposit must be made within 7 business days of our verbal commitment.
- The deposit will be deducted from your final balance.
- In the event of cancellation, the deposit is refundable only after we can re-book the room with a comparable party. For COVID related cancellations, deposit is fully refunded.
- Credit card payment is available with prior approval.
- All services are subject to 20% gratuity and 6% PA Sales Tax.
- Invoice balance is due one day prior to the day of the event.
- These prices do not include room rental fees for in-house events.

### Alcohol Policies

- We are fortunate to have a license to responsibly dispense alcoholic beverages.
- In accordance with the Liquor Code and Laws of Pennsylvania, we reserve the right to limit any alcoholic beverage served as deemed necessary.
- Also in accordance with alcohol policies, any attempt by an adult to purchase alcoholic beverages for a minor will be restricted and reported.
- Our liquor license grants us the privilege to responsibly sell alcoholic beverages and we trust that you will assist us in this responsibility!

### Event & Menu Policies

- Minimum of 20 Persons
- Price of hors d'oeuvres is based upon quantity desired. Please check with us for recommendations, if you are unsure of how much you will need!
- Your menu choices should be given to us as soon as possible.
- We require your final meal counts no later than 14 days in advance.
- An approximate number of guests in attendance should be provided 7 days prior to the event, and a final guaranteed number is required 48 hours in advance.
- Should you need onsite Servers/Bartenders for your event, a minimum of 4 hours is charged (\$140/server). Above 4 hours, the charge would be \$35/hour per server.

### Thank you

...for considering the catering services of a restaurant voted into the top 10% of restaurants worldwide by customers on TripAdvisor, and one of Lancaster's Favorite Restaurants, according to Lancaster County Magazine! We look forward to serving you and your guests at our award-winning restaurant or at your desired location. Be rest assured we will create a memorable and delightful experience for you and your guests!!

Greenfield Restaurant: An Experience Like No Other

