The Greenhouse
Cafe & Cocktail Lounge
Sample Catering Menu

CATERING MENU ITEMS ARE OFFERED IN HALF-PAN OR FULL-PAN SIZES

APPETIZERS & SHAREABLES

	HALF	FULL
CILANTRO JALAPEÑO HUMMUS VEGGIE CRUDITE, PICKLED RED ONION. V GF	$36	$72
VEGGIE FLATBREAD PESTO, CAULIFLOWER, BROCCOLI, MOZZARELLA, CARAMELIZED ONIONS, ROASTED ED PEPPER, BALSAMIC GLAZE. V	$31	$62
WARM PRETZEL STICKS PLANT-BASED BEER CHEESE DIPPING SAUCE, RANCH, OR HONEY DIJON. VG	$42	$84
WHIPPED FETA HONEY, THYME, CRANBERRY ORANGE SAUCE, WALNUTS, CROSTINI. V	$32	$64
BBQ CHICKEN FLATBREAD MOZZARELLA, PICKLED ONIONS, RANCH, JALAPEÑOS. V	$34	$68
GREENHOUSE CHEESE PLATTER WARM BRIE, CANDIED PECANS, RED PEPPER HUMMUS, TOMATO JAM, BACON LARDON, CROSTINIS, HOUSE PICKLES. *GF**	$64	$128

SLIDERS

	HALF	FULL
BBQ CHICKEN SLIDERS SCRATCH-MADE COLA BBQ SAUCE, HOUSE PICKLES, CABBAGE SLAW, HAWAIIAN ROLLS.	$100	$200
SIRLOIN STEAK SLIDERS GARLIC SIRLOIN STEAK, HOUSE PESTO, HAVARTI, ROASTED RED PEPPER, HAWAIIAN ROLLS.	$136	$272
EGGPLANT SLIDERS MARINARA, SHAVED PARMESAN, EGGPLANT "MEATBALLS", CARAMELIZED ONION, HAWAIIAN ROLLS. V	$88	$176

(607) 319-0223
hello@thegreenhouseithaca.com

Sample Catering Menu

ENTREES

	HALF	FULL
APPLE BUTTER BLT THICK BACON SLAB, HOUSEMADE NY APPLE SPREAD, ICEBERG, TOMATO. *GF**	$50	$100
SMOKED PESTO GRILLED CHEESE SMOKEY BRUSSELS SPROUTS, HAVARTI, HOMEMADE PESTO, CIABATTA. V	$60	$120
BLACK PEPPER TOFU BOWL MARINATED CARROTS & CUCUMBER, BLACK PEPPER TOFU, JASMINE RICE, SESAME SEEDS. V *GF*	$40	$80
GARLIC PESTO SIRLOIN STEAK GARLIC SIRLOIN STEAK, PESTO, JASMINE RICE, TOMATOES, VEGAN RANCH. *GF*	$70	$140
GREEN GODDESS QUINOA QUINOA, CORN, TOMATO, RED ONION, JALAPEÑO, GREEN GODDESS DRESSING. VG	$50	$100
CHOPPED CAESAR SALAD ROMAINE, CAPERS, CROUTONS, PARMESAN, CHARRED LEMON. V GF *	$55	$110

SWEET STUFF

COOKIES: SNICKERDOODLE (V GF), PEANUT BUTTER (V GF), LEMON BLUEBERRY (VG GF), OR SESAME (V)

12 COOKIES. $28.99
20 COOKIES. $45.99
50 COOKIES. $114.99

VG = VEGAN
V = VEGETARIAN
GF = GLUTEN FREE
*GF** = CAN BE MADE GLUTEN-FREE

MENUS ARE SEASONAL AND SUBJECT TO CHANGE
ALL MENUS ARE FULLY CUSTOMIZABLE

TO PLACE AN ORDER OR INQUIRE ABOUT WINE, PLEASE EMAIL US:
HELLO@THEGREENHOUSEITHACA.COM

WE ASK THAT ALL CATERING INQUIRIES OCCUR AT LEAST SEVEN (7) DAYS PRIOR TO THE EVENT DATE

Sample Catering Menu

BEVERAGES ARE OFFERED IN A 10 OR 20 SERVINGS

HANDCRAFTED COCKTAILS

PINEAPPLE MARGARITA TEQUILA, PINEAPPLE, LIME, MALBEC FLOATER. $100 / $200

CAYUGA RUM TRAIL RUM, CHERRY, PAPAYA, LIME, PASSION FRUIT. $110 / $220

PASSION MULE VODKA, HIBISCUS, ORANGE, LEMON, GINGER BEER. $100 / $200

THYME GIN FIZZ THYME INFUSED GIN, ROSEMARY, LEMON, SODA. $100 / $200

BLUE PEACH WHISKEY MULE WHISKEY, BLUEBERRY, PEACH, GINGER BEER. $100 / $200

PORT OF ITHACA BOWMAN PORT FINISH BOURBON, CHERRY JUICE, ITHACA GINGER BEER, LEMON. $150 / $300

A GREAT PEAR VODKA, LAVENDER, SAGE, PEAR. $110 / $220

THE APRICOOLER APRICOT, TEQUILA, CUCUMBER, LIME. $100 / $200

BLUE SKIES GIN, GRAPEFRUIT, GREEN TEA, HONEY, CRÈME DE VIOLET. $100 / $200

ESPRESSO MARTINI OAK + CROW ESPRESSO, VODKA, CHOCOLATE, HAZELNUT. $120 / $240
{CONTAINS DAIRY)

MOCKTAILS

LAVENDER SPRITZ LAVENDER, SAGE, PEAR. $60 / $120

CHERRIFFIC CHERRY, LIME, GINGER BEER. $60 / $120

PINEAPPLE PUNCH PINEAPPLE, CRANBERRY, CHERRY $60 / $120

BEVERAGES

KOMBUCHA. $40 / $80

HOMEMADE LEMONADE ICED TEA. $40 / $80

ITHACA ROOT BEER. $40 / $80

ITHACA GINGER BEER. $40 / $80

HOT CHOCOLATE. $40 / $80

320 E State St., Ithaca, NY 14850

-seasonal and customizable menus

-vegan and vegetarian options

-handcrafted cocktails

-cornell alumna-owned (class of 2017)

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Ithaca, NY 14850

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