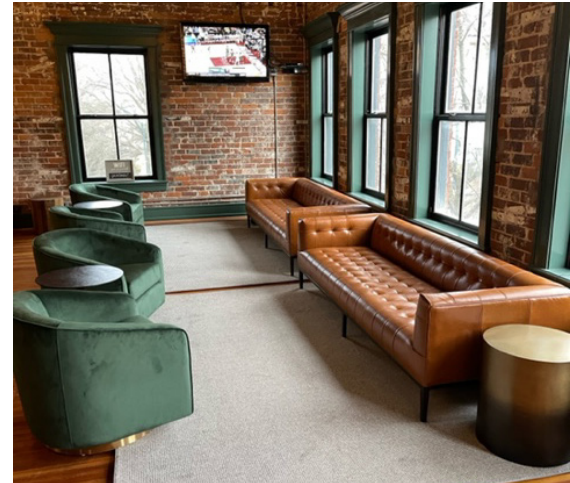




NATTY GREENE'S
BREWING COMPANY



DAY

MONDAY - FRIDAY

\$400

DAY

SATURDAY - SUNDAY

\$600

NIGHT

SUNDAY - THURSDAY

\$800

NIGHT

FRIDAY & SATURDAY

\$1200

Day Rental - 11:00 am - 4:00 pm // Night Rental - 5:30 pm - Close

The Greene Room features 3000 square feet with a capacity of 80 people. Table seating for 40, plus lounge and bar make for a cocktail party atmosphere. Rental includes use of The Greene Room, staff, all dinnerware, set up, and clean up. Food must be ordered from The Greene Room menu. Booking The Greene Room requires paying rental fee, agreeing to and signing contract. Minimum food purchase required. Food prices are subject to change based on availability

345 S. ELM STREET : DOWNTOWN GREENSBORO EVENTS
CONTACT ASHLEAH LESTER TO RESERVE THE GREENE ROOM: events@nattygreenes.com



.....
STARTERS
.....

CAPRESE ON A STICK 60

Grape tomato, mozzarella cheese, and basil drizzled in balsamic glaze.

V **GF**

NATTY GREENE'S PIMENTO CHEESE 60

Housemade served with fresh baked pita, carrots and celery.

V **GF**

CLASSIC HUMMUS 60

Made with organic chick peas, tangy tahini, fresh lemon and garlic. Served with fresh baked pita, carrots and celery.

V **GF**

CHEESE BOARD 100

Assortment of cheeses, vegetables, and fruit. Served with crackers. Make it a charcuterie board with assorted meats for an additional \$50.

V

CHICKEN TENDERS 100

Fresh chicken lightly battered and flash fried until golden brown. Honey mustard.

GF

BREWHOUSE WINGS 100

Choice of 3 sauces: Chipotle Barbecue, Natty's Blend, or Dry Rub, served with Blue Cheese or Ranch Dressing

GF

HOG DIP 80

Greensboro's own Neese's Sausage blended with Vidalia onion, white cheddar and green & red peppers; served hot with a side of toasted flat bread & tortilla chips.

GF with tortilla chips.

VEGETARIAN SPRING ROLLS 100

Filled with carrots, celery, cabbage, roasted garlic and ginger; served with a sweet chili dipping sauce

V

SIDEWAYS DIP 150

Baked creamy combination of jumbo lump crab meat and Parmesan cheese; served with pita triangles & tortilla chips

GF with tortilla chips

DEVILED EGGS 30

Local farm fresh eggs topped with bacon and scallions.

GF

• *Each Starter menu item serves approximately 20 people.*



Catering Price Options

1:2

1 ENTRÉE / 2 SIDES

\$22 / Per Person

2:2

2 ENTRÉES / 2 SIDES

\$28 / Per Person

2:3

2 ENTRÉE / 3 SIDES

\$30 / Per Person

2:4

2 ENTRÉE / 4 SIDES

\$32 / Per Person

Served buffet style.

ENTREES

BARBECUE CHICKEN

Grilled chicken breasts marinated & smothered in our Chipotle barbecue sauce.

GF

VEGETABLE PASTA

Seasonal vegetables in a Mornay sauce over bowtie pasta.

V

BARBECUE PORK

Slow-roasted premium pork loin, chopped and topped with our Chipotle barbecue sauce.

GF

SHRIMP

Wild caught citrus rubbed and grilled.

GF

BEEF TENDERLOIN

Marinated, dry rubbed, and slow roasted Angus beef (additional MP/per person).

GF

SALMON*

Fresh Canadian salmon. Perfectly seasoned and grilled with your choice of salt and pepper, lemon pepper, barbecue sauce, or blackened.

GF

SALAD SERVICE

2.5 PP

BREAD SERVICE

1.5 PP

SIDES

HOUSEMADE COLESLAW

SOUTHERN POTATO SALAD

THREE CHEESE MAC & CHEESE

SAVORY BAKED BEANS WITH SAUSAGE

POTATOES AU GRATIN

LEMON BUTTER ASPARAGUS

SEASONAL VEGETABLES

V GF all sides are vegetarian except for the Baked Beans

- Food / Beverage tax (6.75%) will be automatically included.
- 20% gratuity will be added.
- Special requests may be accommodated. Please let us know in advance if there's something we can do for your event.