

# THE LOFT AT

345 S. ELM STREET DOWNTOWN GREENSBORO



Third Floor of historical  
J.W. Jones Building built 1896



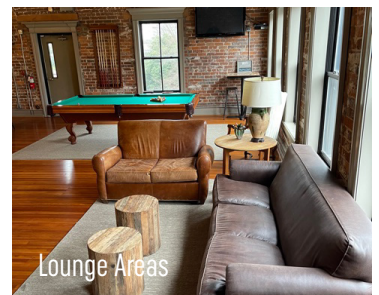
Meeting Areas



Stocked Bar



Ample Seating & Dining



Lounge Areas



Darts, Pool, TVs, Music, AV



Comfortable Seating

## DAYTIME RENTAL

as early as 11:00am ending by 4:00pm

Mon-Fri  
**\$150**  
for 3 hours

Sat-Sun  
**\$300**  
for 3 hours

Earlier start time available upon request. 8:30am is earliest possible start time. 4:00pm is absolute latest end time. Add \$60 per additional hour on Monday-Friday daytime rentals. No minimum purchase for daytime rentals.

## EVENING RENTAL

as early as 5:30pm ending by midnight

Sun-Thurs  
**\$400**  
all night

Fri & Sat  
**\$600**  
all night

Last call at 11:15-11:30, depending on number of guests. Requests to arrive earlier than 5:30 for decorating / setup by host is dependent upon daytime rental that day. \$400 minimum purchase evening of rental.

Capacity: 80 people. Rental includes use of The Loft, staff, all dinnerware, set up, and clean up. Food must be ordered from The Loft menu. Outside desserts are welcome or we can have them ordered. Booking The Loft requires paying rental fee, agreeing to and signing contract. 6.75% Sales Tax will be added to rental fee.

**CONTACT ASHLEAH LESTER TO RESERVE THE LOFT:** [events@nattygreenes.com](mailto:events@nattygreenes.com)

# THE LOFT MENU



## STARTERS

### CHIPS & SALSA 40

Corn Tortilla chips served with homemade fresh salsa

**V** **Gf**

### HOMEMADE POTATO CHIPS 45

Served with Ranch Dressing

**V**

### TWISTERS 55

Large, soft baked pretzels served with honey mustard

**V**

### BAYONETS 50

Grape tomato, mozzarella cheese, and basil drizzled in balsamic glaze and spiked with a toothpick

**V** **Gf**

### CHEESE & VEGGIE COMBO 100

Fresh blocks of cheddar, pepper jack, and Swiss cheese along with an assortment of carrots, celery, and broccoli; served with Ranch Dressing

**V**

### CHICKEN FINGERS 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

**V** **Gf**

### SEASONAL FRUIT TRAY 75

**V** **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**

## ENTREES

### BARBECUE CHICKEN 170

Grilled chicken breasts marinated & smothered in our Chipotle barbecue sauce

### CHICKEN & PASTA 200

Sliced grilled chicken breasts with broccoli, red peppers and Mornay sauce over bowtie pasta; vegetarian option\* also includes squash and zucchini.

**V** \*

### BARBECUE PORK 180

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

**Gf**

### SHRIMP 150

Wild caught citrus rubbed and grilled. Cajun dipping sauce.

**Gf**

### LASAGNA 190

Choice of ground beef or vegetarian lasagna\* featuring four cheeses and our special sauce

**V** \*

### SALMON\* 275

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

**Gf**

### SHRIMP & GRITS 200

Grilled shrimp over yellow stone ground grits topped with a bacon-onion-pepper butter sauce

**Gf**

### SANDWICH TRAY per person 11

Assortment of local meats, cheeses, breads and toppings - include one side

## SIDES

### SALAD 40

### BREAD BASKET 20

### COLE SLAW 20

### POTATO SALAD 40

### MAC & CHEESE 50

### BAKED BEANS 40

### SQUASH & ZUCCHINI 40

with onions

### HOUSEMADE MASHED 40

### POTATOES

### GREEN BEANS 40

**V** **Gf** all sides are vegetarian except for the Baked Beans

## DRINKS

### SOFT DRINK SERVICE 30

includes soda, tea, and coffee

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