



2026

Catering Menu

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**\$46 Two Course
Plated Menu**

Salad

Mixed Organic Greens Salad
With House Made French Herb Vinaigrette

Entrée

Grilled Chicken Breast
With Baby Red Hash, Green Beans,
& Chimichurri

Truffle Baked Cod
with Roasted Potatoes, Broccolini,
& Lemon Butter

Grilled Flat Iron or Sirloin Steak (Choose 1 to offer)
With Mashed Potatoes, Roasted Carrots,
& Red Wine Bordelaise

Mushroom & Truffle Risotto (V)
With Sartori Parmesan Cheese & Micro Greens



FOOD PACKAGES



Gold Wedding Package

Assorted Cheese & Vegetable Crudite with Crackers
(during cocktail hour)

House made Bread & Chives Butter with Dinner
Cake Cutting & Serving

Coffee Bar with Cream & Sugar

Head Table Served Sparkling Toast

Add \$10 per person

Platinum Wedding Package

Assorted Cheese & Vegetable Crudite with Crackers
(during cocktail hour)

House made Bread & Chives Butter with Dinner
Cake Cutting & Serving

Coffee Bar with Cream & Sugar

All Guests Served Sparkling Toast

Add \$16 per person

Diamond Wedding Package

Assorted Cheese & Vegetable Crudite with Crackers
(during cocktail hour)

House made Bread & Chives Butter with Dinner
Cake Cutting & Serving

Coffee Bar with Cream & Sugar

All Guests Served Sparkling Toast

Choice of 2 Tray Passed Appetizers During Cocktail Hour (see *items on page 7)

Add \$22 per person

Salad Substitutions

Salad (choose one for all guests)

Classic Caesar Salad - \$1
Romaine, Parmesan, & Croutons

Tomato Cucumber Salad -\$2
Fresh Mint, Feta Cheese, &
Lemon Thyme Vinaigrette

Roasted Beet Salad - \$2
With Goat Cheese, Arugula,
Crushed Pistachio, & Beet Vinaigrette

Shaved Apple & Fennel Salad -\$2
With Arugula, Crumbled Bleu Cheese,
Candied Pecans, & Cider Vinaigrette

Entrée Substitutions

Chicken:

Chicken Picatta -\$2
With Fingerling Potato,
Seasonal Vegetable, & Lemon Caper Butter

Airline Chicken
With Roasted Carrots, Fingerling Potatoes,
& Café de Paris Butter

Seafood:

Viking Village Scallops -\$8
With Crispy Potato Pave, Roasted Carrots,
& Beurre Rouge

Grilled Norwegian Salmon - \$6
With Fingerling Potato, Melted Leeks,
& Red Wine Gastrique

Maine Lobster Risotto -\$6
With English Peas & Gaufrette Potato

Grilled Swordfish - \$6
with Summer Squash & Corn Succotash,
Red Pepper Coulis, & Baby Reds

Fresh Catch of the Day
(Upon Availability) - Market Price
Mahi Mahi, Hailbut, Seabass,
Texas Brown Shrimp, Grouper

Steak:

Grilled Angus Filet of Beef -\$14
With Choice of Potato & Vegetable

Grilled Angus Beef Ribeye -\$14
With Choice of Potato & Vegetable

Prime New York Strip -\$14
With Choice of Potato & Vegetable

Vegetarian/Other:

Butternut Squash Ravioli
with Julienne Vegetables,
Toasted Pine Nuts,
& Lemon Garlic Cream Sauce

Seared Duck Breast -\$4
with Roasted Parsnips, Braised Mushrooms,
& Blueberry Aigre Doux

Choice of Risotto (\$2-4)
Butternut Squash & Crispy Sage
Pea & Lemon Parmesan
Chestnut, Leek, & Goat Cheese
Pecan Smoked Bacon & Sweet Corn



Potato Offerings

- Chive Whipped
- Classic Mashed
- Roasted Baby Reds
- Truffle Whipped
- Fingerling
- Baby Red Hash
- Creamy Parmesan Hash with Spinach \$2

Vegetable Offerings

- Broccolini
- Roasted Baby Carrots
- Cauliflower
- Green Beans
- Roasted Root Vegetables
(Turnip, Carrot, Parsnip, Rutabaga)
- Sugar Snap Peas
- Asparagus
- Zucchini
- Yellow Squash



Self Serve Buffet Menu

Classic Dinner Buffet - \$46

Mixed Organic Greens
with French Herb Vinaigrette
Grilled Chicken Picatta
Grilled Flat Iron Steak
Mixed Seasonal Vegetables
Choice of Roasted or Whipped Potatoes

Salad Substitutions

Classic Caesar Salad - \$1
Romaine, Parmesan, & Croutons

Tomato Cucumber Salad -\$2
Fresh Mint, Feta Cheese, &
Lemon Thyme Vinaigrette

Roasted Beet Salad - \$2
With Goat Cheese, Arugula,
Crushed Pistachio, & Beet Vinaigrette

Shaved Apple & Fennel Salad -\$2
With Arugula, Crumbled Bleu Cheese,
Candied Pecans, & Cider Vinaigrette

Steak Substitution

Grilled Sirloin Steak
with Red Wine Bordelaise - \$4

Sliced Tenderloin
with Chimichurri or Red Wine Bordelaise
- \$10

Add On's

Norwegian Salmon
with Citrus Butter - \$10

Atlantic Swordfish
with Lemon Beurre Blanc - \$10

Seasonal Vegetarian - \$6

Family Style: + \$4 per person
Family Style can only be performed in warm weather conditions.

Appetizers

(50 Piece Minimum per item)

***items included with Diamond Wedding Package**

Bacon Wrapped Scallops with Maple Glaze (\$5.50/pc.) GF DF

*Chicken or Steak Satay with Thai Chili Sauce (Chicken -\$4/pc.)

(Steak - \$5/pc) GF DF

Assorted Cheese & Charcuterie Board with Nuts, Honey, & Fresh Berries
(\$12 per person)

Spinach & Artichoke Dip with Sourdough Crostini (\$7 Per Person)
with Jumbo Lump Crab (\$10 Per Person)

*Asian Glazed Meatballs with Sesame & Ginger (\$4/pc.)

Raw Vegetable Crudite with Hummus DF GF (\$6 Per Person)

East Coast Oysters with Jalapeño Hogwash, Classic Mignonette,
& House Made Cocktail Sauce (\$4/pc.)

Tuna Tartare with Soy, Sesame, Ginger, & Sriracha Aioli in a Crispy Wonton Cup (Market) DF



*Jumbo Shrimp Cocktail with House Made Cocktail Sauce (\$4/pc.) GF DF

*Chicken & Goat Cheese Wontons with Spicy Apricot Sauce (\$4/pc.)

Tenderloin Sliders with Horseradish Crème Fraiche (\$8/pc. - 15 Piece Minimum)

*Tomato Bruschetta with Sartori Parmesan Cheese & Balsamic Glaze (\$4/pc.)

Jumbo Lump Crab Cakes with Roasted Red Pepper Aioli (\$6/pc.)

Bacon Wrapped Chorizo Stuffed Dates with Spanish Romesco (\$5/pc.)

Fresh Fruit Skewers with Vanilla Yogurt Dip (\$4/pc.)

Smoked Salmon on Potato Pancake with Red Onion, Capers, & Crème Fraiche (\$4/pc)

Vegetarian Crepes with Boursin Cheese, Julienne Vegetables, & Red Pepper Coulis (\$4/pc.)