



NATTY GREENE'S
BREWING COMPANY



DAY

MONDAY - SUNDAY

\$600 + tax

NIGHT

SUNDAY - THURSDAY

\$800 + tax

NIGHT

FRIDAY & SATURDAY

\$1200 + tax

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



NATTY GREENE'S
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STARTERS

CAPRESE ON A STICK 80

Grape tomato, mozzarella cheese, drizzled with kale pesto, finished with a balsamic glaze.

V **GF**

NATTY GREENE'S PIMENTO CHEESE 80

Housemade served with fresh baked pita, carrots and celery.

V **GF**

CLASSIC HUMMUS 80

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

V **GF**

CHEESE BOARD 120

Assortment of cheeses, vegetables, and fruit. Served with crackers. Make it a charcuterie board with assorted meats for an additional \$60.

V

CRUDITE TRAY 100

Mix of fresh raw veggies served with Natty's housemade tangy pesto ranch.

V

CILANTRO LIME BEEF 160

EMPAÑADAS

Beef marinated in lime juice, cilantro, soy sauce, and garlic folded into a crisp crescent shape dough pocket. Served with cumin lime crema.

- Each Starter menu item serves approximately 20 people.

NATTY'S NUGS 120

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

GF

BREWHOUSE WINGS 120

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

GF

SHRIMP 120

Wild caught citrus rubbed and grilled.

- 20 Shrimp skewers - \$120
- 40 Shrimp skewers - \$240

GF

HOG DIP 120

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 120

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

V

DEVILED EGGS 50

Local farm fresh eggs topped with bacon and scallions.

GF



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Catering Price Options

1:2

1 ENTRÉE / 2 SIDES

\$22 / Per Person

2:2

2 ENTRÉES / 2 SIDES

\$30 / Per Person

2:3

2 ENTRÉE / 3 SIDES

\$35 / Per Person

2:4

2 ENTRÉE / 4 SIDES

\$40 / Per Person

Served buffet style.

ENTREES

GRILLED CHICKEN

Marinated grilled chicken breast with your choice of housemade barbecue sauce, garlic herb, or kale pesto.

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 housemade 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

ROASTED ZUCCHINI AND SQUASH

GREENE BEANS WITH BACON

V GF all sides are vegetarian except for the Baked Beans

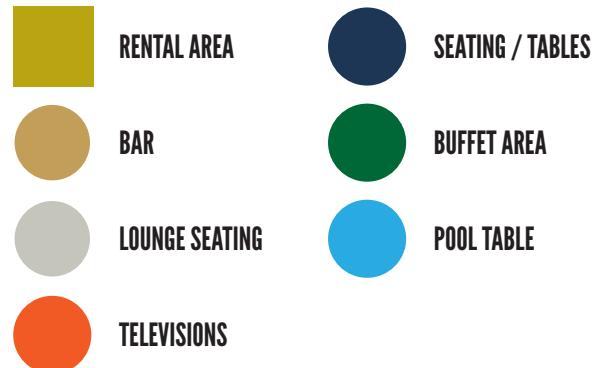
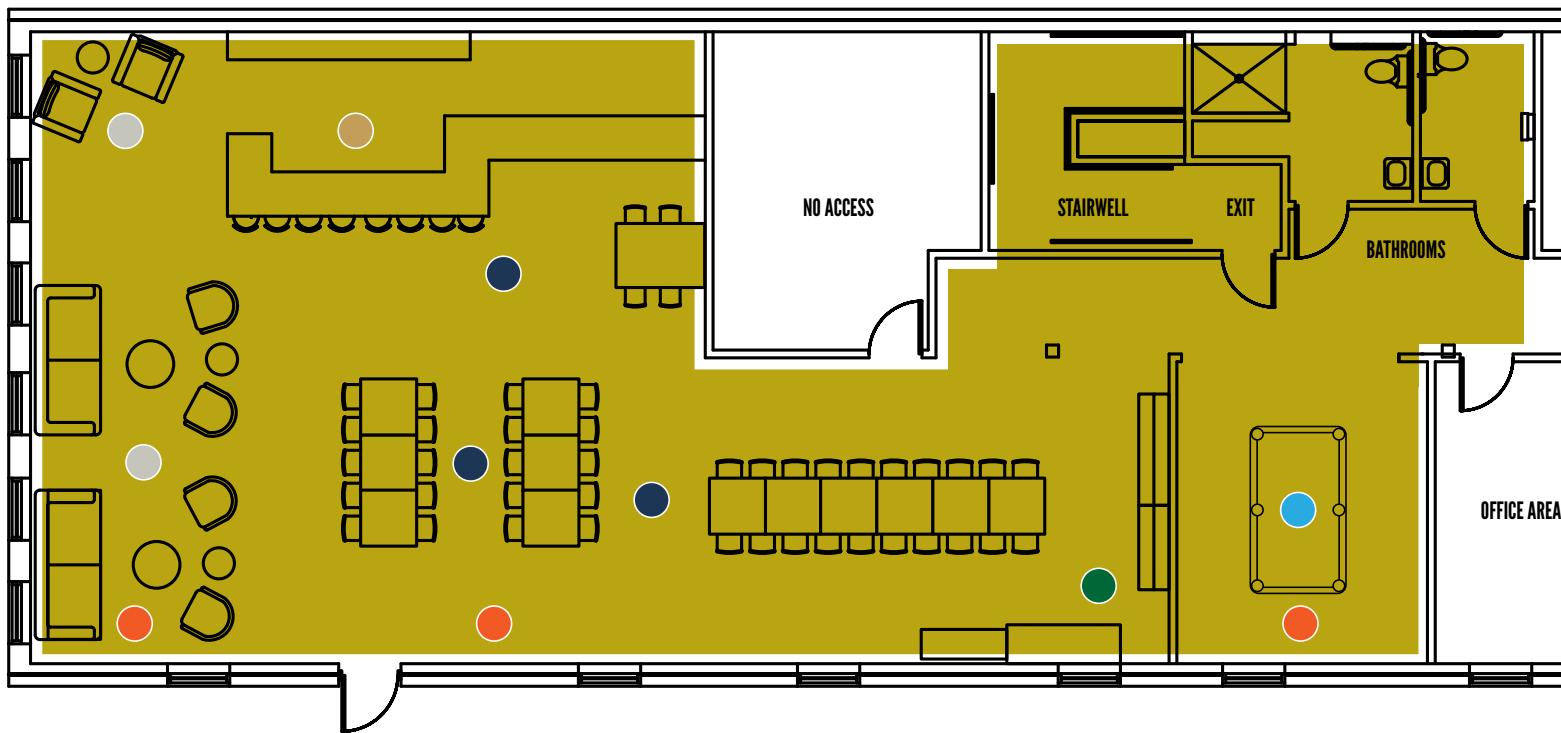
- Food / Beverage tax (6.75%) will be automatically included.
- 20% gratuity will be added.
- Special requests may be accommodated. Please let us know in advance if there's something we can do for your event.



NATTY GREENE'S
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FLOOR PLAN

GREENE ROOM FLOOR PLAN



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