



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. 6.75% food and beverage tax and a 25% gratuity will be applied to the total the night of the event.

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



.....
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

CHICKEN SALAD PUFFS 150
Crispy phyllo cups packed with your choice of blackened or curry grilled chicken salad. Chicken salad contains grilled chicken, carrot, celery, onion, seasoned mayo.

EMPANADAS 160
Choose Buffalo Chicken or Cilantro Lime Marinated Beef Empanadas (served with Cumin Lime Crema), folded into a crisp crescent shape dough pocket.

SLIDERS 225
Hamburger or cheeseburger sliders with ketchup, mustard, and pickles on the side.

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

TORTS & DIPS 80
Sea Salt Tortilla Chips served with housemade salsa, guacamole, and beer cheese queso.

V GF

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

DEVEILED EGGS 50
Local farm fresh eggs topped with bacon and scallions.

GF



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.



VEGETABLE PASTA

Seasonal vegetables in a Mornay sauce over bowtie pasta.



BARBECUE PORK

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



SHRIMP

Wild caught citrus rubbed and grilled.



BEEF TENDERLOIN

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



SALMON*

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



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.

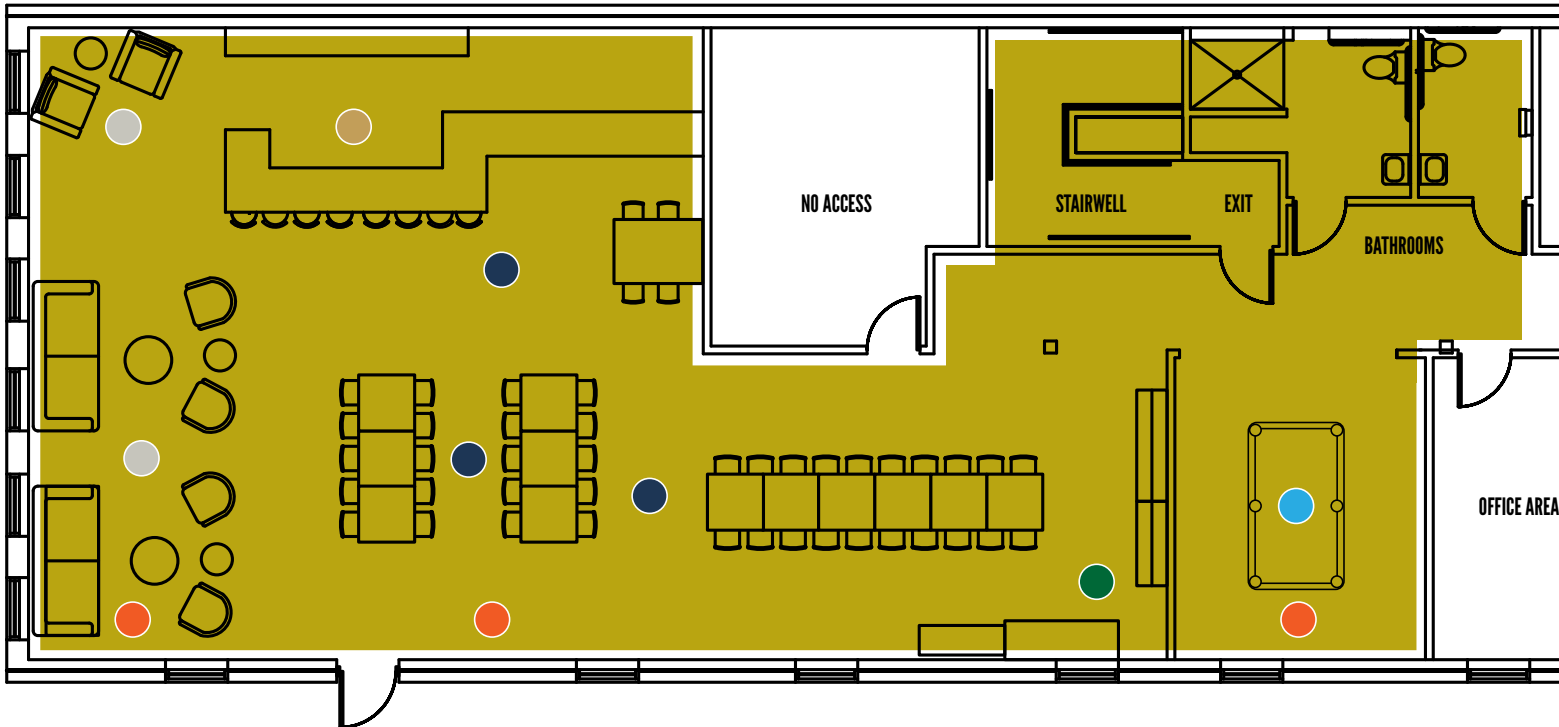
• 25% gratuity will be added.

• Special requests may be accommodated. Please let us know in advance if there's something we can do for your event.



FLOOR PLAN

GREENE ROOM FLOOR PLAN



- RENTAL AREA
- BAR
- LOUNGE SEATING
- TELEVISIONS
- SEATING / TABLES
- BUFFET AREA
- POOL TABLE

CONTACT ASHLEAH LESTER TO RESERVE THE GREENE ROOM: events@nattygreenes.com