



GREENANE FARMS  
NEW YORK

# CATERING MENU

THE RESTAURANT AT GREENANE FARMS

Call: 607-746-8878

## ABOUT GREENANE

Serving the finest authentic Mexican Cuisine and ranch style wood fire grilled meats using ingredients largely grown and raised on the farm and other local farms. Our Menu changes frequently with the seasons but always offers a special and unique fusion of authentic gourmet & traditional Mexican recipes, wood-fire grilled dry-aged meats, & farm fresh ingredients.

## CONTACT US

Restaurant Address: 196 County Road 10,  
Meridale NY 13806  
email: [patrick@greenanefarms.com](mailto:patrick@greenanefarms.com)  
phone: 607-746-8878

## CATERING SERVICES

- Pickup at our restaurant or delivered to the location of your choice.
- Buffet style or full serving staff.
- Order from the Catering Menu or work with Thanya to build your own.
- Dinner parties

## 3 COURSE MEAL

**Garden Salad, Choice of two Entrées, Choice of Dessert**  
**\$25.00 per person**

### ENTRÉES - YOUR CHOICE OF TWO

#### Enchiladas

- traditional enchiladas, soft tortillas, green salsa, cilantro, green onions and sour cream. You may choose from a mix of Angus beef, marinated chicken, shrimp, and fresh vegetables.

#### Pavito con Mole

- half a Cornish game hen slow roasted in Mexican herbs and covered in traditional homemade mole sauce, served with Mexican rice

#### Steak Fajitas

- wood fire grilled grass-fed Angus flank steak with tortillas and salsa.

#### Chicken Fajitas

- wood fire grilled chicken breast with tortillas and salsa.

#### Pork tips pastor

- tender pork tips slow cooked in traditional pastor marinade

### DESSERT - YOUR CHOICE INCLUDED WITH ENTRÉE

Flan, Thres Leches Cake, Churros with ice cream

### EL ENTREMÉS (HORS D'OEUVRES )

**Choice of two - \$10.00 per person**

#### Empenadas

- Chicken, beef, vegetable

#### Pozole

- traditional soup of hominy, pork, and garnished with shredded lettuce, chili peppers, onion, garlic, radishes, avocado, and salsa

#### Tamales

- traditional Mesoamerican tamales made from handmade masa de maíz steamed in a corn husk & filled with your choice of heritage pork, pastured chicken & mole, or fresh vegetables

#### Tostadas de Pollo

- Chicken tostadas with tomatoes, onions, lettuce, fresh cheese, sour cream, and salsa

#### Shrimp Tacos

- grilled shrimp, lettuce, onion, cilantro & salsa

## TACOS - TACOS - TACOS \$18 PER PERSON - CHOOSE ANY THREE

- Steak Fajita (grilled grass-fed Angus beef flank steak in a traditional arrachera marinade with fresh grilled vegetables)
- Chicken Fajita (traditional fajita tacos, pastured chicken in our special marinade with fresh grilled vegetables)
- Carnitas (a mix of heavily marbled pork, braised and simmered for hours until perfect)
- Veggie Tacos (fresh vegetables, marinated and grilled)
- Shrimp Tacos (grilled shrimp, lettuce, onion, cilantro & salsa)

All taco platters come with mexican rice, tortillas & salsas, chopped onion & cilantro and sour cream with Fajitas