



GREEN TOP FARMS

CATERING MENU





**GREEN TOP FARMS**

# ABOUT GREEN TOP FARMS

## **WHO WE ARE**

Green Top Farms was founded in 2014 by a fifth-generation farmer-turned-NYC public school teacher looking to connect local farms with urban communities.

Though this initial vision took the shape of growing microgreens in a bedroom closet, we have evolved to serve healthy, prepared meals using local ingredients in New York City schools, offices, community centers, and anywhere else people are hungry.

## **OUR COMPANY**

We are operated by a small group of folks building a new kind of food system, one that supports local supply chains, sustainable practices, and better wages for food workers.

# Build Your Own Breakfast Bar

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*Build your own family-style breakfast from a selection of our favorite dishes. No matter which way you choose to mix and match, you're guaranteed to have a breakfast that leaves you nourished and ready to begin your day.*

## Breakfast Mains

### **Patatas Bravas & Feta Frittata**

made with shallots & leeks

### **Sun-dried Tomato & Spinach Frittata**

halloumi cheese, dill, & scallions

### **Potato & Onion Egg Bites**

baby red potatoes & yellow onion

### **Roasted Pepper Egg Bites**

farm fresh eggs

### **Bacon Egg & Cheese Burrito**

local scrambled eggs, bacon and cheddar cheese  
conveniently wrapped in a flour tortilla

### **Vegan "Bacon Egg & Cheese" Burrito**

our house-made "cheesy" tofu scramble with smoky  
seitan bacon and patatas bravas in a flour tortilla

### **"Cheesy" Tofu Scramble with Seitan Bacon**

slowly cooked in a spice blend

### **Brioche Custard French Toast Pudding**


balthazar brioche, pullman bread



Pick as many items as  
you'd like to build  
your own breakfast  
bar!







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# Build Your Own Breakfast Bar

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## Breakfast Vegetables

### Home Fries

roasted with red onions & bell peppers

### Arugula

farm fresh

### Herb Roasted Red Fingerling Potatoes

finished with olive oil & herbs

## Breakfast Proteins

### Bacon

### Chicken Sausage

from our friends at Esposito's Meat Market

### Chorizo

sliced & spiced

### Beyond Breakfast Sausage

breakfast sausage made from seasoned pea protein

## Parfait Bar

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*Our take on a classic light breakfast. With this family-style package you'll receive our homemade yogurt & vegan chia pudding we blend with stewed berries, fruit salad and toppings.*

### **Berry Chia Pudding**

chia seeds, coconut milk, berry compote & maple syrup

### **Homemade Yogurt**

house culture

### **Apple Cinnamon Compote**

granny smith apples from Lancaster Farm Fresh & cinnamon

### **Pumpkin Seed Granola**

rolled oats, pumpkin seeds, dried fruit, coconut, & maple syrup

### **Seasonal Fruit Salad**

a fresh array of local, seasonal fruits

### **Honey**

## **Individual Add-Ons**

### **Chia Pudding Parfait Cup**

with coconut milk and maple syrup

### **Overnight Oats Parfait Cup**

rolled oats, flax seeds, wheat bran, salt, soy milk, maple syrup







## Baked Goods

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*Freshly baked by our expert pâtissier, Chef Omar Gonzalez, formerly of Magnolia Bakery. Enjoy these treats with our tasty coffee package.*

### Breakfast Loaves

#### **"Zero Waste" Banana Loaf**

chocolate chip banana cake made with coconut milk

#### **Gluten Free Banana Loaf**

made with gluten free flour, coconut milk, and spices

#### **Double Crumb-Crumb Cake Loaf**

homemade graham cracker crumb cake

#### **Strawberry Rosemary Loaf**

simple, homemade strawberry rosemary cake

#### **Spiced Sweet Potato Loaf**

one of Green Top's signature items

#### **Zucchini Ginger Loaf**

crystallized ginger with orange notes



## Bagel Platters

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*Our favorite NYC bagels, from our friends at Shelsky's. Dress them up with an assortment of our spreads and house specialties or our smoked fish platter featuring ACME whitefish salad and a smoked trout salad.*

### **Bagel & Cream Cheese Platter**

assorted Shelky's bagels with plain, scallion &, berry cream cheese

### **Smoked Fish Medley**

whitefish salad, roasted & smoked salmon, roe, sliced tomatoes and red onions

## Breakfast Platters

### **Croissants and Pastries Platter**

an assortment of mini danish, croissants, and scones from our friends at Balthazar Bakery. Comes with apricot jam, whipped butter, and berry compote

### **Breakfast Energy Platter**

sunflower granola bars, chocolate coconut energy bites, & carrot cake bites

### **Fresh Fruit Platter**

a fresh array of seasonal fruit









# The Farm Feast

## Green Top's Seasonal Harvest Bowl

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*Green Top's Signature Menu - Bright, light, greens, springy grains, and fresh veggies step into the spotlight for this Farm Feast – the perfect menu for guests or colleagues alike who are ready for sunnier days both outside and on their plates. Round out this meal by adding on any of our protein options!*

### Includes

<b>Mixed Greens</b>	<b>Goat Cheese Crumbles</b>
<b>Orzo Salad with Kale Pesto</b>	<b>Dried Apricot + Currants/Raisins Medley</b>
<b>Honey Mustard Asparagus</b>	<b>Fried Shallots</b>
<b>Roasted Golden Beets</b>	<b>Pickled Red Onions</b>
<b>Shiitake &amp; Edamame</b>	<b>House-Balsamic Vinaigrette</b>
	<b>Cilantro Vinaigrette</b>

### Protein Add Ons

#### **Za'atar Buttermilk Chicken**

halal chicken marinated in house buttermilk and spices

#### **Smoked Salmon**

apple and cedar wood smoked salmon sustainably raised in the Atlantic

#### **Balsamic Garlic Tofu**

fresh rosemary & garlic confit



# Masala Feast

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*Featuring some of Chef Anup's most popular Indian-style dishes, our Masala Feast includes savory grains and bright veggies. You'll wow your guests with this colorful feast!*

## Includes

**Yellow Rice**

**Gobi Matar**

**Lemony Red Potato**

**Fennel Slaw**

**Pickled Curried Cauliflower**

**Golden Yogurt**

**Dill Yogurt Sauce**

**Papadum Chips**

## Choice of Protein

**Turkey Tikka**

healing spices & kasoori methi or dried fenugreek leaves

**Chana Makhani**

chickpeas in a house spiced tomato sauce

**Spice Roasted Salmon**

lightly grilled



# Mediterranean Feast

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*Highlighting some of our favorite Mediterranean inspired dishes.  
The veggies are the star of the show here and are complimented  
by our house made hummus.*

## Includes

**Toasted Cumin Couscous**

**Sautéed Kale**

**Sumac Roasted Cauliflower**

**Chickpea Hummus**

**Moroccan Carrots**

**Harissa Aioli**

**Tzatziki**

**Pita Chips**

## Choice of Protein

**Oven-Roasted Chicken Shawarma**

slowly roasted chicken thighs in a delightful spice  
blend

**Lamb & Lentil Meatballs**

mix of lamb, green lentils & ancient spices

**Shrimp Kebab**

lightly grilled with lemon and salt





# Pan-Asian Feast

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*This menu features hearty vegetables, well-balanced protein selections, and chili crisp on the side for that extra kick!*

## Includes

**Purple Rice**

**Oven-Roasted Eggplant in Garlic Sauce**

**Sprouted Cauliflower**

**Sautéed Gai Lan**

**Pickled Ginger**

**Chili Crisp**

**Sesame Dressing**

## Choice of Protein

**Shogayaki Chicken**

oven-fried chicken thighs with shiitake mushrooms  
& napa cabbage

**Mapo Tofu**

stir-fried in shiitake mushroom broth

**Miso Cod Medallions**

yellow miso paste & a touch of mirin





# Southern Comfort Feast

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*Backyard cookout style; from smoky BBQ baked beans and savory succotash to flavor-packed proteins like hot honey-glazed chicken and portobello steaks, you're sure to create a plate that leaves you completely satisfied.*

## Includes

**Smoky Mac & Cheese**

**Smoky BBQ Baked Beans**

**Roasted Baby Turnips**

**Savory Skillet Succotash**

**Charred Okra**

**Ashley's Buttermilk Ranch**

**BBQ Sauce**

## Choice of Protein

**Hot Honey Glazed Chicken**

halal chicken thighs tossed in a honey-chile sauce

**Portobello Mushroom "Steaks"**

sautéed with shallots & topped with vegan au poivre sauce

**Creole-Style Shrimp**

cooked in a spicy tomato sauce

# Build Your Own Feast

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## Mains

### **Chicken Kebab**

slowly roasted chicken thighs in a delightful spice blend

### **Buttermilk Grilled Chicken Breast**

flavored in a thyme marinade

### **Hot Honey Glazed Chicken**

halal chicken thighs tossed in a honey-chile sauce

### **Turkey Tikka Meatballs**

healing spices & kasoori methi (dried fenugreek leaves)

### **Chana Makhani**

chickpeas in a house spiced tomato tomato sauce

### **Portobello Mushroom "Steaks"**

sautéed with shallots & topped with vegan au poivre sauce

### **Mapo Tofu**

stir-fried in shiitake mushroom broth

### **Shrimp Kebab**

lightly grilled with lemon and salt

### **Creole-Style Shrimp**

cooked in a spicy tomato sauce

### **Lamb & Lentil Meatballs**

mix of lamb, green lentils & ancient spices

### **Miso Cod Medallions**

yellow miso paste & a touch of mirin

### **Shogayaki-Style Chicken & Cabbage**

oven-fried chicken thighs with shiitake mushrooms  
& napa cabbage



# Build Your Own Feast

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## Grains

### **Yellow Rice**

steamed jasmine rice seasoned with turmeric

### **Purple Rice**

mix of black & basmati rice

### **Orzo Lemonato**

with roasted red peppers & lemon juice

### **Smoky Mac & Cheese**

with smoked gouda and turmeric

## Sauces

**Golden Yogurt Sauce**  
**Dill Yogurt Sauce**

**Ashley's Buttermilk Ranch**  
**Harissa Aioli**  
**Sesame Dressing**

**BBQ Sauce**  
**GTF Hot Sauce**

# Build Your Own Feast

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## Vegetables

### **Smoky BBQ Baked Beans**

slow-cooked chickpeas, black beans & kidney beans with vegetables & bbq sauce

### **Sprouted Cauliflower**

lightly seasoned & roasted

### **Gobi Matar**

cauliflower with bloomed spices

### **Spinach & Potato Bhaji**

black mustard seeds, kashmiri chilis & turmeric

### **Sautéed Kale**

in garlic & olive oil

### **Oven-Roasted Eggplant in Garlic Sauce**

in garlic, ginger & a hoisin sauce

### **Brassica Slaw**

local broccoli, cabbage & brussels sprouts in a lemon dressing

### **Baby Red Potatoes**

local potatoes flavored with lemon & oregano

### **Roasted Baby Turnips**

simply roasted

## Toppings & Sides

### **Chickpea Hummus**

**Savory Skillet Succotash**

**Charred Okra**

**Sauteed Gai Lan**

**Pickled Ginger**

### **Fennel Slaw**

**Mediterranean Farm Salad**

**Pickled Curry Cauliflower**

**Pickles & Peppers**

**Papadam Chips**

## Family Style Salads

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*Our family style salads highlight the season's best ingredients with fresh greens from our farm partners. We send each with their own bottle of dressing on the side.*

### Family Style Salads

#### **Sweet Potato Caesar Salad**

fresh mixed greens, spiced sweet potatoes, pecorino cheese (our caesar dressing served on the side)

#### **Adobo Chickpea Salad**

mixed greens, saffron rice, roasted adobo chickpeas, olive salad, spiced cauliflower (our farmstand lemon dressing served on the side)

#### **Sesame Miso Salad**

mixed asian greens, edamame, radish and a sesame miso dressing

#### **Mixed Green Salad**

mesclun & mizuna with your choice of farmstead lemon, Ashley's buttermilk ranch, or honey mustard dressing

#### **Greek Salad**

fresh romaine lettuce, cherry tomatoes, cucumbers, feta cheese & kalamata olives with a spicy Italian dressing

### Salad Proteins

#### **Z'atar Buttermilk Grilled Chicken**

#### **Smoked Salmon**

#### **Balsamic Garlic Tofu**







## Sandwich Platters

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*A seasonal array of our best-selling sandwiches on ciabatta bread from Balthazar Bakery. We recommend adding on a large salad or side dish to round out this meal!*

### **Fresh Mozzarella & SDT**

with arugula, balsamic and pesto mayo

### **Curried Cauliflower Wrap**

with pickled red onions, tomatoes, lemon curry mayo

### **Chicken Pesto & Mozzarella**

with roasted peppers & arugula

### **Prosciutto di Parma**

mozzarella, fresh arugula & rosemary aioli

### **Pesto Veggie Wrap**

lettuce, pesto tofu, carrots, cucumber, red cabbage, hummus & vegan caesar on a spinach tortilla

### **Tuna Salad**

with pickled celery

### **Turkey & Swiss**

with pickles & dijonnaise

### **Banh Mi**

marinated chicken, pickled veggies & sriracha mayo on chibatta

## Individual Boxed Lunch

### **Tuna Sandwich, Salad, Cookie**

half sandwich, mixed green salad, chocolate chip  
cookie, utensils

### **Banh Mi, Salad, Cookie**

half sandwich, mixed green salad, chocolate chip  
cookie, utensils

### **Pesto Veggie Wrap, Salad, Vegan Pastry**

half wrap, mixed green salad, vegan pastry, utensils

### **Chicken Pesto & Mozzarella, Salad, Cookie**

half sandwich, mixed green salad and a chocolate chip  
cookie, utensils

### **Curried Cauliflower Wrap, Salad, Vegan Pastry**

half wrap, mixed green salad, vegan pastry, utensils

### **Fresh Mozzarella & SDT Sandwich, Salad, Cookie**

half sandwich, mixed green salad, chocolate chip  
cookie, utensils

### **Prosciutto di Parma Sandwich, Salad, Cookie**

half sandwich, mixed green salad, chocolate chip  
cookie, utensils

### **Turkey & Swiss Sandwich, Salad, Cookie**

half sandwich, mixed green salad, chocolate chip  
cookie, utensils



## Happy Hour Boards

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*Our handcrafted boards are perfect for any happy hour, party, or event you may be hosting. Filled with specially sourced ingredients and house made dips, each board is designed to fulfill your grazing station needs.*

### Boards for Gathering

#### **Crudite Platter**

fresh seasonal vegetables with vegan dill ranch & chipotle mayo

#### **Mezze Platter**

feta dip, chickpea hummus, baba ghanoush, pita chips, cucumber, carrots, celery, radishes, red grapes & marinated olives

#### **Cheese Platter**

gouda, camembert, harvest moon, grapes, dried apricots, croccantini & rosemary crackers

#### **Dessert Platter**

an assortment of Green Top's favorite desserts

#### **Fresh Fruit Platter**

a fresh array of seasonal fruit

## Desserts

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*Carefully crafted by our skilled Pastry Chef, Omar Gonzalez (formerly of Magnolia Bakery). Our dessert selection has a wide offering for any sweet tooth. Whether you're looking for a Fruit Platter or a Cookie Platter to finish off your meal, we've got you covered!*

### Platters

#### **Dessert Platter**

an assortment of Green Top's favorite desserts

#### **Cookie Platter**

cardamom coconut, chocolate chip, dulce de leche

#### **Fruit Platter**

a fresh array of seasonal fruit

#### **Cupcake Platter**

vegan chocolate with sweet potato frosting, red velvet with cream cheese frosting, & chocolate chip with dulce de leche frosting

### Special

#### **Tres Leches Cake**

homemade three-milk cake with toasted coconut







# Beverages

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## Hot Beverages

### Hot Coffee

Deliciously roasted by our local friends at For Five Coffee Roasters, served with milks and sugar.

SM: Serves up to 12 | LG: Serves up to 20

### Hot Tea Package

An assortment of teas, hot water, sugar, milk/alternative milk

SM: Serves up to 12 | LG: Serves up to 20

## Cold Beverages

**Still Water Open Water Aluminum Bottle**

**Sparkling Water Open Water Aluminum Bottle**

**Partners Cold Brew**

**Natalie's Orange Juice**

**Poppi Strawberry Lemon**

**Poppi Orange**

**Poppi Ginger Lime**

**Living Juice Green Vitality**

**Living Juice Pineapple Punch**

**Living Juice Carrot Kick**

**Living Juice Fresh Start**

**Harney & Sons Black Iced Tea**

**Harney & Sons Peach Iced Tea**

**Harney & Sons Green Iced Tea**

# ABOUT 2024 DROP OFF CATERING

Since 2013, we've been working to reconnect folks with local supply chains and regional farms. We've built our reputation on providing farm-to-table alternatives to status quo dining offerings for our customers, their loved ones, and their teams.

## **CUSTOM & FULL SERVICED EVENTS**

Full service catering with custom menus, event staff and rentals, are available upon request. Please reach out to our event planners at [cs@greentop.farm](mailto:cs@greentop.farm).

## **CUTLERY & SERVING**

We provide serving utensils with each dish and package. Compostable cutlery, plates and napkins can be included for an additional cost. Wire racks and flameless warming pads are available upon request.



**GREEN TOP FARMS**

## **DELIVERY**

Normal delivery hours are Monday through Friday 7 AM to 4 PM. Outside of this time frame would require \$1,000 food and beverage minimum.

We deliver within the five boroughs, if your order is outside of that range additional fees may occur.

## **ORDERS & CANCELLATION POLICY**

We require our orders to be finalized by 4PM 3 business days before your order date, and detailed instructions for our delivery driver to enter the building (freight elevator address, COI, etc.)

Please note any cancellations or changes within 3 business days of delivery will incur a fee.

-72 hours before delivery 25% of the total order

-48 hours before delivery 50% of the total order

-24 hours before delivery 75% of the total order

**Contact us: [cs@greentop.farm](mailto:cs@greentop.farm) or 347-946-1584**



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