



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

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!





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

Build Your Own Breakfast Bar

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 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

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

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

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

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

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

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

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

*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

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

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

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

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

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

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

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

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

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





Prebiotic Soda
Cherry Limeade

Prebiotic Soda
Doc Pop

Prebiotic Soda
Strawberry Lemon

Prebiotic Soda
Orange

Prebiotic Soda
Lemon

Prebiotic Soda
Grape

Prebiotic Soda
Lemon

Prebiotic Soda
Cherry Limeade

Prebiotic Soda
Cherry Limeade

Beverages

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.

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 or 347-946-1584



GREEN TOP FARMS



GREEN TOP FARMS

