



GREEN TOP FARMS

CATERING MENU 2024





GREEN TOP FARMS

ABOUT GREEN TOP FARMS

WHO WE ARE

Green Top Farms was founded in 2013 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

Waffles

with pastured eggs, grass fed buttermilk & maple syrup



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

Mixed Greens

mesclun & mizuna with your choice of dressing

Roasted Mushrooms

tossed with salsa verde

Thyme Roasted Fingerling Potatoes

finished with olive oil & herbs

Breakfast Proteins

Bacon

Chicken Sausage

from our friends at Esposito's Meat Market

Canadian Bacon

thick cut

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

House Berry Compote

stewed berries with cane sugar & cinnamon

Pumpkin Seed Granola

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

Brumal Fruit Salad

cantaloupe, strawberries and blueberries in orange dressing

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

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 Platter

whitefish salad, spice roasted salmon, roe, steelhead trout, cucumber & dill salad

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, berry compote, & dulce de leche





The Farm Feast

Green Top's Seasonal Harvest Bowl

Green Top's Signature Menu - Our best selling menu item is a seasonal collection of dishes that come together to make your perfect lunch bowl! With tasty grains and our freshest greens, this meal will leave you satisfied and energized. Round out this meal by adding on any of our protein options!

Includes

Mixed Greens	Dried Fruit
Farro & Yellow Beet Salad	Shredded Cabot Cheddar
Three Bean Salad	Feta Cheese
The Roots	Ashley's Buttermilk Ranch
Butternut Squash with Healing Spices	Farmstand Lemon
Sun Dried Tomato Relish	Fried Shallots

Protein Add Ons

Green Top Roast Chicken

simply roasted with salt, pepper, & olive oil

Steak Ribbons

seasoned with rosemary & garlic

Smoked Salmon

apple and cedar wood smoked salmon sustainably raised in the Atlantic

Balsamic Garlic Tofu

fresh rosemary & garlic confit

Asada Feast

Burrito Bowls the Green Top Way

This meal comes with everything you need to create your perfect burrito bowl. From yellow rice and sautéed veggies, to flavor packed proteins like Latin Chicken and Carne Asada, you're bound to create a bowl that leaves you satisfied.

Includes

Yellow Rice

Sauteed Kale

Roasted Mushrooms

Pico Red Peppers

Taqueria Pickled Vegetables

Avocado Lime Crema

GTF Hot Sauce

Tortilla Chips

Choice of Protein

Latin Chicken

chicken thighs marinated with garlic, cumin, paprika

Beyond Carne Picada

sautéed in a house sazón spice blend

Carne Asada

local beef seasoned with steak rub





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

Turmeric Roasted Carrots

Lemony Red Potato

Kachumber

Pickled Vegetables

Green Mango Sauce

Dill Yogurt Sauce

Papadum Chips

Choice of Protein

Butter Chicken

local chicken thighs marinated in yogurt, finished with a light tomato curry

Chana Masala

chickpeas in a house masala tomato sauce

Lemon Pepper Prawns

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

Warm Chickpea & Bulgur Salad

bulgur, sun-dried tomatoes, pomegranate seeds, red
cabbage, fresh herbs & spices

Shrimp Kebab

lightly grilled with lemon and salt





Pan Asian Feast

This menu was carefully crafted by Chef Justin Lee (Fat Choy). This meal features hearty vegetables, well-balanced protein selections, and chili crisp on the side for that extra kick!

Includes

Jasmine Rice

Roasted Japanese Eggplant

Sprouted Cauliflower

Smashed Cucumbers

Pickled Ginger

Chili Crisp

Sesame Dressing

Choice of Protein

Shogayaki Chicken

oven-fried chicken thighs with shiitake mushrooms,
ginger-garlic sake sauce & napa cabbage

Mapo Tofu

stir-fried in shiitake mushroom broth

Vietnamese Shaking Beef

Denver flat in a Vietnamese-style marinade with
mizuna & pickled red onions

Build Your Own Feast

Build your own feast from a selection of our favorite dishes. No matter which way you choose to mix and match, you're guaranteed to have a meal that leaves you nourished and satisfied.

Mains

Oven-Roasted Chicken Shawarma

slowly roasted chicken thighs in a delightful spice blend

Lemon Rosemary Chicken Breast

rosemary from Satur Farms

Latin Chicken

chicken thighs marinated with garlic, cumin, paprika

Turkey Tikka Meatballs

healing spices & kasoori methi (dried fenugreek leaves)

Stewed Chickpeas

slowly simmered with spices

Beyond Carne Picada

sauteed in a house sazón spice blend

Carne Asada

local beef seasoned with steak rub

Shrimp Kebab

lightly grilled with lemon and salt

Grains

Yellow Rice

steamed jasmine rice seasoned with turmeric

Toasted Cumin Couscous

cumin seeds, turmeric, fresh mint

Green Rice

dill, parsley, baby spinach

Jasmine Rice

simply simmered



Sauces

Green Mango Sauce
Dill Yogurt Sauce

Tzatziki
Harissa Aioli

Avocado Lime Crema
GTF Hot Sauce



Sauces

Green Mango Sauce
Dill Yogurt Sauce

Tzatziki
Harissa Aioli

Avocado Lime Crema
GTF Hot Sauce

Build Your Own Feast

Vegetables

Roasted Mushrooms
tossed with salsa verde

Sumac Roasted Cauliflower
roasted in olive oil with sumac, salt, and pepper

Turmeric Roasted Broccoli
finished with salsa verde

Turmeric Roasted Carrots
finished with salsa verde

Sautéed Kale
in garlic & olive oil

Roasted Japanese Eggplant
roasted with yellow miso & garlic confit

Lemony Red Potato
local potatoes flavored with lemon & oregano

Toppings & Sauces

Chickpea Hummus

Kachumber

Pico Red Peppers

Sun Dried Tomato Relish

Brassica Slaw

Taqueria Pickled Vegetables

Pita Chips

Tortilla Chips

Papadum 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)

Beet Salad with Quinoa & Apples

fresh greens, quinoa, locally sourced apples and beets (our farmstand lemon dressing served on the side)

Mixed Green Salad

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

Tomato Cucumber Mixed Green Salad

with baby kale, savoy cabbage, & basil (fennel vinaigrette served on the side)

Salad Proteins

Grilled Chicken

Steak Ribbons

Smoked Salmon

Broiled 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

Birdless Chicken Salad Wrap

vegan chicken salad, topped with arugula in a spinach wrap

Tuna Salad

with pickled celery

Turkey & Swiss

with pickles & dijonnaise

Banh Mi

marinated steak, pickled veggies & sriracha mayo

Individual Packed Lunches

These make for a great to-go lunch if you're in a pinch. We also recommend adding them on to our larger meal options for folks who may have allergens or dietary restrictions. Either way, you can't go wrong with one of these!

Single Serve Salads

Adobo Chickpea Salad

mixed greens, saffron rice, roasted adobo chickpeas, olive salad, spiced cauliflower, lemon dressing

Chopped Romaine Salad

with bacon bits, carrots, broccoli, radishes, & goat cheese crumbles & dressing

Raw Mushroom & Asparagus Salad

saffron couscous, local greens, beets, carrots, asparagus, & mushrooms

Spice Roasted Salmon Bowl

fresh mixed greens, spiced sweet potatoes, pickled turmeric, cucumbers, cherry tomatoes, quinoa, & ranch dressing

Spring Farm Feast Salad

fresh mixed greens, saffron couscous, roasted mushrooms & carrots, beets & apples, red peppers, dried cranberries, & vegan caesar dressing

Sweet Potato Caesar Salad

fresh mixed greens, grilled chicken, spiced sweet potatoes, pecorino cheese

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

Birdless Chicken 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



Snacks

Spicy Wings

with buttermilk ranch & blue cheese dressing

Cuban Empanadas

fresh veggies, black-eyed peas, & vegan chorizo crumbles in a flaky crust
vegan, contains soy

Mushroom Puff Pastries

button mushroom duxelles baked in puff pastry

Slider Trio

sriracha maple chicken, lamb keftedes, & cheeseburger sliders

Maitake Bao Buns

grilled maitake mushrooms, pickled daikon, red cabbage, jalapeno, & sesame hoisin sauce

Pigs in a Blanket

with ketchup & dijon mustard

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

Charcuterie

a selection of meats from Brooklyn Cured

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

Chips & Dips Platter

house guacamole, pico red peppers, green salsa & corn tortilla chips

Fresh Fruit Platter

a fresh array of seasonal fruit, berry compote, & dulce de leche

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 & berry compote

Cupcake Platter

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





Prebiotic Soda
Cherry Limeade

Prebiotic Soda
Doc Pop

Prebiotic Soda

Prebiotic Soda
Strawberry Lemon

Prebiotic Soda
Orange

Prebiotic Soda
Grape

Prebiotic Soda
Grape

Prebiotic Soda

Prebiotic Soda
Cherry Limeade

Prebiotic Soda

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

Cold Beverages

Saratoga Still Water

Saratoga Sparkling Water

Partners Cold Brew

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 2023 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. Cutlery, plates and napkins can be included for an additional cost. Wire racks and sternos 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

