



Gail Smith
Owner/Catering Consultant

17 W Franklin St
Greencastle, IN 46135
765-653-5788

www.almosthomerestaurant.com

top of the morning

Breakfast Quiche

Lorraine, Vegetable, Chicken Swiss

Fresh Fruit

Muffins/Pastries

Coffee, OJ, Specialty Tea

\$12/guest

Continental Breakfast

Cinnamon Rolls

Fresh Fruit

Coffee, OJ, Specialty Tea

\$8/guest

Puff Pastry Egg Strudel

*Delicious stuffed pastry, sausage,
cheese, peppers, onions*

Fresh Fruit

Muffins

OJ, Coffee, Specialty Tea

\$12/guest

ALA CARTE

House Made Cinnamon Rolls
\$22/dozen

Sausage Burritos
\$36/dozen

Muffins
\$12/dozen



beginning & end

APPETIZERS

priced per guest

Seasonal Fruit Tray \$2.50
Fruit & Cheese Platter \$4.50
Fresh Fruit Kabob \$2
Fresh Veggies & Dip \$2.25
Seasoned Pub Chips \$1.25
Shrimp Cocktail \$4
Bacon Wrapped Shrimp \$4.50
Tomato Bruschetta, Baguette Bread \$2.75
Hummus Platter \$3.50
Vegetable Pinwheels \$3.50
Prosciutto Wrapped Asparagus \$1.50
Beef Empanadas \$2.75
Guacamole and Tortilla Chips \$3
Tortilla Chips & Salsa \$2
Pulled Pork Sliders \$3
Mini Chicken Salad Sandwich \$3
Meatballs in Cranberry Chili Sauce \$2.50
Spinach & Artichoke Dip, Tortilla Chips \$2.75
Mini Assorted Quiches \$2.50
Pimento Cheese, crackers \$1.25

DESSERTS BUFFET

Assorted Dessert Buffet \$7/person
Cookie Tray \$9/dozen
Dessert Shots \$3/person
Brownie Tray \$15/dozen
Peanut Butter Bars \$18/dozen
Chocolate Mousse Cup \$2/person
Mini Cupcakes \$2.50/person

WHOLE DESSERTS

Whole Cake price varies
(serves 12)
Whole Pie price varies
(serves 6)
Round Strawberry Pizza \$55
(serves 10)
Banquet Strawberry Pizza \$98
(serves 25-30)

Special orders or favorites can be requested.



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*Prices subject to change

buffets

TASTE OF ITALY (1)

*Penne Pasta Bolognese
Mini Cheese Ravioli, Alfredo Sauce
Caesar Salad, Parmesan
Garlic Bread
Non-alcoholic Beverages*

\$17/guest

HOOSIER BBQ

*Slow Cooked Pulled Pork
Buns, Condiments
Mac & Cheese
Vermont Slaw
Chips
Non-alcoholic Beverages*

\$15/guest

TASTE OF ITALY (2)

Chicken Parmesan on Linguini, Vodka Sauce

*Choice of Caesar Salad or Fresh Garden
Salad, two dressings*

Garlic Bread

Non-alcoholic Beverages

\$16/guest

SOUP & SALAD

*Choose One:
Specialty Soup
Cream of Broccoli Soup*

*Choose Three:
Fresh Garden Salad
Pasta Salad
Chef's Choice
Signature Harvest Salad
Golden & Red Beet Salad
Sunshine Broccoli Salad
Arugula/Heirloom Tomatoes
Fresh Fruit Salad
Housemade Chicken Salad (add \$2)*

\$12/guest

signature favorites

ENTREES

Mile High Meatloaf

Pork Lasagna

Vegetable Lasagna

Chicken & Broccoli Casserole

Vegetable Penne Pasta

Champagne Chicken on Wild Rice

Roasted Vegetable Milange on

Tri Color Couscous

Fresh Baked Rolls, Pecan Butter

Non-alcoholic Beverages

One entree \$19/guest

Two entrees \$22/guest

SIDES

Choose Three:

additional side \$2/guest

Fresh Garden Salad

Caesar Salad

Sweet & Sassy Green Beans

Arugula/Heirloom Tomatoes

Roasted Chef's Vegetable

Fingerling Potatoes

Red Skinned Potatoes

Maple Sweet Potatoes

Garlic Mashed Potatoes

Tri-Color Couscous

Fresh Fruit



the gathering

ENTREES

Jamaican Jerk Chicken, Mango Salsa
Bruschetta Chicken, Balsamic Glaze
Herb Roasted Pork Loin, Apple Bacon Sauce
Chicken Marsala
Chef's Roast Beef with Au Jus
Crab Topped Tilapia, Pesto Cream Sauce
Cheese Filled Ravioli, Alfredo or Marinara
Vegetable Penne Pasta
Fresh Baked Rolls, Pecan Butter
Non-alcoholic Beverages

One entree \$22/guest

Two entrees \$25/guest

SIDES

Choose Three:

additional side \$2/guest

Fresh Garden Salad
Golden & Red Beet Salad
Caesar Salad
Sweet & Sassy Green Beans
Roasted Brussel Sprouts
Fresh Asparagus
Arugula/Heirloom Tomatoes
Roasted Red Skinned Potatoes
Maple Sweet Potatoes
Garlic Mashed Potatoes
Fingerling Potatoes
Sinful Potatoes
Roasted Chef's Vegetable



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the bistro

ENTREES

Apricot Stuffed Pork Loin, Shallot Wine Sauce

Beef Tenderloin Tips, Mushroom Marsala Sauce

Crab Topped Salmon, Pinot Grigio Sauce

Mushroom Stuffed Ravioli, Vodka Sauce

Stuffed Tuscan Chicken, Pesto Cream Sauce

Fresh Baked Rolls, Pecan Butter

Non-alcoholic Beverages

One entree \$25/guest

Two entrees \$28/guest

SIDES

Choose Three:

additional side \$2/guest

Fresh Garden Salad

Arugula/Heirloom Tomatoes

Golden & Red Beet Salad

Caesar Salad

Sweet & Sassy Green Beans

Roasted Brussel Sprouts

Chef's Roasted Vegetables

Fresh Asparagus

Roasted Red Skinned Potatoes

Maple Sweet Potatoes

Garlic Mashed Potatoes

Sinful Potatoes

Fingerling Potatoes



quick bite

Box Lunch

Club on Wheatberry

Ham, Turkey, Bacon, Provolone
Lettuce, Tomato, Onion

\$14 each

\$9 half sandwich

Tea Room Original Chicken Salad

Croissant or Wheatberry Bread

\$12 each

\$9 half sandwich

Sandwich Wraps

Ham, Turkey, Chicken Salad, or Veggie

\$11 each

\$9 half sandwich

Sides

Choose One:

additional side \$2/guest

Cream of Broccoli Soup
Feature Soup of the Day
Homemade Pasta Salad
Fresh Fruit
Vermont Coleslaw

*All lunches include chips, bottled water,
homemade cookie



information

Thank you for your interest in the Almost Home catering menu. We are here to provide you with delicious food for any event. Our catering consultant can customize any menu to suit your needs.

All menus are available and priced to be enjoyed in our private upstairs Emerald Room, upscale bar, or one of our dining areas. Check with our catering consultant for pricing and availability.

*Offsite catering and bar service are available. A catering fee will apply depending on the location and size of the event.

Almost Home is an “Award Winning Restaurant” celebrating “30 years in 2020.” We would love to “spoil you and your guests”. For more information about our services, email gail@almosthomerestaurant.com.

Cheers!

Gail Smith
Chef/Owner
Almost Home Restaurant & Bar



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