



Gail Smith  
Owner/Catering Consultant

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[www.almosthomerestaurant.com](http://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 \$60  
(serves 12)  
Whole Pie \$35  
(serves 6)  
Round Strawberry Pizza \$60  
(10 slices)  
Banquet Strawberry Pizza \$98  
(24 squares)  
  
Special orders or favorites can be requested.



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# 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*



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# 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](mailto:gail@almosthomerestaurant.com).

Cheers!

Gail Smith  
Chef/Owner  
Almost Home Restaurant & Bar

