The Greene House

GROUP DINING

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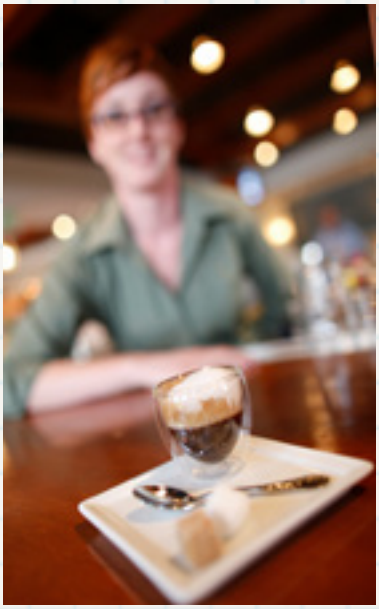
The
Greene House



THE DISH

From menu to décor, The Greene House is inspired by the California lifestyle. A warm, inviting atmosphere sets the tone for an array of simple, inspired-by-nature dishes. The menu showcases signature fare made with farm-fresh seasonal ingredients. These signature items evolve throughout the year, based on ingredients that are fresh, plentiful, and in season. The extensive wine list features over 35 wines from boutique California wineries offered in a variety of servings. Inspired architecturally by Charles and Henry Greene, renowned designers during the Arts and Crafts movement of the 20th century, California craftsman style is prevalent throughout the restaurant. True to the Greene's famous California bungalows, The Greene House is reminiscent of an airy, seaside cottage with ample outdoor patio seating.

A WARM, INVITING ATMOSPHERE SETS THE TONE FOR AN ARRAY OF SIMPLE, INSPIRED-BY-NATURE DISHES.

GROUP EVENTS

The Greene House does not offer private dining, but welcomes large parties.

WEST PATIO

Seated Events up to 22 guests

NORTH PATIO

Seated Events up to 30 guests

MAIN DINING ROOM

Seated Events up to 82 guests

(considered a buy-out at 82 guests)

(Multiple configurations available)

LUNCH MENU

OPTION 1 | $35 PER PERSON

FOCACCIA BREAD Served with Parmesan Chive Butter

APPETIZERS
(served family style)

HERB HUMMUS Cilantro Hummus, Jalapeño, Cherry Pepper Relish, Heirloom Tomato, Good Olive Oil, Grilled Pita

ENTRÉES
(choice of)

MEDITERRANEAN CAULIFLOWER Crispy Brussels Sprout, Sweet Potato Tahini, Marinated Chickpea, Roasted Mushroom, Caramelized Onion, Quinoa, Dried Cranberry, Sesame Dukkha

KOBE BURGER* Aged Cheddar, Bacon, Butter Lettuce, Vine Ripe Tomato, 1000 Island

GRILLED CHICKEN CLUB Swiss Cheese, Tavern Ham, Bacon, Avocado, Lettuce, Tomato, Honey Mustard

ASIAN CHICKEN SALAD Napa Cabbage, Tender Lettuce, Crisp Wonton, Ginger Miso Vinaigrette

SPINACH PAPPARDELLE Melted Tomato, Pine Nut **VEG**

ADD DESSERT $9 PER PERSON

FOR GROUPS 25: CHOOSE 3 ENTRÉE OPTIONS + 1 DESSERT

VEG *Vegetarian* **GF** *Gluten Free / Although we offer gluten free items our kitchen is not gluten free.*

*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

LUNCH MENU

OPTION 2 | $42 PER PERSON

FOCACCIA BREAD Served with Parmesan Chive Butter

HERB HUMMUS Cilantro Hummus, Jalapeño, Cherry Pepper Relish, Heirloom Tomato, Good Olive Oil, Grilled Pita

SALAD

THE GREENE HOUSE Green Vegetables, Arugula, Green Goddess Dressing, Pistachio, Parmesan, Avocado GF

ENTRÉES

(choice of)

KOBE BURGER* Aged Cheddar, Bacon, Butter Lettuce, Vine Ripe Tomato, 1000 Island

GRILLED MAHI TACOS Pico de Gallo, Salsa Verde, Avocado, White Bean, 1000 Island, Cotija Cheese GF

ATLANTIC SALMON* Beet, Baby Potato, Sherry Jus, Baby Green, Horseradish Vinaigrette GF

GRILLED CHICKEN CLUB Swiss Cheese, Tavern Ham, Bacon, Avocado, Lettuce, Tomato, Honey Mustard

SPINACH PAPPARDELLE Melted Tomato, Pine Nut VEG

ADD DESSERT $9 PER PERSON

FOR GROUPS 25: CHOOSE 3 ENTRÉE OPTIONS + 1 DESSERT

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DINNER MENU

OPTION 3 | $55 PER PERSON

FOCACCIA BREAD Served with Parmesan Chive Butter

SALAD

THE GREENE HOUSE SALAD Green Vegetables, Arugula, Green Goddess Dressing, Pistachio, Parmesan, Avocado GF

ENTRÉES

(choice of)

ATLANTIC SALMON* Beet, Baby Potato, Sherry Jus, Baby Green, Horseradish Vinaigrette GF

BRAISED SHORT RIB Glazed Carrot, Celery Heart, Roasted Cipollini Onion, Black Truffle Potato Puree, Bordelaise GF

ROASTED HALF CHICKEN Buttered Creamed Corn, Green Bean, Tomato Jam, Chicken Jus

SPINACH PAPPARDELLE Melted Tomato, Pine Nut VEG

DESSERTS

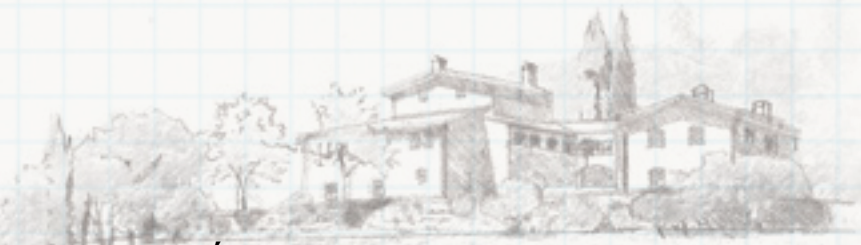
(choice of)

BANOFFEE TRIFLE Dulce De Leche Mousse, Vanilla Crema, Graham Cracker Crumbles

CHOCOLATE MOCHA BARS Praline, Dark Chocolate, Vanilla Bean Gelato

ENHANCE YOUR MENU:

NIMAN RANCH SKIRT STEAK* Yakisoba Noodle, Mushroom, Scallion, Ginger Chili Butter



FOR GROUPS 25: CHOOSE 3 ENTRÉE OPTIONS + 1 DESSERT

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DINNER MENU

OPTION 4 | $65 PER PERSON

FOCACCIA BREAD Served with Parmesan Chive Butter

APPETIZERS
(served family style)

HERB HUMMUS Cilantro Hummus, Jalapeño, Cherry Pepper Relish, Heirloom Tomato, Good Olive Oil, Grilled Pita

WARM BRIE Roasted Garlic, Marcona Almond, Sour Cherry

SMOKED SALMON DIP* Lemon Crème Fraiche, Spring Onion, Everything Spiced Crostini

SALAD

THE GREENE HOUSE SALAD Green Vegetables, Arugula, Green Goddess Dressing, Pistachio, Parmesan, Avocado GF

ENTRÉES
(choice of)

ATLANTIC SALMON* Beet, Baby Potato, Sherry Jus, Baby Green, Horseradish Vinaigrette GF

BRAISED SHORT RIB Glazed Carrot, Celery Heart, Roasted Cipollini Onion, Black Truffle Potato Puree, Bordelaise GF

ROASTED HALF CHICKEN Buttered Creamed Corn, Green Bean, Tomato Jam, Chicken Jus

SPINACH PAPPARDELLE Melted Tomato, Pine Nut VEG

DESSERTS
(choice of)

BANOFFEE TRIFLE Dulce De Leche Mousse, Vanilla Crema, Graham Cracker Crumbles

CHOCOLATE MOCHA BARS Praline, Dark Chocolate, Vanilla Bean Gelato

ENHANCE YOUR MENU:

NIMAN RANCH SKIRT STEAK* Yakisoba Noodle, Mushroom, Scallion, Ginger Chili Butter

FOR GROUPS 25: CHOOSE 3 ENTRÉE OPTIONS + 1 DESSERT

VEG *Vegetarian* GF *Gluten Free / Although we offer gluten free items our kitchen is not gluten free.*

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EVENT FACTS & HELPFUL INFO

FOOD & BEVERAGE MINIMUMS
Your food & beverage minimum is simply the amount you'll spend on food and drinks for your event. If the minimum isn't reached, the difference becomes a room charge. Minimums vary based on the day of the week, time of year, space reserved, and group size. Please note: service charge (4.25%), tax, and gratuity are not included in the minimum.

SERVICE CHARGE VS. GRATUITY
Think of gratuity as your thank-you to the team who makes your event shine. You can add it to your agreement or at the close of your event- always at your discretion. The 4.25% service charge helps cover operating costs. For events with a food & beverage minimum over $10,000, or full restaurant buyouts, a 23% service charge will replace the 4.25% service charge and gratuity option. Deposits may also apply. Your Special Events Manager will walk you through the details.

CONFIRMING YOUR EVENT
Once you receive your online agreement from your Special Events Manager, please sign and return within three days to secure your space.

MENU SELECTION
To ensure everything is prepped and perfect, we ask that menu selections are shared two weeks prior to your event. Our menus are prix-fixe, featuring seasonal favorites from our regular menu, with occasional substitutions based on availability.

FINAL GUEST COUNT
Please provide your final guest count three days before your event. If more guests join, we'll do our best to accommodate them and adjust your bill accordingly. If fewer attend, we'll honor the original count in your agreement.

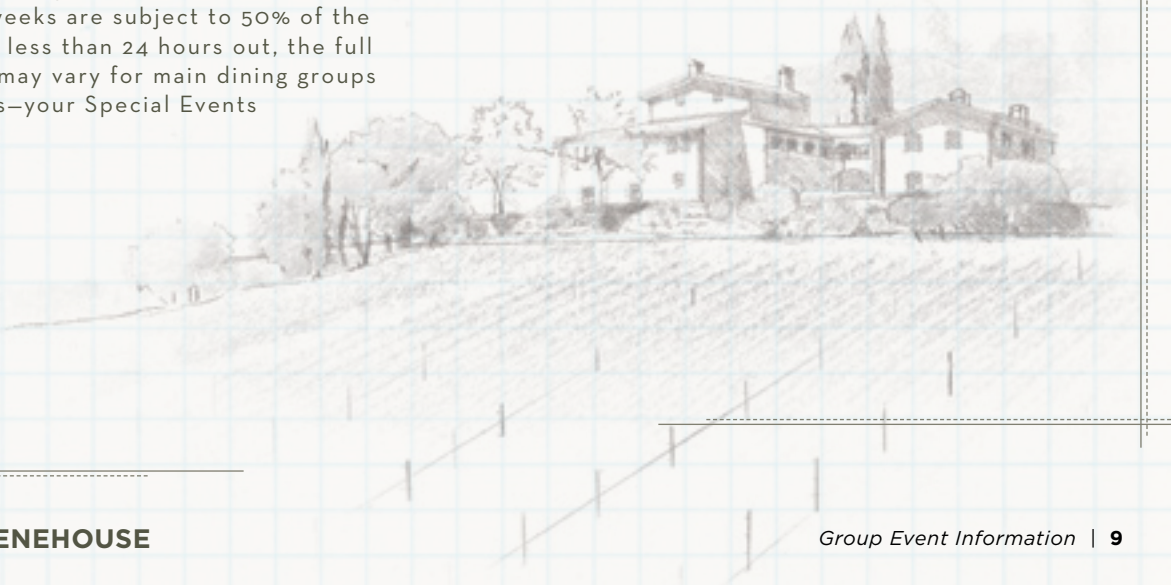
CANCELLATIONS
We know life happens. If you need to cancel, please let us know at least two weeks prior to avoid fees. Cancellations within two weeks are subject to 50% of the food & beverage minimum; less than 24 hours out, the full minimum applies. Policies may vary for main dining groups and full restaurant buyouts—your Special Events Manager can guide you.

PATIO EVENTS & WEATHER
We'll always hope for sunny skies, but your patio event will go forward rain or shine. If needed, we'll do our best to move you inside. If no alternate space is available, the cancellation fee would apply.

ARRIVING ON TIME
If your group is running more than 30 minutes late without a call, we may release the space, which would be treated as a cancellation.

DECORATIONS
We love when you add personal touches! Think centerpieces, candles, weighted balloons, and table runners. To keep our spaces fresh for all guests, we can't allow items that linger (glitter, confetti, feathers, adhesives, or loose balloons).

LOGOS & COLLATERAL
Want to use our logo for event materials? Just ask your Special Events Manager for our brand kit and hi-res logo. All designs need approval from our marketing team before being shared.

CREDIT CARD INFORMATION
We require a card on file to secure your reservation and/or deposit. Your information is encrypted for security. Please bring this card (or another you prefer) to settle your bill at the conclusion of the event.

FINAL PAYMENT
Final payment is due at the end of your event. One check will be presented (we're unable to provide separate checks for groups). Your total will include food, beverage, tax, service charge, and gratuity. Please note: Fox Restaurant Concepts discounted gift cards can't be applied toward event payment.