

NATIVE AMERICAN THANKSGIVING OPTIONS
from the Green Cart kitchen

Dishes that enhance your Thanksgiving table, honor native American cooking, and are completely plant based!

Soups

(\$25/Quart)

Sweet Potato and Roasted Garlic
spicy and smooth

Spiced Butternut Squash
warmly spiced and creamy

Corn and Potato Chowder
hearty, chunky chowder

Salads

(Half Tray \$50 / Full Tray \$90)

Wild Rice Salad with Cranberries
cold long grain rice salad with tart cranberries

Black Eyed Peas with Fresh Herbs
stewed black eyed peas with veggies and herbs in vinaigrette

Chilled Corn Salad
corn and tomatoes in a chile lime dressing

Sides

(Half Tray \$60 / Full Tray \$90)

Quinoa Tossed with Sweet Potato and Apple
warm salad with diced green apples and sweet potatoes

Roasted Acorn Squash with Maple Glaze
rich and sweet

Succotash
traditionally native American...lima beans and corn

Glazed Sliced Sugar Beets
glazed with a hint of maple

Chard with Onion Confit and Garlic Butter
chard with caramelized onions and house made garlic butter

Roasted Brussels Sprouts
simply roasted, lightly dressed

Fry Bread with Cranberry Relish
warm flat bread with citrus cranberry relish

Main

(Half Tray \$65 / Full Tray \$100)

Three Sisters Stew
traditional Indian stew with beans, corn & squash - better known as the 3 sisters

Polenta Wedges with Roasted Vegetables
cornmeal cakes topped with roasted vegetables

Dessert

(\$40/Pie)

Pumpkin Pie
classic