



Professional Vegan Catering
at the Venue of your Choice

Family Style Menu



compassionate eating



The First Hour

Our beautifully presented Hors d'oeuvres & Harvest Table for your event's first hour.

BUTLER PASSED HORS D'OEUVRES

Please select 6

- TOMATO WHEELS
Wheels of fresh tomato on a crostini topped with Vegan cheese and balsamic pearls
- MUSHROOM TARTLET
Mini phyllo shell with mushroom & onion filling
- WHIPPED RICOTTA CROSTINI
Cream whipped vegan ricotta with savory & sweet toppings over crostini
- MINI STUFFED MEXICAN PEPPERS
Stuffed with our own special recipe and topped with vegan mozzarella
- ENDIVE BOAT
Endive leaf topped with vegan cheese, bean sprouts, and hemp seed
- SOUP SIPPER
Choose from any of our delicious home-made seasonal soups
- SUNDRIED TOMATO TAPENADE
Sun dried tomato, EVOO, and fresh herbs on a toasted baguette slice
- QUINOA GARDEN CUP
Quinoa garden medley served in mini cups
- TEMPEH SATAY SKEWER
Served with a peanut dipping sauce
- HEARTS OF PALM CEVICHE
Served in mini cups with organic corn chip
- STUFFED COCKTAIL TOMATO
Stuffed with tabbouleh
- PULLED JACKFRUIT SLIDER
BBQ Jackfruit topped with our house-made coleslaw on a mini bun
- STUFFED GARLICKY CREMINI MUSHROOMS
With a bread and mushroom stuffing
- MINI VEGAN SANDWICHES (SELECT ONE OR MORE)
Hummus, red beets and chive
Sliced tomato with fresh basil and roasted garlic aioli
Sliced radish, scallion, and vegan cheese spread
Apple or pear slices with a sweet fig tapenade

OUR HARVEST TABLE

Your guests will help themselves to our beautiful harvest table, rustically presented, and including the following: Italian Focaccia Bread, Tomato Bruschetta, Hummus with Crispy Pita Chips, Olive Tapenade, Eggplant Caponata, Cheese Wheel en Croate, Fresh Seasonal Fruits & Berries, Vegetable Crudité with House-made Vegan Dip, Assorted Salads, Breads & Toast Points.



Family Style Dinner Option

A beautifully presented family style dinner. You will select one salad, two entrees and two sides that will be presented in elegant platters & bowls at each table. An optional pasta course may also be added, as well.

SALAD COURSE

please select one

- **TRI COLOR SALAD**
Baby arugula, radicchio & endive with our house dressing
- **GARDEN SALAD**
Baby salad greens with shredded garden vegetables and house dressing
- **CUCUMBER SALAD**
Thinly sliced cucumber & red onion with olive oil dressing
- **FENNEL SALAD**
Thinly sliced fennel & red onion in olive oil dressing
- **ROASTED POTATO & ARUGULA SALAD**
Oven roasted potatoes tossed warm into a bed of fresh arugula with shallot dressing
- **RAINBOW GLASS NOODLE SALAD**
Asian glass noodles in a chili lime vinaigrette
- **TOMATO & AVOCADO SALAD**
Sliced tomato, avocado and red onion served with a house-made jalapeno pesto
- **TUSCAN PANZANELLA SALAD**
Tomato, cucumber, fennel, red onion, bell pepper, fresh herbs & dry crusty Italian bread in an olive oil dressing
- **SUMMER OR AUTUMN SALAD**
Mixed Green with seasonal fruits & dressing

PASTA COURSE (Optional at an additional \$8/person)

please select one.

- **PASTA PRIMAVERA**
Fusilli pasta with fresh garden vegetables in a vegan cream sauce
- **FARFALLE PASTA**
With wild mushrooms in a cream sauce or a pomodoro sauce
- **MINI RAVIOLI POMODORO**
Stuffed with soy ricotta
- **RIGATONI PASTA**
With eggplant in a red pomodoro sauce
- **MEZZA RIGATONI**
With broccoli rabe and "sausage"
- **SUMMER PASTA WITH RAW GARDEN SAUCE**
Farfalle pasta tossed with fresh tomato, basil, onion, garlic and olive oil



FAMILY STYLE ENTRÉE COURSE

Our staff will present 2 entrees & 2 sides, presented in elegant platters & bowls, at each table

ENTREES

please select 2

- **STICKY SESAME CAULIFLOWER**
Over Basmati Rice
- **ROTINI RATATOUILLE**
Rotini pasta tossed with our vegetable ratatouille and roasted tomatoes
- **BUDDHA'S FEAST**
Traditional vegetable stir fry served over fragrant jasmine rice
- **KOREAN RICE NOODLE**
With vegetables in a traditional Korean sauce
- **MASOOR DAL**
Red lentil curry served over jasmine rice with vegan naan
- **BLACK DAL CURRY**
Traditional black lentil curry over fragrant jasmine rice with vegan naan
- **POTATO & CHICK PEA CURRY**
Spicy Indian curry with lots of heat served over basmati rice with vegan naan
- **STUFFED MID-EASTERN PEPPERS**
Roasted pepper stuffed with spinach, eggplant and vegan mozzarella
- **ROASTED STUFFED MEXICAN POBLANO PEPPERS**
Stuffed with vegan sausage, rice, corn, tomato and herbs
- **ROASTED STUFFED ITALIAN PEPPERS**
Italian red pepper stuffed with broccoli rabe, kale, cauliflower rice & vegan mozzarella
- **"SAUSAGE" PEPPERS, ONION & POTATOS**
Grilled "sausage" tossed with roasted onion, pepper and potato
- **CAULIFLOWER STEAK PICCATA**
Roasted cauliflower steak with white wine, lemon & caper sauce
- **TOFU MARSALA**
Tofu cutlets in a traditional marsala sauce
- **SOUTHERN STYLE RED BEANS & RICE**
An American classic (we suggest the spicy collard greens as a side)
- **ANY OF OUR PASTA DISHES ABOVE MAY BE SELECTED AS AN ENTREE**

ENTRÉE SIDES

please select 2

- **VIETNAMESE NOODLE SALAD** *Rice noodles with vegetables in a sesame seed dressing*
- **QUINOA GARDEN MEDLEY** *With chickpea & garden vegetables*
- **TWICE BAKED POTATO** *With vegan sausage stuffing*
- **ROASTED BEETS** *with shallot dressing*
- **COUSCOUS SALAD** *Red onion, bell pepper, parsley, basil, tomato, olive oil dressing*
- **ROASTED POTATO SALAD** *with fresh herbs*



SIDES CONTINUED

- ITALIAN STYLE PASTA SALAD *Fusilli pasta with everything Italian*
- CLASSIC MACARONI SALAD *Elbow pasta with celery, red onion, parsley, tomato in a vegan dressing*
- CHARRED BROCCOLI SALAD *Broccoli & red onion charred & tossed with fresh tomato & house dressing*
- BALSAMIC CIPPOLINI ONIONS *Cippolini onions braised in a balsamic vinegar reduction*
- ROASTED BABY CARROTS *with tahini sauce drizzle*
- STRING BEAN SALAD *Served cold with Italian dressing*
- HOUSE-MADE COLESLAW *Customer favorite*
- ROASTED ASPARAGUS *with oyster mushrooms and balsamic dressing*
- SESAME NOODLES *with freshly made peanut sauce*
- BOK CHOY *Chinese style sautéed bok choy*
- APPLE, CELERY & FENNEL SLAW *with a lemon vinaigrette*
- BAKED HEIRLOOM TOMATO *with herb stuffing and topped with melted vegan mozzarella*
- SMASHED BABY POTATOS *with chives*
- HEARTS OF PALM CEVICHE *with corn tortilla chips*
- ZUCCHINI BOATS *Baby zucchini wedges stuffed with black bean and vegetables*
- SPICY COLLARD GREENS *Sautéed with a bit of heat*
- BLACK BEAN & CORN SALAD *refreshing black beans, corn and avocado in a cilantro dressing*
- PINEAPPLE RICE *traditional Caribbean recipe*
- COLD RICE SALAD *chilled rice with julienne vegetables*
- LIME CORN SALAD *fresh corn with lime dressing*
- HASSELBACK POTATOES *roasted crispy russet & sweet potatoes sliced hasselback style with fresh chives*
- TABBOULEH *a medley of bulgur wheat, fresh tomato and fresh herbs*
- SIMPLE CLEAN ROASTED VEGETABLE
Choose among Brussel Sprouts / Cauliflower / Broccoli / Asparagus / Potatoes / Acorn Squash
- SIMPLE CLEAN SAUTEED VEGETABLE
Choose among Kale / Swiss Chard / Spinach / Dandelion / String Beans / Broccoli / Cauliflower / Radishes / Mixed Peppers / Mixed Mushrooms / Brussel Sprouts (choose w/poppy seeds, sesame seeds, or cranberry) / Zucchini / Fiddleheads (seasonal)

DESSERT COURSE

Please choose either a family style dessert to be presented at each table or one of our awesome dessert stations.

Includes hot coffee & tea served with non-dairy creamer and raw sugar.

Family Style Desserts

- CHOCOLATE PLATTER
A platter of chocolate brownies, cookies and our signature dark chocolate truffles
- APPLE PLATTER
Our house-made apple strudel presented with our spice filled baked apples
- FRUIT SALAD
Assorted cut fruits and berries
- CHOCOLATE MOUSSE PLATTER
Individual cups of chocolate mousse and served with fresh sliced strawberry



Family Style Desserts Continued

- HOUSE MADE BREAD PUDDING
Classic bread pudding made vegan and served with a vanilla caramel sauce
- CHIA PUDDING
Individual cups of our house-made chia pudding served with seasonal fruit topping

Stations

- ICE CREAM STATION
Vegan chocolate & vanilla ice cream with assorted toppings
- ZEPPOLE STATION
Italian feast style zeppole made fresh for your guests during your dessert hour. Presented in traditional brown bags with powdered sugar
- BANANA FOSTER
Bananas sautéed in rum sauce, dark brown sugar & vegan butter served with cashew vanilla ice cream
- POPCORN STATION
Fresh popped corn with our own spice mixes of spicy “nooch”, cinnamon sugar and Indian spice with individual Kraft bags
- WARM BROWNIE & ICE CREAM
Brownies served with vanilla and chocolate ice cream and chocolate sauce

BAR & BEVERAGES

All Alcohol & Beverages by Client

- BAR SET-UP, SERVICE AND CLEANUP
Our bartenders will set and breakdown your bar, as well as, serve all drinks
- ICE & BAR FRUIT GARNISHES INCLUDED

STAFF

Our professional event staff will coordinate, manage, and execute your entire event. Our event staff fee is charged at 22% of the menu and may include kitchen staff, servers, bartenders, captains, & event manager.

- 1:15 STAFF TO GUEST RATIO
Our professionally dressed and trained Green Cart Catering servers will treat your guests to an exceptional hospitality experience. We do pour water and wine at tables.

OUR MENU IS A SUGGESTION... WE ARE HAPPY TO DISCUSS SUGGESTIONS AND CHANGES

We look forward to Cooking for You!
The Staff at Green Cart Catering
“Saving the Planet One Party at a Time!”



Pricing

This is our standard full-service event package. If this price does not match your budget or the menu does not match your vision, we are happy to discuss options that may reduce price or enhance menu.

\$75/PERSON (minimum 75 people)

Plus 22% Labor & 6.625% NJ Sales Tax

Price Includes

Menu Above (Optional Pasta Course at additional \$8/person)

Professional Event Staff, Maître D, Captain & Bartenders

Event Coordination, Set-up, Management & Cleanup

Equipment to Prepare & Display Menu

Available Suggested Rentals

Upscale Compostable Disposables for Entire Event	\$8/person
Standard White China, Silver Flatware, Stemmed Table Glassware Bar Glasses	\$16/Person
Standard Linens & Linen Napkins in any Color	\$4/person
Standard Tables	\$18 each
Wood Padded Folding Chairs	\$3.95 each
Chivari Chairs with Cushion	\$7.95 each
Cross Back Chairs	\$12.95 each

To secure our services requires a signed contract and an initial deposit of 25% (based on minimum guarantee). An additional 25% deposit is due 6 months prior to event. Final balance is due two weeks prior to event by bank or certified check

*Thank you for considering Green Cart Catering
We look forward to cooking for you!*



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