



DROP OFF LUNCH MENU

\$15/PERSON

plus \$20 delivery
(minimum order \$150.00)

Includes 100% Compostable Plates & Utensils

Please allow 2 days advance notice
Orders may be called in at 201.885.4425 or emailed to sales@greencartcatering.com

Advance Payment required.
All Major Credit Card Accepted

Green Cart Catering offers a diverse and delicious 100% plant-based menu. Our culinary philosophy is grounded in the knowledge that a plant-based menu can be as diverse and creative as any other menu. Our recipes are born from experimentation and passion for food that is both healthy and delicious. We rely on authentic cuisines that are inherently vegetarian and vegan... and combine them, only sparingly, with plant-based meat substitutes...

We aren't saying one meal will change your life, but it may change your mind!



SELECT ONE ITEM FROM EACH CATEGORY

CATEGORY A: SALADS & SIDES

Stuffed “Garlicky” Cremini Mushrooms *

Hearts of Palm Ceviche with Organic Corn Chips

Cocktail Tomatoes with Tabouleh Stuffing

Green Cart Eggplant Caponata with Pita Chips *

Italian Style Roasted Beet Salad with Shallot Dressing

Vegan Macaroni Salad

Cucumber Salad with a Light Olive Oil Dressing

Cous Cous Salad with Fresh Vegetables & Herbs

Fennel Salad

Traditional Panzanella Salad with Crusty Italian Bread

Rainbow Glass Noodle Salad with Chili Lime Vinaigrette

Tomato, Avocado, Red Onion with Jalapeno Pesto

Traditional Garden Salad with House Dressing

Charred Broccoli & Red Onion Tossed with Tomato & House Dressing *

Cold String Bean Salad

Roasted Potato Salad with Herbs

Tri Color Salad (Endive, Radicchio and Arugula) with Balsamic Vinaigrette

Black Bean, Corn and Avocado Salad with Cilantro Dressing

Corn Salad with Lime Dressing

House-made Vegan Cole Slaw *

Smashed Baby Potatoes with Chives

Apple, Celery & Fennel Slaw with a lemon vinaigrette *

Zucchini Boats stuffed with Beans & Vegetables

Spicy Collard Greens

Traditional Caribbean Pineapple Rice *

Cold Rice Salad with Julienne Vegetables *

Simple Clean Roasted Vegetables (Choose from)

Brussel Sprouts / Cauliflower / Broccoli / Asparagus / Potatoes

Simple Clean Sautéed Vegetables (Choose from)

Kale / Swiss Chard / Spinach / Dandelion / String Beans / Broccoli / Cauliflower / Radishes / Fiddleheads (in season only) Mixed Mushrooms / Brussel Sprouts (w/poppy seeds, sesame seeds, or cranberry) / Zucchini / Mixed Peppers

* House Favorites



CATEGORY B: SOUPS & ENTREES

Sweet Potato & Roasted Garlic Soup *

Escarole & Beans

Smokey Black Bean Soup

Pasta Piselli (Ditalini pasta with peas in a vegetable broth)

Pasta Fagioli (Pasta & Cannellini Beans)

Corn & Potato Chowder *

Creamy Tuscan White Bean Soup *

Butternut Squash Soup

Mostly Cabbage Soup

***All Soup comes with a side of House-made Italian Focaccia Bread **

Chickpea Salad Wrap with Fresh Lettuce

Mini Assorted Vegan Sandwich Platter

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

Rotuni Ratatouille *

Fusilli Primavera

Grilled Vegetable Lasagna

Farfalle with Wild Mushroom in a Pomodoro Sauce

Rigatoni with Eggplant in a Red Pomodoro Sauce

Mezza Rigatoni with Broccoli Rabe & Meatless Sausage *

Penne with Pomodoro & Basil Sauce

Meatless Sausage, Peppers, Potatoes & Onions *

Cold Sesame Noodles with House-Made Peanut Sauce

Stucky Cauliflower over Jasmine Rice *

Buddha's Feast (Traditional Chinese Stir Fry) Over Jasmine Rice

Black Dal Curry (Traditional black lentil curry over jasmine rice with vegan naan)

Potato & Chickpea Curry (Spicy Indian curry over basmati rice with vegan naan)

Masoor Dal (Red lentil curry over jasmine rice with vegan naan)

Korean Rice Noodles with Vegetables in a Traditional Korean Sauce

Traditional English Shephard's Pie minus the Meat

Red Beans & Rice *

Stuffed Mexican Poblano Peppers *

Stuffed Italian Peppers with Broccoli Rabe, Kale & Cauliflower Rice *

* House Favorites

We are always creating new dishes... feel free to ask us for suggestions!