

*Professional Vegan Catering
at the Venue of your Choice*

Buffet Dinner





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

- **BLACK BEAN SLIDERS**
Mini bean burgers topped with tomato aioli or guacamole on a mini bun with mini pickle
- **VEGAN TOASTS**
Seasonal fresh vegetables atop vegan spreads and breads
- **ENDIVE BOAT**
Endive leaf topped with vegan cheese, bean sprouts, and hemp seed
- **GAZPACHO SHOOTER**
Authentic gazpacho served in shot glasses
- **SPINACH BISQUE SIPPER**
Spinach bisque served in mini sipper cups
- **SUNDRIED TOMATO TAPENADE**
Sun dried tomato, EVOO, and fresh herbs on a toasted baguette slice
- **MAPLE PECAN PATE**
Served on a honey crisp apple 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
- **TEA 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



First Hour Continued

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, House-made Rosemary Mushroom Tart, Olive Tapenade, Eggplant Caponata, Fresh Seasonal Fruits & Berries, Vegetable Crudité with House-made Vegan Dip, Assorted Salads, Breads & Toast Points

Buffet Dinner Option

A beautiful buffet dinner creatively presented. You will select one salad, one pasta, two entrees and two sides. Dinner rolls and vegan spread included.

SALAD

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

ENTRÉES

Please select two

- BLACK DAL CURRY
Traditional black lentil curry with vegan naan (we suggest the fragrant jasmine rice as a side)
- POTATO & CHICK PEA CURRY
Spicy Indian curry with lots of heat & vegan naan (we suggest basmati rice as a side)
- MASOOR DAL
Red lentil curry with vegan naan (we suggest the fragrant jasmine rice as a side)
- SHEPARDS PIE
The traditional English dish (same great taste - no meat)
- QUINOA GARDEN MEDLEY
With chickpea & garden vegetables
- TWICE BAKED POTATO
With vegan sausage stuffing
- STICKY SESAME CAULIFLOWER
(We suggest the Basmati Rice as a side)
- 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
- 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 America classic (we suggest the spicy collard greens as a side)

PASTA

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
- CAULIFLOWER GNOCCHI
Served with a tomato basil sauce
- BLACK BEAN ROTINI
Black pasta with roasted cauliflower & olives
- PENNE PASTA
With pomodoro & basil sauce
- GRILLED VEGETABLE LASAGNA
Layers of vegan pasta and thinly sliced vegetables topped with a tomato sauce



SIDES

Please select 2

- VIETNAMESE NOODLE SALAD *Rice noodles with vegetables in a sesame seed dressing*
- ROASTED BEETS *with shallot dressing*
- VEGAN MACARONI SALAD *Elbow pasta with celery, red onion, parsley, tomato in a vegan dressing*
- COUSCOUS SALAD *Red onion, bell pepper, parsley, basil, tomato, olive oil dressing*
- CHARRED BROCCOLI SALAD *Broccoli & red onion charred and tossed with fresh tomato and house dressing*
- ROASTED POTATO SALAD *with fresh herbs*
- 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.

DESSERT

Please choose one

Family Style

- 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
- CHOCOLATEMOUSSE PLATTER
Individual cups of chocolate mousse and served with fresh sliced strawberry
- 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.

WHAT'S INCLUDED

- PROFESSIONAL EVENT STAFF, MAÎTRE D, CAPTAIN, AND BARTENDERS.
- PROFESSIONAL EVENT CHEF & CULINARY TEAM
- EVENT COORDINATION, SETUP, MANAGEMENT, & CLEANUP
- EQUIPMENT TO PREPARE & DISPLAY MENU
- WHITE CHINA AND FLATWARE
- STEMMED GLASSWARE & STANDARD BAR GLASSES
- STANDARD IVORY LINENS & LINEN NAPKINS

WHAT'S AVAILABLE

- STANDARD CHINA & FLATWARE, STANDARD STEMMED GLASSWARE & STANDARD BAR GLASSES AVAILABLE AT \$17/PERSON
- STANDARD IVORY LINENS & LINEN NAPKINS AVAILULABLE AT \$4/PERSON

Other menu items available upon request