

*Professional Vegan Catering  
at the Venue of your Choice*

*Family Style 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.*

## **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*

## OPTIONAL PASTA COURSE

*An optional pasta course can be added at an additional \$8/per person... or substituted for one of your entrees*

### **PASTA CHOICES**

*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*



### **FAMILY STYLE ENTRÉE COURSE**

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

#### **ENTREES**

*Please select 2*

- QUINOA GARDEN MEDLEY  
*With chickpea & garden vegetables*
- TWICE BAKED POTATO  
*With vegan sausage stuffing*
- 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 America classic (we suggest the spicy collard greens as a side)*

## ENTRÉE 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 AVAILABLE AT \$4/PERSON

**Other menu items available upon request**