

Green Cart Catering

DROP-OFF CATERING MENU

Appetizers / Salads

• Italian Focaccia Squares (serves 10-12)	\$50	
• Hearts of Palm Ceviche with Organic Corn Chips (serves 10-12)	\$50	
• Cold Sesame Noodles with Peanut Sauce (serves 10-12)	\$50	
• Cocktail Tomatoes with Tabbouleh Stuffing (serves 10-12)	\$50	
• Green Cart Eggplant Caponata with Pita Chips (serves 10-12)	\$50	
• Stuffed "Garlicky" Cremini Mushrooms (Serves 10-12)	\$50	
• Baked Heirloom Tomato with Herb Stuffing & Vegan Mozzarella	\$35 / Half Dozen	
• Italian Style Stuffed Artichokes (Available Seasonally)	Market Price	
	Half Tray	Whole Tray
• Caesar Salad with Vegan Caesar Dressing	\$40	\$70
• Italian Style Roasted Beet Salad with Shallot Dressing	\$40	\$70
• American Style Macaroni Salad	\$40	\$70
• Italian Style Pasta Salad	\$40	\$70
• Cucumber Salad with Light Olive Oil Dressing	\$40	\$70
• Cous Cous Salad with Fresh Vegetables & Herbs	\$40	\$70
• Fennel Salad	\$40	\$70
• Traditional Panzanella Salad with Cubed Italian Bread	\$40	\$70
• Rainbow Glass Noodle Salad with Chili Lime Vinaigrette	\$40	\$70
• Tomato, Avocado, Red Onion with Jalapeno Pesto	\$40	\$70
• Traditional Garden Salad with House Dressing	\$40	\$70
• Charred Broccoli & Red Onion Tossed with Tomato & House Dressing	\$40	\$70
• Cold String Bean Salad	\$40	\$70
• Roasted Potato Salad with Fresh Herbs	\$40	\$70
• Shredded Carrot Salad with Raisins & Cinnamon Sugar Dressing	\$40	\$70
• Fattoush (Traditional Arab Salad with Vegan Yogurt Dressing)	\$40	\$70
• Vietnamese Noodle Salad	\$40	\$70
• Tri Color Salad (Endive Radicchio & Arugula) with Balsamic Vinaigrette Dressing	\$40	\$70
• Black Bean, Corn and Avocado Salad with Cilantro Dressing	\$40	\$70
• Corn Salad with Lime Dressing	\$40	\$70
• Tabbouleh	\$40	\$70
• Three Bean Chipotle Salad	\$40	\$70

Soups - \$25/Quart

• Sweet Potato & Roasted Garlic Soup	• Cream of Mushroom
• Creamy Tuscan White Bean Soup	• Pasta Ceci (Pasta & Chickpeas)
• Escarole & Beans	• Mostly Cabbage Soup
• Pasta Fagioli (Pasta & Beans)	• Silky Cauliflower Soup
• Authentic South American Gazpacho (Served Cold)	• Corn & Potato Chowder
• Spiced Butternut Squash Soup	• Thai Coconut Soup
• Pasta Piselli (Ditalini Pasta & Peas in a Vegetable Broth)	• Smokey Black Bean Soup

Green Cart Catering

DROP-OFF CATERING MENU

Wraps & Sandwiches Platters

\$75/Platter

- Chickpea Salad Wrap with Fresh Lettuce
- Portobello Mushroom Wrap with Onion, Cucumber and Vegan Tzatziki Sauce
- Roasted Potato & Onion Wrap
- Mexican Wrap (Black Bean, Meatless Sausage, Corn, Tomato, Chili Pepper & Guacamole)
- Pulled BBQ Jackfruit with House-made Vegan Ranch Dressing
- White Bean Wrap with Avocado Cream
- Mock Gyro (Traditional Greek Gyro made with Seitan)
- Mini Assorted Vegan Sandwiches

Main Dishes & Pastas

	Half Tray	Whole Tray
• Sticky Cauliflower over Jasmine Rice	\$60	\$95
• Quinoa Garden Medley with Chickpea & Garden Vegetables	\$55	\$90
• Twice Baked Potato with Vegan Sausage Stuffing`	\$65	\$100
• Buddha's Feast (Traditional Chinese Stir-fry over Jasmine Rice)	\$60	\$95
• Black Dal Curry (Traditional Black Lentil Curry over Jasmine Rice with Vegan Naan)	\$60	\$95
• Potato & Chick Pea Curry (Spicy Indian Curry over Basmati Rice with Vegan Naan)	\$60	\$95
• Masoor Dal (Red Lentil Curry over Jasmine Rice & Vegan Naan)	\$60	\$95
• Cauliflower Steak Piccata served over Capellini	\$60	\$95
• Korean Rice Noodles with Vegetables in a Traditional Korean Sauce	\$60	\$95
• Tofu Marsala (Tofu Cutlets with Mushroom Marsala Sauce)	\$60	\$95
• Shephard's Pie (Traditional English Dish minus the meat)	\$60	\$95
• Sausage, Peppers, Potatoes and Onions	\$65	\$100
• Eggplant Parmesan	\$60	\$95
• Chili (special spicy recipe)	\$65	\$100
• Red Beans & Rice	\$60	\$95
• Fusilli Primavera	\$60	\$95
• Grilled Vegetable Lasagna (Layers of Pasta and Grilled Vegetables)	\$65	\$100
• Farfalle with Wild Mushrooms in a Pomodoro Sauce	\$65	\$100
• Rigatoni with Eggplant in a Red Pomodoro Sauce	\$65	\$100
• Mezza Rigatoni with Broccoli Rabe & "Sausage"	\$65	\$100
• Summer Pasta with Raw Garden Sauce (Pasta tossed with Raw Tomato Salad)	\$60	\$95
• Gnocchi served with a Tomato Basil Sauce	\$65	\$100
• Penne with Pomodoro & Basil Sauce	\$50	\$85
• Mini Ravioli Stuffed with Soy Ricotta in a Pomodoro Sauce	\$65	\$100
• Rotini Ratatouille	\$65	\$100
• Stuffed Mexican Poblano Pepper	\$45 / Half Dozen	
• Stuffed Italian Peppers with Broccoli Rabe, Kale & Cauliflower Rice	\$45 / Half Dozen	

Green Cart Catering

DROP-OFF CATERING MENU

Sides

	Half Tray	Whole Tray
• Balsamic Roasted Fennel over Watercress	\$50	\$80
• Balsamic Cippolini Onions	\$50	\$80
• Roasted Baby Carrots with Tahini Sauce Drizzle	\$50	\$80
• Home-made Vegan Coleslaw	\$50	\$80
• Smashed Baby Potatoes with Chives	\$50	\$80
• Roasted Asparagus, Oyster Mushroom & Balsamic Dressing	Market Price	
• Sautéed Chinese Style Bok Choy	\$50	\$80
• Roasted Purple Cabbage with House-made Green Goddess Dressing	\$50	\$80
• Apple, Celery & Fennel Slaw with a Lemon Vinaigrette	\$50	\$80
• Zucchini Boats Stuffed with Beans & Vegetables	\$50	\$80
• Spicy Collard Greens	\$50	\$80
• Pineapple Rice (Traditional Caribbean Recipe)	\$50	\$80
• Cold Rice Salad (Chilled Rice Salad with Julienne Vegetables)	\$50	\$80
• Simple Clean Roasted Vegetables	\$50	\$80
<i>Choose: Brussel Sprouts / Cauliflower / Broccoli / Asparagus / Potatoes</i>		
• Simple Clean Sautéed Vegetables	\$50	\$80
<i>Choose: Kale / Swiss Chard / Spinach / Dandelion / String Beans / Broccoli / Cauliflower / Radishes / Mixed Peppers / Mixed Mushrooms / Zucchini / Brussel Sprouts (w/poppy seeds, sesame seeds, or cranberry) / Fiddleheads (in season only)</i>		
• Hasselback Potatoes	\$30 / Half Dozen	

Desserts

• Our Signature Dark Chocolate Truffles	\$50 / 25 pack
• House-made Apple Strudel (8 servings)	\$40
• Fruit Salad	\$65 / Half Tray
• Bread Pudding with Vanilla Caramel Sauce (Serves 10)	\$65 / Half Tray
• Vegan Ice Cream Cake (8 servings)	\$50
• Pumpkin Pie (9 inch)	\$40
• Chocolate Ganache Cake (serves 8)	\$50
• Chocolate Fudge Brownies	\$40 / Dozen

Check our Instagram @greencartcatering



Seasonal Dishes will be Posted

201.885.4425

WWW.GREENCARTCATERING.COM



PRICES SUBJECT TO CHANGE