

Green Cart Catering

compassionate dinner Parties

Sample 5-Course Dinner Party Menu

SIGNATURE SEASONAL COCKTAIL

We will custom create an amazing seasonal cocktail that will be available to your guests upon arrival & throughout dinner.... you will supply only the alcohol.

Pumpkin Spice Martini

PASSED HORS D'OEUVRES

Four original hors d'oeuvres hand-passed by our staff as your guests enter

Eggplant Caponata
our own house-made recipe

Tomato Wheels
with vegan cheese & balsamic pearls

Hearts of Palm Ceviche
served with organic chips

Quinoa Garden Cups
medley of quinoa, chickpeas and garden vegetables

SOUP COURSE

Elegantly served at table to each guest

Roasted Garlic & Sweet Potato Soup

SALAD COURSE

Elegantly plated & served to each guest

Mini Beet Tower over Arugula

ENTREE COURSE

Two main dishes & two sides served family style on elegant platters & bowls

Mezz Rigatoni with Broccoli Rabe & "Sausage"
Stuffed Italian Style Peppers
Roasted Brussel Sprouts
Roasted Butternut Squash

DESSERT COURSE

Served Family Style at Table

Chocolate Ganache Cake
House-made Apple Strudel
Vegan Chai Tea

\$125/person

minimum 8 people

Price is plus NJ state sales tax & assumes use of client's kitchen and appliances, as well as, client using their own china, flatware, glassware, tables and linens

Green Cart can arrange for these items for an additional fee



GIFT CERTIFICATES AVAILABLE

201.885.4425

www.greencartcatering.com

