

Green Wagon Catering Menu

Green Wagon works with local merchants and all organic ingredients whenever possible.

Occasionally, items may not be available due to the seasonal availability.

If you have special dietary needs, I am happy to assist you in choosing a menu that is best suited for your event.

If you don't see what you are looking for, call and I will be happy create a dish specific to your needs.

Contact: Kindy Girdley @ kindy@thegreenwagon.com

(v) vegan, (gf) gluten free, (df) dairy free, (wf) wheat free (sf) soy free

Appetizer Platters:

Serves 10-12

Onion Date & Brie Crostini (sf)	55
Sautéed onion, rosemary, garlic, dates and brie piled on toasted crostini	
Cherry tomato, mozzarella & basil bruschetta (sf)	55
Cherry tomato, mozzarella cheese & basil w/ balsamic & olive oil	
Baked Eggplant w/ Pesto (v) (gf) (wf) (sf)	50
Baked eggplant, drizzled with a basil pesto sauce	
Spicy Meatballs (vegetarian, beef, chicken or turkey) (df)	70
Your choice of meatball marinated in a special spicy sauce	
Fruit and Cheese Platter (gf) (wf) (sf)	60
Seasonal fruit with a honey yogurt dipping sauce on one side & assorted cheeses, nuts and crackers paired with a fruit compote on the other.	
Cheese Platter (wf) (sf) (gf)	65
Assorted cheeses, roasted & candied nuts, crackers	
Smoked Salmon on Toasted Walnut Bread (sf)	70
Smoked salmon atop toasted walnut bread with a caper & dill aioli and shaved red onion	
Port Poached Figs wrapped in Prosciutto (wf) (gf) (sf) (df)	65
Port poached Mission Figs wrapped in thin slices of prosciutto	

Quiche & Tarts:

Serves 6-8

35	
Leek & Feta Tart w/ Walnut Pastry (sf) (gf)	35
Red Onion Tart w/ Polenta Crust (v) (df)	35
35	
Broccoli & White Cheddar Quiche (sf)	35
35	
Sautéed Asparagus & Goat Cheese Quiche (sf)	35

Soups:

Serves 10-12

*All soups are made with vegetable broth & are (wf) (gf) (sf)

Pumpkin	45
Roasted Tomato	45
Spiced Lentil (v)	45
Seasonal Vegetable Stew (v)	45
Corn & Potato Chowder	45
Butternut Squash	45
Pea, Leek & Broccoli	45
Spiced Indian Cauliflower (v)	45
French Onion (v)	45
Gazpacho (v)	45
Chilled Coconut (v)	45
Minted Pea & Yogurt	45
Indian Potato & Pea (v)	45
Leek, Potato & Carrot (v)	45
Spicy Dal & Carrot (v)	45

Salads:

Serves 10-12

Mixed Greens (v) (wf) (gf) (sf) (df)	35
Mixed Greens, carrots, tomato	
Citrus, Fennel & Toasted Walnut (v) (wf) (gf) (sf) (df)	40
Arugula, grapefruit, avocado, shaved fennel & toasted walnuts in a grapefruit vinaigrette	
Alfalfa & Spinach (wf) (sf) (gf)	40
Baby spinach, alfalfa sprouts, celery, beets and goat cheese in a garlic-honey vinaigrette	
Couscous (sf)	40
Couscous, dried cherries, cilantro, goat cheese, lemon juice, lemon zest & toasted pine nuts served on a bed of mixed greens	
Orzo (v) (gf) (sf) (df)	40
Garbanzo beans, red & yellow tomato, red onion, fresh basil & mint, red wine vinaigrette	
Chicken (wf) (gf)	45
Organic free range chicken, celery, sweet onion, scallion, tarragon, dill, parsley, mayo and Dijon mustard served on a bed of mixed greens	
Mozzarella, Tomato & Arugula (wf) (gf) (sf)	40
All in the name with balsamic vinegar & olive oil	
Tortellini Pasta (sf)	45
Tortellini, basil, toasted pine nuts, sun dried tomato, parmesan cheese, olives & artichokes tossed in red wine vinaigrette	

Entrees:

Serves 6-8

Quinoa Veggie Bowl (v) (wf) (gf) (df) (sf)	65
Quinoa, steamed vegetables, onion, red pepper, raw tahini, lemon, ginger & Bragg's amino acids	
Pear & Walnut Pasta (v) (df) (gf)	65
Angel hair pasta, pears, red onion, garlic, walnut, & oregano with olive oil	
Slum Gullian (sf) (df)	65
Fresh corn, tomato, onion, green beans & skillet cornbread	
Rosemary & Lemon Roasted Chicken (gf) (sf) (df) (wf)	70
Organic free range chicken, lemon, rosemary, red onion & black olives	
Sautéed Tempeh & Spinach with Rejuvenated Sour Kraut (v) (gf) (df) (wf)	70
Just like it sounds and add some Bragg's amino acids	
Udon Noodles with Asparagus (df) (v) (sf)	65
Udon noodles, asparagus, bean sprouts, garlic, onion & ginger	
Lemon Yogurt Chicken (wf) (sf) (gf)	70
Organic free range chicken, yogurt, chili peppers, lemon, cilantro, & garlic grilled to perfection	

Sides:

Serves 6-8

Garlic Mashed Potatoes (v) (wf) (sf) (gf)	35
Garlicky, buttery, creamy mashed potatoes	
Roasted Red Potatoes (v) (wf) (sf) (gf)	35
Crispy roasted red potatoes seasoned with salt & pepper	
Sauteed Asparagus (v) (wf) (sf) (gf)	35
Fresh asparagus, butter, Bragg's amino acids, salt & pepper	
Mashed Sweet Potatoes (v) (wf) (sf) (gf)	35
Sweet potatoes, butter, salt & pepper	
Kale w/ Sesame & Garlic (v) (wf) (df) (gf) (sf)	35
Steamed kale, garlic & sesame oil sprinkled with toasted sesame seeds	
Steamed Broccoli, Garlic & Cranberries (v) (wf) (gf) (sf)	35
Steamed broccoli, dried cranberries, garlic and butter	
Slaw w/ Pecans & Spicy Dressing (v) (df) (gf) (wf) (sf)	45
Cabbage, carrots, granny smith apples, red onion, pecans & mint	

Dips & Spreads:

Serves 10-12

Buttered Nut & Lentil (v) (wf) (gf) (sf) (df)	30
Caramelized Black Bean (v) (wf) (gf) (sf) (df)	30
Roasted Red Pepper & Feta (wf) (gf) (sf)	30
White Bean Hummus (v) (wf) (sf) (gf) (df)	30
Artichoke, Basil & Pine Nut (v) (wf) (gf) (sf) (df)	30
Veggie Pate (v) (wf) (gf) (sf)	30

Desserts:

Serves 10-12

Orange Segments with Berries & Balsamic Cream (wf) (gf) (sf)	35
Lemon Cake w/ Vanilla Syrup & Strawberries (sf)	40
Mom's Apple Cake (df) (sf)	40
Banana Spice Cake w/ Cream Cheese Icing (sf)	45
Carrot Cake w/ Orange Cream Cheese Icing (sf)	45
Dark Chocolate Mousse w/ Fresh Whipped Cream & Berries (sf) (gf) (wf)	40
Assorted Cookies (sf)	25

Baker's dozen *vegan, wheat free & gluten free cookies available

Beverages:

Serves 10-12

Rosemary Punch Rosemary simple syrup, cranberry juice, orange juice & soda water	25
Basil Lemonade Basil simple syrup, filtered water & fresh lemon	25
Orange Mint Tea Spiced orange tea w/ honey and mint	25

48 hours are needed for most orders.

Payment is required upon placement of order.

A \$25.00 delivery fee is added to all orders that are not picked up.

Tableware and set up are available for an additional fee.