

green scene

ORGANIC MARKET, DELI & CATERING

CATERING MENU

At the Green Scene, **custom catered orders** are our specialty. We meet with all of our clients one-on-one to create a **personalized menu** and we pride ourselves on having the **freshest ingredients** possible.

Featuring **hand-crafted meals, appetizers** and **desserts** - including **vegetarian & gluten-free** options - for private parties, business meetings, weddings, corporate events and more.

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APPETIZERS

Sriracha Chicken Salad Wonton Cups

Freshly baked wonton cups that have been brushed with coconut oil & sprinkled with sea salt and filled with a crowd pleaser: our sriracha chicken salad!

\$48/doz

Jamaican Jerk Chicken Skewers with Cool Cumber Dipping Sauce

Moist chicken thighs, seasoned, skewered & grilled. Served with a refreshing cucumber dipping sauce. **\$59/doz**

Deviled Eggs

Local eggs with your choice of fillings: Classic with Capers, Sriracha or Curry.

\$18/dozen

Nirvana

Our signature spicy cashew dip! Truly a dip that is delicious & nutritious!

Serve with fresh vegetables or tortilla chips. **\$13/#**

Meatballs

Your choice of classic Swedish with lingonberry sauce, Bourbon Whisky-Ginger BBQ or Moroccan Spice with Cilantro Yogurt. **\$32/doz**

Wrap it in Bacon!

Goat Cheese Stuffed Dates **\$18/doz**

Pineapple **\$21/doz**

Shrimp **\$38/doz**

Crostini

Roast Beef with Caramelized Onion & Arugula **\$39/doz**

Marinated Tomato Bruschetta **\$30/doz**

House Smoked Almonds

We herb brine our almonds before tossing them lightly in honey & sea salt before they spend the day in our smoker! Great for snacking! **\$15/#**

Recommended servings for appetizers:

3-4 bites, per person, before meal | 12-15 bites, per person, as a meal

7-14 day lead time may be required for some items. | Minimum of 12 servings per item.

PLATTERS

Fresh Vegetable Platter

Colorful array of crisp vegetables with our house made creamy herb dip or roasted garlic hummus.

Serves 8-10 - \$28 | Serves 15-20 \$45

Meat & Cheese Platter

A selection of fine cheese, cured meats, olives, nuts & dried fruit. This platter will impress your guests and please everyone's palette.

Serves 8-10 - \$38 | Serves 15-20 \$65

Seasonal Fruit Platter & Lime-Chia-Honey-Yogurt Dip

Fresh, seasonal fruit displayed beautifully on a platter, served with our sweet and tangy lime-chia-honey-yogurt dip.

Serves 8-10 - \$28 | Serves 15-20 \$45

SALADS BY THE POUND

Wild Rice Salad with Maple Toasted Almonds & Cranberries

We use only locally hand harvested, wood parched wild rice in this “up north” salad. We blend the rice with almonds that have been tossed in local maple syrup, coconut oil and a sprinkling of sea salt then toasted to perfection. Then we add the cranberries & our creamy house dressing. **\$15/#**

Add Chicken or Turkey **\$16/#**

Curried Wild Rice Salad

Local, hand harvested wild rice with apples, cashews & tossed in a light curry vinaigrette. **\$15/#**

Jasmine-Mango Rice Salad With Mint

Caramelized fresh mango & citrus tossed with jasmine rice, cilantro & mint make for a refreshing summer salad. **\$13/#**

Curried Quinoa Kale Salad

Lightly toasted quinoa tossed with kale, toasted cashews, and golden raisins in a light curry vinaigrette. **\$13/#**

Lentil Salad With Maple-Balsamic Vinaigrette

Sprouted lentils with red peppers, parsley, carrots & shallots, tossed in a maple balsamic vinaigrette. **\$13/#**

Sustainable Albacore Tuna Salad with Capers

Delicious and sustainably-caught tuns tossed with our creamy dressing made with shallots, capers, olives and lemon. **\$19/#**

SALADS BY THE POUND

Bright Broccoli Salad

Broccoli, toasted sunflower seeds & cranberries tossed in our creamy house dressing. **\$11/#**

Add Bacon **\$13/#**

Broccoli Salad with Peanut-Ginger Dressing

Blanched broccoli & red pepper tossed with our peanut ginger dressing.

\$11/#

Roasted Brussels Sprouts with Honey Mustard Vinaigrette

One of our top sellers! Roasted Brussels sprouts tossed in our delicious honey mustard vinaigrette. **\$13/#**

Roasted Beet Salad with Caramelized Onion Vinaigrette

Roasted beets tossed in our caramelized onion vinaigrette. **\$11/#**

We can add walnuts & goat cheese for a delicious flavor boost! **\$15/#**

Carrot Lemon Mint Salad with Raisins & Sunflower Seeds

Julienned carrots, toasted sunflower seeds, fresh mint and sweet raisins tossed in our house lemon vinaigrette and served over fresh greens. **\$11/#**

Asparagus-White Bean Salad with Cherry Tomatoes

Blanched asparagus tossed with white beans & cherry tomatoes & Dijon vinaigrette. **\$15/#**

Green Bean Mojito Salad

Green Beans with a mint-lemon lime vinaigrette & almonds.

\$13/#

Creamy Coleslaw

Coleslaw with Spinach, Carrots & Creamy Cucumber Dressing.

\$13/#

SALADS BY THE POUND

Rustic Potato Salad

Creamy potato salad with a rustic mustard dressing. **\$15/#**

Potato-Green Bean Salad

Our creamy potato salad with a bright pop of green beans. **\$15/#**

Spring Pasta Salad

Asparagus, Radish, Prosciutto, Lemon, Caramelized Shallot, Mint & Parmesan blended perfectly with fusilli pasta. **\$13/#**

Sesame-Ginger-Peanut Pasta Salad with Broccoli

Soba noodles tossed in our sesame-ginger-peanut sauce, broccoli, red peppers and toasted sunflower seeds. **\$11/#**

Chicken instead of Broccoli **\$13/#**

Vegetable Ranch Pasta Salad

Fresh seasonal vegetables tossed with fusilli pasta and our house made herb ranch dressing. **\$10/#**

Chicken, Turkey, Ham & Egg Salads

These hearty meat and egg salads are perfect to pair with a loaf of Franklin Street Bakery Multigrain Bread!**\$15/#**

Maple Toasted Almonds & Cranberry Chicken or Turkey Salad

Cherry-Pistachio Chicken or Turkey Salad

Almond-Apple-Basil Chicken or Turkey Salad

Dynamite Herb Chicken or Turkey Salad

Egg Salad - Curry, Traditional or Sriracha

Red Wattle Ham Salad

GREEN SALADS

Seasonal Green Salad with House Vinaigrette

Mixed greens with our tangy house vinaigrette dressing.

Serves 6-8 - **\$24** | Serves 12-14 - **\$39** | Serves 20-24 - **\$63**

Green Greek Salad

Mixed greens with feta cheese, cucumbers, marinated tomatoes and olives served with a lemon-mint dressing.

Serves 6-8 - **\$27** | Serves 12-14 - **\$44** | Serves 20-24 - **\$68**

Hearty Green Salad

Mixed greens with local hard boiled eggs, tomatoes, harvest cheddar & Beeler's bacon crumbles served with creamy herb dressing.

Serves 6-8 - **\$32** | Serves 12-14 - **\$52** | Serves 20-24 - **\$80**

Greens & Beet Salad

Mixed greens with roasted beets & goat cheese with caramelized onion and our lavender vinaigrette.

Serves 6-8 - **\$27** | Serves 12-14 - **\$44** | Serves 20-24 - **\$68**

FAMILY & FRIENDS GATHERINGS

*Pick up these ready to heat dishes in returnable or disposable containers.
All entrees include a seasonal green salad with house vinaigrette.*

Chicken Wild Rice Casserole with Brandy Mushroom Cream Sauce

Locally hand harvested, wood parched, wild rice blended with leeks, fennel, mushrooms, parsley & our signature creamy brandy mushroom sauce with just a touch of curry and juicy chicken thighs. *(Vegetarian version available.)*

Suggested Sides: Seasonal Green Salad, Fresh Bread & Honey Butter

Serves 6-8 - \$104 | Serves 12-14 - \$169 | Serves 20-24 - \$273

Chicken Enchiladas

We use Sonoma's corn/flour blended tortilla with olive oil that has a fantastic flavor and texture. Shredded MN chicken from Kadejan Farms, spicy green salsa & a blend of cheese makes this dish a crowd favorite. *(Vegetarian version available.)*

Suggested sides: Seasonal Green Salad, Salsa, Guacamole, Sour Cream,

Watermelon-Fruit Platter

Serves 6-8 - \$80 | Serves 12-14 - \$120 | Serves 20-24 - \$180

Maple Stout Sloppy Joes with Arugula & Prairie Breeze Cheese

Grass fed beef mixed with our maple stout tomato sauce makes this dish a winner for kids & adults. Served with rolls & arugula.

Suggested Sides: Seasonal Green Salad, Avocado oil potato chips,

Sweet Potato Fries, Fruit Platter

Serves 6-8 - \$96 | Serves 12-14 - \$156 | Serves 20-24 - \$240

Swedish Meatballs & Egg Noodles

This meal is sure to please everyone from grandma to grandson! We use a blend of locally raised pork & grass fed beef in our signature meatballs. The fresh ground nutmeg is sure to be noticed and appreciated by Swedish meatball connoisseurs!

We serve the meatballs & creamy sauce with brown butter wide egg noodles!

Suggested Sides: Fresh Bread with Honey Butter, Fresh Green Salad with

House Vinaigrette, Fresh Fruit Platter

Serves 6-8 - \$112 | Serves 12-14 - \$182 | Serves 20-24 - \$280

FAMILY & FRIENDS GATHERINGS

Seared Grass Fed Flank Steak Salad With Ginger Dressing

We start by marinating locally raised grass fed beef flank steak with ginger, garlic & tamari and finish on the grill. We served the steak sliced thinly over fresh greens with cucumbers, carrots & daikon radish. Our house made ginger dressing is served on the side.

Suggested Sides: Fresh Bread with Honey Butter, Sweet Potato Soup, Fresh Fruit Platter

Serves 6-8 - \$112 | Serves 12-14 - \$182 | Serves 20-24 - \$280

House Smoked Pulled Pork With Maple-Ginger BBQ Sauce

Served with White & Wheat Silver Dollar Buns

Suggested Sides: Roasted Sweet Potato Wedges, Poblano-Apple-Spinach Coleslaw, Fresh Melon Platter.

Serves 6-8 - \$112 | Serves 12-14 - \$182 | Serves 20-24 - \$280

Roasted Vegetable Kabobs With Chimmichurri Sauce

We season & roast each vegetable separately to insure a perfectly cooked veggie! Then we carefully skewer to create a beautiful & delicious kabob platter. Serve these kabobs with our house made chimmichurri sauce.

Suggested Sides: Wild Rice Pilaf, Fresh Green Salad with Feta & Olives & Greek Dressing, Fresh Fruit Platter

Vegetable: Serves 6-8 - \$96 | Serves 12-14 - \$156 | Serves 20-24 - \$252

Chicken: Serves 6-8 - \$112 | Serves 12-14 - \$182 | Serves 20-24 - \$294

Shrimp: Serves 6-8 - \$128 | Serves 12-14 - \$208 | Serves 20-24 - \$336

SWEETS & TREATS

Lemon Bars

Margaret's famous lemon bars! Perfectly balanced between sweet & tart, these lemon bars are sure to create smiles all around. **Serves 18-20 \$75**

Chocolate Espresso Chia Seed Pudding

Naturally sweetened with maple syrup and smooth as silk. **Serves 15-20 \$60**

Assorted Housemade Cookies

May include classic chocolate chip, oatmeal raisin, sugar cookies & bakers inspirations! **\$18/doz**

Energy Bites

Our signature little bites of tasty energy! Made with gluten free oats, shredded coconut, local honey, flax seed, peanut butter & dairy free chocolate chips! Approximately 30 bites to a pound. **\$13/#**

Lavender-Blueberry Paleo Bites

Sweet dates, walnuts, cocoa powder, blueberries and lavender blended into sweet, soothing bits. *Approximately 20-25 bites per pound.* **\$16/#**

Ginger Sesame Paleo Bites

Sweet dates, walnuts, cocoa powder, vanilla, ginger and sesame seeds. These little bites are like a chocolate ginger tootsie roll!
Approximately 20-25 bites per pound. **\$16/#**

Classic Brownies

Serves 18-20 \$54

Salted Caramel Cheesecake

Serves 14-16 \$65

My Grandpas Farm Gluten Free Brownies

Serves 12-14 \$32

My Grandpa's Farm Gluten Free Pumpkin Spice Cake

Serves 12-14 \$40

BREAKFAST

Quiche Serves 6 **\$28**

Marinated Tomato & Goat Cheese

Sausage, Cheese & Kale

Bacon, Red Pepper, Spinach & Cheese

Loaded Veggie!

Wild Rice & Mushroom

Scones

Raspberry, Strawberry or Blueberry **\$42/doz**

SOUPS

Coconut Curry Sweet Potato

Sweet potatoes sautéed in coconut oil and fragrant curry powder then blended with creamy coconut milk. Delicious! **\$48/gal**

Cream of Wild Rice with Brandy Mushrooms

Locally, hand-harvested wild rice blended with our mushroom brandy cream base, a little herbs de provence and fresh cream make this the best wild rice soup you will ever have! **\$68/gal**

Turkey Vegetable Chili

Roasted Ferndale Farms turkey, loads of veggies and beans make this chili delicious and nutritious! **\$68/gal**

About the Green Scene

ORGANIC MARKET & DELI

- Summer Hours (Memorial Day - Labor Day):
 - *Open Monday-Saturday 10-6, Sundays 10-3*
- Fall Hours (Labor Day - New Year's Eve):
 - *Open Monday-Saturday 10-6, Closed Sundays*
- Winter Hours (New Year's Day - Memorial Day)
 - *Open Monday-Friday 10-6, Saturday 10-3, Closed Sundays*
- Organic, Local & Natural Groceries, Produce & Goods
- Local Grass-Fed Beef, Chicken & more
- Gluten Free Products, Specialty & Gourmet Foods
- Locally-Made Bread, Honey & Maple Syrup
- Local Hand Harvested Wild Rice
- Natural Cleaning, Health & Beauty Products
- Fair Trade Market Baskets
- Grab-n-Go Deli & Take Home Meals
- Party Platters & Catering

WEEKLY PRODUCE BOX

We offer a weekly organic produce box with recipes year round. It often offers local produce during our growing season. There is no commitment, you pick and choose the weeks you wish to participate. Pickup is Tuesday-Friday at the Green Scene.

WALKER FARMER'S MARKET

The Walker Farmer's Markets are held every Thursday 9:00 am - 1:00 pm from June through September. Visit our website for more information or to become a vendor: www.walkerfarmersmarket.org

COOKING & ARTISAN CLASSES

Visit our website to see our current class offerings where you can come into our kitchen and learn to cook everything from savory soups to gluten-free pizza!

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