

VEGAN FAVORITES

PASSED APPETIZERS

AVOCADO & TOMATO CEVICHE

PUREED EDAMAME ON A CUCUMBER ROUND

VIETNAMESE SUMMER ROLL

RED & YELLOW MARMALADE CROSTINI

BRUSCHETTA CROSTINI

LATKE WITH APPLESAUCE

SWEET POTATO LATKE WITH APPLE CHUTNEY

DESSERT

TIRAMISU (VEGAN AND GF)

FRUIT COMPOTE OR FRESH BERRIES
SERVED WITH COCONUT MILK WHIPPED CREAM

CUPCAKES - SPECIAL ORDER

COOKIES - SPECIAL ORDER

INSALATA

GARDEN SALAD

TOMATO, CUCUMBER, CARROTS WITH ITALIAN DRESSING

MIXED GREENS

RED ONION, CUCUMBER, GRAPE TOMATOS WITH BALSAMIC OR
SUN-DRIED TOMATO VINAIGRETTE

MIXED GREENS WITH BRUSSELS SPROUTS

SHREDDED CARROTS, RAISINS, APPLES WITH A POPPYSEED DRESSING

HARVEST BOWL

QUINOA, WILD RICE, WITH A MUSTARD TAHINI DRESSING

GREENS & BUTTERNUT

DRIED CRANBERRIES, PEPITAS WITH A CIDER VINAIGRETTE

STATIONARY APPETIZERS

SEASONAL VEGETABLE CRUDITÉ

SERVED WITH PEANUT SAUCE OR HUMMUS

FRUIT SALAD OR SLICED FRUIT WITH BERRY GARNISH

MEDITERRANEAN DISPLAY

HUMMUS, BABA GHANOUSH, AND TABOULEH,
SERVED WITH HOMEMADE PITA CHIPS

BRUSCHETTA BAR

SUN-DRIED TOMATO TAPENADE, EGGPLANT CAPONATA,
OLIVE AND TOMATO TAPENADE SERVED WITH CROSTINI,
GF CRACKERS, FRESH BREADS

LEMON WHITE BEAN DIP

DIP SERVED WITH GF CRACKERS, TORTILLA OR PITA CHIPS

NACHO BAR

TRADITIONAL SALSA OR SALSA VERDE WITH TOMATOES,
OLIVES, JALAPENOS, GUACAMOLE, AND EITHER A BLACK BEAN
AND CORN SALSA, VEGAN CHILI OR A MANGO SALSA

ENTREES

EGGPLANT ROLLATINI

SERVED WITH LENTILS AND SWISS CHARD IN A
TOMATO COMPOTE

CHICKPEA CACCIATORE

MUSHROOM BOURGUIGNON

SERVED OVER PASTA, RICE, OR QUINOA

QUINOA PILAF STUFFED ZUCCHINI OR PEPPER

JAPANESE ARANCINI

TUSCAN VEGETABLE PASTA

PORTOBELLO MUSHROOM OR VEGGIE

BURGER/SLIDER

BAO BUNS WITH PULLED MUSHROOM