

VEGETARIAN

Hors d'oeuvres

EGGPLANT CAPONOTA SPREAD

eggplant, basil, zucchini, red onion, raisins,
capers over a garlic crostini

DEVEILED EGGS (POTATO & TOFU)

baby potato stuffed with garlic, onion,
paprika, seasoned tofu

VEGETABLE CEVICHE CUPS

hearts of palm, red onion, peppers,
cucumbers, cilantro, avocado & lime
in mini bamboo cups with tortilla chips

Dinner

HARICOT VERT & ARUGULA

GRAPEFRUIT SALAD

haricot verts, sliced radish, arugula, grapefruit,
honey pistachios & lemon vinaigrette

HARRISA CARROTS WITH

FENNEL & LENTILS

roasted rainbow harrisa carrots with fennel &
lentil & topped with a coconut yogurt drizzle

CAPRESE STUFFED PORTOBELLO

MUSHROOM

with mozzarella, sun-dried tomato,
basil & bread crumbs

TEMPEH BOLOGNESE PASTA

WITH ZUCCHINI

bed of grilled zucchini with tempeh, pasta
& tomato basil sauce

DINNER ROLLS

honey sage whipped butter

Dessert

VEGAN CHEESECAKE BROWNIES,
STRAWBERRY BASIL BISCUIT CAKES

NOTE: ANY ITEMS ABOVE CAN BE VEGAN

Creating Experiences to Remember