



VEGETARIAN/ VEGAN

Hors d'oeuvres

EGGPLANT CAPONOTA SPREAD

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

DEVILED 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 with tortilla chips

Salad/Entree/Sides

HARICOT VERT & ARUGULA GRAPEFRUIT SALAD

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

ROASTED BUTTERNUT SQUASH WITH ARUGULA

roasted butternut squash cubes, red onions,
red & yellow peppers with arugula &
a balsamic vinaigrette

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

HARRISA CARROTS WITH FENNEL & LENTILS

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

BAKED VEGAN POTATO BAKE

Fingerling potatoes roasted with
garlic, thyme, rosemary, vegan milk/cheeses,
baked & topped with parsley flakes

DINNER ROLLS

honey sage whipped butter

Dessert

CHEF'S CHOICE VEGAN COBBLER

Peaches

Apples

Berries



SAGE BLEU