



## **Vegan Catering**

*Minimum of 20 people*

### **Appetizers**

*All selections can be plated, passed, or set-up buffet style*

Wild Mushroom Pâté

*Seasoned with rosemary & roasted garlic*

*Served on garlic baguette rounds*

Roasted Eggplant & Basil Crostini

*Slow roasted eggplant pureed with garlic and herbs*

Seared Tofu Scallops

*Served with spicy Remoulade Sauce*

Port Wine Cheez Ball

*Creamy cashew cheese accented with wine*

*Served with assorted crackers*

French Black Olive Tapenade

*Pureed olives with a hint of garlic and ginger*

*Served with assorted crackers*

California and Spicy Tuna

*Vegan Sushi Rolls*

Vegan Meatballs

*Served with a sherry, mushroom sauce*

Red Potato Coins with Rosemary

Cashew Cream

Creamy Spinach & Artichoke Dip

*Served with garlic baguette rounds*

Maryland-style Crabless Cakes

*Served with lemon garlic aioli*

## **Soups & Salads**

Tomato Tartare with Avocado and Basil Oil

*Slow cooked tomatoes and avocado with a touch of garlic*

Kale Caesar Salad

*Massaged kale with red onions, tomatoes, and creamy garlic dressing*

Fall Harvest Salad

*Mixed baby greens with roasted squash, dried cranberries, and candied pecans*

Vegan Caprese Salad

*With Heirloom tomatoes, cashew cream, and balsamic glaze*

Creamy Tomato Bisque

*Silky tomato and basil soup*

Garden Gazpacho

*Cold tomato and cucumber soup with a touch of spice*

Wild Mushroom Soup

*Roasted mushrooms in a creamy broth accented with sherry*

French Vichyssoise

*Creamy potato and leek soup*

## Entrees

Wild Mushroom Risotto

*Creamy rice dish accented with mushrooms and fresh herbs*

Vegetable Pasta with Basil Pesto

*Zucchini spirals and assorted vegetables in pesto*

Grilled Seitan Steaks

*With mushroom and red wine reduction*

Cedar Planked Tofu

*Maple & thyme glazed tofu steaks smoked on cedar*

Classic French Beefless Burgundy

*Tender seitan cubes accented with pearl onions, mushrooms, and red wine*

Gnocchi with Mushroom Ragu

*Potato dumplings served with wild mushroom sauce*

Roasted Cauliflower Puttanesca

*Pasta accented with tomatoes, capers, and olives*

## **Desserts**

Assorted Berry Sorbets and Granitas

Lemon Tarts

Chocolate Cheez Cake with Peanut Butter Crust

Coconut Yogurt Cheez Cake

Chia Seed Crème Brulee

Mixed Berry Crumble

Banana Cream Pie

Carrot Cake

## **Beverages**

Sparkling Punch

*Sold by the gallon*

Flavor Infused Water

*Citrus Basil / Strawberry Mint / Ginger Cucumber*

*Sold by the gallon*

Iced Tea (Sweet & Unsweet)

*Sold by the gallon*

Lemonade

*Sold by the gallon*

Bottled Water

Canned Soda

Coffee (Minimum of 20 people)

*Full-service Parties Only*

*Coffee served in urns with basic china coffee mugs*

Premium Service

*Full-service Parties Only*

*Coffee served in urns with china coffee cups and saucers*

Additional Coffee Selections

*Whipped cream, flavored creamers: French vanilla & hazelnut, biscotti, chocolate tuile cookies*

*Available only with Premium Service*

*All Coffee Service comes with sugar, sweeteners, and creamers*

*Beverages sold by the gallon can also be dispensed in decorative carafes for full-service parties*