Menu Selections

Vegan/Vegetarian Menu Selections

Appetizers

Vegan Grazing Stations, including:

Hummus and Babaganoush, Muhammara,

Cashew or Yogurt based Tzatziki, Vegetable Platters,

Fresh Fruit, Dried Fruit and Nuts, Olives, Crackers (GF options),

Fresh Artisan bread and Crostinis

Tomato or Seasonal Vegetable Bruschetta

Mini Dolmas

Caprese Skewers

Fruit Skewers

Roasted Vegetable and Tempeh Skewers

Menu Selections

Entrees

Vegetable Polenta Bake (with cheeses or vegan)

Seasonal Vegetable Lasagna (with cheese or vegan cashew “ricotta”)

Pasta with Pecorino Romano Sauce and Seasonal Vegetables

Vegetable Green Coconut Curry

Indian Yellow Curry with Paneer or Vegan

Eggplant Parmesan

Marinated Grilled Tofu or Tempeh

Menu Selections

Side Dishes

Lemon Thyme Haricot Vert

Sesame Roasted Butternut Squash and Kale Salad

Garlic Mashed Potatoes - Vegan or with Dairy

Mixed Greens w/ Marinated Pears, Fennel, Pecans and Lemon

Garbanzo Cucumber Mint Salad

Mediterranean Pasta Salad

Grilled Seasonal Vegetables and Portobello Mushrooms

Fruit Salad with Lemon Mint Dressing

Rice Pilaf (can be Gluten Free, Nut Free, Vegan)

Mixed Greens Salad with Shaved Fennel, Pickled Shallots and Citrus with Lime Vinaigrette

Quinoa Roasted Seasonal Vegetable and Mint Salad

Vegan Naan or Local Artisan Bread