



VEGAN CATERING MENU

COLD PASSED HORS D'OEUVRES

Heirloom Tomato Gazpacho Shots

Gazpacho Verde Shots

Sungold Tomato and Olive Bruschetta

Asparagus and Dill Mousse with
Charred Red Pepper on Crostini

Rice Paper Spring Rolls with Ginger & Miso

Sticky Rice Cakes with Umboshi
and Toasted Sesame seed on a Root Crisp

Roasted Aubergine Caviar with
Sweet Lemon Zest in a Filo Cup

Beet Tartare with Orange and Fennel

Roasted Eggplant and Tomato Napoleon
with Pistachio Alliade

Cucumber Cup, Melon “Caviar,” Mint Syrup

Mediterranean Vegetables with Dill, Mint,
Z’Atar and Sumac on Toasted Pita

HOT PASSED HORS D'OEUVRES

Spinach and Roasted Cashew Tartlets

Mini Vegan Burgers with Chimichurri

Roasted Eggplant “Speidini,” with Green
Olive, Pine Nut and Golden Raisin Tapanade

Roasted Artichoke, Pine Nut,
and Parsley Tartlets

Mexican Street Corn with Lime,
Cilantro and Fresno Chile

Golden Filo “Spring Rolls”

Mushroom and Eggplant Samosas
Cilantro and Lime

Sweet Pea Pancakes with Corn,
Onion and Pepper Relish

Sea Salt and Rosemary Puffs

Vegan Korean Cabbage Wraps

Grilled Eggplant and Sweet Potato “Satay,”
Corriander and Scallion Sesame Butter

SALADS

Beet, Wild Rice, Orange, Pecan, Cumin Vinaigrette

Avocado, Cherry Tomato, Cilantro Oil, Preserved Lime Zest

Mango, Avocado, Cucumber, Honeydew, Pepitas

Pickled Peaches, Arugula, Honey, Almonds, Mint

Heirloom Tomatoes with Fines Herbs, Olive Oil, Sea Salt

Local Micro-Greens, Micro-Herbs, Heirloom Tomato,
Pomegranate Molasses

Celery, Red Onion, Green Apple, Cider-Horseradish Vinaigrette,
Maielle Mustard, Snipped Chives

Asian Spinach, Local Fruit, Carrot, Cabbage, Radish

Oranges, Tarragon, Walnuts Dressed in Citrus-Avocado Oil,
Grated Cinnamon

Fattoush Salad, Torn Pita, Zatar, Sumac

VEGAN ENTREES

Mushroom Ragout, Lemon-Thyme, 10-hour Tomatoes,
Madeira and House-Made Gnocchi

Kung Pao Avocado, Brown Rice, Onion, Sweet Bell Pepper,
Cilantro and Scallion

Vegan “Bolognese”, with Slow Roasted Garlic and Yellow Bell Pepper Pasta

Garbanzo Beans, Garlicky Greens, Sweet Potato and Sage

Saffron Risotto, Zucchini, Tomato, Lemon Zest,
Candied Olives, PX Glazed Shallot

Grilled Portabella Mushroom, Grilled Onions,
Fingerling Potatoes, Chimichurri

Sweet Pepper, Slivered Garlic, Caper, Sauvignon Blanc,
Warm Flagiolets over Cauliflower “Pasta”

Roasted Poblano Peppers, Rice, Beans, Corn, Tropical Salsa

Spaghetti Squash, Slow Roasted Tomato and Mushroom “Stroganoff”

Blackened Eggplant, Fennel, Cauliflower with Charmoula,
Pomaganate, Mint

Seasonal Stuffed Squash, Kalamata Olive, Tomato,
Oregano and Mushroom

VEGAN DESSERTS

Oven Roasted Seasonal Fruit with Vanilla, Pistachios and Honey

Seasonal Sorbet

Vegan Chocolate “Brownie”

Coconut Milk “Ice Cream