

The Food Muse

Catering & Event Planning

Original Tempting Creative Food
To Inspire You & Your Guests



Vegetarian Options

Mushroom Marsala

Seasonal Mushrooms Sautéed in Olive Oil and Butter with Caramelized Garlic
Served Over Brown Rice or Pasta with Fresh Rosemary in a Sweet Marsala Cream Sauce

Mushroom Piccata

Seasonal Mushrooms Sautéed in White Wine, Olive Oil and Butter with Caramelized Garlic
Served Over Brown Rice or Pasta in a Creamy Lemon Caper Piccata Sauce with Fresh Parsley

Vegetable Pot Pie

Potato, Celery, Onion, Carrot, Spinach, Mushroom and Peas
Tossed Together in a Creamy Sauce Topped with Flaky Crust

Eggplant Parmesan

Lightly Breaded Pan Fried Eggplant
Layered with Basil Marinara, Parmesan and Mozzarella Cheese

Vegetable Lasagna

Spinach, Carrot, Broccoli, Onion and Mushroom
Layered with Béchamel Cream Sauce

Vegetarian Chili

Black Beans, Red Kidney Beans and Northern White Beans
with Sautéed Mushroom, Onion, Garlic and Kale
Seasoned with Lime Zest, Cumin, Chili and Cilantro

May be Topped with Melted Monterrey Cheese and Served with Sides of Crisp Tortilla

Tortellini Venezia with Alfredo Cream Sauce, Sautéed Mushrooms and Spring Peas

Aloo Gobi Curried Potato, Onion and Cauliflower Offered with Basmati Rice

Grilled Summer Veggies with Farfalle “Butterfly” Pasta
Tossed Lightly in a Lemon Cream Sauce

Penne Rigate Pasta Tossed with Mushroom and Asparagus in
Rosemary Sage Cream Sauce

Gnocchi Pasta in a Gorgonzola Cream
with Walnuts and Grilled Radicchio

Roasted Portobello Topped with Polenta and Caponata Sauce

Roasted Portobello Topped with Quinoa and Tarragon Cream Sauce

Linguine Tossed in a Light Lemon Beurre Blanc with
Fresh Parsley and Hints of Peperoncini

Please Give Us a Call to Discuss Further Options and Pricing 484-620-6852
Get Inspired!

