



Specialty Menu





Menu

Custom Catering ensures that all of your guests receive the same delicious and enjoyable dining experience. We are proud to offer alternative main course choices for you to select based on your guest's needs.

OVO-LACTO VEGETARIAN

Panko Breaded Eggplant Parmesan with Roasted Garlic Marinara

Phyllo Wrapped Zucchini Roll with Cream Cheese, Roasted Pepper and Mushroom served with with Herb Cream Sauce

VEGAN

Black Bean, Vegetable, and Quinoa Stuffed Bell Pepper

Pan Fried Polenta with Avacado, Julienne Carrot and Alfalfa topped with Balsamic Oil

GLUTEN FREE

Spaghetti Squash Alfredo with Roasted Mushroom, Grape Tomato and Asparagus

Baked Zucchini Boat with Wild Rice and Roasted Vegetables

***Don't see your need on our list? No problem!
Let us know what dietary requirement needs to be met, and our Chef will
be happy to prepare a delectable alternative suited specifically to your guest.***

