



Vegan Wedding Menu
Wolffer Estate Vineyard
100 People

Passed Hors d'oeuvres: 4 – 5:30

Roasted Vegetable Tartlets + Cashew Cream
Olive + Artichoke Tapenade Flatbread
Tuscan Kale + White Bean + Crostini
Herb Falafel + Black Sesame + Tahini
Edamame Vegetable Slider + Pickle + Chipolte Ketchup
Vietnamese Spring Roll + Peanut/Ginger/Miso Dipping Sauce

Farm Table: 4- 6

Marinated Olives, Pickled Mushrooms, Artichoke Hearts, Caponata,
Zucchini Gremolata, Lemon-Asparagus, Nut Cheeses
Roasted Garlic Hummus, Assorted Breads, Seasonal Fruits

Vegan Buffet:

Vegan Creole Jambalaya
Rigatoni + Summer Squash + Walnut Arugula Pesto + Cherry Tomato
Braised Kale + Spicy Garbanzo Beans

Dessert: 7:20 – 8:00

Assorted Vegan Brownies & Blondies & Cookies
Coconut Whipped Cream
Grilled Rum Soaked Pineapple