

# UNIQUE CUISINE

catering company

## *Vegetarian Dinner Menu*

### *Passed Hors d'oeuvres*

Maytag Blue Cheese and Spring Onion Tartlets  
Savory Creole Stuffed Venetian Artichoke Bottoms  
Curried Root Vegetables in Philo cups

### *Appetizers*

"Tapas" of vegetable cannelloni, Trio Vegetable Terrine and Wild Mushroom  
Risotto with Mushroom Profiterole

### *Soup*

Cream of Roasted Garlic and Double Brie Soup with Basil Crostini

### *Salad*

Grilled Long Stem Artichokes, Florida Avocado Mousse and Grape Tomatoes on  
Watercress with Ravigote Vinaigrette

### *Entrée*

Crispy Eggplant Napoleon with Spicy Chili Hollandaise, Baby Leaf Spinach and Oven-  
Dried Tomato Confit

Sweet Corn Maque Choux French Tian with Fried  
Okra Crouton

"Mini" Kentucky Bourbon Mashed Sweet Potato Pies with  
Steen's Cane Syrup

### *Dessert*

"New Orleans" style Bananas Foster Cobbler with Vanilla Bean Ice Cream