

### **Stationary Hors D'Oeuvres**

Baked Brie en Croute with Berry Preserves

Spinach Artichoke Heart Dip in a Bread Bowl with Market Vegetable Crudité and Crostini

Roasted Red Pepper Pomegranate Dip with Market Vegetable Crudité and Crostini

Tomato Bruschetta with Kalamata Olives and Capers

White Wine Cheese Fondue with Market Vegetable Crudité and Fresh Bread

Fresh Spring Rolls with Sauteed Shiitake Mushrooms and Market Vegetables

Assorted Brown Rice Sushi Platter (Including Philadelphia Roll, Glazed Shiitake Roll, Inside Out Vegetable Crunch Roll

Southwest Black Bean and Corn Sliders

# **Salads**

Seasonal Greens with Roasted Chickpeas Served with a Creamy Roasted Red Pepper Dressing

Chopped Salad with a Roasted Shallot Vinaigrette

Caesar Salad with House-made Croutons

Fully Loaded Cobb Salad

Greek Salad with House-made Tofu Feta

Seasonal Greens Salad with Creamy Ranch Dressing

# **Bread & Butter**

Vegan Rolls with a Whipped Maple Lemon Butter

Cornbread Muffins with Chilies and Cheese



#### **Main Dishes**

Eggplant Parmesan with Fresh Basil over Angel Hair Pasta Served in a House-made

Marinara Barbecue Style Jackfruit

Blue Ribbon Chili with Sour Cream and Chives

Tofu Crab Cakes with Hearts of Palm with a Remoulade Drizzle

Empanadas with Veggie Chorizo and Market Vegetables

Porcini Meatballs with a House-made Marinara

Portobello Cordon Bleu with a Creamy Cashew Macadamia Cheese

Grilled Jackfruit with Rice Noodles In a Tangy Lime Peanut Sauce

Truffle Scented Risotto with Sauteed Spinach

Vegetable Red Curry with Lemongrass and Coconut Milk

Lemon and Herb Fettuccini in a Sage Brown Butter Sauce

#### Sides

Creamy Baked Mac n' Cheese with a Toasted Breadcrumb Topping

Creamy Pistachio Pesto Brown Rice with Cherry Tomatoes

Parmesan Orzo Salad with Toasted Pecans and Cranberries

Coconut Scented Rice and Peas

Roasted Cauliflower with Lemon, Garlic and Red Chilli Flakes

Grilled Corn with Chipotle Maple Butter

Skillet Green Beans with Chestnuts and Pomegranates

Grilled Asparagus with a Pine Nut Sauce

Buttermilk Ranch Style Mashed Potatoes

Cheesy Herb Scalloped Potatoes

Roasted Broccoli with a Kalamata Olive Gremolata

Zucchini Carpaccio with Currants and Toasted Pine Nuts