

### Tray Passed Hors D'Oeuvres

Truffled Grilled Cheez

Thai Tempeh Skewers with Lemon Grass Scented Coconut Milk

Minced Mushroom Taquitos with Cumin, Tomato, and Avocado Sauce

Wild Mushroom Pastrie with Smoked Ketchup and Apricot Mustard

Farmers Market Vegetable Borak with Sundried Tomato and Pine Nuts

Roasted Tomato Crostini with Vegan Bagna Cauda

Fried Chickpea Cake with Persian Cucumber Relish

Fried Zucchini with Tomato Confit and Chive

Grilled Asparagus with Grapefruit and Vegan Aioli

Golden Beet Ravioli with Balsamic

Beet Ravioli with Savory and Macadamia

Roasted Tomato and Onion Crostini with Vegan Bagna Cauda

Grilled Corn Shooter with Fire Roasted Peppers

BBQ Bella Slider with Caramelized Onion and Frisee

### Salads

Arugula with Julianne Onions, Peach Vinaigrette, and Stone Fruit

Pepper Mix with Julienne Onion, Rasins, and Pear Mustard Seed Vinaigrette

Stellar Mix with Pumpkin Seed, Shaved Purple Onion, Tomato, and Sweet Pepper Vinaigrette

Mixed Greens with Cucumber, Tomato, Carrot, and Croutons with House Made Coconut Ranch

Herb Mix with Edible Flowers, Pea Sprouts, Heirloom Tomato, and Avocado Dressing

### Entrées

Grilled Polenta with Carrot and Celery Root Mash, Fire Roasted Tomato, and finished with Vinegar De Banyuls and Glazed Fennel

Stuffed Peppers with Pine Nuts, Herbed Smashed Potatoes, and Squash

Watermelon and Beet Root Napoleon with Sprouted Almonds, Micro Greens, Pistachio Oil, and Apple Cider Vinegar

Wild Mushrooms with Fried Spaghetti Squash and Truffled Sriracha

**Entrées**

Grilled Beefsteak Tomato topped with Roasted Eggplant, Onion, and Garlic, set in a Roasted Vegetable Jus

Lentil Cake with Syrah Braised Carrot, Bell Pepper, and Onion; finished with a Grilled Onion Broth and Syrah Reduction

Crispy Galette with Carrot Puree and Grilled Broccolini

Portobello Mushrooms with Chimmi Churri on a bed of Roasted Garlic Angel Hair Pasta