

Menu Details



Buffet Plant Based Menu

Vegetarian Pasta Primavera with Garden Veggies & Gardein Vegetarian Chicken Strips

Eggplant Parmesan

Grilled Eggplant, Mozzarella & Smoky Tomato Sauce, V, GF

Vegetable & Lentil Stuffed Eggplant with Tzatziki GF

Quinoa & Vegetable Stuffed Peppers Smoked Tomato gravy GF, Vegan

Gemüse Gulasch Sweet Potato, Tomato, Zucchini, Butternut Squash, Chickpeas, Lentils, Seasoned with Cinnamon, Turmeric, Garlic and Coriander - Vegan GF

Moroccan Vegetable Stew Sweet Potato, Tomato, Butternut Squash, Chickpeas Seasoned with Cinnamon, Turmeric, Garlic and Coriander Vegan, GF

Vegetable & Sweet Potato Curry Vegan, GF

Cuban Lentil Stew over Spaghetti Squash, Vegan, GF

Chipotle Black Bean Cakes with Roasted Corn & Tomato Salsa Vegan, GF

Chopped Chickpeas, Roasted Reds, Olives, Fig Confit, Greens Sandwich Vegan

Falafel Slider Garlic & Chickpea Bites (GF), Cucumber Yogurt Sauce, Tomato, Jalapeño

Smoked & Pulled Jack Fruit Plant based, Soft Rolls

Veggie Moussaka - Grilled Eggplant, Tomato, Peppers, Potatoes and Garlic. Vegan, GF

Vegetarian Baked Chiles Rellenos Chocolate Mole Sauce GF

Plated Plant Based Menu

Roasted Vegetable Phyllo Purses with a Pumpkin Chestnut Puree Vegan, GF

Autumn Vegetable Shepherd's Pie Potato Crust on top Vegan, GF

Vegetarian Entree Eggplant Caponata Phyllo Purse Vegan

Grilled Vegetable Napoleon Layered with Goat Cheese and Thyme

Phyllo Purse filled Couscous, Vegetables and Asiago Cheese

Roasted Root Vegetables with Chili Apricot Glaze Vegan, GF

Vegetarian Tower of roasted Portabella, Zucchini, Squash, Roasted Red Pepper and Spinach with a Fennel Tomato fondue Vegan, GF

Roasted Vegetable & Hummus Tart - Vegan

Fire Roasted Vegetable Empanada with Cheddar Jack

Vegetable Wellington with Hummus & Roasted Vegetables

Cauliflower Steaks w/Pea Puree Vegan, GF

Gardein Chicken Vegetable Lentil Stew GF & Vegan

Cumin Roasted Tofu Peppers, Onions, Leeks Vegan, GF,

0.00

Garlic Herb Seitan Gyro Vegan, DF

0.00
